

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.

Vac Pack Other Cuts Yes/No  
Diced meat/Mince 500g / 1kg packs

**Eye Fillet:** Steak Whole  
**Sirloin:** Steak Roast T-Bone (note: T-Bone reduces fillet saved)  
**Ribeye:** Steak Roast  
**Chuck:** Steak Diced (\$3/kg) Mince  
**Rump:** Steak Roast  
**Knuckle:** Schnitzel Mince  
**Topside:** Schnitzel Roast Mince  
**Shin:** Shin on Bone Mince  
**Brisket:** Roast\* Corned (\$10) Mince  
**Silverside:** Corned (\$10) 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 Small Goods 3 / 6 / 9 / 12 Meal Pack Size \_\_\_\_

Note: VP Charge for small goods may apply

Other Notes

Slaughter Charge Beef: \$115.00 (excluding offal removal – approx. \$90)  
Processing Charge: \$1.80/kg bone in weight  
(Note: if split processing down to 1/4s, \$40 extra per person applies)  
Mileage: \$1.10/km over 30km 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 (\$7.00/kg) Yes / No kgs .....  
Flavoured Sausages\* (\$7.50-9.90/kg) Yes / No kgs .....  
Skinny Sausages (\$9/kg) Yes / No kgs .....  
Saveloys (\$8.50/kg) Yes / No kgs .....  
Meat Patties (\$8/kg) Yes / No kgs .....  
Salami \*\* (\$10.50/kg) Yes / No kgs .....  
Kebabs Marinated (\$7.50/kg) Yes / No kgs .....  
Biersticks \*\* (\$12.50/kg) Yes / No kgs .....  
Biltong/Jerky \*\*\* (\$7/kg wet) Yes / No kgs .....

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

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

\*\*\* Jerky – Teriyaki/Applewood Smoke/PeriPeri (Min 3kg wet, return approx..10%)

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>\$ 8.00</b>	Malay	\$ 8.50	Apple Cider	\$ 9.90	Manuka Honey	\$ 9.50
Mint & Rosemary	\$ 9.00	<b>Blue Cheese</b>	<b>\$ 9.90</b>	<b>Roast Mustard</b>	<b>\$ 8.50</b>	Pork Fennel	\$ 8.70
<b>Feta Olive Garlic</b>	<b>\$ 9.50</b>	<b>Apple Sage Rosemary</b>	<b>\$ 8.90</b>	<b>Beer Sausage</b>	<b>\$ 9.50</b>	Moroccan	\$ 8.50
<b>Beef Horseradish</b>	<b>\$ 8.80</b>	Sweet Chilli Mango	\$ 8.90	<b>Texan Chilli</b>	<b>\$ 8.90</b>	<b>Tomato Basil</b>	<b>\$ 8.20</b>
<b>Burgundy</b>	<b>\$ 9.90</b>	Sweet Chilli Plum	\$ 8.90	<b>Madras</b>	<b>\$ 8.90</b>	<b>Pumpkin Feta Chive</b>	<b>\$ 9.60</b>
<b>Plain</b>	<b>\$ 7.00</b>	Cumberland	\$ 8.50	Toulouse	\$ 8.90	Cranberry Chestnut	\$ 9.50
Smokey Bacon	\$ 9.50	Bratwurst	\$ 9.50	Lemon Oregano	\$ 8.90	<b>Mexican Jalapeno</b>	<b>\$ 9.90</b>

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

Please note: Prices exclude GST. Bookings essential for homekill slaughter service. Processing of meat is generally within 14 days of animal receipt (species dependant). 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)