

7 Reasons Why We Love Berkshire Pork

For hundreds of years, farmers have devoted themselves to the purity, cultivation, and legacy of Berkshire Pork. Recently, this heirloom breed has experienced tremendous growth in popularity among local eaters who rave about its rich flavor, distinguished taste, and creamy texture. It's also a huge favorite of ours. Here are 7 reasons why we love it.

It's a Heritage Breed.

Berkshire Pork is a Heritage Breed which means it has thrived in the United States as a preferred species for generations. This robust purebred, known to be uniquely strong and healthy is a favorite on local farms. Self-sufficiency, fertility, and longevity naturally cultivate distinguished flavors and cooking qualities superior to commercial breeds.

It's Pink

Have you ever noticed how plastic wrapped pork in the supermarket is almost the same color as chicken? This is because corporate breeders and marketers decided to sell it as, "the other white meat." The fact of the matter is, the best pork is pink. Berkshire pork's pink color comes from the breed's strong pH balance which gives it a darker color, more firmness, and increased tenderness.

Stress Free

Local farms raising Berkshire Pork are known to be very conscientious in their breeding. They raise their stock outdoors with room to roam and forage. Exposure to natural nutrients and sunlight increases levels of vitamin E, D, and selenium which keeps the pigs healthy and strong as well as reducing the need for unnecessary antibiotics.

No GMO

Genetically modified organisms are engineered in laboratories creating a combination of plant, animal, and bacterial genes which do not naturally occur in nature. Corporate pigs raised on modified food are deprived of their natural instinct to consume a diet varying in tastes and textures. When pigs are allowed to follow their natural rooting and foraging instincts, they eat a wide variety of food which keeps them healthy and growing.

Marble

Berkshire pork is famous for its marbled texture. These intramuscular flavor ribbons and succulent seams resemble a piece of prime beef. The fat melts through the meat giving it a remarkably smooth texture, intense flavor, and creamy finish. A Berkshire cut is more like a filet mignon than pork chop. If you're new to local eating or just haven't tried Berkshire Pork, you're in for a treat.

Tenderness

Commercial pork is bred and raised for rapid, lean growth. This is why the packaged cuts in the supermarket are often colorless, tough, and bland. Berkshire pork is genetically superior to corporate breeds and ranks first in 19 of 22 quality measures by the Journal of American Science including color, pH, firmness, and marbling. All of which contribute to its remarkable tenderness.

Local

Family farms strengthen our community, stimulate the local economy, and respect area resources. Our farmers recognize the importance of environmental stewardship and responsible agricultural practices. Plus, the Berkshire Pork they're raising tastes amazing!

Want pasture raised pork and poultry delivered directly to your home today?

Order heirloom pork at [Hershberger Heritage Farms Online Now](#)