

FORAGESCAPE FARM

PASTURED THANKSGIVING TURKEYS 2016

WHY "PASTURED" TURKEYS?

Did you know that Minnesota is the #1 state in terms of turkey production? Although 18% of all Thanksgiving turkeys are raised here, all of them spend their lives in long steel buildings, never enjoying pasture, and eating a diet of GMO feed. Not the best life for a native bird that was almost our national emblem (beat out by the bald eagle).

As with all of our meats, we believe that the eater and the animal both win when the animal is raised on pasture and allowed to forage for as large a part of their diet as they choose. We feed strictly non-GMO feed and move these turkeys multiple times a week, using portable electric fencing, constantly providing them with fresh pasture.



HOW BIG OF A BIRD? WHAT IS THE COST?

Since we are ranging these birds in a wild setting, their weight will naturally fluctuate. Please bear with us regarding the size of the bird. Our goal is to have a dressed weight of 18-24lbs, but due to the free-ranging method in which we raise these gobblers, we might have a few weighing slightly less and a few weighing more. When ordering your bird let us know what size you would prefer and we will attempt to provide you with the closest weight possible. These turkeys will be slaughtered locally at a state-inspected facility, and labeled with their individual weights.

We are offering these birds for \$3.99/lb.

As an example, a 20lb bird would cost \$79.80

We will work with you to arrange a pick-up at the Isle Area Farmers Market or at our farm. In special circumstances we may be able to offer delivery.

Please contact us directly if you have any special requests and we will do our best to accommodate your needs within reason.

CONTACT US WITH QUESTIONS or TO PLACE YOUR ORDER! foragescape@gmail.com, 320-733-0649 Andre

