

PRODUCTS

PLUM PUDDING PIG CLUB

If you do not have the freezer space to buy a whole pig yourself why not join the Plum Pudding Club and buy with others. You get all the benefit of the variety of cuts and, of course the price.

Typically a whole pig would include leg and shoulder roasting joints, chops and loin steaks, diced and belly pork.

If you wish to try trotters or make brawn we can also include these items.

Sausages, ham and bacon can also be ordered.



PORK FOR SALE

¼ pig	approx 10 - 12kg	£85
½ pig	approx 20 - 22kg	£165
Whole pig	approx 40 - 44kg	£320

*Pork is labelled and packed in a box.
Please ring for availability.*

Please book in advance.

Delivery - By courier or collected.

WEANERS FOR SALE

Registered piglets for breeding and for fattening are also available.

TO ORDER

Tel 01749 674139 or 07770 754 633
Email susan@plumpuddingpigs.com



PASSIONATE ABOUT PIGS



PROUD PRODUCER OF PORK

We are members of the British Pig Association and the Oxford and Sandy Black Society.

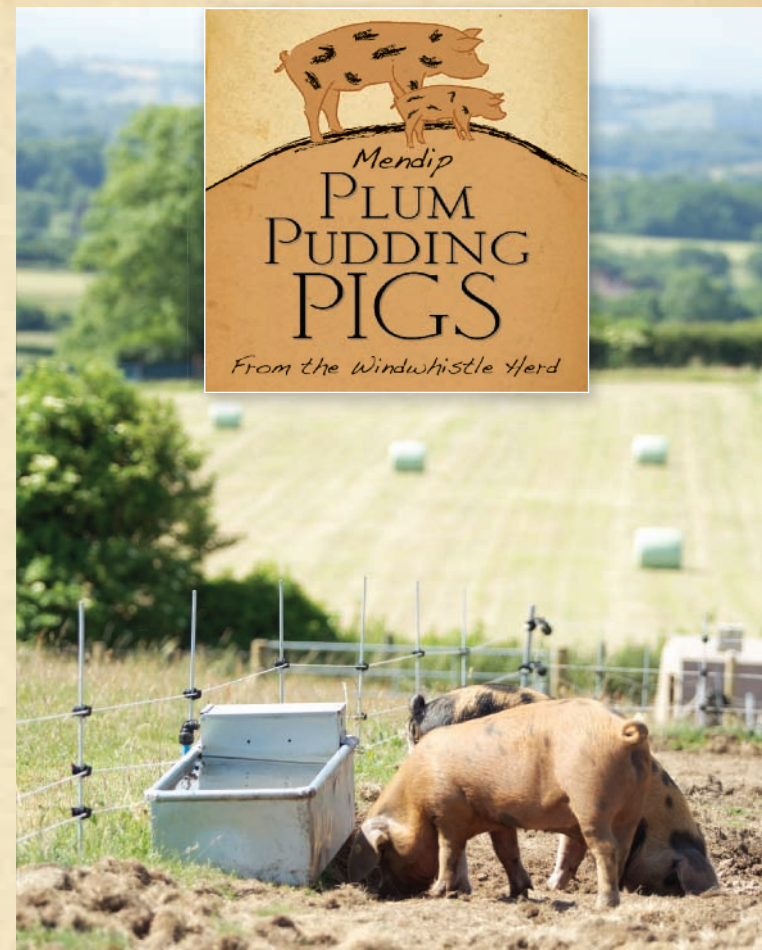


Plum Pudding Pigs

Windwhistle, Blackheath Lane, East Horrington,
Wells, Somerset BA5 3DS

Tel 01749 674139

susan@plumpuddingpigs.com
www.plumpuddingpigs.com



TRADITIONAL OXFORD SANDY BLACK PIGS

The Plum Pudding Pig Company breeds rare breed pedigree Oxford Sandy Black pigs on the top of the Mendips in an area of outstanding natural beauty.

www.plumpuddingpigs.com



PLUM PUDDING PIGS

The Oxford Sandy Black often known as the 'Plum Pudding Pig' with their black blotches all over, reminiscent of the fruit in a plum pudding, were also the pig that many people used to own and keep in their garden.

The Oxford Sandy Black is one of the oldest British pig breeds and is on the endangered list with less than 200 breeding sows (2006 survey). This breed was on the verge of extinction 20 years ago but is increasing in popularity and it is not hard to see why. The Oxford Sandy Black is a medium to large pig with lop ears. The colours vary from a light sandy colour to a deep ginger with random black patches. The feet are white, they have a white blaze on the face and a white tassel on the tail.



OUR PIGS

REARED OUTDOORS

All our pigs are free range and live outdoors all their lives, doing what pigs do best - rooting around for tasty things to eat. Only 4% of pigs raised in the UK are truly free range outdoor pigs.



DIET

Our pigs are not fed genetically modified products or antibiotic growth promoters, they eat only pig nuts with the addition of fresh fruit and vegetables. Bananas are a particular favourite, skins and all!

Our pork is produced from pigs kept to at least 6 months old so that the pork from Plum Pudding Pigs has been allowed to mature and has a denser flavour from muscle built up from living outside.



WELFARE

- Plum Pudding Pigs do not have nose rings; they are free to root up the ground, which they do - sometimes it looks if they are digging a tunnel to Australia!
- Plum Pudding Pigs do not have their tails docked. This has been done on commercial rearing to prevent tail biting, which occurs when pigs are bored or kept confined. Plum Pudding Pigs are allowed to roam at will with the freedom to behave naturally, they tend not to bite each others tails; they have more interesting things to do.
- Plum Pudding Pigs do not have their teeth clipped or ground - a painful and stressful procedure.
- Plum Pudding Pigs do not castrate the boar piglets as boar taint of meat is not something that traditional breeds in a stress free environment suffer.
- Plum Pudding Pigs do allow their pigs to have freedom to express normal behaviour.
- Plum Pudding Pigs have free access to water, wallows and lots of straw in their arcs.
- Plum Pudding Pigs have a varied diet.
- Plum Pudding Pigs also get love and attention, sunscreen on their ears if very sunny and a cool shower!

