



enviroganic farm



## enviroganic farm chickens & turkeys

are raised naturally among  
the valleys of Murringo,  
in the Hilltops region of  
southern New South Wales.

They are free to range in  
fresh air and sunshine  
on lush organic pasture,  
while having access to as  
much organic grain as they  
desire.

organic free range

### For more information contact:

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Australian  
Certified  
Organic

CERT. NO. 11259

# roast chicken or turkey recipe



To enhance flavour and texture, try roasting one of our delicious organic chickens or turkeys as follows:

Pre-heat oven to 200C or 190 Gas.

Finely chop two garlic cloves and pierce under the skin around the thighs and breast.

Squeeze juice of one lemon over the chicken or turkey and inside the cavity. Stuff cavity with the remaining lemon.

Season with salt and fresh ground pepper.

Place in oven bag and cook for 20 minutes per 500g (e.g. for 1kg bird cook for 40 mins)

- ✓ Government controlled and independently audited
- ✓ No artificial chemicals in growing or processing (e.g antibiotics, growth promotants and coccidiostats)
- ✓ No chemicals through the food chain (feed grown without artificial fertilisers, herbicides or pesticides)
- ✓ No genetic modifications