

Pastured/Whey Fed Pork from Full Quiver Farms

Nothing is better than a juicy pork chop fresh off the grill. Especially when the pork has been raised on pasture and is not carrying any of the parasites so rampant in the hog industry. Because of their free range lifestyle, Pastured pork is more well-marbled and juicy. We feed whey left over from the cheesemaking as a source of protein, giving our pork a sweeter taste.

To explain more, conventional cornfed pigs get very little exercise causing them to be extremely fatty and greasy with very little muscle. Because of our hogs free ranging lifestyle, the muscle causes the fat to be mixed throughout the meat more (well marbled). Also the casein (dairy based protein) in the whey helps to make the fat softer, sweeter flavor. Almost like butter. Our hogs are raised in moveable pens that are moved daily into fresh green grass.

Jesse Sams
Full Quiver Farms