

Name/Phone/Address		Total \$:
Date		Receiving Weight:

**the fridge**  
butchery  
delicatessen

## BEEF HOMEKILL & PROCESSING FORM

### Meat Cuts:

(Please circle your preferences)

Steaks will be bagged. If you wish to have them vacuum packed, a \$30 fee per animal will apply. Roasts vac packed as part of processing. Mince in 500g tubes \$10 per 5kg, otherwise bagged.

Steaks Vac Packed      Yes/No  
Diced meat/Mince      500g / 1kg packs

**Eye Fillet:**            Steak    Whole  
**Sirloin:**             Steak    Roast    T-Bone  
**Ribeye:**             Steak    Roast  
**Chuck:**             Steak    Rolled Roast\*    Diced    Mince  
**Rump:**              Steak    Roast  
**Knuckle:**            Schnitzel    Mince  
**Topside:**            Schnitzel    Roast    Mince  
**Shin:**                Osso Bucco    Mince  
**Brisket:**             Roast\*    Corned    Mince  
**Silverside:**         Corned        Mince  
**Bolar/Blade:**      Blade Steak    Roast    Mince  
**Spare Ribs:**        Plain    Marinated \*\*    Mince

\*Seasoning: Sage & Onion stuffing - \$7 per cut

\*\* Marinade/Glaze/Rubs choices and prices over page

### Offal/Bones:

Heart / Liver / Kidneys / Oxtail / Cheeks      Yes / No  
Dog Bones    Yes / No

Pack Size for Steaks/Small Goods      3 / 6 / 9 / 12

Other Notes

Slaughter Charge Beef:            \$90.00 (excluding offal removal)  
Processing Charge:                 \$1.50/kg bone in weight  
Mileage:                                90c/km over 50km from Cromwell  
Vac Pack Charge:                    Mince Charge:  
Stuffing/Glazes:                     Salami Weight:  
Silversides:  
Sausage Weight:

### Small Goods/Gourmet Cuts:

(Please circle your preferences)

*Small goods are taken from your mince allocation.*

*You can choose to bone out all or part of your animal for small goods and gourmet cuts.*

Plain Sausages (\$6/kg)                Yes / No            kgs .....  
Flavoured Sausages\* (\$6-9.90/kg)    Yes / No            kgs .....  
Skinny Sausages (\$8.00/kg)            Yes / No            kgs .....  
Saveloys (\$5.50/kg)                    Yes / No            kgs .....  
Meat Patties (\$6.50/kg)                Yes / No            kgs .....  
Salami \*\* (\$9/kg)                        Yes / No            kgs .....  
Kebabs Marinated (\$5.00/kg)            Yes / No            kgs .....

\*Flavours available: Over page for prices/flavours (min 10kg per flavour)

\*\* Salami Flavours: Cracked Pepper / Garlic / Plain /Chilli (Min 10kg)

The person presenting the animal(s) for processing has been actively engaged in the day-to-day maintenance of said animal(s) for at least 28 days immediately preceding the slaughter.

Sign:

### Homekill Sausage Prices /kg:

<b>Herb &amp; Garlic</b>	<b>\$ 6.20</b>	Malay	\$ 6.70	Apple Cider	\$ 9.20	Manuka Honey	\$ 7.00
Mint & Rosemary	\$ 6.90	<b>Blue Cheese</b>	<b>\$ 9.50</b>	<b>Roast Mustard</b>	<b>\$ 6.90</b>	Pork Fennel	\$ 6.20
<b>Feta Olive Garlic</b>	<b>\$ 8.80</b>	Apple Sage Rosemary	\$ 6.90	<b>Beer Sausage</b>	<b>\$ 8.00</b>	Moroccan	\$ 6.90
<b>Beef Horseradish</b>	<b>\$ 7.00</b>	Sweet Chilli Mango	\$ 6.90	<b>Texan Chilli</b>	<b>\$ 6.50</b>	<b>Tomato Basil</b>	<b>\$ 6.10</b>
<b>Burgundy</b>	<b>\$ 9.90</b>	Sweet Chilli Plum	\$ 6.90	<b>Beef Madras</b>	<b>\$ 7.20</b>	<b>Pumpkin Feta Chive</b>	<b>\$8.50</b>
<b>Plain</b>	<b>\$ 6.00</b>	Cumberland	\$ 6.90	Toulouse	\$ 6.90	Chilli Sambal	\$ 9.00
Smokey Bacon	\$ 9.00	Bratwurst	\$ 9.00				

**\*\*Please note – a minimum of 10kg of trim is required PER flavour of sausage selected. We are happy to call you with the trim weight prior to processing small goods\*\*** Skinny flavoured sausages are \$2/kg extra.

### Glaze/Marinades/Coatings (per muscle cut)

<b>Honey Soy</b>	<b>\$ 4.50</b>	<b>Red Wine Caramelised Onion</b>	<b>\$ 5.50</b>	<b>BBQ Plum Glaze</b>	<b>\$3.50</b>
<b>Buffalo Glaze</b>	<b>\$ 4.50</b>	<b>Double Smoke Glaze</b>	<b>\$ 5.50</b>	<b>Asian Lime Glaze</b>	<b>\$ 4.00</b>
<b>Lamb Mint Rub Coating</b>	<b>\$ 3.00</b>	<b>Pepper Rub Coating</b>	<b>\$ 3.50</b>	<b>Satay Nut Glaze</b>	<b>\$4.00</b>

Please note: Slaughter, Boning and Mileage prices exclude GST. Bookings essential for homekill slaughter service. Processing of meat is generally within 14 days of animal receipt. Please collect your meat within 7 days of being notified that it is ready for pickup, or storage fees may be incurred.

**Payment: Payment on pick up of your produce is preferred. We will, however, send an invoice if required. If an invoice is to be sent, payment is required WITHIN 7 DAYS, or a 5% penalty will occur. Please sign below as agreement to our homekill terms of trade.**

**Sign:**

Any questions? Please contact 03 4451120 Or email [info@thefridgeco.nz](mailto:info@thefridgeco.nz)