

TRADITIONAL



Traditional breeding, slow growing strains and growing methods

LOCAL



Locally produced, local suppliers and local labour

RESPECT



Slow growing, our own breeds, hatched on the farm, grown to maturity with plenty of space to fly around, natural light and fresh air

With over 20 years experience with turkeys and am passionate about quality turkey production. The main activity on the farm is breeding traditional breeds, some are used by other farmers to produce their quality Christmas turkeys. We now offer our quality birds to the local market so you can share the experience of one of these special turkeys

SPECIAL LOCAL TURKEYS



Growing - We believe the secret of good taste and texture is to minimize stress during all the turkeys life. If they are not stressed, not only are they happy but they are healthy and a joy to manage. We grow our birds in a tall open sided building with plenty of space, fresh bedding that is refreshed daily, fresh air and natural light. Birds are able to fly onto roosting areas if they want. All our major suppliers are from within 15 miles of the farm and the birds are fed a formulation that we control with a high percentage of wheat sourced from the local area. The diet is very simple and birds receive no antibiotic drugs or other additives and have access to feed and water 24/7. We go to great lengths to keep our birds healthy and we aim to keep them free of Salmonella free with frequent testing of each group.

Breeding - Our turkeys are all produced from our breeds; the eggs are laid and hatched on the farm. Our breeds are not intensively selected for fast growth; we focus on maintaining slow growing traditional breeds including white, Norfolk Black, Bourbon Red, Buff, Slate, Naragansett, Crimson Dawn, Spotted, Pied and Grey.

Xmas turkeys - in previous years, we have supplied turkeys to friends and family who have commented on the quality, taste and texture. So this year we are offering our quality birds to the local market in South Cheshire and North Shropshire.



2010 Farm Turkey Brochure



**Farm Grown on the
Cheshire and
Shropshire Border
*local with respect***

Email: james@turkeybreeds.co.uk

www.turkeybreeds.co.uk

www.bigbarn.co.uk



Whole Turkey Prices 2010

We sell turkeys by weight – we will weigh and price each turkey but the following is a guide price per turkey.

4kg whole fresh turkey - £31.20 serves 6 -8

5kg whole fresh turkey - £39.00 serves 8 - 10

6kg whole fresh turkey - £46.80 serves 10 - 12

7kg whole fresh turkey - £54.60 serves 12 – 14

Unlike most other suppliers, we do not differentiate between white or black / bronze in our pricing. If you have a preference then please state which colour you prefer.

We do have some rare breed types which cost **£0.50 per kg more** - please state if you wish to try one of these special birds – you will receive a certificate to state which breed it is and a description of the breed and its characteristics

Contact Information

The Spinney, Black Park, Marbury SY13 4 JP

Telephone 01829 733778 / 07710063654

efax 0870 288 9249

Email: james@turkeybreeds.co.uk

www.turkeybreeds.co.uk



ORDER FORM

Name _____

Address _____

Tel _____

Email _____

I would like to order the following:

Weight of turkey Colour Number

White /Norfolk Black – Bronze / Rare Breed

4 kg _____

5kg _____

6kg _____

7kg _____

Special requests (e.g. heavier bird, please remove the legs or debone the breast etc – we are pleased to help)

Collection on 22nd or 23rd December at the farm unless by special arrangement. We will confirm your order and provide details of how to find us

Thank you