

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

the fridge
butchery
delicatessen

VENISON HOMEKILL & PROCESSING FORM

Meat Cuts:

(Please circle your preferences)

Chops 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.

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

Shoulder: Chops Boned Rolled Roast (Seasoned)*
 Mince Bone in Roast Diced

Full Loins: Chops Rack Frenched (\$5 ea)
 Crumbed Cutlets (\$3/kg) Ribeye Steaks

Flap: Ribs (Plain) Ribs (Marinated) Mince

Legs: Roast Whole Roast Half Chops Ham
 Bacon (\$8.50/kg) Boned Seasoned Roast*
 Denver Leg (Muscles for Steak) Silverside (\$10)

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

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

Offal/Bones:

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

Office Use:

Slaughter Charge Deer: \$75.00 (excluding offal removal)
Processing Charge: \$1.50/kg bone in weight
Mileage: 90c/km over 50km from Cromwell
Vac Pack Charge: Bacon:
Mince Charge: Silverside:
Pork Fat: Stuffing/Glazes:
Salami Weight:
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* (\$5.70-9.50/kg) Yes / No kgs
Skinny Sausages (\$8.00/kg) Yes / No kgs
Meat Patties (\$6.50/kg) Yes / No kgs
Kebabs Marinated (\$5.00/kg) Yes / No kgs

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

Salami (\$9/kg) – plain, cracked pepper, garlic, chilli Yes/No

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

Other Notes:

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:

Herb & Garlic	\$ 6.20	Malay	\$ 6.70	Apple Cider	\$ 9.20	Manuka Honey	\$ 7.00
Mint & Rosemary	\$ 6.90	Blue Cheese	\$ 9.50	Roast Mustard	\$ 6.90	Pork Fennel	\$ 6.20
Feta Olive Garlic	\$ 8.80	Apple Sage Rosemary	\$ 6.90	Beer Sausage	\$ 8.00	Moroccan	\$ 6.90
Beef Horseradish	\$ 7.00	Sweet Chilli Mango	\$ 6.90	Texan Chilli	\$ 6.50	Tomato Basil	\$ 6.10
Burgundy	\$ 9.90	Sweet Chilli Plum	\$ 6.90	Madras	\$ 7.20	Pumpkin Feta Chive	\$8.50
Plain	\$ 6.00	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)

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

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