TIMITCH HILL LOWLINES PRODUCER OF CERTIFIED LOWLINE BEEF

Now available – Certified Lowline Beef – direct to you from us!

Timitch Hill has been breeding Lowlines for over 10 years. We use low stress stock handling techniques, no hormones and as we are a small operation, we know and care for all our cattle individually.

Happy, stress free, grass fed cattle produce the best beef.

Steers are sent to a small, quiet, local abattoir, at least two together. The beef is hung for 10 days and then professionally butchered to fill your order.

Our excellent butcher will pack and label the beef to suit your requirements. The beef is chilled, packed to your instructions and we will then deliver it to you.

One reasonable price per kilo across the board. No middle man!

You know exactly where your beef has come from, directly from us to your family.

Tender, quality beef, ethically raised, is beef as it should be.

We sell in ½ beast lots. A side is usually between 50 -75 kilos. One reasonable price per kilo - fill your freezer or share with others.

You can contact us directly on 0413 147 649 or 07 4935 4033.

Or via email if you prefer - mitchmay@blgpond.com.

We are happy to chat about our program and our cattle.

Please leave a message if we can't get to the phone and we'll get back to you. See the sample order form below to get an idea of what you can order.

TIMITCH HILL LOWLINES 351 COOROOMAN CREEK RD CAWARRAL QUEENSLAND

MONTO MEATS

THE TOP SHOP WITH TOP MEAT - AND THAT'S NO BULL!

PH: 0741 661 410

AH: 0421 962 560

Email: montomeats@bigpond.com

Monto Meats Private Kill Instruction Sheet

	Custo	omer Nai	me:							
	Pho	ne Numl	oer:							
Hind Quarter (please circle choice)										
	T-Bone:	Thick		Regular	Thin	Thin				
	Rump:	Thick		Regular	Thin					
Topside:	Sliced		Diced		BBQ Steak	Roast				
Round:	Sliced		Diced		BBQ Steak	Roast				
Silverside:	Corned		BBQ Steak	N	Mince	Sausages				
	Eye Fillet:	Thick		Regular	Thin					
Shin:	Corned	N	Mince	Sau	isages	Osso Bucco				

Fore Quarter (please circle choice)

Thick: Approx 3cm		Regular: Appr		rox 2cm	Thin: App	prox 1cm	
	Bones:	All		Small Only (eg brisket)			
Offal:	Tail	Ki	Kidney Heart		Heart	Liver	
Comments:_							
	Packaged for	r:Adults		Children		_	
	Sausages:	Thick		Thin	Half/Half		
Shin:	Corned	Mince		Sausag		Osso Bucco	
Brisket:	Corned	Rolled		Mino	ce	Sausages	
Y-Bone:	Steak	Γ	Diced	Mino	ce	Sausages	
		Rib Roast:	Yes	N	O		
Blade:	Sliced		Diced	ВВ	Q Steak	Roast	
	Rib Fillet:	Thick		Regular	Thin		