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## PIGS 'N MUD...

Welcome to our first ever Fork it Farm update!

After just over a year of hard, muddy and rewarding work we are about to share our first batch of *forkin' tasty pork* with you, and we are so excited!

### The wagyu of pork...

Heritage breeds are specially raised and heralded for their intensely flavourful meat and fat. In the realm of sophisticated Japanese proteins, wagyu beef, jidori chickens and kurobuta pork reign supreme. But you don't have to travel to the Far East to experience some of the best pork on menus today. Kurobuta or "black hog" pork comes from the famed Berkshire pig.

Yup, Berkshire and kurobuta are the same thing. And this is one meat where it makes a real difference. Ever had a leathery, dry pork chop? Commercially bred pigs tend to lack the incredibly tasty fat that heritage breeds have maintained, and which keeps their meat juicy and tender.

But it's not only the meat of the Berkshire that is exceptional; it's also how the pigs are feed.

Allowing the pigs to grow slowly is important to achieve the desired fat coverage and marbling within the meat. Our Berkshire's diet is supplemented with apples, berries, acorns and chestnuts which help to enhance the sweet and natural flavours.

When you taste the pork, you will taste the difference in quality and know that

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pigness and is how pork should really taste.


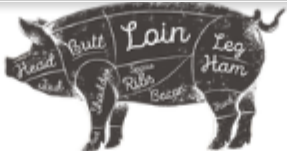



***Our free-roaming pigs have plenty of space to root, wallow in mud, enjoy green grass, warm sunshine, and fresh air. A happy, healthy life for them and forkin' tasty pork for you!***

[Subscribe](#)[Past Issues](#)[Tran](#)**Become a Whole Hog Member...**

We're looking for Tasmanians who want forkin' tasty pork, care where it comes from, how it's raised and want to support small-scale local farmers. Become a member to receive a discounted 'whole hog' price OR start with a trial one month membership.

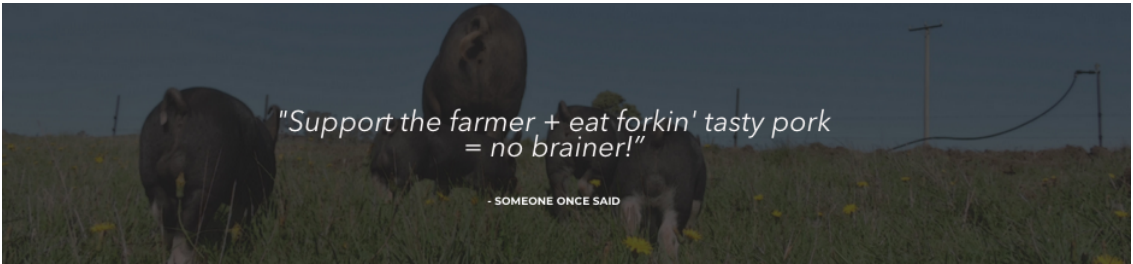


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<p><b>Purchase a 'share' of our farm produce in advance.</b></p> <p>Chose the number of 'hog shares' to suit your families needs.</p> <p>Receive a discounted 'whole hog' price when you commit to six months membership OR start with a one month trial membership.</p> <p>Farming is tough! Belong to our farm and share in the challenges and bounty of our farm.</p> <p>Hog shares are limited, so sign up early.</p> <p>Like to know more about the <u>Community Supported Agriculture</u> (CSA) model?</p>	<p><b>Your 'hog share' is provided monthly for you to enjoy.</b></p> <p>Each hog share will contain a variety of cuts, from roasts and chops, to bacon and hocks.</p> <p>Get plenty of porky tips, cooking instructions and recipes.</p> <p>Your hog share will be available for collection each month at convenient hubs.</p> <p>Can't get enough bacon or planning a party? Don't worry, you can still order extras on top of your regular hog share.</p> <p>Enjoy your <i>forkin' tasty pork!</i></p>	<p><b>Support us to continue raising <i>forkin' tasty pork.</i></b></p> <p>Our pigs are raised naturally on pasture where they are free to root and graze. This mean regular paddock rotations to ensure pasture is managed to ensure sustainable productivity.</p> <p>Nutritious muesli is available to our pigs 24 hours a day. Apples, acorns and chestnuts provide a daily seasonal treat.</p> <p>We'll keep our pigs well feed!</p> <p>See for yourself! We'll keep you informed about all the exciting things happening on the farm or arrange a farm visit.</p>

We want to share our forkin’ tasty pork with you! Learn more and get your shares at <http://www.forkitfarm.com.au/wholehog-program.html> and each month you will receive forkin’ tasty pork!

Hog shares are limited so get in early. First shares going out in early July 2018!

**Forkin’ tasty pork coming soon, so please share the great news with EVERYONE!**



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