



*Mary's
Land
Farm*

How We Raise Broiler Chickens

This is a step by step overview of how we handle the raising and preparation of our fresh chicken.

Benefits

The benefits of our chicken raising methodology:

1. Organic, soy free chicken feed is healthier for the bird and the consumer.
2. The bird has a good life with our personal attention.
3. The employee works in a healthy environment not overwhelmed by ammonia.
4. Since we also buy local, every dollar stays in the local economy.
5. The environment benefits as our method of raising the chickens is natural fertilizer not concentrated.

Step 1: Organic Soy Free Feed - We start, maintain and finish our meat chickens with an organic, soy-free recipe that we purchase from a certified organic farm run by a great family about an hour drive from here. Unlike industrial-organic that might buy their grain from Brazil, we are certain of the quality of our feed and we are keeping the money in the local economy. Our grain costs up to 10x more than buying the grain from Brazil. However, we think it pays back handsomely.



Step 2: Diligent Care Under Our Supervision - We start the baby chicks in these metal brooders that are in the brooder room at our farm. We check on these chicks 2 or 3 times a day to make sure their temperature is right, food is right, and conditions are perfect. We raise about 800 broiler chickens at any one time. That's just the right amount for us to supervise and care for.

Step 3: Pasture Raised Chicken: When the chicks can handle outside temperatures as their feathers come in, we move them outside to forage. We have a local he-man or woman to move the pen in the morning and evening so the chicks have fresh grass. Additionally, their manure is being spread evenly around our pasture so that we have great fertilizer!



Step 4: USDA Processing: We take the mature chickens to be processed at a Maryland USDA facility run by an Amish family. The family meets our standard for humane processing. Last year we did the processing at our farm.

The facility has the advantage of a USDA inspector. He or she inspects every single chicken going down the line. In essence, this is how we take and pass the test after months of hard work!