



Jared Daniels

*Staff Writer*

Laramie retailers now offer a selection of quality cured meats made in Jacksonhole, Wyoming.

Bovine and Swine is a cured meat processing company whose product is now available at Ridley's, The Crowbar, The Library and Turtlerock Cafe. Bovine and Swine uses old butcher techniques and Wyoming sourced pork and beef to deliver the best product possible. The goal is furthered by the two developers Gavin Fine and Joel Tate.

"Our goal is to provide artisanal, craft meats to the mountain west, thoughtfully sourced and sustainably produced. We don't cut corners and we use old world technique with our own unique recipes," said Park Dunn-Morrison, Director of Operations at Bovine and Swine and an employee of Fine Dining Restaurants for more than 10 years. Dunn-Morrison said the quality of the product speaks for itself.

Bovine and Swine, located in Jackson Hole, Wyoming, was established in 2016. The company received the highest possible level of federal clearance with its USDA certification and was claimed as one of three United States Department of Agriculture approved facilities that processes meat in Wyoming.

The chef of Bovine and Swine, Joel Tate, spent his time learning and refining the craft he now works at. Tate attended and obtained a degree from the Iowa State Meat Science Program to learn about the education behind crafting his products. A program that, according to Iowa State University, is unmatched in its opportunities and curriculum. Along with Tate's education, he also gathered knowledge from butchers nationwide for more education into the craft through the Fine Dining industry. Tate is the Culinary Director for the Bovine and Swine company and owns his own facility to process meat.

"Gavin recognized a passion in one of his chefs—Joel Tate—and believed in him to the point where we started another business within our company to create sausages," said Dunn-Morrison.

Tate and Gavin Fine, together, are the developers of this company. Fine is also the owner of the Fine Dining Restaurant Group, which encompasses the Bovine and Swine facility and six restaurants, a grocer, artisan ice cream, brewery and catering company. Fine worked in restaurant groups and attended Cornell University's Hotel and Restaurant Management School to follow his journey. Fine and Tate developed Bovine and Swine as a way to develop the best cured meats after realizing the passion they shared for the craft.

"The passion and creativity behind all of our endeavours makes for a quality product," said Dunn-Morrison.

The processing facility offers a range of cured meats for different occasions. Beef Snack Sticks, which Bovine and Swine said was a great snack for road and river trips, are described as tangy with umami, salt and a delivering snap from its natural casing. Many other sausages are available, including the Garlic Knackwurst and the Andouille. Each of these can be found on their website, the shipping website, Goldbelly and now Laramie.

Dunn-Morrison said his favorite is the Black and Blue.

"It's unique in that I don't think I've ever seen blue cheese in a sausage." Dunn-Morrison said the taste and texture of them are "to die for."