**The DIFFERENCE between**

**Miller's Orchards Pastured Poultry and Conventional Poultry:**

|  |  |
| --- | --- |
| **Miller's Pastured Poultry** | **Conventional Poultry** |
| Unvaccinated | Vaccinated (immuno-suppressant) |
| Full beak (no cannibalism) | Debeaked (cannibalism problems) |
| Probiotics (immuno-stimulant) | Antibiotics (immuno-depressant) |
| Composting litter in brooder (sanitized through decomposition) | Sterilized litter (sanitized through toxic fumigants and sprays) |
| Carbon/Nitrogen ratio 30:1 | Carbon/Nitrogen ration 12:1 |
| Practically no ammonia vapor (smell) | Hyper-ammonia toxicity |
| Rest at night when sun goes down | Artificial lighting 24 hours/day |
| No medications | Routine medications |
| No synthetic vitamins | Routine synthetic vitamins |
| No hormones | Routine hormones |
| No appetite stimulants | Routine appetite stimulants (arsenic) |
| Natural trace minerals (kelp) | Manufactured trace minerals |
| Small groups (200 or fewer) | Huge groups (10,000 or more) |
| Low stress (group division) | High stress |
| Clean air | Air hazy with fecal particulate (damages respiratory tract) |
| Fresh air and sunshine | Limited air/practically no sunshine |
| Plenty of exercise | Limited exercise |
| Fresh daily salad bar | No green material or bugs |
| Short transport to processing | Long transport to processing |
| Killed by slitting throat (per Biblical directives) | Killed by electric shock (inhibits bleeding after throat is slit) |
| Carefully hand eviscerated | Mechanically eviscerated (prone to breaking intestines and spilling feces on carcass) |
| Processing uses approx 2.5 gal water/bird | Processing uses 5 gal water/bird |
| Organs and feathers composted and used for fertilizer | Organs cooked, rendered, then fed back to chickens |
| Customer inspected | Government inspected |
| No injections ever | Routine injections (tenderizers & dyes) |
| Dead birds composted | Dead birds buried or incinerated |
| Weak birds put in "hospital" shelter for second chance; most get well | Weak birds destroyed |
| Manure falls directly on growing forage and active soil for efficient nutrient cycling; converted to plants | Manure fed to cattle or spread inappropriately (ammonia vaporization-air pollution, nitrate leaching-water pollution) |
| Fresh air and sunshine sanitize processing area | Toxic germicides to sanitize processing facility |
| Cooking loss approx 9% of carcass weight | Cooking loss approx 20% of carcass weight |
| Long keepers (freeze more than 1 year) | Short keepers (freeze 6 mos. or less) |
| No drug-resistant diseases | Drug-resistant diseases (R-factor Salmonella) |
| Low saturated fat | High saturated fat |
| No chlorine baths during processing | Up to 40 chlorine baths (to kill contaminants) |
| No irradiation | FDA-approved irradiation (label not required) |
| Environmentally responsible | Environmentally irresponsible |
| Promotes family farming | Promotes feudal/serf agriculture |
| Decentralized food system | Centralized food system |
| Rural revitialization | Urban expansion at expense of rural areas |
| Consumer/producer relationship developed | Consumer/producer alienation |
| Rich/delicious taste | Poor, flat taste |
| Source: Joel Salatin, *Pastured Poultry Profits* | |