



Office: (780)-766-2683  
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## Alberta Select Meats

**Location:** Headed west on Hwy 43, turn south on RR 92, then east onto Twp 712 for 300m. And we are the 1<sup>st</sup> approach on the south (right) side.

Local licensed butcher serving Grande Prairie and area

### DEPOSIT (Office Use)

BEEF PKG:

$\frac{1}{4}$   $\frac{1}{2}$  **Whole**

Amount: \_\_\_\_\_

Payment Type: \_\_\_\_\_

Apply Deposit

To: \_\_\_\_\_

### OFFICE USE:

RECEIVED BY: \_\_\_\_\_

CUT BY: \_\_\_\_\_

WRAPPED BY: \_\_\_\_\_

BOXED BY: \_\_\_\_\_

☐ In House Skinned

☐ Call Out

## BEEF CUT SHEET

BUYER NAME: \_\_\_\_\_ PH#: \_\_\_\_\_

ORIGINAL OWNER: \_\_\_\_\_ KILL 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 #: \_\_\_\_\_ Manifest #: \_\_\_\_\_ Slaughter Fee: \_\_\_\_\_ Boxes Packed: \_\_\_\_\_

HK#: \_\_\_\_\_ HK#: \_\_\_\_\_ HK#: \_\_\_\_\_ HK#: \_\_\_\_\_ RAIL WEIGHT: \_\_\_\_\_ lbs.

CUSTOMER SIGNATURE UPON PICK UP: \_\_\_\_\_ Date of Pick Up: \_\_\_\_\_

HANG DURATION: \_\_\_\_\_ (std. 7 Days. After 14 days Cut & Wrap is \$1.73/lb)

**\*Note: Additional charge of \$25 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 ☐ Cross Rib \_\_\_\_\_ lbs  
☐ Blade Steak \_\_\_\_\_ inches \_\_\_\_\_ per pkg. ☐ Ground  
☐ Ground

### GROUND

\_\_\_\_\_ lbs/pkg  
\*Any packaging  
under 2lbs has  
\$0.30/lb extra charge.

### ☐ STEW

\_\_\_\_\_ lbs/pkg  
**Total Stew:** \_\_\_\_\_ lbs.  
(Avg. Amount usually 3% of rail weight)

### RIBS:

- ☐ Short **OR**  
☐ Long **OR**  
☐ Maui (if chosen, cannot get tomahawk steak)

### BRISKET:

- ☐ Whole **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. **OR** ☐ Ground **OR** ☐ Steaks \_\_\_\_\_ inches \_\_\_\_\_ per pkg.

**Inside Round:** ☐ Roast \_\_\_\_\_ lbs. **OR** ☐ Ground **OR** ☐ Steaks \_\_\_\_\_ inches \_\_\_\_\_ per pkg.

**Outside Round:** ☐ Roast \_\_\_\_\_ lbs. **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 (std 1") \_\_\_\_\_ per pkg. (Up to 4) **OR**

☐ **Option 2:** Striploin

☐ Whole **OR** ☐ Steaks \_\_\_\_\_ inches (std 1") \_\_\_\_\_ per pkg.

**TENDERLOIN SECTION:**

- ☐ Whole **OR**  
☐ Steaks \_\_\_\_\_ inches \_\_\_\_\_ per pkg.

**TOP SIRLOIN SECTION:**

- ☐ Steaks \_\_\_\_\_ inches (std 1¼") \_\_\_\_\_ per pkg. **OR** ☐ Roast \_\_\_\_\_ lbs **OR** ☐ Ground

**SHANK SECTION:**

- ☐ Left on the bone **OR**  
☐ Ground

**FLANK:**

- ☐ Whole **OR**  
☐ Ground

**Please indicate if you WANT TO KEEP:**

- ☐ Dog Bones    ☐ Soup Bones    ☐ Liver    ☐ Heart    ☐ Oxtail    ☐ Tongue    ☐ Other: \_\_\_\_\_

<b>OFFICE USE: TOTAL GROUND(LBS): _____ TOTAL TRIM(LBS): _____</b>
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**SECONDARY PROCESSING: (additional charge)**

- |   |  |
|---|--|
| <b>*I want pork added into my sausages (standard for in store sausages) Yes/No _____</b>    |  |
| <input type="checkbox"/> <b>Garlic Coil</b>   | <b>How many lbs? _____ (25 lbs. minimum)</b> |
| <input type="checkbox"/> <b>Smokies/ Regular or Cheese or Jalapeño Cheese</b>               | <b>How many lbs? _____ (25 lbs. minimum)</b> |
| <input type="checkbox"/> <b>Summer Sausage</b>  | <b>How many lbs? _____ (25 lbs. minimum)</b> |
| <input type="checkbox"/> <b>Mennonite sausage</b>   | <b>How many lbs? _____ (25 lbs. minimum)</b> |
| <input type="checkbox"/> <b>Hamburger patties/ Plain or 30% Pork Trim or 12% Pork Fat</b>   | <b>How many lbs? _____ (25 lbs. minimum)</b> |
| <input type="checkbox"/> <b>Minute steak</b> <i>(avg. Amount 1.5% rail weight)</i>          | <b>How many lbs? _____ (10 lbs. Minimum)</b> |
| <input type="checkbox"/> <b>Pepperoni Logs</b>  | <b>How many lbs? _____ (25 lbs. Minimum)</b> |
| <input type="checkbox"/> <b>Pepperoni Sticks/Regular or Honey Garlic or Jalapeño Cheese</b> | <b>How many lbs? _____ (25 lbs. Minimum)</b> |
| <input type="checkbox"/> <b>Jerky/ Regular or Teriyaki or BBQ or Sweet &amp; Spicy</b>      | <b>How many lbs? _____ (12 lbs. Minimum)</b> |
| <input type="checkbox"/> <b>Salami</b>  | <b>How many lbs? _____ (25 lbs. Minimum)</b> |
| <input type="checkbox"/> <b>Bologna</b>   | <b>How many lbs? _____ (25 lbs. Minimum)</b> |
| <input type="checkbox"/> <b>Hot Dogs</b>  | <b>How many lbs? _____ (25 lbs. minimum)</b> |
| <input type="checkbox"/> <b>Fresh Sausages/ Italian (Mild/Hot)</b>                          | <b>How many lbs? _____ (25 lbs. minimum)</b> |
| <input type="checkbox"/> <b>Fresh Sausages/ Breakfast (Regular/Maple)</b>                   | <b>How many lbs? _____ (25 lbs. minimum)</b> |

**Please sign the cut sheet to ensure the agreed upon service** X \_\_\_\_\_

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

<b><u>OFFICE USE: WEIGHTS</u></b>					
<b>CUT:</b> _____ <b>Blue Bone:</b> _____					
<b>SCRAP:</b> _____					
<b>BOXED:</b> _____					
B1	B7	B13	B19	B25	B31
B2	B8	B14	B20	B26	B32
B3	B9	B15	B21	B27	
B4	B10	B16	B22	B28	
B5	B11	B17	B23	B29	
B6	B12	B18	B24	B30	