

FORAGESCAPE FARM

PASTURED BROILER CHICKENS

2016

WHY “PASTURED” BROILER CHICKENS?

To understand what a Pastured Broiler Chicken IS, one must also understand what it is NOT. Most of us are already aware of the atrocious conditions that a modern Confinement Animal Feeding Operation creates. Below is a list of differences between Pastured and Commercially-raised meat chickens:

1) After their 3 weeks in the brooder, our birds are raised outdoors and moved to fresh grass *every day* until slaughter. Conventional birds are raised 100% indoors with artificial light and spend their entire lives on a floor covered in manure.

2) Our birds are raised in small, low-stress groups of less than 50 and are never given antibiotics or hormones. Conventional birds are typically raised in groups of 20,000 and are routinely fed sub-therapeutic doses of antibiotics to help them survive in such an unnatural environment.

3) The fresh grass, insects, grit and soil minerals make a balanced chicken containing high levels of omega-3's, folic acid and betacarotene. Conventional birds are most often fed GMO grain and animal byproducts including beef/pork tallow and processed *chicken fat*.

4) Pastured broiler chickens deposit their manure right where it is needed: on the pasture. Chickens help build soil on our pastures. Conventional broiler houses accumulate large amounts of manure which then must be trucked away and often even fed to beef cattle in feedlots.

5) Purchasing a pastured broiler chicken ensures that your money stays local. The farmer, the feed mill, cornfields and even the state-inspected chicken processor are all within 45 minutes of Mille Lacs lake. Our chicken processor is family-owned and family-run.

Conventional broiler chicken houses are under contract with large multi-national corporations and the farmer takes home a small fraction of the profit from each bird. Your food dollars line the pockets of CEO's and shareholders.



OUR LAST BATCH OF 2016 ARE OUT ON PASTURE AND COMING SOON!

This week our current batch of broilers just had their 3-week birthday and were moved on to pasture. We will be having them butchered in mid-September. We plan on having them available at the Isle Area Farmers Market and for direct sale during the last week of September and early October.

If you want to plan ahead and get a couple birds for your freezer, you are welcome to contact us in advance to request a specific size of bird and you may also give us cutting instructions if you want it processed in to smaller portions. We must know any special requests by September 16th so that we can instruct the processor on your specifications.

Our birds are \$4.49/lb for whole or half birds. Additional charges apply for smaller portions and packaging.

PLEASE CONTACT US WITH ANY ADDITIONAL QUESTIONS! foragescape@gmail.com, 320-733-0649 Andre