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Eight feet tall, tastes fine with wine

Dinner is not chicken, pork or beef. It's ostrich.

And you can learn how to cook the tall, gangly African bird when you look up "Cooking Ostriches with Confidence" on the ostrich Internet site.

The site, Ostriches Online, recently won the Magellan 3 Star award for Web site content, design and maneuverability. Other awards won by the site have been "Other Cool Site of the Day," "NetMall Excellence in Commerce," the "Quiet Revolution," "The Best of Business," and the "Top Business Site."

"These awards confirm our site as the leading reference and business site for our industry," said Steve Warrington, owner of Chicago-based Ostriches On Line, and the site's designer.

Visitors to Ostriches On Line are surprised at the extent of the site and the growth of the ostrich industry. At the site they can explore, among other things, The World's Largest Ostrich Shop, opportunities in ostrich farming, ostrich farming software and ostrich meat wholesaling.

Incidentally, ostrich meat is lower in fat and cholesterol than both chicken and turkey. The dark meat is tastiest when it's cooked like veal, said Warrington, and goes well with red wine. It can be ordered through Ostriches On Line. For

now, it's a bit more pricey than chicken and beef: up to \$5 a pound for ground meat and \$15 for filets.

And don't be surprised to see ostrich meat in your grocery cooler in the near future.

"I will have my way and it will be done," said Warrington. His assertion is backed up with statistics of the increasing number of birds slaughtered every week. Two years ago, a single ostrich was slaughtered at his family's farm in England. Now, between the farm in England and seven different farms in the United States, more than 200 birds are slaughtered every week. In two years he expects more than 25,000 birds a year to be killed.

The rising commerce of ostrich meat and ostrich-related products such as leather opens up a lot business opportunities. Unfortunately, Warrington said, lots of people leave the industry soon after joining it because they don't know how to breed and market ostriches.

Indeed, at a weight of 350 pounds and a height of 8 feet, the average ostrich is a formidable beast. But not to worry, only one of the three species of ostriches are "aggressive," said Warrington.

You can reach Ostriches On Line at <http://www.ostrichesonline.com>

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Ostriches On Line


The World's Finest Purveyors of
Ostriches, Ostrich Products and Accessories

Welcome to Ostriches On Line

You have landed at the home of the largest and most informative Ostrich site on the Internet.

On our multi award winning site you will find every conceivable Ostrich product and service you can imagine as well as many exciting and exclusive opportunities to enter our great industry as either a farmer, breeder or an avid meat lover.

We have worked hard to make sure that our site is enlightening and informative and we appreciate your visit.



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