



TIME FOR TURKEY

2020 Turkey Buyer's Guide



Mary's Turkey free-range turkeys grow naturally with plenty of open space on a ranch in Utah. They are fed 100% vegetarian, non-GMO feed free from hormones or antibiotics. A humane, stress-free environment leads to a healthier, more flavorful meat. This year, all our turkeys and specialty poultry are from Mary's. Learn more online at www.marysturkeys.com or by calling (888) 666-8244.

- Non-GMO Whole Turkey.....\$2.89/lb
- Organic Whole Turkey.....\$3.99/lb
- Non-GMO Turkey Breast.....\$4.99/lb
- Organic Turkey Breast.....\$6.99/lb
- Non-GMO Whole Duck.....\$3.49/lb
- Non-GMO Game Hens.....\$4.99/lb
- Organic Game Hens.....\$5.99/lb

This year, Owner sale day discounts may be applied to these prices!

TURKEY TIMER

weight	cook time
8 - 12 lbs.	3 - 5 hrs.
12 - 14 lbs.	4 - 6 hrs.
14 - 16 lbs.	5 - 7 hrs.
16 - 18 lbs.	6 - 8 hrs.
18 - 20 lbs.	7 - 8 hrs.

Cook turkey in a preheated 325° oven. Add 30 minutes to the cooking time for stuffed birds. The cook times for pasture-raised birds may vary. Begin checking your bird an hour before the end of the recommended roasting time. The thickest part of the turkey thigh must reach 165°-170.°

TURKEY TIPS

How do I store my fresh turkey?

In the refrigerator at a temperature of 36-40°. It will stay fresh until Thanksgiving. After that date it will need to be frozen.

May I special-order a turkey?

Sorry, no special orders or holds. Our turkeys arrive in mid-November. They are sold on a first come/first served basis.

What size turkey do I need?

Figure on at least one pound of turkey per person. If you want plenty of leftovers, plan 1.5 - 2 pounds per person.

Are Mary's Turkeys fresh or frozen?

Mary's Turkeys are not frozen. They may feel hard on the outside due to the blasting of cold air done at the plant for safe shipping and freshness.

First Alternative
NATURAL FOODS CO-OP

North: (541) 452-3115 & South: (541) 753-3115
www.firstalt.coop