

New Home

Newman Farm Heritage Berkshire Pork is located in the Southern Ozarks near Myrtle, Missouri. We are a family farm where raising the highest quality purebred Berkshire pork is our only business. Today many in the pork industry are using the term "natural or naturally" produced. What does "natural or naturally" produced really mean? Does it mean pork raised in indoor confinement with the use of antibiotics, gestation and farrowing crates? At Newman Farm it means our Berkshire pork is raised 100% outdoors the old-fashioned way using sustainable and humane production standards with all animals bred, farrowed and reared outdoors on pasture with plenty of fresh air, sunshine, water and high quality feeds using corn-soybean meal based rations with vitamin mineral supplements. Animal protein by-products, growth or synthetic growth promotants or the use of sub therapeutic antibiotics are never allowed. (Please review our Production Standards page) The point we want to make is that not all Berkshire pork is created equal. Most of the pork being marketed as Berkshire pork is not 100% purebred and with the use of lean genetics from the show pig side of the industry we are losing the quality of the pork product that the Berkshire breed has been known for. In order to be called "Heritage or Heirloom Pork" the animals need to be 100% purebred and originate from old line genetics and be raised 100% outdoors. Berkshire pork that is produced in indoor confinement with the use of gestation and farrowing crates with the pigs being raised in pens should not be allowed to attach the terms Natural or Heritage to their product. At Newman Farm our pork carries the Certified Humane Raised and Handled logo. The Certified Humane Raised and Handled program is the only farm animal welfare and food labeling program in the U.S. dedicated to improving the welfare of farm animals from birth through slaughter. By controlling the genetics and using our own production standards our goal has always been to produce the highest quality, greatest tasting Berkshire pork product. One taste of Newman Farm Heritage Berkshire Pork and you will see why some of the nation's best chefs are recognizing Newman Farm for its superior flavor and tenderness. Check us out or better yet, come see it yourself. We welcome the opportunity to show you how and why Newman Farm Berkshire pork isn't just different; it's better! It's always about the food!!! Know the source of your Berkshire pork - before you buy, research and learn more about the farm, their specific breed, how the animals are raised and treated before the product makes it to your dinner plate! Buy direct from Newman Farm Heritage Berkshire Pork. You can purchase our pork products with confidence and traceability - we raised the pig!

~ Mark, Rita and Family ~