## **HUBBELL FARM**

6331 S. Galla Road Cedar, Michigan 49621

(231) 947-5600 <u>dahubbell@chartermi.net</u>

## **Spring 2010 Order Blank**

## "Pasturized" Poultry

Price for Boilers is \$3.00/lb.
Boilers may be cut up for an additional charge of \$2/bird.
Number of birds ordered
Deposit is \$5/bird credited against the final price.  Months Available June July Sept
Chicken heart/liver/gizzard Yes No
"Pasturized" Beef
Price \$2.25/lb hanging weight plus butchering costs
Available October. Fees are calculated on the carcass hanging weight.
The processing costs are in addition to the service costs: humane slaughter - \$65/head (split according to percentage of ownership), cut, vacuum pack and freeze - \$.45/lb.
Take-home weights are approximately 20% less than carcass hanging weight due to trimming and deboning.
Deposit is \$125/quarter-head which is credited against the final price.
split half \$2.25/lb average 125 lbs half \$2.25/lb average 250 lbs whole \$2.25/lb average 500 lbs
Do you want liver? Yes No Do you want tongue? Yes No Do you want soup bones? Yes No Do want suet? Yes No

## "Pasturized" Pork

Price: \$2/lb hanging weight plus butchering costs. The deposit is \$100/head or \$50/half and the dressed out percentage of a pig is 90% of hanging weight. The processing costs are in addition to the service costs and are: humane slaughter - \$45/head; \$.45/lb to cut, vacuum pack and freeze, \$.50/lb smoking. I want to have my smoked meat to be nitrate free. (Nitrates are the more modern process of curing the meat. If you choose to not use nitrates the meat will take longer to smoke and some have a concern over its risk of bacteria. This is your choice. We typically choose to have our meat smoked without nitrates.) half \$2/lb average hanging weight 80 lbs whole \$2/lb average hanging weight 160 lbs "Pasturized"Turkey Price: \$3.50/lb How many? Deposit \$25/bird credited against the final price Bone in Turkey Breast \$6.50/lb. Deposit \$10 How many? Available the Sunday before Thanksgiving. **NAME** PHONE ( ) \_\_\_\_\_\_ ADDRESS

Comments, questions, suggestions welcome on back. Document your copy of this order and post on the refrigerator so you won't forget what you ordered. Please return the second copy of the completed form to us for our records along with the deposit for the meat ordered.