Dingley Dell Pork was established in 1999 by brothers Mark and Paul Hayward on their farm in the beautiful Deben Valley of Suffolk. Their aim was to produce superb tasting, welfare friendly pork with impeccable provenance in an atmosphere that is calm and nurturing for the pigs. Dingley Dell is able to supply pork from a single, bespoke production system, to provide meat that is totally consistent in its beautiful flavour and excellent quality.

"I like pigs. Dogs look up to us. Cats look down on us. Pigs treat us as equals" - Sir Winston Churchill
EXCEPTIONAL FLAVOUR

“We firmly believe that breed type and rearing methods have a huge impact on taste and quality. Over the last three years we have involved the use of meat scientists in every aspect of what we do from farm through to abattoir, processing and chill chain,” says Mark Hayward. Dingley Dell Pork have increased the intramuscular fat or marbling to around 7% through an exclusive breeding programme centred on the North American Duroc. Through the use of gas stunning and consequent removal of stress at the abattoir, the inherent taste and tenderness of the pork is retained. The fresh pork and pork products are regularly taste tested by a trained panel under scientific protocols.

“A pig is an encyclopaedic animal, a meal on legs.”
- Grimod de La Reynière

“Happy pigs means brilliant pork: pigs at Dingley Dell have a great environment to live in, which creates an amazing flavoured meat to work with as a chef”
Paul Foster, Tuddenham Mill, Observer Young Chef of the Year 2011.

“Being in Dubai, we don’t always get access to the fantastic produce the UK has to offer. Dingley Dell Pork has been an amazing exception, the quality & quality for exceeds any other pork I’ve sampled here. With Caprice restaurants being big on provenance, Dingley Dell has been a great addition and customer feedback has been great!”
Ben Tobitt, Head Chef, The Ivy, Dubai

“A unique product within the catering industry, Dingley Dell is the best.”
Jason Atherton, Pollen Street Social Club.

“I love working with Dingley Dell Pork. A fantastic product with impeccable taste and welfare credentials.”
Michelin starred Mark Poynton chef/patron Alimentum.

“Using Dingly Dell products within our first and business class cabins has undoubtedly enhanced our in-flight menu proposition whilst following our strong philosophy for promoting the use of socially responsible and sustainable sources.”
Aaron Claxton, Head of Cathay Pacific's Catering team.

“Dingley Dell Pork is an outstanding product, once you’ve tried it you will never go back to ordinary pork again. I insist on Dingley Dell on my menus.”
Phil Thompson, Michelin Star Executive Chef, Auberge Du Lac, Hertfordshires.

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“In China, pork is a staple and Dingley Dell gives us a better range and flavour over any other. It has a depth of flavour and texture and also full traceability which is something of a novelty here. A great company and belief behind a great product.”
Robin Zavou, Mandarin Oriental, Hong Kong.

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Phil Thompson, Michelin Star Executive Chef, Auberge Du Lac, Hertfordshires.

“Dingley Dell is the most natural tasting pork I have had since coming to the UK.”
Jean Luc, Chef, Manchester City FC.

“I’ve been working with Dingley Dell Pork, a fantastic product with impeccable taste and welfare credentials.”
Michelin starred Mark Poynton chef/patron Alimentum.

“As an advocate for local and regional food, I source locally in the North West. But when a product as fine as Dingley Dell Pork came to my attention, boundaries were pushed aside to welcome it onto my menus. You’d be a Nutter not to use it!”
Andrew Nutter, Nutters Restaurant.

“Dingley Dell also features on the menus of, and work closely with, many other high profile establishments and iconic British institutions; British Airways, Eton, Manchester United, Cambridge University, The Dorchester Hotel and many more…”

“Mark runs his farm with an ethical passion that produces fantastic meat. Those days we serve no other pork apart from Dingley Dell.”
Paul Merrett, Chef-director, The Victoria, East Molesey.

“Dingley Dell is the best.”
Jason Atherton, Pollen Street Social Club.

“At Eton, we serve no other pork apart from Dingley Dell. Dingley Dell Pork is an outstanding product, once you've tried it you will never go back to ordinary pork again.”
Paul Merrett, Chef-director, The Victoria, East Molesey.

“Dingley Dell Pork is an outstanding product, once you've tried it you will never go back to ordinary pork again. I insist on Dingley Dell on my menus.”
Phil Thompson, Michelin Star Executive Chef, Auberge Du Lac, Hertfordshires.

“Dingley Dell is the most natural tasting pork I have had since coming to the UK.”
Jean Luc, Chef, Manchester City FC.

“Beautiful Pork, every time.”
Andy Cough, The Savoy Grill.

“Dingley Dell also features on the menus of, and work closely with, many other high profile establishments and iconic British institutions; British Airways, Eton, Manchester United, Cambridge University, The Dorchester Hotel and many more…”

“Dingley Dell, best wishes with love”
Delia Smith.

“Mark and Paul, best wishes”
Clare Smyth, Head Chef, Gordon Ramsay Restaurant.
At Dingley Dell Pork, they are as serious about caring for their landscape and environment, as they are about caring for their animals. Mark and Paul’s farm includes 50 acres of marshland and ponds, many of which have been established by the family, next to the River Deben in the heart of rural Suffolk. The farm grows cricket bat willow trees which are harvested every ten years to make bats. One of only 200, very rare, female black poplar trees grows here. Muntjac, Chinese water deer, deer, otters, badgers and voles populate the wetlands. A reed bed system has been developed at the farm to process dirty water, working with an Alder Carr sump and a living soakaway. Siskin, fieldfare, tawny owl and kingfisher are just a few of the 53 different birds recorded on the farm. 15 kilometres of wildlife corridors have been established. An area the size of four football pitches has been reverted to acidic grasslands and more than 30 different types of butterfly can be found here in the summer. 200,000 bees live on the farm and an area the size of three and a half football pitches has been planted with wild bird and bumblebee plants to feed them. The latest huts for pregnant sows to birth in are made from ecoboard which is recycled from supermarket plastics. 1800 metres of new hedges have been planted and over 2 kilometres of hedge restoration has been completed.

**OUR FARMING PHILOSOPHY**

In France in 1386, a sow was found guilty and hung for the murder of a child. To add insult to injury, the poor pig was dressed in men’s clothing before being executed. A pig has 15,000 taste buds - more than any other mammal, including humans. You can’t ‘sweat like a pig’. Pigs don’t sweat. This is why they roll in mud - to stay cool. A litter generally consists of 8 to 10. However, there is a sow on record that gave birth to a litter of 37. The largest pig ever recorded was a Polish China hog called ‘Big Bill’. He was 5 feet high, 9 feet long and weighed 182 stone. The saying ‘a pig in the poke’ comes from the 17th century trick of trying to give a cat in a sack to an unsuspecting buyer instead of a suckling pig. When the duped shopper opened the poke (sack), he stumbled upon another famous phrase, ‘letting the cat out of the bag’. Pigs are very intelligent animals. Scientists class them only behind monkeys, dolphins and elephants. A pig can be louder than a jet engine. Pigs’ squeals have been measured at 115 decibels while a jet engine is only 113. Pigs are the only animals, apart from light-haired horses, that can get sunburn. In China, a Belgian tattoo artist is tattooing pigs so that his art can be framed and hung on gallery walls after the pigs die. Scientists used to keep pigs on board ship because they believed, if they were shipwrecked, pigs always swim toward the nearest shore. The first member of the Texas Animal Hall of Fame was a pig named Friscilla, who saved a young boy from drowning. She was also given the prestigious ‘William O. Stillman Award’ by the American Humane Society. During WWII, a New York pork packer, named Sam Wilson, shipped pork to U.S. troops. Each barrel was stamped ‘U.S.’ and it was quickly said that ‘U.S. stood for ‘Uncle Sam’. That is how ‘Uncle Sam’ came to represent the U.S. Government. A pig in Japan doesn’t say ‘oink-oink’ - it says ‘moo-moo’! In the middle ages, containers made of a clay called ‘pygg’ were used to store salt and coins. By the 18th century they were made out of ceramic but kept the name ‘pygg’. Hence our ‘piggy-bank’. Pigs have around 40 different expressions for communicating information. French female pigs can sniff a truffle from a distance of 6 metres because its musky aroma is the same as a male boar. The ‘Confrérie des Chevaliers du Goute Boudin’ (Brotherhood of the Knights of the Black Pudding) are pledged to conserve the black pudding in France.
FLYING VISITS

This is the Dingley Dell Pork ‘Farm On Tour’ event showcase, where the Dingley Dell team work with top chefs, students and catering colleges from around the UK.

These evenings are a journey from the farm to the plate involving butchery, multi-media farm tours and a tasting menu. Each course of the menu uses Dingley Dell Pork and is created and cooked by a different chef.

The events are designed to provide a platform for students to work alongside some of the UK’s top chefs and also to raise money for charity.

As at the time of printing, these ‘Flying Visit’ events have raised over £40,000 for charity.

Homer Simpson: “Wait a minute. Honey, are you saying you’re never going to eat any animal again? What about bacon?”

Lisa: “No.”

Homer: “Ham?”

Lisa: “No.”

Homer: “Pork chops?”

Lisa: “Dad! Those all come from the same animal!”

Homer: “Yeah, right Lisa. A wonderful, magical animal.”

“No man should be allowed to be President who does not understand hogs.”

- Harry S. Truman
**OUR PARTNERS**

Dingley Dell Pork is now reared and grown on one other East Anglian farm under the direct guidance of Mark and Paul. The supply chain is also strictly controlled, working with trusted, established partners, to provide an unblemished provenance.

Dingley Dell supplies butchers, restaurants, the catering industry and retail markers with pork from a single, bespoke production system in terms of breeds and welfare that is totally consistent in flavour and quality.

Dingley Dell meat partners include C&K Meats Abattoir, a highly respected abattoir with full EC licence. Their current plant is a state of the art facility, opened in 2010, which employs gas stunning, ensuring higher quality meat production and high welfare values.

Between C&K Meats and London butchers, Direct Meats, Dingley Dell Pork are able to offer a unique selection of not only fresh meat products but also bacon, sausages, hams and gammons. The aim is always to produce the finest pork and pork based products.

For information on products please email Mark at mark@dingleydell.com

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“*I never met a pig I didn’t like. All pigs are intelligent. They love company, have a delightful sense of mischief, seem to enjoy a good joke and appreciate music. And that is something you would never suspect from your relationship with a pork chop.*” – Sy Montgomery

“*I learned long ago, never to wrestle with a pig. You get dirty, and besides, the pig likes it.*” – George Bernard Shaw
OUR PRODUCTS

PORK FRESH / FROZEN

FRENCH TRIMMED CUTLET

001
8-16oz available.

FRENCH TRIMMED RACK

002
10 bone
Skin on / skin off
2.5-3kg available.

PORK FRESH / FROZEN

BELLY

003
16oz approx each

PORK TENDERLOIN

005
Boneless 4kg.

WHOLE BELLY

006
5kg bone-in.

WHOLE BELLY

007
Boneless 4kg.

WHOLE BELLY

008
3kg boneless available.
PORK CHEEKS

019

2-3kg available.

PORK SKIN

020

3-4kg available.

PORK JOWL

021

10-16oz available.

016

WHOLE SHOULDERS

022

BONE-IN RIBS

017

4-5kg available.

PORK NECK END

018

RIND ON ROLLED BUTT

014

4-5kg available.

BABY BACK RIBS

015

9-10 bones, 1.0kg box, 600g a sheet.

BELLY RIBS

016

5-6 ribs, 600-700g each.

015

BELLY RIBS

016

5-6 ribs, 600-700g each.

WHOLE LEG

023

BONED AND ROLLED LEG

013

4-5kg available.

BONE-IN RIBS

017

4-5kg available.
CURED PRODUCTS

SLICED HAM
- 500g packs.

TIED GAMMON JOINT
- 3-5kg.

WHOLE HORSESHOE GAMMON
- 3-5kg - smoked / unsmoked.

WHOLE GAMMON / HAM UNCOOKED
- 3-5kg - smoked / unsmoked.

BONELESS GAMMON WHOLE
- 3-4kg - smoked / unsmoked.

HAM UNCOOKED
- 028
- Smoked / Unsmoked. Bone in - 4-5kg half / 8-10kg whole. Boneless and rolled - 2-2.5kg half / 4-4.5kg whole. Honey roast - 6-7kg.

MIDDLE / CENTRE CUT BACON
- 032
- 500g / 1kg packs. 9kg box.

BACK BACON
- 034
- 500g / 1kg packs. 9kg box.

STREAKY BACON
- 033
- 500g / 1kg packs.

CURED PRODUCTS

GAMMON JOINT
- 020
- Smoked / unsmoked. 8-14oz available - individually packed.

GAMMON STEAK
- 030
- Smoked / unsmoked.

COOKED HAM

SLICED HAM
- 024
- 500g packs.

025
- 100% - half or whole - Smoked / unsmoked. Honey roast - half or whole. 6-7kg Croque cured beer/treacle - half or whole. Mixed ham - 300g - 300g/pkt.

CURED JOWEL
- 031
- 500g.

HONEY ROAST HAM

026
- 3-5kg - smoked / unsmoked.

8-18oz available - individually packed.

MOIST BACON

027
- 3-5kg - smoked / unsmoked.

Bone in - 4-10kg half / 8-16kg whole.
Boneless and rolled - 2.25kg half / 4-4.5kg whole.
Honey roast - 6-7kg.
This is a frankfurter made from pork shoulder and leg cuts, British native beef and Emmental cheese with traditional seasonings from Bavaria. Packs of 5.

**Cold Smoked Rump Steak**

3-4kg available.

**Whole Dry Cured Smoked Back**

Brown sugar, coriander, juniper berries, salt.

**Speciality Products**

**Dry Aged Pork Middle**

Contact us for details.

**Whole Smoked Rindless Back**

3-4kg available.

**Whole Dry Cured Smoked Back**

Cumberland, Lincolnshire, Farmhouse. All Natural skins. Other varieties on request.

**Christmas Ham**

Contact us for details.

**Speciality Products**

**Pork Ossobuco**

This is a frankfurter made from pork shoulder and leg cuts, British native beef and Emmental cheese with traditional seasonings from Bavaria. Packs of 5.

**Cold Smoked Rump Steak**

200-225g 2 per pkt.

**Whole Rind On Smoked Steak**

3-4kg available.

**Sausages**

Standard English, Cumberland, Lincolnshire, Farmhouse. All Natural skins. Other varieties on request.