

## **Free Range Pork**

### **Orders taken for Pedigree Pork. Ready for delivery w/c 30<sup>th</sup> July**

Fantastic tasting meat from Free range, rare breed pedigree Oxford Sandy Black pigs reared on the Mendips. Often known as the "Plum Pudding Pig" they have black blotches all over reminiscent of the fruit in a plum pudding. This pig is one of the oldest native British pig breeds.

All our pigs live outdoors so they have a happy life and are not fed GM products or antibiotic growth promoters but pig nuts and fresh fruit and vegetables. The pigs are allowed to mature so the pork and has a deep flavour with lovely succulent fat.

#### **Barbecue Packs £25**

800g sausages 750 g burgers, 1 kg strips belly pork, 500 g Pork chops, 500 g Spare ribs

#### **Pork Boxes 7kg £60 or 9kg £70**

Mix of joints, chops and sausages.

#### **1/4 pig £85 (c.12 kg) 1/2 pig £185 (c.24 kg) whole pig £320 (c.48 kg)**

Mix of joints, chops and sausages.

#### **Sausages £3.50 a pack. Approx. 400g**

#### **Gammon and Bacon available mid August**

Bacon 250gm packs £3.50 for back and £3 per pack for streaky.

Please call 07770 754 633 or email [susan@windwhistle.plus.com](mailto:susan@windwhistle.plus.com) to place an order or if you have any questions.

#### **Comments from previous customers:**

The sausages - They are brilliant !! They will become part of our favourite menu in the future. Can you let us have more and how many packs of six ? Happy to collect if that is easier for you. Well done - the best news I have had on the food front for ages. Why is it so difficult to get decent meat in Somerset? Let me know about the cost and collection. Kindest regards Ian C

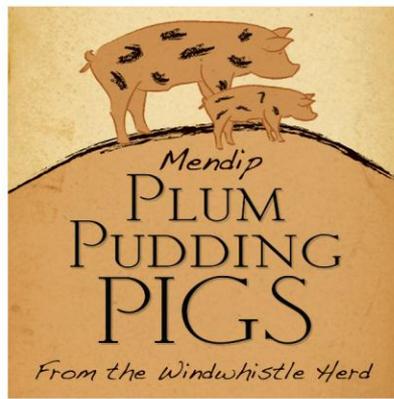
Just a note to say how much we enjoyed the pork. So different to what the supermarket sells! It brought back memories of childhood with such good flavour. We would love to have more pork when it is for sale.  
Ann L

Fantastic pork ! KarenS

#### **Plum Pudding Pigs**

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nr Wells, Somerset BA5 3DS  
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## Charcuterie

Working with a colleague we now have a range of Charcuterie where you can buy the pork and then have your charcuterie made to order. Just add on the price in the second column to your ¼ or ½ pig costs. Or just order the products you would like separately.

	<b>Retail per Kg</b>	<b>Own pig per Kg</b>	<b>Comments</b>
<b>Charcuterie</b>			
Hams - Hand (brined)	£8.10	£2.50	Cured in a cider-based brine (alternatives available) for 21 days (large ham)
Hams - Hand (brined & smoked)	£9.10	£3.50	Smoked in the farmhouse kitchen fireplace for up to 24 hours
Hams - Leg (brined)	£10.50	£2.50	Cured in a cider-based brine (alternatives available) for 21 days (large ham)
Hams - Leg (brined & smoked)	£11.50	£3.50	Smoked in the farmhouse kitchen fireplace for up to 24 hours
Hams (air-dried) bone-in	£24.70	£18.00	Whole leg or shoulder, salt-cured for up to 25 days (whole leg) and air-dried (price for 12 months)
Cooking Chorizo	£12.02	£6.00	Air-dried for 6 weeks (vacuum packed)
Chorizo	£13.02	£7.00	Air-dried for 12+ weeks
Salami	£12.01	£7.00	Air-dried for 12+ weeks
Guanciale	£11.02	£6.00	Dry-cured for 7 days and air-dried for up to 2 months - cheek
Pancetta	£11.30	£5.00	Dry-cured for 7 days and air-dried for up to 3 weeks - streaky bacon