



Q&A

Ben Clinch, Director,
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1.

What sets The Free Range Butcher apart?

We sell quality grass-fed meat direct from our own farm and other local farmers. We were recently awarded seven medals in the Deli Meat category at the 2014 Royal Agricultural Society Fine Food Show.

2.

Why is ethically and sustainably farmed produce important to you?

The ideology started when I was growing up on the farm. We always had our own meat, milk, eggs and vegies straight from our own farm and garden. My background is in agriculture and farming.

3.

How does your home delivery service work?

It's easy, our customers just go to the website to order and we deliver three times each week across the northern beaches. You can even request special orders and we can deliver any cut of meat specified in any recipe.

4.

What's your favourite cut of meat to cook?

We had a great winter cooking with free-range chicken thigh cutlets (bone and skin on) – they're great for slow cooking. The summer will see our 28-day dry-aged grass-fed rump steaks on the barbecue.

5.

Is there anything else you would like to add?

I'd like to thank our existing customers for their support. Giving a farmer feedback from our customers about their product is a great experience.