

ON the TOWN

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Cypress executive chef Craig Deihl in his meat locker, which currently holds about 2,000 pounds of various cured meats

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▶ Meat Encounter

Known for global spins on fresh Southern dishes, Cypress executive chef Craig Deihl offers a meaty twist to the food world—this time on the CSA concept.

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From cheeses and wines to fruit and sweets, of-the-month food clubs deliver myriad delicacies to your doorstep. Then there are community-shared agriculture programs, which serve up seasonal local fruits and veggies to keep crisper drawers stocked. And now, there's a meaty new membership drive designed specifically for curious carnivores.

Cypress's Artisan Meat Share program launches on November 2, opening 100 spots to foodies wanting a taste of the character talents of executive chef Craig Deihl. For \$200 annually, participants receive four savory samplers stuffed with salami, bacon, ham, and other interestingly prepared products.

"I love meat, but more importantly, I love meat that's been cared for," says Craig Deihl, who is obtaining pigs and cows from area farms like Keegan-Filion (Walterboro) and MiBek (Barnwell). "The word artisan in the name sort of has a double meaning," he explains. "It applies to these farmers, who are raising heritage breeds on vegetarian diets and without hormones. And it applies to our unique preparations." Think thinly sliced lamb bacon that doesn't need to be cooked, Milano beef salami sprinkled with milk powder for tang, pork butter made from rillette whipped with mascarpone and butter, ham that's been cured for two years, head cheese, sopressata, and more.

Each quarterly package (pick-ups are in November, March, June, and September) contains a different array of items that have been vacuum-sealed in individual bags, so recipients can space out their tastings. The meats typically last two to three weeks if still sealed, and five to seven days after being opened. Deihl suggests allowing the salami and bacon to reach room temperature before serving, so they can fully develop their aromas. Eat these meaty treats on their own, or pair them with other quality foods. "No matter what, these items should be eaten in good company," laughs Deihl. "I would pick up some small batch beer—since I'm not really a wise guy—and a good cheese."

Call (843) 937-4012 x266 to reserve your share in the Artisan Meat Share program.

For more information on Craig Deihl, [click here](#).