



Photo showing Falkland Pigs in the woods. By www.redcabinstudio.co.uk

Quality Pork for Sale.

Why buy a couple of pork chops when you can have the whole pig?

The saving means you can enjoy the very best pork at a more digestible price. Falkland organic farm rear free-range, cross saddleback, organic pigs for 9 months (rather than the four months of intensively farmed animals). It's no exaggeration to describe Falkland farm porkers as the *crème de la crème* of the pig world.

Meat of this quality should not be cheap. However as a trial we are offering whole or half pigs **unbutchered for only £3.50 per kilo**, but remember the butchering is a big job especially if you're not sure what you are doing. Alternatively you could get it **butchered, vacuum packed and labeled for only £4.50 per kilo**. Remember free range, rare breed organic... This price would include mince but not sausages or cured pork (bacon, gammon etc.), you could make your own of course or negotiate with the farmer here to have it done by the butcher for an extra cost.

A whole pig weighs between 60 and 100kg. That might sound a lot but 50kg of pork will give six months of prime meat for a family of four, eating around 2kg per week. And this is some of the finest meat in Scotland.

The variety of cuts you get, include all the usual plus head, offal, ears and tail (if you want). This is nose-to-tail eating in its purest form.

So you'll need either a big freezer or to split the meat up with friends.

Remember, too, that going the whole hog isn't just about the varied and endless piggy feast, magnificent as it is. You'll also establish a relationship with the farmer who raised it, ensuring total traceability of a stunning product.

If interested contact **Wendy** by **Tuesday 15th February**

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