



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

# Alberta Select Meats

Local licensed butcher serving Grande Prairie and area

**OFFICE USE:**  
 RECEIVED BY: \_\_\_\_\_  
 CUT BY: \_\_\_\_\_  
 WRAPPED BY: \_\_\_\_\_  
 BOXED BY: \_\_\_\_\_

- Cleaning Fee       Call When Fresh Done  
 In House Skinned      Finish Quote Date: \_\_\_\_\_  
 Call Out      \_\_\_\_\_

## WILD GAME CUT SHEET

- MOOSE    DEER    ELK    BEAR    BISON

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 of \$25 for packaging 1 steak per pack.\***  
 Is this animal being split with another person? \_\_\_\_\_ (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  
 \*Any packaging desired  
 under 2lbs has                      **Total Stew:** \_\_\_\_\_ lbs.  
 \$0.30/lb extra charge.

### RIBS:

- Long OR                      **BRISKET:**                      **PLATE:**  
 Short OR                       Whole OR                       Whole Skirt Steak OR  
 Ground                       Ground                       Ground

PORK FAT Added (std. 12%): Yes OR No  
 \_\_\_\_\_ lbs.

### RIBSECTION:

- RibEye(boneless) \_\_\_\_\_ inches \_\_\_\_\_ per pkg OR  Rib Steak(bone in) \_\_\_\_\_ inches \_\_\_\_\_ per pkg OR  Rib Roasts: \_\_\_\_\_ lbs

**Please choose your options for the HIND:**

### ROUND SECTION:

**Sirloin Tip:**  Roast \_\_\_\_\_ lbs. OR  Ground OR  Steaks \_\_\_\_\_ inches (std 1") \_\_\_\_\_ 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)  
 **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

**OFFICE USE: TOTAL GROUND(LBS): \_\_\_\_\_ TOTAL TRIM(LBS): \_\_\_\_\_**

**SECONDARY PROCESSING: (additional charges apply)**

**\*I want pork added to my sausages (standard 30% pork trim; additional charge) Yes/No**

- |   |                                       |
|---|---------------------------------------|
| <input type="checkbox"/> Garlic Coil  | How many lbs? _____ (25 lbs. minimum) |
| <input type="checkbox"/> Smokies/ Regular or Cheese or Jalapeño Cheese                | How many lbs? _____ (25 lbs. minimum) |
| <input type="checkbox"/> Summer Sausage   | How many lbs? _____ (25 lbs. minimum) |
| <input type="checkbox"/> Mennonite Sausage  | How many lbs? _____ (25 lbs. minimum) |
| <input type="checkbox"/> Hamburger Patties/ Plain or 30% Pork Trim or 12% Pork Fat    | How many lbs? _____ (25 lbs. minimum) |
| <input type="checkbox"/> Minute Steak   | How many lbs? _____ (10 lbs. Minimum) |
| <input type="checkbox"/> Pepperoni Logs   | How many lbs? _____ (25 lbs. Minimum) |
| <input type="checkbox"/> Pepperoni Sticks/ Regular or Honey Garlic or Jalapeño Cheese | How many lbs? _____ (25 lbs. Minimum) |
| <input type="checkbox"/> Jerky/ Regular or Teriyaki or BBQ or Sweet & Spicy           | How many lbs? _____ (12 lbs. Minimum) |
| <input type="checkbox"/> Salami   | How many lbs? _____ (25 lbs. Minimum) |
| <input type="checkbox"/> Bologna  | How many lbs? _____ (25 lbs. Minimum) |
| <input type="checkbox"/> Fresh Sausage/ Italian (Mild or Hot)                         | How many lbs? _____ (25 lbs. minimum) |
| <input type="checkbox"/> Fresh Sausage/ Breakfast (Regular or Maple)                  | How many lbs? _____ (25 lbs. minimum) |
| <input type="checkbox"/> Frankfurter  | How many lbs? _____ (25 lbs. Minimum) |

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

**\*ALL CUT DECISIONS ARE FINAL ONCE SUBMITTED\***