

## **PORK ON A FORK**

### **Company Overview**

Pork on a Fork was founded in 2009 by co-owners Wes Hansen and Justin Erickson. Headquartered in Phoenix, Arizona and already considered one of the finest purveyors of its kind in the southwest, Pork on a Fork provides fresh, all natural, premium pork products directly to consumers. Both Wes and Justin were raised on Nebraska hog farms and learned early on how quality pork is supposed to taste.

The Hansen farm was just 45 minutes south of Omaha and included hogs, certified Angus cattle, chickens, field corn, soybeans and hay. On the Erickson homestead, just 30 miles east of Grand Island, they have been perfecting hog breeding stock for more than four generations. While Wes and Justin are based in Phoenix—selling Pork on a Fork products exclusively through farmer’s markets in Phoenix and Tucson—Justin’s brother, Russ, personally tends to the fourth generation family farm in Central City, Nebraska.

The boutique nature of the farm (only 60 hogs are typically raised at any given time) has enabled Pork on a Fork to offer a level of quality that larger producers simply cannot match. All of the hogs are disease free and raised humanely, with plenty of exercise and fresh air, and are given no antibiotics or growth hormones. Only the best hogs are selected for Pork on a Fork’s products, which include ribs, sausage, pork chops, brats (green pepper and onion, bacon and cheddar, jalapeno and Ranch), pork loin and ham. The company’s BBQ pulled pork is made by Justin’s Dad, Dan, who has more than 30 years of experience in smoking and has competed in the prestigious American Royal, in Kansas City, and the Jack Daniels International Invitational in Lynchburg, Tennessee. Recently, Dan retired from the family farm to focus on “Smokin’ Dan’s,” his catering business in Lincoln, Nebraska.

Wes and Justin’s family legacies and deep understanding of the all natural pork market has allowed the company to produce a line of products that is already unrivaled in the southwest. In addition to being showcased during the 2009 Celebrity Food Show in Anaheim, Pork on a Fork is now featured on San Francisco-based Foodzie, an online marketplace where gourmets can discover and buy food directly from a select group of artisan producers and grocers.

For more information, visit [www.porkonafork.com](http://www.porkonafork.com).