

Services

Chicken Processing Equipment Rental

Midwest Homestead Solutions provides a full processing setup that allows chicken keepers the ability to process their own chickens at home. This setup will save you lots of time and energy, without the up front investment for equipment and supplies. This is all while meeting the exemptions for processing your own chickens. [Contact us](#) today for current rates and availability.

The equipment rental includes: kill cones, a burner/pot for scalding, professional grade stainless steel plucker, as well as 2 stainless steel drain tables for evisceration, processing apron, and heavy duty extension cord. If you wish to preserve your birds in heavy duty heat shrink freezer bags and freezer labels, they are available for an additional charge of \$0.50 each.

Wildlife Control Services

Midwest Homestead Solutions provides wildlife control and removal services in the Kansas City, Lee's Summit, and surrounding areas. I will analyze each situation and review signs from the nuisance animal to determine the proper course of action. I specialize in backyard chickens and ducks along with their housing and protection from common predators. This is crucial to safe keeping due to heavy nocturnal pressure from fox, coyotes, bobcats, raccoon, opossum, or skunks in the area.

Chicken Processing Class

Are you interested in learning how to process chickens quickly? Have you wanted to raise your own chickens till fill your freezer each year? Now you can!! [Register Now](#) to reserve your spot in our class scheduled for June 25, 2016, or check out our [Events Page](#).



PRODUCTION | SEE BUY | NET WT. LBS. | PRICE PER LB. | TOTAL \$ PRICE

SAFE HANDLING INSTRUCTIONS
THIS PRODUCT IS FRESH MEAT. SOME FOOD SAFETY AND INSPECTION SERVICE (FSIS) RECOMMENDATIONS FOR COOKING, STORING, AND HANDLING THIS MEAT MAY VARY FROM THOSE FOR OTHER MEATS. PLEASE READ THE LABEL CAREFULLY FOR THE MOST CURRENT INFORMATION. ALWAYS USE THE FOLLOWING INSTRUCTIONS AS A GUIDE.
FOR COOKING: COOK TO A MINIMUM INTERNAL TEMPERATURE OF 145°F (63°C) FOR STEAKS, ROASTS, AND CHOPS. FOR OTHER MEATS, SEE THE LABEL FOR COOKING INSTRUCTIONS.
FOR STORING: STORE IN THE ORIGINAL PACKAGING OR REFRIGERATED PACKAGING. KEEP FROZEN UNTIL READY TO COOK. DO NOT THAW AT ROOM TEMPERATURE. THAW IN THE REFRIGERATOR, IN COLD WATER, OR IN THE MICROWAVE. KEEP FROZEN UNTIL READY TO COOK.
FOR HANDLING: WASH YOUR HANDS AND SURFACES THAT COME IN CONTACT WITH THE MEAT. USE SEPARATE CUTTING BOARDS, KNIVES, AND TONGS FOR MEAT. DO NOT REUSE DISHES THAT HAVE BEEN USED FOR MEAT.
MADE IN THE USA WITH DOMESTICALLY SOURCED PORK.