

Did You Know?



Beltsville Small White Turkey.

Over 300 million turkeys are produced annually in the United States, thanks to ground-breaking research at the **ARS Beltsville Agricultural Research Center** (BARC) in Beltsville, MD.

In the early 1930s, most turkeys were medium to large in size (18-25 pounds) and had a narrow breast without much meat. A survey conducted around that time indicated consumers wanted a smaller turkey (8-15 pounds) that would better fit home refrigerators and ovens, and better serve small families. In addition, they wanted a turkey that had more white meat.

BARC researchers began a breeding program to create a new type of turkey. Four different breeds (White Holland, White Austrian, Narragansett, and Bronze) were used to create this turkey, which made its commercial debut in 1947. In 1951, the American Poultry Association officially recognized the new turkey breed—the **Beltsville Small White**.

The Beltsville Small White not only expanded the turkey market, it became the genetic foundation of practically every turkey sold today. Although extremely popular, consumers still wanted a bird with more breast meat. As a result, the Beltsville Small White was bred with other turkey breeds to create the Broad-Breasted White.

By 1965, the Broad-Breasted White had taken over the turkey market. It fit the commercial niche for a turkey with more white meat, and a family need for a smaller-sized turkey.

As you enjoy your turkey this holiday season... remember to give thanks to ARS scientists for their contribution to a family tradition!

Adapted from information written by Rob Griesbach, Deputy Assistant Administrator, ARS Office of Technology Transfer.



Exotic Turkey Orange Salad

Yield: 2 servings

Meal Type: Salad, Lunch

Ingredients

- 1 Cup cooked turkey, diced
- 1/2 Cup orange segments, or 1/2 can Mandarin oranges
- 1/2 Cup fresh pineapple, cut in chunks (or two canned pineapple rings)
- 1/4 Cup chopped pecans
- 1/4 Cup red apple, diced
- 2 Teaspoons lemon juice
- 1/8 Teaspoon curry powder
- 1/2 Teaspoon salt
- 1/3 Cup mayonnaise

Combine all ingredients. Cover and refrigerate. Serve on lettuce and garnish with orange segments and/or apple wedges.

Source: The National Turkey Federation (www.eatturkey.com).

Please submit story ideas and national award items to Tara T. Weaver-Missick, tara.weavermissick@ars.usda.gov or call 301-504-1663.