Poultry: Pricing and Order Form

Check all that you want. Call us ahead of time for clarifications.

Contact: 206.940.2040 or Harvest@farmsteadmeatsmith.com 27712 140th Ave SW, Vashon, WA

Please fill-in this sheet entirely. We are not responsible for order confusion. We will inform you when to pick up your order; the order should be picked up within 5 days or we charge \$1 per bird for each additional day for cold storage.

All pricing includes permitted on-farm observation of farmer, and one farmer's assistant (i.e. spouse, farm intern, animal buyer, etc.). If you desire a wider audience and formal education please see our education brochure & service agreement for details.



Slaughter & Butchery



Basic Slaughter Rate: Broiler Chickens: \$7.00/bird; Roosters, Retired Hens: \$10/bird; Ducks: \$15/bird. Turkeys: \$1/lb (\$12min.each). Geese: \$2/lb (\$20min.each) Minimum of 40 birds to book job. \$25 fee apply for all jobs for plucker rental.

Basic package includes the kill, scalding, de-feathering, evisceration, burial of waste on farm, collection of feathers for compost, butcher wrap and the basic offal harvest: __hearts __livers __heads __feet, not skinned

Circle one: Giblets wrapped with each bird or wrapped separately? How many birds our we processing?
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Feet Scalding and Skinning, \$.50/birdgizzard (stomach), \$.50 eachOther(we price accordingly)
-Your order (and any of your customers) is due 48 hours before harvest to ensure we can accommodate your wishes.

*We reserve the right to charge, at our discretion, for any unforeseen challenge to a clean, efficient slaughter environment (i.e. weak water pressure, farm animal interference, etc). Birds must be contained in crates, boxes or other ventilated containers.

Customer/Farm Name:
Quantity processed: (half, whole, multiple lambs, etc.)
Reachable number & email:
May we send you our occasional email newsletter: yes □
I agree to all pricing and conditions herein, signed

Many thanks! Farmstead Meatsmith