



**TORY HILL**  
REAL FOOD FOR REAL PEOPLE

# HERITAGE CHICKEN FARMING



**WHAT DEFINES HERITAGE CHICKENS?** A Heritage Egg can only be produced by an American Poultry Association Standard breed. A Heritage Chicken is hatched from a heritage egg sired by an American Poultry Association Standard breed established prior to the mid-20th century, is slow growing, naturally mated with a long productive outdoor life.

## THE BENEFITS OF HERITAGE CHICKEN

Our chicken is supplied by La Belle Farm & Hudson Valley Chicken in Ferndale, NY - located 86.1 miles from Lakeville, CT



### HEALTHY

Raised without the use of steroids, antibiotics, preservatives or other chemicals, providing healthier meat for you and your family.



### LOCAL

Our chickens are free-range, fed specialty diets & USDA certified-humane. We set the industry standard while raising the benchmark on quality.



### SUSTAINABLE

Heritage chicken farming is key in sustainable food and agriculture. They enable cycling of nutrients through feed, manure, and soil.

## HERITAGE VS. COMMERCIAL CHICKENS

### COMMERCIAL VOLUME FARMING



### UNNATURALLY RAISED & TREATED

#### HIGH-RISK: Hatch to Harvest in 4 Weeks

Chickens and hens in intensive poultry farming often suffer from different conditions and pain. They are treated with growth hormones that increase their growth rate, resulting in health issues and an end product full of unhealthy chemicals. These chickens are often raised in over-crowded indoor spaces, never free to forage or roam.

### HERITAGE CHICKEN FARMING



### REGULATED & NATURAL

#### LOW-RISK: Hatch to Harvest in 10 Weeks

Heritage Chicken must be reproduced and genetically maintained through natural mating. They must also have a moderate to slow rate of growth, giving the chicken time to develop strong skeletal structure and healthy organs prior to building muscle mass. Heritage chickens are regulated and must meet APA guidelines.