

## Let's Talk Turkey

By: Meagan Moellers

The traditions, sights and aromas of Thanksgiving are upon us once again. Sit back and imagine the sweet smell of potatoes, corn, rolls and pumpkin pie baking in the oven as you cheer on your favorite football team or admire the giant balloons making their way down the streets of New York. But before you say your prayer of thanksgiving and indulge in that perfectly prepared dinner with your family and friends, let's take a journey together uncovering the history of the most important part of the meal and what impact it has on Iowa's economy. The turkey!

Though there is no real evidence that turkey was served at the first Thanksgiving, Pilgrim's were already familiar with raising and eating turkey in Europe. Through the years it has become the main course of most Thanksgiving meals. Fossils have proven that wild turkeys have been a part of North America for more than 10 million years. Beginning in the 16th century, turkeys were domesticated. Today over 46 million turkeys are consumed during the Thanksgiving weekend in America, making it truly the most recognized icon of this traditional holiday. (Compare this to 22 million eaten at Christmas and 19 million at Easter.) Enjoy this holiday season and be sure to remember the huge effort Iowa's turkey producers make to get that delicious turkey to your table each year.



### Iowa's Turkey Industry

The turkey industry is an important agricultural value-added activity for rural areas:

- 8.54 million turkeys produced each year
- 207 full-time employees work for the turkey producers
- 1,750 employees work at the four processing facilities
- Accounts for over \$810 million in total sales and \$253 million in value-added activities
- 9.7 million bushels of corn and 108,000 tons of soybean meal were used
- Iowa currently imports nearly 6 million turkeys a year from surrounding states to support the processing facilities

The U.S. turkey industry is geographically concentrated with five states producing nearly 60 percent of the total national output (Minnesota is the top production state)

Turn to page 2 to learn what an Iowa turkey producer has in common with the White House.



**Office will be closed on  
Thursday, Nov. 27 and  
Friday, Nov. 28**

*(Linecrews will be working on Friday)*

**NEW OFFICE HOURS  
(effective Nov. 17)  
7:30 a.m. – 4:00 p.m.**



May your Thanksgiving be Blessed  
with the Bounty of the Season,  
Love of Friends and Family and a  
Harvest of Smiles.

### Inside this issue...

**PAGE 2-3**

Iowa Turkey to White House  
Turkey Trot Race  
Kid's Korner

**PAGE 4**

'Round About Iowa Events  
Pole Safety

**PAGE 5**

Billing Details  
Outage Map

**PAGE 6-7**

Energy Saving Tips

**PAGE 8**

LED Rebates  
Holiday Safety

**PAGE 9**

Capital Credits  
FEMA Project

**PAGE 10**

Peak Alert Notice  
Gift Certificates

**PAGE 11**

Seafood Recipes

**PAGE 12**

Dates to Remember  
Value of Electricity

*Be Iowa Proud...*

# Iowa Turkey Presented at White House

**F**or the first time in many years, the National Thanksgiving Turkey will be coming from central Iowa. Since 1947, the National Turkey Federation has presented the President of the United States with a live turkey and two dressed turkeys in celebration of Thanksgiving. This has also become the unofficial start of the holiday season for our nation.



## Turkey Marinade Recipes from Iowans

### Steve's Turkey Marinade-

Combine 1/3 cup lemon juice, 1/4 cup soy sauce, 1/4 c vegetable oil, 2 tablespoons brown sugar, 1/2 teaspoon ground ginger, 1/4 teaspoon black pepper, 3 tablespoons ketchup and 1 teaspoon minced garlic.

RECIPE FROM: Steven Burrows, Sumner, IA

### Tex-Mex Marinade-

Combine 1/2 cup lime juice, 1/2 cup orange juice, 2 tablespoons snipped fresh cilantro, 6 tablespoons olive oil OR vegetable oil, 2 tablespoons chili powder, 1 tablespoon cumin, 1 teaspoon salt, 1 teaspoon bottled hot pepper sauce, and 4 cloves garlic, minced.

RECIPE FROM: Shirley Schermer, Wayland, IA

### Marinade Tips:

- Prepare approximately 1/2 cup of marinade per pound of turkey
- Refrigerate turkey in the marinade. NEVER leave at room temperature.
- Refer to recipe for length of time, usually for 2 to 24 hours.
- Remove turkey from marinade before cooking. Discard the marinade.

### Cookbook

Order your "Cooking With Turkey" cookbook today from the Iowa Turkey Federation. This cookbook is free with a shipping charge of \$3 per cookbook.

Go to [www.iowaturkey.com](http://www.iowaturkey.com) for more recipe ideas and to order your cookbook.

*Turn to pages 6-7 for ways to save money this year when preparing your meal.*



This is a great accomplishment for Paul and Mary Hill from Ellsworth, Iowa. Their son Nathan, his wife Betsy and children Collin and Conner, are also helping to raise the turkey. The Hill family will be traveling "first class" with their prized turkey to our nation's capital. They will be escorted from the airport to the White House for the dedication ceremony and will then fly to Disneyland, where the turkey will be the grand marshal of "Disney's Thanksgiving Day Parade." After the parade, he will be a part of the holiday display and will stay there the remainder of his natural life.

Congratulations to the Hill family! Another chance for us to be Iowa Proud!

### History of the National Thanksgiving Turkey

Even though live turkeys have been presented to presidents since the Lincoln administration, the present dedication ceremony started in 1947 when the first National Thanksgiving Turkey was presented to President Harry Truman. Visit [www.whitehouse.gov/holiday/thanksgiving](http://www.whitehouse.gov/holiday/thanksgiving) for pictures from many of the traditional holiday celebrations. Want to be a part of this year's National Thanksgiving Turkey? You can vote to name the Thanksgiving Turkey from Iowa.

## Learn more about the turkey

- ▶ A newly hatched turkey is called a poult
- ▶ A female turkey is called a hen and a male turkey is called a tom
- ▶ Only the tom turkeys gobble, hens make a clicking noise
- ▶ A group of turkeys is called a flock
- ▶ A hen can lay 90-110 eggs in their 25 week production cycle. One tom turkey can father as many as 1,500 poults during a 6 month production cycle
- ▶ Toms and hens are raised separately. A turkey grower will raise one or the other
- ▶ It takes about 14 weeks for a hen and 18 weeks for a tom to grow to market weight
- ▶ The average weight of a tom is 35 pounds and a hen is 23 pounds
- ▶ It is estimated that turkeys have approximately 3,500 feathers at maturity
- ▶ Hormones are not used to raise turkeys. It is illegal. Their use for any turkey production was banned in the 1950's
- ▶ Turkey sandwiches account for 48% of all turkey consumption

(Sources for turkey article: National & Iowa Turkey Federations, Department of Economics Iowa State University and [www.theholidayspot.com](http://www.theholidayspot.com))

## Turkey River Turkey Trot Race and Fun Walk • Sat. Nov. 22, 2008

Prairie's Edge Nature Center  
11562 Valley Ave., Cresco, Iowa

Race begins at 9 a.m.  
The 4 mile run/walk is on a paved and scenic course. For registration forms and more information:  
[www.risingsunwellness.net/turkeytrot.pdf](http://www.risingsunwellness.net/turkeytrot.pdf)



### TO BENEFIT...



**NEICAC**  
(Serving Allamakee, Bremer, Chickasaw, Clayton, Fayette, Howard & Winnebago Counties)

## A Great Cause

The Turkey River Turkey Trot is held to raise food and funds for the NorthEast Iowa Community Action Corp.

The NEICAC is a non-profit organization that serves seven counties in Northeast Iowa. Participation in the event will help those less fortunate or those facing challenging times during the Holiday season.

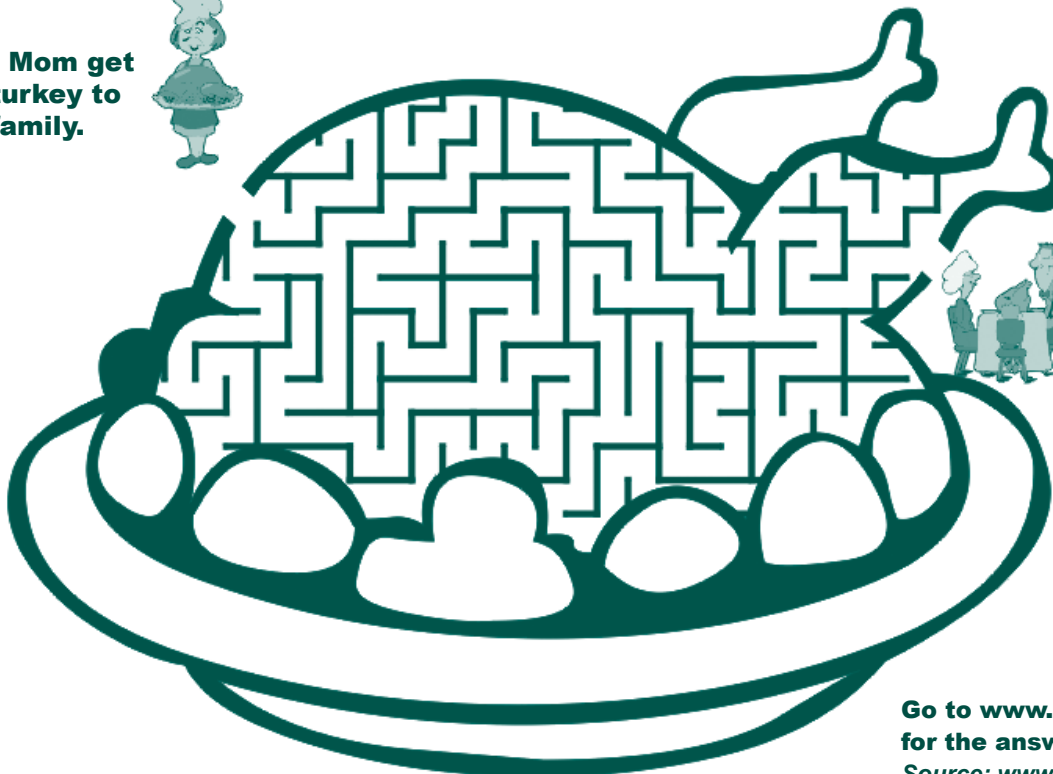


## Kids' Korner

Kids' Korner Kids' Korner



Help Mom get the turkey to her family.



Go to [www.hawkeyerec.coop](http://www.hawkeyerec.coop) for the answer.

Source: [www.printactivites.com](http://www.printactivites.com)