



PECKS ED



THE DIESTEL FAMILY RANCH

PRACTICAL GUIDE TO PECKS EDUCATION



INTRODUCTION



HOLIDAY '20

FIRST TIMERS WELCOME. VETERANS, YOU TOO.

It doesn't matter who you are. None of us learned everything we needed to know to have a satisfying experience come Thanksgiving. Most of us had to learn to master baste with just our own two hands.

That's wrong. Pull on your apron and pull up a chair. Things are going to get messy.

HOW TO FIND “THE ONE” (OR THE NEXT ONE)

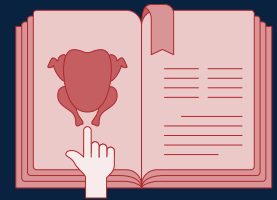
There’s no shame in a little practice—or a lot of practice. After all, it’s true what they say: Practice makes perfect poultry. Ask yourself a few simple questions:

01

EXERCISE

ARE YOU MORE TRADITIONAL,
OR DO YOU WANT TO GO WILD?

Tradition doesn’t have to feel “traditional.” Spice things up with, well, spice. Try a different, less conventional recipe. Experiment a little.

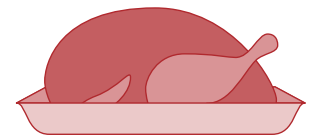


02

EXERCISE

WHAT ARE YOU REALLY
LOOKING FOR IN A BIRD?

All of our birds have a lot to offer. What matters is what matters to you. Antibiotic-free? Non-GMO? Organic? Heirloom? Pasture-raised? Be picky; we can take it (and don’t worry—we’ve got something for everyone).



03

EXERCISE

SIZE REALLY DOES MATTER.

And don’t believe anyone who says it doesn’t. A good rule of thumb is to plan on 1½ pounds of turkey per person. Round up if you want leftovers. (And really, who doesn’t?)

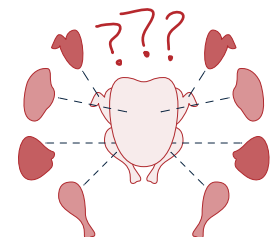


04

EXERCISE

KNOW WHAT YOU’RE WORKING WITH.

Confidence can only take you so far. Sooner or later, you’ll have to stand and deliver. How big is your oven? Do you have a roasting pan? A gravy separator? (What’s a gravy separator?) Point is, don’t bite off more than you can bake (or roast).



FOREPLAY AND FOWL PLAY

WHAT'S THE DIFFERENCE?

If you ask us, there is none. So what do you do when you've found the one, and you're ready to flock? Easy. Everyone, start your ovens.

START WHERE YOU'D EXPECT: WITH A KISS.

Keep It Simple, Stupid. (Sorry, but why complicate things?) When you're preparing to tackle the turkey—especially for your first time—it's enough just to do it. You don't need to be a hero.

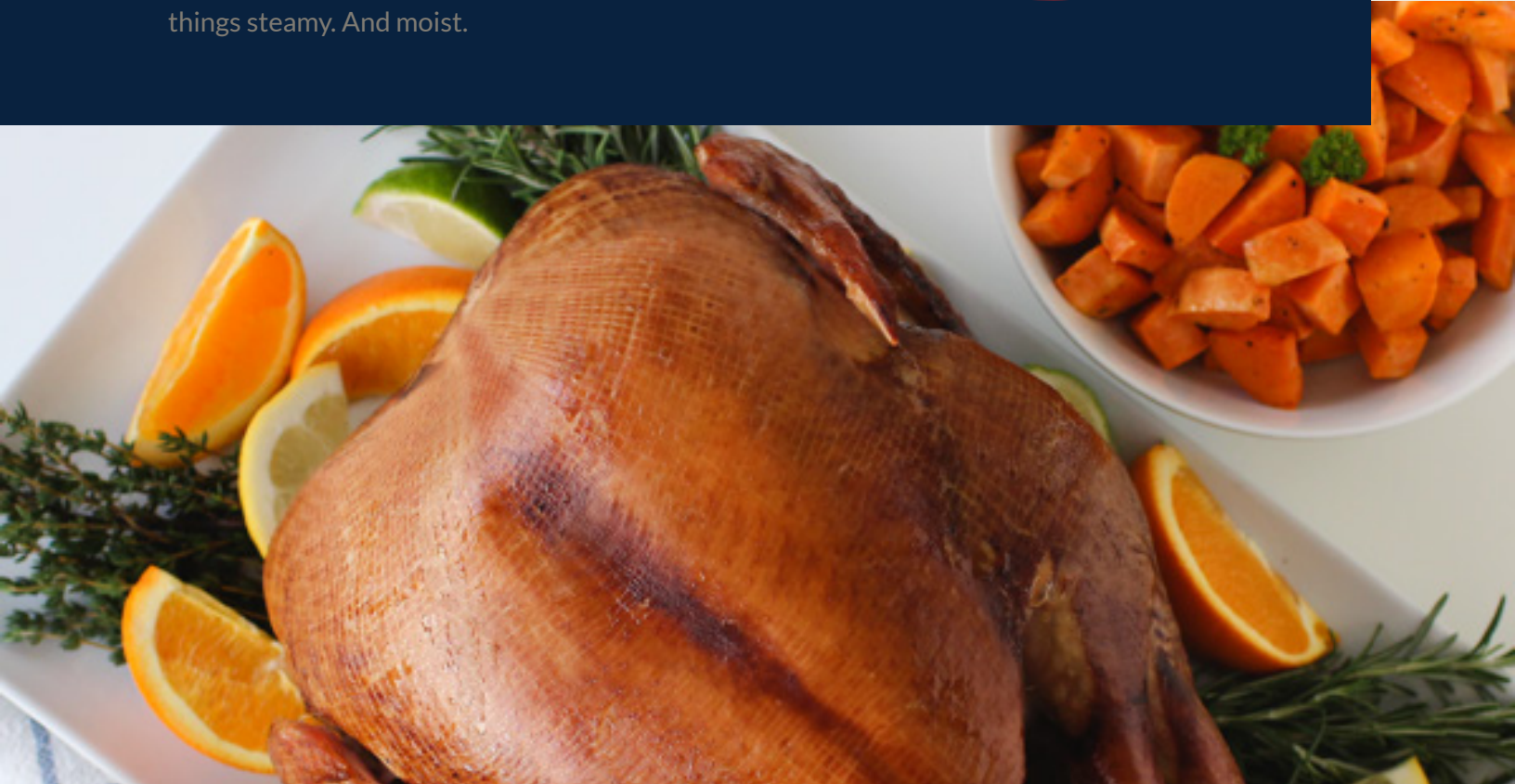
PRACTICE, PRACTICE, PRACTICE.

Don't let your big bird be your first bird. Want to try something new?

Roasting for the first time? Practice on another bird before Thanksgiving Day comes.

INVEST IN ALL THE RIGHT TOYS.

It doesn't take much, but the one thing that'll really start your fire (or at least measure it) is a good thermometer. Nothing spoils the mood like dry meat. A good thermometer helps keep things steamy. And moist.



HOW TO ENSURE NOBODY KNOWS IT'S YOUR FIRST TIME

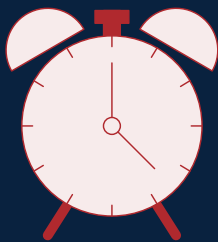
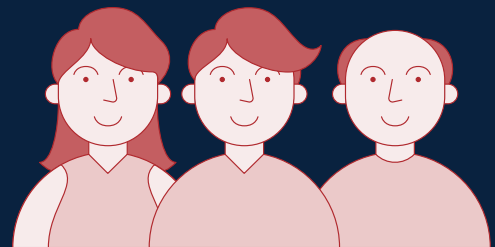
Things are bound to feel a little awkward, but don't let your nerves get the best of you. With a little planning (and no need for luck), you'll host like you know your way around the block (er... oven).

01

INVITE YOUR FRIENDS TO JOIN ON THE FUN.

TIP

When it comes to sides, just because you pick 'em doesn't mean you have to make 'em. Instead, make a plan and delegate. Ask your guests to bring a dish you've assigned, or let them choose from a list.



AS ODD AS IT SEEMS, MAKE A SCHEDULE AND STICK TO IT.

What's the best way to keep your kitchen running like clockwork? Work according to the clock. Know when everybody needs the oven, and stick to the schedule.

02

TIP

03

TIP

GIVE THEM SOMETHING TO REMEMBER YOU BY.

They'll always have the memories. What's better than that? Turkey. Tender, juicy, mouthwatering turkey. Send everybody home with a little somethin' somethin', and they'll love you a long, long time.





CONCLUSION

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HOLIDAY '20

CONSIDER THIS YOUR GRADUATION

Go get 'em, sport. It's time to step up to the plate (and yes, that's a euphemism, although we're not sure anymore what for).

Still not sure where to start? Start with the bird.

[Click here to browse.](#)

