

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



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 (\$6 ea)
 Ribeye Steaks

Flap: Ribs (Plain) Ribs (Marinated) Mince

Legs: Roast Whole Roast Half Chops
 Bacon (\$12/kg) Boned Seasoned Roast*
 Denver Leg (Muscles for Steak) Silverside (\$15)

*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: \$1.50c/km over 20km from base

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 (\$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

Saveloys (\$12/kg) Yes / No kgs

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

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

Salami (\$13/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:

Herb & Garlic	\$ 9	Pepper Merlot	\$ 11	Apple Cider	\$ 12	Manuka Honey	\$ 11
Mint & Rosemary	\$ 11	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