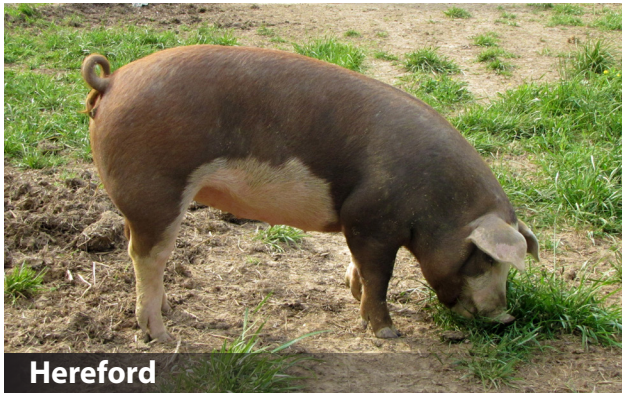


Heritage pigs are defined as purebred pigs of true genetic breeds with a long history in the United States, that are or have been endangered, as defined by The Livestock Conservancy.

Breeds now on the endangered list include:

- Choctaw
- Guinea Hog
- Gloucestershire Old Spots
- Hereford
- Large Black
- Mulefoot
- Ossabaw Island
- Red Wattle
- Saddleback
- Tamworth



**Hereford**

*"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

For more information, contact:

**The Livestock Conservancy**

P.O. Box 477

Pittsboro, NC 27312

919-542-5704

[info@LivestockConservancy.org](mailto:info@LivestockConservancy.org)

[www.LivestockConservancy.org](http://www.LivestockConservancy.org)



**THE LIVESTOCK  
CONSERVANCY™**

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ID# 03 0270 281

On front cover: Red Wattle

## HERITAGE SWINE FOR NICHE PRODUCTION



**The Livestock Conservancy**

# The Perfect Choice for Niche Production

## 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.



**Tamworth**

**Mothering Ability.** Heritage pigs are attentive mothers. Red Wattle pigs, for example average litters of 8-10 when farrowed in natural settings, and weaning rates are greater than 92% with proper management. Sows have plenty of milk and are careful and watchful of piglets. Co-mothering is common in some breeds.



**Large Black**

**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.



**Gloucestershire Old Spots**

## Heritage Hog Carcass Yields

	Saleable Yield American Style	Percent Lean Muscle	Saleable Yield Charcuterie Style
Guinea Hog	66	24	73
Gl. Old Spots	71	46	71
Hereford	75	42	69
Large Black	69	32	66
Mulefoot	67	36	66
Ossabaw	69	31	66
Red Wattle	65	37	64
Tamworth	75	43	73

Data courtesy of Livestock Conservancy and University of Kentucky



**Ossabaw Island**