



Provenance: the place of origin or earliest known history

Feather and Bone are providores who are passionate about where food comes from and how it's grown. We source directly from producers committed to nurturing the health of the land and the plants and animals it sustains.

www.featherandbone.com.au

Once again, it's time to gird our collective loins and dig deep within to find the strength to withstand the onslaught of gluttony and excess because, Ladies and Gentlemen, the tide is almost upon us and you can run, but you can't hide (cue ominous sound effects of thunder, lightning and discordant Harvey Norman jingles)...

Christmas is almost upon us!!!

Actually, it's not that bad at all, particularly with a few glasses of bubbly under your belt, a pile of presents at your feet and the appropriate coping mechanisms in place - a tight schedule of therapist and hair-dresser appointments, a fridge full of remedial fluids and a year's supply of valium, for example.

Anyway, we've been doing a lot of loin girding here in preparation and we're pleased to say that we can assist with two critical items that have been known to make or break a Christmas festivity - turkeys and hams - and we're now taking orders.

Organic turkeys from Sunforest farm, Byron Bay

We're welcoming back these wonderful birds grown at Sunforest in the Byron Bay hinterland after two long years and we're very excited. Sunforest experienced a range of challenges including a couple of poor growing seasons but, this year, Matthew Jamieson tells us things are going very well and the birds are growing at a cracking pace. The turkeys are fully free ranging and are rotated through sustainably-managed pastures so they have constant access to fresh grass and green pick. They're fed organic mash and whole grains and are entirely chemical and hormone-free. We'll be getting good numbers but, if previous years are anything to go by, they have a devoted following so we'd recommend not vacillating for too long if you're considering ordering.

They'll be available next month for those celebrating Thanksgiving and then through to Christmas.

Whole turkeys - size range 4.0 - 6.0 kg:

\$26.50 per kg

Matthew can provide larger birds but please let us know as soon as possible.

Free range ham

Lightly-smoked ham made using chemical and hormone-free pork from 'our' five free range pork farms - Limerick, Mayfield, Melanda Park, Nantucket andTewinga - and cured for us by Sunshine Meats.

The sizes provided below are a guide and the hams are as varied as the pigs from which they came but please let us know what you're after and we'll do our best to accommodate you.

Whole bone-in hams - size range 5.5 - 7.0 kg:

\$25.00 per kg

Whole easycarve (boned) hams - size range 4.5 - 6.5 kg:

\$26.50 per kg

Half easycarve (boned) hams - size range 2.5 - 3.5 kg:

\$28.50 per kg

How to place an order

All orders require a \$50 deposit.

Please email orders to: orders@featherandbone.com.au

Please include the following information:

- Name
- Mobile number or best contact
- Date you want your goodies (if possible)
- Whether you'll pick up or need delivery (if possible)
- What you'd like to order
- Any specific requests regarding size.

Thanks very much,
Laura and Grant