



Mobile Abattoir & Processing Guide



2011/2012

NETHERBY
m e a t s



ON FARM SERVICE

Mobile Abattoir (Home kill)

Our on the farm service truck is well equipped for sheep, cattle and pigs. We will slaughter on location and then provide transport back to the butchery chiller for further processing.

Our Process

Please notify us in advance when you would like your animal to be slaughtered.

- You will be contacted when our truck will be in your area.
- Please leave your animal in a stress free environment. Cattle are best kept with other stress free animals, stressed animals produce tougher meat and will be of poorer quality than stressed free animals.
- Please have your animal in an area that is easy accessible by the truck. Our truck is quite high and heavy and it can get stuck in the wetter months and low hanging trees can cause problems.
- Please notify us and the onsite slaughterman to put aside tongue, tails, livers etc.
- Offal removal can be arranged at an extra cost, however if you have a trailer, tractor or large sacks the remains can be put in these for you for easy disposal.

Abattoir Processing

How does it work? Please notify us when you would like to process meat, we ask for advanced notice and bookings especially for the busier months of October through to December.

- Book your animal with us and we will organise with the Abattoirs for the drop off date and time.
- You will have to organise cartage of your animal to Ashburton Abattoirs, located on Bridge Street, Ashburton.
- We will then collect the animal once it has been slaughtered at the abattoirs and take back to hang in our chillers for processing.



BEEF PROCESSING

Killing Charges

Netherby Meats on farm service	\$130.00/beast
Offal removal (if required)	\$20.00/beast
Abattoir killing fee and processing under 300kg	\$380.00/beast

Processing charges

On Farm Service	\$1.30 per kg (bone in weight)
Killed by farmer	\$1.50 per kg (bone in weight)

Basic Processing includes:

- Fillet, Ribeye, Porterhouse, Rump Steak
- Roast Beef
- Corned Silverside
- Blade, Crosscut and Stewing Steak
- Mince
- Wiener Schnitzel

As an optional extra

• Crumbing Wiener Schnitzels	\$30.00 per primal
• Tenderising of Braising Steaks for extra frying steak	\$10.00 per primal
• Vacuum Packing	\$1.00 per bag

All meat products are blast frozen and packaged and labelled for your convenience.



Small goods available (min 5kg)

• BBQ Patties	50¢ each
• Sausages	\$4.50 kg
• Sausage Meat	\$4.50 kg
• Patties	\$4.50 kg
• Luncheon	\$4.50 kg
• Saveloys	\$4.50 kg
• Cheerios'	\$4.50 kg
• Chippolatas	\$4.50 kg
• Gluten Free	\$4.50 kg
• Salami	\$7.50 each



SHEEP PROCESSING

Killing Charges

Netherby Meats on farm service	\$30.00/each
Offal removal (if required)	\$1.50/each
Abattoir killing and cartage	\$30.00/each

Processing charges

Basic processing charges	\$30.00 each
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Includes:

- Leg Roasts
- Chops
- Rolled, Seasoned, Forequarters Roast.

All meat products are blast frozen, packaged and labelled for your convenience.



As an optional extra

• Steaks/Leg	\$6.00/each
• Diced Shoulder/Leg	\$3.50 each
• Stir-fry Shoulder/Leg	\$3.50 each
• French Racks	\$2.50 each
• Kebabs Shoulder/Leg	\$7.00 each
• Chops Marinated	\$6.00 /loin
• Crumbed Chops Loin or Forequarter	\$6.00 each
• Vacuum Packing	\$1.00/bag

Small goods available (min 5kg)

• BBQ Pattie	50¢ each
• Sausages	\$4.50 kg
• Sausage Meat	\$4.50 kg
• Patties	\$4.50 kg
• Saveloys	\$4.50 kg
• Cheerios'	\$4.50 kg
• Chippolatas	\$4.50 kg
• Gluten Free	\$4.50 kg
• Salami	\$7.50 each





PORK PROCESSING



NETHERBY
meats
Dried Cured Bacon

Killing Charges

Netherby Meats:

On Farm Service under 75kg	\$70.00 each
On Farm Service over 75kg	\$90.00 each
Abattoir Killing under 75kg	\$70.00 each
Abattoir Killing over 75kg	\$85.00 each

Processing charges

Basic Processing Charges \$100.00 each

Fresh Pork Includes:

- Roasts
- Chops
- Strips
- Diced Pork
- Steaks/Schnitzels

All meat products are blast frozen, packaged and labelled for your convenience.



Baconer/Picked Products and Fresh Cut

Choices of Cuts Include: \$120.00-\$150 each

- Traditional Ham on the Bone
- Pressed Ham
- Ham steaks
- Sliced Ham
- Pickled Pork
- Dry Cured Bacon

As an optional extra

- Vacuum Packaging \$1.00 per bag
- Cooking Ham \$10.00 each

Small goods available (min 5kg)

- BBQ Patties 50¢ each
- Sausages \$4.50 kg
- Sausage Meat \$4.50 kg
- Patties \$4.50 kg
- Luncheon \$4.50 kg
- Saveloys \$4.50 kg
- Cheerios' \$4.50 kg
- Chippolatas \$4.50 kg
- Gluten Free \$4.50 kg
- Salami \$7.50 each



VENISON & GAME MEATS PROCESSING

Venison

Killing Charges

- Netherby Meats on farm service
\$90.00 per animal
- Offal removal (if required)
\$15.00 per animal

Processing charges

Processing Venison \$100.00 each

Basics Includes:

- Leg Steaks, Back Steaks, Fillet Steaks
- Casserole
- Roasts
- Mince

All meat products are blast frozen, packaged and labelled for your convenience.

As an optional extra

- Salamis \$7.50 each
- Sausages and Patties \$4.50 kg
- BBQ Patties 50¢ each
- Vacuum Packing \$1.00/bag

Other Processes for Venison & Game Meats

- Curing/Pickling \$15.00 each
- Smoking \$15.00 each
- Cooking \$15.00 each

Game Meats

All meat except fish must be skinned, and meat clean and free of foreign matter:

- Duck
- Wild Pork
- Goose
- Venison
- Goat
- Fish (cold Smoked)

Smallgoods

- Flavoured Sausages
Create Your Own \$4.50 kg
- Gluten Free Smallgoods \$4.50 kg
- Salami Processing \$7.50 each

We can supply extra trim and flavourings to add to your product at an extra cost.





BASIC SMALL GOODS

Basic Small Goods

Processing charges, —minimum 5kg

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|----------------|-------------|
| • BBQ Patties | 50¢ each |
| • Sausages | \$4.50 kg |
| • Sausage Meat | \$4.50 kg |
| • Patties | \$4.50 kg |
| • Saveloys | \$4.50 kg |
| • Cheerios' | \$4.50 kg |
| • Chipolatas | \$4.50 kg |
| • Salamis | \$7.50 each |



Discuss with butcher on order for flavorings, etc.

Gourmet Sausage Flavours

Processing charges — minimum 10-12kg

- Irish Pork
- Texan Chili
- Apple Sage & Rosemary
- Merlot & Cracked Pepper
- Chardonnay & French Herbs



Gluten Free Range

Processing Charges - (min 10-12kg) \$4.50kg

All small goods can be made Gluten free on request.



FREQUENTLY ASKED QUESTIONS

How long until the meat is ready?

Time may vary, please notify us in advance if you require product by a particular date. Approximately:

- Beef — 7 days
- Sheep — 2 days
- Venison — 5-7 days
- Pork — 3-7 days

You will be contacted when your meat is ready.

Will you process any animal that we have killed ourselves?

Yes, but it must have been hygienically slaughtered, free of foreign matter and any dirty carcasses will be refused.

When and how do we pay?

Payment is expected when meat is collected, payment options are cash, eftpos and ATS.

Can we buy animals from you?

Yes, for purchase we have a selection of Abattoir killed stock. Please let us know what meat you would like in advance.

How much does my beef weigh?

Your animal is weighed just prior to boning and processing.

Is the process meat fresh or frozen?

Unless stated by the customer all processing will come back frozen. Please notify us in advance if you wish your meat to be fresh.



What cuts do I get?

You get exactly what you have requested. It is important that you have clearly filled out an instruction sheet completely.

Do we get our own meat back?

Yes, all your meat is tagged upon arrival and with our detailed systems and protocols we ensure it is your meat that gets returned back to you.

What are some other things I should know regarding the farm service?

- Cattle beasts get stressed on their own! - Leave a mate with them for company and for better meat results.
- Please have animals handy, as we try to be on time. If we have to wait, then everyone is inconvenienced and you may receive charges for time wasted.
- If you would like tongues, tails livers etc. then please let the slaughter man know and he will put them aside.
- We need to understand your instructions fully.
- Dairy breeds and fat cattle beasts don't yield as well.
- All animals need to rest for at least a day to ensure meat to be tender.
- As we only have one truck you may experience delays of up to two weeks. Please be advised it may be longer in the spring to summer months, to ensure your place please book in early for these periods.

Can I sell homekill?

NO! Homekill animals are processed for your own consumption including your household, family and farmworkers. It is not to be sold or exported to anyone else which also includes raffles, etc. Doing so can result in hefty fines and/or jail.

We can only guarantee our workmanship; we are not responsible for the quality of the animal supplied.



RETAIL SHOP

Netherby Meats has a large selection of meat products which are to the highest quality with award winning medals for sausages and a gold for the bacon. You will be welcomed and served by our outstanding and friendly staff.

Meat Sides: great value

We can supply whole or sides of pigs, Beef, hogget. All processed and packaged to your requirements

Meat Packs

- Bulk Meat Packs
- Chicken Pack
- Beef Pack
- Mutton Pack
- Sausage Pack
- Family Pack
- BBQ Meat Pack



Fundraising and Meat Raffles

Netherby Meats offers a wide variety of meat raffles and packs for fundraisers for clubs and special events. Make fundraising easy with our high quality products from the butcher you can trust. Please contact our staff and we will help make your event a success.

If you can't see your choice of meat in the shop please ask our friendly staff.

\$6 Trays

Pick any 5 \$6 trays and get the 6th one free—wide variety of meat trays to choose from. Perfect for parties, work functions, holidays or any other occasion.

Still the traditional butcher

We still supply the following traditional favourites:

- Sweetbreads
- Kidneys
- Hearts
- Liver
- Oxtails
- Ox Tongues
- Black Pudding
- Tripe



TESTIMONIALS

“Netherby Meats is our local meat processor. They do all our small goods and our homekills. They would come on site, kill and process meat from paddock to the shop ready packaged and labelled to go into our freezer. They also do wild animal processing into beir sticks, salami and other small packaged items. They have a good range of meat cuts for us to choose from when we send our animals into their shop for processing. They have a good team of guys who are always ready to help you, when you are there picking up or dropping off meat. They also do a large range of smoked goods and have a good range of hams.”

Andy Wilson

Rakaia Deerstalkers / Keen Hunter

Accalodes

NZ Great Sausage Competiton

2013 Bronze	Beef Flavoured Sausages
2010 Gold	Cumberland Sausages
2010 Gold	Beef Flavoured Sausages
2010 Silver	Smoked Pork Sausages
2010 Silver	Precooked Sausages
2009 Bronze	Sage & Onion Sausages
2005 Silver	Pork Sausages
2001 Bronze	Precooked Sausages
2000 Bronze	Saveloys

NZ Pork Bacon Competiton

2013 Bronze	Shoulder Bacon
2009 Gold	Dry Cured Bacon

Ashburton Business Association Awards

2010 Award	Top Shop
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Owned and operated by Mike Hanson

Member of ABA Ashburton Business Association

Member of Federated Farmers Rural Butchers

Member of Retail Meat NZ

Prices subject to change without notice.

NETHERBY m e a t s



*Netherby Shopping Centre
212 Chalmers Avenue, Ashburton
PH: (03) 308 7354*

*Open Monday to Friday 7am to 6pm
Open Saturday 8am to 1pm*