

Colin & Raeline Walker

LOWN Brae

Belted Galloway Stud
113 Love Rd, VALE VIEW,
Qld, 4352

ABN: 24 321 670 443

Belted Galloways:

“The traditional quality beef of Scotland”

Winners of the “Beef Taste Test” 2003 Royal Easter Show, Sydney!

MEAT INFORMATION SHEET

Galloway cattle for household freezer supply are aged from 18 to 30 months, having achieved a paddock weight of 360 to 550kg. They are generally grass fed with supplementary grain feeding at drier times and prior to butchering to ensure stress free animals and to maximise condition. They are free of hormonal growth promoting drugs often used by most supermarket feedlots.

Processing takes place in a registered beef abattoir before transportation to a local retail butcher who hangs the carcass for a minimum of 10 days before cutting the meat to your order. This takes place in registered premises subject to governmental health regulations. The meat is then packed and labelled to your requirements.

The sides of beef range from 54 to 86kg - or 27 to 43kg for a quarter - and are currently priced at \$10.00 kg for cut meat.

It is planned to have animals prepared approximately every 3 months.

Please ring if you wish to order, or if you would like further information.

Ph: 07 4696 2844

<http://beltedgalloways.com.au>
email: colinm@twmba.net

Mob: 0428 430 218

Lown Brae Belted Galloway Beef

Information Notes

Jan 2010

We have been delighted with the response to our Belted Galloway beef and the feedback has supported our belief in the high quality of the meat. Supply is currently available. Further supplies will be available at approximately three monthly intervals.

We are aware that there are some areas of butchering and buyer preference that need to be addressed. These include:

- ◆ The preference by some for a smaller amount than a full side of beef - ie a quarter of a beast, yet still retaining a full selection of all cuts. Orders of this nature are also helpful in allowing us to satisfy demand.
- ◆ Each order will include cuts of both T-Bone, Sirloin and Eye Fillet.
- ◆ The butcher will package in servings of 4, 5 or 6 as requested. An extra charge of \$12.50 / order may be made to package into servings of 2 or 3.
- ◆ Sausages produced by the butcher may be gluten free, and at our request the sausages prepared for our orders can be preservative free. This means they need to be cooked within two days of removal from the freezer. (Preservative free may not be available for orders of 1/4).
- ◆ Soup/Stock/Dog bones are part of every order and we have difficulty in disposing of the excess. Consequently the order form asks you to register a request for a minor amount - no more than 5kg a side / 2.5kg a quarter; or a regular amount - approximately double the minor quantities. A recipe for home made stock is available.
- ◆ Early ordering assists us greatly in planning. Please phone to confirm the receipt of your order. You will be contacted during the week of delivery to arrange when you can collect your order from the butcher.

Thank you for your interest and business. We welcome visitors and are always happy to show our cattle.

Colin & Raeline Walker

113 Love Rd, VALE VIEW, 4352

Phone: 07 4696 2844

CUTS OF BEEF INFORMATION

CUT	USE
T BONE / SIRLOIN	Grill; Fry; BBQ
EYE FILLET	Grill; Fillet Mignon; Roast
SCOTCH FILLET	Grill; Roast
RUMP	Grill; Fry; BBQ
OYSTER BLADE	Grill; Fry; BBQ
BLADE	Grill; BBQ; Roast; Braise; Casserole
ROUND	Grill; Fry; BBQ; Beef olives; Schnitzel
TOPSIDE	Roast; Schnitzel; Fry; Stir fry
RIBS	Rolled Rib Roast; Spare ribs - BBQ
SILVERSIDE	Corn; Roast; Schnitzel; BBQ
BRISKET	Corn; Pot Roast
CHUCK	Stewing; Casserole; Roast
SHIN (Gravy Beef)	Braise; Stew; Casserole; Osso Bucco
SKIRT	Stew; Braise; Casserole; Mince
OFF CUTS/PIECES	Mince

APPROXIMATE MEAT QUANTITIES

Weights from a recent delivery of 58.71kg of cut meat were:

Y-Bone	2.85 kg	Roasts	2.2kg
Sirloin	3.6kg	Silverside	5.85kg
Eye Fillet	1.47kg		
Rump Steak	3.57kg		
Scotch Fillet	2.7kg	Preservative and	
Oyster Blade		Gluten free sausages	11.9kg
Blade Steak	2.27kg	Mince	9.3kg
Topside	5.1kg	Gravy Beef	
Round Steak	6.4kg	Osso Bucco	
Chuck Steak	1.5kg	Soup/Stock/Dog Bones	Quantity

Note: this order was cut differently so extra Sirloin instead of T-bone, Y-bone instead of Oyster blade steak, Gravy beef, Skirt and extra Chuck minced.

MEAT ORDER SHEET

Name: _____ Phone: _____
Mob: _____

CUTTING UP INSTRUCTIONS FOR FULL BODY / SIDE / QUARTER

DAY / DATE TO BE PICKED UP

BULK YES / NO

PACKED YES, PLEASE PACK FOR PEOPLE

Please indicate on each individual cut if you want them -
Sliced, diced for casserole, cubed for BBQ, minced, left as roasting pieces,
strips for stir-fry, etc., also if Silverside is to be corned or fresh.

- ◆ RUMP
- ◆ T BONE
- ◆ EYE FILLET
- ◆ RIB (SCOTCH) FILLET
- ◆ OYSTER BLADE / Y BONE
- ◆ BLADE
- ◆ TOPSIDE
- ◆ ROUND
- ◆ RIB ROAST
- ◆ SILVERSIDE
- ◆ BRISKET
- ◆ CHUCK
- ◆ SHIN (GRAVY BEEF)
- ◆ MINCE
- ◆ SASUAGES
- ◆ STEAKETTES
- ◆ BONES
- ◆ OFFAL
- ◆ ANY FURTHER INSTRUCTIONS
-
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Please fax to 4632 9074 or phone on 4696 2844 to submit your order.

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AFTER DELIVERY

Freeze as soon as possible.

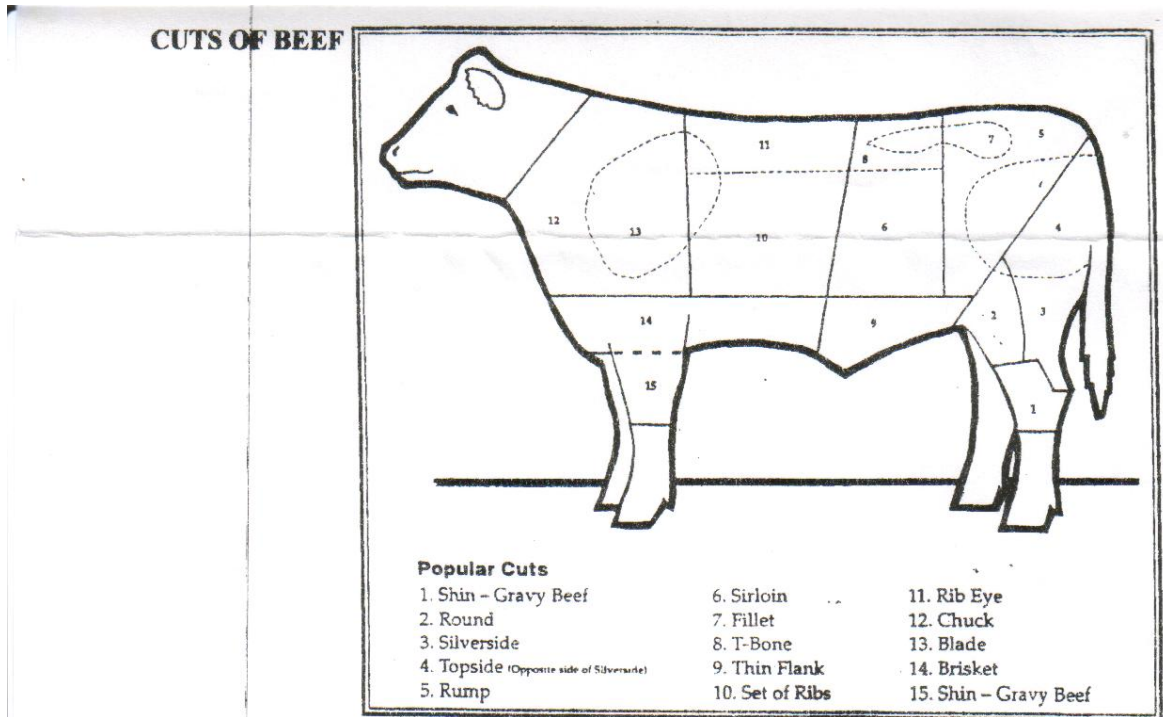
Before cooking allow meat to thaw in the refrigerator for two days if possible. This enhances tenderness.

STORAGE TIMES

Lean Cuts	12 months
Fatty Cuts	6 months
Sausages	2-4 months

STANDARD SPECIFIED CUTS

- ♦ Rolled roast beef topside roasts
- ♦ Corned silverside corned brisket
- ♦ Steaks t-bone sirloin eye fillet scotch fillet
- ♦ Rump blade oyster blade gravy beef
- ♦ Round chuck skirt
- ♦ Trim made into mince and sausages



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