HERITAGE BREEDS. ALL-NATURAL. HUMANELY TREATED.

Durham Ranch game birds are some of the finest poultry available. Domestically growms throughout the United States, Durham Ranch game birds are the best in quality and sustainably raised. They are humanley treated and cared for in an environment that provides a vegetarian diet and fresh water. Our farms carefully select local feed, provide room and adequate time for the birds to grow in a stress-free environment, and utilize the most modern-day humane practices in harvesting. This ensures you receive a product that's all-natural, healthy and delicious.



Durham Ranch Duck Leg

WHERE FLAVOR TAKES FLIGHT.

Delicate and delicious, Durham Ranch game birds elevate the elegance of any menu.

Duck • Foie Gras • Partridge • Pheasant Poussin • Quail • Squab • Guinea Hens

For a full list of Durham Ranch Game Bird products, please visit durhamranch.com

DISTRIBUTED BY:



NATURAL AND SUSTAINABLE SPECIALTY MEATS®



FAQ:

What is the feeding regimen?

Durham Ranch game birds are fed a natural and stable vegetarian diet and fresh spring water.

What does Durham Ranch do to ensure the animals are treated with respect?

Our farms seek to provide cage-free birds with adequate time for growth in a stress-free environment, and utilize the most modern-day humane practice in harvesting. Durham Ranch birds are all natural with no antibiotics administered (with the exception of Quail).

At what age are they harvested and why?

QUAIL- 35 days after hatching. This produces tender and moist meat.

PHEASANTS- 14-16 weeks of age.

MUSCOVY DUCKS- 10-12 weeks of age. Meat is the most tender at this age.

MOULLARD DUCKS- 14-15 weeks of age yields the best liver.

SQUAB- 28 days before they are fully feathered.

POUSSIN- 28 days before they are fully feathered.

What is the weight of the animals at harvest?

Quail- 7oz	Moullard Duck- 12lbs	Squab- 19oz
Pheasant- 3.5lbs	Muscovy Duck- 8lbs	Poussin- between 1.50 to 2lbs

What does the meat taste like?

Durham Ranch game birds are a bit sweeter than chicken.

What cuts are available?

Please visit durhamranch.com to view all available products.

How do I purchase?

Please call (800) 444-5687 to place your order today.

SOURCE:

QUAIL - 95 % of quail that are industrially processed in America are known as Pharaohs Quail". This quail has been raised for ages in places like Egypt, Japan, and Europe. Industrial processing in the USA began 40 years ago. Quail are raised in 6 counties in Greensboro, GA.

PHEASANT - Durham Ranch pheasants are sourced from two small farms in Southern Wisconsin.

MOULLARD DUCK - Moullard Duck is sourced from the Delaware River Basin.

POUSSIN- Poussin are bred and raised in Sumter, South Carolina. They are light, lean and low in fat. MUSCOVY DUCK & GUINEA HENS - Our farms are the only commercial Muscovy operation in the USA, located in the San Joaquin Valley of California. Each farm owns its breeder flocks and hatchery, raising the birds from hatch. Birds do not travel more than 30 miles from the farm to the processing plant.

SQUAB - Squab's unique taste and texture has its place in our past as the choice of the Ancient Kings of Europe, the Pharaohs of Egypt, and Royalty of the Far East. Squab is high in protein and low in fat. It is bred and raised cage free in Sumter, South Carolina and San Joaquin Valley, CA.



