



Alberta Select Meats

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BEEF CUT SHEET

Person Picking up/Paying For Order

(If different than Buyer): _____

BUYER NAME: _____

ORIGINAL OWNER: _____

DEPOSIT (Office Use)

BEEF PKG:

¼ ½ Whole

Amount: _____

Payment Type: _____

Apply Deposit

To: _____

OFFICE USE:

Paperwork RECEIVED BY: _____

Carcass RECEIVED BY: _____

CUT BY: _____

WRAPPED BY: _____

BOXED BY: _____

☐ In House Skinned

☐ Call Out

☐ Pick Up All Together

☐ Call When Fresh Done

Finish Quote Date: _____

Please Note: A holding fee of \$25/day will be applied 3 days after notification for pickup.

ADDITIONALLY, FINISHED WEIGHT IS 50% OF HANGING/RAIL WEIGHT

OFFICE USE ONLY:

Kill #: _____ Self Kill: _____ Slaughter Paid: Yes _____ No Amount Paid: _____ Boxes Packed: _____

HK#: _____ HK#: _____ HK#: _____ HK#: _____ RAIL WEIGHT: _____ lbs.

CUSTOMER SIGNATURE UPON PICK UP: _____ Date of Pick Up: _____

HANG DURATION: _____ (std. 14 Days. Hanging to 21 days, Cut & Wrap changes to \$1.73/lb)

Note: Additional charge of \$75 for packaging 1 steak per pack.

Is this beef being split with another person? _____ (Animals will only be divided in half once)

Please choose your options for the FRONT of beef:

CHUCK SECTION:

- ☐ Chuck Roast _____ lbs/each OR ☐ Cross Rib _____ lbs/each
☐ Blade Steak _____ inches _____ per pkg OR ☐ Ground
☐ Ground

GROUND

_____ lbs/pkg*

*Any packaging
under 2lbs has

\$0.30/lb extra charge. (Avg. Amount usually 3% of rail weight)

STEW ☐ Yes OR ☐ No

_____ lbs/pkg

Total Stew: _____ lbs.

Stew processing over 40lbs
has \$0.40/lb extra charge.

RIBS: ☐ Ground OR

☐ Short OR

☐ Long OR

☐ Maui (if chosen, cannot get tomahawk steak)

BRISKET:

☐ Whole OR

☐ Cut in 1/2 OR

☐ Ground

PLATE:

☐ Whole skirt steak OR

☐ Ground

RIB SECTION:

☐ Rib-eye (boneless) _____ inches _____ per pkg OR ☐ Rib steak (bone in) _____ inches _____ per pkg OR ☐ Rib Roasts: _____ lbs

Please choose your options for the HIND of beef:

ROUND SECTION:

Sirloin Tip: ☐ Roast _____ lbs/each OR ☐ Ground OR ☐ Steaks _____ inches _____ per pkg

Inside Round: ☐ Roast _____ lbs/each OR ☐ Ground OR ☐ Steaks _____ inches _____ per pkg

Outside Round: ☐ Roast _____ lbs/each OR ☐ Ground OR ☐ Steaks _____ inches _____ per pkg

Eye of Round: ☐ Roast _____ lbs/each OR ☐ Ground OR ☐ Steaks _____ inches _____ per pkg

SHORT LOIN SECTION:

☐ Option 1: T-Bones

☐ Steaks _____ inches (std 1") _____ per pkg (Up to 4) OR

☐ Option 2: Striploin

☐ Whole Loin OR ☐ Steaks _____ inches (std 1") _____ per pkg

PRODUCT IS WRAPPED, FROZEN, AND BOXED BEFORE PICK UP CONFIRMATION

TENDERLOIN SECTION:

- ☐ Whole OR
☐ Steaks _____ inches _____ per pkg

TOP SIRLOIN SECTION:

- ☐ Steaks _____ inches (std 1¼”) _____ per pkg. OR ☐ Roast _____ lbs/each OR ☐ Ground

SHANK SECTION:

- ☐ Left on the bone OR
☐ Ground

FLANK:

- ☐ Whole OR
☐ Ground

Please check all you would like to keep OR if none, check here: ☐ NONE OF THE BELOW

- ☐ Dog Bones(Only Knuckle & Marrow Bones) ☐ Soup Bones
☐ Liver ☐ Heart ☐ Oxtail ☐ Tongue ☐ Other: _____

OFFICE USE: TOTAL GROUND(LBS): _____ TOTAL TRIM(LBS): _____

SECONDARY PROCESSING: (additional charges apply) BATCH SIZES OF 25LB INCREMENTS

*I want pork added into my sausages (standard for in store sausages @ 30%) Yes/No _____

☐ Garlic Coil LBS: _____	☐ Fresh Sausages/ Italian Mild LBS: _____
☐ Summer Sausage LBS: _____	☐ Fresh Sausages/ Italian Hot LBS: _____
☐ Mennonite sausage LBS: _____	☐ Fresh Sausages/ Breakfast Regular LBS: _____
☐ Pepperoni Logs LBS: _____	☐ Fresh Sausages/ Breakfast Maple LBS: _____
☐ Salami LBS: _____	☐ Smokies Regular LBS: _____
☐ Bologna LBS: _____	☐ Smokies Cheese LBS: _____
☐ Pepperoni Sticks Regular LBS: _____	☐ Smokies Jalapeno Cheese LBS: _____
☐ Pepperoni Sticks Jalapeno Cheese LBS: _____	☐ Hamburger patties Plain 6oz LBS: _____
☐ Pepperoni Sticks Honey Garlic LBS: _____	☐ Hamburger patties 30% Pork Trim 6oz LBS: _____
☐ Jerky (12 lbs. Minimum) BBQ LBS: _____	☐ Hamburger patties 12% Beef Fat 6oz LBS: _____
☐ Jerky (12 lbs. Minimum) Sweet/Spicy LBS: _____	☐ Minute steak (avg. Amount 1.5% rail weight) LBS: _____
☐ Jerky (12 lbs. Minimum) Teriyaki LBS: _____	
☐ Jerky (12 lbs. Minimum) Regular LBS: _____	

Please sign the cut sheet to ensure the agreed upon service X _____

By signing, you also understand that any meat processed is not for inter-provincial trade above 25kg. *ALL CUT DECISIONS ARE FINAL ONCE SUBMITTED*

OFFICE USE: WEIGHTS

CUT: _____ Blue Bone: _____
SCRAP: _____
BOXED: _____

B1	B7	B13	B19	B25	B31
B2	B8	B14	B20	B26	B32
B3	B9	B15	B21	B27	B33
B4	B10	B16	B22	B28	B34
B5	B11	B17	B23	B29	B35
B6	B12	B18	B24	B30	B36

☐ YES, SIGNED IN PERSON

Number of Vacuum Bags Used: _____

Loaded Out By: _____

Date: _____