

FOR IMMEDIATE RELEASE
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Local, ethical Thanksgiving turkeys ready for order

Tannadice Farms, one of the Comox Valley's most respected local producers, is now accepting orders for its ethically raised Thanksgiving turkeys. The turkeys will be processed next week and ready for pick-up Thanksgiving weekend, making them some of the freshest, most succulent birds around.

Tannadice Farms has long been recognized for its ethical, healthful and sustainable farming methods. Its turkeys, like all of its animals, are raised in the Comox Valley and fed the highest quality grains with no growth hormones, antibiotics or animal byproducts.

"There's a lot of good scientific thought that says that a lot of the health problems we see nowadays are from what we eat, and how we raise what we eat," says Allen McWilliam, who operates Tannadice Farms with his wife Heather. "We respect our animals. We don't give them medicated feeds, we don't stuff them full of grain like the mass producers do and we don't use any growth hormones or animal byproducts in our feeds. The result, quite simply, is healthier meat."

To pre-order your Thanksgiving turkey, or to learn more about Tannadice Farms, call Heather or Allen McWilliam at 250-338-8239 or visit www.tannadicefarms.com.

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Photo: Locally and ethically raised Thanksgiving turkeys are now available for pre-order from Tannadice Farms, one of the Valley's most respected producers.

Contact:

Heather or Allen McWilliam

Tannadice Farms

250.338.8239