



THE BONING ROOM

HOMEKILL PROCESSING

Beef processing

| | | |
|----------|-------------------|--|
| Name: | | |
| Date: | Slaughter date: | |
| Address: | Date received: | |
| Phone: | Number delivered: | |
| Email: | Bone in weight: | |

| Charges | Quantity / weight | Total |
|-------------------------------------|-------------------|-------|
| Slaughter: \$180 | | |
| Processing cost: \$2.50 / kg | | |
| Offal removal (if applicable): \$90 | | |
| Mileage: \$1.50 / km | | |
| Sausages plain: \$9 / kg | | |
| Sausages flavoured: \$10 / kg | | |
| Corned beef: \$4 / kg | | |
| Salami/biersticks: \$15 each / kg | | |
| Mince \$2 / kg | | |
| | | |

All cuts will be vacuum packed unless otherwise specified, where possible.

I want my sausages in packs of: 6 9 12

I want my steaks in packs of: 2 4 6

Sausage flavours (%) **MINIMUM 5KG PER FLAVOUR**

Plain:

Pinot & pepper:

Italian(herbs and spices):

Beef & Blue Cheese:

Rosemary & Garlic:

Chorizo(mild or hot):

Chipotle Smokey Chilli (mild or hot):

Jalapeno & Cheddar (\$15/kg):

Salami Flavours: Original, Garlic, Cracked pepper, Chilli, Pepperoni, Chorizo (flavours can be combined e.g. garlic & chilli)

Biersticks are Pepperoni: Mild or Hot

Dog Bones: Yes No (dumping fee \$50 per animal)

Offal: Heart Liver Kidney Tongue Cheeks Tail Other.....

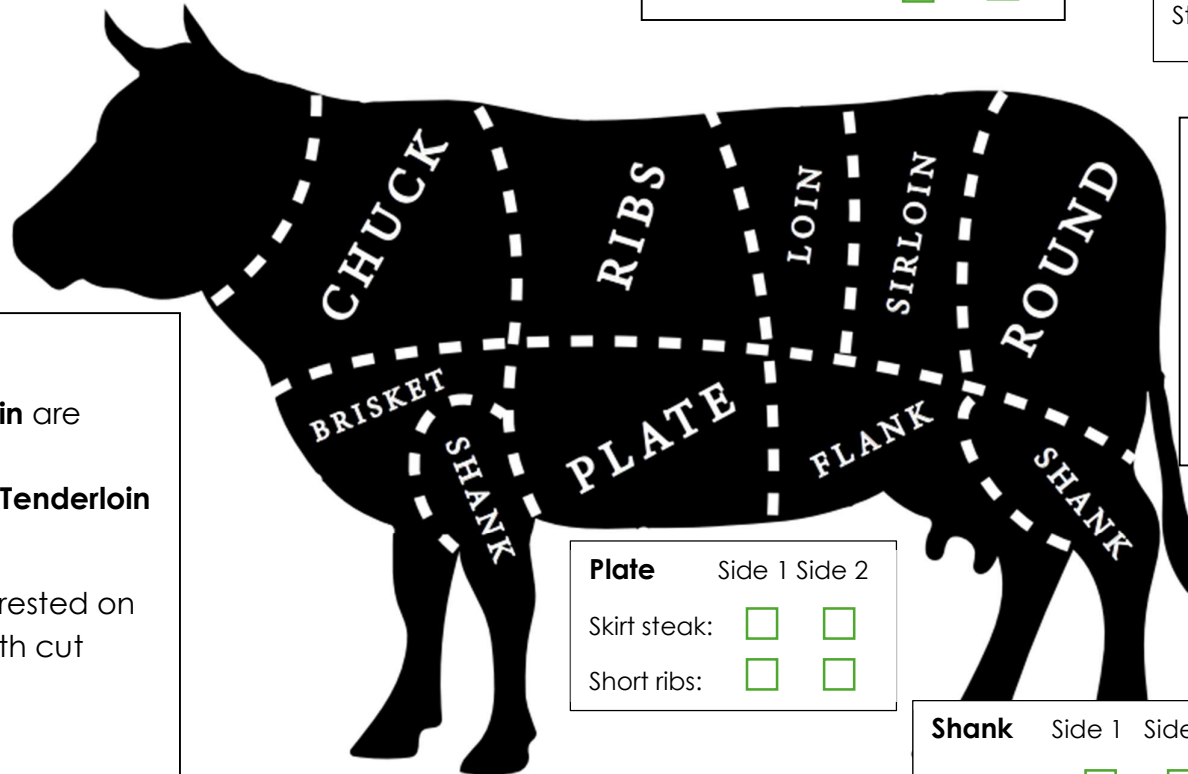
| Chuck | Side 1 | Side 2 |
|--------------|--------------------------|--------------------------|
| Chuck roast: | <input type="checkbox"/> | <input type="checkbox"/> |
| Steak: | <input type="checkbox"/> | <input type="checkbox"/> |
| Mince: | <input type="checkbox"/> | <input type="checkbox"/> |

| Rib section | Side 1 | Side 2 |
|----------------|--------------------------|--------------------------|
| Rib-eye steak: | <input type="checkbox"/> | <input type="checkbox"/> |
| Rib-eye Roast: | <input type="checkbox"/> | <input type="checkbox"/> |
| Mince: | <input type="checkbox"/> | <input type="checkbox"/> |

| Short Loin | Side 1 | Side 2 |
|-----------------------|--------------------------|--------------------------|
| T-Bone | <input type="checkbox"/> | <input type="checkbox"/> |
| Sirloin (porterhouse) | <input type="checkbox"/> | <input type="checkbox"/> |
| Tenderloin steak | <input type="checkbox"/> | <input type="checkbox"/> |
| Tenderloin Whole | <input type="checkbox"/> | <input type="checkbox"/> |

| Rump / Top sirloin | Side 1 | Side 2 |
|--------------------|--------------------------|--------------------------|
| Steak: | <input type="checkbox"/> | <input type="checkbox"/> |
| Roast: | <input type="checkbox"/> | <input type="checkbox"/> |
| Tri-Tip (BBQ): | <input type="checkbox"/> | <input type="checkbox"/> |
| Mince: | <input type="checkbox"/> | <input type="checkbox"/> |
| Stir-fry: | <input type="checkbox"/> | <input type="checkbox"/> |

| Brisket | Side 1 | Side 2 |
|---------|--------------------------|--------------------------|
| Whole: | <input type="checkbox"/> | <input type="checkbox"/> |
| Mince: | <input type="checkbox"/> | <input type="checkbox"/> |



| Round | Side 1 | Side 2 |
|----------------|--------------------------|--------------------------|
| Topside steak: | <input type="checkbox"/> | <input type="checkbox"/> |
| Corned beef: | <input type="checkbox"/> | <input type="checkbox"/> |
| Mince: | <input type="checkbox"/> | <input type="checkbox"/> |
| Schnitzel: | <input type="checkbox"/> | <input type="checkbox"/> |
| Roasts: | <input type="checkbox"/> | <input type="checkbox"/> |

| Flank | Side 1 | Side 2 |
|-----------|--------------------------|--------------------------|
| Steak: | <input type="checkbox"/> | <input type="checkbox"/> |
| Mince: | <input type="checkbox"/> | <input type="checkbox"/> |
| Stir-fry: | <input type="checkbox"/> | <input type="checkbox"/> |

| Plate | Side 1 | Side 2 |
|--------------|--------------------------|--------------------------|
| Skirt steak: | <input type="checkbox"/> | <input type="checkbox"/> |
| Short ribs: | <input type="checkbox"/> | <input type="checkbox"/> |

| Shank | Side 1 | Side 2 |
|------------|--------------------------|--------------------------|
| Cross-cut: | <input type="checkbox"/> | <input type="checkbox"/> |
| Mince: | <input type="checkbox"/> | <input type="checkbox"/> |

NOTES:

- **Tenderloin** and **Sirloin** are **BONELESS** options
- **T-Bone** cancels out **Tenderloin** and **Sirloin**

Let us know if you are interested on low n slow BBQ to assist with cut

I declare to the Boning Room, that I own or have been directly involved in the day-to-day management of these domestic animals for a minimum of 28 days prior to slaughter (where applicable). Meat will not be traded or sold upon receipt.

Signed.....