

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

**the fridge**  
 b u t c h e r y  
 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 \$15 per 5kg.*

Vac Pack Other Cuts      Yes/No

**Shoulder:**              Chops    Boned Rolled Roast (Seasoned)\*  
                                  Mince    Bone in Roast    Diced (\$3/kg)

**Full Loins:**            Chops    Rack Frenched (\$5 ea)  
                                  Ribeye Steaks

**Flap:**                    Ribs (Plain)      Ribs (Marinated)              Mince

**Legs:**                    Roast Whole      Roast Half              Chops  
                                  Bacon (\$11/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:                              \$95.00 (excluding offal removal)

Processing Charge:                                      \$2/kg bone in weight

(Any heavy trim required due to extraneous material may incur an extra charge)

Mileage:    \$1.30c/km over 30km from Cromwell

Vac Pack Charge:                                      Bacon:                              Silverside:

Mince Charge:    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 (\$8/kg)                                      Yes / No                              kgs .....

Flavoured Sausages\* (\$8.50 -11/kg)                              Yes / No                              kgs .....

Skinny Sausages (\$9.50/kg Plain)                              Yes / No                              kgs .....

Meat Patties (\$8.50/kg)                                      Yes / No                              kgs .....

Kebabs Marinated (\$8.50/kg)                              Yes / No                              kgs .....

Saveloys (\$10.50/kg)                                      Yes / No                              kgs .....

Biltong/Jerky \*\*\* (\$9/kg wet)                              Yes / No                              kgs .....

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

Salami (\$12.50/kg) – plain, cracked pepper, garlic, chilli                              Yes/No

Biersticks (\$16/kg)    Yes/No

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

Pack Size for Small Goods    3 / 6 / 9 / 12    Meal Pack Size \_\_\_\_\_

Note: VP Charge for small goods may apply

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:

<b>Herb &amp; Garlic</b>	<b>\$ 8.50</b>	<b>Pepper Merlot</b>	<b>\$ 11</b>	Apple Cider	\$ 11	Manuka Honey	\$ 11
Mint & Rosemary	\$ 10	<b>Blue Cheese</b>	<b>\$ 11</b>	<b>Roast Mustard</b>	<b>\$ 10</b>	Pork Fennel	\$ 10
<b>Feta Olive Garlic</b>	<b>\$ 11</b>	<b>Apple Sage Rosemary</b>	<b>\$ 10</b>	<b>Beer Sausage</b>	<b>\$ 11</b>	Moroccan	\$ 10
<b>Beef Horseradish</b>	<b>\$ 10</b>	Sweet Chilli Mango	\$ 10	<b>Texan Chilli</b>	<b>\$ 10</b>	<b>Tomato Basil</b>	<b>\$ 10</b>
<b>Burgundy</b>	<b>\$ 11</b>	<b>Sweet Chilli Plum</b>	<b>\$ 10</b>	<b>Madras</b>	<b>\$ 10</b>	<b>Pumpkin Feta Chive</b>	<b>\$ 11</b>
<b>Plain</b>	<b>\$ 8.00</b>	Cumberland	\$ 10	Toulouse	\$ 10	<b>Cranberry Chestnut</b>	<b>\$ 11</b>
<b>Smokey Bacon</b>	<b>\$ 11</b>	Bratwurst	\$ 11	<b>Lemon Oregano</b>	<b>\$ 10</b>	<b>Mexican Jalapeno</b>	<b>\$ 11</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)

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

Please note: Prices include 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 [jayne@thefridgeco.nz](mailto:jayne@thefridgeco.nz)