

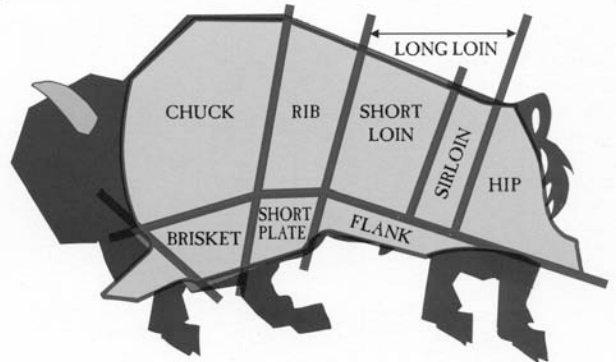
Buffalo Horn Ranch Natural Meats

www.buffalohornranch.ca peter@buffalohornranch.ca

c/o Peter & Judy Haase, Olds AB 403-556-2567

Bison Cut & Wrap Instructions

Thank you for ordering a side or quarter of bison. This will provide you with the most economical way of filling your freezer with high quality bison meat. The form below will provide our butchers with the information needed to ensure that the carcass is cut and processed to your specifications. We will help you decide on the cuts that are most suitable for your needs. A side consists of all the cuts. The dividing line for the front and the hind quarter is between the rib and the short loin. Our sides vary between 250 and 300 lbs. Expect a boneless yield of 65 to 70% of the carcass weight. A side or quarter is sold based on the hanging carcass weight (bone in). A front quarter will yield about 55% of the side weight and the hind quarter about 45%. On some cuts you may order either steaks or roasts or a few of each. Our prices include basic cut and wrap. There are additional charges for sausages, patties, jerky or vacuum packing.



Customer Name, Address, Phone # & E-mail. _____

Side _____ Front Quarter _____ Hind Quarter _____ Cut Boneless _____ Bone In _____

Front Quarter

Rib	Steak _____	Roast _____	Other _____
Cross Rib	Steak _____	Roast _____	Other _____
Chuck	Steak _____	Roast _____	Other _____
Hump	Steak _____	Roast _____	Other _____
Short Ribs _____	Back Ribs _____	Other Cuts _____	

Hind Quarter

Tenderloin	Steak _____	Roast _____	Other _____
Strip Loin	Steak _____	Roast _____	Other _____
Top Sirloin	Steak _____	Roast _____	Other _____
Sirloin Tip	Steak _____	Roast _____	Other _____
Inside Round	Steak _____	Roast _____	Other _____
Eye of Round	Steak _____	Roast _____	Other _____
Outside Round	Minute Steak _____	Roast _____	Other _____
Other Cuts _____			

Trim _____
 Ground _____ Patties _____ Stew _____ Soup Bones _____

Sausage _____

Other Instructions _____