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# Quality is free-range promise

For third-generation farmers Stephen and Kim Roberts, happy free-range pigs make the best pork. Boasting a sweet, tasty, succulent flavour, the Roberts family-owned Bundawarra Free Range Pork is testament to its ongoing commitment to providing a natural environment for its stock.

“Our goal is to provide a natural stress-free habitat for our pigs, while also ensuring their health and welfare.” Kim Roberts says.

“Born and bred free-range, all of our pigs are free to express their natural behaviour, in a stress-free, welfare-orientated environment, cared for by trained stock people.

“We love going to the markets, where our customers have become our friends.

“It is a family affair, with Steve and I plus any two of our three daughters there every Saturday.”

The Roberts also produce saltbush lamb, named for the saltbush the lambs graze on, giving a distinct flavour to the meat.

The meats are hormone-free, chemical-free, stress-free and residue-free.

Bundawarra Free Range Pork has won awards, including the Riverina Foods Group Golden Plate Award in 2001 and 2002.

It sells lamb and pork meat trays, ham and bacon, sausages and smallgoods such as salami and prosciutto.

Prices range from \$2.20 a kg to speciality cuts at \$40.99 a kg.

“Our sausage range is gluten-free and our new smallgoods range is hand-crafted.

“All the items in this range contain less than 10 per cent fat, no artificial preservatives, are gluten-free and made in the true old-Italian style.”

■ This article was contributed by the Capital Region Farmers’ Market.



Happy hunters: the free-range pigs of the Roberts family-owned Bundawarra Free Range Pork.



Kim Roberts at the Capital Region Farmers’ Market.