



Introducing
Certified Humanely Raised Organic
Turkey

♥ **Our turkey** is certified as Humanely Raised and Handled. This means that the turkeys are raised in a natural environment which promotes their natural behaviors, with unlimited access wholesome food, shelter and water and daytime access to pasture. Our turkeys are pasture-raised, exceeding the husbandry and living space requirements of Certified Humane Farm Animal Care.



www.certifiedhumane.com

Commercial turkey farms keep turkeys in crowded pens in huge windowless sheds. The turkeys have no ability to exercise, forage, sleep or engage in other natural behaviors. There is no prohibition on the use of processed meat by-products in their feed.

In factory farms where turkeys are raised for meat production, the birds are kept in constant artificial light to encourage their appetites, which thereby increases their growth rates and decreases their time-to-market. This practice stresses the birds physically and psychologically.

Modern hybrid turkeys have been bred to have an unnaturally large breast so as to have more white meat per bird. These birds cannot mate naturally and must rely on artificial insemination. Our turkeys are exclusively Heritage Breeds, which mate and forage naturally.

Cooking Heritage Turkey

Preheat oven to 450°F. Rinse bird with cold water; pat dry. Lower oven temp to 325°F. Brush all the exposed surfaces with vegetable oil and sprinkle liberally with desired choice of herbs, spices, salt, and pepper. Tent with foil. Cook 17 minutes per pound; basting frequently, cook to an internal temperature of 165°F. Remove foil last hour of cooking time to brown. Let bird stand 20 minute before carving.

Ayrshire Farm
www.AyrshireFarm.com

What's in the Bag?

Free Range (No USDA regulation for use) While there is no legal definition of the term, “free range,” the term is usually used to denote farming practices that allow poultry access to the outdoors, which may or may not include an ability to forage naturally in pasture.

“No Antibiotics” (No USDA regulation for use) : (No USDA regulation for use) The poultry industry feeds antibiotics to birds in order to keep them alive in situations that are inherently unhealthy. While the FDA sets limits on carcass residue, there are no limits on the amount of drugs that the birds can ingest prior to slaughter.

“No Hormones” (No USDA regulation for use) (No USDA regulation for use.) The poultry industry feeds synthetic growth-inducing hormones to birds so that they grow at unnaturally fast rates. The FDA does not monitor for hormone residue, which has been shown to alter puberty onset in humans, as well as being carcinogenic.

“Fresh” The USDA allows the use of the term “fresh” for birds that have been stored above 26°F, although the freezing temperature of water is 32°F. When meat is frozen, the water trapped within the meat cells expands, bursting the cellular wall. The meat then dries out more in cooking and often has a gummy texture.

“No Additives” The USDA requires the use of the term additives only in processed meats, such as luncheon meats or meats which have been smoked, canned, ground, cured or dried. There is no prohibition on the use of approved additives such as MSG or salt. Turkeys injected with basting solution must be labeled as containing additives.

Brining Traditionally, most meats were either brined by the butcher or brined at home prior to cooking. Brining in a mixture of water, salt and/or sugar, causes the specific gravity within the cell walls to change, making them more resistant to bursting during the cooking process. The result of brining is a moister, more flavorful cooked turkey.

Home Farm: All of the Home Farm's turkeys come from Ayrshire Farm in Upperville Virginia. Ayrshire Farm turkeys are USDA, Organic and HFAC (Certified Humane) inspected and approved. The birds are all heritage breeds and have spent their lives foraging in large pastures. Food, water and shelter are provided at all times. They are fed a 100% organic, all-vegetable diet, and no antibiotics or synthetic hormones are allowed. Our “fresh” turkey has been stored at 33°F.

USDA Organic: food products have met the U.S. Federal requirements for inspection and certification as defined for the “USDA Organic” label. While the federal definition of “organic” is very complex, one of the most important regulations to the consumer is that animals must be fed a completely organic, all-vegetable diet. Food animals may not be fed meat products, antibiotics, or steroids to be eligible for the appellation of “organic”. Genetically modified food products or ingredients, chemical pesticides, herbicides and fertilizers are not allowed.



www.organicconsumers.org
www.newfarm.org
www.organicmonitor.com
www.ams.usda.gov/nop/indexNet