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T&T NEWS



Farmers Market Season Opens on March 20th!



VISIT US AT THE MARKET! Tails & Trotters' fresh pork will be available directly from Morgan & Aaron in just a few weeks! Starting Saturday, March 20, we will be at the PSU Farmers Market on the South Park Blocks, between SW Hall & Montgomery.

We will have our full assortment of butchery, as well as **Easter Hams**. Our Thursday and Sunday markets both start in May (see Farmers Market schedule in side bar for dates).

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ALSO IN THIS ISSUE

FARMERS MARKET SCHEDULE

Portland Farmers Market
Sat at PSU starting March 20
Saturdays 8:30 am - 2 pm
South Park Blocks (between SW Hall & SW Montgomery)

Portland Farmers Market
May 6 to Sep 30
Thursdays 3 - 7 pm
at Hinson Church (SE 20th & Salmon)

Irvington Farmers Market
May 23 to Sep 30
Sundays 11 am - 3 pm
(NE 16th between Broadway & Wiedler)

Easter Hams Available!



ORDER NOW! Tails & Trotters has spent the winter working with local processor Zenner's Sausage Company, to produce a no-added nitrate smoked ham that does our wonderful pork justice.

We are offering 4 sizes (bone-in whole, bone-in split, medium and small boneless), and will have them available at the Portland Farmers Market at PSU.

Our **order form** is available to print. We suggest ordering soon to enjoy for the holiday!

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Recipe for delicious Posole



Part of spring cleaning at our house is getting to the bottom of the freezer. Nothing caps a productive weekend quite like a slow-cooked pot of posole—not only does it make magic on any cuts you may have to use, but it only gets better a day or two later.

We're happy to share **our recipe for Posole**. This is an incredibly flexible dish, easily adapted to different cuts of meat and personal preferences for spiciness.

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