

OLYMPIA PROVISIONS

PASTURE RAISED PORK

Elevate your pork with Olympia Provisions Farmer's Network! When you purchase our premium, pasture raised pork, you can take pride in knowing that you're making a meaningful difference in our local food systems. By supporting small family farms that practice regenerative agriculture, you become a catalyst for positive change. What's more, you'll be endorsing our zero waste policy, as our Farmers Network maximizes the use of every part of the animal in crafting our delectable charcuterie, dog treats, and beyond! Join us in creating a better future for our food and the environment!



GAP AUDITED & CERTIFIED

Third party audited every 15 months using standards of the highest integrity.

Animal welfare measured on health and productivity, emotional wellbeing and natural living.

No tail docking, teeth clipping **EVER.**

No antibiotics or hormones **EVER.**

No gestational crates **EVER.**

NO GREENWASHING OR BOGUS LABEL CLAIMS - EVER!

*GAP = Global Animal Partnership

PASTURE-RAISED = BETTER QUALITY PORK

Over 98% of pigs in America are raised entirely indoors with no ability to exercise, and are fed a diet of corn and soybeans. Pigs raised outdoors on pasture are able to eat a diverse diet of plants, insects and nuts. They are exposed to sunshine and are able to forage, run, jump, and root in the soil. This results in stronger healthier animals, contributing to muscle development, higher protein content, less saturated fat, and more nutrients.

Learn more about our Farmer's Network here 





WHAT

The NW Farmer's Network is a cluster of GAP-certified, family-owned farms in Oregon (and hopefully soon California and Washington) that supply pasture-raised pork for Olympia Provisions.

WHY

This is a monumental step towards our vision to create a meat-production structure that emphasizes responsible animal husbandry practices, stewardship of the land, and zero-waste resource management. Olympia Provisions buys the entire animal from these small-family-owned farms and makes products and dishes with every piece to build a zero-waste animal agricultural system.

WHO

Listed are the incredible partners who have helped make the NWFN a reality.

Malheur River Farms

Rob and Michelle Stokes of Malheur River Farms raise and sell grass-fed beef and goat, free range eggs and chicken, and pasture raised pork and heritage turkey.

Deck Family Farms

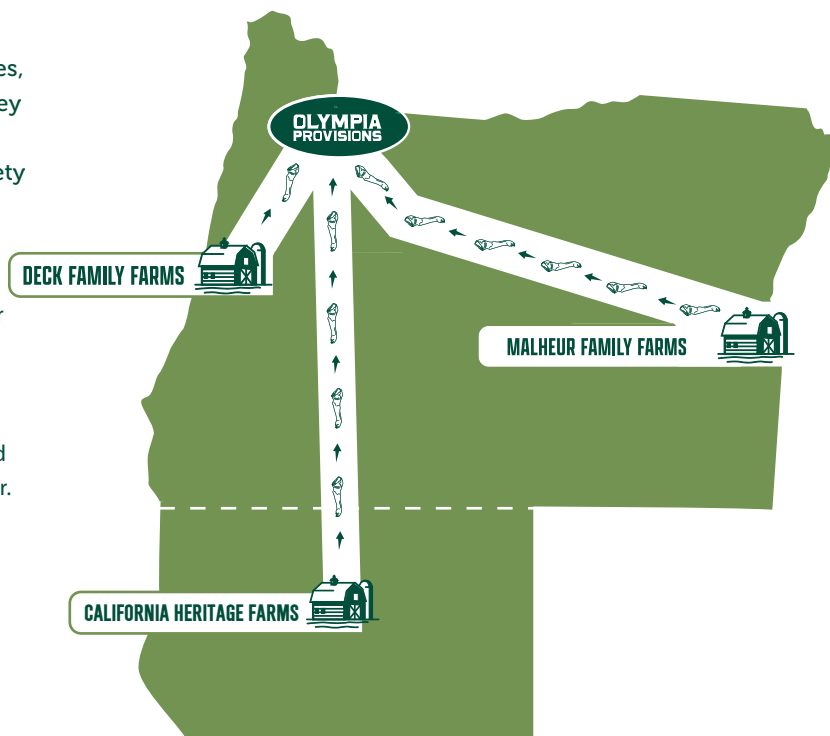
Deck Family Farms develops a sustainable livestock operation by not using herbicides, pesticides, hormones, antibiotics, or synthetic nitrogen fertilizers. Instead, they generate soil fertility through the natural cycles of composting, grazing management, and seeding a variety of grasses.

California Heritage

In 2006, four brothers started a farm of their own back in their hometown with 150 head of cattle inherited from their grandfather. They quickly learned the ropes through the help of a supportive community and a little trial and error. In 2012, Rich and his wife, Niki, decided to branch off from the hay and cattle operation to raise a few pigs and sell direct to consumer. They hit the road delivering whole and half shares from Portland to the Bay Area and quickly realized how much people were craving to connect with their food. Today, California Heritage Farms still sells direct to consumer from Portland to Los Angeles and is now offering wholesale ordering with select accounts.

Olympia Provisions

Well, that's us! We're a bunch of happy craftspeople living in one of the most innovative food cities in America, focused on raising the bar and bettering the world by redefining American charcuterie. To us, that starts here with this wonderful network of farmers.



HOW DO I FIND OUT MORE?

Scan this QR Code to learn more about the NW Farmer's Network or visit our website at www.olympiaprovisions.com



OLYMPIA PROVISIONS

MEET THE FARMER

DECK FAMILY FARMS

JUNCTION CITY, OREGON



The Deck Family has been operating for 17 years where they manage intensive grazing, livestock handling and birthing, haying, meat processing, building projects, and general farm maintenance. They conduct conservation initiatives that includes wetland, riparian, and forest restoration projects.

The Decks take a long-term approach to developing a sustainable livestock operation. They intend to improve the health of the land that houses and surrounds the farm, which will in turn produce a greater bounty. The farm does not use herbicides, pesticides, hormones, antibiotics or synthetic nitrogen fertilizers. Instead, they generate soil fertility through the natural cycles of composting, grazing management, and seeding a variety of grasses. They aspire to create a model that can be replicated and that does not harm the planet in ways that are associated with industrial, mono-cropped systems of agriculture.



Learn more about our Farmer's Network here



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MEET THE FARMER

CALIFORNIA HERITAGE FARMS

SISKIYOU, CALIFORNIA



Rich Harris started farming with his three brothers in 2006 in Fort Jones, California, the small town in far northern California where they grew up. In 2012, Rich convinced his future wife, Niki, to move from high rise living in Portland, OR down to the farm and the two launched California Heritage Farms, a pastured based heritage pork operation. Their pasture-raised heritage pork is GMO-free, antibiotic free, and growth stimulant free. With plenty of room to root and roam, the animals truly only have one bad day.

In 2018, they launched Farm School, a non-profit learning center on the farm where they host education programs that connect kids with their food, their natural environment, and their creative freedom.



Learn more about our Farmer's Network here



OLYMPIA PROVISIONS

MEET THE FARMER

MALHEUR RIVER MEATS

VALE, OREGON



Rob and Michelle Stokes operate in deep eastern Oregon in a high desert climate, where the land is often covered in snow during winter. Malheur River Meats started as a partnership between the Bentz and Stokes families, with a shared friendship and ambition to produce healthy range and pasture raised meat, the way nature intended.

Their animals (cows, goats, turkeys and pigs) are allowed to graze and range to meet their nutritional needs. Because of their climate and landscape, they may not be able to meet all of their nutritional needs off forage alone; however they can still obtain a great deal from rummaging. The turkeys enjoy grazing on pasture and searching for insects. The hogs love to wallow and root along with grazing soft grasses and shoots.



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