

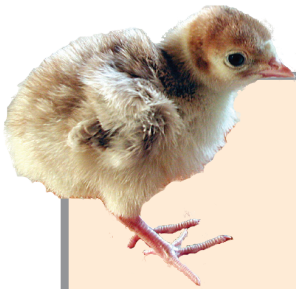
Let's Talk Turkey



Minnesota has 450 turkey farmers who expect to raise approximately **46 million** turkeys this year.

MTGA has been serving tasty turkey at the Minnesota State Fair since 1958 and was voted the first-ever fan favorite for best State Fair food in 2012!

In 2010, MTGA's popular Giant Juicy Turkey Sandwich "took wings" and can be found at Target Field (on the main concourse behind home plate and behind Section 318) - Go Twins!



The Turkey Family

A baby turkey is called a **poult**.
A male turkey is called a **tom**.
A female turkey is called a **hen**.

A Breed Apart

The most common breed of turkey we eat today is the "Broad Breasted White".

Where Turkeys Grow

Turkeys are raised in specially designed barns. Farmers watch the temperature and ventilation in the barns to make sure the birds are warm enough in the winter and cool enough in the summer.

What Turkeys Eat & Drink

Turkeys are fed a healthy diet of whole and pelleted grains as well as vitamins. Feed for turkeys comes from Minnesota's soybean and corn farmers.

Turkeys always have access to fresh, clean water.

All turkeys in the U.S. are raised without any added hormones and steroids. It's been illegal to use hormones or steroids in poultry production since the 1950s!

Did you know?

- Minnesota is ranked #1 for both turkey production and processing in the U.S.
- Each turkey generates \$17.46 of direct economic activity to the state.
- Turkeys are allowed to move freely throughout the barn. They are not kept in cages.
- It takes 75-80 pounds of feed to raise a 30-pound turkey.
- To reach full grown, tom turkeys are raised for about 18 weeks and hens are full grown at 15 weeks.
- The average turkey has 3,500 feathers.
- Only tom turkeys "gobble;" hens "click".
- Turkey meat packs more protein and less total fat than similar cuts of chicken and beef.
- Turkey is low in cholesterol and trans-fat free.
- A frozen turkey can last up to a year in the freezer.

