

COUNTIES CUSTOM KILLING – BEEF

Cutting List For <input type="checkbox"/> Whole beast <input type="checkbox"/> Half beast	Roast Size <input type="checkbox"/> Small <input type="checkbox"/> Medium <input type="checkbox"/> Large	Stewing Portions <input type="checkbox"/> 500g <input type="checkbox"/> 1kg
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Whole beast select max TWO options per cut. Half beast select max ONE option per cut.

FRYING STEAKS- Whole or halved steaks, will be vacuum sealed and kept fresh.

	Whole	Halved	Sliced	
Rump	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sliced Packaging - <input type="checkbox"/> Boxed Free-flowed or <input type="checkbox"/> Vacuum Pack
Sirloin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Scotch	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Eye Fillet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Steaks per Vacuum pack - <input type="checkbox"/> 2 <input type="checkbox"/> 4 <input type="checkbox"/> 6

MAIN CUT OPTIONS- Half beast: cannot have both rolled roasts and beef spare ribs.

Rolled Roasts	<input type="checkbox"/> Plain (+\$10)	<input type="checkbox"/> Seasoned (+\$15)	<input type="checkbox"/> Mince/SG (Small Goods)	
Beef Spare Ribs	<input type="checkbox"/> Sliced	<input type="checkbox"/> Whole Rack	<input type="checkbox"/> Half Rack	<input type="checkbox"/> Mince/SG
Knuckle	<input type="checkbox"/> Schnitzel	<input type="checkbox"/> Pot Roast	<input type="checkbox"/> Mince/SG	
Cross-cut Blade	<input type="checkbox"/> Casserole Steak	<input type="checkbox"/> Whole Roast	<input type="checkbox"/> Mince/SG	
Gravy Beef	<input type="checkbox"/> Sliced	<input type="checkbox"/> Mince/SG		
Skirt Steak	<input type="checkbox"/> Sliced	<input type="checkbox"/> Mince/SG		
Shin	<input type="checkbox"/> On Bone	<input type="checkbox"/> Gravy	<input type="checkbox"/> Mince/SG	
Silverside	<input type="checkbox"/> Corned (\$10 side)	<input type="checkbox"/> Casserole Steak	<input type="checkbox"/> Pot Roast	<input type="checkbox"/> Mince/SG
Brisket	<input type="checkbox"/> On Bone	<input type="checkbox"/> Boneless Whole	<input type="checkbox"/> Boneless Half	<input type="checkbox"/> Mince/SG
Topside	<input type="checkbox"/> Roasts	<input type="checkbox"/> Casserole Steak	<input type="checkbox"/> ½ Roast & ½ Steak	<input type="checkbox"/> Mince/SG
Bolar	<input type="checkbox"/> Roasts	<input type="checkbox"/> Blade Steak	<input type="checkbox"/> ½ Roast & ½ Steak	<input type="checkbox"/> Mince/SG
Variety Cuts	<input type="checkbox"/> Soup Bones	<input type="checkbox"/> Ox tail	<input type="checkbox"/> Heart	<input type="checkbox"/> Beef cheeks <input type="checkbox"/> Kidney
	<input type="checkbox"/> Fresh tongue	<input type="checkbox"/> Corned tongue	<input type="checkbox"/> Dog bones	<input type="checkbox"/> Pet mince

SMALL GOODS- Minimum 6kg per flavour – using mince trim

Product	Quantity	Flavour	Pack Size
Sausages \$7/kg	<input type="checkbox"/> 6kg <input type="checkbox"/> 12kg <input type="checkbox"/> 18kg	<input type="checkbox"/> Plain (not GF) <input type="checkbox"/> Plain Gluten Free	<input type="checkbox"/> 6 <input type="checkbox"/> 9 <input type="checkbox"/> 12
	<input type="checkbox"/> 24kg <input type="checkbox"/> 30kg <input type="checkbox"/> 36 kg	<input type="checkbox"/> Chorizo (GF) <input type="checkbox"/> Herb & Garlic (GF)	
	<input type="checkbox"/> No		
Hamburger Patties \$7/kg	<input type="checkbox"/> 6kg <input type="checkbox"/> 12kg <input type="checkbox"/> No		
Salami- GF \$12/kg Each stick apx 1kg	<input type="checkbox"/> 6kg <input type="checkbox"/> 12kg <input type="checkbox"/> No		

Complete and return on or before kill day countiescustom@msn.com | All prices exclude GST |
Off-farm kill \$160 | On-farm kill \$220 Min charge \$400 + kill fee (includes offal disposal) | Processing \$2.20/kg | Travel \$1.15/km | Small goods as selected | Processing 10–11 days | Collection within 3 days once notified

I declare that I am the owner of this animal and have been actively involved in the day to day maintenance including providing for the physical health and its behavioural needs for at least 28 days.

Full Name _____ Email _____
Phone _____ Signature _____ Date _____