

Priory Free Range Foods

Newsletter February 2006

Free Range Pork Ready Now!

Our first pork is available now. We have a range of joints, sausages and chops for sale.

British Saddleback Pigs

Our pigs are British Saddlebacks which are an old traditional breed and unfortunately listed as a rare breed by the Rare Breed Survival Trust at the current time. It may seem a paradox to eat pork from a rare breed pig but by doing so you are helping to ensure the breed's survival by maintaining its 'usefulness'.

The traditional breeds went out of fashion with farmers in the sixties with the advent of modern breeds which could be reared quickly and efficiently indoors. However, this increase in efficiency for the farmer had a cost for the consumer; namely taste.

Taste

The flavour of pork from any traditional breed such as the Saddleback is far superior. There tends to be slightly more fat than you might be used to when eating pork from a modern breed but this ensures that it is sweet and succulent when cooked as well as contributing greatly to the flavour.

Our butcher

Our butcher is Simon Clark of Clark's Butchers, Mareham Le Fen. Simon runs a fantastic abattoir and butchers which is

small enough to offer a personal service. For example, the bacon he is dry curing for us at the moment, he will take a slice and fry it when he thinks it is ready, to test whether it has cured for long enough! As he says, 'It's a hard job!!'

The sausages he makes are mainly additive-free and consist of 85% pork. For instance the Lincolnshire Sausage is made of pork, salt and pepper, sage, a bit of rusk AND NOTHING ELSE! The only sausage containing additives is the Pork and Leek.

How To Buy our Pork

If you would like to buy some pork, it is probably best to phone us first to check we are here; as we are farmers too, we are often out on the farm looking after our animals. However, there is somebody around most of the time.

Tel: 01526 832574

Please find a price list and more information overleaf.

If you don't know where we are, we can give directions when you phone. Basically, if you come in to Ruskington at the turn signposted Priory Fishing Lakes (off the Anwick Road), our

farmhouse is the third house on the right. We are in the process of getting a sign erected too! The best place to park is in the new lay-by close to the new houses behind our house.

What else is happening at Welton Farm?

Organic Eggs Available Soon

Our small flock of Maran Noire hens should start laying by the middle of March. Eggs will be on sale at the farmhouse. We are hoping to set up an honesty box so you will be able to stop by and collect some when you're passing.

Our Sheep

We hope all our ewes are in-lamb. They will lamb in the second half of May and we hope to have lamb to sell by the autumn.

A New Business

As with any new business, we are finding we have a lot to learn. If you have any comments (good or bad!) about any aspect of our business we would be glad to hear them.

P.S.

www.prioryfreerangefoods.co.uk will be up and running soon!

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Tel : 01526 832574

Priory
Free Range
Foods

Free Range Pork Price List

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|--|------------|
| Lincolnshire Sausage | £6.50 / kg |
| Pork Sausage | £6.50 / kg |
| Pork and Leek Sausage | £6.50 / kg |
| Pork, Tomato and Basil Sausage | £6.50 / kg |
| | |
| Pork Chops | £6.50 / kg |
| | |
| Loin | £9.00 / kg |
| | |
| Belly Pork | £5.00 / kg |
| | |
| Leg Joint | £6.50 / kg |
| | |
| Shoulder Joint | £6.00 / kg |
| | |
| Back Bacon | £9.00 / kg |
| | |
| Streaky Bacon | £7.00 / kg |
| | |
| Bacon Joint | £7.00 / kg |
| | |
| Quarter Pig (weighs approximately 13 to 16 kg) | £5.25 / kg |
| | |
| Half Pig (weighs approximately 26 to 32 kg) (including free delivery within 10 mile radius of Ruskington) | £4.75 / kg |

If you order Quarter / Half Pig in advance, we can ask the butcher to prepare the pig to your own requirements at no additional cost eg. you may want the belly to be made in to streaky bacon or made in to sausages. You may want different flavour sausages or all the same etc.

In case you are wondering, half of one of our pigs takes up almost 3 of our large delivery boxes. One of our boxes has internal dimensions 55cm long by 35cm deep by 19cm high.

As our farm is currently in organic conversion, all our pigs have been reared to full Soil Association organic standards including being fed on organic feed while in our care.