This cutting list needs to be completed and returned on the day of kill or prior

Processing time approx 10-11days after killing Prompt collection within 3 days of notification required.



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Is this form being filled out for: Half beast? or When	ole beast?
STEWING/SLOW COOKING - Portion weight □ 500gm □ 1kg	
ROASTS- Approx Size □ Small 800gm - 1kg □ Medium 1kg - 2kg □ I	Large 2kg - 3kg
FRYING STEAKS * Sliced steaks: □ Free flowed in boxes or □ Vacuum sealed - Steaks per pack □ 2 □ 4 □ 6 * Whole or halved steaks, will be vacuum sealed and kept fresh.	
Rump - \square whole \square halved \square sliced Sirloin - \square	\square whole \square halved \square sliced
Scotch - □ whole □ halved □ sliced Eye Fillet - □	whole □ halved □ sliced
WIENER SCHNITZEL ☐ Sliced free flowed ☐ Pot Roasts	\Box Mince
CROSS-CUT BLADE ☐ Slice into Casserole Steak ☐ Whole as a r	oast Mince
GRAVY BEEF □ Sliced □ Mince SKIRT STEAK	□ Strips □ Mince
SHIN \square On the bone \square Gravy Beef \square Mince	
SILVERSIDE □ Corned \$10.00 per side □ Plain for pot roast □ Casserole	Steak
BRISKET □ On the bone- sliced □ Boneless - Whole? Or Cut in half	□ Sausages/Mince
BEEF SPARE RIBS (short ribs) □ Sliced, individually □ Whole Rack? □ Rack cut in half? □ None Note: You cannot get Rolled Roasts AND Beef spare ribs, if only having half beast.	
ROLLED ROASTS \square <i>Plain</i> \$10.00 per side \square <i>Seasoned</i> \$15.00 per side	☐ Mince
TOPSIDE □ Roasts □ Slice into Casserole Steak □ ½ Roasts and ½ Casserole Steak □ Mince	
BOLAR □ Roasts □ Slice into Blade Steak □ ½ Roasts and ½ Blade Steak □ Mince	
MINCE 500gm sleeves	
SAUSAGES - Total quantity required- \Box 10kg \Box 15kg \Box 20kg \Box 25kg \Box 30kg \Box No (will then be mince)	
Flavours - Plain Beef \$6.00kg	<u> </u>
Spanish Chorizo - GF \$7.00kg ☐ Gluten Free/N Number per pack-☐ 6 ☐ 9 ☐ 12 SAUSAGE MEAT 500gm sleeve	es - \$3.00each
HAMBURGER PATTIES \$6.00kg □ 4kg □ 6kg □ 8kg	□ 10kg □ No
SALAMI - GF \$12.00 each (approx. 1kg) $\Box 2 \Box 4 \Box 6 \Box 8$	□ 10 □ No
VARIETY CUTS □Ox-Tail □ Kidney □Tongue Corned?/Fresh? □Heart □ □Dog Bones □Pet Mince □None	☐ Beef Cheeks ☐ Soup Bones
PRICE: All pricing is excluding GST Off farm cart and kill fee - \$140.00. On farm kill fee - \$200.00. Travel \$1.15 per km. Processing fee: \$2.20kg Min. charge \$400.00 + killing fee per beast, plus any small goods required. I declare that I am the owner of the stock described above and have been actively involved in the day to day maintenance of the animal, including providing for the physical health and behavioural needs of the animal for at least 28 days.	
SURNAME:PHONE:	DATE:

SIGNATURE:..... EMAIL:....