



A Brief Overview of Our Farming Philosophy & Practices Re: Turkey Flocks

Here at **Pounds' Turkey Farm** we strive to offer our customers **delicious, wholesome** and **affordable** holiday turkeys and turkey products. Our desire is to maintain our family farm and to provide quality meat that exceeds our customers' expectations.

Our flocks are raised in **large open air coops**, with daily access to fresh air, sunshine, cool water and feed. They are however protected from severe weather and natural predators. We clean the coops, including our feed and water systems frequently, and Tim & Rick Pounds, along with our employees are in the coops observing and managing the flocks for hours each day. Our turkeys are not considered "free range". Be aware that there is no regulated definition of "free range" poultry at this time. A farmer could install a small door and cement pad at the coop and then label his product "free range" whether or not a chicken or turkey ever went outside. We understand that this is not what a customer pictures when requesting a free range product. Our turkeys have all the benefits of the outdoors, from wind to bugs to rain, but are safe and sound in their spacious coops.

Our All-Natural Turkey label indicates that our flocks have been raised with no antibiotics and no growth promotants. We raise the corn and oats for our feed (with minimum pesticides/herbicides) and purchase soybeans to add to the mix. Depending upon our local growing season, we purchase corn from area farmers if needed. After some research, we found a natural anti inflammatory (herb) and now add it to our feed as an extra layer of protection against disease. (Note: If we were to ever encounter a flock of turkeys needing medication, we would care for them with an appropriate & approved medicine.)

The **All-Natural Label** also indicates that our turkeys are **minimally processed**. No bastings, salts, gluten or flavorings are added. **A Pound's turkey offers good old fashioned flavor, achieved through our detailed feed rations and growing practices.** During processing we pay strict attention to detail, so your turkey is thoroughly cleaned and oven ready.

In this day of unlimited and often contradictory information and occasional media hype, we realize that each customer needs to decide their own comfort level with their food purchases. We hope to take an informed, balanced and practical approach to what we can best manage on our farm. For this reason, our feeds are not GMO (Genetically Modified Organism) free. The expense of procuring non-gmo grains/beans would almost double our feed costs, resulting in a much higher turkey price. (Approx. 93% of soybeans and 90% of corn planted in 2013 are genetically modified.) In addition, while studying this issue we discovered that even with non-GMO certification, these feeds frequently test positive for GMOs. Family farming is an expensive endeavor at any level and at this time non-gmo is not only cost prohibitive, but also unlikely to provide a consistent & true gmo free product.

Along with each of you, we strive to continue to grow and understand all aspects of best practices for both food production and farming. We have found the following links to be especially interesting & insightful. We invite you to visit them if you are interested in more information.

<http://www.marklynas.org/2013/01/lecture-to-oxford-farming-conference-3-january-2013/>

www.GMOAnswers.com