

## **BACK FORTY ACRES**

**Summer 2006**

Featuring Pastured Poultry

Hello and welcome to the first of what I hope will be many letters telling folks about the benefits of locally grown poultry.

Have you ever wondered why we have no large-scale poultry operations around? Well that's because there are a few major producers of poultry and they only grow them in one or two states and the birds are shipped all over to the waiting grocery stores. The large conglomerates contract locals of the area to build these mammoth buildings in which to raise thousands of birds at one time. Now that sounds like the way to go doesn't it? On the contrary those birds are stuffed into a building with little fresh air no sunlight and plenty of waste material. True they grow a lot of birds but it's a struggle to survive in those harsh conditions. Normally they loose about 10 percent of the birds, not a huge number considering the amount that they started with but have you ever wondered why those birds died? I'm sure it wasn't due to loneliness. Once those birds, the ones that survived, are big enough to go to the slaughterhouse the real horror starts. Chickens en mass going into a huge building to be killed, plucked, gutted and sent to the stores for you to buy. Sounds good eh? Well not to me. I would rather not eat a bird that has gone through the same rinse tank as 2000 of his bunkmates or been chlorinated up to five different times and then left to soak in a tub that has several inches of waste material coating the bottom of it. Pretty scary huh? Well that's the way it's done all under the watchful eye of government inspectors. Now that's scary!

Over the last few years there has been a rebellion of sorts. People are interested in a better food source, a cleaner healthier food source. Well that's where I come in with pastured poultry, locally raised in outdoor pens that are sufficient in size to house the birds humanely with plenty of fresh air and green grass to eat plus insects, seeds and fresh water. Sounds a lot better than the mega houses.

Small farmers all over the country are returning to their roots. They have gone back to the old practices of our fore fathers. Pasturing animals on natural feeds allowing the animal to forage for their foodstuffs the way nature intended, not stuffed full of antibiotics, steroids and other nasty chemicals. This way also yields a far better tasting product without the fear of diseases that are associated with mega slaughterhouses, such as mad cow or ecoli. Now if this is something you are interested in then let me know. I am currently raising a group of broilers that are due to mature the first of August. I will take orders on a first come first served basis. There are seventy-five birds in the run so buy as many as you like, satisfaction guaranteed.

Please fill out this order form and return it to me as soon as possible so we can reserve your birds. We here a Backforty Acres thank you for your order and look forward to serving you again.

Kevin Doll – Backforty Acres