

# Sycamore Spring Farm

2043 Leitersburg Road, Waynesboro, PA 17268

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sycamorespringfarmpa.com • facebook.com/sycamorespringfarmpa

## THANKSGIVING TURKEY ORDER FORM 2021

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone # \_\_\_\_\_ Email \_\_\_\_\_

Please add me to your email list!

I would like to learn more about the following products:

Woodland Pigs    Grass Fed Beef    Pastured Chickens    Pastured Turkeys    Farm Fresh Eggs    Seasonal Produce

*You can order from the following selections. It is strongly encouraged that orders be emailed to sycamorespringfarmpa@gmail.com or phoned in to Brandy Martin at (717) 756-1373 instead of mailed to ensure availability. Deposits are due at time of order, and payment in full is due at time of pickup. An electronic receipt will be emailed to you once your payment has been processed.*

### CUSTOMER ORDER

	# of Birds Ordered	Deposit	Deposit Total
WHOLE (\$4.50/lb)			
Broad Breasted Whites	_____	X \$25.00/bird	= \$ _____ .00

**Deposit Due At Time of Order \$ \_\_\_\_\_ .00**

Please select first and second option for sizes. Sizes cannot be guaranteed, but we will strive to get as close to your desired poundage as possible.

Under 12lbs \_\_\_\_\_ 12 to 17lbs \_\_\_\_\_ 17 to 22lbs \_\_\_\_\_ 22lbs+ \_\_\_\_\_

Additional notes regarding the size of turkey you desire: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

*A PayPal link will be emailed for all orders emailed or phoned in. Checks can be made payable to Seth A. Martin and mailed to or dropped off at the farm.*

### FARM USE ONLY

Customer: \_\_\_\_\_

Whole Bird \_\_\_\_\_ /lbs X \$25.00/lb = \$ \_\_\_\_\_ .\_\_

Minus Deposit for  
# of Birds \_\_\_\_\_ - \$25.00/ = - \$ \_\_\_\_\_ .\_\_  
bird

AMOUNT  
DUE = \$ \_\_\_\_\_ .\_\_

Date Billed: \_\_\_\_\_ / \_\_\_\_\_ /2021

Payment Received: \_\_\_\_\_ / \_\_\_\_\_ /2021

Cash    Check    Credit Card    PayPal

**Farm Pick Up On: Monday, November 22, 2021 or email/call to make other arrangements prior to the pick up date**



*Our Broad Breasted white turkeys are received from the hatchery as day old chicks. Our turkeys will spend the majority of their lives outside in movable pens that are rotated to fresh pasture until they will be ready for your dinner table. On the pasture, the turkeys have access to all the nutritional benefits the pasture holds, along with locally sourced non-GMO soy free grains and fresh water. These turkeys never see antibiotics or hormones before they arrive at your dinner table. They will be butchered so they are ready FRESH for Thanksgiving!*

**PLEASE NOTE:** When you purchase a turkey from us for the Monday, November 22nd butcher date, it will be delivered by us to our butcher. We pick up all the orders from the butcher together and then you can come to the farm to get the birds you have purchased. You will be notified by email and/or phone when the birds are ready to be picked up. All birds must be picked up on the date specified unless otherwise arranged beforehand and paid for in full at time of pickup. There is no additional butcher fee beyond the per-pound pricing as the birds are butchered as a courtesy to our customers.