



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:

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

Amount: _____

Payment Type: _____

OFFICE USE:

RECEIVED BY: _____

CUT BY: _____

WRAPPED BY: _____

BOXED BY: _____

BEEF CUT SHEET

BUYER NAME: _____ PH#: _____ DATE: _____

ORIGINAL OWNER: _____

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)

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.
(weight)

☐ 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 ☐ Other: _____

OFFICE USE: TOTAL GROUND(LBS): _____ TOTAL TRIM(LBS): _____

SECONDARY PROCESSING: (additional charge)

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

- ☐ **Garlic Coil**
☐ **Smokies/ Regular or Cheese or Jalapeño Cheese**
☐ **Summer Sausage**
☐ **Mennonite sausage**
☐ **Hamburger patties**
☐ **Minute steak** (avg. Amount 1.5% rail weight)
☐ **Pepperoni Logs**
☐ **Pepperoni Sticks/Regular or Honey Garlic or Jalapeño Cheese**
☐ **Jerky/ Regular or Teriyaki or BBQ or Sweet & Spicy**
☐ **Salami**
☐ **Bologna**
☐ **Hot Dogs**
☐ **Fresh Sausages/ Italian (Mild/Hot)**
☐ **Fresh Sausages/ Breakfast (Regular/Maple)**

- How many lbs? _____ (25 lbs. minimum)
How many lbs? _____ (25 lbs. minimum)
How many lbs? _____ (25 lbs. minimum)
How many lbs? _____ (25 lbs. minimum)
How many lbs? _____ (25 lbs. minimum)
How many lbs? _____ (10 lbs. Minimum)
How many lbs? _____ (25 lbs. Minimum)
How many lbs? _____ (25 lbs. Minimum)
How many lbs? _____ (12 lbs. Minimum)
How many lbs? _____ (25 lbs. Minimum)
How many lbs? _____ (25 lbs. Minimum)
How many lbs? _____ (25 lbs. minimum)
How many lbs? _____ (25 lbs. minimum)
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

