



Christmas Fresh Birds



It's a busy time here at the farm. Preparations begin long before the holiday arrives. To help ease the confusion, we would like to answer some questions you may have about your Thanksgiving Bird.

Q: Do I have to order my Turkey?

A: No, we stock our cooler with lots of birds of varying sizes to meet your needs.

Q: Can I order a Smoked Turkey for Thanksgiving?

A: We have partnered with Big O Smoke House to provide Smoked Otto's Turkeys, \$4.99/lb.

Please call Big O to place your order:

Big O Smoke House
9740 Cherry Valley Ave SE
Caledonia, MI 49316
(616) 891-5555

Q: How early can I pick up my Turkey and keep it fresh?

A: We suggest picking up your bird 2 days before Christmas. Any earlier we recommend freezing.

Q: How big a Turkey should I buy?

A: Different families have different appetites. We also know that leftovers are important to some. We think on average a pound a person when deciding size.

Q: How long should I cook my Turkey?

A: On our home page click the [COOKING INSTRUCTIONS](#) icon for more information.

Still have Questions? Call us on the Turkey HOT line (269) 795-3738

Christmas Week

Saturday 21nd 9:00am to 3:00pm
Monday 23rd.....9:00am to 5:00pm
December 24th 9:00am to 1:00pm
December 25th - 27th.....CLOSED

December 28th 9:00am to 1:00pm
December 30th9:00am to 5:00pm
December 31th9:00am to 1:00pm