

# 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.

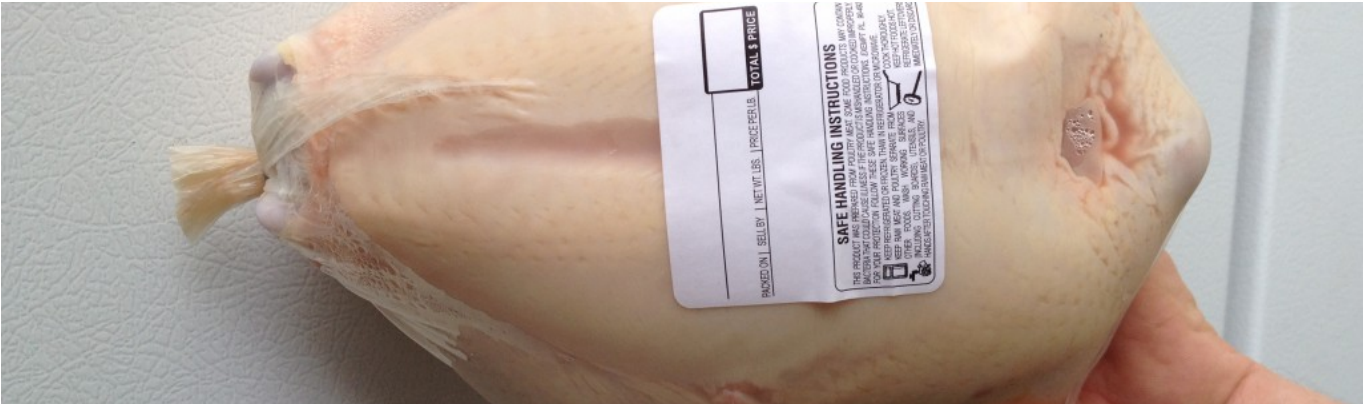
The equipment rental includes: kill cones, a burner/pot for scalding, professional grade stainless steel plucker, as well as 2 stainless steel drain tables for evisceration, processing apron, and heavy duty extension cord. If you wish to preserve your birds in heavy duty heat shrink freezer bags and 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.



PROCESSED BY | SEE BY | NET WT. LBS. | PRICE PER LB. | TOTAL \$ PRICE

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT HAS BEEN TREATED WITH AN ANTIMONY COMPOUND TO PREVENT BACTERIAL GROWTH. IT IS IMPORTANT TO FOLLOW THE FOLLOWING INSTRUCTIONS TO PREVENT BACTERIAL GROWTH AND TO KEEP YOUR TURKEY SAFE.  
1. KEEP TURKEY UNTHAWED UNTIL READY TO COOK. DO NOT THAW AT ROOM TEMPERATURE OR IN WATER.  
2. IF THAWING IN WATER, CHANGE WATER EVERY 30 MINUTES.  
3. COOK TURKEY TO 165°F IN THE CENTER.  
4. LET TURKEY REST FOR 10 MINUTES BEFORE CARVING.  
5. KEEP TURKEY COVERED UNTIL READY TO SERVE.  
6. DISCARD DRESSING AND GRAVY.  
7. WASH HANDS AND SURFACES AFTER HANDLING.  
8. MAKE SURE TO COOK TURKEY TO 165°F IN THE CENTER.