Form May 2021

Dr Hud's Killing & Processing



Address:

ANDREW HUDSON Surgery: 11 Hood Street, Wellsford 0900 Ph: 09 423 7213 • Email: info@drhudshomekill.co.nz www.drhudshomekill.co.nz

_____Mob:_____

______Ph: ______

Name: _____

Email: _____

Circle your choice

_____Date:____/ ____/

e your choice		Is this Be	east to I	be packed as 2 separate si	des? YES or NO					
BEEF FORM S					Side B					
ne Steak			Yes				Yes	les		
Sirloin Steak	Sliced & VacPak			Whole	Sliced & VacPak			Whole		
Eye Fillet	Sliced & VacPak		Whole	Sliced & VacPak			Whole			
p & Scotch Fillet	Sliced & VacPak			Whole	Sliced & VacPak			Whole		
ide	Stewing	Roast		Schnitzel	Stewing	Roa	st Schnitzel			
r	Stewing	Roast		BBQ	Stewing	Roa	st	BBQ		
k Flank	Stewing	Schnitze	el	BBQ	Stewing	Schni	tzel	BBQ		
s Cut Blade	Stewir	g		Canadian T Bone	Stewin	ng	(Canadian T Bone		
y Beef (Chuck)	Stewing	Rolled R	oast	Mince	Stewing	Rolled	Roast	Mince		
rside	Corned	Stewir	ıg	Nice Beef Roast	Corned	Stew	ing	Nice Beef Roast		
tet	Boneless	Mince	e	Cut on the Bone	Boneless	Min	ce	Cut on the Bone		
	Mince	Short R	ib	Spare Ribs	Mince	Short I	Rib Spare Ribs			
on the Bone	Yes			Mince	Yes	-	Mince			
eys x 1	Yes			No	Yes		No			
ed Tongue x 1	Yes			No	Yes		No			
ail x 1	Yes			No	Yes		No			
age Pack Size	6's	9's		12's	6's	9's		12's		
age Meat Tubes	No	4	or 6	or 8 or 12	No	4	or 6 (or 8 or 12		
e Tubes	500g tubes				500g tubes					
ly Size	adults	kids	1	Roast Sizekg	adults	kids	Ro	bast Sizekg		
s Roll	Yes			No	Yes			No		
ni 900g VacPak	Yes required \$15.00 each Yes required \$15.00					15.00 each				
burger Patties	Yes	_4kg f/flow	box req	uired \$25.00 each	Yes4kg f/flow box required \$25.00 each					
	EFFORM ne Steak Sirloin Steak Eye Fillet p & Scotch Fillet ide r c Flank s Cut Blade y Beef (Chuck) rside tet on the Bone eys x 1 ed Tongue x 1 ail x 1 age Pack Size age Meat Tubes re Tubes ly Size s Roll ni 900g VacPak	SFFORM ne Steak Sirloin Steak Sliced & Eye Fillet Sliced & p & Scotch Fillet Sliced & ide Stewing r Stewing r Stewing x Flank Stewing s Cut Blade Stewing rside Corned geef (Chuck) Stewing rside Corned et Boneless Mince Mince on the Bone Yes ed Tongue x 1 Yes ail x 1 Yes age Pack Size 6's age Meat Tubes No re Tubes 500g tubes ly Size adults s Roll Yes	STFORM Si ne Steak Sliced & VacPak Sirloin Steak Sliced & VacPak Eye Fillet Sliced & VacPak p & Scotch Fillet Sliced & VacPak ide Stewing Roast r Stewing Roast r Stewing Roast x Flank Stewing Schnitze s Cut Blade Stewing Rolled R rside Corned Stewing y Beef (Chuck) Stewing Rolled R rside Corned Stewing on the Bone Yes Mince eys x 1 Yes Group and the second	Side A Ine Steak Yes Sirloin Steak Sliced & VacPak Eye Fillet Sliced & VacPak p & Scotch Fillet Sliced & VacPak ide Stewing Roast ide Stewing Roast ide Stewing Roast c Flank Stewing Schnitzel s Cut Blade Stewing Rolled Roast y Beef (Chuck) Stewing Rolled Roast rside Corned Stewing on the Bone Yes Image Pack Size ed Tongue x 1 Yes Image Pack Size age Meat Tubes No 4 or 6 e Tubes 500g tubes Image Pack Size Image Pack ly Size adults kids Image Pack s Roll Yes kids Image Pack	Side A Side A ne Steak Yes Sirloin Steak Sliced & VacPak Whole Eye Fillet Sliced & VacPak Whole p & Scotch Fillet Sliced & VacPak Whole ide Stewing Roast Schnitzel r Stewing Roast BBQ c Flank Stewing Schnitzel BBQ s Cut Blade Stewing Canadian T Bone y Beef (Chuck) Stewing Rolled Roast Mince rside Corned Stewing Nice Beef Roast on the Bone Yes Mince No eys x 1 Yes No No ail x 1 Yes No No aige Meat Tubes No 4 or 6 or 8 or 12 e e Tubes 500g tubes I2's No hi 900g VacPak Yes require	Side A ne Steak Yes Sirloin Steak Sliced & VacPak Whole Sliced & Eye Fillet Sliced & VacPak Whole Sliced & p & Scotch Fillet Sliced & VacPak Whole Sliced & p & Scotch Fillet Sliced & VacPak Whole Sliced & p & Scotch Fillet Sliced & VacPak Whole Sliced & ide Stewing Roast Schnitzel Stewing r Stewing Roast BBQ Stewing c Flank Stewing Schnitzel BBQ Stewing s Cut Blade Stewing Rolled Roast Mince Stewing rside Corned Stewing Nice Beef Roast Corned rside Corned Stewing Nice Beef Roast Corned ret Boneless Mince Spare Ribs Mince on the Bone Yes No Yes No Yes ed Tongue x 1 Yes No Yes 6's age Pack Size 6's 9's 12's 6's	FFORM Side A Si ne Steak Yes Sliced & VacPak Whole Sliced & VacPak Eye Fillet Sliced & VacPak Whole Sliced & VacPak p & Scotch Fillet Sliced & VacPak Whole Sliced & VacPak p & Scotch Fillet Sliced & VacPak Whole Sliced & VacPak p & Scotch Fillet Sliced & VacPak Whole Sliced & VacPak ide Stewing Roast Schnitzel Stewing Roast r Stewing Roast BBQ Stewing Roast s Cut Blade Stewing Rolled Roast Mince Stewing Rolled y Beef (Chuck) Stewing Rolled Roast Mince Stewing Rolled y Beef (Chuck) Stewing Rolled Roast Mince Stewing Rolled y Beef (Chuck) Stewing Rolled Roast Mince Stewing Rolled y Beef (Chuck) Stewing Rolled Roast Mince Stewing Stewing y Beef (Chuck) Stewing No Yes Stewing Stewing <td< td=""><td>FFORM Side A Side A ne Steak Yes Yes Sirloin Steak Sliced & VacPak Whole Sliced & VacPak Eye Fillet Sliced & VacPak Whole Sliced & VacPak p & Scotch Fillet Sliced & VacPak Whole Sliced & VacPak p & Scotch Fillet Sliced & VacPak Whole Sliced & VacPak ide Stewing Roast Schnitzel Stewing Roast r Stewing Roast BBQ Stewing Roast r Stewing Schnitzel BBQ Stewing Schnitzel s Cut Blade Stewing Rolled Roast Mince Stewing Rolled Roast rside Corned Stewing Nice Beef Roast Corned Stewing on the Bone Yes Mince Short Rib Spare Ribs Mince Short Rib on the Bone Yes No Yes Ves all x 1 Yes all x 1 on the Bone Yes No Yes Sold to to to to to the Bone So's all x 1 <tr< td=""></tr<></td></td<>	FFORM Side A Side A ne Steak Yes Yes Sirloin Steak Sliced & VacPak Whole Sliced & VacPak Eye Fillet Sliced & VacPak Whole Sliced & VacPak p & Scotch Fillet Sliced & VacPak Whole Sliced & VacPak p & Scotch Fillet Sliced & VacPak Whole Sliced & VacPak ide Stewing Roast Schnitzel Stewing Roast r Stewing Roast BBQ Stewing Roast r Stewing Schnitzel BBQ Stewing Schnitzel s Cut Blade Stewing Rolled Roast Mince Stewing Rolled Roast rside Corned Stewing Nice Beef Roast Corned Stewing on the Bone Yes Mince Short Rib Spare Ribs Mince Short Rib on the Bone Yes No Yes Ves all x 1 Yes all x 1 on the Bone Yes No Yes Sold to to to to to the Bone So's all x 1 <tr< td=""></tr<>		

Slaughtering Fee \$	Side A	Side B
Processing Fee \$ per kg - charged at the Beast's Weight (kg) (Minimum Charge \$250)		
Sausage's & Sausage Meat Products (approx 10% of the carcass weight). Dr Hud's Traditional Beef \$5.00 kg.		
Flavoured Sausages 6kg minimum - Spicy Chorizo/Blue Cheese/Garlic/Boerewors \$7.50kg Breakfast Sausages \$7.50kg		
2 varities of sausages per beast ONLY Smoked Cheese Kransky \$12.00 kg Swiss Roll \$12.00 each		
Gluten/Preservative Free Sausages & Tubes \$6.00 kg (No Swiss Roll available)		
Packing Fee : 15.00 per $\frac{1}{2}$ and/or 15.00 per $\frac{1}{4}$ (note: all $\frac{1}{4}$'s to be packed the same)		
Hamburger Patties - 4kg box \$25.00 each Salamis 900g Vac Pak \$15.00 each Beer Stick \$30.00 kg minimum 3kg		
SPECIAL INSTRUCTIONS Sub Total		
GST 15%		
PAYMENT ON RECEIPT OF MEAT. Eftpos & Credit Card Available TOTAL AMOUNT DUE \$		

Please email your form THE DAY YOUR BEAST IS SLAUGHTERED. (otherwise you will get corned meat) Animal Owner Declaration

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

Pickup Date/Time:

Signature ____