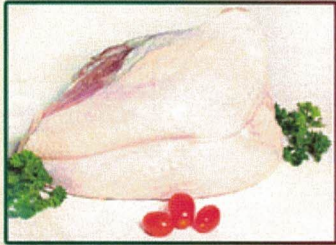
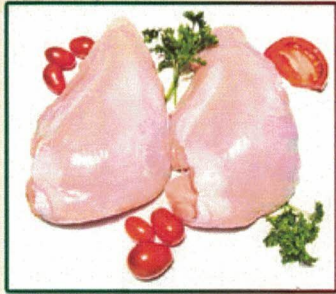


Whole Turkeys
10-30 lb



Turkey Breasts
4-14 lb



Boneless Skinless
Turkey Breast



Turkey Legs



Turkey Wings

SENSENIG TURKEY FARM
465 Reifsnyder Road
Lititz, PA 17543

SENSENIG TURKEY FARM

*presents
to you*

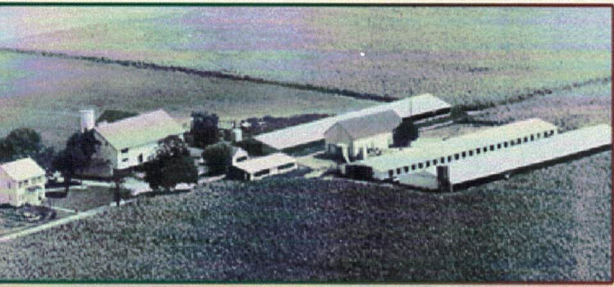


All Natural Farm Fresh TURKEY

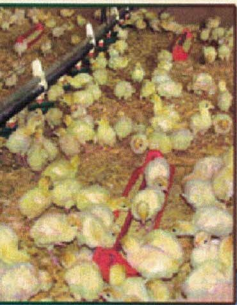


*Savor the flavor
of farm fresh turkey!*

Savor the flavor of farm fresh turkey!



It all started . . . in 1948, when John Sensenig (Grandpa) moved to a farm in the beautiful Brubaker Valley, in Elizabeth Township, Lancaster County, Pennsylvania. As a young, energetic farmer, he dreamed of specialized farming. With the help of a local feed mill he entered into turkey production.



In 1959, Grandpa built his first turkey barn. Coinciding with his turkey production, he began "dressing" turkeys. First this was done in the woodshed and farmhouse kitchen. Then in the early 60s, a garage was built that was used to process turkeys over the holiday season. Grandpa's number one



goal was to serve the Lord, and second to have satisfied customers.

Over the past 50 years, many changes have come to Sensenig Turkey Farm, home of the Valley Belle Turkey. Here and there additions were made to the garage. In 2002, processing



moved from a seasonal holiday event to a year round, weekly event. Today Sensenig Turkey Farm has a USDA inspected plant. But the goal is still the same. We aim to please God and our customers.



The turkeys grown on our farms come from hatcheries in neighboring states as one day old poults. The poults are placed in brooder houses with modern computerized ventilation systems. At five to seven weeks of age the birds are moved to grow out barns, which are at least one half mile away as part of our bio-security plan. These barns allow for plenty of room for the turkeys to roam, with fresh air and clean water. Our turkeys are fed an all vegetable diet. No animal byproducts are used. The grains, corn and soybeans, are basically grown on our farms. Turkeys are never given growth hormones. Antibiotics are only used therapeutically to help insure a healthy bird for our customers.



Our turkeys are processed on our farm under strict sanitation standards. They are all natural with no preservatives added.



Savor the flavor of an all natural, farm fresh turkey from Sensenig Turkey Farm!

