

From the UK to
downtown Mudgee...

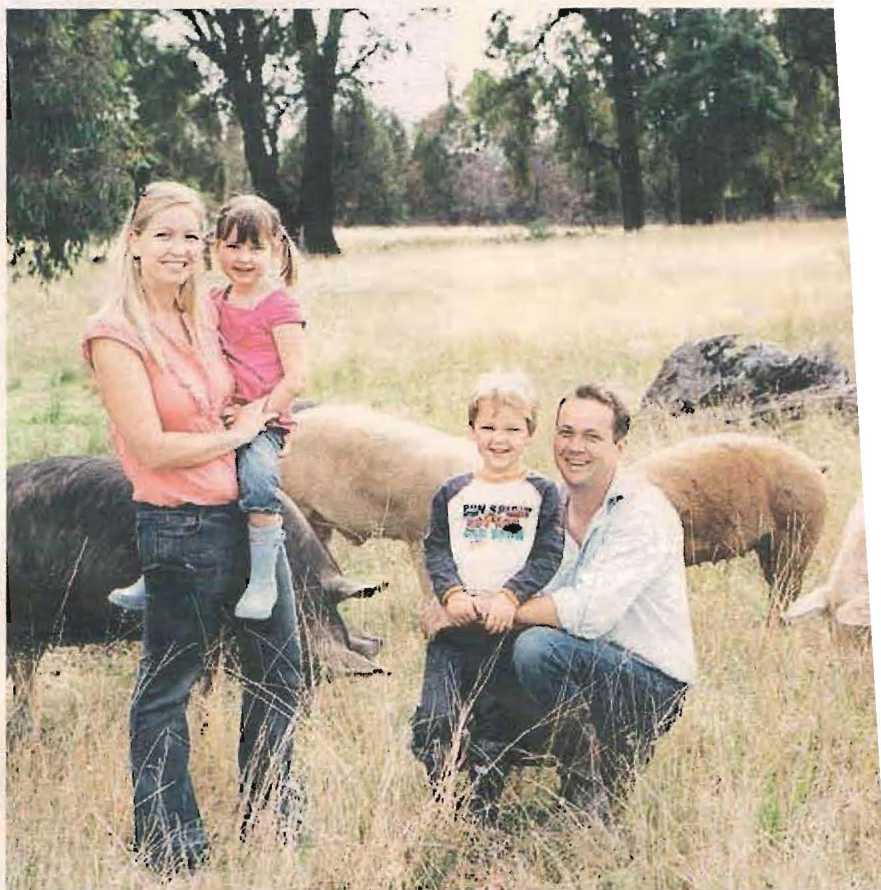
The Farmer's Pantry

In July 2007, James and Georgie Caspar and their 2 children, aged 3 and 2, were living in a very urban life in North London and decided that they needed to do things a little differently. James, a vet and Georgie, an animal behaviourist, sold the vet practice in which James had been a partner for the last five years and made the trip to Australia. Georgie was returning home and the rest of the family was emigrating.

Used to being easily able to buy welfare friendly animal products in the UK they found it almost impossible to find free range pork products in Australia. They also found that knowledge surrounding pork and intensive pig farming practices seemed to be lacking in many consumers. In addition, James was desperate to find English pork sausages and as they had decided to move to Mudgee and buy a property, the idea for farming free range pigs grew from this seed.

Luckily they purchased the perfect property in 'Ormiston', on Spring Flat, just out of town, and the first pigs arrived in October 2007.

Unlike many free range systems in



Australia, the Ormiston pigs are outside regardless of what stage of development they are in.

All of the pigs, whether sows, boars, weaners or growers are outside and free range their whole lives. This was very important to the Caspars as they believe that free range animals should be free to

café, 'The Farmer's Pantry', that enable people to come and have a coffee, order a local meat box (which can stay cold or frozen for 6 hours for customers who are travelling through or home), browse through local and seasonal produce and perhaps have a platter or Ormiston sausage while they are waiting. The menu is deliberately kept simple and delicious. There are also specials like roast pork, sausages & mash, lamb and beef from named producers (you can see their photos on the producer wall) and much more.

"Being the home of Ormiston Free Range Pork also means that you can browse through the full range of all the fresh pork cuts, the preservative and gluten free sausages that are made every Friday and as well as bacon, ham and lots of different salami and continental sausages to taste and choose from."

Other activities planned include Farm tours of Ormiston Free Range that finish at The Farmers Pantry for those who are interested in learning about the whole hog, sausage making afternoons and picnics at the winery.

The Farmer's Pantry, next to Burund Winery, 234 Castlereagh Hwy, Mudgee (on the Sydney Road just out of town) Phone: 6372 7677 for more information or email georgie@ormistonfreerange.com.au to join the mailing list.

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range (so to speak).

James says: "Initially the pork was sold at Farmers Markets in Dubbo, Mudgee, Bathurst, Orange and Sydney where there was, and still is a great demand. Following this, a Sydney outlet at The Village Provedor was added and Hodges Butchery, in Mudgee, also made the decision to stock Ormiston Pork."

Spending much of their time at the farmers markets impressed on James and Georgie the huge amount of regional produce that the area has to offer. Both are passionate about the 'locavore' concepts, and being small producers themselves understand the difficulties in getting products out to the general public. They also saw a huge need for a shop that offered truly local produce for locals and visitors to have access to. "This has resulted in a farm shop and