

Excerpted from "Frequently Asked Questions of Greener Pastures Poultry."

What is Pasture-Raised Poultry?

Pasture-Raised Poultry is the practice of raising birds for almost the full duration of their lives in the open air, on the ground, with room to exercise, forage, and live in a comfortable and natural setting.

Does Pasturing differ from "Free Range?"

Yes! This is the crux of how we're different. Pasture-Raised birds live a reasonably natural life in the open air and with the freedom to express the normal behaviors of a healthy bird. Pastured birds breathe fresh air circulated by the wind, drink fresh water, eat grass and insects, and rest or exercise as they see fit. Most so called "Free Range" birds are grown in high-density, indoor sheds with stifling ammonia rich air, on floors with shavings that go unchanged for the duration of the birds lifetime, and with access only to small "outside" areas denuded of vegetation.

Can you tell the difference between GPP Pasture-Raised birds and "Free Range" or other "inexpensive" poultry?

Yes! Pastured poultry tastes better and is of superior quality and health. This is not an empty claim – customers can tell the difference even before eating one. GPP's chickens and turkeys have far more meat on their frames, and lack the bruising and off-odours typically associated with commodity poultry. They are simply superior to "free range" poultry, and without comparison to birds raised in the sad model of factory-production which allows for cheaper prices. Our customers are smart: they can tell the difference or they wouldn't pay the price for our birds.

How are GPP birds housed?

GPP produces all its poultry in open-air shelters that are mobile and provide the birds shelter from extreme weather.

How large is the GPP pasture area?

GPP birds are raised with a density between 1000 to 1200 per acre, or over 36 square feet per bird, compared with one square foot per bird required for "free-range" production.

How are GPP birds processed?

All GPP birds are processed at our licensed facility in Noti, by hand, and only after all birds have passed through both field and processing facility inspection to guarantee its health and quality. GPP processes small batches, ensuring meticulous care that industrial-scaled facilities simply cannot achieve through their automated systems.

How long does it take to raise a GPP bird?

Times vary depending on the desired size and species, but for chickens the average time is 6.5 to 8 weeks; turkeys are raised for 24 to 28 weeks, depending on breed.

Why raise poultry seasonally?

In order to give our birds access to high quality pasture, we must respect the climate in which we live. Pastures need time to re-grow, and harsh Fall and Winter conditions are not favorable to growing healthy poultry in the Northwest.

Why is GPP poultry more expensive than other poultry?

As with any other high-quality food, costs are greater when you insist on only the best. Exceptional care is taken at all levels of production: from farm settings to quality feed, impeccable processing facilities with meticulous quality control, and a dedicated and knowledgeable staff. Even at its higher price, GPP poultry is one of the most economical sources of protein available today.

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