Agricultural veteran case study

Matt and Emely Hendl
Anchor Meadow Farm
Milford, Nebraska

This case study specifically focuses on the hog operation of Anchor Meadow Farm. To learn more about their farm, visit cfra.org/publications.

Matt served 20 years in the U.S. Navy. Emely’s professional background is in marketing and retail.

Matt and Emely have been farming since 2017.

Anchor Meadow Farm offers high-quality pork from KuneKune pigs, free range eggs, honey, and beeswax items.

ALL ABOUT THE KUNEKUNE PIGS

KuneKune (pronounced cooney cooney) pigs are a lard breed heritage pig originally from New Zealand.

This is our fourth year raising KuneKune pigs. We wanted to raise a pig that would do well on pasture so we could feed our family with organic type practices in mind.

When we discovered KuneKune and their calm presence along with the fact they are a pasture pig, we knew this was the perfect homestead pig for us.
SUSTAINABLE PRACTICES

We plant a variety of cover crops so our hogs can forage from March until December on pasture. Once a day, the hogs eat two pounds per day of soaked feed from our local co-op. In the coldest months, they eat flakes of fourth cutting alfalfa, sunflower seeds, heads of cabbage, and their feed.

In between, we have two gardens to supplement ourselves and the pigs. Friends love giving us all the pumpkins and squash that they can in the fall, which is like chocolate cake to them. Thirty-six full grown pigs do not even come close to damaging or rooting up the 2.75 acres they are on.

ADVICE FOR OTHERS INTERESTED IN RAISING HOGS

You have to do a lot of research into the type of hog you think you want first. Find a breeder who will also be a mentor to you, and who also has a dual purpose program like meat sales and registered piglet sales. Not every piglet in the litter is worthy of registering. KuneKune take time to grow, but the end result is so unbelievably worth it. The taste and quality of the pork is unreal.

BUTCHERING ASPECT

We take the animals into a trusted facility that understands our smaller niche hog. Their meat is as red as a beef steak and is marbled with their fat perfectly. It’s nutritionally dense due to being on pasture 100% of the time. We love selling whole hogs to customers as well as individual cuts available in our little farm shop on site.