



We offer:

- Whole and half hog shares of all sizes for your freezer or event, USDA butchered to your specifications.
- Full range of cuts and sausages through local farmers' markets and periodically from our freezers.
- Specialization in rare registered Gloucestershire Old Spots, the oldest heritage spotted pedigree pig in the world!
- Range of other pure and mixed heritage feeders at great prices.
- Live animals.
- Heritage breed free-range meat chickens and eggs.
- All animals raised to the highest welfare standards as certified by the Animal Welfare Approved (AWA) organization.

While our family farm is not *certified* organic, we keep everything all natural. Our animals receive no hormones or antibiotics and no chemical pesticides, herbicides, or fertilizers are used on the property.

HogHavenFarm

More and more consumers are demanding a better product from the meat industry; one that is not raised in tight confinement by methods that are inhumane, detrimental to the environment, and resulting in food that is bland, lacking nutritionally, and rife with bad LDL cholesterol.

Hog Haven offers a solution to this by providing customers with a better, local option - free range pork raised naturally on grass and by sustainable methods. Our heritage breed animals are treated with respect and care from start to finish and the result is "real food" that not only tastes better, but is actually good for you.

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HOG HAVEN FARM LLC

pastured . local . sustainable



Heritage Pork

There was a time not too long ago, before the boom of industrial agriculture, when farmers always kept a modest number of what are now known as 'heritage pig breeds'. These were naturally thrifty, hardy animals raised for their complex meat, bacon and lard. The food chain worked beautifully for all concerned, the pigs lived off the land, on grass, grains and windfalls, and occasionally whey from the churn.

Heritage pork breeds are not suited for the intensive farming techniques being used nowadays and profit-driven industrial operations have diminished the older breeds, some lost forever, and many more in danger of being so. Fortunately, some are being preserved by a few dedicated farmers concerned about reminding the public of the value of heritage breed conservation.

It's now widely accepted that raising animals intensively – indoors or confined on dirt feedlots – is not only bad for animal welfare, but it's also harming human health and the wider environment. You only have to look at the headlines about the rise of antibiotic-resistant bacteria, environmental pollution from intensive farming systems, and animal welfare abuses to see that our food system is broken.

*Healthy, content animals,
raised outside and rotated on
open pasture, produce better
tasting and healthier meat.*

Sustainable pasture-focused farms operate on the simple understanding that the way animals are raised, the nutritional quality of the meat, milk and eggs they produce, and the impact of farming systems on the environment are all intrinsically linked. If animals are managed properly according to their needs, antibiotics, pesticides, and other chemical inputs are not necessary. Healthy, content animals, raised outside and rotated on open pasture, produce better tasting and healthier meat, milk and eggs. And pasture-based farming livestock systems can actually have a positive impact on the environment.



At Hog Haven, located in the rural section of northwestern Goochland County VA, our free range pigs are rotated throughout the year over open pasture and through the woods of the mixed terrain of our nearly 22 acre family farm. They are given a varied and complex vegetarian diet: a protein balanced non-GMO grain supplement, acorns, grubs, roots, pumpkins, apple mash, various farm produce, brewer's barley, and, of course, all the pasture and hay they desire. Their grain supplement is also soaked in high quality whey from a local cheese farm, which is the secret to the outstanding marbling of our otherwise very lean pasture fed meat and its flavorful fat.

We go to a great amount of time and effort to rotate our animals and supply their diet, and the result is a highly nutritious, lean muscle, that is yet well marbled with a melt-in-your-mouth, deliciously yielding, high omega-3, low LDL, healthy fat. Visit us online or call/Email today to get the full details on how we can fill your freezer, stock your restaurant, or make your next event.