

UNDESSER TURKEY FARM, AN AREA TRADITION PROVIDING MEALS FOR OVER 45 YEARS

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In 1972, Rick Undesser had 25 turkeys in his back yard. When it came time to butcher them, his friends helped out and he gave each of them a fresh turkey for their holiday meal. The following year, due primarily to word of mouth, more folks wanted an Undesser turkey, and the business got an unexpected burst. There were soon 50 turkeys in the back yard and the number snowballed year after year.



Finally, in 1984, once the number of turkeys being raised grew substantially, the state of Illinois stepped in and required annual inspections. The business had to expand to pass inspection of its processing plant. Eventually, in 1993, Undesser Turkey Farm moved to a new location at 10292 Galena Road, Bristol, just west of Route 47 (630/553-5888), a five acre farm owned by his parents for 26 years. So far, three generations have raised and sold turkeys, Rick Undesser being the third.

The turkey farm now raises about 5,000 turkeys a year. Newborn turkeys, called pults, are picked up from a hatchery in Zeeland, Michigan and raised on the Undesser farm. At first they live in cozy, warm comfortable surroundings, and then they are moved to larger areas both inside and out. They are raised on low energy feed which results in slower growth but a better tasting, juicier bird. The major ingredient in their feed is home grown Hi-Oil corn which has more protein than regular corn but no hormones. The corn is mixed with soybean oil and other proteins. Turkeys are carefully monitored to ensure that the farm can supply birds of all sizes for their customers from twelve to thirty five pounds.

Many people in the area have purchased fresh holiday turkeys from Undesser for years; they rave about the taste for which there is no comparison in frozen birds carried by grocery stores. Fresh turkeys are available only in November and December. Throughout the year, frozen turkeys, turkey parts (legs, thighs, wings and necks), and chickens (all natural, no chemicals or hormones, raised with corn & protein feed like the turkeys) are sold in the store on the property. The farm is licensed to raise only poultry. However, also available for sale is Buffalo meat (both ground and one third pound burgers) which has no fat or cholesterol and whole hams made locally (12-30 pounds each) plus fresh bacon.

Online ordering is provided at www.undesserturkeyfarm.com. Please note that they begin to take holiday orders for poultry beginning October 15th. Customers are advised to plan on one half pound per person. Ham and Bacon are available only by order in advance so they have adequate stock on hand.

Check out their ad in this and future issues of our paper for more information.

