



MEAT PROCESSING 2019

Products include:

- Biltong
- Wet sausage
- Droëwors
- Sosaties
- Mince
- Chilli bites
- Deboned legs stuffed with garlic, bacon, cloves wrapped in netting (only Springbok in netting)
- Clean trimmings for pie/stew
- Whole cuts i.e. Shoulders, fillets, rumps, sirloin etc. etc.

Please arrange for processing **BEFORE** (at least one week) hunting – a lot of the weekends are fully booked, no game will be accepted after 11h00 on a Sunday. Game can be collected from the hunting farm at R8/km – which includes a bakkie with a meat trailer. Game must be clearly marked.

Charge: R21/kg as the meat arrives at Travalia, plus R17/kg for processed sausage. Includes all spices (Crown National), casings (24/26longs), fat (sheep tail - no pork), sauces (Meisterclub) and packaging

All “wet” products are vacuum packed 500gr, dry products are packed neatly in neat/new brown meat boxes.

Travalia Farm Store also specialises in Karoo Lamb, we have pre-packed Karoo Lamb in whole or half packaging. The lambs are packaged: Leg/s whole, rib/s whole and the rest chops, tailor-made packaging done on request. Please enquire for price and availability to avoid disappointment.

Deliveries to Cape Town – priced as follows: R4.00/ KG for processed meat – collected at the courier in Paarl. For direct deliveries – Along main route N1 (Paarl, D/ville, B/ville etc. etc.) add R150, for direct deliveries off main route (S/bosch, Strand, S/West, Melkbos, Blouberg etc. etc.) add R250

Please contact Niel Herholdt for any questions and bookings on 082 306 5722

ALL PRICES ARE EXCLUSIVE OF VAT