



Locally Raised, Forest-Fed Pork



Why these breeds?

Tamworth and **Red Wattle** are rare breeds. Both are critically endangered and listed on Slow Food's "Ark of Taste" as culinary treasures in need of preserving.

They grow slower than modern, factory-farmed pigs. They have excellent temperaments, making for relaxed living conditions.

How do we save these endangered animals?

Breed them carefully and share the results with consumers who love good meat and appreciate healthy, locally-produced foods.

The best way to nurture a rare breed is to utilize it.



Our **Tamworth** and **Red Wattle** pigs are raised under forest cover—their natural habitat. Safe from the sun, they run, root, and play while enjoying a wide range of wild foods.

Tamworth are known for their lean meat and ample bacon, while **Red Wattle** are juicy with rich texture. The combined result? Nutty, lean, delicious pork with a rich, old-fashioned flavor.



Our pigs receive no antibiotics, hormones or other drugs of any kind. They are 100% free-range, rooting in large and regularly rotated woodland pastures. They receive a supplement diet of artisan breads and produce from neighborhood markets and restaurants.

Order information

The Upper Farm
Greg & Nicole Carter
362 Allen Road
Pownal, ME 04069
207-329-1041
upperfarmalpacas@gmail.com



Reserve your pork sampler now.

We are taking reservations for fall 2016 deliveries.

What you get:

25-30 lbs of restaurant-quality pork raised on a free-range diet. Cuts include chops, roasts, ribs, ground pork, sausage, and hickory-smoked hams, hocks and bacon. All at \$7.50/lb, a savings to you of 25-50%.

How it works:

A \$50 deposit reserves your share, which is credited towards the final price. Final payment is due at pick-up.

Whole and half shares are also available. We periodically have limited quantities of piglets available for sale.

