



BEEF PROCESSING FORM

**Halswell Butchery 03 3228747**

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**Beef Source:**

Name: \_\_\_\_\_ **Size:** Whole / Half

Address: \_\_\_\_\_

**Contact Name:** \_\_\_\_\_ **Ph:** \_\_\_\_\_

**MPI declaration:** I confirm that I have been involved in the day to day management of the animal(s) for at least 28 days. Signed: \_\_\_\_\_

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

**Steaks:** How many steaks in a pack? \_\_\_\_\_

TICK THE STEAKS YOU'D LIKE:

Ribeye Steak \_\_\_\_\_

Porterhouse Steak \_\_\_\_\_

Fillet Steak \_\_\_\_\_

Rump Steak \_\_\_\_\_

Schnitzel \_\_\_\_\_

**Casserole/ Stewing Steaks:**

Crosscut Steak \_\_\_\_\_

Chuck Steak \_\_\_\_\_

Cross Cut \_\_\_\_\_

Trout Steak \_\_\_\_\_

Shin Steak \_\_\_\_\_

**Roasts:** Topside Roasts \_\_\_\_\_ Bolar Roasts \_\_\_\_\_

**Corn Beef:** Yes No

**Mince:** How much per pack? 500g 750g 1kg

**Patties:** Yes No

**Sausages:** Yes No

If YES, how many in a pack? 6 9 12

Please circle preference(s): Beef, Tomato & Basil, Texan Chili, Cracked Pepper & Mushroom, Bratwurst.

**Saveloys:** Yes No

If YES, how many in a pack? 6 9 12

For pricing please refer to our [price list](#).