

CHICKEN

Breast (Bone-In & Split)	\$4.59 lb.
10 lb. Bag or More	\$4.49 lb.
Breast Deboned & Untrimmed	\$5.69 lb.
10 lb. Bag or More	\$5.49 lb.
"Boneless Skinless Unsized W/ Skin on Request"	
Breast Cutlet Regular	\$6.59 lb.
10lb Bag or More	\$6.39 lb.
"Boneless Skinless Trimmed Unsliced"	
Breast Cutlet Medium Thin	\$6.99 lb.
10lb Bag or More	\$6.79 lb.
"Boneless Skinless Trimmed Sliced Thin"	
Breast Cutlet Sized	\$7.49 lb.
10 lb. Bag or More	\$7.29 lb.
"Boneless Skinless Trimmed Unsliced Sized 6-8 oz"	
Breast Cutlet Paper Thin	\$7.99 lb.
"Boneless Skinless Trimmed Sliced Very Thin"	
Breast Tender	\$5.69 lb.
Whole Leg (Split on Request)	\$3.59 lb.
10 lb. Bag or More	\$3.49 lb.
Thighs (Bone-In)	\$3.69 lb.
10 lb. Bag or More	\$3.59 lb.
Drumstick	\$3.59 lb.
10 lb. Bag or More	\$3.49 lb.
Thigh Deboned & Untrimmed	\$4.39 lb.
Thigh Cutlet	\$5.39 lb.
2½ lb. Bag or More	\$5.19 lb.
"Boneless Skinless Trimmed W/ Skin on Request"	
Whole Wing	\$3.99 lb.
5 lb. Bag or More	\$3.95 lb.
10 lb. Bag or More	\$3.89 lb.
Cutup Wings (Split w/ Tips Removed)	\$4.49 lb.
Drumette	\$4.49 lb.
Wingette	\$6.49 lb.
Sweet Chicken Sausage	\$5.39 lb.
10 lb. Bag or More	\$5.29 lb.
Hot Chicken Sausage	\$5.59 lb.
10 lb. Bag or More	\$5.49 lb.
Parmesan Chicken Sausage	\$5.59 lb.
Chicken Chopped Meat Dark	\$5.49 lb.
5lb Bag or More	\$5.35 lb.
Chicken Chopped Meat White	\$7.05 lb.
5lb Bag or More	\$6.79 lb.

TURKEY

Turkey Breast (Bone-In)	\$5.99 lb.
Turkey Breast Lobe (London Broil)	\$7.59 lb.
"Boneless Skinless Trimmed W/ Skin on Request"	
Turkey Breast Cutlet	\$7.59 lb.
"Boneless Skinless Trimmed Thick or Thin"	
Turkey Breast Tender	\$7.59 lb.
Turkey Whole Leg	\$3.99 lb.
Turkey Thigh (Bone-In)	\$3.99 lb.
Turkey Steak (Deboned Thigh)	\$4.99 lb.
"Boneless Trimmed With Skin on Request"	
Turkey Chopped Meat Dark	\$5.49 lb.
5 lb. Bag or More	\$5.35 lb.
Turkey Chopped Meat White	\$7.05 lb.
5 lb. Bag or More	\$6.79 lb.
Turkey Drumstick	\$2.39 lb.
Turkey Whole Wing	\$4.19 lb.
Turkey Drumette	\$3.49 lb.
Turkey Wingette	\$4.99 lb.
Turkey V-Wing (Wingette & Tip)	\$4.99 lb.
Turkey Gizzard	\$3.49 lb.
Turkey Liver	\$3.49 lb.
Turkey Heart	\$3.49 lb.
Turkey Neck	\$3.49 lb.
Turkey Back	\$2.39 lb.
Turkey Carcass*	\$2.39 lb.
Turkey Tail	\$2.49 lb.

CHICKEN MISC.

Gizzard	\$3.49 lb.
Liver	\$3.49 lb.
Heart	\$3.49 lb.
Neck	\$2.39 lb.
Back	\$2.39 lb.
Carcass*	\$2.39 lb.
Cleaned Feet (Trimmed)	\$2.50 lb.
V-Wing (Wingette & Tip Attached)	\$6.49 lb.

LIVE POULTRY

ALL PRICES INCLUDES PROCESSING

Broiler Chicken	Clean Wt.: 2½-3 lbs., 3-4 lbs.
Fryer Chicken	Clean Wt.: 2½-3 lbs., 3-4 lb.
Roaster Chicken.....	Clean Wt.: 2½-3 lbs., 3-4 lb., 4-5 lbs., 6-7 lbs.
Young Soup Chicken (Pullet)	Clean Wt.: 2½-3 lbs., 3-4 lb., 4-5 lbs.
Old Soup Chicken (Stewing Hen).....	Live Process*: 2½-3 lb. or Ready to Cook: 5-6 lbs.
Red Chicken* (Colored Feather).....	Clean Wt.: 4-6 lbs.
Turkey	Clean Wt.: 10-12 lbs., 12-14 lbs., 14-16 lbs. and up
Pekin Duck.....	Clean Wt.: 5-6 lbs.
Goose*	Clean Wt.: 8-12 lbs.
Rabbit*	Clean Wt.: 2 ½-4 lbs. AVG.
Small Capon	Clean Wt.: 4-6.99 lbs.
Large Capon*	Clean Wt.: 7-12 lbs.
Guinea Fowl*	Clean Wt.: 3-4 lbs. AVG.
Medium Cornish Hen*	Clean Wt.: 2¼ - 3 lbs., 3 - 4 lbs., or larger
Rock Cornish Hen*	Clean Wt.: 1½-2 lbs. AVG.
Poussin*	Clean Wt.: 1¼-2 lbs. AVG.
Silkie*	Clean Wt.: MARKET
Quail*	Clean Wt.: ¼ lb.

*ADVANCED NOTICE RECOMMENDED

Please note, all live slaughter and scaling are done in the back room. All customers are welcomed to view the slaughter as well as weighing of their products. Wt. tickets are available upon request.

PRICING PER POUND

<u>Live Wt.</u>	<u>Eviscerated Wt.</u>
\$2.99 lb.	\$3.89 lb.
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\$2.99 lb.	\$3.89 lb.
\$2.99 lb.	\$3.89 lb.
\$3.59 lb.	\$4.49 lb.
\$3.19 lb.	\$3.99 lb.
\$3.75 lb.	\$5.19 lb.
\$8.75 lb.	\$12.49 lb.
\$7.95 lb.	\$10.95 lb.
\$3.99 lb.	\$4.99 lb.
\$4.79 lb.	\$5.19 lb.
\$4.99 lb.	\$6.09 lb.
\$2.99 lb.	\$3.89 lb.
\$8.75 ea	\$8.75 ea
\$8.75 ea	\$8.75 ea
\$11.49 ea	\$11.49 ea
\$7.00 ea	\$7.00 ea

Deboning Fees

Chicken	\$3.50 ea
Duck	\$6.00 ea
Turkey	\$12.00 ea

Goffle Brand Pet Food

Original Recipe	\$23.95 box
Organ Meat Mix	\$25.95 box
Fruit & Vegetable Recipe	\$29.95 box
Chicken Medley w/ F&V	\$29.95 box
Turkey Medley w/ F&V	\$30.95 box
Duck Blend	\$31.95 box
Collagen Fruit & Vegetable	\$31.95 box
100% Chicken	\$22.95 box
100% Turkey	\$24.95 box
100% Duck	\$40.95 box

Buy 10 boxes and get 5% off

Each box contains 36 patties.

Check-out our website for more information.
www.gofflepoultry.com/pet-food-for-dogs

Frozen Products

Venison\ Ground Bison\ Elk Burgers\
Wild Boar Burgers\ Wagyu Beef Burgers
Yak Burgers\ Wild Game Sausage\
NY Beef Striploin\ Beef Sirloin Filet\
Squab\ Pheasant\ Alligator Tenderloin

Breaded & Ready to Heat

Tenders, Breaded Cutlets, Nuggets, Bone-In
& Boneless Wings, Popcorn Chicken

Frozen Ravioli

Broccoli Rabe, Cheese, Meat, Spinach,
Smoked Gouda & Kale, Beef Short Rib,
Lobster, Mushroom, Chicken Prosciutto,
Butternut Squash, Eggplant, and More...

Our Mission Statement

To provide the highest quality product at the lowest possible cost. To give our customers an all-natural, custom grown, and processed product that is free of antibiotics, hormones, preservatives, and animal by-products. We strive to be humane in the treatment of all our animals and observe strict State and Federal policies in the processing of our birds.

TURKEY COOKING INSTRUCTIONS

STUFFED TURKEY

325° F SLOW OVEN (UNCOVERED)

READY TO COOK WEIGHT.

(BEFORE STUFFING)	(AFTER STUFFING)
8-12 POUNDS	3 TO 3½ HOURS
12-14 POUNDS	3½ TO 4 HOURS
14-18 POUNDS	4 TO 4¼ HOURS
18-20 POUNDS	4¼ TO 4¾ HOURS
20-24 POUNDS	4¾ TO 5¼ HOURS
24-28 POUNDS	5¼ TO 5¾ HOURS
28-32 POUNDS	5.75 TO 6¼ HOURS

450° F FAST OVEN (COVERED)

(REMOVE COVER LAST 30 MINUTES TO BROWN)

(BEFORE STUFFING)	(AFTER STUFFING)
10-13 POUNDS	2½ TO 3 HOURS
14-17 POUNDS	3 TO 3¼ HOURS
18-21 POUNDS	3¼ TO 3½ HOURS
22-25 POUNDS	3½ TO 3¾ HOURS
26-29 POUNDS	3¾ TO 4¼ HOURS
30-33 POUNDS	4¼ TO 4¾ HOURS
34-37 POUNDS	4¾ TO 5¼ HOURS

UNSTUFFED TURKEY

325° F SLOW OVEN (UNCOVERED)

8-12 POUNDS	2¾ TO 3 HOURS
12-14 POUNDS	3 TO 3¾ HOURS
14-18 POUNDS	3¾ TO 4¼ HOURS
18-20 POUNDS	4¼ TO 4½ HOURS
20-24 POUNDS	4½ TO 5 HOURS
24-28 POUNDS	5 TO 5½ HOURS
28-32 POUNDS	5½ TO 6 HOURS

TURKEY BREAST

16 MINUTES PER LB @ 350° F

(180 F°. INTERNAL BREAST TEMPERATURE)

SEE OUR WEBSITE FOR ADDITIONAL
COOKING INSTRUCTIONS

PRODUCT & PRICE LIST

THE ONLY LIVE MARKET
IN BERGEN COUNTY

ESTABLISHED IN 1948
74 YEARS OF QUALITY & SERVICE

GOFFLE ROAD POULTRY FARM

549 GOFFLE ROAD
WYCKOFF, NJ 07481
PHONE: (201) 444-3238
FAX: (201) 445-6676
www.gofflepoultry.com

Business Hours: Monday-Saturday
Store: 9:00 AM–5:30 PM
Processing/Livestock: 9:00 AM–4:30 PM
Closed Sundays

To Pre-order Online
or view prices, Visit
gofflepoultry.com/menu



For delivery of Goffle Poultry products
Order direct from JustinTimeFoods
www.justintimefoods.com

FEB 2023

Homemade Specials Call Ahead Recommended

Tur-Duc-Ken \$11.95 lb.

Chicken and Turkey Burgers

Hand pressed custom order

Plain \$8.49 lb.
Seasoned \$8.95 lb.

Ready-made [Frozen]

Plain (2pc/pk) \$3.99/pk.
Seasoned (2pc/pk) \$4.49/pk.

Cooked Prepared Items

Chicken Pot Pie \$13.95 ea.
Turkey Pot Pie \$13.95 ea.
Rotisserie Chicken \$5.95 lb.
Rotisserie Duck with Glaze \$38.95 ea.

Hot Rotisserie Chicken

Finishing Times

11:30AM 2:30PM 5:00PM
Phone Reservations are recommended
Daily Varieties - Garlic & Herb or BBQ

Specials on 5-hour request
Special Flavors, Larger Chickens, & Duck

Advance Notice Flavors:
Plain, Lemon Herb, Italian Herb, Rosemary
& Thyme, Salt & Pepper, Teriyaki, and
Spicy