



Thank You for Choosing a FRESH Diestel Turkey

Diestel turkeys are delivered fresh—*never frozen*—to ensure you receive a wholesome turkey of the highest quality. We keep our turkeys in consistently cold refrigeration—*from the farm to your store*—so that you get the freshest turkey possible.

A fresh Diestel Turkey requires NO preservatives, NO added salt, and NO additives, of any kind. Ever. We know you'll love how juicy, tender, and full of flavor our turkeys are. The care we take in sustainably raising and processing our turkeys really makes a difference.

A Cold Diestel Turkey is Still Fresh

Diestel turkeys are cold-chilled to 28° F as soon as they're bagged. Our careful chilling process keeps Diestel turkeys firm and cold—without freezing them—so you'll have tender and juicy meat. (The USDA allows fresh turkeys to be kept as low as 26° F). Your fresh turkey will feel firm but, rest assured, it's NOT frozen.

How to Prepare Your Diestel Turkey for Roasting

Our tip? Check your bird EARLY to make sure you have plenty of time to prepare it for roasting.

If your turkey feels firm and cold (we call it "crusted") don't worry—it will easily soften!

ON ROASTING DAY

- Keep the turkey in its bag and submerge it in cold running water until it feels soft.
- Just prior to roasting, remove the turkey from the bag and rinse it thoroughly with cold water—inside and out.
- Careful rinsing will bring the inside of the turkey to the proper temperature, for even roasting.

Visit www.diestelturkey.com for great recipe ideas, cooking tips, FAQs, and to learn our family secrets for cooking delicious turkey.

Enjoy our sustainably farmed turkey products year-round. We are grateful that you support our family's ranch.

The Diestel Family
Tim, Joan, Jason, Garrett & Heidi

A FAMILY-RUN SUSTAINABLE RANCH
SINCE 1949

At the ranch I'm
chilled for freshness
so make sure to
check my temperature
before roasting day!

—Your Fresh Diestel Turkey

