



All About Your Pasture-Raised Turkey

Thank you for purchasing a pasture-raised turkey from Walpole Valley Farms. We sincerely appreciate it, and be proud that you are making a difference in our community by supporting local farms!

How your turkey was raised

Pasture-raised poultry means something a bit different than free-range. All of our turkeys, both heritage and standard whites are kept in portable fenced areas and given ample room to roam. In addition, we move their home every few days to a new area, so the turkeys are constantly rewarded with fresh grass, bugs and insects. Another strict criteria we follow is that we always rotate them to a new plot of ground and never go to the same area more than once per year as a prevention technique which enables us to feed a pure, non-medicated feed.

Inside your turkey

Inside each turkey is a bag containing the heart, liver, gizzard and neck which are valuable parts of your meal. Be sure to use all of them as they are highly prized for making gravy. If you do not eat them, at least be sure to feed them (raw) to your pets.

Why your turkey is frozen

Your turkey was harvested within the last few weeks. Since it is pasture-raised, our season runs when the grass is growing at its best. (May-October) For the most part, after the end of October, the grass stops growing and there are very few bugs for the turkeys to catch, so they are simply adding weight by eating only grain. We like to harvest the birds when they are still eating grass.

On whether or not to brine your turkey

We enjoy brining our turkeys. See the other handout, or see our website to download the recipe.

How long does it take to defrost this turkey?

Depending on size, it will take 2-3 days to defrost if left in the refrigerator the entire time. Be sure to place something under it as some of the juices may drip out.

Enjoy your turkey and be sure to contact us if you have any further questions!

663 Wentworth Road, Walpole, NH 03608
(603) 756-2805 WalpoleValleyFarms.com