The COCHON555 TOUR events serve as a link to preserving heritage breed pigs by promoting breed diversity in communities nationwide. The coast-to-coast tour connects ranchers raising heritage breeds with top chefs known for whole animal utilization. Together, we are bringing the heritage pork experience to the dinner table.

**HERITAGE BREED PIGS**

**A COMPREHENSIVE + DELICIOUS FIELD GUIDE**

**WHAT ARE HERITAGE BREED PIGS?**

Heritage breed pigs come from bloodlines going back hundreds of years when livestock was raised on multi-use, open-pasture farms. Because of their lifestyle and inherent genes, different breeds became known for a variety of characteristics, including the rich and hearty taste of their meat, distinct marbling, bacon flavors and creamy fat.

Today, these breeds still carry excellent qualities, but many are not suited for commercial farming practices. As a result, they are in danger of being lost forever. As fewer heritage breed pigs are grown, their gene pool decreases, and some breeds are now becoming critically rare. In today's commercial market, heritage breeds cannot compete with commodity pigs.
EATING THEM, TO PRESERVE THEM?

The future of heritage breed pigs is reliant upon farmers who can afford to raise them. However, you can help. By buying heritage breed pork, you can help preserve them. Simply by creating a demand for their meat, these wonderful animals can be saved for future generations.

Today, many butchers, markets and restaurants are beginning to carry heritage breed pigs. This guide is designed to serve as a reference, and to help you start a dialog with your local meat carriers. COCHON555 wants to help you learn about different heritage breeds, so you can ask for them the next time you visit your local grocer, butcher, farmers market and favorite restaurants.

WHAT SHOULD I DRINK WITH MY PORK?

All pork has a sweetness and lightness that pairs best with light-to-medium-bodied wines with lots of fruit and low tannins. We believe Pinot Noir to be the most versatile of grapes, especially from family owned wineries. We enjoy hand-crafted brews and spirits with our swine. The model they all share is easy to remember: all things produced with passion always taste better together.

ARE HERITAGE BREED PIGS HEALTHIER FOR MY FAMILY?

Most heritage breed pigs are raised on family farms without the use of antibiotics or steroids. In the kitchen, adequate marbling throughout the meat lessens the need for oils, butters, shortenings and unnatural fats, which means you and your family are eating healthier.

USING THE WHOLE ANIMAL

Other reasons to support heritage breeds are the economical and taste advantages of whole animal utilization. Events like Cochon555 honor the entire animal, and its history by utilizing each pig in its entirety from snout to tail. The art of butchery is a highly skilled practice, and when an animal is utilized in its entirety, nothing goes to waste.

WHY DOES HERITAGE PORK COST MORE?

The additional care and time involved in raising heritage breed pigs makes them more expensive to raise than other pork. Raised naturally, with a purpose and passion, these pigs mature as Mother Nature intended. They take longer to gain weight because of their indigenous diets, and the fact that they are raised on open pastures.

HOW SHOULD I COOK HERITAGE PORK?

Low and slow is the best. With flavor-packed pork, time is the main ingredient. If you don’t have time for the diverse cuts most chefs prepare, throw the chop on the grill with a little salt and pepper, and finish in the oven.

MIXING HERITAGE BREEDS

Sometimes it is necessary to cross breeds because adequate gene pools are not available in a rancher’s area. Other times, it is a philosophy of a family farmer to blend two of his favorite animals that display favorable traits. The goals are to create a generation where the best qualities of the original breeds emerge while strengthening the overall genetic base of the animals involved.

- Heritage breed pigs graze in open pastures, which help keep our eco-system healthy.
- Large Black hogs are named “large” because they can reach weights upwards of 700 pounds or more.
- According to the American Mulefoot Association, Mulefoot hogs now count more than 600.
- The Duroc breed first gained national recognition at the 1893 Chicago World’s Fair.
The meat has a distinctive layer of back fat, temperament, making it popular with farmers. Known for its higher fat ratio, the breed remains remarkably hardy with flavorful body. The Old Spot is white with black spots, has floppy ears and a medium-sized body. Known for its higher fat ratio, the breed remains remarkably hardy with flavorful meat, excellent for aging abilities and a gentle temperament, making it popular with farmers. The meat has a distinctive layer of back fat, which adds to the succulent flavor overall.

**BERKSHIRE**

Originating from Britain, Berkshire is the most popular of the heritage breeds. Known as "Kurobuta" in Japan, this pig is black with white legs, and has become a favorite with chefs because of its intramuscular marbling. The breed yields a brighter pork than most, and features a thick, delicious fat cap. The meat is sweet and creamy with hints of nuttiness, which is typical of the finishing process in several areas.

**TAMWORTH**

While it remains challenged, it is possible that the Tamworth originated from Ireland before being bred extensively in England. Smaller in comparison, the Tamworth is a reddish coat, muscular top, rounded back, upright ears and a long snout. Its disposition is very rugged, thrifty and active. Known for its ample belly "aka the best bacon hog", the Tamworth displays a firm trim jowl and underline with muscular hams.

**GLOUCESTERSHIRE OLD SPOT**

Originating from England, the Gloucestershire Old Spot is a critically rare breed. Nicknamed "orchard pig", the Old Spot is white with black spots, has floppy ears and a medium-sized body. Known for its higher fat ratio, the breed remains remarkably hardy with flavorful meat, excellent for aging abilities and a gentle temperament, making it popular with farmers. The meat has a distinctive layer of back fat, which adds to the succulent flavor overall.

**RED WATTLE**

Originating from New Caledonia, a French Island in the South Pacific, the Red Wattle gets its name from its red color and the fleshy skin that hangs under its jowls. is extremely rare breed adapts to climates well and is an excellent forager. It is prized for its tender meat and splendid hams. Red Wattle pork is lean and juicy with a rich beef-like taste and texture.

**HAMPSHIRE**

The English breed, Hampshire is known for its premium hams, the superior meat as well as a good quantity of useable fat. Known for its high percentage of lean meat, Hampshire was developed in England in the county of York. The modern Yorkshire is white in color, with erect ears, and is the most recorded swine breed in the United States. It is very muscular pig, with with a large frame. Known to fatten on grass with so very little needed in the way of supplementation. Their skin that hangs under its jowls. is extremely rare breed adapts to climates well and is an excellent forager. It is prized for its tender meat and splendid hams. Red Wattle pork is lean and juicy with a rich beef-like taste and texture.

**MULEFOOT**

Originating from Chinese breeds brought to England, the Large Black is a critically rare breed known for its taste, pasture foraging skills and overall hardiness. Large Blacks have short black hair, wide shoulders and a long body. When harvested, even at 200 pounds, the micro-marbling, short muscle fibers and excellent bellies produce exceptional bacon and moist meat with old world flavor.

**DUROC**

Originated from the blending of two strains of hogs from New Jersey and New York in 1830. This breed has long been known for its ability to grow faster on less feed. Duroc is high in marbling (small flecks of fat within the muscle) making its sparneribs and shoulder roasts sweet & juicy.

**LARGE BLACK**

Originating from China, and of Iberian decent, this feral breed lives off the coast of Georgia on Ossabaw Island. ey are small range pigs, meaning they are isolated foragers. They have a heavy coat and long snout. Extremely rare, this breed has a high percentage of healthy monounsaturated fat and makes great charcuterie. The quality of their fat and marbling has increased their popularity within the chef community.

**KUNEKUNE**

KuneKune Pigs are the only breed of swine known to fatten on grass with so very little needed in the way of supplementation. Their wide head, dished face, and short, upturned snout speaks to their tendency to graze rather than root. They produce a quality, marbled meat as well as a good quantity of useable fat.

**MANGALITSA “WOOLY PIG”**

Originating from Hungary in the early 1800’s, the Mangalitsa is a very rare breed, and is said to be the Wagyu of pork. The breed is characterized by its course, wooly coat and ability to withstand extreme conditions. Mangalitsa pork is known for its high-quality, lard-type fat, and its high percentage of marbling, which doubles that of average pork. The Mangalitsa yields juicy and flavorful meat.

**OTHER NOTABLE BREEDS:** Guinea Hog, Hereford, Poland China, Mieshan, Chester White, Iberian, European Wild, Lacombe, Essex Saddleback, Landrace

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**Good mothering ability is a highly favorable trait and means happier, calmer pigs.**

**It is believed that slave ships brought the Guinea Hog to America from the Guinea coast of Africa.**

**Around 1990, the Gloucestershires Old Spot almost became extinct in the U.S. and needed to be imported from England.**

FOR INFORMATION ON HERITAGE BREED PIGS AND WHO'S RAISING THEM, VISIT: WWW.BACONHALLOFFAME.COM
For the past eight years, the goal of Cochon555 has been to educate our nation about heritage breed pigs, connect farmers with chefs and build a foundation for safer food. Our food system is in crisis, failing to provide safe choices and you can help change this by making a donation each year as save family farming. Monies raised will build Piggy Bank, a farm in Missouri devoted to gifting heritage breed pigs to new family farms. The foundation will save family farms in wake of a disaster (flood, fire, disease), it will annually ship pigs to culinary students for research in addition to providing new farms with free genetics and access to hundreds of business plans. Bottom line, we need a culinary landscape with safer food choices and we need more farmers in business. Please watch our video and consider a donation today.

Piggy Bank is:

- Open access agriculture
- An entry point for new farmers inspiring more livestock and seed bank models
- An ecosystem of exchanging genetics for information providing free access to business plans
- A solution for a movement

LEARN MORE ABOUT THE CAUSE AND BECOME A DONOR BY VISITING PIGGY-BANK.ORG