This Week, When You Talk Turkey, Talk

No doubt about it, there's going to be a lot of turkey talk this week. And you're going to hear a lot of bragging about whose bird is top turkey. Whether it was smoked in Raeford, Marshville or wherever.

One thing to remember. Since 1949, Stegall Hickory Smoked Turkeys have been the source of many a delicious meal throughout the Carolinas and the Southeast.

We still use the original secret Stegall family recipe developed thirty-six years ago—which itself is based on an old-world German recipe. Each whole turkey is marinated in the secret marinade for six full days. Then, it's bathed in hickory smoke and cooked for another twenty-four hours. The result: an epicurean delight. Rich with hickory flavor Perfectly seasoned. Tender to the taste and ready.

Not only that, but because of their all-natural preparation, Stegall Hickory

Smoked Turkeys deliciously fit into a multitude of diets.

	ny POL us and savings on on buille Farm Store. Price Each	428.00
SEND: Whole Smoked Turkeys Whole Smoked Turkeys Whole Smoked Turkeys Smoked Turkey Breasts	(small/9-10 lb) (medium/10-11 lb) (large/11-12 lb) (4-5 lb) Total \$ Other sha	431.00 433.50 121.50
Ship to enclosed gift list. Note: Must have street address ship immediately. Ship i Ordered by:	ship to actuate annot ship to P.O.	720
Name Address City Phone	efore? [] Yes [] No	moked Turkey, Inc.)
please charge to my		
	Inc., 108 East Marshville Bo Ina 28103 rder; call (704)624-6628.	- meth

Low in calories, salt, and cholesterol,

high in protein and other nutrients—they make the perfect gift for everyone on your holiday list. Not to mention yourself and your family.



We certainly hope you have a lot of fun and when turkey talk gets serious, talk Stegall.

Stegall Hickory Smoked Turkeys of Marshville, N.C. Purely smoked. All-natural.

Where There's Hickory Smoke, There's Stegall