

We believe that consumers have the right to know exactly where their food comes from and the details about the way in which it was raised.

There is a new grass-roots campaign to let the public know about the nutritional benefits of pastured poultry and the poor quality of eggs from factory farms. Eggs from pasture raised hens contain significantly more vitamin E, folic acid, vitamin B-12, carotene, and omega-3; these eggs also contain less cholesterol.

American agribusiness is producing more food than ever before, but the evidence is building that the vitamins and minerals in that food are declining.

Support family farmers and enjoy food that tastes better and is more nutritious than what you can buy at the supermarket. Buying fresh local food also is the easiest way to avoid eating processed food with added salt, sugar, fat, and preservatives. Locally grown food tastes better because it's fresher and growers can plant better-tasting varieties if their fruits and vegetables won't need to stand up to long-distance shipping.

Good links to peruse:

<http://www.slowfoodusa.org/>  
<http://www.motherearthnews.com/eggs/>  
<http://www.farmersmarketsnm.org/>  
<http://www.albc-usa.org/>



Blue slate tom turkey.

Most of the breeds that we keep are listed in the American Livestock Breeds Conservancy (ALBC) priority list for conservation. ALBC is the pioneer organization in the U.S. working to conserve historic breeds and genetic diversity in livestock.

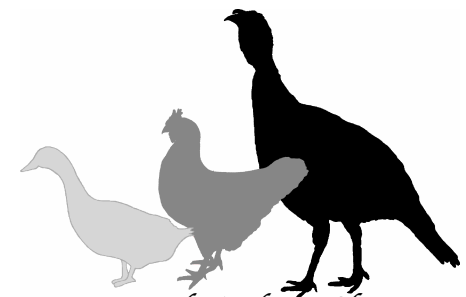
Just like mass produced vegetables, production strains of livestock often don't taste as good as heirloom varieties. These old time breeds may not produce quite as many eggs nor grow quite as fast, but they are hearty and colorful. Raising them also helps preserve a part of our nation's agricultural heritage.

# Glover Eggs

*Fresh eggs that are great tasting and good to eat.*

Eggs contain the highest quality food protein known.

Once you taste our eggs, you will never go back to supermarket eggs because you can taste the difference. Well informed customers know what a farm raised fresh egg should taste like.



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*We would like to introduce ourselves.*

We like having animals around. What started out as a couple chickens and a few ducks has grown. We have many more chickens and ducks and have discovered how fun turkeys can be. Since our animals provide us with eggs, meat, and entertainment, we feel we must provide them with a secure home and a good life. Due to safety concerns, our birds are kept in their runs overnight and when we aren't home. When we're home, they are let loose on 2+ acres to forage and be themselves. They can eat grass, bugs, and weeds to their heart's content or just come up and knock on our sliding glass door (which they do to get treats).

With the birds come the eggs. To help us keep track of items in the refrigerator, we began to date our eggs. The number on the top of your egg is the date it was laid. With this, you know how fresh your egg is. Eating supermarket eggs makes you forget what good eggs taste like.



Our eggs are not organic. We feed high quality, non-medicated food (Hi-Pro Feeds) and supplement our birds with alfalfa when there isn't anything green growing. We make every attempt to have feed and fresh water available for our birds at all times (I say attempt because the ducks are messy and fresh water doesn't stay fresh for long!). We do not use pesticides for fear that our birds may encounter them. None of our birds are kept in cages.

### *Comparison of different eggs*

#### **D - duck eggs**

strong rich egg flavor  
great for baking  
make huge meringues

#### **G - guinea eggs**

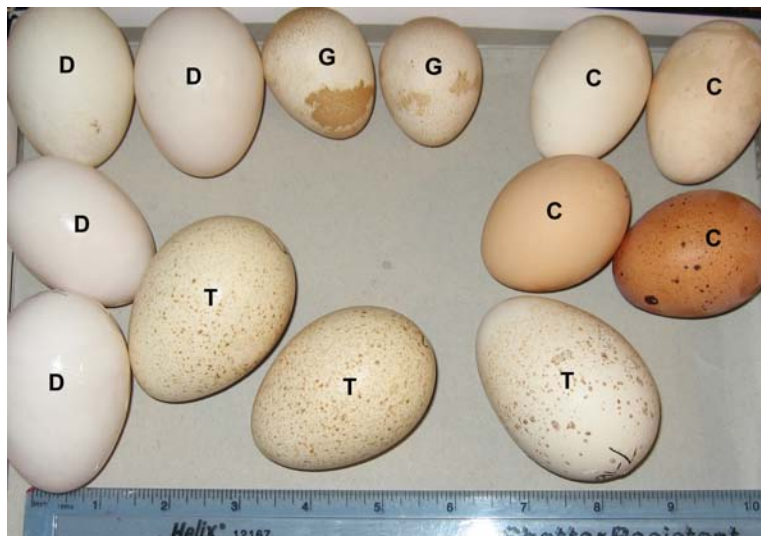
none for sale right now

#### **C - chicken eggs**

healthier than store eggs  
not weeks or months old

#### **T - turkey eggs**

subtle egg flavor  
very fluffy scrambled eggs



Our khaki campbell ducks out for a walk.

### *Birds for Sale*

As our flocks grow we often have birds for sale (either alive or butchered).

Please let us know if you are looking for ducks, chickens, turkeys, guineas, or geese. If we don't have any available, we may know who does!

### *Hatching Eggs*

Would you like to try to hatch some eggs? We are happy to provide hatching eggs. However some things are out of our control, so we cannot guarantee fertility or hatchability.

Hatching eggs need to be ordered at least a week in advance.

Teachers - we are willing to donate hatching eggs for your class.

