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PIGS 'N MUD...

Welcome to the second edition of Pigs 'n Mud!

There has been a lot happening both on and off the farm with our first piggies having their one bad day. This has been an exciting time - our plans to produce and distribute nutritious, naturally grown food to our friends, family and the community are being realised, but it is also extremely nerve racking – what if we don't sell our *forkin' tasty pork*?

I hope this edition allows you to get to know us a little better.

Know your farmer, know your food...

After saying 'fork it' to the stresses of city life, we packed up our life in Brisbane and moved to Lebrina in Tasmania's beautiful Tamar Valley to ethically raise heritage pigs on open pastures.

So who are we?

Kim Croker... Growing up on a hobby farm, I have been a closet farmer for years. Our small suburban back yard in Brisbane was packed with fruit trees, vegie garden and of course chooks.

Tired of and unfulfilled with life in the rat race, I announced after a weekend away in the country, "we need to talk". The decision was made to change our lives. To live more slowly, sustainably and produce food on a small-scale. It is so rewarding (and down right delicious) eating food grown, harvested, baked, kneaded and preserved at home and I can't wait to share it with the world (our island world that is).

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Daniel Croker (aka Dr Dan now Dr Farmer Dan)... After I spent decades in the lab looking down a microscope and not producing anything that benefits people on a realistic timescale (drug development is a slow process), I'm enjoying being outside getting my hands dirty and producing something that can benefit my community and surrounding environment.

What could be better than feeding your community with food you know everything about???

People wonder if I'll still feel challenged, but becoming a farmer has been one of the most challenging and rewarding experiences of my life. There is always another problem to solve, piece of equipment to repair, animal to raise or pork product to test (it's tough but I do it for you)!!.

Our support team... We are so grateful to have the support of our trusty interns, Kevin & Lyn (aka Kim's Dad & Mum). They have kept us going (literally holding us up)! And our human resources team... Samson, Minstrel and Fletcher (aka the three stooges of dogs) who continually remind us to stop work and just have some fun.



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Our farming ethics

- To raise animals ethically, ecologically & in an economically sustainable way
- To produce and distribute ethical and nutritious food locally
- To be a model for regenerative, ethical agriculture

By developing our farm in a way that is not only viable but also promotes the ethical treatment of animals and the land, we believe we can contribute to leaving the Earth in a better place for future generations.

‘Good for the animal, good for the land, good for the farmer and good for you’.



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Bringing our food to you...

Community-supported agriculture (CSA) is a model of food production and distribution that directly connects farmers and eaters resulting in a mutual gain relationship. People buy shares in a farm's projected harvest in advance and for a set period (a season, or a year, for example) and receive a regular supply of farm to table produce.

CSAs have been developed as a strategy to connect local farmers with local consumers; develop a regional food supply, strong local economy; maintain a sense of community; encourage land stewardship; and honour the knowledge and experience of growers and producers working on small to medium size farms.

CSAs provide more stability in general than the flux and flow of farmer's markets. And gives farmers the structure and stability to keep going through tough times and maintain their ethical farming practices.

So why did we choose this model?

It is the best way for us to get our food directly to you and gives us the stability to plan our future production.

We want our members to be part of the farm and experience how their pork is grown, have a connection with their food and feel reassured that their food is grown ethically.

By deepening eaters' understanding of food production, especially animals raised for meat, we figure on having a bigger impact as you share that knowledge with others.

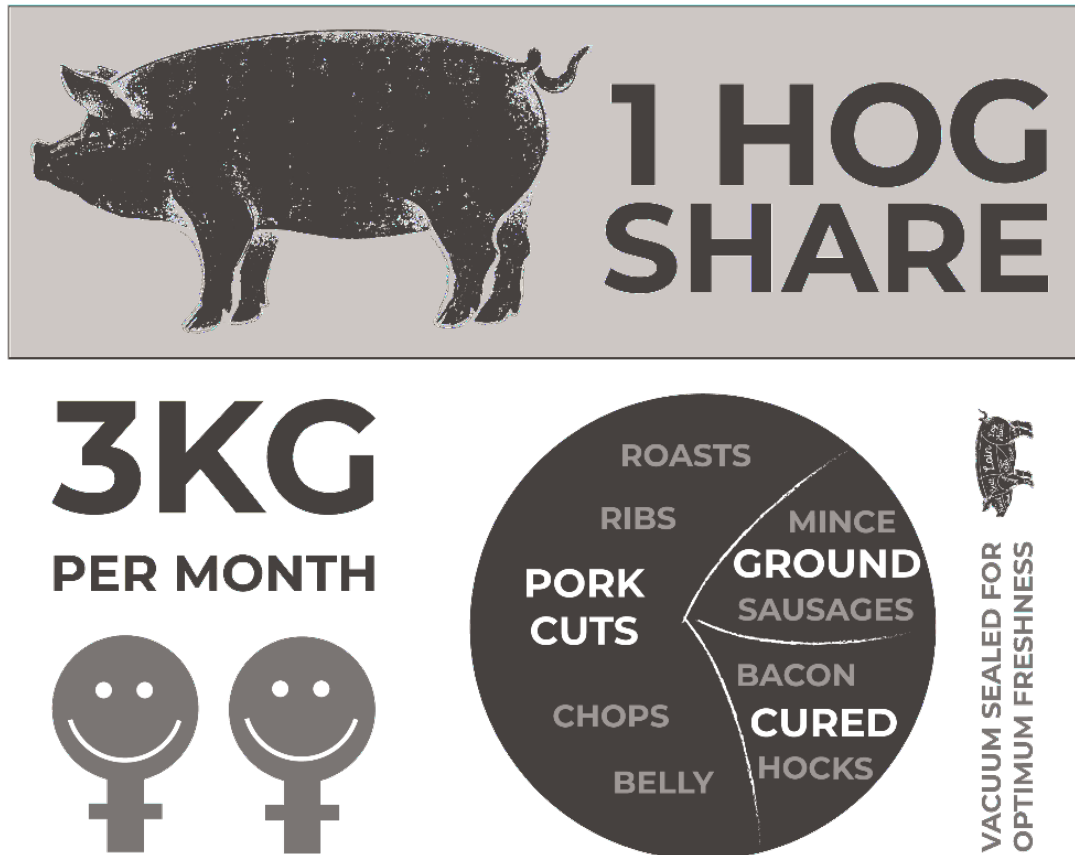
So if you live in Tasmania and want *forkin' tasty pork* from our paddock to your plate, sign up to our ['Whole Hog Program'](#). Hog shares are limited, so sign up early to avoid disappointment.

How does it work?

Based on average consumption one 'hog share' is enough to feed two adults for a month. Each hog share comprises 3kg of *forkin' tasty pork* per month for six months OR start with our limited time only, one month trial membership. As

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includes a range of cuts from roast, chops, mince to bacon and hocks.



You can nominate how you buy your share, either as a monthly subscription or an upfront payment at the beginning of the membership.

Want extras? There is always an option to add additional products every month subject to availability e.g. an extra pack of bacon...(as who doesn't love bacon!!!!) [Ethical Pork](#)

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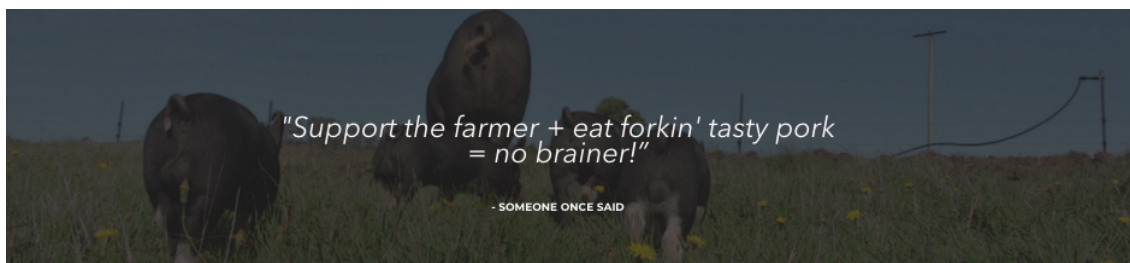
Delivery

Once every month we will deliver your Hog Share/s to a pickup point near you, for you to collect. At this stage the locations we have confirmed are;

- Hobart (1st Sunday of the month)
- Devonport (TBA)
- Launceston (2nd Saturday of the month)
- And of course, direct from the farm

If you are not in one of these locations, or can't easily get to them, please get in contact anyway and we can see if there is an option to create a new collection hub!

Forkin' tasty pork now available, so please share the great news with **EVERYONE!**



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