



Hylands School Farm Turkey Order Form 2017

We are already planning and organising away, aiming for a fantastic Christmas. We want to do all we can to make your Christmas as easy and hassle free as possible, so to save time and help, here is your Order Form.

All our **Free Range** turkeys are farm reared, and dry plucked (8lb – 27lb).

No.	Name	Telephone	Cooking Weight (kgs)	Type	Giblets (Y/N)	Collection	Payment received	Comments
				T		23 rd Dec		

Collection is from Hylands School 23rd December 10.00am to 4.00pm.

Orders only accepted with full payment. Payment is via ParentPay – using the ParentPay system, please find the category Christmas Turkeys 2017 and pay the amount for the turkey you have requested, and then hand the completed order form in to the school reception.

What Size Turkey do I need to buy?

This will be dependent on how many people are going to be eating the Christmas Turkey and how much in leftovers you require.

- 4kg (9lb) turkey will feed about 6 people with not much in the way of leftovers
- 7-8kg (15–17lb) turkey will feed up to 10 people
- 10-11kg (22-24lb) turkey is going to feed plenty of people, maybe 15-20.

Prices: Please order based on the cooking weight you require.

FRESH TURKEYS

PLUCKED WEIGHT		COOKING WEIGHT		PRICE (2017)
KGS.	LBS.	KGS	LBS	
3.7	8.1	3	6.6	£44.00
4.9	10.8	4	8.8	£49.00
6.0	13.2	5	11	£54.00
7.3	16.1	6	13.2	£59.00
8.6	18.9	7	15.4	£64.00
9.7	21.3	8	17.6	£69.00
11	24.2	9	19.8	£74.00
12.4	27.3	10	22	£79.00
13.6	30	11	24.2	£84.00
14.9	32.7	12	26.4	£89.00

Hylands School farm turkeys are produced in association with East End Farm, Roydon.
Hylands School acknowledges the support and help received from the farm.



Portioned birds £5.00 extra – please put this requirement in comments if you require this option.

Notes:

Please note that the size of free range birds are not always predictable, but we try to match orders with weights and we do normally keep within the kilo ordered; we do ask for a tolerance of plus or minus 1 kilo from the weight ordered if required.

When you buy your turkey, it will come 'oven ready' in a plastic bag. To complete the preparation before cooking, as with all meat, give it a final clean, then rinse it under a tap and wash over with salt water and dry.

Care must be taken not to splash surfaces, utensils or any other food during the cleaning and should be disinfected afterwards.

The birds are fresh and therefore perishable, so care must be taken to refrigerate or store in a cool place at approx. 3C before cooking. Always remove the turkey from the plastic bag when you get your bird home; this allows air to circulate.