



## Salami Sows 2019

As the cooler weather is upon us, it's coming to that time of year again to start processing orders for Salami. So we are touching base with those who have expressed an interest or have previously ordered Salami Sows from us before. Orders are on a first come, first served basis.

We wanted to clarify a few points regarding our Sows:

- Our Sows are old breeding Sows who are at the end of their productive life
- The meat is well exercised as our girls live free-range their entire lives, therefore the meat is dark and well marbled
- We ensure that the Sows are **NOT** cycling when processed
- The general size range is 110-150kg carcass (dead) weight

### Pricing:

Whole Sow	\$5.00 per kg
Sow Meat	\$15.00 per kg

*-Please note whole sow will be QUARTERED for easy handling*

*-Please note that Sow Meat is butchered to **first sized chunks** and stored in cryvac bags of 10kgs of meat and 5kg back fat.*

### What we need for the order:

Sow required (highlight appropriate):

Whole Sow	Yes/No	
Sow Meat and back fat	Yes/No –	if yes, how much? (E.g. 20kg meat to 5kg fat)

Pick up (complete table):

Date required?	
Set date, or flexible?	
Any additional information regarding your order? (Our recommendation for Salami is 80% Sow Meat to 20% Back Fat)	

*-Please note that if you require Sow Meat, you may need to be flexible with your pick up date so we are able to coordinate with multiple pick-ups.*

*-Pick up to be from the Farm Gate Shop, unless otherwise arranged.*

Once we have received the above information, we will respond with an order confirmation, along with bank account details to process payment of deposit.

We will require an upfront, non-refundable 50% deposit for Sow Meat, or \$200 per Whole Sow.