

SKIP THE GROCERY STORE

Cut Rite Meats natural Alberta farm-raised beef and pork. Sides and Quarters, Stock Up, or Order a Whole Cow or Pig. Brought to you by Cut Rite Meats, your Friendly Neighbourhood Butcher Shop. Made Easy as 1, 2, 3.



Buying a Side or Quarter of Beef or Pork Made Easy.

1. Save Money. When you order this way you save money. Buying a side of beef or pork can be an economical for the family. A good way of filling your freezer. You can stock up and don't have to stand in line at the grocery store. **The More You Buy, the Less You Pay.**

2. Weight. All hogs & cattle are different sizes and are different weights. No two livestock weigh the same.



PORK we offer 2 choices in weight: Quarter and the Side (which is half the pig).



BEEF we offer 4 choices in weight the Quarter and 3 different Side sizes (which is half the steer) that correspond with the weight of the steers we receive from Alberta farmers.

- **Beef and Pork Rail Weight** = the weight of the beef as it hangs on the "rail" in the butcher's cooler once the head, hide, feet, organs and blood are removed.
- **Beef and Pork Finished Weight** = the actual weight of all the packages of individual cuts of meat that you will put in your freezer. When the carcass is broken down into recognizable cuts, there is some loss when cuts are deboned and fat is trimmed away. For beef this is 20% and for pork this is 25%.

3. Free Delivery. We provide FREE DELIVERY right to your door and deep freeze. **PLEASE NOTE:** Beef & Pork Side/Quarters will NOT be delivered in 48 hours. You can also use e-transfer at cutriteonline@gmail.com and you will receive free delivery.

All our beef and pork is Alberta raised, fresh from the farm.

Order in the Cut Rite Meats Online Butcher Shop www.cutritemeats.com Click "Shop Online".

Email cutriteonline@gmail.com or call the store [403-272-5159](tel:403-272-5159) for questions
& to receive the Cut Rite Order form.



TRULY LOCAL. FARM FRESH. HOME DELIVERY.

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Beef Buying a Side or Quarter of Made Easy.

WHAT YOU NEED TO KNOW

All our pork is Alberta raised, fresh from the farm. Email cutriteonline@gmail.com or call the store [403-272-5159](tel:403-272-5159) for questions & to receive the Cut Rite Order form. **TRULY LOCAL. FARM FRESH. HOME DELIVERY.**



BEEF. The More You Buy, the Less You Pay.

Remember to plan ahead. At least a 2-week wait period for beef sides and quarters, or sooner if available. All beef 21 days dry aged to perfection at Cut Rite Meats. First come first serve. AAA Angus beef. Farm raised grass fed Alberta beef. The best. We offer 4 choices in weight the Quarter and 3 different Side Sizes (half the steer) that correspond with the weight of the steers we receive. You Can Order in the Cut Rite Meats Online Butcher Shop www.cutritemeats.com. Customize by putting notes in the Online Special Instructions. Or contact cutriteonline@gmail.com to receive and fill out the form.

Quarter Pack: Beef

\$1000.00 -- 150 lbs Rail/ 135 lbs Finished

- **STEAK:** 3/4 to 1 inch Thick: T-bone, Sirloin, Prime Rib steak, Round steak, Chuck Steak, Tenderloin Steak, 1/2 Flank Steak (Wrapped in individual packages)
- **FLANK & BRISKET**
 - 1/2 Brisket Cut
 - 1/2 Whole Flank
- **3 ROASTS:** Cross rib roast, Round roast (3 to 4 lbs each)
- **GROUND BEEF:** Regular or Lean (Wrapped in 1 or 2 lb packs)
- **5 lbs STEW MEAT:** 5 lbs Stew Meat (Wrapped in 1 or 2 lb packs)
- **RIBS:** Short ribs
- **FAT & BONES (OPTIONAL):** Soup Bones = 10 lbs; Beef Fat = 5 lbs.

Side 1 Pack: Beef

\$1789.95 -- 350 lbs Rail/ 290 lbs Finished

- **STEAK:** 3/4 to 1 inch Thick: T-bone, Sirloin, Prime Rib Steak, Round steak, Chuck Steak, Tenderloin Steak, Flank Steak (Wrapped in individual packages)
- **FLANK & BRISKET:**
 - 1 whole cut in 1/2 Brisket cut
 - 1 whole cut in 1/2 Whole Flank
- **6 to 8 Roasts: ROASTS:** Cross rib roast, Round roast (3 to 4 lbs each)
- **GROUND BEEF:** Regular or Lean (Wrapped in 1 or 2 lb packs)
- **5 lbs STEW MEAT:** Stew Meat (Wrapped in 1 or 2 lb packs)
- **FAT & BONES (OPTIONAL):** Soup Bones = 25 lbs; Beef Fat = 15 lbs.

Side 2 Pack: Beef

\$2145.70 -- 430 lbs Rail / 345 lbs Finished

- **STEAK:** 3/4 to 1 inch Thick: T-bone, Sirloin, Prime Rib steak, Round steak, Chuck Steak, Tenderloin Steak, 1/2 Flank Steak (Wrapped in individual packages)
- **FLANK & BRISKET:**
 - 1 whole cut in 1/2 Brisket cut
 - 1 whole cut in 1/2 Whole Flank
- **6 to 8 Roasts: ROASTS:** Cross rib roast, Round roast (3 to 4 lbs each)
- **GROUND BEEF:** Regular or Lean (Wrapped in 1 or 2 lb packs)
- **10 lbs STEW MEAT:** Stew Meat (Wrapped in 1 or 2 lb packs)
- **FAT & BONES (OPTIONAL):** Soup Bones = 25 lbs; Beef Fat = 15 lbs.

Side 3 Pack: Beef

\$2340.95 -- 470 lbs Rail / 375 lbs Finished

- **STEAK:** 3/4 to 1 inch Thick: T-bone, Sirloin, Prime Rib steak, Round steak, Chuck Steak, Tenderloin Steak, 1/2 Flank Steak (Wrapped in individual packages)
- **FLANK & BRISKET**
 - 1 whole cut in 1/2 Brisket cut
 - 1 whole cut in 1/2 Whole Flank
- **6 to 8 Roasts: ROASTS:** Cross rib roast, Round roast (3 to 4 lbs each)
- **GROUND BEEF:** Ground Beef Regular or Lean (Wrapped in 1 or 2 lb packs)
- **10 lbs STEW MEAT:** Stew Meat (Wrapped in 1 or 2 lb packs)
- **FAT & BONES (OPTIONAL):** Soup Bones = 25 lbs; Beef Fat = 15 lbs.

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**CUT-RITE MEATS CUSTOM ORDERS:
BEEF SIDES (4 SIZES) AND QUARTER + PORK SIDE AND QUARTER**

NAME _____ PHONE NO _____ EMAIL _____

BEEF QUARTER: \$1000.00 150 lbs Rail/ 135 lbs Finished	
BEEF SIDE SIZE 1: \$1789.95 350 lbs Rail/ 290 lbs Finished	
BEEF SIDE SIZE 2: \$2145.70 430 lbs Rail / 345 lbs Finished	
BEEF SIDE SIZE 3: \$2340.95 470 lbs Rail / 375 lbs Finished	

PORK QUARTER: \$275 QUARTER 50 lbs Rail / 37 lbs Finished	
PORK SIDE: \$499 SIDE (HALF) 100 lbs Rail / 75 lbs Finished	

CHOICES: BEEF CUSTOM ORDER

CHOICES: PORK CUSTOM ORDER

STEAKS: (3/4 to 1 inch thick)	
CHUCK STEAK (BONE-IN)	
SIRLOIN STEAK	
ROUND STEAK	
PRIME RIB STEAK	
T-BONE STEAK	
TENDERLOIN STEAK	
FLANK STEAK	

CHOPS: PORK CHOPS

STEAKS: PORK SHOULDER STEAKS (BONE-IN)

PORK BRISKET & HOCK: (Quarter gets half cut only)	
BRISKET: WHOLE FLANK / HALF CUT	
PORK HOCK 1 INCH (GOOD FOR HEAD CHEESE)	

ROASTS:	
PORK BUTT ROAST	

BEEF FLANK & BRISKETS: (Quarter gets half cut only)	
FLANK: WHOLE FLANK / HALF CUT	
BEEF BRISKET: WHOLE FLANK / HALF CUT	

RIBS: PORK SPARE RIBS (3 lb pkgs)

STEW MEAT:	
SIZES: QUARTER & SIDE 1 = 5 LBS STEW MEAT	
SIZES: SIDE 2 & SIDE 3 = 10 LBS STEW MEAT	

GROUND PORK: (choose wrapped 1 lb packaging)	
GROUND PORK (Wrapped in 1 LB PKGS)	

HOME MADE, NATURALLY SMOKED AT CUT RITE:

COUNTRY HAM (BONE-IN)	
BUTCHER BACON THICK	
PORK BELLY	

ROASTS: (3 to 4 lbs each)	
CROSS RIB ROAST (BONE-IN)	
ROUND ROAST	

RIBS:	
BEEF SHORT RIBS	

GROUND BEEF: (choose wrapped 1 or 2 lb packaging)	
GROUND BEEF REGULAR 1 LB PKG / 2 LB PKG	
GROUND BEEF LEAN 1 LB PKG / 2 LB PKG	

FAT & BONES (OPTIONAL)	
PORK SOUP BONES = 10 lbs	
PORK FAT QUARTER = 5 lbs	

FAT & BONES (OPTIONAL)	
SOUP BONES QUARTER = 10 lbs / SIDES = 25 lbs	
BEEF FAT QUARTER = 5 lbs / SIDES = 15 lbs	

CRYOVAC PLASTIC EXTRA COST	
QUARTER = \$125	
SIDE = \$250	

CRYOVAC EXTRA COST	
QUARTER = \$30	
SIDE = \$60	

BEEF Subtotal

PORK Subtotal

Allergies / SPECIAL INSTRUCTIONS _____

DEPOSIT:

TOTAL:

***** WE WILL CALL OR EMAIL ONCE PROCESSING IS COMPLETE (UP TO 2 WEEKS) *****

Acknowledgement of contract with Cut-Rite Meats.

DATE: _____ SIGNATURE: _____