# 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 <a href="mailto:cutriteonline@gmail.com">cutriteonline@gmail.com</a> 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 <a href="www.cutritemeats.com">www.cutritemeats.com</a> Click "Shop Online". Email <a href="cutriteonline@gmail.com">cutriteonline@gmail.com</a> or call the store <a href="mailto:403-272-5159">403-272-5159</a> for questions & to receive the Cut Rite Order form.



TRULY LOCAL. FARM FRESH. HOME DELIVERY.

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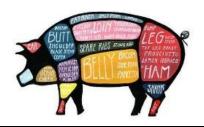
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#### WHAT YOU NEED TO KNOW

All our pork is Alberta raised, fresh from the farm. Email <a href="mailto:cutriteonline@gmail.com">cutriteonline@gmail.com</a> or call the store <a href="mailto:403-272-5159">403-272-5159</a> for questions & to receive the Cut Rite Order form. TRULY LOCAL. FARM FRESH. HOME DELIVERY.



### PORK. The More You Buy, the Less You Pay.

Remember to plan ahead. At least 2 week wait period for pork sides and quarters. Up to 15 days for PORK for smoking of hams and bacon, home-made at Cut Rite Meats. We offer 2 choices in weight: Quarter and the Side (half the pig). You Can Order in the Cut Rite Meats Online Butcher Shop <a href="www.cutritemeats.com">www.cutritemeats.com</a>. Customize by putting notes in the Online Special Instructions. Or contact <a href="cutriteonline@gmail.com">cutriteonline@gmail.com</a> to receive and fill out the form.

### **Quarter Pack: Pork**

\$275 -- 50 lbs Rail / 37 lbs Finished

• **CHOPS:** Pork chops

STEAKS: Pork shoulder steaks (Bone-in)

• BRISKET: WHOLE FLANK / HALF CUT

PORK HOCK: 1 inch (Good for head cheese)

ROASTS: Pork Butt Roast

RIBS: Pork Sparke Ribs (3 lb pkgs)

GROUND PORK: (Choose wrapped 1 lb packaging)

 HOME MADE, NATURALLY SMOKED AT CUT RITE: Country Ham (Bone-in); Thick Butcher Bacon; Pork Belly

• FAT & BONES (OPTIONAL): Soup Bones = 10 lbs; Fat Quarter = 5 lbs

#### **Side Pack: Pork**

\$429 -- 100 lbs Rail / 75 lbs Finished

• **CHOPS:** Pork chops

STEAKS: Pork shoulder steaks (Bone-in)

BRISKET: WHOLE FLANK / HALF CUT

PORK HOCK: 1 inch (Good for head cheese)

• **ROASTS:** Pork Butt Roast

• RIBS: Pork Sparke Ribs (3 lb pkgs)

GROUND PORK: (Choose wrapped 1 lb packaging)

HOME MADE, NATURALLY SMOKED AT CUT RITE:
Country Ham (Bone-in); Thick Butcher Bacon; Pork
Belly

• FAT & BONES (OPTIONAL): Soup Bones = 10 lbs; Fat Quarter = 5 lbs

NAME		PHONE NO	EMAIL						
BEEF QUARTER: \$1000.00 150 lbs Rail/ 135 lbs Finished				PORK QUARTER: \$275 QUARTER 50 lbs Rail / 37 lbs			Finished		
			1	•					
BEEF SIDE SIZE 1: \$1789.95 350 lbs Rail/ 290 lbs Finished				PORK SIDE: \$429 SIDE (HALF) 100 lbs Rail / 75 lbs Fi			ished		
BEEF SIDE SIZE 2: \$2145.70 430 lbs Rail / 345 lbs Finished									
BEEF SIDE SIZE 3: \$2340.95 470 lbs Rail / 375 lbs Finished									
CHOICES: BEEF CUSTOM O	RDER				CHOICES: PORK CUSTO	M ORDER			
-				ı					
STEAKS: (3/4 to 1 inch thic	k)				CHOPS: PORK CHOPS				
CHUCK STEAK (BONE-IN)									
SIRLOIN STEAK					STEAKS: PORK SHOULD	ER STEAKS (E	ONE-IN)		
ROUND STEAK									
PRIME RIB STEAK					PORK BRISKET & HOCK	<b>(:</b> (Quarter ge	ts half cut or	nly)	
T-BONE STEAK					BRISKET: WHOLE FLAN	K / HALF CUT			
TENDERLOIN STEAK					PORK HOCK 1 INCH (GO	OOD FOR HEA	D CHEESE)		
FLANK STEAK									
					ROASTS:				
				•	PORK BUTT ROAST				
BEEF FLANK & BRISKETS: (		nalf cut only)							
FLANK: WHOLE FLANK / HA					RIBS: PORK SPARE RIBS	(3 lb pkgs)			
BEEF BRISKET: WHOLE FLA	NK / HALF CU	T							
				•	GROUND PORK: (choo	se wrapped 1	Ib packaging	()	
STEW MEAT:					GROUND PORK (Wrapp	oed in 1 LB Pk	(GS)		
SIZES: QUARTER & SIDE 1 =									
<b>SIZES:</b> SIDE 2 & SIDE 3 = 10	LBS STEW ME	AT			HOME MADE, NATURA	ALLY SMOKED	AT CUT RIT	E:	
				•	COUNTRY HAM (BONE	-IN)			
ROASTS: (3 to 4 lbs each)					BUTCHER BACON THIC	K			
CROSS RIB ROAST (BONE-IN	۷)				PORK BELLY				
ROUND ROAST									
				•					
RIBS:					ı				
BEEF SHORT RIBS									
GROUND BEEF: (choose wr	anned 1 or 2	Ih nackging)							
GROUND BEEF REGULAR 1 LB PKG / 2 LB PKG									
GROUND BEEF LEAN 1 LB PKG / 2 LB PKG									
	, _ LD . NO	-		I					
FAT & BONES (OPTIONAL)					FAT & BONES (OPTION	IAL)			
SOUP BONES QUARTER = 10 lbs / SIDES = 25 lbs					PORK SOUP BONES = 1				
BEEF FAT QUARTER = 5 lbs / SIDES = 15 lbs					PORK FAT QUARTER =				
-				•			•	•	
CRYOVAC PLASTIC EXTRA	COST				CRYOVAC EXTRA COST				
QUARTER = \$125					QUARTER = \$30				
SIDE = \$250					SIDE = \$60				
		BEEF						PORK	
		Subtotal						Subtotal	
				· 		_			
Allergies / SPECIAL INST							DEPOSIT:		
								TOTAL:	
	****								
	*****	WE WILL CA	ALL OR EMAIL	ONCE PROCESS	ING IS COMPLETE ( UP	TO 2 WEEK	S) ******		

 ${\it Acknowledgement\ of\ contract\ with\ Cut-Rite\ Meats}.$ 

DATE: \_\_\_\_\_SIGNATURE:\_\_\_\_