

# LET'S TALK TURKEYS...*NATURALLY!*

## SHELTON'S POULTRY

### ABOUT SHELTON'S:

Shelton's has been raising premium poultry since 1924. Jimbo's...*Naturally!* has been proud to offer Shelton's turkeys to customers for the past 20 years.

### SHELTON'S FREE-RANGE NATURAL TURKEY:

Specially raised in outdoor range pens to give the meat a firmer texture, called "Free-Range" growing. Turkeys are not fed or injected with any antibiotics or artificial growth stimulants to make it grow faster. Turkeys are not fed any animal proteins.

### SHELTON'S PHILOSOPHY:

A free-range environment, a drug free diet that they have developed, proven and refined over the last half century, and clean, careful processing procedures.

[WWW.SHELTONS.COM](http://WWW.SHELTONS.COM)

## PRICING

**SHELTON'S NATURAL @ \$3.19/LB.**

(RANGE FROM 8 LBS. - 28 LBS.)

**DIESTEL NATURAL @ \$2.99/LB.**

(RANGE FROM 8 LBS. - 27 LBS.)

**DIESTEL ORGANIC @ \$3.99/LB.**

(RANGE FROM 8 LBS. - 23 LBS.)

**DIESTEL HEIRLOOM @ \$4.99/LB.**

(RANGE FROM 10 LBS. - 21 LBS.)

All turkeys sold at Jimbo's...*Naturally!* are free-range, free of drugs, antibiotics, preservatives, animal by-products, additives and hormones.

## DIESTEL FAMILY TURKEY RANCH

### ABOUT DIESTEL:

Family owned and operated since 1949 in the Sierra Nevada foothills, it's one of the last small, family owned turkey grower processors in the United States. Their farming practices are committed to their turkeys living in harmony with the environment and allow them to grow slowly and naturally, with plenty of room to roam on their ranches. Diestel turkeys are fed a 100% vegetarian diet, and they never administer growth stimulants or antibiotics. Diestel assures all of their products, both organic and all-natural, are produced under strict animal welfare standards.

### DIESTEL FREE-RANGE NATURAL TURKEY:

These turkeys are raised on a wholesome low fat vegetarian diet of quality grains and soybeans milled on the ranch - free of growth stimulants and antibiotics. They enjoy the freedom of being range grown in the foothills with individual care where they are raised longer (approximately 6 months) to develop flavor naturally.

### DIESTEL FREE-RANGE ORGANIC TURKEY:



Heidi's Hens, Diestel's organic brand of turkey, are fed only certified organic feed, a diet that is 100% free of animal by-products, GMOs, antibiotics, growth enhancers or hormones. Diestel knows you'll love how juicy, tender and full of flavor their turkeys are. The care they take in sustainably raising and processing their turkeys really makes a difference.

### DIESTEL FREE-RANGE HEIRLOOM TURKEY:



In keeping with the tradition of the family farm, Diestel proudly carries their American Heirloom Collection of old-fashioned turkeys - just like great grandma served. These heirloom turkeys enjoy the large open fields covered in grass and shaded by large oak and pine trees. All heirloom birds are fed a diet that is 100% free of animal by-products, GMOs, antibiotics, growth enhancers and hormones. Diestel heirloom birds are certified organic resulting in premium turkey that is tender, juicy and exceptionally rich.

[WWW.DIESTELTURKEY.COM](http://WWW.DIESTELTURKEY.COM)

## TO RESERVE YOUR FRESH, UNCOOKED TURKEY FOR THE HOLIDAYS, YOU MAY PLACE YOUR ORDER:

1. Online at [www.jimbos.com](http://www.jimbos.com)
2. Visit the customer service booth at any Jimbo's...*Naturally!* location
3. Call your local Jimbo's...*Naturally!* Monday – Friday (8:00 AM – 5:00 PM only)

Sizes and product subject to availability. We do our best, but cannot guarantee size, especially in the smaller sizes.

**NATURAL TURKEYS ARE FED NATURAL FEED. ORGANIC AND ORGANIC HEIRLOOM TURKEYS ARE FED ORGANIC FEED. ALL TURKEYS ARE FRESH WITH AN ICE CAP AT 28 DEGREES TO RETAIN FRESHNESS.**

## TURKEY PREPARATION GUIDE

### PREPARING THE TURKEY

Remove giblet bag from turkey, rinse and pat dry. Check both cavities for parts.

### STUFFED TURKEY

Prepare your favorite dressing. (You can save time by preparing, measuring and refrigerating the dressing ingredients the night before cooking, but assemble the dressing and stuff the turkey just before putting it in the oven.) The stuffing should be loosely packed into neck and body cavities. Do not overstuff as the stuffing will expand during cooking. After stuffing, tuck drumsticks back into clamp or skin band. The neck skin should be skewered to back.

### UNSTUFFED TURKEY

Rub salt generously in cavities and, if desired, insert a few pieces of celery, carrot and onion to improve flavor. Fold neck skin to the back and fasten with skewer. Fasten legs down by tying or tucking under skin band.

### MEAT TEMPERATURE

Insert a meat thermometer through the large meaty muscle of the inside thigh without touching the bone. When the turkey is done, the reading should be 165 degrees.

### ROASTING THE TURKEY

Place breast side up on a rack in a shallow roasting pan. Baste, if desired, with melted butter or margarine every 1/2 to 3/4 hour. If the bird is browning too fast, tent loosely with foil or cover breast with butter soaked cheesecloth. Roast turkey at 325 degrees according to this timetable until the thermometer reaches 165 degrees.

TURKEY WEIGHT	TOTAL COOKING HOURS	
	STUFFED	UNSTUFFED
8-12 lbs.	3.5 to 4.5	3.0 to 4.0
12-16 lbs.	4.5 to 5.5	4.0 to 5.0
16-20 lbs.	5.5 to 6.5	5.0 to 6.0
20-24 lbs.	6.5 to 7.0	6.0 to 6.5

## STRAIGHT TALK ABOUT TURKEYS

We're proud to feature premium, free-range turkeys for our customers. They're raised and processed according to strict specifications. We've found these turkeys to be the best tasting turkeys available.

### WHY A FREE-RANGE, ALL NATURAL TURKEY? HERE'S THE DIFFERENCE:

#### FREE-RANGE NATURAL TURKEY

Turkeys are free-range, raised in "barnyard" like conditions. Allowed to mature approximately 6 months, to develop a natural turkey flavor and meat that's tender and juicy. Fed a low-fat vegetarian diet of high-quality grains, with feed that ensures the proper nutrient ratio. Never fed growth stimulants, hormones, or sub-therapeutic levels of antibiotics. Absolutely no preservatives or additives are added to the turkeys. Grown, processed and distributed with care, directly from family owned and operated ranches.

#### COMMERCIAL TURKEY

Confined growing conditions, typically only two square feet per bird. Typically raised for 10–20 weeks. Some birds require artificial basting solutions to add flavor and moisture that is not there naturally. Feed typically includes meat and bone meal, and animal fats which are premixed by any number of feed companies. This may result in loss of quality control. Typically grown with sub-therapeutic levels of antibiotics that are used to stimulate growth. Typically kidneys are left in the cavity of the bird. Shelf life is typically enhanced with chemicals and preservatives. Typically processed by any number of facilities and distributed by unassociated businesses which could result in loss of quality control and source identification.