

GREAT BRITISH TURKEY



THANK YOU FOR BACKING BRITISH FARMING

By buying a turkey directly from a nearby farm or butcher, you are supporting your local economy, creating jobs and lessening impacts on the environment by reducing the number of food miles your turkey collects travelling from farm to table.

British farmers are proud to produce great British food and work hard to deliver high quality, tasty, fresh and affordable food to the highest standards.

Our farmers carefully manage the beautiful British countryside maintaining our iconic landscape that is home to a diverse range of wildlife and flora.

Want to find out more? Visit our Countryside online webpage to find out how you can better support British farming.
www.countrysideonline.co.uk/home/

TURKEY BREEDS

There are three main breeds of turkey in the UK; Bronze, White and Black. Each bird has its own characteristics.

WHITE

This bird has a subtle flavour with a large breast, short legs and a clean looking skin. This is the most popular breed of turkey.

BRONZE

Named after their shimmering feathers which appear metallic in sunlight, Bronze turkeys are a slower growing breed with a full flavour, moist meat and firm texture.

BLACK

The Norfolk Black has a full gamey flavour with a smaller breast than white varieties. Black turkeys have moist succulent meat with a fine texture.

MEET THE FARMER



NAME: Chris and Lindsay Rumming

LOCATION: Farm near Swindon

TURKEYS: We produce 350 free range Bronze turkeys. The turkeys stay inside for the first 3-4 weeks of their lives then have access to a large orchard and browse on apples, cherries, plums and pears – a diet which enhances their flavour.

FUN FACT: Our turkeys love listening to the radio; it keeps them calm at night!



NAME: Will and Kate Martin

LOCATION: Cornwall

TURKEYS: First generation farmers we have spent 5 years building up our flock of 600 free range Norfolk Bronze turkeys. The turkeys have access to a large field in the day and are shut in at night to protect them from predators.

FUN FACT: Our 3 year old son Charlie loves helping to feed the turkeys!

CHRISTMAS DAY COUNTDOWN

5kg Turkey: Ready for 13:00pm

9:00 Preheat the oven (check if fan assisted), stuff the bird, rub in butter, add bacon and wrap well leaving plenty of room for ventilation

9:15 Put the bird in the oven, cook for the recommended time basting regularly

11:45 Remove foil and bacon and cook for the last 40 mins

12:25 Insert skewer and check to see if the juices run golden and clear, if they don't continue cooking for required time

Once cooked, leave to rest for 30 minutes on a warm plate

13:00 Serve

*Approximate serving time

To ensure your bird is at its best and taste delicious on Christmas day please follow these simple steps

STORE

Don't be concerned if you need to collect your turkey a few days before Christmas, just follow these few simple steps:

1. Remove the bird from its packaging
2. Take out the giblets and keep these covered in a bowl in the fridge if you plan to use them later
3. Place the turkey on a tray at the bottom of the fridge and loosely cover with foil
4. Ensure any liquid from the turkey does not splash onto work tops, cloths or utensils which can spread bacteria
5. If your turkey is too big to fit in the fridge put it somewhere cool, out of reach of animals and children

PREPARE

1. Remove your turkey from the fridge two hours before cooking so it is at room temperature for stuffing
2. To stuff your bird use your hands to push some of the stuffing in the neck end and put the remaining in the body cavity
3. Pre-heat your oven to 190C (375 F) gas mark 5. Oven temperatures may vary, adjust temperatures for fan-assisted ovens
4. Mix freshly chopped herbs with butter and apply to the turkey breast to keep it moist. Cover the breast, wings and thighs with streaky bacon
5. Wrap the bird in a double layer of foil with plenty of space for the air to circulate

COOK

1. When your oven is up to the optimum temperature, put the turkey on the bottom shelf
2. Regularly baste the turkey to retain moisture and remove the foil (and the bacon) for the last 40 minutes of cooking so the skin turns golden brown. Continue to baste
3. To check if your turkey is fully cooked, pierce the thickest part with a skewer. If the juices run golden and clear it is ready, if pink continue to cook. Pop up timers can be a useful guide but always use in addition to the skewer test
4. Once fully cooked, tip out the juices (keep for the gravy), cover the bird and put in a warm place to relax. Allow to 'rest' on a warm plate for around 30 minutes before carving

SUGGESTED COOKING TIMES

OVEN READY WEIGHT	APPROXIMATE COOKING TIME
4kg (9 lb)	2 hrs 30 mins
5kg (11 lb)	3 hrs 10 mins
6kg (13 lb)	3 hrs 30 mins
7kg (15 lb)	3 hrs 50 mins
8kg (18 lb)	4 hrs 10 mins
9kg (20 lb)	4 hrs 30 mins

*Suggested cooking times, please note oven temperatures may vary



KAROL'S TURKEY SOUP RECIPE

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The quality of the turkey is excellent and you know where it has come from. Collecting the turkey is part of the Christmas tradition!

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INGREDIENTS

- All left-over turkey and scrapings from the roasting dish (including the bones and skin)
- 2 carrots
- 2 onions
- 2 large potatoes
- 3 sticks of celery including the leafy tops
- 1/2 teaspoon salt
- pepper
- a heaped teaspoon of dried thyme
- 2 bay leaves
- 2 chicken stock cubes.

METHOD

Place all the left-over turkey including the scrapings from the roasting dish and left-overs from carving the turkey in to a large pan. Chop the carrots, onions, potatoes and celery in to chunky pieces and add to the pan.

Add enough water to cover all the ingredients plus an extra inch (2.5cm). Add 1/2 teaspoon salt, a good grinding of pepper, a heaped teaspoon of dried thyme, 2 bay leaves and 2 chicken stock cubes.

Bring to the boil and then simmer with lid on for 1.5 hours. Strain the broth and reserve, then strip the turkey meat and add back to the broth along with vegetables.

Enjoy with some crusty bread!



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I come to the farm because of the reputation and tradition. I love the festive experience of collecting the turkey

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We come for the turkey soup and it's a lovely tradition to pick the bird up

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The NFU champions British farming and provides professional representation and services to its farmer and grower members.

FIND OUT MORE

www.nfuonline.com is packed with preparation and cooking tips, recipes and festive fun. Use the 'Turkey Finder' search facility to look through over 350 local producers to locate the perfect turkey from your local farm.

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Buying a locally produced turkey not only benefits a local farming business but provides you with a great tasting bird reared to the highest standards that will definitely be the centre piece of your Christmas meal

Mike Bailey
Turkey Farmer

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