



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 saving you money in the long run?

The saving means you can enjoy the very best pork at a more digestible price. The Organic Falkland Farm rears, free-range, cross saddleback, organic pigs for 9 months (rather than the four months of intensively farmed animals). This time we have gone that bit further; not only are the pigs born, raised and matured on the farm but all feed for the pigs has been grown on our own farm here in Falkland, so it is 100% traceable meaning the provenance is assured.

Meat of this quality should not be cheap. However we are offering whole or half pigs **unbutchered for only £3.90 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 £5.40 per kilo**. This price would include mince but not sausages or cured pork (bacon, gammon etc.), but 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 80kg. 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.

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

If interested contact **Wendy by Friday 2nd December.** (But remember they are on a first come first served basis so get in quick)

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