



# THE PENDULUM

SEPTEMBER 14-17, 2022



*"Life is short, and it is up to you to make it sweet."  
-Sarah Louise Delany*

## What's in the Box?

- **Pork Chops**
- **Chicken Luau Sausage**
- **Ground Beef**
- **Pizza Kit**

## PIZZA KIT



Pendulum's Pizza Kit includes pizza dough, sauce, fresh mozzarella, and pepperoni. Our pizza dough, sauce, and mozzarella are all made in house.

First, you'll need to preheat the oven to 525° —or as hot as it'll go. Stretch the dough out, working it into a flattened round. Then, set a 9-12" cast-iron pan over a burner set to medium-high. You want to preheat the pan so it's hot but not smoking (just watch your hands—and don't grab the handle!). Although any size pan is really fine, keep in mind that the smaller the pan, the thicker the crust will be. If deep dish-style pizza is your jam, go for the 9". If you want a crispier crust, use a larger pan. Sprinkle the hot pan with cornmeal and flour, and set the dough snugly in the pan (again, watch your fingers). Pull the sides of the dough up the sides of the pan so it doesn't slump back down, being sure to distribute the dough evenly for no thin patches. Brush the top of the dough with olive oil and let it start cooking over the burner. Once the dough starts to bubble, season with salt and pepper and add marinara sauce. Spread the marinara over the dough, and don't worry about leaving too much space for a crust. Top with mozzarella cheese and pepperoni. Slide that pizza into the oven and let it bake for 10-15 minutes until the cheese is melted, bubbling, and golden. Let it rest a few minutes and slice.

**From Insanely Good....**

## **30 Juicy Pork Chop Recipes Everyone Will Love**

<https://insanelygoodrecipes.com/pork-chop-recipes/>

## **2022 Thanksgiving Turkey Reservations**

Thanksgiving will be here before we know it! Turkey reservations will be released to the public at the end of the week, but you all get first dibs. We sold out in October last year, so don't delay. Information about our turkeys is below. Here is the link to make your reservation deposit.

### All Natural Turkeys (7.99 lb.):

These birds are available in the 10-15 lb. range and the 15-22 lb. range. Our Naked Turkeys are different from the mass-produced, factory-farmed turkeys found in most supermarkets today. These all-natural birds are grown on small family farms in North Carolina for superior culinary attributes and a high quality eating experience.

### Heritage Turkeys (12.99 lb.):

Our Heritage Black Turkey is a heritage breed, admitted to APA standard in 1874. It is one of the first to be developed from Native American stocks. In fact, it is believed to be the same breed the Pilgrims feasted on during their first Thanksgiving. This breed is well-suited for foraging, and they raise these special birds on pasture, on a small family farm in North Carolina. They are processed by hand, and like all of our Heritage birds, they are air chilled to preserve flavor, tenderness, and perfect texture. We are only allotted 20 of these special birds. They come in varying sizes and we never know until we get them. Generally they are in the 10-18 lb range.

All of our turkeys are fed a wholesome, all-vegetable diet with no artificial ingredients. They are processed in a modern, USDA-approved facility with strict sanitation guidelines and an approved HACCP program. Hand-selected from the very best USDA Grade A birds, with no injections, marinades, brines, or artificial ingredients. Fresh, never frozen!

The \$20 deposit will go towards your bird and you will pay the remaining balance upon pickup. We will email pickup details as we get closer to Thanksgiving, but pickup will begin the Saturday before Thanksgiving. If you are looking for a specific weight in the range, we are going to honor those requests on a first come basis for pickups. For example, if you want an 11 lb. bird, be there the first day of pickups because there will be more variety. Please feel free to email for more information or with any additional questions. Click on the link below to reserve.

<https://pendulummeats.square.site/product/thanksgiving-turkey-deposit-all-pickups-will-take-place-november-19-23-2022-/189?cs=true&cst=custom>