

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



BEEF HOMEKILL & PROCESSING FORM

Meat Cuts:

(Please circle your preferences)

Steaks will be bagged. If you wish to have them vacuum packed, a \$40 fee per animal will apply. Roasts vac packed as part of processing. Mince in 500g tubes \$15/5kg.

Vac Pack Other Cuts Yes/No

- Eye Fillet:** Steak Whole
- Sirloin:** Steak Roast T-Bone (T-Bone reduces fillet saved)
- Rump:** Steak Roast
- Knuckle:** Schnitzel Mince
- Topside:** Schnitzel Roast Mince
- Silverside:** Corned (\$15) Mince
- Shin:** Shin On Bone Mince

- Ribeye:** Steak Roast
- Chuck:** Steak Mince
- Blade:** Steak Roast Mince
- Short Ribs:** Plain Marinated** Mince
- Brisket:** Flat Pack Rolled Roast Corned (\$15) Mince

** 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:

Office Use:

Slaughter Charge Beef: \$195.00 (excluding offal removal)

Processing Charge: \$2/kg bone in weight

(if splitting into quarters, \$40 per person applies)

Mileage: \$1.50/km over 20km from base

Vac Pack Charge: Mince Charge:

Corning: Stuffing/Glazes: Salami Weight:

Sausage Weight:

Small Goods/Gourmet Cuts:

*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 (\$9/kg) Yes / No kgs
- Flavoured Sausages* (\$9-13/kg) Yes / No kgs
- Skinny Sausages (\$10/kg Plain) Yes / No kgs
- Meat Patties (\$9/kg) Yes / No kgs
- Kebabs Marinated (\$9/kg) Yes / No kgs
- Salami ** (\$13/kg) Yes / No kgs
- Saveloys (\$10.50/kg) Yes / No kgs
- Biersticks ** (\$16/kg) Yes / No kgs
- Biltong/Jerky *** (\$9/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:

Herb & Garlic	\$ 9	Pepper Merlot	\$ 11	Apple Cider	\$ 12	Manuka Honey	\$ 11
Mint & Rosemary	\$ 10	Blue Cheese	\$ 12	Roast Mustard	\$ 10	Pork Fennel	\$ 10
Feta Olive Garlic	\$ 11	Apple Sage Rosemary	\$ 11	Beer Sausage	\$ 11	Moroccan	\$ 10
Beef Horseradish	\$ 10	Sweet Chilli Mango	\$ 10	Texan Chilli	\$ 10	Tomato Basil	\$ 10
Burgundy	\$ 11	Sweet Chilli Plum	\$ 10	Madras	\$ 10	Pumpkin Feta Chive	\$ 11
Plain	\$ 9	Cumberland	\$ 10	Truffle	\$ 13	Cranberry Chestnut	\$ 11
Smokey Bacon	\$ 11	Bratwurst	\$ 11	Lemon Oregano	\$ 10	Mexican Jalapeno	\$ 12

****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 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 0274 529 634 or email jayne@thefridgeco.nz