



A Guide to Working with:
King & Sons Poultry Services Inc
8091 Horatio Harris Creek Rd
Bradford, OH 45308
(937) 448-2448
www.KingAndSonsPoultry.com

King & Sons Poultry Services Inc is a USDA Inspected poultry processing plant. We are one of very few USDA Inspected plants that accepts custom flocks. This guide should be used to easily navigate our services and provide the best possible experience for you and your birds.

Communications

For processing scheduling, appointment changes, and cancellations please call (937) 448-2448 or email Jeremy@KingsPoultryFarm.com

Payment

Payment for services is expected at pickup. Payment options include cash, check, or credit card. Returned checks will be charged \$50.00

Scheduling

All slaughter is done by appointment. Slaughter days vary by time of year. It is important for you to notify us a minimum of 21 days in advance if you need to cancel your appointment or move your date. If you need to change your number of birds by more than 50 of what is scheduled, please notify us as soon as you have that information. Failure to notify of these changes in a timely manner impacts our ability to operate our plant efficiently. There is currently no fee for failure to notify, please help us keep it that way.

Transportation

Chicken crates stacked on pallets is the preferred method of transportation. Crates may be available for purchase, yearly rental, or borrowed by appointment - call the plant for availability. If crates are not available wire cages, dog carriers, or loose in a trailer works but is not recommended and will need to be transferred into crates upon arrival. Make sure birds can still move around and get plenty of air during transportation. Use care when handling, excessive wing flapping can cause bone breakage and/or tissue bruising. These kinds of things will be trimmed at slaughter or could result in being condemned by the inspector.

Turkey Transportation

Turkeys are most often brought in loose in a stock trailer, it is HIGHLY recommended that you use bedding or shavings in the trailer, especially if leaving the turkeys overnight. The quality of the turkeys is improved greatly when bedding is used. If you are able, leaving your trailer is preferred and easiest. If leaving your trailer is not an option, we can help you move the turkeys into one of our trailers or holding pens.

Drop Off

Drop off can be done either evening before your appointment from 7:00-8:30PM or morning of your appointment from 7:00-8:30AM. Follow the signs to live bird drop off at the large door opening at the South-East corner of the plant.

You may be contacted in the days before your appointment about a more specific drop off window. Days with many birds we may allow later times than 830AM, days with fewer birds we may ask for birds before 730AM.

Failure to arrive on time can result in your birds not being processed or a late fee of \$400/hour to wait for you.

Pick Up

Pick up is the day after your slaughter appointment from 3:00-5:00PM. Product will be chilled and boxed. Product is expected to be picked up day after your appointment unless arranged otherwise. See Freezing/Storage for more info. Ground product is made the last day of the week and pick up/freezing can be arranged.

Cutting Instructions

A cut sheet should be filled out for your birds. It can be emailed to Jeremy@KingsPoultryFarm.com prior to appointment or brought/filled out day of appointment. A cut sheet can be found at the end of this document. If you have any questions while filling out the cut sheet, please call the plant or ask at drop off. Without accurate instructions we do not know how to process your birds.

Fees

A price list for our services can be found on the next page.

Labeling

Product can be labeled in three ways:

- A generic label with the product name and weight (included in packaging cost)
- A custom label with your Farm Name and contact information, product name, and weight (\$150.00 one-time setup fee)
- A color label with your Farm logo/design. Label cost is your responsibility, please email Jeremy@KingsPoultryFarm.com or call (937) 448-2448 for more information.

Freezing/Storage: *Classic Warehousing, 1050 Progress St, Greenville, OH 45331. 866-526-8050*

Freezing is done on site at a rate of \$40.00 per pallet. Product can be stored in our freezer for up to two weeks, at which point it's sent to the cold storage facility. The cold storage facility will hold your product for you to retrieve at your convenience. Cold storage is \$20.00 per month per pallet, and initial storage/transport is \$40.00 per pallet. Payment arrangements need to be made prior to product to be frozen or stored.



Poultry Processing Price List 2022

Chicken Processing	
Line Fee (waived for flocks over 250 chickens)	\$100.00
Slaughter	\$1.25/bird + \$.22/lb
Save & Package Giblets/Feet (own giblets/feet not guaranteed)	\$2.50/lb
Chicken Cutting	
<i>*Flocks less than 25 all whole, minimum birds per cut applies*</i>	
9 Piece Cut Up (25 minimum)	\$.21/lb
Quartered (25 minimum)	\$.19/lb
Split (25 minimum)	\$.17/lb
Cutup & Separated (100 minimum)	\$.22/lb
Chicken Packaging	
Vacuum Shrink Package (Whole, Cutup, Split, Quartered, Backs)	\$1.15/pkg
Vacuum Pouches (Breast, Drums, Thighs, Wings)	\$.59/pkg
Chicken Boning	
Boning drum quarters	\$.75/lb
Boning drums only	\$1.50/lb
Boning thighs only	\$.80/lb
Breast Tender removal	\$.80/lb
Turkey Processing	
<i>*Turkeys processed October – April. No Turkey Grinding in November* No flocks less than 25 Turkey. No Turkeys over 45lbs</i>	
Line Fee (waived for flocks over 100 Turkeys)	\$100.00
Slaughter 0-29lb birds	\$2.25 + \$.60/lb
Slaughter 30+lb birds	\$2.25 + \$.75/lb
Boning (no heritage)	\$.40/lb
<i>*Includes boning whole turkey, packaging drums & wings, boxing backs*</i>	
Grinding	
Grinding	\$.12/lb
Seasoning	\$.39/lb
Patty and Package	\$.59/lb
Pouches	\$.50/lb
Link and Package	\$.80/lb
Cheese	\$6.00/lb
Apples	\$4.00/lb
Batch Fee (waived for batches over 200lb)	\$10.00
Other Fees	
Initial Freezing per pallet	\$40.00
Transport to cold storage per pallet	\$40.00
Cold storage per pallet per month	\$20.00
Late drop off	\$400.00/hour

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Chicken Cutting Instructions 2022

Farm Name _____ Date _____ Appx Number of Chickens _____

Custom Label Color Label Send to Cold Storage Picking Up _____

Whole _____ 25 minimum Whole Cut Up _____ 25 minimum Split _____ 25 minimum Quartered _____ 25 minimum Cut Up and Separate _____ 100 minimum

Breast Boneless Skinless 2/Package Boneless Skin-On 2/Package Tenders ~1LB Packages Grind _____ LBS

Drum Quarters Whole Quarter 2/Package Split Thighs/Drums Drums 4/Package & Thighs 4/Package

Bone for Grinding _____ LBS Drums _____ LBS Thighs _____ LBS

Wings Wings 6/Package

Backs 50# Box 3/Package Toss

Giblet Gizzard Liver Heart Toss

Feet Package Toss

Processing Notes:

Grind Selection

100# MINIMUM PER SELECTION

	Patties	1# Pouches	Links
____ LBS - Ground Chicken.....	<input type="checkbox"/>	<input type="checkbox"/>	N/A
____ LBS - Chicken Sausage.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Tomato Basil Chicken Sausage.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Chicken Bratwurst.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Sweet Italian Chicken Sausage.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Hot Italian Chicken Sausage.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Chorizo Chicken Sausage.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Chipotle Chicken Sausage.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Chicken Apple Bratwurst.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Cheddar Cheese Chicken Bratwurst	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
____ LBS - Cheddar Jalapeno Chicken Bratwurst.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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Use Only

_____ Backs

_____ B-Less Meat

_____ Bones

_____ Waste

Notes:

Cut Up and Separate Selections

Cut Up and Separate Selections

100# Pattie Sample Price	
Boning drum quarters	\$75.00
Grinding	\$12.00
Pattie	\$59.00
Batch Fee	\$10.00
Total Cost	\$156.00
Cost per pound	\$1.56
100# Seasoned Pattie Sample Price	
Boning drum quarters	\$75.00
Grinding	\$12.00
Seasoning	\$39.00
Pattie	\$59.00
Batch Fee	\$10.00
Total Cost	\$195.00
Cost per pound	\$1.95
100# Seasoned Links Sample Price	
Boning drum quarters	\$75.00
Grinding	\$12.00
Seasoning	\$39.00
Links	\$80.00
Batch Fee	\$10.00
Total Cost	\$216.00
Cost per pound	\$2.16
100# Cheese Links Sample Price	
Boning drum quarters	\$75.00
Grinding	\$14.40
Seasoning	\$46.80
Cheese (20LBs per 100LBs chicken)	\$120.00
Links	\$96.00
Batch Fee	\$10.00
Total Cost	\$362.20
Cost per pound	\$3.02 (120# in product returned)
100# Apple Links Sample Price	
Boning drum quarters	\$75.00
Grinding	\$13.68
Seasoning	\$44.46
Apples (7LBs per 100LBs chicken)	\$56.00
Links	\$91.20
Batch Fee	\$10.00
Total Cost	\$290.34
Cost per pound	\$2.55 (114# in product returned)

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Turkey Cutting Instructions 2022

Farm Name _____ Date _____ Appx Number of Turkeys _____

Custom Label Color Label Send to Cold Storage Picking Up _____

Whole _____

Cutup _____

Boned Out _____

Breast Grind Whole/Pkg Boneless/Pkg

Wings Package Bulk

Drums Package Bulk

Thighs Package Bulk Bone

Backs Toss Bulk

Sausage Selection

Breast _____# Thighs _____#

100# minimum per selection, 25# increments over 100#

(Selection is a finished product)

	_____ LBS	1# Pouches	Links
Ground Turkey	_____ LBS	<input type="checkbox"/>	N/A
Turkey Sausage	_____ LBS	<input type="checkbox"/>	<input type="checkbox"/>
Tomato Basil Turkey Sausage	_____ LBS	<input type="checkbox"/>	<input type="checkbox"/>
Turkey Bratwurst	_____ LBS	<input type="checkbox"/>	<input type="checkbox"/>
Sweet Italian Turkey Sausage	_____ LBS	<input type="checkbox"/>	<input type="checkbox"/>
Hot Italian Turkey Sausage	_____ LBS	<input type="checkbox"/>	<input type="checkbox"/>
Chorizo Turkey Sausage	_____ LBS	<input type="checkbox"/>	<input type="checkbox"/>
Chipotle Turkey Sausage	_____ LBS	<input type="checkbox"/>	<input type="checkbox"/>

King and Sons
Use Only

14# _____

15# _____

16# _____

17# _____

18# _____

19# _____

20# _____

21# _____

22# _____

23# _____

24# _____

25# _____

26# _____

27# _____

28# _____

29# _____

30# _____
