



# NEWBURY & WATSON Limited Edition Signature & Custom Ham

## ORDER FORM



Serve something extra special this Christmas.

Choose your Heritage Breed Pig, Cure, Spice and Wood Smoke to create your own Custom Ham, or let Richard Gunner indulge you with his Signature Ham - the Old Fashioned.

These individually handmade hams are made in the Adelaide Hills by our artisan smallgoods makers. Each ham will add a truly special flavour to your Christmas Feast! or make a perfect and unique gift for someone who deserves the best.

**SIGNATURE & CUSTOM HAMS MUST BE ORDERED BY 7th DECEMBER**

**HAMS WILL BE AVAILABLE FROM 15th DECEMBER**

### NEWBURY & WATSON CUSTOM HAM

With a variety of different flavour combinations available, the following guide provides an insight into each option available for you to create your very own Newbury & Watson Custom Ham.

#### Heritage Breed Pigs

We love working with these old fashioned heritage breeds. They have been bred for flavour and are well suited to genuine free range production. These breeds all have their roots in the UK dating back hundreds of years. Heritage breeds will provide a darker meat and fuller flavour than the common commercial white pig. They are also typically smaller.

- Berkshire – Known for its outstanding quality, texture and flavour Berkshire is highly coveted for its juiciness and marbling throughout the meat.
- Tamworth – The Tamworth pig is thought to have descended from European wild boars. It is a muscular and tender meat with a clean, pork flavour.
- Large Black – Hardy and docile, the Large Black has a darker pork with short muscle fibres, making it exceptionally tender.
- Hampshire – Hampshire pigs are a hardy breed of natural foragers, making them a tender and lean choice. Their more delicate flavour makes this a great choice if you are looking to have a customised ham with distinct complementary flavours.

#### Cure

- Maple – The aroma of your customised ham will be amazing with a maple cure. An earthy, sweet flavour with a faint woody note and slightly caramelised taste.
- Eucalyptus Honey – A naturally sweet product harvested with native Eucalyptus flavours according to the season.
- Treacle – An aromatic cure with a distinctive hint of burnt flavour amongst its sweet characteristics.
- Raw Sugar – A delicate sweetness from the straw coloured sugar crystals which impart a unique flavour. This is the traditional sweetness found in most leg hams.

#### Spice

- Cinnamon & Sage – A flavour combination which provides hints of spice, bitterness and sweetness from the cinnamon and the piney-woody flavour of Sage.
- Bay Leaf & Juniper – The strong, aromatic and spicy flavour of Bay Leaves pairs well with the subtle bitter-sweet taste of Juniper Berries.

#### Wood

- Apple Smoked – One of the more popular hard woods with a slightly sweet but dense fruity flavour.
- Hickory Smoked – A strong, intense and smoky bacon-like flavour that works well with pork.
- Red Gum Smoked – A Feast! favourite that has a similar flavour profile to Hickory but with the earthiness that comes from the native Australian wood.
- Cherry Smoked – A slightly sweet, mild fruity flavour, this is a more subtle choice of wood that will compliment a more flavour-intense choice of breed, cure and spice.

### RICHARD GUNNER'S SIGNATURE HAM 'The Old Fashioned'

**\*\*VERY LIMITED EDITION\*\***

We prefer to think of it as 'timeless', inspired by the classic cocktail 'Old Fashioned' this flavour combination of sweet, tart and smoky is the perfect fit for one of our heritage breed hams. The 'Old Fashioned' cocktail mixes rye whiskey over ice, with bitters and soda, garnished with a slice of orange or a maraschino cherry.

The sentiments hold true across many things we do at Feast! from specialising in 'Old Fashioned' heritage breeds, embracing traditional, artisan methods of smallgoods making and providing good ol' fashioned quality and service.

**HERITAGE BREED: Berkshire**  
**CURE: Rye Whiskey, Sugar, Bitters & Cherry Juice**  
**SPICES: Orange Peel**  
**WOOD: Oak**



"Christmas is a time to indulge and celebrate. Each year, with that in mind, I create my own 'Signature Ham'. This year the 'Old Fashioned' brings to the table all that is timeless about a Christmas Feast shared with family and friends.

It's full of the best ingredients starting with a heritage breed free-range Berkshire pig, cured in a delicious mix of rye whiskey, sugar, bitters and cherry juice then spiced with orange peel and smoked over oak.

You'll want one of these on your Christmas table!"

**SEE OVERLEAF FOR  
CUSTOM HAM OPTIONS AND  
INFORMATION**

Richard Gunner



NEWBURY & WATSON  
Limited Edition

# Signature & Custom Ham

## ORDER FORM

### CUSTOMER DETAILS

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Store: \_\_\_\_\_

Date Ordered: \_\_\_\_\_ Order Collection Date: \_\_\_\_\_

Comments/Notes: \_\_\_\_\_

Ham	Price	Qty	Size
Richard Gunner's Signature Ham 'The Old Fashioned'	\$35.99/kg		
Newbury & Watson Custom Ham Fill in options below	\$35.99/kg		

Custom Options please select one option from each column.			
BREED	CURE	SPICE	WOOD
Berkshire	Maple	Cinnamon & Sage	Apple Smoked
Tamworth	Eucalyptus Honey	Bay Leaf & Juniper	Hickory Smoked
Large Black	Treacle		Red Gum Smoked
Hampshire	Raw Sugar		Cherry Smoked