

**ALL NATURAL
NEVER-EVER ABF PROGRAM**



FRESH CHICKEN

Providing the most delicious, purest, and most nutritious chicken possible. *100% ALL NATURAL* with *NO* Antibiotics, *NO* Steroids, *NO* Growth Stimulants or Hormones, and are *NEVER* fed animal by-products... they only receive a vegetarian diet of American-grown, pesticide-free grains with natural vitamins and minerals and fresh mountain water.



ITEM	DESCRIPTION	CONFIRMED	PACK
1105	Chicken Banquet Breast - Half (order by pound or piece)	ALL NATURAL/ABF	8-10oz avg
1182	Chicken Leg Quarters <i>S/O</i>	ALL NATURAL/ABF	40lb case
1183	Chicken Breast Boneless/Skinless - random butterfly	ALL NATURAL/ABF	20lb case
1190	Chicken Whole Shells - 3-3.25lb.	ALL NATURAL/ABF	14/case
1365	Chicken Tenders	ALL NATURAL/ABF	40lb case
1366	Chicken Buffalo Wings	ALL NATURAL/ABF	40lb case
1367	Chicken Thighs Boneless/Skinless	ALL NATURAL/ABF	20lb case
1368	Chicken Legs	ALL NATURAL/ABF	20lb case
1369	Chicken Drumsticks	ALL NATURAL/ABF	20lb case
1370	Chicken Thighs	ALL NATURAL/ABF	20lb case
1371	Chicken Breast - Split	ALL NATURAL/ABF	20lb case
1372	Chicken Whole Shells - 3-3.25lb Trussed	ALL NATURAL/ABF	14/case
1373	Chicken Fryer - 3.25lb	ALL NATURAL/ABF	12/case
1374	Chicken Breast - Whole	ALL NATURAL/ABF	20lb case
1375	Chicken Backs Only	ALL NATURAL/ABF	20lb case
1376	Chicken Whole Wing <i>S/O</i>	ALL NATURAL/ABF	20lb case
1377	Chicken Breast Boneless/Skinless - Large	ALL NATURAL/ABF	20lb case





BEST-TASTING CHICKEN PERIOD.

Have you ever wondered why Springer Mountain Farms Chicken tastes so good???

Quality Housing

Our chickens raised inside environmental houses where they have an unlimited supply of clean water and fresh feed along with plenty of fresh air and room to roam about, allowing them the ability to live a normal life without the threat of predators, harm from the elements, or diseases from other flocks of birds as they would be subjected to if raised outdoors.



All Vegetarian Diet

Springer Mountain Farms recognizes that healthy animals need a safe, wholesome food supply. That's why our chickens are fed a pesticide free, vegetarian diet of corn and soybean without the use of antibiotics, growth stimulants or hormones, or animal by-products.

American Humane Certified

Springer Mountain Farms takes extra steps to ensure the health and welfare of our chickens. American Humane Certified program requires birds to be raised in a low stress environment with proper shelter, comfortable resting areas, sufficient space and the ability to express normal behavior.

Small Birds

Springer Mountain Farms strives to provide our customers with "just the right size" chicken for their consumers. Bigger doesn't always mean better — especially in this case. A smaller bird just tastes better.



The Best-Tasting Birds

Pretty much anything mild and meaty earns the comparison of “tastes like chicken.” But does the pricier organic chicken really taste better than the cheaper conventional? Or do we just like to think that it does? Here, we put the labels to the taste test.

TASTING PANEL

WE SAT A TEAM OF TASTERS DOWN to 12 chicken breasts, a fork, and a notepad. To eliminate labeling biases, we kept the tasting blind, choosing skinless, boneless breasts over the whole bird, because that's what our readers most often cook. Ratings were based on a scale of 1 to 5, and all chicken was poached to 160° for consistency.

RATING 3.4 SPRINGER MT. FARMS <i>Antibiotic-free, cage-free, vegetarian diets</i> Good mellow flavor, meaty yet tender, slices well	RATING 3.3 PUBLIX <i>All-natural</i> Mild chicken flavor, pleasantly meaty texture	RATING 3.1 BELL & EVANS ORGANIC <i>No GMOs, free-range, air-chilled</i> Very tender, thigh-like texture and rich, meaty flavor	RATING 2.9 TARGET MARKET PANTRY <i>All-natural</i> Near vegetal flavor, slightly chalky in chew	RATING 2.9 COLEMAN NATURAL FOODS ORGANIC (COSTCO) Mildly gamey with a bit of earthiness, juicy and succulent	RATING 2.9 JUST BARE GOLD'N PLUMP <i>No antibiotics, vegetarian diet, American Humane Certified</i> Rich texture but slightly dry, mild neutral flavor
RATING 2.9 GOLD'N PLUMP <i>All-natural</i> Robust, slightly sweet flavor but very dry—needs a sauce	RATING 2.9 KIRKLAND FRESH-HARVESTED (COSTCO) Hearty roasted flavor, but dense and doughy texture	RATING 2.6 PERDUE FIT & EASY <i>Vegetarian diet, cage-free</i> Moist but slightly rubbery, grassy flavor	RATING 2.4 BELL & EVANS <i>Antibiotic-free, vegetarian diet, all-natural, air-chilled</i> Brothy flavor but dry texture	RATING 1.7 SANDERSON FARMS <i>100% natural</i> Slightly tacky texture, flavor unmemorable	RATING 1.6 PERDUE HARVESTLAND <i>No antibiotics, vegetarian diet, cage-free</i> Lots of mineral-ity with a tough texture

Bottom line: Not all chicken brands are created equal, and a more virtuous label does not always mean a better-tasting chicken. Avoid basted birds, and for a more robust, meatier flavor, seek out organic chickens. Our best advice? Buy a couple of chickens, taste for yourself, and find a brand that works for your family, your conscience, and your budget. Come dinnertime, the best thing you can do is buy the bird you have confidence in.

What to Expect Next

LEGS CAN'T SUPPORT THE BREASTS in many of today's “efficient” chickens (growing 40% faster than 80 years ago). It's not only stressful on the bird, but it may also affect texture. “Woody breast” (found in 5%–10% of birds) is characterized by hardened muscle tissue—resulting in fibrous, gummy meat that's difficult to chew. Retailers are beginning to demand that farmers go back to slower-growing breeds.

The Great Debate



WHITE MEAT

- White meat is versatile and adaptable, with a mild flavor profile that marries well with marinades, spices, and dipping sauces. To keep white meat from drying out and overcooking, fast and hot is the best way to cook a breast. Great for chicken salad, stir-fries, and sautés.

VS



DARK MEAT

- Dark meat is tender and juicy, great for stews, slow cookers, and grilling. It's more forgiving to cook, cheaper to buy, and more portion-friendly than today's oversized 8-ounce breasts (with just 3 more calories per ounce than white). If you want to really taste chicken, dark meat is the way to go.



SPRINGER

Mountain Farms®

The first chicken to be certified by American Humane Association, SMF chicken leads the industry in animal welfare. One of the only chickens best chefs are proud to list on their menus.

The Difference!		Organic	USDA Natural
No Antibiotics - EVER	✓	✓	
Fed Vegetarian Diet (never animal by-products)	✓	✓	
No Added Hormones or Steroids	✓	✓	✓
Unbiased 3rd Party Animal Welfare Certified	✓		
Raised in Environment Friendly Houses	✓	?	?
Feed Mill Approved by "Safe Feed Safe Food" ISO Certifications	✓		
Chef Approved	✓	?	?
Easy for Consumer to Research Producer (www.SpringerMountainFarms.com)	✓	?	

Product of the USA

Hatched & Raised Only On American Raised Grains!

Quality Standards Exceed Organic

