



**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](http://www.featherandbone.com.au)

Dear Don

Ladies and Gentlemen,

Please gather yourselves and take a deep breath because what you are about to read will cause such a rush of excitement and desire that even the sturdiest of you will find yourselves staggering slightly and possibly even breaking out in a fine mist of ethical perspiration (well, everything else is labelled 'Ethical' these days - it's the new 'Sustainable' - so why not your pure little beads of sweat, specially if you're eating F&B produce?).

Yes, you've guessed it...

#### **Feather and Bone is looking for new blood!**

1. Chief Packer and Organiser - 2.5 days
2. Assistant Packer - 2 days
3. Master of the Sausage (and Round and Long Things) - 4 days
4. Office Assistant - 1 day

Feather and Bone is offering four lucky people the chance to become part of The Rozelle Revolution, The Feathery Firmament, The Boney Breakout, The Nutritional Nexus or, to put it simply, we're looking for enthusiastic types to join our jolly little team in bringing the best sustainably-raised produce to the People.

At the end of September we will be devastated to be losing the extraordinary Katia Molino, Chief Packer and Organiser, talented cook, tireless worker, gifted performance artist and great wit. Katia has been with us for over two years but her performing career is taking off and, despite offering her a lifetime of free ham, we couldn't convince her to turn her back on her 'other' career and she is now booked solid working on performance projects from October through to next year.

At the same time we will very sadly bid farewell to the wonderful and charming Silvia Riveiro Requeijo who has been the Mistress of the Sausage (and Round and Long Things) for the last 10 months but is returning to her homeland of Galicia in Northern Spain.

So, we wondered if the perfect replacements and additions might be out there, lurking among you?

#### **Pre-requisites for the jobs**

The only pre-requisites for these positions are a mature attitude, a sense of humour, a robust work ethic and a strong constitution. A passion for good food and an interest in sustainable food production are definite assets. We're happy to talk to anyone who thinks they might be suitable, but if you have an uncontrollable compulsion to sing *Phantom of the Opera* hits out loud while you work this is not the job for you. Don't misunderstand us, we love real music...

Feather and Bone is a broad church and we are not sexist, ageist or racist - our current employees range from 30 to 70 years of age, we are four men and four women and you could shoot a lovely little Benetton ad in the factory as we include a Hong-Kong Chinese, an Italian, a Spaniard, a Macedonian and three Anglos.

If you feel the spirit move you when you read this list of Feather and Bone holy rituals, then don't ignore the call...

- Rationing of the Round Thing
- Hewing of the Ham
- Labour of the Long Thing
- Packing of the Pets
- Monitoring of the Mince
- Sizing of the Sausage
- Breaking of the Bread (lunch together every day)

If you, or anyone you know, is interested in finding out more please drop us a line to: [laura@featherandbone.com.au](mailto:laura@featherandbone.com.au).

Yours in mince.

Laura and Grant