



# THE BONING ROOM

HOMEKILL PROCESSING

## SHEEP ORDER FORM

|                                       |                   |                      |
|---------------------------------------|-------------------|----------------------|
| Name:                                 |                   |                      |
| Date:                                 |                   |                      |
| Address:                              |                   |                      |
| Phone:                                |                   | Carcasses Delivered: |
| Email:                                |                   | Weight of carcasses: |
| Charges                               | Quantity / weight | Total                |
| Slaughter: 1-2 @ \$45 ea, >2 @\$40 ea |                   |                      |
| Processing cost standard: \$60        |                   |                      |
| Offal removal: \$25 ea                |                   |                      |
| Mileage: \$1.50 per KM                |                   |                      |
| Sausages plain: \$9 / kg              |                   |                      |
| Sausages flavoured: \$10 / kg         |                   |                      |
| Saveloys : \$10 / kg                  |                   |                      |
| Mince: \$2 / kg                       |                   |                      |
| Boned / rolled roasts : \$7.50 ea     |                   |                      |
| Total costs:                          |                   |                      |

All cuts will be vacuum packed unless otherwise specified.

Mince will be in 500g tubes, **\$2 per kg applies**

I want my sausages in packs of:                      6                      9                      12

I want my steaks in packs of:                      2                      4                      6

All sausage flavours are **GLUTEN FREE** : Plain, Rosemary & Garlic, Pinot and Pepper, Lemon & herb, Chipotle Smokey Chili, Italian (Herb and Spices), Mint and Rosemary, Custom flavours available on request.                      **MINIMUM OF 5KG PER FLAVOUR**

Dog Bones: Yes   No (dumping fee \$25 per animal)

Offal: Heart   Liver   Kidney   Tongue   Other...

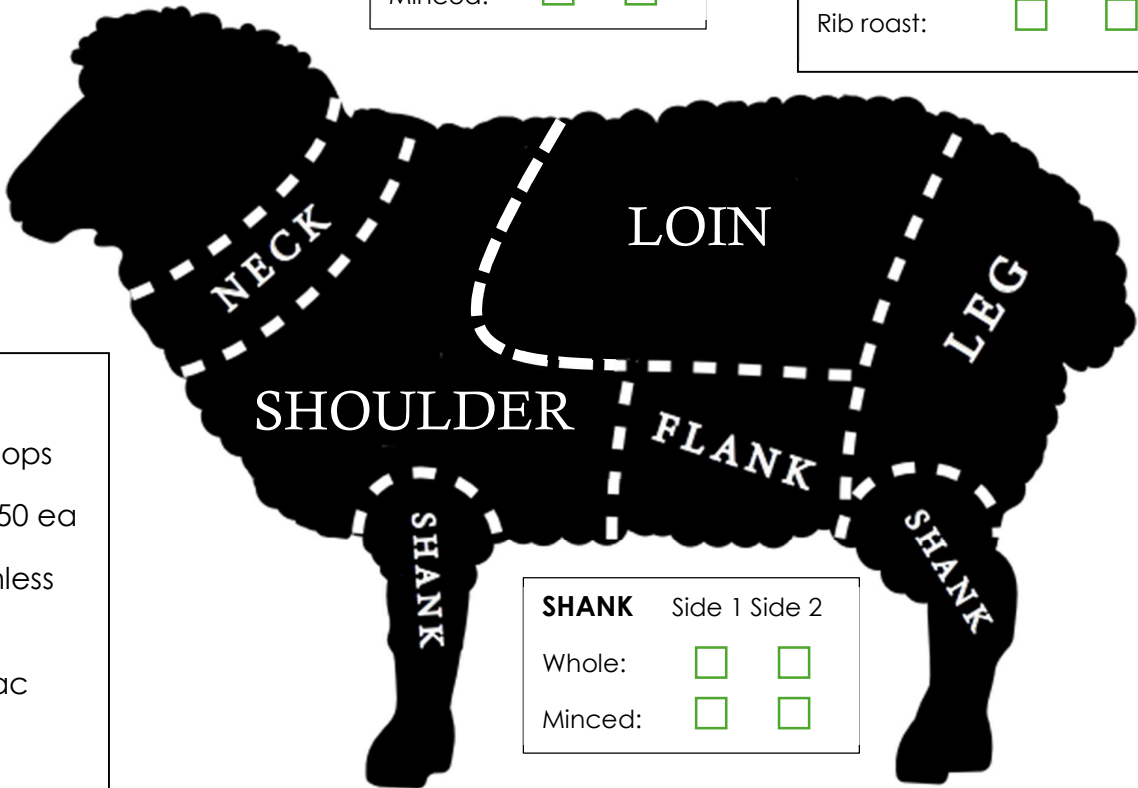
Notes:

**Note: Please tick one box per side**

|                   |                          |                          |
|-------------------|--------------------------|--------------------------|
| <b>SHOULDER</b>   | Side 1                   | Side 2                   |
| Roast whole:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Roast half:       | <input type="checkbox"/> | <input type="checkbox"/> |
| Minced:           | <input type="checkbox"/> | <input type="checkbox"/> |
| Chops:            | <input type="checkbox"/> | <input type="checkbox"/> |
| Rolled & Stuffed: | <input type="checkbox"/> | <input type="checkbox"/> |

|             |                          |                          |
|-------------|--------------------------|--------------------------|
| <b>NECK</b> | Side 1                   | Side 2                   |
| Chops:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Minced:     | <input type="checkbox"/> | <input type="checkbox"/> |

|             |                          |                          |
|-------------|--------------------------|--------------------------|
| <b>LOIN</b> | Side 1                   | Side 2                   |
| Backstraps: | <input type="checkbox"/> | <input type="checkbox"/> |
| Chops:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Rib roast:  | <input type="checkbox"/> | <input type="checkbox"/> |



|              |                          |                          |
|--------------|--------------------------|--------------------------|
| <b>Leg</b>   | Side 1                   | Side 2                   |
| Steaks:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Roast whole: | <input type="checkbox"/> | <input type="checkbox"/> |
| Roast half:  | <input type="checkbox"/> | <input type="checkbox"/> |
| Minced:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Chops:       | <input type="checkbox"/> | <input type="checkbox"/> |

|              |                          |                          |
|--------------|--------------------------|--------------------------|
| <b>SHANK</b> | Side 1                   | Side 2                   |
| Whole:       | <input type="checkbox"/> | <input type="checkbox"/> |
| Minced:      | <input type="checkbox"/> | <input type="checkbox"/> |

**NOTES:**

Loin: backstrap cancels out chops

Roasts boned and or rolled \$7.50 ea

All roasts will remain bone-in unless specified.

Flaps will be kept whole and vac packed unless specified.

I declare to the Boning Room, that I own or have been directly involved in 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.....



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Dog Bones: Yes   No (dumping fee \$25 per animal)

Offal: Heart   Liver   Kidney   Tongue   Other...

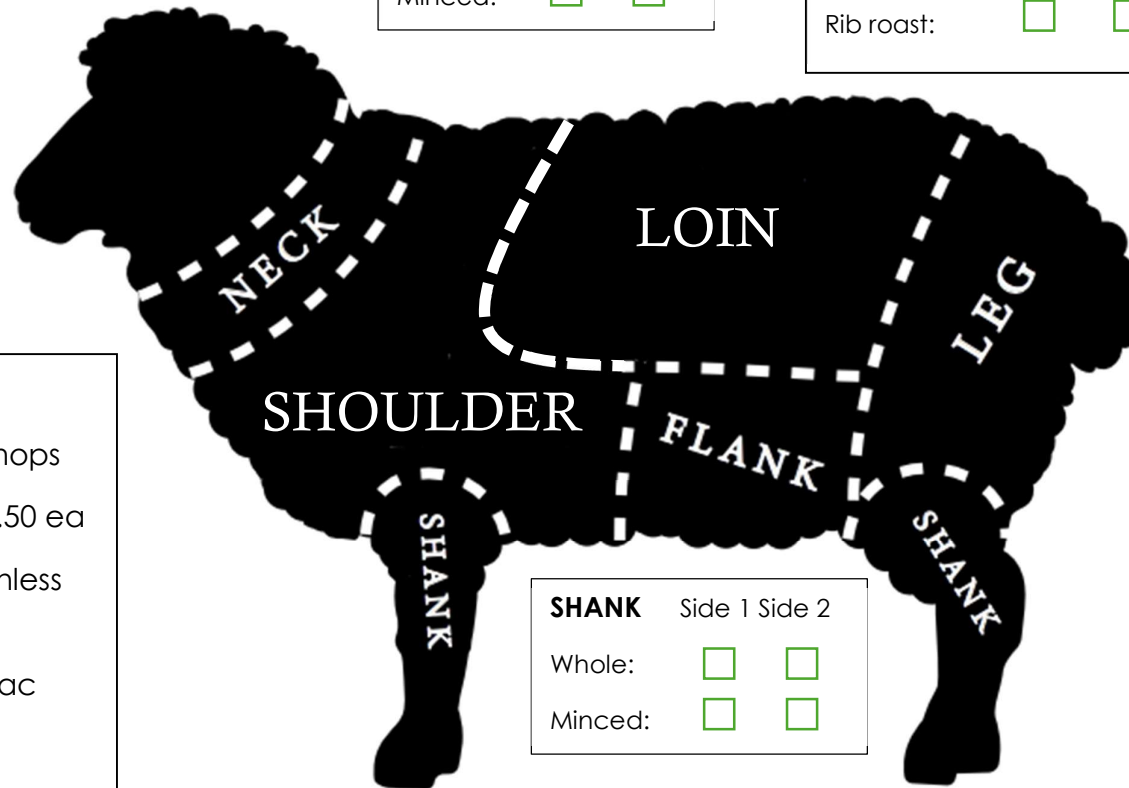
Notes:

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| SHOULDER          | Side 1                   | Side 2                   |
|-------------------|--------------------------|--------------------------|
| Roast whole:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Roast half:       | <input type="checkbox"/> | <input type="checkbox"/> |
| Minced:           | <input type="checkbox"/> | <input type="checkbox"/> |
| Chops:            | <input type="checkbox"/> | <input type="checkbox"/> |
| Rolled & Stuffed: | <input type="checkbox"/> | <input type="checkbox"/> |

| NECK    | Side 1                   | Side 2                   |
|---------|--------------------------|--------------------------|
| Chops:  | <input type="checkbox"/> | <input type="checkbox"/> |
| Minced: | <input type="checkbox"/> | <input type="checkbox"/> |

| LOIN        | Side 1                   | Side 2                   |
|-------------|--------------------------|--------------------------|
| Backstraps: | <input type="checkbox"/> | <input type="checkbox"/> |
| Chops:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Rib roast:  | <input type="checkbox"/> | <input type="checkbox"/> |



| Leg          | Side 1                   | Side 2                   |
|--------------|--------------------------|--------------------------|
| Steaks:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Roast whole: | <input type="checkbox"/> | <input type="checkbox"/> |
| Roast half:  | <input type="checkbox"/> | <input type="checkbox"/> |
| Minced:      | <input type="checkbox"/> | <input type="checkbox"/> |
| Chops:       | <input type="checkbox"/> | <input type="checkbox"/> |

| SHANK   | Side 1                   | Side 2                   |
|---------|--------------------------|--------------------------|
| Whole:  | <input type="checkbox"/> | <input type="checkbox"/> |
| Minced: | <input type="checkbox"/> | <input type="checkbox"/> |

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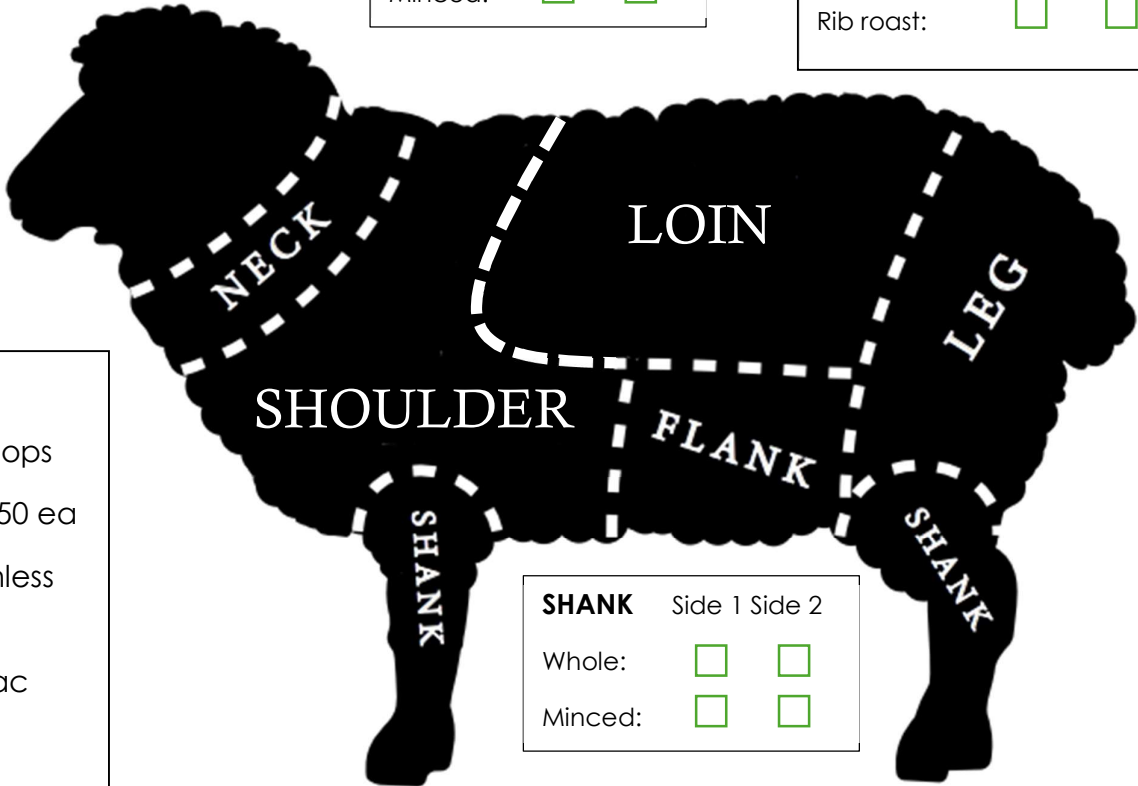
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|             |                          |                          |
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|             |                          |                          |
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|              |                          |                          |
|--------------|--------------------------|--------------------------|
| <b>Leg</b>   | Side 1                   | Side 2                   |
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| Roast whole: | <input type="checkbox"/> | <input type="checkbox"/> |
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|              |                          |                          |
|--------------|--------------------------|--------------------------|
| <b>SHANK</b> | Side 1                   | Side 2                   |
| Whole:       | <input type="checkbox"/> | <input type="checkbox"/> |
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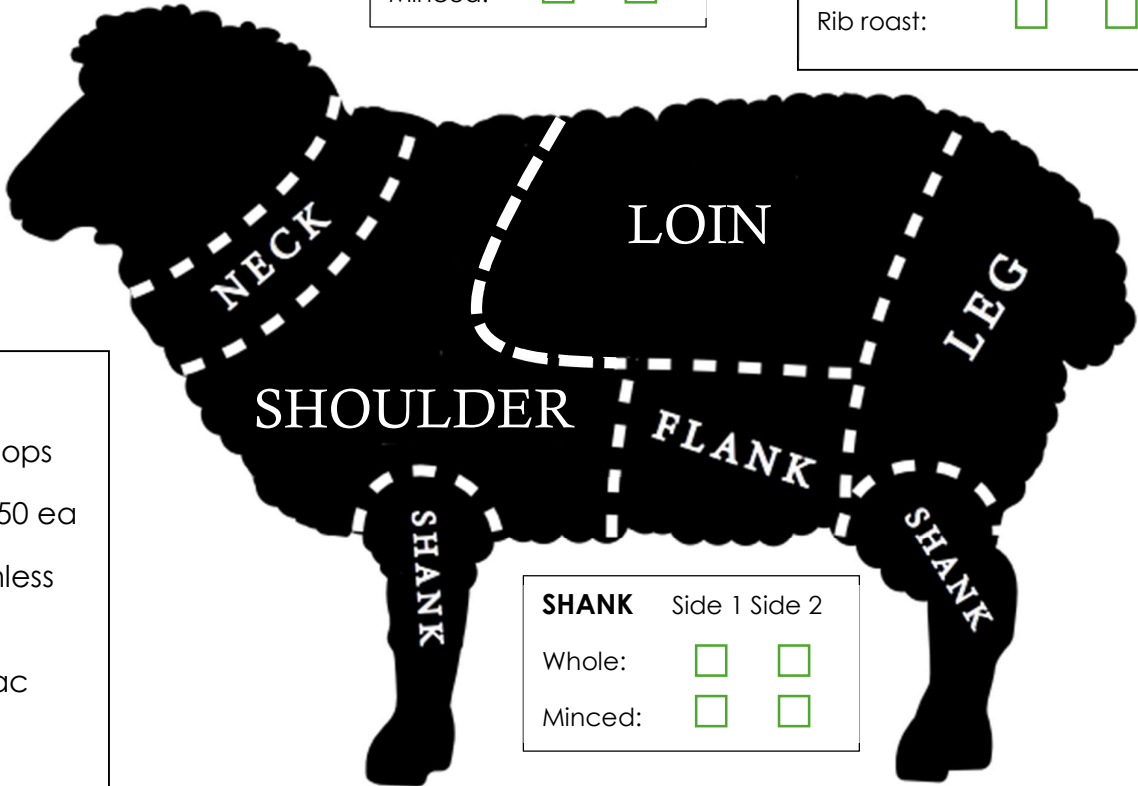
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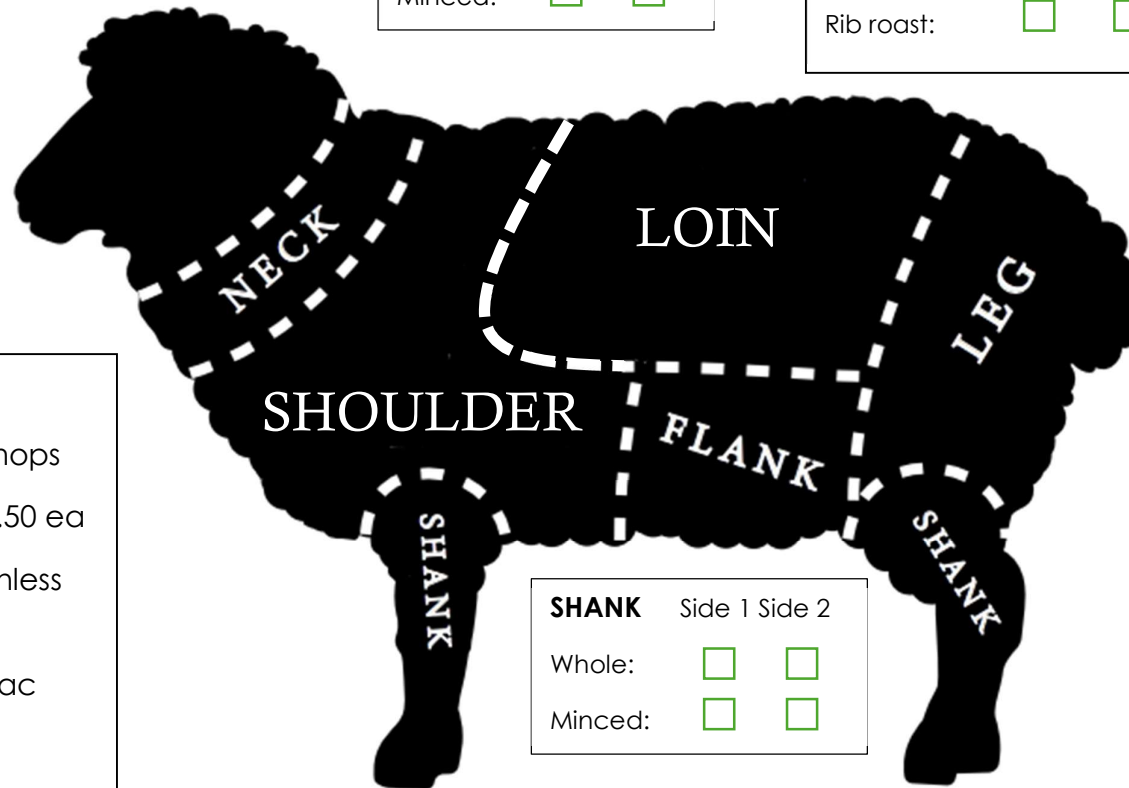
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