

Your name
Herd/business name
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Approx 400 words

I grew up with xxxxxxxx on my parents' farm, so when I started out on my own, I decided to stick with them. They are known for being very placid and easy to handle, and they make great mothers, so they make my job very easy when it comes to farrowing.

As a pork producer, the fact that they tend to have large litters makes them perfect for our business, and we can grow them on to any size without losing meat quality.

We keep them out in grass paddocks until the weather gets too bad, then we bring them into the barn on deep litter, and we farrow indoors too. Our soil is heavy clay, and the idea of struggling through winter mud isn't very appealing!

I'm very aware of the

conservation side of things, and try to introduce new bloodlines as often as possible, which helps with the geographical spread of the breed, and adds to the genetic make-up of our herd.

We currently have xx boars, (name the bloodlines), and xx sows (name the bloodlines) which provides me with enough pork to supply a local restaurant, two pubs and our regular meat-box customers.

During Covid, we were lucky enough to build quite a large customer-base by offering a delivery service, and the majority of those have stayed with us.

Our sausages, burgers and classic roasting cuts are always very popular, but we try to encourage people to try something different, and put recipes cards in our boxes,

as well as in our newsletters and social media posts. It's very easy to fall into the habit of always cooking the same things, and sometimes I think it's just because of a lack of inspiration!

We have recently invested in hog-roast equipment and will be attending some local shows and events with this over the summer. We also have a small smoker that we take to our local county show, which always attracts a lot of people – drawn in by the smell of bacon! It's a talking point, and once we start to explain about our pigs, how rare they are, and how we need to sell their pork to ensure their survival, people are often shocked. It's a really helpful way of getting people to understand why we do what we do.

Char Siu Pork with Fried Rice

Ingredients

For the pork marinade:

700g British pork shoulder steaks
2 tablespoons brown sugar
3 tablespoons honey
2½ tablespoons light soy sauce
1 tablespoon dark soy sauce
1 teaspoon Chinese 5 spice powder
1 teaspoon garlic powder
1½ tablespoons oil
2 teaspoons natural red food colouring

For the fried rice:

2 tablespoons oil
3 garlic cloves, peeled and finely chopped
2 eggs
300g cooked rice
2 tablespoons soy sauce
3 spring onions, sliced
Salad leaves, to serve



Method

- 1 In a large bowl mix the pork with the marinade ingredients, cover and leave in the fridge for 2 hours, or if time allows, overnight.
- 2 Preheat the oven to 150°C, 170°C Fan, Gas Mark 5.
- 3 Remove pork from the marinade (reserve the marinade) and place on a foil-lined baking tray.
- 4 Bake in the oven for 20 minutes.
- 5 Pour the reserved marinade into a pan, bring to the boil over high heat for a few seconds.
- 6 After 20 minutes, remove the pork from the oven and brush with some of the marinade. Return to the oven and bake for a further 15 minutes. Repeat this step twice more.
- 7 Meanwhile, prepare the fried rice; heat the oil in a non-stick pan over a moderate heat and cook the garlic for a few seconds. Add the egg and scramble.
- 8 Add the rice along with the soy sauce, spring onions, season with salt and pepper to taste. Mix well and heat until the rice is piping hot.
- 9 Serve with the rice and some salad leaves – enjoy!