

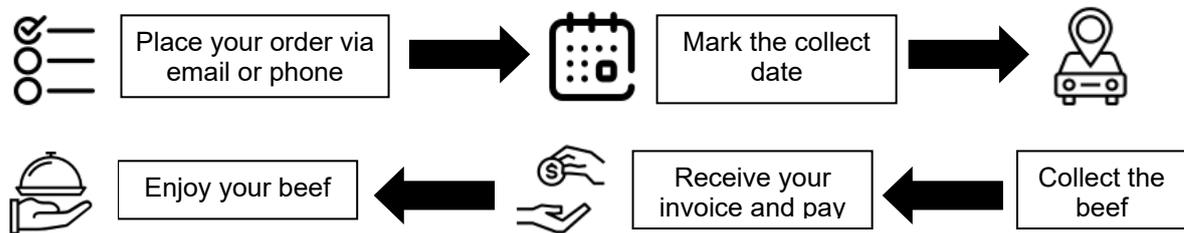


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Belted Galloways are a rare breed of cattle that have an underestimated characteristic, the quality of their beef with a lot of flavour and silky texture. Lown Brae has been breeding and finishing Belted Galloways for 20 years, over the years we have enjoyed successes in led steer and carcass competitions. In the 2014 Ag Show Inter-schools Competition a steer bred by us received 3rd place out of 27 entries.

The quality of beef is such that it is in demand by fine-dining restaurants such as Grossi Florentino in Melbourne (Source: "Beyond Angus beef: producers turn to rare cattle breeds", The Australian).

Process to Order



Q. What size are the packs?

A. A quarter is usually between 30 and 40 kilograms, at \$13.50/kg, say \$472.50 for 35 kgs

Q. Where do I collect the beef?

A. Ashton's Butchery, 66 Yandilla St, Pittsworth QLD 4356

Q. Do I pay the butcher?

A. No, just collect the beef, we will be in touch how to pay.

Q. Is the beef grass fed?

A. Not completely unfortunately; due to Queensland's unpredictable weather patterns this is not possible. They are pastured on grass with access to supplementary hay and grain feeding.

Q. Can I get a forequarter or hindquarter?

A. No, the quarters are mixed, you will receive a mixture of all cuts as outlined in the example below.

Cut	Weights	Percentages
Eye Fillet	0.7 kg	2.5%
Rump Steak	1.8 kg	6.1%
Scotch Fillet	1.4 kg	4.6%
Sirloin	1.8 kg	6.1%
Y-Bone	1.4 kg	4.9%
Chuck Steak	0.8 kg	2.6%
Oyster Blade Steak	1.1 kg	3.9%
Round Steak	3.2 kg	10.9%
Roasts	1.1 kg	3.7%
Silverside	2.9 kg	10.0%
Topside	2.6 kg	8.7%
Mince	4.7 kg	15.8%
Sausages	6.0 kg	20.3%
	29.5 kg	100.0%

Q. Will the beef fit?

A. You will need larger than a normal "top of fridge" size freezer (which may only take about ½ the quantity of an average quarter).

Meat Order Sheet:

NAME: _____ PHONE: _____

CUTTING UP INSTRUCTIONS FOR FULL BODY SIDE QUARTER

DAY / DATE TO BE PICKED UP _____

PLEASE PACK FOR _____ PEOPLE

Please fill in an option for each individual cut, the butcher will proportion the cut if two options are selected.

- ◆ RUMP roast sliced strips
- ◆ T BONE boned out sliced
- ◆ EYE FILLET roast sliced
- ◆ RIB (SCOTCH) FILLET roast sliced
- ◆ OYSTER BLADE / Y BONE sliced
- ◆ BLADE roast sliced strips
- ◆ TOPSIDE roast sliced strips
- ◆ ROUND roast sliced strips
- ◆ RIB ROAST minced roast
- ◆ SILVERSIDE corned fresh
- ◆ BRISKET corned minced rolled
- ◆ CHUCK diced minced
- ◆ SHIN (GRAVY BEEF) diced minced osso busco
- ◆ MINCE yes no _____ %
- ◆ SAUSAGES yes no _____ % gluten free
- ◆ STEAKETTES yes no _____ %
- ◆ BONES yes no Mince, sausages, steakettes should add to 100%
- ◆ OFFAL yes no type _____

◆ ANY FURTHER INSTRUCTIONS: _____

Please email to lowbraefarm@bigpond.com or phone on 0428 730 218 to submit your order