

Greg Kaffenbarger

Greg Kaffenbarger is a third generation farmer from Clark County, Ohio. His family raised hogs on and off throughout several generations, but got back into pork production nearly 20 years ago.

Greg and his family operate a wean-to-finish operation, which means every month they pick up a group of 550 pigs that have just been weaned. They bring the pigs back to their farm and put them in a nursery barn and raise them until it's time for the pigs to go to market.



Between the people employed on the farm as well as the money the farm spends on equipment and production, Greg's operation plays an important role helping to stimulate the local economy. Nationally, they sell the majority of their hogs to packers who provide quality pork to help nourish families in the U.S., as well as overseas.

“Like most families today, we look for ways to save whenever possible, said Kaffenbarger. “As a producer, I feel good knowing the variety of pork cuts we provide allows folks on a tight budget to feed their families a quality meal without breaking the bank.”

The Kaffenbarger farm produces around 6,500 market hogs a year and in addition to pork production, Greg also runs a 2,800 acre grain farming operation.

His favorite pork cut is a good pork chop or pork loin sandwich. “I love loin cuts because they're the most tender and have the best flavor,” says Greg. “The fact that it is now so healthy to eat makes it even better.”

His family's recipe for Heartland Honey-Mustard Pork Medallions offers a true taste of the heartland, with a honey mustard marinade and corn flakes for a deliciously tasty crunch adults and kids love.

Greg is a graduate of the Ohio State University. He has been married to his wife, Brenda for nearly 15 years and they have two sons – Grant (9) and Dean (7).

Loren Keppy

Loren Keppy is a fourth generation farmer from Durant, Iowa. Loren's farm is a feeder-to-finish farm and provides about 6,000 hogs per year to help feed families nationwide.

"I get excited to know that the pork from our farm helps nourish many families across this country, including my own," said Loren Keppy. "I'm proud to be a fourth generation pork producer and provide healthy food that people enjoy and feel good about serving to their loved ones."



In addition to being a pork producer, Loren and his father also farm seed beans, soy beans, hay and commercial and seed corn on his 900-acre farm.

Loren's commitment to environmentally sound practices earned him the Pork Industry Environmental Steward Award in 2007 from the Pork Checkoff and National Hog Farmer magazine. The Keppy farm helps generate revenue for the local economy by using local contractors for tools, supplies and repair, maintenance and improvements to the farm.

Loren's favorite recipe is smoked pork loin while his children favor BBQ pork ribs. His family's recipe for American Pride Pork Chops is a healthful meal option since it uses lean chops.

In his spare time, Loren enjoys serving as a high school wrestling coach and has done so for more than 15 years. Loren and his wife Jeantee have two children, Kaylee (20) and Jake (18), who help out on the farm as well.

Henry Moore

Henry Moore and his father of Clinton, N.C., were active in the agriculture industry for more than 30 years before investing in pork production in 1992. The Moore family operates a herd of 5,000 sows and a finishing facility with 8,800 hogs. Moore's farms provide around 125,000 market hogs each year, which translates to nearly 32 million pounds of pork to help feed America.

The Moore farm employs more than 20 people from their community and between supplies, repair services and property taxes, the farm infuses more than one million dollars per year into the local economy.



In 2005, Henry began serving on the North Carolina Pork Council and the next year he was elected to serve a three year term on the National Pork Board. Also in 2006, his farm won the National Pork Industry Environmental Steward Award, an award sponsored by National Hog Farmer magazine and the Pork Checkoff.

“People might be surprised to know that pork producers are avid recyclers,” said Henry Moore. We recycle everything and work hard to take good care of the animals while protecting the land, air and water around our farms.”

Henry's children are bacon-lovers, but one of his favorite ways to enjoy pork is simply link sausage on a hot dog bun with mustard. “Being from North Carolina, we're also big fans of ribs, especially my daughter. She loves grilled ribs smothered in hickory barbecue sauce.” The Moore family's Comfort Country-Style Ribs is a satisfying comfort dish perfect for chilly fall nights.

Henry is a graduate of the North Carolina State University. He and his wife Tracy have two children, Henry (7) and Piper (4).

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