



1959

What's cooking at Cook's

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The Stock Pot Newsletter



Let's talk turkey...

Since opening on January 19, 1959 as Holiday House, now Cook's, this former home of the Cook family has served over 8 million customers. At Cook's we celebrate Thanksgiving everyday of the year. Turkey has been, and still remains a customer favorite. All of our turkeys are seasoned and stuffed with our homemade dressing and roasted for 6-7 hours to perfection. Our rich turkey stock is made from our turkey bones and is our base for our giblet gravy (no bases are used) Below are some photos to enjoy.



Founder, Bob Cook

At your service

Michael Cook Sr. *second generation*

Michael Cook Jr. *third generation*

A few turkey facts to digest...

Each year we serve:

1. over 31,000 lbs. of turkey
2. 1,500 gallons of giblet gravy
3. 1,500 gallons of sage dressing

Each year we prep:

1. 3,500 cups of diced onions for dressing
2. 2,500 cups of diced celery for dressing
3. over 3,000 lbs. of bread for dressing

Each year we use in our turkey preparation:

1. 3,000 fresh eggs
2. 600 lbs. of margarine
3. Numerous lbs. of sage, poultry seasoning and paprika



raw turkey



stuffed turkey



turkey stock



roasted turkey



ready to serve