

LIVE LOCAL
.....EAT LOCAL!
MEAT

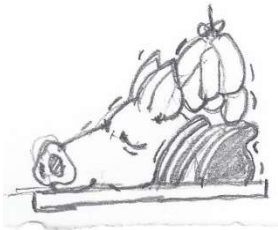


Meat is the back bone of our business at 'the Salt Pig'. All our beef, lamb, pork and game comes from farms within 8 miles of the shop.
We have our own in-house butchery & full time butcher.



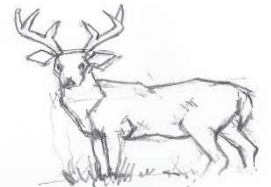
BEEF - White Park cattle, an ancient breed of beef cattle from *Richard & Carol Pitman at Wytch Farm, 6 miles away*. These cattle graze woodlands, heath & pasture alongside Poole Harbour. We dry age the beef for 3 weeks before retailing it.

LAMB / MUTTON - *Julian Cranton at Steeple Leaze Farm, 4 miles away*. Julian's sheep graze old pastures all the way through Tyneham and Kimmeridge valley with large areas under Stewardship Agreements to allow natural grasses, plants & wildlife to flourish alongside the sheep.



PORK - Our own Mangalitsa & Berkshire pigs which help the RSPB with Heath Restoration at Arne & Creech and Forestry Department with Natural Pine Regeneration at Hethfelton.
We make all our own sausages & bacon, alongside all our fresh cuts.

GAME - We source our game from *several local shoots*, selecting the best 'in season' produce to add to our meat counter.

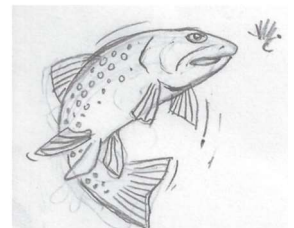


SEAFOOD

Ian & Annie - Fishing aboard "The Happy Hooker" provide us with fresh fish, crab and lobster.

Nick Ford - the last of the fishermen to launch from Kimmeridge Bay, catches us crab and lobster

All of our fish is from local day boats, line caught and brought directly into the shop - no merchants involved.



ALL THESE FARMS HAVE AREAS OF HIGHER LEVEL STEWARDSHIP ENSURING A NATURAL BALANCE ALONGSIDE FOOD PRODUCTION.

LIVE LOCAL..... EAT LOCAL!

PROVENANCE, QUALITY & VALUE ARE ALL IMPORTANT TO US, AS WE TRY TO PUT PEOPLE BACK IN TOUCH WITH WHERE THEIR FOOD COMES FROM & HOW IT IS PRODUCED.