

# **TURKEY ORDER FORM FALL 2025**

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

8565 HORSESHOE LANE, POTOMAC MD 20854

[nicksorganicfarm@comcast.net](mailto:nicksorganicfarm@comcast.net)

301-983-2167

[www.nicksorganicfarm.com](http://www.nicksorganicfarm.com)

**This email contains your turkey order form** for pick up on Tuesday/Wednesday November 26 & 27. Orders will be filled on a first come first served basis depending on when we receive your **order form with your deposit.**

**We accept orders by mail or email. We do not accept orders by text, fax or phone.**

**If you email or hand deliver your form to our Potomac office location - we will add 2 "mailing" days to the date of receipt - in fairness to customers who prefer to mail deposit checks or live too far away and must mail in their order.**

We encourage you to order as soon as possible. If we cannot fill your order, we will notify you promptly so you will have time to make other arrangements and to be added to our waiting list.

If we sell out, we will take names for our **waiting list** as we usually reserve about 10 unassigned turkeys to ensure we can meet all our commitments. We notify you on the Saturday and Sunday before Thanksgiving if we have a turkey available from our waiting list.

While supplies last, we will also have other items available at pick up, including pastured organic **eggs** for \$7/dz., frozen **turkey feet** for broth at \$2.50, (packets contain 2-3 feet, approx. 1/2lb.) and frozen **unpeeled turkey gizzards** at \$1.25 each.

**Shortly before Thanksgiving, we will send you an invoice with links to pay and to schedule a time for your pick up.**

# Turkey Order Form--FALL 2025

<<Next order form for beef and chicken will be sent out in late May 2026 for pick up in July 2026>>

Name \_\_\_\_\_

Home phone \_\_\_\_\_

Address \_\_\_\_\_

Cell \_\_\_\_\_

City, State, Zip \_\_\_\_\_

## **EMAIL\* (required)** \_\_\_\_\_

PICK UP LOCATION: Check one. *We require at least 6 days advance notice to change your pick up location.*

\_\_\_ 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 25-26.

You will be contacted by email/phone a few days prior to schedule a time to pick up.

### **\$50 DEPOSIT PER TURKEY**

**We cannot reserve your order until we receive both this order form and a \$50 deposit per turkey. You will be contacted if we cannot fill your order, and your deposit returned. Fill in the number of turkeys you want and size preference. We will try to match your preference but choice is not guaranteed.**

#### **HERITAGE Turkeys**

\$11.99/lb. approx. 10-22 lb.

How many Fresh? \_\_\_\_\_

What size(s) \_\_\_\_\_

How many FROZEN? \_\_\_\_\_

What size(s) \_\_\_\_\_

#### **WHITE Turkeys**

\$6.50/lb., approx. 12-25 lb.

How many Fresh? \_\_\_\_\_

What size(s) \_\_\_\_\_

How many FROZEN? \_\_\_\_\_

What size(s) \_\_\_\_\_

**TOTAL DEPOSIT \$\_\_\_\_\_ (\$50/turkey)**

Email order or mail order form with deposit payable to: **Nick's Organic Farm, 8565 Horseshoe Lane, Potomac, MD 20854.** Remainder due at pick up. We accept checks, money orders, or credit card for deposits.

Credit card type: VISA Mastercard American Express Other \_\_\_\_\_

Name on Card: \_\_\_\_\_

Card # \_\_\_\_\_

Expiration Date: \_\_\_\_\_ Security code: \_\_\_\_\_ Zip Code: \_\_\_\_\_

**ORDERS ARE CONSIDERED COMPLETE UPON RECEIPT OF BOTH ORDER FORM AND DEPOSIT. Deposits paid by credit card are pending until the charge clears.**

**We will email you pick up instructions prior to the pick up dates.**

## **ORGANIC PASTURED TURKEY \$50 deposit per turkey**

***Please indicate the number of turkeys you want, fresh and/or frozen, and the size(s) turkey you prefer.***

Many people order 1.5-2.0 pounds of turkey for each guest. The less you order, the less left-overs you will have.

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

Heritage turkeys are a little smaller than the white turkeys. Generally, we do not have many small turkeys. Our listed size ranges are approximate, and we may have a few smaller and a few larger than the size range listed. Our birds are still growing on our pastures so we do not know yet what size they will be.

**Giblets** Neck, heart, and liver are included inside your turkey for giblets to add to stuffing/dressing. Free unpeeled gizzards are available, just ask at pick up--one free with each turkey ordered. Additional unpeeled gizzards are available at pick up for \$1.25 each.

**Packaging** Turkeys are placed in a large plastic bag and then put in an open top cardboard box. You can bring your own bag or cooler if you prefer, and we will take the turkey out of the box for you..

## **HERITAGE TURKEYS**

\$11.99/lb. (approx.10-22 lb.)

The heritage breeds are closer to the wild turkey. They give equal amounts of white and dark meat. They cook more evenly and quickly because the legs and breasts are similar in size. Because the heritage breeds are slow growing, they take over twice as long to reach market weight, thereby giving the birds a chance to more fully develop their muscles and reserves of stored fat. 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. Even after growing for over twice as long, heritage turkeys are on average smaller than the white turkeys. Heritage breeds this year include: mainly Artisan Gold and a few Narragansetts.

## **WHITE TURKEYS**

\$6.50/lb. (approx. 12-25 lb.)

The modern commercial white turkeys were developed to produce ease of processing, very 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 eating bugs and grass alongside the heritage birds.

## **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, weed seeds, 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.

## **Heritage Breeds.**

### *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 Native Americans. 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*

You can find every opinion and its opposite on the internet for cooking techniques for your Thanksgiving turkey. Our advice is do not over-think it. Below is how we cook our heritage turkeys. For white turkeys, increase cooking time 2 minutes per pound.

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. Take the giblets out of the bird before putting in the oven. Pre-heat oven to 400 and roast at 325-350 degrees.

To prevent drying out, we 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. For White turkeys cook 12-14 minutes per pound, and usually no more that 12 minutes per pound for over 18 pound White turkeys.

In all cases, check temperature with a meat thermometer deep in 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 165 degrees, according to USDA standards.** In fact, as long as you reach a minimum of 165 degrees, turkeys are very forgiving in their cooking time. It's not the end of the world if the temperature goes higher while in the oven—it may get a little bit dry but it will still be delicious! Interestingly, the temperature continues to increase for a while after the turkey is removed from the oven; this is normal.

While it may be hard to wait when the bird finally comes out of the oven, let the turkey “rest” at room temperature before carving. For larger birds allow 45 minutes and 15-30 minutes for smaller birds. Resting allows the juices to reabsorb into the meat. If sliced too early, the juices will dribble out and the meat will be drier. Do not “tent” the bird with aluminum foil while it is resting as this will make the skin soggy and delay the cooling process. A fully cooked intact turkey cools slowly so do not be concerned that the turkey is getting cold.

### *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 poults cost considerably more.

**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 hardy constitution, excellent temperament and good maternal abilities.

**Artisan Gold** These birds originated in Europe as the descendants of the Mexican turkeys brought to Spain in the early 1500s. In Spain they came to be known as "Black Spanish," and in England they were called "Norfolk Blacks." The Artisan Gold, derived from the Black Spanish, were bred by the French for their gastronomic tastes, and have maintained a consistent black feathering with distinctive white marking on face and feet. They are slow growing and well adapted to the outdoors and grazing on pastures. They are also noted for a calm disposition, relatively rapid growth, early maturation, and thriving on pasture.

**Standard Commercial Breed** approx. (12-25 pounds)

**Nicholas White** and **Broad Breasted White** George Nicholas began breeding whites in California's Sonoma Valley in the late 1930's, bringing them to the commercial market in the late 1950's. The Broad Breasted Whites were developed out of crosses with USDA's Beltsville Small White, originally developed in the 1930's and 40's. Both Whites have become standard commercial breeds, noted for rapid growth and a large amount of white breast meat. The white color feathers was meant to decrease the visibility of any dark 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 165 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, to insure food safety, the center of stuffing should be 165 degrees, according to USDA.**

When fed our organic grain and allowed to exercise and forage for 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 flavor than birds raised in large confined poultry houses and sold in most large grocery stores.

**OUR OTHER ORGANIC FARM PRODUCTS** We sell hay, straw, certified organic livestock feeds, and grains such as grinding corn and cornmeal, popcorn, feed and decorative corn, food and feed grade soybeans, and barley. We are also a Fertrell dealer for organic livestock minerals, soil amendments, fertilizers, crop seeds, and other garden and farm products. Contact us for more information.

### **QUESTIONS? CONTACT US**

Nick Maravell, Nick's Organic Farm

home: 301-983-2167; [nicksorganicfarm@comcast.net](mailto:nicksorganicfarm@comcast.net); [www.nicksorganicfarm.com](http://www.nicksorganicfarm.com)