

# TURKEY WAITING LIST REQUEST

FALL 2021

**Nick's Organic Farm - Since 1979**

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**This is a REQUEST to be added to our turkey waiting list** for pick up on Tuesday/Wednesday\_November 23/24. Email this page, or call to give us the info. Requests will be added in the order received. Give us an idea of what size turkey you would prefer. While we cannot guarantee your preference, we will try our best. You may request a fresh or frozen turkey.

**We will contact you Sunday November 21 if we have a turkey available.** We will send you an invoice with links to pay and to schedule a time for your pick up.

Name	Home phone
EMAIL (required)	Cell
Join Mailing list: Yes or No	Alternate Phone

PICK UP LOCATION: Check one. *We may not be able to change your pick up location on short notice.*

Potomac: 8565 Horseshoe Lane, Potomac, MD 20854 (DC Beltway Exit 41)

Buckeystown: 2733 Buckeystown Pike, Adamstown, MD 21710 (south of Frederick, I-270 Exit 26 or 31, or I-70 Exit 54)

PICK UP DATES planned for: Tues./Wed. November 23-24.

**You will be contacted by email/phone/text Sunday November 21 if we have a turkey available.**

You will be sent an invoice for on-line payment and on-line scheduling pick up instructions.

*Fill in number of turkeys desired. More detailed information on following pages.*

***Please indicate the size turkey you prefer.*** Neck, heart, liver, and peeled gizzard are included.

HERITAGE: Bourbon Red and Narragansett: \$9.99/lb. (approx. 8-20 lb.)

\_\_\_\_\_ FRESH \_\_\_\_\_ pound turkey

\_\_\_\_\_ FROZEN \_\_\_\_\_ pound turkey

We will try to match any size and heritage breed preference, but your choices are not guaranteed.

STANDARD: Broad Breasted White: \$5.50/lb. (approx. 12-22 lb.)

\_\_\_\_\_ FRESH \_\_\_\_\_ pound turkey

\_\_\_\_\_ FROZEN \_\_\_\_\_ pound turkey

We will try to match size preferences, but your choice is not guaranteed.

## **Turkey Information**

The key to raising our turkeys is moving them constantly to fresh pasture. The turkeys do not need any bedding, such as straw or wood shavings, to absorb their waste. Such bedding used in standard commercial production can harbor disease, attract flies, and give off concentrated ammonia fumes. Our turkey's daily access to clean green pasture allows them to exhibit their natural behaviors such as running around pecking and scratching the soil to seek insects, grass, and pebbles for their gizzards. Their movable housing gives them plenty of sunlight and fresh air. These simple natural conditions create a healthy flock and create the distinct flavor profile for our birds.

We offer fresh or frozen birds in standard White or Heritage breeds. They are packed in a plastic bag and are available on the Tuesday and Wednesday before Thanksgiving. The liver, heart, peeled gizzard, and neck are included.

### HERITAGE TURKEYS

The heritage breeds are closer to the wild turkey. They give equal amounts of white and dark meat. They cook more evenly because the legs and breasts are similar in size. They take over twice as long to grow to market weight giving the birds a chance to more fully develop their muscles. Moving daily to graze on fresh pasture and foraging for insects over this longer growing period gives the fat more complex flavors. And giving the birds full access to fresh air, sunlight and the space to exhibit their natural behaviors results in a moist meat with a fine grained texture. On average, heritage turkeys are smaller than the white turkeys.

**Heritage Breeds** (approx. 8-20 lbs.) \$9.99/lb., **\$25 deposit/bird.**

#### *Flavor*

Heritage turkeys contain a higher percentage of dark meat—about half of the edible weight. In addition, the meat tends to be firmer and have slightly more flavor. These traits are due to several factors. The birds have lived longer and had more time to exercise and develop their muscles, producing a well defined firm meat. Their increased lifespan has allowed more time to eat a varied diet that includes grass and insects and to create some stores of fat, resulting in a rich, complex flavor. The skin is a little thicker and can be cooked to a crispy brown.

#### *History and Growth Characteristics*

At the turn of the 21st century all heritage turkey breeds were endangered, and it is only recently that consumer demand has stimulated increased production to preserve these breeds. Heritage turkeys are domesticated breeds closer to the original lineage of the wild turkeys known to the Pilgrims and Indians. They retain biological characteristics enabling them to be raised more closely to the natural behavior and life cycle of their wild ancestors. Heritage turkeys have a relatively long lifespan, a much slower growth rate, and can breed and hatch naturally without human intervention. In addition, heritage breeds tend to be naturally sturdy and healthy when raised outside on pasture.

#### *Cooking*

Because the leg and the breast meat are similarly sized in our heritage breeds, it is easier to cook the bird without drying out the legs or undercooking the breast. Pre-heat oven to 400 and roast at 325-350 degrees. Take the giblets out of the bird before putting in the oven. To prevent drying out, it is recommended that you roast 10-12 minutes for each pound rather than 15 minutes. Larger birds, over 18 pounds, normally require less cooking time—10 minutes per pound. Check temperature deep in the center of the breast half an hour before you think the turkey might be done. **To ensure food safety, the whole turkey should be cooked to**

**a minimum 160 degrees.** In fact, as long as you reach a minimum of 160 degrees, turkeys are very forgiving in their cooking time. After cooking let the turkey “rest” at room temperature for 15-30 minutes.

### *Cost, Size and Breed*

Our expenses to raise the heritage birds are higher. These slightly smaller and beautifully plumed birds take over twice as long to grow to a lower market weight, and the one day old baby poults cost considerably more. Most of our heritage birds will be between 10-17 pounds, while there will be a few smaller hens and some heavier, larger toms.

We will identify the breed you receive, but we cannot guarantee which breed you will receive. We feel the eating quality is similar. On average, the Narragansetts may weigh a pound or two less and have a generally hardier constitution making them easier to raise.

**Heritage Bourbon Reds** This heritage breed is named for its beautiful colorful plumage and for Bourbon County KY. Developed out of earlier breeds from PA and surrounding states in the early 1900’s the Reds were popular on Thanksgiving tables up to the 1930’s and 40’s.

**Heritage Narragansett** The Narragansett, named for their New England origin, has black, gray, tan, and white feathers associated with pictures of the Pilgrim’s birds. This very old breed, going back to early colonial times, is prized for its excellent temperament and good maternal abilities.

## WHITE TURKEYS

The modern commercial white turkeys were developed to produce ease of processing, quick growth, and large breast meat. They have approximately 2/3 white meat and 1/3 dark meat. They tend to weigh more than the heritage breeds. Taste is similar to the heritage breeds because they are also grazing on pasture all day long eating bugs and grass along side the heritage birds.

**Standard Commercial Breed** approx. (12-22 pounds) \$5.50/lb., **\$25 deposit/bird.**

**Broad Breasted Whites** The Whites, developed in the 1950’s by USDA, are the standard commercial breed, noted for rapid growth and a large amount of white breast meat. The white color was meant to decrease the visibility of any quills and “pin” feathers that escaped the plucking process.

Because the breast is oversized in proportion to the legs, cooking the birds evenly presents a challenge lest the legs dry out before the breast is fully cooked. **Cook as outlined above, but check with a meat thermometer so as to remove the turkey promptly from the oven when the deepest part of breast reaches 160 degrees.** Stuffing the turkey cavity can add to the necessary cooking time and increase the risk of drying of the legs. **Note: USDA does not recommend stuffing a turkey. However, if you do, for safety the center of stuffing should be 165 degrees, according to USDA.**

Our birds average 12-22 pounds, but we do have a few smaller and larger birds as well. When fed our organic grain and allowed to exercise and forage insects and grass on our organic pastures, these birds develop fine textured and flavorful predominantly white meat that is tender and juicy. Because of their exercise and pasture based diet, these birds develop more favor than birds raised in large confined poultry houses.