

# WHISKEY PIG RANCH

## Reflects a Commitment to Community and Industry

Meet B.J. Rogers, owner of Whiskey Pig Ranch—a community leader setting an example of transparency and responsibility.

B.J. Rogers, owner of Whiskey Pig Ranch, is bringing farm-fresh beef to Greystone residents with a deep passion for quality and community connection.

After years in corporate America, B.J. returned to his Arkansas roots in 2018, settling in Cabot with his wife, Theresa, and their children, Kaden and Kaiya. Drawn to the area's familiar charm, excellent schools, and proximity to work and relatives, the family quickly made it their home.

B.J.'s journey into cattle ranching began unexpectedly. "When my mother passed away in 2017, we were blessed with the opportunity to take on her property and put it to use by raising cattle," he explains. This twist of fate allowed him to pursue a lifelong interest in livestock—one that had long been sidelined by frequent job relocations.

A Beebe High School graduate, B.J. earned a bachelor's degree in business with an emphasis on supply chain management from Colorado Technical University. His 28-year career in supply chain management—including roles at Walmart, Home Depot, and Dollar General—equipped him with the expertise he now applies to his role at US Foods and his growing ranching venture.

"Being back home for good with US Foods has allowed me to take what was once a hobby and turn it into a business," B.J. says. "This transition has been incredibly rewarding, allowing me to combine my professional skills with my passion for livestock."

### What Sets Whiskey Pig Ranch Apart?

Whiskey Pig Ranch differentiates itself in the local beef market through a commitment to four key practices:

- **Local Quality Beef** – Ensuring authenticity and transparency in all aspects of production.
- **Strict Finishing Schedule** – A meticulous process that guarantees consistency and premium quality.
- **Locally Sourced Grains** – Supporting local farmers while providing cattle with top-tier nutrition.
- **Utmost Care and Attention** – A strong commitment to animal welfare and sustainable farming practices.

### A Stronger Connection to the Community

Looking ahead, B.J. and his team aim to deepen their community ties. "We want to connect with our local customers and let them know they can rely on us for a consistent product while feeling good



about knowing exactly where it comes from," he says. "We aren't just a nameless, faceless corporate entity—we're neighbors who take great pride in what we offer."

The ranch also sells branded merchandise, with proceeds supporting its expansion. Customers interested in purchasing local, high-quality beef can reach out via social media or text message.

As Whiskey Pig Ranch continues to grow, it stands as a testament to the power of returning to one's roots and building a business that serves the community.

With their unwavering commitment to quality, transparency, and local partnerships, the Rogers family is carving out a unique niche in Cabot's culinary landscape.

### Contact Whiskey Pig Ranch:

**Phone:** 479-619-7890

**Website:** [www.whiskeypigranch.com](http://www.whiskeypigranch.com)

**Facebook:** Whiskey Pig Ranch

**Instagram:** @whiskeypigranchar

**TikTok:** @whiskeypigranch



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### Want to know B.J.'s favorite recipe he uses on Ribeyes?

Get ready to grill up your ribeye to rare and finish off in the oven to medium with the following recipe:

- 2lbs Ribeye cuts. Usually 1-1.5" thick.
- 1/3 cup soy sauce
- 1/3 cup lemon juice
- 1/2 cup olive oil
- 1/4 cup Worcestershire sauce
- 1 tablespoon minced garlic
- 2 tablespoons Italian seasoning
- 1 teaspoon pepper
- 1/2 teaspoon salt
- Pinch of red pepper
- 2 tablespoons butter
- \*Of course they have to be premium Whiskey Pig Ranch grain finished Ribeyes!