



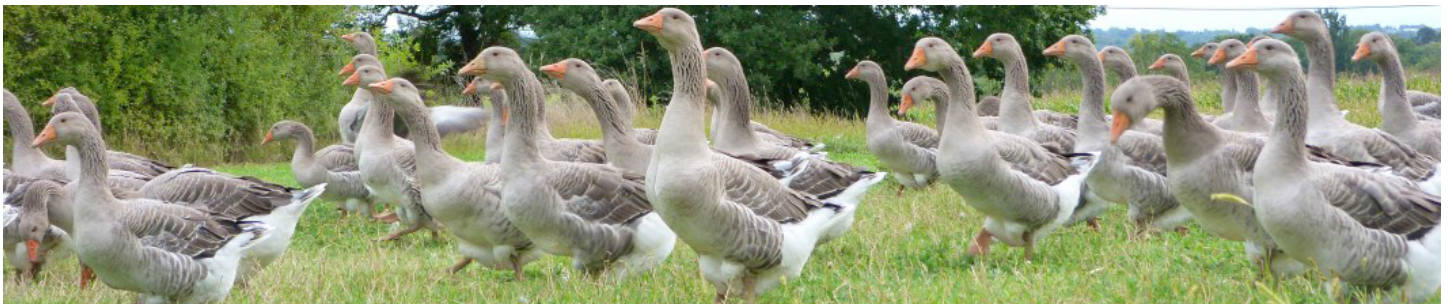
"Lou Casse" specifications

We certify that "Lou Casse" products follows the specifications below:

- 1-** We raise, feed, cook 200 geese per year. Those geese are Gascon geese (mixed between geese species from Toulouse, Gers and Tarn). They are born and/or raised at the farm.
- 2-** When we are sold out, we do not buy other geese from somewhere else to sell them under the "Lou Casse" brand. When we are sold out, you just have to wait for the next year or pre-order.
- 3-** Raising time: Geese are between 7 months(210 days) and 9 months(270 days) as farmers were used to do.
- 4-** Surface: We raise 100 geese on 1 Ha of pasture (including dactylis, ray-grass, clover, weedy plant).
- 5-** Food : Our geese eat only our organic cereals grown on the farm. Cereals are corn and wholewheat.
- 6-** Gavage (feeding): the feeding is handmade on a chair, with fresh and naturally outdoor dried (in a "Crip" - grain silo) corn like farmers were used to do. The corn is cooked in the fat before each meal. The feeding hapens 3 times a day (6am / 1pm / 8pm), 25 days minimum in a row. This only hapens during 3 months in Autumn - Winter like in the past.
- 7-** Plucking: we hand pluck the geese at the farm with friends. That is a special occasion to keep alive the local tradition of "l'Ayudère" (mutual aid), to meet people, to share, to learn, to teach, to keep diversity and to have a festive meal together at the end.
- 8-** The cooking is done in authorized canning factory. We cook according to old family's recipes then products are canned and sterilized in canning factory.

The whole process takes around 1 year of work.

Adishatz,
Laurent Lacrouts et Mathieu Jourdain.



"The Inspector Cluzo" - Paysans/Musiciens - Ferme "Lou Casse" / Eyres - Moncube (Chalosse - Gascogne)

loucasse.com