

BEEF PROCESSING FORM

FORMS CAN BE EMAILED OR DROPPED INTO THE SHOP WITHIN 5 DAYS OF SLAUGHTER TAKING PLACE

06 379 8181 24 The Square, Carterton cartertonmeats@gmail.com www.cartertonmeats.co.nz

NAME	For Butchers Use Only:		
TELEPHONE	Date in:		
EMAIL	Hook Weight:		

Please circle around your preferred choices:

Whole beef ½ beef Free flow steaks \$30 Freezing beef \$50 Free flow + Freezing \$70

Free flow is when the meat is first frozen and then sliced. This gives a straighter, even and more exact finish.

CUT OF MEAT		HINDQUARTER		Other	
T-Bone Steak	Sliced	If T-Bone Steak is selected, no Porterhouse or Fillet			
Fillet	Sliced	Roast	Leave Whole		
Porterhouse	Sliced	Roast	Leave Whole		
Rump	Sliced	Roast	Leave Whole		
Thick Flank	Schnitzel	Steak	Roast	Tenderised	
Topside	Schnitzel	Roast	Casserole		
Silverside	Corned	Roast	Casserole		
Leg	Mince	Sausages	Hamburgers	Soup on Bone	
Flank	Skirt Steak	Sausages	Mince	Hamburgers	

CUT OF MEAT		FOREQUARTER		
Scotch Fillet	Sliced	Roast	Leave Whole	
Rib Roast / Roll	Roast	Mince	Casserole	Spare Ribs
Blade	Casserole	Roast	Corned	
Cross Cut	Casserole	BBQ Steaks		Y Bone Steak
Shin Clode	Mince	Sausages	Hamburgers	
Chuck	Stewing	Mince	Sausages	Back Rib Roast
Brisket	Sausages	Mince	Hamburgers	Point End

SMALL GOODS LIST		Steaks per pack
Sausages:		Sausages per bag: ☐ 6 ☐ 9 ☐ 12
Plain Sausages	Gluten Free Plain	
Old English (G/F)	Herb & Garlic	Mince per bag: ☐ 500g ☐ 750g ☐ 1kg NOTES:
Cheese & Onion (G/F)	Chorizo	NOTES.
Saveloys		
Salamis (quantity)		
Burger meat patties		
	1	

- I declare that I am the owner of this animal above and I have been actively involved in the day to day maintenance of this animal, including physical health and behavioural needs of the animal for at least 28 days.
- I, or person in my household, will be consuming the resulting products knowing that it
 is home kill and it will not be traded.
- I am the hunter of this animal.
- By filling out this form I hereby have read and agree to all the above and take full responsibility.

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INYOICE CARTERTON MEAT PROCESSORS

Customer Full name: Da		ate:		
Email:	none:			
ANIMAL PROCESSED:				
PLEASE NOTE ALL ORDERS NEED TO BE PAID FOR I	PRIOR TO OR AT PICK U	P		
For Butchers Use Only				
Hook Weight / Process Fee	x		=	
Plain Sausages	х	\$6.50/kg	=	
Flavoured Sausages / GF	х	\$8.00/kg	=	
Cheese & Onion	х	\$10.50/kg	=	
Chorizo	х	\$8.50/kg	=	
Salamis (#)	х	\$12.50 each	=	
Saveloys	х	\$7.00/kg	=	
Burger Meat Patties	х	\$7.00/kg	=	
Freezing				
1	1	Sub Total	1	

24 The Square, Carterton Ph: 06 379 8181 Email: cartertonmeats@gmail.com www.cartertonmeats.co.nz

Plus GST

Total

GST No: 133-983-538 **Bank a/c:** 06-0689-0979350-00