

Cleaver's Edge

The Meat Specialists

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PRIVATE PROCESSING - Lamb

Office Use

Please fill out this form in its entirety. One animal per form only, unless all to be processed the same.

| | | | |
|----------|--|--------------------|--|
| Name: | | Email Address: | |
| Phone 1: | | Physical Address: | |
| Phone 2: | | Date of Slaughter: | |

CUTTING OPTIONS

Please highlight/circle your option of choice

| | | | |
|-----------|---------|------------------|---|
| Neck | Chops | Mince | Sausages |
| Shoulders | Chops | Roasts (bone in) | Roasts (butterflied)* Roasts (boned and rolled)** |
| Midloin | Chops | Racks* | Flaps |
| Hindleg | Steaks* | Roasts (bone in) | Roasts (butterflied)* Roasts (boned and rolled)** |

* \$5 per animal for each of these options
**\$10 each for Roasts (boned and rolled)

ADDITIONAL OPTIONS

| | | | | | |
|--|---|---|------------------|------------------------|--|
| Lamb Shanks | Y | N | | | |
| Dog Bones | Y | N | | | |
| *Salami \$10ea (1 batch per flavour, 1 batch = 5 salami) | Y | N | Pepperoni | Garlic | Hot |
| *Sausages (min 5kg) | Y | N | Plain \$4.50p/kg | Gluten Free \$6.50p/kg | Flavoured \$8.50p/kg (list on request) |

Office Use

*For sausages and salami, we need the trim from 5x lambs to make up enough meat. We can sacrifice other cuts (e.g. shoulder roasts) to go towards trim if preferred. Leave comment below to arrange.

PACKING OPTIONS

| | | | | | | |
|-------------------------------|-----------------------|---|----|-----------------|-------|------|
| No. of steaks/chops per pack: | (minimum of 2 please) | | | Size of Roasts: | Whole | Half |
| Sausages per pack: | 6 | 9 | 12 | Mince per pack: | 500g | 1kg |

NB: Processing is \$30 per sheep. Excessively fatty animals incur an additional \$5 charge due to extra trimming

NB2: Please bring chilli bins/boxes and/or bags to collect your meat in.

Comments:

You must read and sign the Private Processing Declaration on collection and payment of your meat.