



Redhill

Farm Free Range Pork is a pioneer of high welfare free range pig

farming and was awarded Lincolnshire Producer of the Year in 2012 and the Lincolnshire People's Choice award for 2013, farmers Jane and Terry Tomlinson, breed, rear and produce their nationally acclaimed free range pork from their small, Freedom Food Accredited farm near Gainsborough

The success at Redhill Farm is based on simple artisan principles.

This honest approach is carried through from the ethical animal husbandry to every stage of the production process to produce pork of proven quality with genuine provenance on the family owned farm.

The Redhill Farm shop is open three days a week and full details of farmers' markets can be found on the company website and downloaded as a useful monthly calendar.

Customers can also buy online via the website www.redhillfarm.com or call 01427 628270.

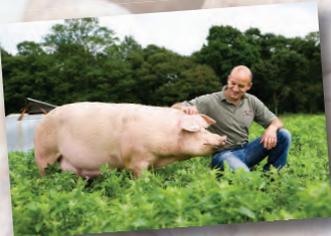
One of the UK's best

- Just ask Jamie Oliver!

"At a time when the importance of knowing the real provenance of our food is in the news it highlights the benefits of buying direct from the people who produce it. Our customers already have that peace of mind as we farm, produce and sell all our own free range pork," comments MD Jane Tomlinson.

"Freedom Food Accreditation is only given to RSPCA standard farms where animals are allowed to live in the most natural, stress-free way. For pigs in particular it's vitally important to animal welfare that consumers choose to buy only outdoor bred and reared pork. Did you know that 'Outdoor Bred' on a label for pork doesn't mean that the pork you buy has been reared outdoor? - only that it's mother has been outside!" adds Jane.

The past 12 months have been especially significant for Jane and Terry and their small, highly skilled team. Last Summer the company was voted Best in Britain Countryside/Farm Business in the Greats of Great Britain Awards by the British public and was also approached by Jamie Oliver to supply their award-winning Free Range Pork Pies for his British Tapas menu at his new Union Jack bar at Gatwick airport. The Jamie Oliver team liked



the ethos of the business throughout when they visited the farm, not just in farming and product but with Jane and Terry's entire approach to their staff and business, and Jamie Oliver is now placing regular monthly orders.

"Although we have won national awards we still sell most of what we produce in person at local farmers' markets in Lincolnshire," adds Jane. "That means we can ensure our pork is the best it can be. We have a reputation for quality and consistency and are known at all our markets as 'The stall with the queue'. In everything we do we want to stand out from the crowd and concentrate on producing everything by hand."



Food Here - Jane and Terry - Redhill Farm Free Range Pork