



A lot of people ask where we get our produce from, you can't get more local than our pork which is raised at a farm literally 5 minutes from our shop!

We have recently had the pleasure of being invited to Winkleigh Farm, the supplier of most of our pork.

Winkleigh Farm, which has been operating for over 40 years, is owned and operated by Alan and Lynette Broomby who acquired the farm from Alan's parents 22 years ago.

The pigs at this beautiful farm are a mix of Landrace, Large White and Duroc bloodlines, bred to give the highest quality meat. The Broomby's have a closed herd of 200 sows and produce all of their replacement breeding sows to maintain herd health.

Each sow has approximately 12 piglets which stay with her for their first 4 weeks to give them the best start in life, they are then weaned onto a grain based diet specially designed to meet their needs. The weaned piglets go to live together in their own special covered shelters with other piglets born at the same time and the farrowing area (maternity ward) is rigorously disinfected.

The liquid manure on the farm is used to irrigate the paddocks and the waste straw goes to other local farms as fertiliser, talk about environmentally conscious!

Winkleigh Farm is audited annually by APIQ and the Department of Primary Industry to maintain its quality assurance, welfare and meat safety standards.

It was such a pleasure to visit and learn more about how our meat is being produced by people who really care about the welfare of the animals, plus Isabella was stoked to be able to cuddle some of the babies and wanted to bring them all home!



