

Agri-Culinary Tour

Interested in becoming a Pork-A-Holic?
Plan on attending the next:

Newman Farm University

Gastronomy defined is "the study of the relationship between culture and food". We want to share with you our culture as a farming family who is involved in the production of pork, and our love for creating and experiencing good food, just like you.

Yes we are planning a fall Pork-A-Holic event, a date will soon be announced.

A partial list of past "Newman University" attendees include: Chef Reinaldo Alfonso - Chez Philippe - The Peabody Memphis, TN
Chef Mark Ladner - executive chef Del Posto - New York City, NY
Chef Colin Alevras - chef/owner - Tasting Room - New York City, NY
Chef Anna Klinger - chef/owner - Al di La - Brooklyn, New York
Chef Zack Allen - executive chef of Carnevino - Las Vegas, NV
Chef Nate Appleman - chef/owner - A 16 and SPQR - San Francisco, CA
Chef Greg Esmond - Fayetteville, AR
Monica Eng - Reporter/Writer - Chicago Tribune
Chef Michael Hudman - Andrew Michael Italian Kitchen - Memphis, TN
Chef Jackson Kramer - Interim - Memphis, TN
Chef Matt Crone - Sole Restaurant and Raw Bar - Memphis, TN
Chef Cary McDowell - Winslow's Home - St. Louis, MO
Chef Duncan Aiken - The Pizze Stone - Memphis, TN
Scott Rowson - Foodie & Food Writer - Columbia, MO
Sherry Broyles - MissouriLife Magazine - Boonville, MO
Manata N. Reddy - Creative and Editorial Services - Chicago, IL
Beth Huch - Overlook Farm - Clarksville, MO
and many others interested in seeing and hearing the story where Newman Farm Heritage Berkshire Pork comes from.

Come visit and see why Newman Farm is that step above the rest.