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PIGS 'N MUD...

Hi from Fork it Farm!

As the days become longer and warmer, we can't help but notice all the ways nature assures us *spring* is indeed here. The bulbs are bloomy, spring vegetables are growing, the geese are nesting and lambs are bounding around the paddock. It gives us much to look forward to, such as watching our pastures recover after winter, devouring beautiful vegetables and enjoying the natural beauty of spring.

We hope you enjoy this edition of Pigs 'n Mud.

Pig-Out Spring day out ...



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Spring day out'. Enjoy some complimentary porky delights straight from the BBQ, meet the pigs and stock up on forkin' tasty pork!

When: Sunday 30 September 2018
anytime between 10am and 2pm

Where: Fork it Farm
Adams Road, Lebrina (opposite #248)

We hope you'll join us and experience the sights and sounds of life at Fork it Farm.

Cured & smoked...

The term cured meat primarily refers to meats that have been modified through the application of either salt, sugar, or smoke. Curing can affect the flavour, texture, colour and shelf life of a piece of meat.

Necessity is likely what drove us to discover the magic of dry curing, smoking and brining in our quest for preserving meat for survival.

But, perhaps our human nature, our desire to control the elements, led us to tinker with fire, water, air and salty earth, turning necessity into the highly cultivated crafts of brining, dry curing, and smoking. These three finely tuned methods of preservation are often intertwined to create the salty, smoky, sweet, and spiced meats that traditionally tide us over during lean times by providing sustenance.

Why, you may ask in a time of ubiquitous refrigeration, do we still bother to preserve meat? It's simple; flavour.

Curing is one way of preserving food, smoking is another. However, without curing, smoking is relatively ineffectual and cured and smoked food lasts longer than either process alone.

Brine or wet-cure

Think of a brine as a delicious bath that seasons, tenderizes, and helps both to preserve meat and keep it juicy during cooking. It can be as simple as water mixed with salt or more complex, containing a host of aromatic ingredients. The

several months.

Dry-cure

Rather than adding moisture to the meat, dry curing dehydrates it, pulling out excess water; concentrating the flavours, and turning the meat a deep rich colour.

Dry curing is usually one part of a two-part process. The initial dry cure begins when the meat is salted and moisture is allowed to drain off. Once the meat has lost the majority of its moisture, it can be either smoked or air-dried.

Smoked

There are two types of smoking: cold and hot. Cold smoking is used to flavor meat rather than cook it. Hot smoking is akin to slow roasting with the addition of fragrant smoke and is used to cook the meat thoroughly.

Currently, our range of products are traditionally cured and smoked by Casalinga Gourmet Meats in Launceston. The ultimate plan however, is to be able to process on farm, giving us more flexibility to experiment with flavours and techniques.



BACON	Salt and sugar-cured and cold smoked pork loin and/or belly
CHORIZO	Coursely ground fatty pork sausage seasoned with pimenton (hot paprika), garlic and salt
COPPA	Spice rubbed, dry-cured pork neck
GUANCIALE	Cured, dried spice-rubbed fatty pork cheeks
HAM	Salt and sugar-cured and hot smoked pork leg
LARDO	Herb and spice-cured pork fatback slab
LONZA	Salted, dry cured pork loin
NDUJA	Spreadable fermented sausage made from pork jowl, belly, shoulder and back fat, spiced with chilli
PANCETTA	Herb and spice seasoned pork belly, salted and air cured
PROSCIUTTO	Air-cured ham, salted, fat-ribbed and aged for up to three years

"The quality of the final product is directly related to the quality of meat you start with – and it is the single most important variable."

I want to hold your ham...

Over the centuries ham has become a staple, and a delicacy that has survived the advent of modern-day preservation methods.

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Fork it Farm hams have a velvety texture and are salty sweet. The hind leg of our ethically raised Berkshire pigs are salt and sugar-cured on the bone and then smoked (with a mix of Tasmanian hardwood and fruit wood), but it can also be rolled and processed for slicing without the bone.

With Christmas just around the corner, we are excited to announce that we are now taking Christmas ham orders!

There are only so many legs available, so we urge you to get in early! Order your Christmas ham and complimentary ham bag today, before it's too late!

[Order your Xmas Ham.](#)



***I'll have no truck with turkey at Christmas;
a proper ham from a proper pig is truly a sight to behold,
and will last for days in even the largest of houses.***

Sharing the love

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Once you have tasted the pork from a truly free-range, happy pig that has the freedom to root around, forage and socialise, you might never eat any other kind again. It is far removed from your typical supermarket pork... so [share the love](#)! Let your friends, family and colleagues in on the secret – don't be a hog (lol).



This little piggy is going to market...

Bream Creek Farmers Market

First Sunday of the month

9am til 1pm

138 Marion Bay Road, Copping

Lilydale Village Markets

Second Sunday of the month

10am til 2pm

Lilydale Memorial Hall, 1949 Main Road, Lilydale

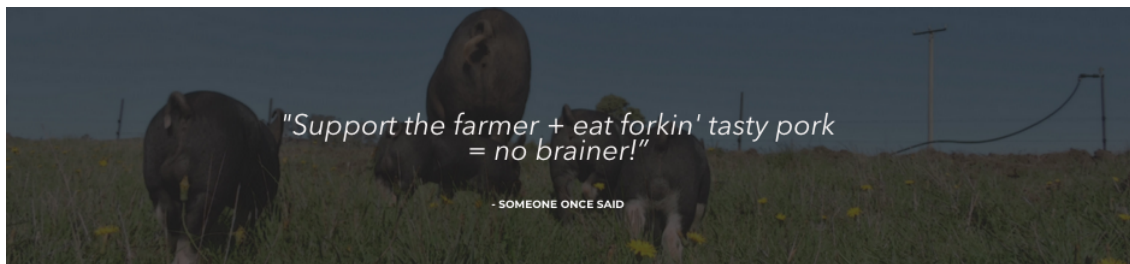
Hog share deliveries

If you haven't yet got you order in, hurry, we're making Oct deliveries soon!

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Devonport Thursday 4 October
Hobart Sunday 7 October
Scottsdale and St Helens Friday 12 October
Launceston and Lilydale 12-14 October

Missed a past issue of PIGS 'N MUD? Find them [here](#).



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