Sturgeon Creek Farm 2024 Turkey Order Form

Reserve your turkey by completing and returning this form with a \$20 deposit per bird \$6.50 per pound

This is our 6th year offering high quality, pasture-raised Thanksgiving turkeys. Our turkeys arrive on the farm as day old poults and go outside as soon they are old enough to leave the brooder. They live happily on pasture and enjoy grass, quality grain and daily treats. They are packaged fresh and frozen quickly to maintain flavor and texture. *This year we are offering regular frozen turkeys as well as a limited number of fresh, unfrozen turkeys for pick up Monday, Nov 25th between 3:00 and 7:00 pm.*

Your Name	 	
Phone:	 	
Email:		

Circle fresh or frozen and the size range:

(Weights are approximate and will vary. The largest turkeys will be approximately 22 lbs.)

Frozen (pick up dates below) or Fresh/Unfrozen (pick up on Monday, Nov 25th 3:00-7:00)

10-12 lbs	13-15 lbs	16-18 lbs	19+ lbs

Circle your preferred pick-up date:

Fresh turkeys can **only** be picked up Monday, November 25th between 3:00pm and 7:00pm

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

Thanksgiving Pies: We are again offering pies from Chef's Cove that will be available for pick up between Saturday, November 23th and Wednesday, November 27th. Please circle the flavor/s below that you would like so we can be sure to have the correct amount available. They can be picked up at turkey pick up time or separately.

Apple Pie	Pumpkin Pie	Blueberry Pie	Pecan Pie	Cherry Pie

NOTE: The store will be closing at 1:00 on Wednesday, November 27nd for the season.

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