

Office: (780)-766-2683
After Hrs.: (780)-876-2195
FB: Alberta Select Meats
Sales: (780)-876-2195

OFFICE USE:

RECEIVED BY:____

| Sales: (780)-876-2195 Email: albertaselect@gmail.com Location: Headed west on Hwy 4 | CUT BY: | |
|--|---|--|
| Alberta Select Meats then east onto Twp 712 for 300m. 1st approach on the south (right) s | And we are the | |
| Local licensed butcher serving Grande Prairie and area WILD GAME CUT SHEET □ MOOSE □ DEER □ ELK □ BEAR □ BISON | ☐ Cleaning Fee ☐ In House Skinned ☐ Call Out | |
| NAME: PH#: | DATE: | |
| Please Note: A holding fee of \$25/day will be applied 3 days after notification for pickup. | | |
| OFFICE USE ONLY: TAG HOLDER NAME: | Sex of Animal: | |
| TAG OR STATUS #:Name of Person Who Delivered Animal: | | |
| HK.#:HK.#:HK#:HK#: | | |
| Boxes Packed: | RAIL WEIGHT:lbs. | |
| CUSTOMER SIGNATURE UPON PICK UP: Date of Pick Up: | | |
| HANG DURATION: *Note: Additional charge Is this animal being split with another person? | of \$25 for packaging 1 steak per pack.* (Animals will only be divided in half once | |
| Please choose your options for the FRONT: | | |
| CHUCK SECTION: ☐ Chuck Roast lbs ☐ Cross Rib lbs ☐ Ground ☐ Ground | GROUND ☐ STEW lb packs lb packs | |
| RIBS: BRISKET: PLATE: □ Long OR □ Whole OR □ Whole Skirt Steak OR □ Short OR □ Ground □ Ground | *Any packaging desired under 2lbs has Total Stew: lbs. \$0.30/lb extra charge. | |
| Ground | PORK FAT Added (stnd. 12%): Yes OR No lbs. | |
| RIBSECTION: RibEye(boneless)inchesper pkg OR Rib Steak(bone in)inchesper pkg OR Rib Roasts:lbs | | |
| Please choose your options for the HIND: | | |
| ROUND SECTION: Sirloin Tip: Roastlbs. OR Ground OR Steaks inches (stnd 1") per pkg. | | |
| Inside Round: Roastlbs. OR Ground OR Steaks inches per pkg. | | |
| | | |
| Outside Round: Roastlbs. OR Ground OR Steaks inches per pkg. | | |
| Eye of Round: Roast OR Ground OR Steaks inches per pkg. | | |
| SHORT LOIN SECTION: □ Option 1: T-Bones □ Steaks inches (stnd 1") per pkg. (up to 4) | | |
| □ Option 2: Striploin □ Whole OR □ Steaks inches (stnd 1") per pkg. | | |
| | | |

| TENDERLOIN SECTION: | |
|--|----------------------------------|
| ☐ Whole OR | |
| ☐ Steaksinches per pkg. | |
| TOP SIRLOIN SECTION: | |
| □ Steaks inches (stnd 1½") per pkg. OR □ Roast | _lbs. OR \square Ground |
| SHANK SECTION: $\frac{\text{FLANK}}{\square}$ Whole OR | |
| \square Left on the bone OR \square Ground \square Ground | |
| Please indicate if you want to keep: | |
| ☐ Dog Bones ☐ Soup Bones | |
| OFFICE USE: TOTAL GROUND(LBS): TOTAL | L TRIM(LBS): |
| SECONDARY PROCESSING: (additional charges apply) | |
| *I want pork added to my sausages (standard 30% pork trim; additi | |
| ☐ Garlic Coil | How many lbs? (25 lbs. minimum) |
| ☐ Smokies/ Regular or Cheese or Jalapeño Cheese | How many lbs?(25 lbs. minimum) |
| ☐ Summer Sausage | How many lbs? (25 lbs. minimum) |
| ☐ Mennonite Sausage | How many lbs?(25 lbs. minimum) |
| ☐ Hamburger Patties/ Plain or 30% Pork Trim or 12% Pork Fat | How many lbs? (25 lbs. minimum) |
| ☐ Minute Steak | How many lbs?(10 lbs. Minimum) |
| ☐ Pepperoni Logs | How many lbs?(25 lbs. Minimum) |
| ☐ Pepperoni Sticks/ Regular or Honey Garlic or Jalapeño Cheese | How many lbs? (25 lbs. Minimum) |
| ☐ Jerky/ Regular or Teriyaki or BBQ or Sweet & Spicy | How many lbs?(12 lbs. Minimum) |
| □ Salami | How many lbs? (25 lbs. Minimum) |
| □ Bologna | How many lbs? (25 lbs. Minimum |
| ☐ Fresh Sausage/ Italian (Mild or Hot) | How many lbs? (25 lbs. minimum) |
| ☐ Fresh Sausage/ Breakfast (Regular or Maple) | How many lbs? (25 lbs. minimum) |
| □ Frankfurter | How many lbs? (25 lbs. Minimum) |
| Please sign the cut sheet to ensure the agreed upon service X | |

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ALL CUT DESCISIONS ARE FINAL ONCE SUBMITTED