

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 1st approach on the south (right) side.

☐ Steaks _____ per pkg.

DEPOSIT (Office Use)	OFFICE USE:	
BEEF PKG:	RECEIVED BY:	
$\frac{1}{4}$ $\frac{1}{2}$ Whole	WRAPPED BY:	
Amount:	BOXED BY:	
Payment Type:	DOALD DI	

BEEF CUT SHEE BUYER NAME:		PH#:	DATE	: <u>.</u>	
ORIGINAL OWNER:					
			<mark>days after notification</mark> F HANGING/RAIL WEIGHT		
OFFICE USE ONLY:			-	xes Packed:	
Kill #: Manifest #:		Dispo			
			RAIL WEIGHT:_		
			Date of Pick U		
HANG DURATION:					
			(Animals will	only be divided in	half one
Please choose your op CHUCK SECTION:	tions for the <u>FRON</u>	II of beet:	GROUND		
☐ Chuck Roast 1h	os 🗆 Cross Rib	1bc	lbs/pkg *Any packaging	lbs/pkg	
☐ Ground	☐ Ground	108	under 2lbs has \$0.30/lb extra charge.	Total Stew:	lbs.
HORT RIBS: B	RISKET: PL	ATE:			
☐ Yes OR ☐	l Whole OR $\qquad \square$	Whole skirt steak OR			
	l Ground 🗆	Ground			
RIB SECTION:		OD [Dil	- (-)	OD	
lease choose your op			ie in)inchesper pkg	g. OR \square R1b Roasts	S:
ROUND SECTION:	tions for the <u>rinve</u>	or beer.			
-	lbs. OR □Ground	OR □ Steaks inc	ches (stnd 1") per pkg	ζ.	
Inside Round: ☐ Roast				•	
			inches per pkg.		
Eye of Round: ☐ Roast					
SHORT LOIN SECTION:					
☐ <i>Option</i> 1 : T-Bones					
☐ Steaks inches	(stnd 1") per r	oka (Unito 4) OR			
☐ Option 2: Striploin	(3010 1 / pcr)	okg. (Op to 4) OK			
	rs inches (str	d 1") nor nka			
☐ Whole OR ☐ Steak		u i / per pkg.			
TENDERLOIN SECTION:	<u>.</u>				
☐ Whole OR					

TOP SIRLOIN SEC	TION:				
☐ Steaks	inches (stnd 1¼")	per pkg. O	R □ Roast	lbs OR \square Ground	
SHANK SECTION: Left on the bo Ground Please indicate if		FLANK: Whole Ground			
☐ Dog Bones	☐ Soup Bones	☐ Liver	☐ Heart	□Other:	
OFFICE USE: TO	TAL GROUND(LI	BS):	TOTA	L TRIM(LBS):	
SECONDARY PRO	OCESSING: (additi	ional charge)			_
*I want pork add	ed into my sausage	es (standard for	in store saus	ages) 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				How many lbs?	(25 lbs. minimum)
☐ Minute steak				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/Bologn	a			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 o	cut sheet to ensure	e the agreed u	pon service	X	

ALL CUT DESCISIONS ARE FINAL ONCE SUBMITTED

