

The Gobbler

Our Famous Turkey on a stick

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Our Product

Our product is named the Gobbler. It includes our famous turkey on the stick, and our famous ranch sauce.

The ranch sauce is a creamy delicious sauce with many fresh seasonings. All of our seasonings are grown locally, and our ranch is made the same day as it is served.

Our turkey is first buttered with our fresh butter that is made by a local dairy farms milk. Then we season our turkey with our blend of fresh organic seasonings. It is then cooked at 450 degrees, and it comes out with crispy skin on the outside and juicy, tender turkey meat on the inside.



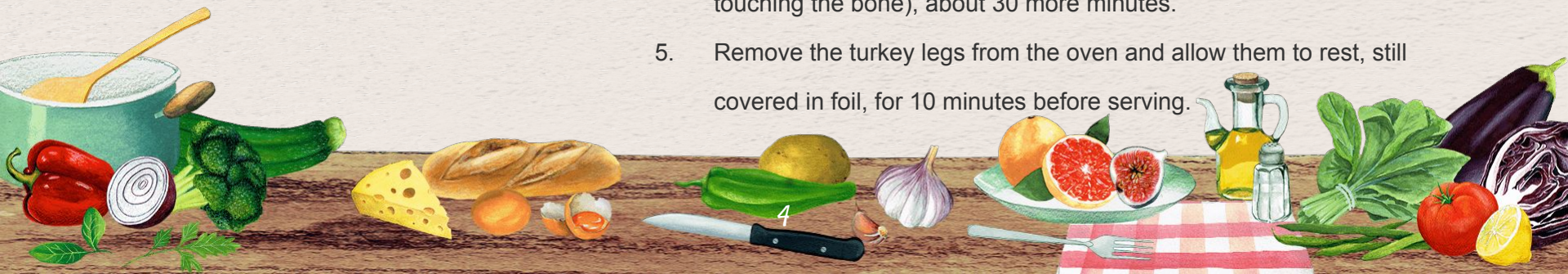
The Turkey Drumstick recipe

Instructions

Ingredients

Canola oil spray
4 drum sticks
¼ cup melted butter
1 teaspoon sea salt
¼ teaspoon black pepper
1 teaspoon garlic powder
1 teaspoon dried thyme
1 teaspoon paprika

1. Preheat the oven to 450 degrees F. Fit a rimmed roasting pan with a roasting rack and spray the rack with canola oil spray.
2. Pat the turkey legs dry with paper towels. Brush them all over with melted butter and rub them with the seasoning mix. Place on the roasting rack and lightly spray with avocado oil.
3. Roast, uncovered, for 20 minutes, until the skin is browned.
4. Loosely cover with foil, to avoid scorching the top, and continue roasting until the juices run clear when pierced with a fork and an instant-read thermometer registers 165 degrees F (make sure it isn't touching the bone), about 30 more minutes.
5. Remove the turkey legs from the oven and allow them to rest, still covered in foil, for 10 minutes before serving.



The Ranch recipe

Ingredients

- ½ cup sour cream
- ¼ cup butter milk
- 2 tablespoons mayonnaise
- 1 tablespoon minced fresh parsley
- 1 tablespoon minced fresh cilantro
- 1 tablespoon minced fresh chives
- 1 garlic clove, pressed or minced
- 1 teaspoon fresh lemon juice
- ½ teaspoon fine salt
- 1 teaspoon ground black pepper

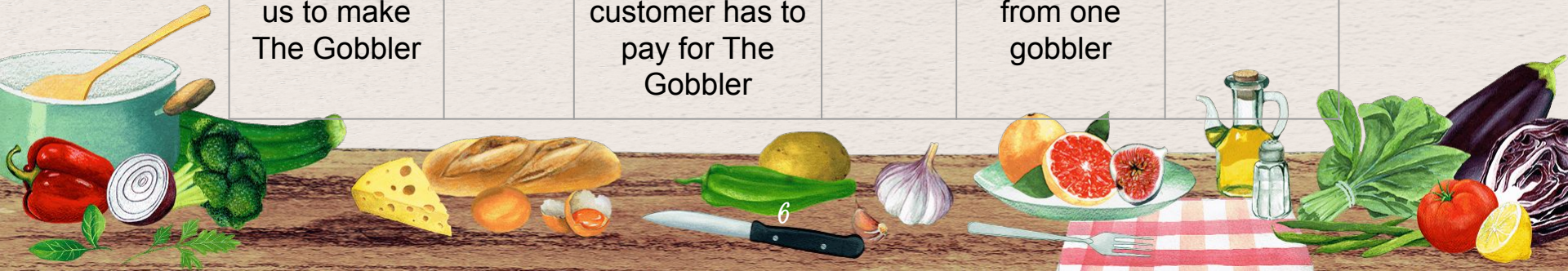
Instructions

1. In a bowl, combine the sour cream, ¼ cup buttermilk, mayonnaise, fresh herbs, garlic, 1 teaspoon lemon juice, salt, and 1 teaspoon of black pepper.
Whisk to combine.
2. This dressing tastes great immediately and even better after a 10-minute rest. Use as desired, and store leftovers in the refrigerator, covered, for 5 to 7 days.



Cost Analysis

Cost for us to make one drumstick	\$2.69	Cost customer has to pay for one drumstick	\$6	Total earned from drumstick	\$3.31
Cost for us to make 1 serving of the ranch	\$0.59	Cost customer has to pay for one side of ranch	\$1	Total earned from side of ranch	\$0.41
Total cost for us to make The Gobbler	\$3.28	Total cost customer has to pay for The Gobbler	\$7	Total earned from one gobbler	\$3.72



Target audience

Our target audience is anyone that loves a juicy, tender turkey, with a side of homemade ranch dressing. It is also for anyone that loves to go to fairs and eat delicious food.

Environment

The Gobbler is going to be sold at the Iowa State fair and county fairs around Iowa. It will also occasionally be sold at fairs in other states.



Marketing Plan



Website

<https://kklein27.wixsite.com/the-gobbler>



Turkey Nutrition Facts

Our turkey on a stick is a great source of protein and it is rich in many vitamins. Dark turkey meat like drumsticks typically contains more vitamins and minerals than white turkey.

Product barcode

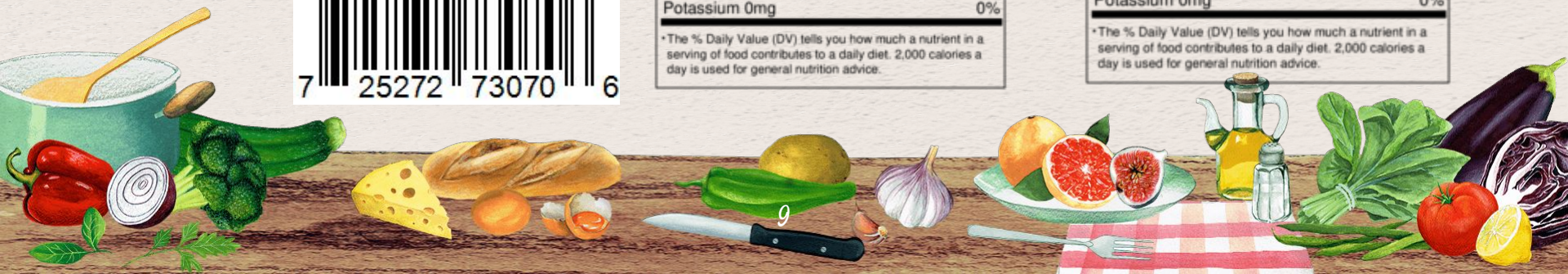


Ranch Nutrition

Nutrition Facts	
Serving size	
Amount Per Serving	
Calories	90
	% Daily Value*
Total Fat 9g	12%
Saturated Fat 1.7g	9%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Cholesterol 5mg	2%
Sodium 70mg	3%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein < 1g	2%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Drumstick Nutrition

Nutrition Facts	
Serving size	1
Amount Per Serving	
Calories	430
	% Daily Value*
Total Fat 21g	27%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 560mg	24%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 56g	112%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



Storing and handling

- We will store the meat in a refrigerator and a temperature of 35 degrees to 38 degrees.
- And we will and we will also store our homemade ranch in a separate refrigerator at the same temperatures.
- When we cook and make the meat and ranch we will be sure to wash our hands and put gloves on.
- We will cook the turkey uncovered, for 20 minutes in a preheated 450°F oven and roast them until they reach an internal temperature of 165°F.
- That should take 30 more minutes cooking to reach the temperature and then we will survey the turkey and ranch.



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Thank You!

