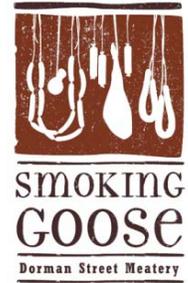




# THANKSGIVING FAQ



## Scroll down for answer to frequent questions including...

1. When/Where can I pick up my turkey order?
2. Exactly how much do small, medium, and large turkeys weigh?
3. How big a turkey do I need?
4. Will the fresh turkey I got today spoil before Thanksgiving?
5. How does the "just add water" brine kit work?
6. How many minutes per pound should I roast my bird?
7. How do I reheat my fully cooked SMOKED turkey or SMOKED turkey breast?
8. Why are these turkeys more expensive than commodity turkeys and where does my money go?

### **1. When/Where can I pick up my turkey order?**

We'll have your order ready on the day and at the location you selected when you placed your order. This information is also included in your order confirmation email. If you can't remember which location you selected, call us at 317-924-4944. See you soon!

[Goose the Market: 2503 N Delaware St Indianapolis](#)

[Smoking Goose: 407 Dorman St Indianapolis](#)

### **2. Exactly how much do small, medium, large, and extra large turkeys weigh?**

Because these turkeys are free range birds raised all naturally on pasture, there is very little control over precise weights. Small turkeys are frozen because they were harvested earlier in the season when smaller. Medium, Large, and Extra Large turkeys are fresh, never frozen. These turkeys are still gobbling on open pasture until right before you pick up your order. So even the farmer who cares for them does not know their *exact* weight ranges at this time. Raising turkeys in this way is the best for the health of the animals and the land as well as providing the best flavor.

*Keep the following parameters in mind to select your small, medium, large, or extra large turkey:*

Small turkeys are 10-15lbs each and frozen since they were harvested earlier in the season when smaller.

Fresh, never frozen Medium Turkeys generally drift toward 18, 17, 16 pounds while the Extra Large Turkeys generally reach toward 22, 23 + pounds.

We always accommodate more specific weight range requests to the best of our abilities on a first come, first served basis. We recommend picking up your order as early as possible in order to fulfill specific weight requests.

All of us at Goose as well as the farmer and his family appreciate your understanding and support. Thank you and enjoy!

### **3. How big a turkey do I need?**

Since the full turkey's weight includes the inedible carcass, we generally estimate at least a pound and a half per person. Oh, and leftovers: don't forget to plan for leftovers!

### **4. Will the fresh, never frozen turkey I got today spoil before Thanksgiving?**

No. These all-natural, pastured birds were clucking in open pasture hours before they arrived at the Goose. If covered and stored at proper refrigerated temperatures, these turkeys should be unspoiled and prime for cooking even until the weekend after Thanksgiving (Nov. 25-26). Freeze your turkey to prolong storage.

## 5. How does the "just add water" brine kit work?

- Empty the contents of your brine kit into a large pot and add 1½ gallons water.
- Heat and stir until the salt and sugar are dissolved. Do not boil.
- Remove from heat and add 1½ gallons cold water.
- Chill the brine until it is completely cold (at least 5 hours in the fridge) before submerging your turkey.
- Store the bird completely submerged in brine and under 40°F for about 24 hours.
- For more information, check the video and recipe at [www.goosethemarket.com](http://www.goosethemarket.com)

## 6. How many minutes per pound should I roast my bird?

| Weight of Bird  | Roasting Time (Unstuffed) | Roasting Time (Stuffed) |
|-----------------|---------------------------|-------------------------|
| 10 to 18 pounds | 3 to 3-1/2 hours          | 3-3/4 to 4-1/2 hours    |
| 18 to 22 pounds | 3-1/2 to 4 hours          | 4-1/2 to 5 hours        |
| 22 to 24 pounds | 4 to 4-1/2 hours          | 5 to 5-1/2 hours        |
| 24 to 29 pounds | 4-1/2 to 5 hours          | 5-1/2 to 6-1/4 hours    |

*These times are estimates.* Accuracy depends upon the temperature of the meat when it went into the oven, how many times you open the oven door, and the consistency of the oven temperature.

Let your turkey come to room temperature (about 1 hour) and warm your oven to 375°F. Roast the bird for about 20 minutes then lower oven temperature to 325°F.

Bake until skin is a light golden color then cover loosely with foil. During last 45 minutes of baking, remove the foil to finish browning skin. Basting isn't required but promotes even browning. When the turkey is done, remove it from the oven and allow to it stand loosely covered with tin foil for 20-30 minutes before carving. This allows the juices to redistribute throughout the meat and makes for easier carving.

The only true test for doneness is the temperature of the meat (not the color of the skin or juices). The turkey is done when the thigh meat reaches an internal temperature of 165°F. To get an accurate reading, be sure that your thermometer is not touching the bone.

## 7. How do I reheat my SMOKED turkey or SMOKED turkey breast from the Goose?

*Your smoked turkey/breast is fully cooked. If you'd like to serve it warm, here's how we recommend heating it up...*

1. Store your smoked turkey/breast in the fridge. Remove it and let sit uncovered at room temperature for about 1 hour.
2. Heat oven to 300-325°F. Rest the turkey/breast in the rack of a roasting pan. (Optional: drizzle stock, cider, wine, or beer over the turkey/breast.)
3. Cover the turkey/breast loosely with tin foil and heat to an internal temperature of about 160-165°F. On average, it will take about 17 minutes per pound to warm your smoked turkey/breast to this internal temperature. (Remember that your smoked turkey/breast is fully cooked. Warming it to this internal temperature will help ensure that it's hot throughout.)
4. Remove the turkey/breast from the oven and carefully remove the tin foil. Baste the skin of the turkey breast with butter and/or stock and any drippings from the pan.
5. Increase the oven temperature to 425°F and pop the uncovered turkey/breast back in the oven until it begins to show your desired shade of browning.

### **8. Why are these turkeys more expensive than commodity turkeys and where does my money go?**

The cost of raising these all-natural turkeys is significant. Although they are always on open pasture and allowed to forage, changes in the weather can leave little for their pickings at crucial times. These same weather conditions also caused an increase in price of the all natural, non-GMO feed provided to sustain the turkeys. Our farmers set their price per pound and still barely cover the costs of raising the turkeys naturally and healthfully, processing them respectfully and humanely in a USDA-inspected facility, and transporting your order to Indianapolis.

The price per pound that customers pay at Goose covers the cost of the turkeys, staff to serve customers, and proper refrigerated storage before distribution. So when a Goose turkey appears on the bill, a very small portion of the tab helps cover a local business' operating expenses while the majority goes straight back to the nearby farmer and his or her team who raise their birds without cutting costs by abusing the animals, the land, or farm workers.

Although it's financially cheaper for everyone--the farmer, the butcher, and the customer--to purchase commodity turkeys, we'd all be getting exactly what we paid for: animals raised in cramped, unhealthy conditions with disrespectful and devastating effects to our local economy, our environment, and even our taste buds. Providing a Goose turkey for friends and family around the Thanksgiving table benefits every link from the fork to the farm.