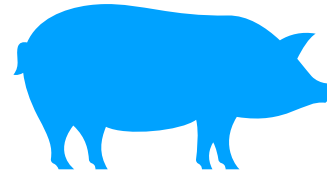


# ETHICALLY DELICIOUS PORK



Welcome to a healthier ethically delicious way to buy pork. As a valued supporter of ours we are proud to offer you this opportunity. We are super excited to be offering such an amazing product to you as we fully immerse ourselves into the small scale regenerative farming landscape. As budding Regenerative farmers we aspire to move beyond sustainability and begin to regenerate soils, ecosystems and our local community.

## A bit of background...

Our Bulk Pork offerings allow you the opportunity to buy super **delicious** and **nutritious** pork from **truly free range** and **humanely** raised pigs.

The pork we offer comes from heritage rare breed pigs that have spent their entire lives in an environment that allows them to fully express their “pigginess”. No stalls, no sheds, no nose rings, no growth hormones, no antibiotics, no electric shock prods, no high density stocking, no concrete floors, no manure ponds, basically none of those things that can occur in the industrialised factory farmed food system. This means a happy healthy animal that is free to explore its environment, enjoying the sunshine and doing the things pigs love to do without any of the stress, anxiety or discomfort.

## We do the extra little things that make a big difference to the health of the pigs and therefore to you!

One of the most important elements of our animal health management practice is that we ferment all of the feed. This is certainly not common practise, even amongst small scale free range producers, as it takes a not so insignificant effort to make and distribute fermented feed, but we think it’s really important.

The fermentation process helps to encourage the growth of health promoting bacteria, yeast and fungi. One such example is *Lactobacillus* bacteria which metabolise sugars and starches into more easily digestible compounds. Another significant benefit is that the fermentation process breaks down anti-nutrients (germination inhibiting compounds) such as Phytic acid found in grains and legumes which locks up minerals such as zinc and iron reducing the ability for them to be absorbed. We also include seaweed meal for a vitamin and mineral boost, and apple cider vinegar with garlic to boost immunity and to naturally manage parasites. What this means is that the pigs have a healthy un-inflamed gut, which increases the amount of available nutrients able to be digested. In turn, as you are what you eat, and given the pork we produce has a higher nutrient density than may otherwise be the case means a healthier you.

**In summary what we have been able to produce is nutrient dense, delicious pork that comes with a clear conscience.**

# Half or Whole Pig

## How it all works

Our Half or Whole Pig Sales offers you the opportunity to purchase a half or whole ethically raised nutrient dense delicious free-range pig at a discounted rate.

## What's the price?

The price is based on a cost per kilogram of the hanging (carcass) weight. The reason we don't use a final cut product weight is two fold.

**Firstly**, it is logistically very difficult to do. If we wait for your order to be completed by the butcher so as to get a final weight, then we would have to invoice you, wait for your payment to be processed and then you could pick up your order. This may mean your product sits in cold storage for several days and we hate that idea. We want you to get it fresh the day it's ready. Besides our butcher just isn't going to store all this for free so then the additional cost would have to be passed on to you the customer. That means it's more expensive and not as fresh.

**Secondly**, so as to fully honour the pig we want to encourage you to take as much of the pig as possible. Rather than going for everything boneless. Rather than having all that super healthy fat trimmed off. And rather than shying away from things you would ordinarily not cook with (such as trotters) just because you don't want to pay for them, we've essentially included them for free. We want to encourage and enable you to expand your culinary horizons beyond what might be available from a supermarket or standard butcher. All that said if you don't want to cook with pigs trotters or the thought of a slow braised pigs head cooking on your kitchen stove is a step too far for you, then fear not as we love a culinary challenge at Value Life Farm and will gladly take any of the unused and remaining portions so there is no waste.

### THE PRICE IS:-

Half a pig - **\$17.50/kg** (Hanging weight)

Whole pig - **\$16.50/kg** (Hanging weight)

## Exciting additional opportunity!

For those of you that love bacon, ham and cured sausage (chorizo/kranisky etc) as much as we do then don't miss this.

We are super excited to be able to offer completely naturally cured and wood smoked small goods at an amazingly low additional cost of **\$2/kg**. Yes that's not a typo \$2/kg extra for cured bacon, ham and sausage. If you can find this product (which I challenge you to do) then you're going to have to pay upwards of \$40-50/kg.

**Please note that any cured products require additional processing time of approximately 4-7 days and as such it will require you to make a second trip to the butcher to pick them up. Whilst this is an inconvenience we know you'll think it's totally worth it once you get it. Especially at this price!**

## What does naturally cured mean?

Well the meat is cured in a salt, sugar or maple syrup and spice brine before being hot smoked over a smouldering bed of pure natural wood shavings.

## How can you tell if it is naturally cured?

As best we can determine synthetic curing compounds, such as Sodium Nitrate, are used by nearly all producers because they are cheap, quick to cure and importantly produce a vibrant pink coloured meat. It's the pink colour that is a dead give away. Our naturally cured bacon and ham isn't pink - it's grey. We've all been conditioned to think that a vibrant pink colour is fresh and healthy, but don't be fooled. We guarantee you will love the more complex and less acidic flavours of our all natural options.

If you're still not convinced that natural is the way to go for you then our butcher does offer the opportunity to have your bacon, ham etc cured using Sodium Nitrates.

## How much pork can I expect to get?

### Whole pig:

The expected hanging weight of a whole pig is between 50-70 kg giving approximately **40-55 kg** of standard cuts (as already explained you have the option to take more of the pig if you wish, but this is the portion you are effectively paying for).

*The weights provided are only intended as a guide and may be outside of the suggested range.*

Your cost will be **\$16.50 per kg** of the hanging weight (approx 50-70 kg ~ \$825 to \$1155)\*

### Half pig:

The expected hanging weight of a half pig is between 25-35 kg giving approximately **20-27.5 kg** of standard cuts (as already explained you have the option to take more of the pig if you wish, but this is the portion you are effectively paying for).

*The weights provided are only intended as a guide and may be outside of the suggested range.*

Your cost will be **\$17.50 per kg** of the hanging weight (approx 25-35 kg ~ \$440 to \$615)\*

*\* the provided estimated total cost is subject to change depending on the final weight of the pigs and other factors such as if you choose the option to cure and smoke some of your cuts, opt for delivery or other potential costs explained elsewhere.*

## Can I customise my order?

We have developed a cut sheet order form in consultation with the butcher, which has been included in the standard order form. Every reasonable effort will be made by the butcher to accommodate any special requests. If you don't have any preference and are happy for the butcher to choose what they consider to be the best options then please indicate this on the form.

In the event that your special request is not possible or an addition fee applies the butcher will contact you to discuss your options and an additional payment may be required (assuming final payment has already been made).

## Do I have to pay a deposit?

**Yes**, we do require a deposit so that we can secure your order. We have only a limited supply being a small scale free-range producer and we expect demand to quickly outstrip supply.

So to secure your half or whole pig please pay the deposit of \$150 (for a half) or \$250 (for a whole) as appropriate.

Payment options will be provided by way of invoice.

## **When will I know the cost of my order and when can I pay?**

Approximately 1 to 2 days prior to your pick up date the weight of your order will be confirmed and we will send you an invoice for the remaining amount owing. Included on the invoice will be all of your available payment options. Once payment of your invoice is confirmed we will send you an email confirmation of payment which you will need to take with you at the time of pick up.

It is **critical** that you **do not** delay payment once you receive your invoice. Due to the nature of our Bulk Pork Sales it is not possible to pay for your order at the time of pick up, as the butcher is not able to accept payment on our behalf.

We also can not accept payment until your order has been weighed by either the abattoir or butcher. We will endeavour to provide you with as much time as possible to make your final payment, but it will be within a 1 to 2 day window prior to your expected pick up date.

Your order may not be released to you by the butcher unless you can show proof of payment.

## **When will I know the date my order will be ready?**

Prior to placing your order we will provide you with an estimated date that your order will be ready for pick up. This date is subject to change dependant on the condition and growth of the pigs but is expected to be within a 2-3 week window. Approximately 1-2 weeks prior to the final date we will send you an email confirming your expected pick up day.

## **How long will I have to pick up my order?**

You will be given a 3 day window in which you must pick up your order. It would be preferable for all concerned if you pick up your order on the first day it becomes available. If you fail to pick up your order within the allocated time a storage fee of \$20 may be charged by the butcher for each day you are late in collecting your order. This is necessary as the butcher has limited storage capacity and I had to twist his arm to store it at all.

## **Can you organise delivery?**

Yes it may be possible for us to organise delivery to the Canberra local area on a case by case basis. An additional fee will be added to the final payment and this will be included on your invoice. The standard fee is estimated to be \$20 but may be more depending on your location and availability. Delivery times will be limited depending on availability of the delivery service.

If you choose to opt for delivery then you will need to be available to receive it within the specified window as agreed to by you and the delivery service. If you are not available as agreed, then your order will be returned to the butcher and you will be required to pay another delivery fee for re-delivery or pick it up from the butcher yourself.

## Who is the butcher and where can I pick up my order?

We have engaged the services of **Longpark Meat Co** whom are a wholesale butchery based in Fyshwick, Canberra. You will need to pick up your order on the day of your allocated pick up directly from the butcher. The pick up address is listed below. If you have any queries regarding your order and need to speak directly with the butcher your point of contact is;

**Name: Brett Palmer**

(Mondays and Fridays Brett has limited availability due to increased workload)

**Phone:** (02) 6280 4338 (ask for Brett)

**Pick up Address:** 56-58 Kembla St, Fyshwick ACT 2609

**Opening hours:**

Monday	6am–4pm
Tuesday	6am–4pm
Wednesday	6am–4pm
Thursday	6am–4pm
Friday	6am–4pm
Saturday	6–10am
Sunday	Closed

## What if I don't make the final payment within the allocated time?

If you have not paid for your order by the time it becomes available it may be necessary for us to offer it to another customer. Every effort will be made to resolve the non-payment with you, but as we are dealing with a perishable item we can not guarantee holding it for you beyond the first day it becomes available.

## Can I cancel my order and receive a refund of my deposit?

You may cancel your order any time prior to your pig going to the abattoir and provided we can find a replacement customer we will refund your deposit minus a \$50 administration fee. Every effort will be made to find a replacement customer prior to the allocated abattoir date, but in the case one can not be found your deposit will not be refunded. As such the more notice you give, the more likely we will be able to find a replacement.

## **What if I have further questions?**

Any additional questions should be directed to;

**[enquires@valuelifefarm.com.au](mailto:enquires@valuelifefarm.com.au)** in the first instance

or if you'd prefer

Call **Dan** on **0414 613 841** or email [dan@valuelifefarm.com.au](mailto:dan@valuelifefarm.com.au)

or failing that

Call **Jillian** on **0401 526 007** or email [jillian@valuelifefarm.com.au](mailto:jillian@valuelifefarm.com.au)