BEEF PROCESSING FORM

This form must be completed and returned on the day of drop-off. Once the form is completed, please drop the form off in the shed located by the loading ramps.

DETAILS AND DECLARATION

Name: _____ Phone: _____

Address: _____ No. animals: _____

Email: _____ Pack size (# of people): _____

I confirm that I am the owner and have been in possession of the animal/s for the past 28 days.

Signature: _____ Date: _____

DELIVERY

Upon delivery, please push your animal/s into one of the unoccupied pens on the left. We identify your animal using its tag.

Tag number/s: _____ Pen number: _____

PRICING

Killing and waste disposal fee (on **OUR** site): $200 + GST

Killing fee (on **YOUR** site): $250 + GST **

Processing fee: $2.50/kg + GST

Additional costs:

Sausages:

- Standard Beef: $7.00/kg + GST
- Herb & Garlic: $9.00/kg + GST (minimum 5kg trim)
- Old English: $9.00/kg + GST (minimum 5kg trim)
- Spanish Chorizo: $9.00/kg + GST (minimum 5kg trim)
- Texan Chilli: $9.00/kg + GST (minimum 5kg trim)
- Merlot & Cracked Pepper: $9.00/kg + GST (minimum 5kg trim)

** Please note that our contract killers are a separate business and depending on your location an added 'milage' fee may be added at their discretion. This will be discussed with you prior to the killing.

Our pricing is based on dead weight (once the animal has been killed, skinned, gutted and bled).

PAYMENT INSTRUCTIONS

Full payment is required prior to collection. Once the animal is killed and processed, an invoice will be sent to your email. We accept internet banking and/or cash only.

Bank details:

Dargaville Homekill
03-1538-0039817-000
Reference: Your name (as per this form)

NOTE: If you are doing a half beast, please complete a second copy of the form for the other half.

CHOSEN CUTS

Tick your chosen cuts.

FOREQUARTER

☐ Half Beast ☐ Whole Beast

SHIN:

☐ On the bone:
Whole / cut (circle one)

☐ Gravy beef

☐ Mince / sausages

BLADE:

☐ Steaks

☐ Roasts

☐ Mince / sausages

X-CUT:

☐ Steaks

☐ Mince / sausages

BRISKET:

☐ Trimmed:
Whole / halved (circle one)

☐ Strips

☐ Diced

☐ Mince / sausages

☐ Bone-in slices

RIBS:

☐ Spare ribs:
Whole / individual (circle one)

☐ Mince / sausages

☐ Rolled

SCOTCH FILLET / CUBE ROLL:

☐ Steaks

☐ Roast

☐ Wing rib roast (note this includes the ribs)

CHUCK:

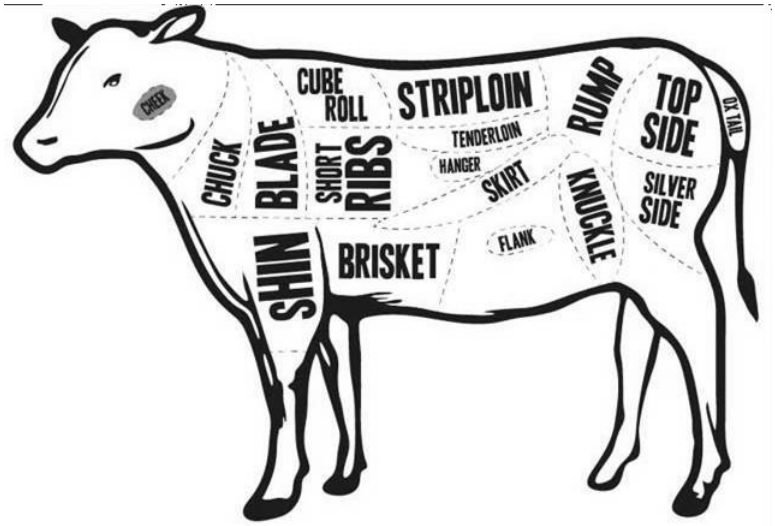
☐ Steaks

☐ Diced

☐ Mince / sausages

NECK BONES:

☐ Soup bones:
Whole / cut (circle one)



OTHER / OFFAL

☐ Beef cheek/ Tongue

☐ Liver

☐ Kidney

☐ Heart

☐ Ox tail

☐ Dog bones

HINDQUARTER

☐ Half Beast ☐ Whole Beast

EYE FILLET:

☐ Whole/halved

☐ Steak

SIRLOIN:

☐ Whole/halved

☐ Steak

☐ Roast

RUMP:

☐ Whole/halved

☐ Steak

☐ Roast

TOPSIDE/INSIDE ROUND:

☐ Roast

☐ Steak

☐ Diced

☐ Schnitzel

☐ Mince / sausages

SILVERSIDE/OUTSIDE ROUND:

☐ Steaks

☐ Diced

☐ Mince / sausages

☐ Corned beef

KNUCKLE:

☐ Schnitzel

☐ Diced

☐ Mince / sausages

SHIN:

☐ On the bone:
Whole / cut (circle one)

☐ Gravy beef

☐ Mince / sausages

FLANK STEAK:

☐ Yes ☐ No

MINCE AND SAUSAGES

We will save as much mince for you as you specify, and the rest will be used for sausages.
Please note that the quality of the beast affects the quality of the mince and sausages.

MINCE:

Quantity of mince required: _____kg

Pack size: _____g / kg (circle unit)

SAUSAGES:

Standard Beef: _____kg

Herb & Garlic: _____kg (minimum 5kg trim)

Old English: _____kg (minimum 5kg trim)

Spanish Chorizo: _____kg (minimum 5kg trim)

Texan Chilli: _____ kg (minimum 5kg trim)

Merlot & Cracked Pepper: _____ kg (minimum 5kg trim)

Please either use percentages for sausages and mince or enter the max weight of sausages you want, and the rest will be put into mince.

Sausage pack size (circle one):
3/6/9/12/15.