

All-Natural\* Fresh Young  
**TURKEY**  
*for your holiday table*



**Whole Turkeys** (with Giblets)  
10 - 30 lbs.



**Turkey Breast Only**  
4 - 15 lbs.

*Ready  
for the  
Oven!*

**Wholesale & Retail**

**Thanksgiving & Christmas**

\*Contains no artificial ingredients and is minimally processed.



**APPROXIMATE ROASTING TIMES**

**10 - 16 lb. Turkey**

425° for 1 hr. + 325° for 3-4 hr.

**16 - 24 lb. Turkey**

425° for 1 hr. + 325° for 4-5 hr.

**24 - 30 lb. Turkey**

425° for 1 hr. + 325° for 5-6 hr.

(Add ½ hour for stuffed turkeys)

**Serving SIZE - 1 lb. per person**

Add salt and seasoning to taste;  
also add 1 - 2 cups of water in roaster.



590 North Manor Rd.,  
Elverson, PA 19520

**610-286-6084**



*Holiday*  
**TURKEYS**

*From farm to table since 1982.*



**Elverson, PA | 610-286-6084**





*Here at Loag's Corner, turkeys have been raised on the family farm for more than 40 years. From day-old poults til "ready for market," these farm raised birds are cared for by family members, ensuring pleasant environments, high-quality corn and soy based diets, and humane treatment.*

### Buy Direct from the Producer

Because all of our turkeys are processed here on our farm, we can guarantee better freshness, careful handling, and an easy pickup experience for our customers.

- ▶ **Ready to Cook**
- ▶ **All-Natural**
- ▶ **Antibiotic Free**
- ▶ **No Additives/Hormones**



***Make your holiday meal the best yet***  
**with Loag's Corner Turkey Farm – call or stop in today!**



### COOKING INSTRUCTIONS

- 1.** Preheat oven to 325°F. Remove neck and giblets from body and neck cavities. Rinse turkey inside and out. Drain well. Season cavity.
- 2.** Place turkey, breast side up, in shallow roasting pan. Tuck wings under back of turkey. Drizzle outside of turkey with basting oil or vegetable oil; season. Cover turkey loosely with "tent" of aluminum foil (this eliminates the need to baste and prevents excessive browning).
- 3.** Roast using times listed on the chart. About 45 minutes before the end of suggested cook time, remove foil tent. Roast until internal temperature of turkey is 165°F. Cooking times may vary. Check internal temperature by inserting digital thermometer into thickest part of inner thigh area where leg connects to body of bird, but not touching the bone. Rest 30 minutes before carving for better slicing.
- 4.** For best results, bake stuffing in separate baking dish the last 30-45 minutes of turkey roasting time. If stuffing your turkey: the USDA advises the center of the stuffing must reach a safe minimum internal temperature of 165°F. This ensures a safe way to kill any harmful bacteria.