

Pig Partners

Sausages without the Squeal

Have you ever thought how Yummie your own sausages and joints would taste?

Would you like to know where your Pork comes from and what the Pig had been fed?

Do you want to see your pig and watch it grow?

Have you a belief that humane practice at a family slaughterhouse leads to less stress and tastier, tender meat?

If this rings bells with you then consider becoming a 'Pig Partner' at Rectory Reserve.

How it Works

1. You come and select one (or more) of our young 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. There is a Rectory Reserve non- returnable, administration fee of £30 for the scheme, payable when you decide to sign on after the initial discussion. At the point of weaning the pig becomes your property for a payment of £100. He / she will have been wormed. If you request, he/she can be registered as a Pedigree Mangalitza on the British Pig Association Herd Book (cost £15) and they will send you a confirmation accordingly. Also, although the registration itself is numerical, if you so wish you can choose a name for the pig which we will use.
2. Rectory Reserve will home and feed the pig for a period of between 6 months and a year for payments of £18 / month. During this period you, your family and a reasonable number of friends may visit the pig(s) to see how they are developing at our Open Days (approx. every six weeks) or at other times

by prior arrangement. Bed & Breakfast can be arranged locally if so desired.

3. When the time is agreed to be right, Rectory Reserve will transport the pig to a local, family run abattoir from whence, 24 hours after humane slaughter, it will be removed for butchering. This can be carried out to an agreed plan, left to our Master Butcher or split between certain cuts and discretion to allow optimum value to be obtained. Rectory Reserve also will allow full credit against any weight not taken at this time. This credit can be taken against future orders with an extra allowance of 10% to add to any monies carried over in this way. If you wish the whole value can be carried over giving you a total of all the costs plus 10% to set against present or future purchases. You can even use any payments made so far against present purchases if you don't want to wait until the time is up and 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.
4. All transactions will be deemed to take place at Rectory Reserve and transport to / from other locations will be charged accordingly (at 40p per mile).

Breakdown of Costs (Indicative)

Scheme Registration / Administration Fee	£ 30
Purchase of Pig	£100
Monthly feed etc. £18 x 7*	£126
Vet's and other medical fees*	As incurred
Transport 100miles @ 40p*	£ 40
Abattoir *	£ 20
Butcher *	£ 80

*Actual figures will be used on an individual basis

USUAL TOTAL (Circa) £400

Nb. In the event of illness or death of the animal any Veterinary costs and carcass disposal are the responsibility of the 'Partner'.

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