

# TURKEY

## HISTORY:

Turkey is the heaviest and largest fowl, which is held as a domestic animal. It's originally from Mexico, from where it has spread over mainland from Atlantic to Pacific. Indians domesticated the turkey and utilized meat for food, feathers for decoration and clothing and bones for tools. Aztecs worshipped turkey as a god; they carved golden pictures and statues of their holy animal. To Europe turkey was brought in the beginning of the 16th century by Spanish sailors and conqueror knights.

## DISTINGUISHING MARKS:

Body is elongated and powerful. Wings there are long, wide and tightly next to the body. Turkey's head is bare, blue-coloured and covered with calluses. On its frontal bone is a meat peg that develops (especially on males) to long trunk hanging over the nose. All male turkeys have black tassel in the middle of their chest.

## MAIN BREEDS:

Turkeys can be lealed in three main types:

- 1) Bronze turkeys are similar to wild turkeys. Primary colour is black, which has glimmering shade of bronze.
- 2) White turkeys are clean white year except the black tassel on their chest.
- 3) Black turkeys are all completely black. They are farmed only in France.

## UTILIZATION OF TURKEY:

Turkey meat is finding its way also to the dining tables of the Finns. Two years ago Finns ate only 200 g of turkey per citizen. Now consumption is risen already to over one kilo per person. Turkey contains plenty of protein, calcium, B-group vitamins and many minerals, but little greases. In six years the amount of turkey meat consumption will rise already to four kilos.

