

# About Our Pasture-Raised Chicken



## **What is pasture-raised chicken?**

*Pasture-raised chickens are meat birds raised on the pasture instead of in a barn.*

Our chickens lead a very different life from those in the commercial feed barns. These birds are raised in Joel Salatin-style chicken 'tractors' that are out on pasture and moved daily to ensure they are always on fresh grass. One of the major benefits of pasture-raised chicken is that they receive ¼ of their diet from off the land. This includes naturally foraged greens, seeds, bugs, and minerals. This varied diet results in birds with a healthier balance of fats and cholesterol, seen in the yellow color of the fat and the skin once the birds are processed.

*On the whole, pasture-raised chickens are happier, healthier, and tastier than birds raised in an industrial environment.*

## **How do they taste?**

Customers often notice a yellower fat content and a richer taste, but mostly they taste like chicken! We think you'll value purchasing healthier birds with a connection to your local Kansas farmer.

## **What do they cost?**

We charge \$3.75 per pound and our birds averaged 5-1/2 pounds this year. So about \$20. Don't forget to stew the leftovers for soups and broth!

## **How are they processed?**

We process as a family on our farm. It's a long couple days, but it's also very rewarding. And we're proud of the product.

## **What other products do you sell?**

Because we retired from the Army in the summer of 2023, we are just getting started! But, for 2024 we are already offering raw milk, cut flowers, pastured pork, in addition to our pastured chicken. We hope to continue to add fun surprises. We look forward to serving you! Feel free to contact us with questions or to schedule a tour of our farm, at 785-491-1953 or [farmer@hadleyheritagefarm.com](mailto:farmer@hadleyheritagefarm.com).

Kevin and Kim Hadley