



Where do our turkeys come from?



Our turkeys are born and raised on the **Sensenig Turkey Farm** (USDA-regulated and maintained) in Lancaster, Pennsylvania. Established in 1948, the Sensenig farm is an Amish family-owned farm. Our turkeys are fed an all-vegetable, chemical-free diet of grains, corn and soybeans. No hormones or animal byproducts are ever used. They are cared for and live with fresh air, clean water, and lots of room to move and grow.

Our turkeys are processed at Mrs. Ressler's in Pennsylvania, a USDA-regulated and maintained facility. They steam-cook the turkeys to 170°F, which is a controlled, safe cooking process. The result is a fully cooked, ready-to-brown, and serve turkey.



Why does my turkey still look pink after reheating? Is it cooked?



1. Myoglobin is a protein that is found in the muscles of the bird. When you slowly cook the meat there is a chemical reaction taking place inside the meat. The iron molecules (myoglobin) turn a brighter red through the cooking process.
2. Did you smoke or grill your meat? Have you ever heard the term "smoke ring" before? This is also because of a chemical process taking place when you are heating something low and slow.
3. Typically, our deli meats have a pink hue because of nitrates and nitrites. These are added to cured meats, but can also be found naturally in water and vegetables. If those were part of the animal's diet, then the pink color will most likely be present.
4. Did you buy a younger bird? Because they are younger, and have less fat and thinner skin, the chemical reaction taking place during the cooking process will cause the myoglobin to react and turn the meat pink.



How do I know when my turkey is properly cooked or reheated?



***Time and temperature are what kill bacteria. If you follow safe cooking tips and procedures, and if your thermometer reads 165°F in the thickest part of the breast and 180°F in the thigh meat, then your turkey is ready to eat. Also remember there is carryover cooking, so once you remove the turkey from the oven and let it rest, it will still continue to cook and increase in temperature by 5-10 degrees.**

1. Whole turkey: Take two readings. First insert the thermometer into the thickest part of the breast. This should read at least 165°F. Second, insert the thermometer into the innermost part of the thigh and wing, ensuring you are not touching bone. This should read 180°F.
2. If you are stuffing the turkey, make sure that the stuffing inside the bird reaches 165°F. This is the perfect place for bacteria to grow, so it is very important to ensure that the stuffing is at the proper temperature.
3. Even if the turkey you bought has a pop-up timer, it is good practice to use an instant-read thermometer just to be safe.
4. Side dishes should all be cooked or reheated to 165°F.