

# Willow Creek Farm

*local, sustainable and humane*

February 18, 2010

With regard to our animal husbandry standards we were the first farm to be certified by the Animal Welfare Institute outside the Niman Ranch group to be certified for humane pork production. This was in 2002. We have provided Willy Street with a laminated copy of the certificate along with the requirements. This was posted on your meat freezer for years, I don't know if it is still posted. You may wish to consult our website [www.willowcreekpork.com](http://www.willowcreekpork.com) for details. Also we sponsored a farm visit for Willy Street a couple of years ago which Lynn Olson wrote an article for the Willy Street Reader, you may wish to ask her for a copy which would be wonderful to hand out to customers who are interested.

In a nutshell our practices are as follows:

- No gestation or farrowing crates used.
- No meat by-products used in the feed.
- No antibiotics used in the feed.
- Access to outdoors (pasture and open pens).
- No electric probes are used for loading and unloading.

After 9 years of raising our hogs in this manner we have decided we no longer need third party certification of our practices.

If you have any further questions please feel free to contact us.

Tony & Sue Renger  
Willow Creek Farm

Willow Creek Farm is an old fashioned farm in the beautiful Baraboo Hills of Wisconsin. Tony and Sue Renger raise their animals the way it used to be, outdoors and naturally.

The hogs can move in and out of shelters, roam the green grassy pastures, enjoy the fresh air and they have clean sweet straw for their beds. They are happy, healthy animals.

Purebred Berkshire pork is the highest quality pork, it is naturally tender and tastes great. Pasture-raised hogs are not only happier, but they produce firmer, juicier, tastier pork.



If you care about eating local, sustainable and humanely produced food, and if you care about eating food that has the best texture and taste, then you want to know about Willow Creek Farm's delicious pork.



Tony and Sue Renger share in the work of production, care, marketing and distribution of their pork. Tony grew up on a farm in Iowa and is a fourth-generation hog farmer. They started with 10 acres in 1993, and today they farm 130 acres. The farm is sustainable, providing a high quality of life to the animals and a great education for their children.

The pork they produce is so good because they bring three very important practices together. First, their purebred Berkshire hogs are the finest animals available for pork.



Second, the Rengers use sustainable, natural farming practices. They believe that farmers who raise animals have an obligation to make sure their animals have comfortable and natural lives. Their hogs roam freely in their acres of green pastures, filled with natural Wisconsin grasses with no genetically modified plants, choosing whether to go into their clean straw-lined shelters or graze outside. Their noses are not ringed and their

tails aren't docked. The Rengers feed the hogs corn, soybeans and other grasses grown on their farm, ground and mixed on the farm, with no antibiotics or animal by-products. These are healthy, happy animals who live without stress and lots of room and control over their lives. A third important practice is the local artisan meat company that butchers the animals and prepares the meat for market. Straka Meats in Plain, Wisconsin, is a small family-owned company that prepares their pork in small batches according to the specific requirements of Willow Creek Farm. Straka Meats has a long tradition of meat processing. They smoke ham and bacon with real wood for 12 hours – the end result is very moist and delicious. This state-certified and inspected facility has a state-wide reputation for quality.

The Rengers were finalists in the first, second and third annual Gallo Family Vineyards Gold Medal Awards in the category of **OUTSTANDING MEAT**. Gallo Family Vineyards created the Gold Medal Awards program to recognize excellence and the highest standards in quality and craftsmanship among artisanal food producers in the United States.

Willow Creek Farm raises only purebred Berkshire hogs because these hogs consistently rank the highest in quality testing.

According to the Boston Globe, Berkshire pork is known as "Berkshire gold."

Timothy Cebula, Globe correspondent, writes: "Prized for its richness and depth of flavor, Berkshire pork is widely considered to be the Kobe beef of the pork world. A study conducted by the National Pork Producers Council in September concluded that Berkshire pigs top all other breeds in such categories as meat marbling, moisture, and tenderness."

But the Rengers' hogs taste even better than most Berkshires because of the way they are raised and handled. Their hogs roam freely across their fenced pastures, choosing to stay among the grasses or go into their clean, fresh straw-lined shelters. Their noses are not ringed and their tails are not docked and they spend their days contentedly munching, rooting around, and enjoying the company of other hogs in their spacious pastures and shelters. These hogs live a good life.

