



**No. 1 Autumn 2010**  
 Ormiston Free Range Pork &  
 The Farmer's Pantry Cafe  
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**Inside This Issue**

- 1 Ormiston & The Farmer's Pantry
- 2 Buying On Line
- 3 On The Farm
- 5 Burrundulla Beef
- 7 Product Spotlight

# Ormiston and The Farmer's Pantry in Autumn

Welcome to our first newsletter of 2010. We hope you all enjoyed your Christmas (especially if you had one of our delicious hams) and are having a productive start to the year. The rains over Christmas have certainly ensured that we have. The paddocks are all lush and green and the pigs are having a lovely time browsing through the grasses and plants that have sprung up over all the paddocks.



We have had a huge amount of interest in our little farm and some of you may have seen articles in The Weekend Australian, Green Living, Wellbeing Magazine and even The Pork Journal this year. It has been lovely to show so many people around the farm and have them appreciate just how much difference a 'happy' pig makes to the final pork product.

For those of you who haven't visited Mudgee for a while, we opened THE FARMER'S PANTRY in September at the Burrundulla Winery on the Sydney Road just out of town. We have had tremendous support both from locals and our many customers. You can read more about the shop on our website ([www.ormistonfreerange.com.au](http://www.ormistonfreerange.com.au)) or come out and visit the shop to enjoy a platter of local food, buy your Ormiston Free Range Pork and have a glass of Burrundulla wine whilst you are at it.



*Above: Free Range Pigs,*

*Below: Our New Look Website!*

## Buying On Line..

It has been a long time coming, but we have finally got our lovely new website up and running. By using it you can order your free range pork and keep up with latest events. If you are in the Central West deliveries can be made to your nearest town centre for pick up at a convenient time. If you are in Sydney stay tuned, we hope to have home delivery organised later on in the year. In the meantime you can still pre-order and pick up from Pymont Growers Market or go and see Brian at The Village Providor in Annandale (115 Johnston Street) for your fresh pork.

Have a look at the new website and tell us what you think – we would love to have customer recipes on there too so make sure you send me your favourites.



## Our Very Own Dog-Pig..

Those of you who have been on our farm tours will know that we try to give all the pigs the best start in life, no matter how small. Our dogs spend much of their time around all of the different farm animals, but this year they went one step further and adopted 'Letitia' who had a rough start in life and came down to the homestead at 6 hours old. Apparently the bottle and the dogs were just what she needed and she thrived from day one. Our spaniels thought she was lovely, mostly because they could clean the milk off her face after every 2 hour feed. You will be happy to know that Lettie is now up in the nursery paddock with all the other pigs after three weeks TLC and has been adopted by Britney. She still loves to chase after the dogs. Enjoy the photos!



## Burrundulla Beef at The Farmers Pantry



Above: The Burrundulla Herd, Below:  
The Cox Family



This month we are really excited to launch Burrundulla Grass Fed Beef at The Farmer's Pantry. It sold out at the Farmers Market in March and will now be a regular feature that fits nicely with our local, welfare friendly and slowly grown meat products. The Cox Family have farmed in Mudgee since the early settlement of the region. Quality and heritage have always underpinned their farming practices whether in beef, lamb, wine or lucerne. Unlike much of the beef on today's market, Burrundulla Beef has been aged to perfection and grass fed on the lush pastures of the Burrundulla River Flats for a succulent, delicious and traditional flavour.

As well as the usual cuts of prime beef you can also try a Steak & Bacon pie – grassfed beef, free range Ormiston bacon & Burrundulla Cab Sav in a rich sour cream pastry... delicious. These are available hot from the shop or in take home frozen packs. We also have traditional bolognaise packs. Did you know that pork and beef with some pancetta makes the best bolognaise sauce for lasagne or just with pasta? Trust us and try it.

## This Month the Product Spotlight is on.. Easter Hams



You can now order your Hams for Easter. Being slightly less of a traditional Ham Holiday we have had them boned and cut to sizes of about 1.5kg. Just the right size to have for a cold Easter lunch or dinner, or even great just to keep in the fridge and put in your sandwiches. They are \$24.99 per kg and are cured with the same sweet Mulga Cure as our Christmas Hams. Order yours now by emailing us at [info@ormistonfreerange.com.au](mailto:info@ormistonfreerange.com.au) before they run out.