



THE PENDULUM

MARCH 29-APRIL 1, 2023



"Experience is the teacher of all things."
-Julius Caesar

What's in the Box?

- **Pork Tenderloin**
- **Edward's Bacon**
- **Blueberry Breakfast Sausage**
- **Dozen Eggs**

Easter Brunch Box

We hope you enjoy a lovely Easter brunch with the delicious Edward's bacon, blueberry breakfast sausage, and local eggs from Mount Pleasant Farms.

Happy Easter!



Bacon Wrapped Pork Tenderloin

This is a perfect addition to your Easter dinner.

Ingredients

- 5 slices bacon
- 1 pork tenderloin
- ¼ tsp. cracked black pepper
- ¼ cup packed brown sugar
- 2 Tbsp. apple juice
- 1 tsp. Dijon Mustard
- Dash ground nutmeg



Instructions

Heat oven to 400°F. Wrap bacon around meat. Place in foil-lined pan sprayed with cooking spray; sprinkle with pepper. Bake until cooked to 135°F. Meanwhile, bring remaining ingredients to boil in saucepan on medium heat, stirring occasionally. Brush meat with glaze using pastry brush. Bake 10 minutes. To achieve a crispier bacon top, broil meat for 1 to 2 minutes or until desired crispiness. Cover loosely with foil. Let stand 15 minutes before slicing.

HOG BUTCHERY DEMONSTRATION CLASS

MARCH 30, 2023 AT 6:15PM

In this class we will demonstrate butchering a half hog from start to finish. We will also discuss the parts of the hog, as well as the farm and diet of our hogs. Participants will see how the hog is broken down into all its useful parts. Please be reminded this is a demonstration class with very little hands on work. Participants will be offered a 10% discount on the various cuts of pork from the class. Class is limited to 10 participants. We require a 24 hour cancellation notice based on the limited number of participants. [Click here to register.](#)