



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.

OFFICE USE:
RECEIVED BY: _____
CUT BY: _____
WRAPPED BY: _____
BOXED BY: _____

Alberta Select Meats

Local licensed butcher serving Grande Prairie and area

WILD GAME CUT SHEET

MOOSE DEER ELK BEAR BISON

In House Guttled
 In House Skinned

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: _____

HANG DURATION: _____

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

_____ lb packs
 *Any packaging desired under 2lbs has \$0.30/lb extra charge.

STEW

_____ lb packs
Total Stew: _____ lbs.

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

PORK FAT Added (std. 12%): Yes **OR** No _____ lbs.

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:

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 1 1/4") _____ 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**

PORK TRIM(LBS): _____

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 How many lbs? _____ (25 lbs. Minimum)

Bologna How many lbs? _____ (25 lbs. Minimum)

Fresh Sausage/ Italian (Mild or Hot) How many lbs? _____ (25 lbs. minimum)

Fresh Sausage/ Breakfast (Regular or Maple) How many lbs? _____ (25 lbs. minimum)

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