



What a Porker !

Maple Farm Kelsale has the X-Factor

January 2009

Our two homebred gilts, Leona and Alexandra are the spitting image of their good looking mums, Kylie & Britney!

We think the Middle Whites sing their own praises.

The breed was famous in the early 1900s as a high quality British pork pig. Later, it became extremely rare. It continues to be highly prized in other parts of the world "for its outstanding eating qualities". Hardy, yet docile, it is the ideal outdoor pig and makes wonderful pork. Happily, its qualities are again highly sought after in the UK thanks to its championing by chefs such as Antony Worrall Thompson and Fergus Henderson at St John's restaurant in Smithfield.

January also sees us currently deciding on a healthy Middle White boar to spend a little time at Maple Farm Kelsale. The boar will be arriving for our sows, Britney and Kylie and we hope to introduce them at some point over the coming month or two, which should be quite an event!

Our pigs spend much of their lives in small woods, eating organic vegetables from the farm and bran from our mill. Supply of our delicious bacons, chops, Sunday joints and tasty sausages made to an old English recipe is limited, but we welcome direct orders and are able to deliver in a local radius, and box scheme customers are able to add on pork requirements to their regular box order.

For more information and orders, please call us on 01728 652000, or email your requirements to info@maplefarmkelsale.co.uk
