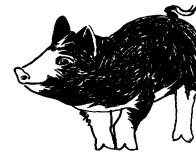


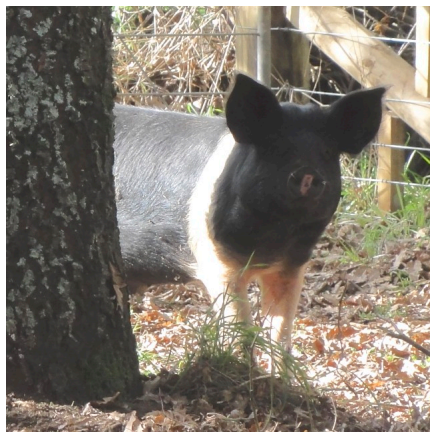
Nut Fed Pigs



Napoleon and Bertha



Learning to crack walnuts



One of the porkers



Air dried coppa (Italian salume)

One of the reasons we brought the farm was to indulge my interest in charcuterie and nut fed pork. Having seen *jamón ibérico* pigs in Spain being raised in oak orchards, we were keen to see if we could do something similar (albeit on a smaller scale) in New Zealand.

Berkshire Stud

We breed old English heritage Berkshire pigs, as they are superior tasting and free range well. Our stud currently is based on a boar and 4 sows; 2 of the sows farrowed in April and our next crop of piglets should be due in January 2015.

Napoleon is a glossy good natured boar, with a fondness for chestnuts. He's very laid back and will flop at your feet wanting a belly scratch. Bertha was more on the wild side when we got her and earned her nickname "Breakout Bertha" by testing our fencing skills and being more free range than expected. She has settled well and proven herself an excellent sow bringing up her piglets without any losses.

While they are a hardy breed and like to sleep in the hedgerows, the pigs have purpose built shelters, and special areas/sheds for safe farrowing.

Berkshires are a slow growing pig it can take 6 months to get a porker to good eating size, or 10 months for one fattened for charcuterie.

Nut Fed Diet

As we grade out about 1/3 of our harvest each year (mainly small, damaged, or marked nuts) we save the reject nuts for the pigs. Nut fed pork not only tastes better, it also has a range of health benefits.

Our pigs free range in the orchards and get to eat seasonal fruit, acorns, hazels and chestnuts in addition to the walnuts we grade out. They have also learnt how to open macadamia, which is a pretty tough nut to crack.

We time our breeding to ensure the pigs can be fattened on nuts for at least 3 months before being humanely slaughtered. We also hold stock of our reject walnuts to ensure we can nut fatten pigs to order out of the main nut harvest period (autumn/early winter).

We only raise a small number of pigs and sell them to those interested in producing charcuterie or just eating good tasty pork.

While we are building up the Berkshire stud we are fattening a number of Saddleback porkers, these will be ready for market mid winter 2014.

Buying Pigs

We breed and fatten our pigs for specific customers, but we occasionally have extra pigs available. We don't sell pork or porcine products.

We can arrange for the pig (or it's carcass) to be delivered to you or your butcher (complying with health and product traceability requirements).

Please contact me if you wish learn more, or to buy one of our pigs.

Scott Wilson

Nuts 'n May

Growers of walnuts, hazels, chestnuts,
and free range nut fed pigs

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