

I love seeing people's faces light up as they tell me their farm stories. **We all seem to have them, memories of an old family farm** – detasseling corn, picking berries, watching grandma collect a chicken for Sunday dinner. Family farms used to be such an integral part of our communities. They are our heritage, a heritage that Chris and I are working to keep alive.



"My grandfather used to say that once in your life you need a doctor, a lawyer, a policeman and a preacher but every day, three times a day, you need a farmer." –Brenda Schoepp

It is from this rich history of farming that we take many of our sustainable farming techniques. Like our choice to raise the heritage breed hogs, Red-wattle and Berkshire. These are the livestock our grandparents and great-grandparents raised. **Unlike the breeds used in CAFOs our hogs thrive at living outdoors, on pasture.** They eat grass and flowers, dig-dig-dig for roots, can withstand the summer suns, and know to wallow in the shade.

We believe taste is important and our Heritage Pork is:

- Delicious, rich, flavorful
- Dark – not the other white meat
- Micro-marbled
- Apple-finished w/ Baker apples!!
- Rich in CLAs – a heart healthy compound found in the fat of pasture-raised animals
- Nitrate & MSG-free



Check out our [Facebook page](#) for a great video and description of how we raise our hogs.

Our Ham, bacon, chops, sausages, and more coming in Sept! Get yours...

- Reserving an Oct. [Hog share](#)
- [Nokomis Farmers Market](#)
- [Baker Orchard](#), Labor Day-Oct.
- [On the Farm](#) by appointment

Don't forget to talk to family and friends about buying meat and eggs from Johnson Family Pastures. Word of mouth is our best form of advertisement. We look forward to seeing you soon!



Henry is feeding apples to the pigs. They seem to be enjoying shade today.

