

Beef Cut List

Animal Owner : Joe Bloggs

Phone : 021 555 555

Address : 123 Hillside Road, Warkworth

Email : joe.bloggs@email.com

Whole Beast _____ or Half Beast _____

Beast should be hung for up to: 7 Days _____ 14 Days _____

Base Processing Fee is:
\$2 per kg carcass weight
Minimum is \$300 per beast.

Steaks

Thickness scale: thin (1 to 1 ½ inch) - medium (2 inch) - thick (2 ½ inch) - extra (3 + inches)

Scotch Rump	Whole <input checked="" type="checkbox"/> <u>one side</u>	Halved <input type="checkbox"/> _____	Sliced <input checked="" type="checkbox"/> <u>other side</u>	Thickness <u>Thick</u>
	Whole <input type="checkbox"/> _____	Halved <input type="checkbox"/> _____	Sliced <input checked="" type="checkbox"/> _____	Thickness <u>Medium</u>
T-Bone	Sliced <input checked="" type="checkbox"/> <u>One side</u>	Thickness _____	(T-Bone is comprised of Sirloin and Eye Fillet)	
OR				
Sirloin	Whole <input type="checkbox"/> _____	Halved <input type="checkbox"/> _____	Sliced <input checked="" type="checkbox"/> <u>Other side</u>	Thickness <u>3 inches</u>
Eye Fillet	Whole <input checked="" type="checkbox"/> <u>Other side</u>	Halved <input type="checkbox"/> _____	Sliced <input type="checkbox"/> _____	Thickness _____

Traditional Roast Cuts

Biltong @ \$30/kg dry product

Rib Roast is rolled @ \$15 per half beast.

Bolar Blade	Roast <input checked="" type="checkbox"/> <u>1 roast</u>	Blade Steak <input type="checkbox"/> _____	Diced <input type="checkbox"/> _____	Mince <input checked="" type="checkbox"/> <u>Rest</u>
Oyster Blade	Roast <input type="checkbox"/> _____	Flat Iron Steak <input checked="" type="checkbox"/> _____	Diced <input type="checkbox"/> _____	Mince <input type="checkbox"/> _____
Topside	Roast <input checked="" type="checkbox"/> <u>1 Roast</u>	Schnitzel <input checked="" type="checkbox"/> <u>2kg</u>	Diced <input type="checkbox"/> _____	Mince <input type="checkbox"/> _____
Silverside	Roast <input type="checkbox"/> _____	Corned <input checked="" type="checkbox"/> <u>One side</u>	Mince <input type="checkbox"/> _____	Biltong <input checked="" type="checkbox"/> <u>Other side</u>
Ribs	Roast <input type="checkbox"/> _____	Short Ribs <input checked="" type="checkbox"/> _____	Mince <input type="checkbox"/> _____	
Knuckle	Schnitzel <input checked="" type="checkbox"/> _____	Diced <input type="checkbox"/> _____	Mince <input type="checkbox"/> _____	
Roast Size	1kg <input type="checkbox"/>	1.5kg <input checked="" type="checkbox"/>	2kg <input type="checkbox"/>	3kg <input type="checkbox"/>

Beef Cut List

Traditional Stewing Cuts

Brisket Bone in _____ Boneless Whole _____ Boneless Halved _____ Mince _____
Chuck Steaks _____ Diced _____ Roast _____ Mince Rest _____
Shin Bone in _____ Sliced Bone in One side Diced Other side Mince _____
Flank Whole _____ Skirt Steaks _____ Mince _____

Sausages \$8.50/kg

Choose a maximum of four flavours per beast. The minimum batch size is 5kg per flavour.

Bags 6 9 12 sausages per pack

Plain Beef	<input checked="" type="checkbox"/> <u>5kg</u>	Beef & Onion	<input type="checkbox"/> _____
Tomato & Basil	<input type="checkbox"/> _____	Spanish Chorizo	<input type="checkbox"/> _____
Herb & Garlic	<input type="checkbox"/> _____	Pepper & Worcester Sause	<input type="checkbox"/> _____
Cheese & Cracked Pepper	<input checked="" type="checkbox"/> <u>10kg</u>	Merlot & Cracked Pepper	<input type="checkbox"/> _____
Feta & Olive	<input type="checkbox"/> _____	Jalapeno & Sour Cream	<input checked="" type="checkbox"/> <u>5kg</u>
Boerewors	<input checked="" type="checkbox"/> <u>10kg</u>	Other	<input type="checkbox"/> _____

Notes: Please contact me regarding the boerewors

For a 250 kg carcass

Special Instructions:	250kg x \$2	= \$500
	30kg Sausage x \$8.50	= \$255
	+ - 20kg extra mince x \$2	= \$40
	+ - 2.5kg biltong x \$30	= \$60
	<hr/>	
	Total	= \$855

Mince

All trim will go to sausage and mince. Any extra mince selected from traditional cuts will be charged at \$2/kg.

Bags 500g 750g 1kg

OFFAL: Yes No

Beef Cheeks _____
 Ox Tail _____
 Tongue Plain _____
 Tongue Corned _____ (extra \$10)
 Soup Bones _____ (extra \$10)
 Dog Bones _____ (extra \$10)

Other offal like heart, liver and kidneys can be kept aside at time of slaughter.

Declaration: I declare that I am the owner of the animal described above and have been actively involved in the day-to-day maintenance of the animal for at least 28 days.

SIGN: JB