



Order Yours
TODAY!



NATURAL & ORGANIC TURKEYS

Raised Without Antibiotics

20%

MORE BREAST
MEAT

55%

LESS
FAT

25%

FEWER
CALORIES

Turkeys



Bell & Evans Turkeys are bred, raised and processed on the same farm in Pennsylvania Dutch Country. With a complete line of raised without antibiotics, organic, and brined whole turkeys, they are sure to be centerstage for your customers' Holiday feasts!



RWA BONE IN TURKEY BREASTS (Frozen)—

Raised Without Antibiotics, our Bone In Turkey Breasts* are truly one of a kind. Because they have less fat, they will cook differently. Not all retailers carry all sizes. Available seasonally.

**Our Turkey Breast includes ribs, portions of wing meat, portions of back and neck skin.*



- ✓ **20% More Meat**
- ✓ **55% Less Fat**
- ✓ **25% Fewer Calories**

	WEIGHT RANGE	HEAD PER CASE	CASE DIMENSIONS	CASE CUBE	Ti x Hi	BOXES PER PALLET	HEAD PER PALLET
WHOLE BODY TURKEYS	6/8-12/14	4	23.75 x 19.5 x 8	2.144 cu ft	4 x 10	40	160
	14/16-18/20	2	20.75 x 15.5 x 8.25	1.362 cu ft	6 x 9	54	108
	20/22-26/28	2	22.5 x 16 x 9.25	1.927 cu ft	5 x 8	40	80
	28/30-32+	1	18.25 x 13 x 10	1.373 cu ft	7 x 8	56	56
BONE IN BREASTS	4/8	6	20.75 x 15.5 x 8.25	1.362 cu ft	6 x 9	54	324
	8/10	4	20.75 x 15.5 x 8.25	1.362 cu ft	6 x 9	54	216
	10/12	4	20.75 x 15.5 x 8.25	1.362 cu ft	6 x 9	54	216



Why Bell & Evans?

Bell & Evans is America's oldest branded chicken company, *family-owned and operated since 1894*. We produce only premium poultry, no commodity chicken.

Our common sense practices, focus on the *highest animal welfare standards* and a desire to produce the highest quality product drives every business decision we make. That's why Bell & Evans is the most *innovative and influential chicken producer* in America, perhaps even the world!

A Superior Turkey

Bell & Evans turkeys are a special breed with a broader, leaner breast than other brands. We offer a complete line of turkey in various sizes.

- > Organic
- > Raised Without Antibiotics
- > Brined
- > Bone-In Breasts



We had one of your turkeys this Christmas and it was superior to any other turkey I have tasted. I cook a lot so it was a surprise to find a bird that had such flavor and was tender. Both the legs and the breast were perfect, plus no hormones. Thank you.

-Sarah B.



Did You Know?

Bell & Evans partners with *premium producers* of other poultry species, including turkey, to offer you a variety of products you can trust.

If Bell & Evans' name is on the package, our reputation is on the line and you can be assured of our confidence in the *humane handling* and quality of the product.

Superior Standards

Bell & Evans Turkeys are bred, hatched, raised and processed on a *family-owned farm* in Pennsylvania Dutch Country. They are raised in open-sided barns, enjoying fresh country air and well water. Their *vegetarian diet* of corn and *expeller-pressed soybean meal* contains no antibiotics, ionophores or growth hormones.



Cooking Thermometers

We highly recommend the use of both oven and meat thermometers. Insert the meat thermometer into the breast of the turkey, NOT TOUCHING THE BONE. A reading of **173°F** indicates the turkey is done.

Pop-Up Timers

Our turkeys come equipped with a pop-up timer programmed to activate when the turkey reaches an internal temperature of **173°F**. The timers can be accurate, however, preparation methods such as brining, basting and deep frying can affect the mechanism.



If the pop-up timer has not activated within 30 minutes of the scheduled roasting time, remove the turkey and check the internal temperature with your meat thermometer.

What does it mean to brine your turkey?

Soaking the turkey in a water and salt solution to tenderize and moisturize the meat for additional flavor.

