Alberta Select Meats Location: Headed west on Hwy 43, turn south on RR 9 then east onto Twp 712 for 300m. And we are the 1 <sup>st</sup> ap on the south (right) side. Local licensed butcher serving Grande Prairie and are	BEEF PKG: 1/4 1/2 Whole Amount: pproach Payment Type:	OFFICE USE: RECEIVED BY: CUT BY: WRAPPED BY: BOXED BY:					
BEEF CUT SHEET BUYER NAME: 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: (stnd. 7 Days)							
Is this beef being split with another person?(Animals will only be divided in half once)							
□ Maui(if chosen, cannot get tomahawk steak) □ Ground	lbs/pkg *Any packaging under 2lbs has <b>To</b>	STEW lbs/pkg tal Stew:lbs. g. Amount usually 3% of rail weight)					
RIB SECTION:         □ Rib-eye (boneless)inchesper pkg. OR □ Rib steak (bone in)inchesper pkg. OR □ Rib Roasts:lbs         Please choose your options for the HIND of beef:         ROUND SECTION:							
<ul> <li>Sirloin Tip: Roastlbs. OR Ground OR Steaks inches (stnd 1") per pkg.</li> <li>Inside Round: Roastlbs. OR Ground OR Steaks inches per pkg.</li> <li>Outside Round: Roastlbs. OR Ground OR Steaks inches per pkg.</li> <li>Eye of Round: Roast OR Ground OR Steaks inches per pkg.</li> </ul>							
SHORT LOIN SECTION:							
<ul> <li><i>Option</i> 1: <u>T-Bones</u></li> <li>Steaks inches (stnd 1") per pkg. (Up t</li> <li><i>Option</i> 2: <u>Striploin</u></li> <li>Whole OR</li></ul>							

TOP SIRLOIN SEC	<u>CTION:</u>				
Steaks	_inches (stnd 1¼") _	per pkg. <b>C</b>	<b>DR</b> 🗆 Roast	lbs <b>OR</b> 🗆 Ground	
	Left on the bone <b>OR</b> Ground				
Ground	f you WANT TO KEE	D.			
Please mulcate i	TYOU WANT TO REE	<u>r.</u>			
Dog Bones	□ Soup Bones	□ Liver	□ Heart	Other:	
OFFICE USE: TOTAL GROUND(LBS): TOTA			L TRIM(LBS):		
SECONDARY PR	OCESSING: (additi	onal charge)			
*I want pork add	ed into my sausage	s (standard fo	r in store saus	ages) Yes/No	
🗆 Garlic Coil				How many lbs?	(25 lbs. minimum)
$\Box$ 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 pa	tties			How many lbs?	(25 lbs. minimum)
Minute steak (	avg. Amount 1.5% rail weig	ght)		How many lbs?	(10 lbs. Minimum)
🗆 Pepperoni Log	S			How many lbs?	(25 lbs. Minimum)
□ Pepperoni Sticks/Regular or Honey Garlic or Jalapeño Cheese			How many lbs?	(25 lbs. Minimum)	
$\Box$ Jerky/ Regular or Teriyaki or BBQ or Sweet & Spicy			How many lbs?	(12 lbs. Minimum)	
□ Salami/Bologr	าล			How many lbs?	(25 lbs. Minimum)
Fresh Sausages/ Italian (Mild/Hot)			How many lbs?	(25 lbs. minimum)	
Fresh Sausage	s/ Breakfast (Regula	ar/Maple)		How many lbs?	(25 lbs. minimum)

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

## \*ALL CUT DESCISIONS ARE FINAL ONCE SUBMITTED\*

