



Chicken Cutting Instructions 2026

Instructions due Friday prior to appointment
 Jeremy@KingsPoultryFarm.com

Farm Name _____ Date _____ Appx Number of Chickens _____

Classic Cold Storage Fresh Pick Up Frozen Pick Up

Whole _____ 50 minimum Cut Up and Separate _____ 250 minimum

Breast Boneless Skinless Boneless Skin-On Pull Tenders Grind _____LBs

Drum Quarters Package

-or-

Thighs Whole -or- Boneless Skinless

Drums Package

Grind Quarters _____LBs
 Grind Thighs _____LBs
 Grind Drums _____LBs

Wings Whole -or- 2 Piece Cut Wings

Backs 50# Box -or- Package -or- Toss

Other How many cases?
 Gizzard___ Liver___ Heart___ Feet___

Processing Notes:

Grind Selection

100# MINIMUM PER SELECTION

Priority		Patties	1# Pouches	Links
_____	_____LBs - Ground Chicken.....			N/A
_____	_____LBs - Chicken Sausage.....			
_____	_____LBs - Tomato Basil Chicken Sausage.....			
_____	_____LBs - Chicken Bratwurst.....			
_____	_____LBs - Sweet Italian Chicken Sausage.....			
_____	_____LBs - Hot Italian Chicken Sausage.....			
_____	_____LBs - Chorizo Chicken Sausage.....			
_____	_____LBs - Chipotle Chicken Sausage.....			
_____	_____LBs - Chicken Apple Bratwurst.....			
_____	_____LBs - Cheddar Cheese Chicken Bratwurst			
_____	_____LBs - Cheddar Jalapeno Chicken Bratwurst.....			

Price List, Policies, Residue Form 500, and Explanations available on website.

If you do not see it listed on this cut sheet there is a reason, please refrain from making your own rules.

I verify these chickens are free of any restricted residues (e.g., drugs, pesticides, and chemical contaminants).

I have reviewed this cut sheet and verify it is correct

Best phone number for questions on cut sheet _____