**WAIMAK HOME KILL BEEF CUTTING LIST**

**NAME:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**DATE:** \_\_\_\_\_\_\_\_\_\_\_

**ADDRESS:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**SUBURB:**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**EMAIL:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHONE:** **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ WEIGHT (OFFICE USE)** \_\_\_\_\_\_\_\_\_

HIDE TRAVEL

***FILLET:*** Sliced as Steak / whole / cut ½ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***PORTERHOUSE*** **(Sirloin):** Sliced as Steak / whole / cut ½ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***RUMP****:* Sliced as Steak / whole / cut ½ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***RIBEYE****:* Sliced as Steak / whole / cut ½\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Knuckle**: Schnitzel / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Silverside:** Corned / Schnitzel / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Shin** Stewing / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Blade:** Braising / Roast / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Bola:** Roast / Braising / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Rolled Roast:** Roast / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Chuck:** Stewing / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Topside:** Roast / Braising / Schnitzel / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Brisket:** Whole / Cut ½ / Mince\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Short Ribs:** Yes / No\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Make sure all cuts are circled / Mince comes in approx. 500g tubes.**

**Steaks per pack:** 2 3

**Slices of Schnitzel per pack:** 4 5 6 7 8

**Stewing & braising Pack sizes:**  500g 750g 1kg (please make sure a cut has been selected)

**HAMBURGER PATTIES:** YES / NO

**SAUSAGES:** 6 per pack 9 per pack 12 per pack **YES / NO**

**(9kg of meat needed per flavor end product 10-12kg)**  **(Most flavors are GF)**

Beef Sausages **/ GF Beef sausages** / Sausage meat **/ chipolatas /** Saveloys - plain or smoked /

**Herb & Garlic** / Tomato & Basil / **Tomato & onion** / Texan Chili / **Mexican Jalapeno**

Roma Tomato & Onion / **Smokey Paprika & Garlic** / Italian Casalinga / **Italian Safari** /

Spanish Chorizo **/ Sweet Chili Plum** / Honey Soy low GF **/ Dripping**

**ALL MEAT COMES BACK FROZEN** / **¼’s must be the same cuts for each 1/4**

**Add additional information to this sheet:**

I declare that I am the owner of the animal and that.

1. I have been actively involved in the day-to-day care of the animal, for at least 28 days, or
2. I am a farmer of animals of this kind.
3. I am aware of the law around selling meat.
4. Waimak Homekill takes no responsibility for meat once it has left our address.

**Signature:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Name:**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Hide disposal $10 per beef

Please let us know 2 days prior to slaughter if you’re wanting any offal or the hide left at the property.

**Please add any additional information to the front of cutting sheet including Allergies. (Not this sheet)**

**LISTS ARE DUE BACK DAY OF SLAUGHTER**