

WAMPLER'S FARM SAUSAGE

Pork Manufacturer, Family Owned and Operated and Been making Quality Pork Items Since 1937

Born in the hills of East Tennessee, Wampler's Farm Sausage is a family owned and operated business that's steeped in tradition yet leading the way in innovation and responsibility.



Picture Mr. Ted Wampler Sr.

Making Quality Sausage Products

Seen Daily

Lenoir City, Tennessee

Wampler's Farm Sausage, Quality Since 1937 & Changing the World

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We believe it's our duty to make our products in the most sustainable way possible. In 2009, we installed our first 30kW solar array, the first step in what would become a corporate culture change towards environmental responsibility. Two years later, we installed a 500kW, 5-acre array and most recently, a 100kW rooftop array. Wampler's also funded a 50kW system at Zoo Knoxville to help reduce its energy costs. The power output of Wampler's 680kw of solar arrays feeds clean, renewable energy onto the grid.

Beyond energy, we have dramatically reduced our water use, implemented strict internal recycling programs, and use boxes from recycled materials.

Wampler's Farm Sausage is also the launch site for the first commercial [Proton Power](#) CHyP system in the world. Currently in the final stages of R&D, this revolutionary cellulose-to-hydrogen power (CHyP) technology will ultimately bring our farm to net zero energy use. In other words, we will actually generate as much energy as we use. The CHyP system is also carbon negative, which means instead of harming the environment through carbon emissions, it will actually be helping it. With only water and biochar containing graphene as its

byproducts, this system has the potential to change the world.

We're Made on the Farm, and we have been since 1937. We've come a long way from our first days in a small tin building by the creek. We know that it's all thanks to our commitment to our customers, our community, and the environment. For more than 80 years Wampler's Farm Sausage has been making the finest sausage and pork products you can find. Our co-founder, Ted Sr., always said, "Our competition are real nice people, we just make a better product than they do." Wampler's story is one of humble beginnings. Great-grandpa Riley Wampler was a tenant farmer, selling vegetables from his garden and buying livestock to resell at the stockyard for income. In 1937, with \$38 of building materials, Riley built a small tin shack and opened a slaughterhouse. Riley would harvest one animal at a time, and his wife, Edith, prepared the meat in their kitchen which they then sold door-to-door.

The slaughterhouse closed during World War II, but in 1947, Riley suggested to his son, Ted, that they reopen the business. Ted had just graduated from high school, so he agreed to join his dad. They each invested \$1,100, which Ted had earned mostly by picking blackberries and selling fish bait. They were soon joined by Harry Wampler, Riley's nephew, and the business expanded from door-to-door to store-to-store. With the help from the next generation of the family and under the leadership of Ted's son, Ted Jr., the company has seen tremendous growth, and its products are enjoyed by families all over the country. Riley and Ted's original methods still live at the heart of Wampler's process, and the family remains committed to responsibly producing the best sausage—on the farm where it all began more than 80 years ago.

Everyone in Food Business, All Looking to Add WAMPLER'S FARM SAUSAGE