



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)
 Bison 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: _____

BISON 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 bison 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 WRAPPER, 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): _____

SECONDARY PROCESSING: (additional charge) STANDARD BATCHES 25LBS

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

<input type="checkbox"/> Garlic Coil LBS: _____	<input type="checkbox"/> Fresh Sausages/ Italian Mild LBS: _____
<input type="checkbox"/> Summer Sausage LBS: _____	<input type="checkbox"/> Fresh Sausages/ Italian Hot LBS: _____
<input type="checkbox"/> Mennonite sausage LBS: _____	<input type="checkbox"/> Fresh Sausages/ Breakfast Regular LBS: _____
<input type="checkbox"/> Pepperoni Logs LBS: _____	<input type="checkbox"/> Fresh Sausages/ Breakfast Maple LBS: _____
<input type="checkbox"/> Salami LBS: _____	<input type="checkbox"/> Smokies Regular LBS: _____
<input type="checkbox"/> Bologna LBS: _____	<input type="checkbox"/> Smokies Cheese LBS: _____
<input type="checkbox"/> Hot Dogs LBS: _____	<input type="checkbox"/> Smokies Jalapeno Cheese LBS: _____
<input type="checkbox"/> Minute steak (avg. Amount 1.5% rail weight) LBS: _____	<input type="checkbox"/> Hamburger patties Plain 6oz LBS: _____
<input type="checkbox"/> Pepperoni Sticks Regular LBS: _____	<input type="checkbox"/> Hamburger patties 30% Pork Trim 6oz LBS: _____
<input type="checkbox"/> Pepperoni Sticks Cheese LBS: _____	<input type="checkbox"/> Hamburger patties 12% Beef Fat 6oz LBS: _____
<input type="checkbox"/> Pepperoni Sticks Honey Garlic LBS: _____	<input type="checkbox"/> Jerky (12 lbs. Minimum) Regular LBS: _____
<input type="checkbox"/> Pepperoni Sticks Jalapeno Cheese LBS: _____	<input type="checkbox"/> Jerky (12 lbs. Minimum) BBQ LBS: _____
<input type="checkbox"/> Jerky (12 lbs. Minimum) Teriyaki LBS: _____	<input type="checkbox"/> Jerky (12 lbs. Minimum) Sweet/Spicy 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 | |
| B4 | B10 | B16 | B22 | B28 | |
| B5 | B11 | B17 | B23 | B29 | |
| B6 | B12 | B18 | B24 | B30 | |

YES, SIGNED IN PERSON

Amount of Vacuum Bags Used: _____

Loaded Out By: _____

Date: _____