RED DEER LAKE MEAT PROCESSING LTD. Located a short, pleasant drive south of Calgary, west of Spruce Meadows Specializing in Custom Slaughter and locally produced Beef, Lamb, & Pork

Serving Southern Alberta since 1974

What You Get From a Side of Beef

	Side of	
Sirloin Tip-Roast or Steak	beef is	Hot (Dressed) Weight 300.0 LBS
Top Round-Roast or Steak	1 Hind & 1 Front	4.4% Shrink Weight 286.8 LBS
Bottom Round-Rump Rst	(Average	46% Hind 132.1 LBS
Trim-Ground Beef	weight.	54% Front 154.7 LBS
Shank Bones	250-300 Ibs.)	% Sample Cutting Test Approx. Yield
Sirloin Butt		2.6% Sirloin Tip Roast 7.5 LBS
Top Sirloin-Steaks		3.6% Top Round Steak 10.4 LBS
Butt Tenderloin-Steaks	Hind	4.9% Bottom Round Roast 14.1 LBS
Stew Meat	। व	2.3% Top Sirloin Butt Steak 6.7 LBS
Trim-Ground Beef	1 Ale	4.1% T-Bone/PorterhouseSteak 11.7 LBS
Flank g		0.5% Butt Tenderloin Steak 1.4 LBS
Flank Steak		4.5% Stewing Beef 1"x1" 12.9 LBS
Stew Meat	X	24% Ground Beef Lean 68.9 LBS
Trim-Ground Beef	TLAN	2.1% Prime rib Roast 5.9 LBS
Loin S	-	1.8% Prime rib Steak 5.2 LBS
Bone In Steak-		3.1% Cross Rib Steak 9.0 LBS
Porterhouse, T-bone &		8.3% Blade-Bone in ¹ Steak 23.9 LBS
Wing Steaks; OR	A. A.	2.5% Short Ribs 2" 7.2 LBS
Boneless Steak-	W.	0.0% Shank Grind 0.0 *2
New York Striploin &		0.0% Round Bone Pot Rst Grind 0.0 * ²
Tenderloin Steaks	Front	0.0% Brisket Grind 0.0 * ²
Prime Rib		1.3% Marrow Bones cut 2" 3.7 LBS
		3.8% Knuckle/Neck Bonescut 2" 11.0 LBS
Prime Rib Steak	KET I	¹ Lower Yield if Boneless * ² added to ground beef
Prime Rib Roast	BRISKE	69.6% Final Weight 199.5 LBS
<u>Plate</u>	Thu and the second seco	27.0% Inedible Scraps 77.3 LBS
Short Ribs-1" or 2"	5 th	3.5% Usable Fat 9.9 LBS
Trim-Ground Beef	AILS I	100% Total Weight 286.8 LBS *All weights and percentages are approximations only.
<u>Chuck</u>	(پ	What we need to know:
Blade- Roast or Steak Brisk	et & Shank	
Cross Rib- Roast or Steak Brisket Po	ot Roast or Ground	How thick do you like your steaks?(1", 3/4")
	teaks or Ground	How many steaks per package? (1, 2, 3, etc.)
	-Ground Beef	How big do you like your roasts? (3-4 lbs, 5 lb,)
	ank Bones	What size packs for ground beef & stew?
Cut From 100% Genuine Local Alberta		Do you want soup bones? (y/n)
CHEFTOTH 100% Geninne Local Ainerta		
Cut From 100% Genuine Local Alberta Cut, Wrapped, Frozen & Boxed . Current I		Any other special cutting requests?



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Price is based on Hot (Dressed) Weight. Price includes cutting, brown paper freezer wrapping, boxing, and freezing. Prices are subject to change without notice. Please call to verify. Sides are dry aged for 21 days before cutting. All our Products are from Guaranteed Natural Local Alberta Government Inspected Livestock