Heritage pigs are defined as purebred pigs of true genetic breeds with a long history in the United States, that are or have been endangered, as defined by The Livestock Conservancy.

Breeds now on the endangered list include:
- Choctaw
- Guinea Hog
- Gloucestershire Old Spots
- Hereford
- Large Black
- Mulefoot
- Ossabaw Island
- Red Wattle
- Saddleback
- Tamworth

For more information, contact:
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"There's no question that Heritage breeds produce the most flavorful pork, and they're the perfect choice for small to medium sized farms."
Josh Wendland, Barnes, KS
Heritage pigs are known for:

- Marbling and flavor
- Foraging
- Mothering ability
- Natural mating
- Hardiness in extensive production systems

There is a perfect size Heritage breed for every market need, with most harvest weights between 180-300 lbs. Breeds such as Large Black and American Guinea Hog are especially gentle, making them an excellent choice for family farms, rotational grazing and other systems where ease of handling is valued.

Flavor. Marbling and slow growth yield the artisanal pork most desired by chefs and consumers.

“Carolina Heritage Farms knows how to raise a pig that makes a chef smile.”
- Chef Craig Deihl, Charleston SC

An Ossabaw Island “loin eye dusted with fennel pollen delivered waves of exquisite porkitude.”
- Peter Kaminsky, New York Times

Rich red meat from heritage pigs is fully flavored, and so is the lard. All cuts are desirable, including bellies, cheeks and other “secondary” cuts. The lard from heritage pigs is ideal for old-world charcuterie, and is highly sought-after by bakers.

Feed and Forage Efficient. Heritage breeds are top-notch foragers, and high quality foraged feeds can be substituted for 10-30% of their diet. These breeds are ideal for woods or pasture production systems, making them a good fit for niche production.

Heritage Hog Carcass Yields

<table>
<thead>
<tr>
<th>Breed</th>
<th>Saleable Yield American Style</th>
<th>Percent Lean Muscle</th>
<th>Saleable Yield Charcuterie Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guinea Hog</td>
<td>66</td>
<td>24</td>
<td>73</td>
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<tr>
<td>Gl. Old Spots</td>
<td>71</td>
<td>46</td>
<td>71</td>
</tr>
<tr>
<td>Hereford</td>
<td>75</td>
<td>42</td>
<td>69</td>
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<tr>
<td>Large Black</td>
<td>69</td>
<td>32</td>
<td>66</td>
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<tr>
<td>Mulefoot</td>
<td>67</td>
<td>36</td>
<td>66</td>
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<tr>
<td>Ossabaw</td>
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<td>31</td>
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<tr>
<td>Red Wattle</td>
<td>65</td>
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</tr>
<tr>
<td>Tamworth</td>
<td>75</td>
<td>43</td>
<td>73</td>
</tr>
</tbody>
</table>

Data courtesy of Livestock Conservancy and University of Kentucky