

COUNTIES CUSTOM KILLING – SHEEP

How and what colour have you marked your sheep? (i.e. Red Head)

Total number of animals; _____

Lambs _____? Hoggets _____?

Do you want any or all of your sheep kept separate? i.e 1,2,3..... **Yes / No**

If any of your cut choices are not suitable, our butchers will make appropriate changes.

Shoulders - You will also receive shanks & neck chops with the choices below.

- Bone in roasts
- Shoulder chops (+\$5/side)
- Rolled **Seasoned** or **Plain** (+\$5/side)

Middle/Loins

- All chops
- Rib loin & Mid loin roasts
- Rack of lamb & Mid loin chops (+\$5/side)

Flaps

- Whole **Bone-in** or **Boneless**
- Spare ribs

Back legs

- Roasts **Whole** or **Halved**
- Chops (+\$5/side)
- Steaks (+\$5/side)



Offal ☐ Heart ☐ Liver ☐ Kidneys

Kill & Standard cuts from \$85.00+GST	As per Cut list above
Kill only (chilled whole) - \$55.00+GST	☐ Yes
Kill, bone, roll whole sheep - \$125.00+GST	☐ Plain ☐ Seasoned
Kill & bone whole sheep for small goods \$65.00+GST	☐ Yes
Sausages: ☐ Yes ☐ No Tick what cuts of meat you would like to use to make your sausages. Our butchers will only use what is required for minimum sausage processing (6kg) unless you have specified otherwise in the comments. ☐ Flaps ☐ Shoulders ☐ Loins ☐ Back legs You will need more than just flaps from 1- 2 sheep to make sausages. <i>Examples of possible cuts to use for your reference;</i> 4-5 x lambs flaps combined = 6kg of meat approx.. OR 1 x lamb; 2 flaps + 1 back leg +1 shoulder = 6kg of meat approx.	Sausages \$7 per kg ☐ Plain Lamb ☐ Gluten & Allergy Free ☐ Herb & Garlic (GF) ←See notes Min 6kg meat is required per flavour. 6kg of meat = approx. 8kgs of sausages. Comments

All prices exclude GST | Kill fee includes offal disposal | Daggy/Full wool/Overfat/Large ram (+\$5)

Processing 6-7 days | Collection within 3 days once notified

I am the owner and have been actively involved in the maintenance of this animal for at least 28 days.

Full Name _____ Signature _____ Date _____

Phone _____ Email _____