



Office: (780)-766-2683
 After Hrs.: (780)-876-2195
 FB: Alberta Select Meats
 Sales: (780)-876-2195
 Email: albertaselect@gmail.com

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 1st approach on the south (right) side.

Local licensed butcher serving Grande Prairie and area

DEPOSIT (Office Use)
BEEF PKG:
 1/4 1/2 **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: _____

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 #: _____ 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. 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
- Blade Steak _____ inches _____ per pkg.
- Ground
- Cross Rib _____ lbs
- Ground

GROUND

_____ lbs/pkg**

*Any packaging under 2lbs has

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

Weight is Approximate

STEW

_____ lbs/pkg**

Total Stew: _____ lbs.

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.

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 **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: _____

OFFICE USE: TOTAL GROUND(LBS): _____	TOTAL TRIM(LBS): _____
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SECONDARY PROCESSING: (additional charge)

- *I want pork added into my sausages (standard for in store sausages) Yes/No** _____
- 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% Beef Fat** How many lbs? _____ (25 lbs. minimum)
 - Minute steak** (avg. Amount 1.5% rail weight) 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)
 - Hot Dogs** How many lbs? _____ (25 lbs. minimum)
 - Fresh Sausages/ Italian (Mild/Hot)** How many lbs? _____ (25 lbs. minimum)
 - Fresh Sausages/ Breakfast (Regular/Maple)** How many lbs? _____ (25 lbs. minimum)

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*

<u>OFFICE USE: WEIGHTS</u>					
CUT: _____		Blue Bone: _____			
SCRAP: _____					
BOXED: _____					
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	

<input type="checkbox"/> YES, SIGNED IN PERSON
Amount of Vacuum Bags Used: _____
Loaded Out By: _____
Date: _____