

Why Raise Meat Rabbits?

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If you've ever wanted to control your own food source, it's easiest to start small.

Rabbits are the smallest way to start. You need acres to raise most livestock, but rabbits take very little space. In fact, even apartment dwellers can raise a meat supply without the neighbors knowing! This is due to their cleanliness and quiet countenance. Chickens squawk, cows moo, ducks quack, but rabbits make virtually no noise at all.

They are the quiet contributor to the natural nutrient cycle... and rabbits produce...well, like rabbits! A healthy doe can produce 320 pounds of live rabbit per year. That's 215 pounds of the highest protein and lowest cholesterol containing freezer ready meat. With that amount of meat you can drastically decrease your grocery bill AND you'll know where your meat has been and what it has been fed. It is important to know what we are consuming and feeding our friends and family. Not only will friends and family be happy, but your dogs and cats will love you for it too. You'll never see them happier than when you offer them the rabbit innards from your latest processing batch.

Now if you're serious about taking control of your nutrients, you'll need a garden; your rabbits can help with that too!! Your garden will never grow better! Rabbit manure is a gardener's best friend, a nearly perfect fertilizer. Some call it Nature's time-release nitrogen pellet!

So if you're on the fence about getting livestock into your urban or suburban homestead, I urge you to take a closer look at rabbits!