Turkey Order Waitlist – 2026

Name: _____

Phone: _____

Alternate Phone: _____

Email: _____

Type of turkey, Heritage or Broad Breasted White: _____

Size of turkey (*we will try to match*): _____

Fresh or Frozen: _____

Pick Up Location, Potomac or Buckeystown: _____

If not already on our email list, would you like to join to receive future order forms? ☐ Yes

HERITAGE TURKEYS $12.99/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 $7.00/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.

nicksorganicfarm@comcast.net