

All About Turkeys

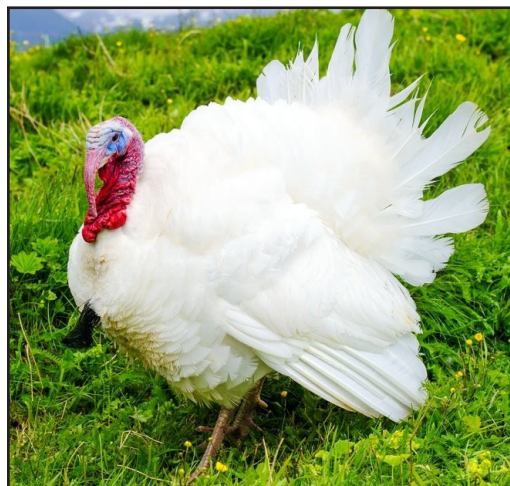
The turkeys most of eat today have very little in common with the Standard Bronze turkey. The turkey we buy in the supermarket is a breed with white feathers, called the “White Breasted Tom.”

Commercial producers prefer turkeys with white feathers because white feathers don't

leave pigment spots under the skin when they are plucked. The White Breasted Tom is the result of many years of selective



Standard Bronze Turkey



White Breasted Tom Turkey

breeding. In addition to having white feathers, the breed also has more breast meat and meatier thighs than early turkeys. Today, the White Breasted Tom is the only turkey in large-scale production in the United States. White Breasted Toms are usually raised indoors so they will be

protected from airborne bacteria, viruses, and diseases carried by migratory birds. Indoors, the flock is also protected from predators. The turkeys are fed a diet of corn and soybean meal mixed with a supplement of vitamins and minerals.