

Venison Cutting List

Name:						
Address:						
Phone:						
Email:						
Number of animals to be processed:			Weight:			
Shoulder	☐ Roast			☐ Sausages	☐ Mince	☐ Patties
Backstrap			☐ Steak			
Rump	☐ Roast	☐ Schnitzel	☐ Steak	☐ Sausages	☐ Mince	☐ Patties
Leg	☐ Roast	☐ Schnitzel	☐ Steak	☐ Sausages	☐ Mince	☐ Patties
Shank				☐ Sausages	☐ Mince	☐ Patties
Flank				☐ Sausages	☐ Mince	Patties
_	Chipolatas Okg of meat need	led per flavour)				
Plain:	Texan Chill	i (GF): Sr	mokey Bacon 8	Maple (GF):	Cumberlan	d (GF):
Green Thai (GF): H	erb & Garlic (GF):_	Satay (GF): Jalar	eno & Chees	e (GF):
Cranberry Cl	hestnut (GF):	Apple, Sa	age & Rosemaı	y (GF) Sv	veet Chilli Ma	ngo (GF):
Salamis						
Danish (GF):_		Pepper:			Bierstick	s:
Patties						
Plain:	Herb &	Garlic:	_ Smokey Tex	as Ranch:		
Rissoles						
Plain:	Smokey Texa	s Ranch:	Herb & Garlic:	Crumb	:	☐ Herb & Gar
Saveloys						
Plain:	Smol	ked:				

Processing Costs

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All prices are inclusive of GST.	
Processing Cost: \$1.70/kg Sk For all smallgoods only: \$0.50/kg	tinning Cost: \$30
Costs for smallgoods are on top of these ab	pove prices.
Sausages: Plain \$7/kg Gourmet \$7.50/kg Chipolatas: Plain & Gourmet \$7.50/kg Patties: Plain & Gourmet \$7.50/kg Rissoles: Plain & Gourmet \$10/kg Biersticks: \$10/kg wet weight Saveloys: Plain & Smoked \$7.50/kg Salami: Vacuum packed whole \$11 Additional for stuffing: \$2.50 per item Additional to add cheese to any smallgoods	s: \$1.25/kg (this includes Jalapeno & Cheese sausages)
Declaration:	
	animal and I have been actively involved in the day to day ng providing for the physical, health and behavioral needs of
☐ I am a farmer of animals of this kind	d.
☐ This animal is wild game. Which yo	ou do not need to be actively involved with.
2. I have read and understood the pricing for before I pick up the meat.	or the processing of my animal and will pay the amount in full
3. All meat must be picked up within 5 days	s of being notified.
Date animal was killed:	
Signature:	Date:
205 Cones Road, Loburn	Richard 027 424 9918
(Matter) mtgreymeats@gmail.com	Mt Grey Meats