



Modern factory farming focuses solely on faster-growing animals, and a bottom line that reflects little interest in biodiversity, sustainability, healthy food, or animal welfare. Ancient breeds of livestock are becoming extinct. Right now, according to the Food and Agriculture Organization of the United Nations, three-fourths of the world's food comes from just twelve types of plants and five animals.

Heritage Foods is able to support over fifty family farms, largely in Kansas, Missouri, New York, and Vermont.

A true heritage breed can be traced back prior to the advent of industrial farming, meaning that they are directly connected to the beginnings of agriculture 5000 years ago. Heritage breeds are the very foundation of our agricultural history and gastronomic identity. Each breed comes from a unique culinary tradition, with its own pure genetic line, and boasts a different, wonderfully nuanced flavor.

Heritage farmers grow animals that are raised humanely, outdoors, on-pasture, using traditional farming techniques, reproduce naturally, and are never fed any antibiotics or growth hormones. They raise the world's best meat — and that is not just our opinion, it is a scientific fact. Heritage breeds are more marbled, which means more tender and juicy than any industrially farmed meat. Heritage meats boast a profound taste and depth of flavor that has not been squashed by a corporate culture that only cares about rapid production.

Heritage meats offerings include

- *Five breeds of heritage pork*
- *Seven breeds of 19th century heritage turkey*
- *Six breeds of chicken*
- *America's oldest lamb breeds*
- *Steaks from the supremely marbled Akaushi breed, originally from Japan.*

