



## Sturgeon Creek Farm 2020 Turkey Order Form

We offer high quality, pasture-raised birds. Our turkeys come to the farm as chicks, and some are hatched here on the farm from our heritage breeding turkeys. All of our turkeys live outside eating fresh grass, and are given antibiotic-free, high-quality grain. They will be butchered humanely and packaged up fresh then frozen to maintain the best flavor and texture.

**To reserve a turkey, complete this form and return it and a \$15 deposit per bird to the address at the bottom of the page**

Your Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

**Circle the size range you want - Cost per pound is \$4.00:**

(We will do our best to get as close as possible to your desired weight but please remember that we don't know exactly how much the turkeys will weigh until they are ready for the freezer.)

15 lbs or under

16-19 lbs

20-23 lbs

24+ lbs

**Circle your preferred farm pick-up date:**

Sat Nov 14<sup>th</sup> 10 am - 3 pm

Wed Nov 18<sup>th</sup> 3 – 7 pm

Sat Nov 21<sup>st</sup> 10 am - 3 pm

**Or** we can deliver your turkey to you on Mon Nov 16<sup>th</sup> for an added delivery fee of \$5.  
Balance is due at time of pick-up.

**Cooking Hint:** Remember that you will need 3 to 4 days to defrost your turkey before Thanksgiving.

Thank you for purchasing your turkey from Sturgeon Creek Farm. If you have questions about your turkey order or need suggestions regarding cooking times or preparation, please let us know by calling, emailing, or reaching out on social media.

Leslie and Carly

Sturgeon Creek Farm • 1651 State Road, Eliot, Maine 03903 • 603-767-8545

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• [@sturgeoncreekfarm](#) on Instagram and Facebook