

Curly Coated Custodian

B&B for Pedigree Pigs

Have you ever thought you've got a spare bit of land: perhaps it needs clearing?

Would you like to know where your Pork / Bacon comes from and what the Pig had been feeding on?

Do you want to watch your pig grow whilst rootling, working, eating and sleeping?

Do you want delicious, tender Pork / Bacon: killed, butchered and cured in Lincolnshire?

If this rings bells with you then consider becoming a 'Curly Coated Custodian' with Rectory Reserve.

How it Works

1. You come and select two (or more) of our young rare breed Mangalitzza piglets, either when they've recently been born and still got their 'wild boar' stripes or after they've been weaned from their mother at 7 or 8 weeks. Pigs are herd animals and very sociable so we prefer to keep them, at least, in pairs. There is a Rectory Reserve administration fee of £30 for each pig in the scheme, payable when you decide to sign on after the initial discussion. At the point of weaning, we will deliver the pigs to your address in Lincolnshire: free of charge. They will have been wormed. If you request, they can be registered as Pedigree Mangalitzas on the British Pig Association Herd Book (cost £15 per pig) and they will send you a confirmation accordingly. Also, although the registration itself is numerical, if you so wish you can choose names for the pigs that we will use.
2. You will home and feed the pig for a period of between 6 months and a year depending on when we agree is the best time to convert to meat or bacon. Rectory Reserve will then

pick them up at an agreed time and shortly thereafter provide a credit note for your Custodianship at a rate for the period of £4 / week per pig.

3. Rectory Reserve will transport the pigs to a local, abattoir from whence, 24 hours after humane slaughter, they will be removed for butchering. This can be carried out to an agreed plan, left to our Master Butcher or split between certain cuts with discretion to allow optimum value to be obtained. The credit can be taken at this time or against future orders. If you wish the whole value can be carried over. We also give you an extra 10% to discount the usual purchase prices. You can even use any credit accumulated so far against purchases whilst you are keeping the pigs, if you don't want to wait until the period has finished or you wish to spread the Pork over a greater period of time. We try to be as flexible as possible to meet your particular needs since different groups have varying circumstances. All these transactions will be deemed to take place at Rectory Reserve from whence you will need to pick up the meat.
4. Basically the animals are 'yours' whilst they are with you and should be treated as such. Hence, if you would call the Vet you should do so (and pay his bill). If you would scratch their backs you should do so (they love it). If you would play football with them you should do so (they enjoy it until their attention wanders). You should warn people, as I am sure you would do normally, that these are animals that are very friendly but need to be treated with respect. They can give a nasty bite to little fingers (and not only to children). Third party liability insurance is included for 'animals at home' in most house insurance policies but you should check pigs are included in yours.
5. To have pigs in England you need to have a CPH Number (a Holding number so they can trace you in the event of an epidemic) from DEFRA. If you need to you can contact them locally and they will give you a number over the phone. On delivery of the pigs, you will receive 2 copies of the Movement License and one of these will need to be sent to your Animal Health - Trading Standards office.
6. Pigs need clean water at all times. Food is given morning and evening on a regular basis if possible (pigs can tell the time very well). Proprietary pig feed can be supplied by an Animal Farm Supplier in 20 KG bags at £6.40 per bag (price may vary so check with your supplier). When they arrive the pigs will need 500 grams each meal and 25 weeks later they will be eating twice this amount. The quantity is slowly increased. Surplus vegetables and fruit can be used. As a rule of thumb: reduce the proprietary feed quantity by 1 part for each 2

Typical Meat Carcass

The size and make up of a pig is the result of a number of factors. Quality of feed and age affect the weight and proportions of protein to fat. The development of the animal will also be affected by the amount of exercise it can take and minerals and trace elements that are available. Outdoor bred animals, which can rootle for their food and wander or run around, tend to produce tastier, tender meat when looked after correctly. Younger pigs are usually better for leaner meat whilst older animals produce better ham and bacon but are more 'Lardy' with greater fat. Mangalitzas are high in unsaturated fats such as Omega 3 and have more 'good' cholesterol than other pigs. Their interstitial fat also develops as the pig gets older and develops more flavour in the meat. It has a slight hint of hazelnut to it. Hence, the time for killing a pig can be a complicated decision balancing a number of factors. When killed the animal should be as stress free as possible as the amount of adrenalin in the system can affect the subsequent taste and texture of the meat.

From a 75 Kg Dead Weight Carcass we might expect about 40+ Kgs. of usable meat products.

An indication of the butchered carcass might be:

- 2 Kg Pork Shoulder
- 2 Kg Pork Belly roast
- 1.5 Kg Pork Loin
- 3 Kg boned Gammon Leg
- 2 Kg Rump Roast
- 0.4 Kg Fillet
- 2 Kg 'Pancetto' bacon piece
- 1.5 Kg Streaky Bacon
- 1.5Kg Back Bacon
- 10 Kg Premium Sausages
- 0.5 Kg Spare Ribs
- 10 Kg 'Curly' (slightly spicy) Sausages
- 1Kg Ham
- 3 Kg Pure Lard
- 4 Kg Head
- 1 Hock
- 2 Kidneys
- 1 Kg Liver
- 4 Trotters