

NOMAD



2025 NOMAD Farms Turkey Reservations

They taste better. The nutritional value is incomparable. And the oohs and ahhs you will get when it comes out of the oven will alone be worth the switch from a grocery store bird.

Ready in time for Thanksgiving and not too early to keep till Christmas, these healthy turkeys are sure to be the talk of your holiday table.

We're still encouraging everyone to Google a Huffington Post article written by Julie Thompson entitled "**Here's Why Pasture-Raised Turkeys are so Expensive: *More Importantly, Here's Why You Should Buy Them.***" Find the story [here](#). If you want to skip the article and hear the verdict, Julie drives home why our turkeys are more than worth it!

Availability: All turkeys will be pre-reserved by online reservation on the nomadfarms.org website, and require an \$80 deposit to lock it in. Scroll to the bottom of the "[Turkey & Bulk Beef Orders](#)" page. This reserves you a turkey, but remember the **actual size of your bird will be determined at the time of pick up on a first come, first served basis.**

Price: 2025 price is **\$9.30/lb**, and we will NOT charge you for heart, neck and gizzard as we have in the past (like most store-bought birds). These extras will be available for free upon request to all who reserve a turkey. The balance of your bird price minus the \$80 deposit will be due at pick up.

Options:

FROZEN TURKEY/SMALL BIRD OPTION: We will process and freeze about 2/3 of the turkeys some weeks early this year. If you desire a frozen one (for travel) or don't really care either way, this is a great option. It provides an early size choice, and will be your likeliest opportunity to get a smaller size (some larges will also be available frozen).

Pick up: text us to schedule either November 3 or November 10, Mark (336-816-9830) or Dana (336-816-9831). The earlier you pick up, the smaller your bird will likely be.

NEVER-FROZEN OPTION: We only plan to have about 40 never-frozen turkeys available this year. If you are okay with having a frozen turkey (they will still be *fresh!*) and/or want to pick up early, signing up for the *Frozen* option is best. For those who really want never-frozen, **pick up on the farm (address below) begins Sunday, November 23 from 3 pm to 5 pm.** You can also come **Monday and Tuesday** during normal farm hours (**8 am to 6 pm**). **The earlier you pick up, the better chance you have of getting the size you want.**

Sizes: Our estimated size range is 12 to 28 pounds. Most are estimated to fall between 15 and 22 pounds. If you are looking for a very small one or a very big one, plan to get here early to have your choice. Rule of thumb—since skeleton sizes are not significantly different at that age, heavier turkeys are generally a better value pound for pound. Those who strongly prefer a smaller one will want to take our Frozen/Small Bird pick up option. These turkeys will be frozen but will thaw perfectly.

Exceptions: It's unlikely, but I should say it—in the event of a predator attack, the first responders to this email will be given first priority for what we bring to processing. The birds are so large now that this is extremely unlikely.

Go to nomadfarms.org, scroll to the bottom of the "[Turkey & Bulk Beef Orders](#)" page, and reserve your turkey with an online deposit.

Email or call us (Mark: 336-816-9830, Dana: 336-816-9831) with any questions. We love hearing from you. As always, thanks for making this a great eleventh year on NOMAD Farms!

Farmer Mark