

BATES

HOUSE OF TURKEY RESTAURANT



(334) 382-6123
I-65 – Exit 130

Bates House of Turkey is proud to offer this naturally nutritional meat for your eating enjoyment. We, at Bates House of Turkey, use only select turkeys from Bates Turkey Farm. Homecooking is our speciality, because we use fresh vegetables and farm fresh turkeys. Our Roast Turkey dinners are just like the old fashioned dinner your grandmother would cook. The Bates family supervises your turkey from the egg to the table to assure you the finest turkey ANYWHERE.



HEALTHY EATING MENU NO FRIED FOODS

OLD FASHIONED ROAST TURKEY DINNER
Turkey, Cornbread Dressing, Gravy, Cranberry Sauce, Two Vegetables, Rolls and Cornmuffin.

SOUTHERN-STYLE HICKORY SMOKED TURKEY SANDWICH
Hickory Turkey on Sesame Seed Bun, Pickles and Potato Chips.

HOME-STYLE ROAST TURKEY SANDWICH
Roast Turkey on Sesame Seed Bun, Pickles and Potato Chips.

ALL TURKEY CLUB SANDWICH
Hickory Smoked Turkey & Roast Turkey on Toasted Bread with Pickles and Potato Chips.

HOT OPEN FACE TURKEY SANDWICH
Roast Turkey served on Toast with Gravy, Cornbread Dressing and Cranberry Sauce.

DELICIOUS BARBEQUE TURKEY SANDWICH
Hickory Smoked Turkey Seasoned with our own Special Sauce served on Sesame Seed Bun, Pickles and Potato Chips.

FRESHLY MADE TURKEY SALAD SANDWICH
Turkey Salad served on Toasted Bread.

ONLY 400 CALORIES TURKEY SALAD PLATE
Turkey Salad garnished with Pickles, Boiled Egg, Fruit, Carrot Stick and Congealed Salad.

Turkey meat is lowest in Cholesterol; the fat is unsaturated, the kind that does not increase the blood cholesterol level. High protein turkey meat is extremely valuable in menus for over-weight people, for diabetics, and heart patients.

CHILDREN'S MENU AVAILABLE

Take home any of these fine turkey products from our kitchen

Southern Style Cornbread Dressing	Hickory Smoked Turkey Breast 6# to 8#
Giblet Gravy	Hickory Smoked Chickens 2# to 3#
Turkey Salad	Natural-Basted Oven Ready Turkeys — 8# to 35#
Barbeque Turkey	Natural-Basted Oven Ready Breasts — 6# to 11#
Condolence Trays — Party Trays	Hickory Smoked Turkey Sausage
Boneless Honey Cured Turkey Breast — 2# to 3#	*Basted as nature intended—no additives or preservatives
Sliced Hickory Smoked Turkey	
Sliced Roast Turkey	
Hickory Smoked Turkeys 8# to 12#	



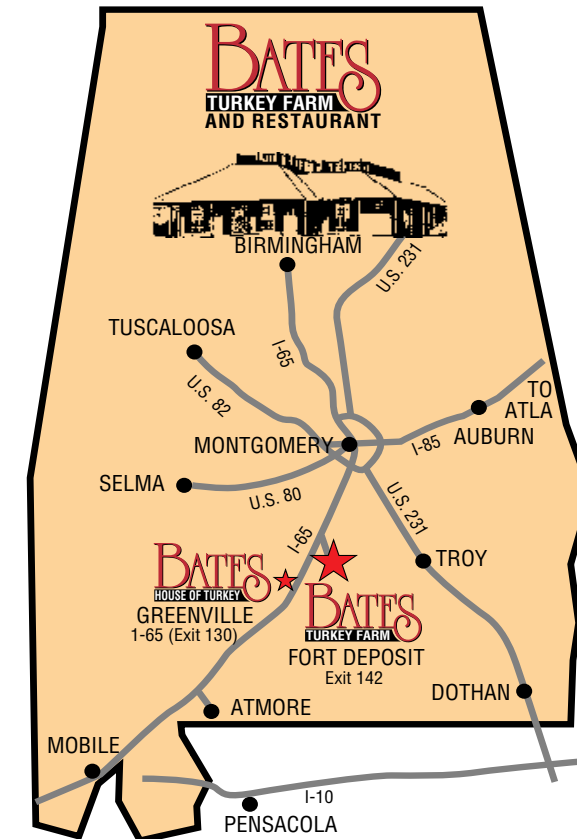
You can't start too young! This is our 5th Generation of Bates coming into the turkey farm. One day, not too soon I hope, I'll be passing on the same heritage and turkey secrets my grandmother gave to me.

Anytime is Turkey Time!

Bates Extra-Fancy Smoked Turkey is as near as your telephone. Order one for that special dinner party you're planning. Or send one to a friend or relative . . . they are great for birthdays, anniversaries and just the thing for Holiday gift giving. All of our smoked turkeys and breasts are shipped UPS for 2 day delivery in our unique styrofoam chest.



From the egg to the table, Bates is best!



Shipments are made on Monday, Tuesday or Wednesday directly from our farm by UPS for 2 day delivery.

If you have established credit with us, we will bill you — if not, please send payment with your order. American Express, Discover, VISA and MasterCard accepted.

Please order early, as we cannot guarantee Christmas delivery on orders received after December 10th.

BATES TURKEY FARM, INC.

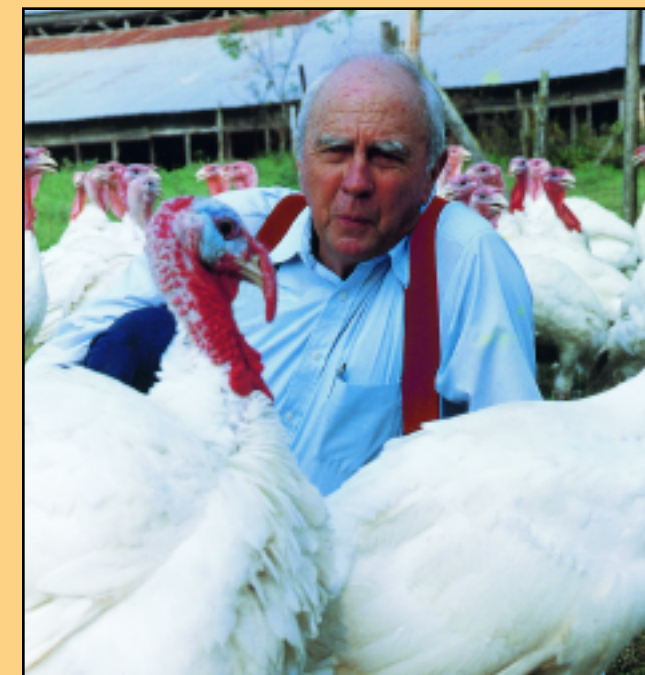
45 Bates Road • Fort Deposit, AL 36032
Farm: (334) 227-4505
Turkey House Restaurant: (334) 382-6123

To Place an Order: (888) 249-4505
Fax: (334) 227-4386
or Email: sales@batesturkey.com

www.batesturkey.com
(For faster service, call order in.)

BATES

TURKEY FARM AND RESTAURANT

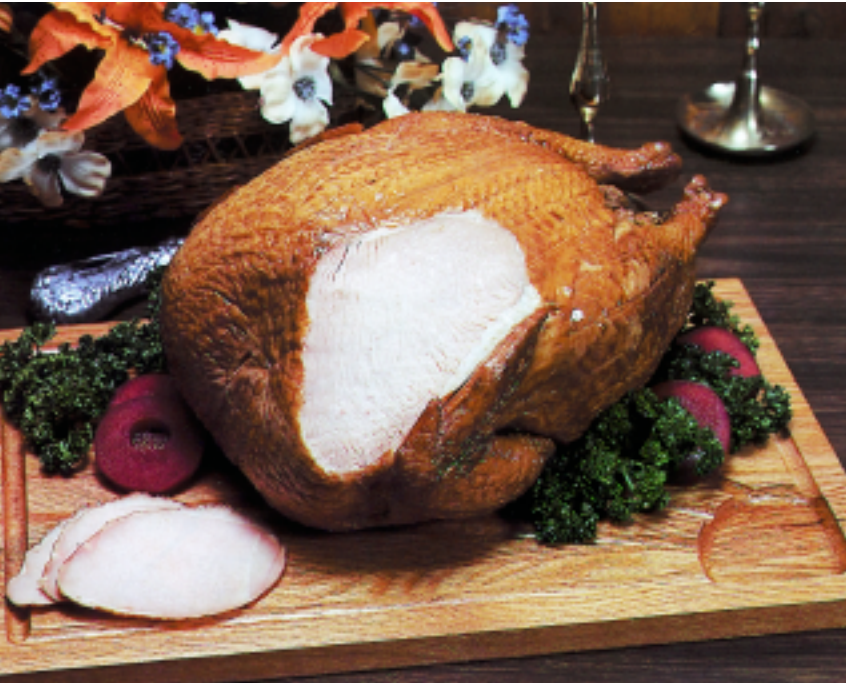


Bates Turkey Farm "Hatched" (literally) in June of 1923. That's over 80 years we've been in the turkey business. It began the day my great aunt, Mamie Bates, gave my daddy nine turkey eggs as a wedding present! For over 60 years our family, five generations, have operated the farm with but one purpose in mind . . . produce the finest turkeys to ever grace a table.

Our farm is located 5 miles east of Fort Deposit, in historic Lowndes County, Alabama, 2½ miles east of I-65 Exit 142 in Logan, Alabama.

In 1969 we opened Bates House of Turkey in Greenville, Alabama. From a turkey sandwich to a complete old-fashioned roast turkey dinner...our restaurant is sure to please the whole family. We look forward to serving you. Hope to see you soon!

Bates Hickory-Smoked Turkey



**Extra Fancy Hickory Smoked,
Fully Cooked Whole Turkey**
HST8 (9-10½ lbs.) \$41.50
HST10 (10-12 lbs.) \$46.50

Both turkeys are so tender and moist! Both flavorfully smoked to perfection from green hickory wood cut on our farm daily. The HST-10 is just a couple of pounds larger than the HST-8 but the 2 lbs. are mostly meat. You simply can't beat these turkeys for old fashioned smoked flavor. Let me add that turkey meat is lower in cholesterol, higher in protein and lower in calorie content than other cooked meats. What a combination . . . flavor and nutrition in one delicious meal. You can't beat it!

Bates Turkeys are Free Range Turkeys

**HSB — Extra Fancy
Hickory Smoked,
Fully Cooked
Turkey Breast (6-8 lbs.)
\$47.50**

For all you devotees of white meat, there is our extra large, extra tender, extra delicious, HICKORY SMOKED TURKEY BREAST. These beauties (6-8 lbs.) are just about all meat! I'll bet you've never seen as much white turkey meat at one time in your life!

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www.batesturkey.com

Email sales@batesturkey.com



**Boneless, Sliced, Hickory
Smoked, Turkey Breasts
HCBB
(2 Breasts 2½-3 lbs. each)
\$56.50**

Completely boneless and cured with premium Tupelo Honey, each Bates Turkey Breast is hickory smoked to perfection from wood cut and split on the turkey farm.

Each breast is perfectly sliced so each slice is uniform in size and ready to serve. Moist and tender—these Bates Spiral Cut Sliced Turkey Breasts are great for quick sandwiches or elegant dinner parties.

L.A. Southern Pecan Pie*

Made with pecans grown in Lower Alabama for the finest in southern desserts.

Hickory Smoked Turkey (9-10½ lbs.) + Pecan Pie HST8-P \$56.45

Hickory Smoked Turkey (10-12 lbs.) + Pecan Pie HST10-P \$61.45

Hickory Smoked Turkey Breasts (6-8 lbs.) + Pecan Pie HSB-P \$62.45

Boneless, Sliced, Hickory Smoked Turkey Breasts (2 Breasts 2½-3 lbs. each) + Pecan Pie HCBB-P \$71.45

Spiral Sliced Ham (½ Ham 8 lbs.) + Pecan Pie KH7-P \$60.95



** Sorry, we cannot sell pies separately.*



**1/2 Spiral Sliced Kentucky
Ham Hickory Smoked and
Fully Cooked
KH7
(Approx. 8 lbs. each) \$49.00**

So mouthwatering, so perfectly prepared and so elegant, it has become a tradition with many a family. We'd like to introduce it into your home. It's a specially selected ham that is honey cured, fully cooked, and hickory smoked for guaranteed tenderness. Try it and see. You'll be happy you did!

**Things you would like to know,
but probably never asked.**

- Customer Service - We hope we treat you like family. Call us any time Monday - Friday, 8:00 a.m. to 4:30 p.m. (CST) – (888) 249-4505
- Email Orders: sales@batesturkey.com
- We feed our turkeys only all vegetable feed. We pay a little more for our feed, but we never use any feed with animal fats.
- Visit us on our web site at www.batesturkey.com



The secret of the succulent meat of Bates turkeys is our entire flocks feast on whole grains that are richest in nutrients, and are grown without the aid of today's powerful drugs. Our turkeys are grown to their full-breasted best, in a stress free environment in the cool shade of pecan groves by the shores of a small lake.