

Wholesale restaurant favourites with an *ethical twist*

Hand Sourced is a one-of-a-kind, grass-roots level supplier that delivers authentic rare, endangered, and heritage lines of poultry, meat, and fully wild harvested game directly from farmers and harvesters. We are committed to **small, boutique Australian producers** who breed, raise and process on farm; and maintain chemical free chains from conception to finished product. Our **wild game is** grazed on natural bushland; **harvested at night, and** ethically processed. **ALL** our animals are chemical and synthetic feed free, live active, outdoor lives, and are processed using air chilling and hand finishing techniques. Chemicals and chlorine are not permitted in any of our affiliated abattoirs. We return 100% of the costs to the producer and currently support 15 small family farms across Australia.

Natural breeding cycles.

The "big deal" about on-farm poultry breeding is that most Aussie farms no longer join (breed) on their own land, electing instead to buy young to raise and sell. The Australian farming system is supported by large, intensive factory farming corporations that house **parent breeding stock** in large indoor sheds and cultivate to sell young livestock and day-old poultry to small scale farms that then grow and label as 'free range,' 'organic,' 'regeneratively farmed' or 'pasture raised'. The purchase of those animals can still support large-scale production of intensively bred stock. You need to consider the **breeds**, and **where the breeding occurs**, to support an ethical change.

We offer an alternative: farmers who have spent years working with genetics, and breed progeny on farm to develop full blood produce.

Led by sole trader, Shirley Haring, Hand Sourced operates in complete transparency, with an unwavering focus on the farmers with whom we collaborate, and we take our responsibility to supply premium quality produce seriously. **No chemicals, hormones, additives, or nasties.** Our small family-owned business has been recognised by ABC Landline, Australian Food Sovereignty, AHA, and Telstra Business for its contribution to ethical food supply. In 2024, we moved our cold stores to Sydney to help our rural based small-scale producers reduce food miles.



Heritage Breed Poultry

Preserving Genetics: Heirlooms are traditional varieties of fruit and vegetables that are not always readily available, such as beefsteak tomatoes and kipfler potatoes. These are traditional plant varieties that were popular prior to industrial-scale farming. You would have discovered them in your grandparents' gardens.

Heritage breeds are the livestock equivalent of heirloom vegetables, - the type of meat and poultry that your grandparents might have raised. Heritage breeds grow longer, live better, natural lives without crossbreeding genetic problems. And - Heritage breeds taste better.

All birds are processed, hand finished, and hand packed on farms without the use of bleach or chemicals, and labelled by the farm on which they are grown.

"This is a magnificent chicken.

I come from the Bresse region in France and it is like our Poulet de Bresse.

From the minute I took it out of the packet I knew the smell was like home. After a few minutes of cooking we knew we had something special."

Jacques Reymond

- **Small family farms**
- **Ethically managed, regeneratively farmed**
- **Award winning**
- **Hand processed, finished and packed on farm.**



Grassland Poultry Heritage Sommerlad Chickens, NSW

Chicken

Almost all small farm and meat chickens in Australia grow Cobb/Ross breeds known as 'white broilers' (with an 'r'). White broiler chickens, including organic, are slaughtered at a young age and rarely live past 6 weeks.

We stock only heritage/rare breed chicken. It's a pricier product because it's not commercially altered for the meat market and is allowed to grow for three times as long as conventional poultry. We prefer natural heritage birds that thrive outside in Australian conditions and live a long, natural life.

They look, cook, and taste completely different.

Grassland's Sommerlad Heritage Poultry, Wellington NSW

Breeder direct: Known as 'Australia's best chicken', multiple award-winning birds are grown by Kim and Bryan Kiss in Wellington, NSW. Old-fashioned table birds living for 12-20+ weeks, developing strong bones, long legs, and deep flavour. Currently the **only commercial heritage meat bird bred, hatched, and processed on farm** instead of intensive commercial hatcheries or using commercial abattoirs. Processed by hand without chemicals, meaning thicker, crisp skin with even fat layers. Reminiscent of the famous Bresse and Label Rouge chickens of France.

Product is supplied **snap frozen**, please 4- 6 weeks for orders out of [stock](#).



Order Sommerlad Heritage Chicken products here:

<https://www.handsourced.com.au/product-category/sommerlad-poultry>

If items are marked as unavailable on the website, contact me with your requirements.

Product	Size per unit	Quantity	PPK
Sommerlad Heritage Chicken Whole (12-15 weeks)	1.3-2.5kg	5-6 per carton Or add to mix	\$24.99kg
Sommerlad Heritage Cockerel Whole (15-18 weeks) or Mature Rooster Whole (20+ weeks)* seasonal <i>Butterflied, halved or quartered on the bone available</i>	2.5-3.0kg	3-4 per carton Or add to mix	\$24.99kg
Sommerlad Heritage breasts, skin on (skin off by advance order)	Packed in pairs	11-13kg carton Or add to mix	\$41.99kg
Sommerlad Heritage marylands	Packed in pairs	11-13kg carton Or add to mix	\$36.99kg
Sommerlad Heritage drumsticks	500-1kg bags	11-13kg carton Or add to mix	\$23.99kg
Sommerlad Heritage wings (intact)	1kg bags	11-13kg carton Or add to mix	\$18.99kg
Sommerlad Heritage Thigh cutlets on the bone	5-6 to a bag	11-13kg carton Or add to mix	\$51.50kg
Sommerlad Heritage Chicken, minced	500g bags	11-13kg carton Or add to mix	\$29.99kg
Sommerlad Heritage Chicken, Ballontine (whole, boned, rolled chicken) <i>Choose from sizes 1.3kg – 1.8kg per portion</i>		11-13kg carton Or add to mix	\$52.90kg

Offal:			
Sommerlad Heritage Chicken, livers	500g bags	11-13kg carton Or add to mix	\$14.00 per 500g
Sommerlad Heritage Chicken, hearts	500g bags	11-13kg carton Or add to mix	\$16.00kg
Sommerlad Heritage Chicken, necks	1kg bags	11-13kg carton Or add to mix	\$11.00kg
Sommerlad Heritage Chicken, giblets	500g bags	11-13kg carton Or add to mix	\$21.99kg
Sommerlad Heritage Chicken, feet	1kg bags	11-13kg carton Or add to mix	\$15.50kg
Sommerlad Heritage Chicken, frames (2 per bag)	1 kg bags	11-13kg carton Or add to mix	\$12.50kg

Specialty:			
Sommerlad Heritage Chicken, sausages (GF) <i>Plain: 100% Chicken, White pepper, salt, GF crumb</i> <i>Fresh Fennel: 100% Chicken, Fresh fennel leaf, salt, GF crumb</i> <i>Paprika: 100% Chicken, Ground Paprika, salt, GF crumb</i> <i>Sausage are made using pork casings, no synthetics.</i>	Per 500g	Add to mix	\$18.75 per 500g
Sommerlad Heritage Chicken, chorizo (<i>unavailable, please request if desired</i>)	300g packs	Add to mix	
Smoked chicken: Bone in <i>Whole or half birds, marylands, wings, drumsticks</i>		Add to mix	\$19.20 per 500g
Smoked chicken: Boneless Tarragon & Lemon; or Chilli <i>rolled breast; rolled boneless</i>		Add to mix	\$16.00 per 250g
Single Pie (Hand made on farm) 240g average <i>Chicken, leek, white pepper, salt, Sommerlad bone broth, flour, cream, egg.</i> <i>Commercial pastry base.</i>		Add to mix	\$11.00 ea
Family Pie (Hand made on farm) 800g average <i>Chicken, leek, white pepper, salt, Sommerlad bone broth, flour, cream, egg.</i> <i>Commercial pastry base.</i>		Add to mix	\$37.00 ea
Schmaltz (pure chicken fat) 500ml jar		Add to mix	\$13.99 ea

Packed Mixes:			
Broth Boxes (mix of feet, frames and necks) or (feet free)		11-13kg carton	
Offal Box (mix of liver, giblet, hearts, add feet if required)		11-13kg carton	
Repacking, extra cuts or split orders (ie pack in singles, split whole chooks etc)			\$1.00 pkg

Products above, including offal, can be mix and matched to meet a 13kg average carton. Create a carton here:
<https://www.handsourced.com.au/product/sommerlad-heritage-chicken-customised>

** When creating a mixed carton, [please follow all instructions here](#). You will need to include a 'flexi item'. A 'flexi item' can be any item from the list above, that the farmer will use to fill any space in your carton to make sure the carton is at capacity. Full explanation is available in the instructions.

Information:

[About Grassland's Sommerlad Heritage Chicken](#)

[About the use of bleach in chicken processing](#)

[Quick Cooking Guide](#)

[Recipes and more](#)



Ordering and *deliveries*

Orders can be placed via the website www.handsourced.com.au
24 hours a day, 7 days a week.

Metro deliveries arrive Monday-Friday 6am-6pm.
Weekend or 12.00am-06:00 am deliveries can be arranged by request.
Please read and understand the [delivery details for all home deliveries](#)

If you need a pick up address, please let us know so we can provide an alternative delivery address to our producers. Please note that delivery fees to the pick up address still apply.

We use a logistics company for deliveries to QLD, NSW, ACT, VIC, SA and WA.
Delivery days may vary and can be altered to suit your needs; however, couriers can reroute at their own concern.
You will be sent a tracking number, please provide a mobile phone number.

Deliveries up to 2 cartons:

- Metro delivery fee \$35.00 + GST (then \$10.00 per every 2 cartons)
- Rural delivery fee \$45.00 + GST (then \$15.00 for every 2 cartons)
- *Please note some products will show additional **farm delivery** costs, these may be proportioned to your overall delivery.*

Deposits are required for all orders with all balances due before or at the time of delivery.

Item pricing in this catalogue is for public wholesale members only
Products are sold in line with our [terms and conditions](#) and [delivery terms](#).
Produce is sold by final weight unless otherwise listed.

Contact Shirley with any questions on how to get the best value on your wholesale purchases



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handsourced.com.au

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Reading this online? Follow the hyperlinks to...

[Meet the producers](#)

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We acknowledge that we meet and work with farmers, producers and harvesters on Indigenous lands across this nation and that sovereignty of the land was never ceded.

We pay respect to elders, past and present, and acknowledge the pivotal role that Aboriginal and Torres Strait Islander people continue to play within the Australian community.