RED DEER LAKE MEAT PROCESSING LTD.

Located a short, pleasant drive south of Calgary, west of Spruce Meadows

Serving Southern Alberta since 1974

Specializing in Custom Slaughter and locally produced Beef, Lamb, & Pork

What You Get From a Side of Beef

Hip
Sirloin Tip-Roast or Steak
Top Round-Roast or Steak
Bottom Round-Rump Rst
Trim-Ground Beef
Shank Bones

Sirloin Butt
Top Sirloin-Steaks
Butt Tenderloin-Steaks
Stew Meat
Trim-Ground Beef

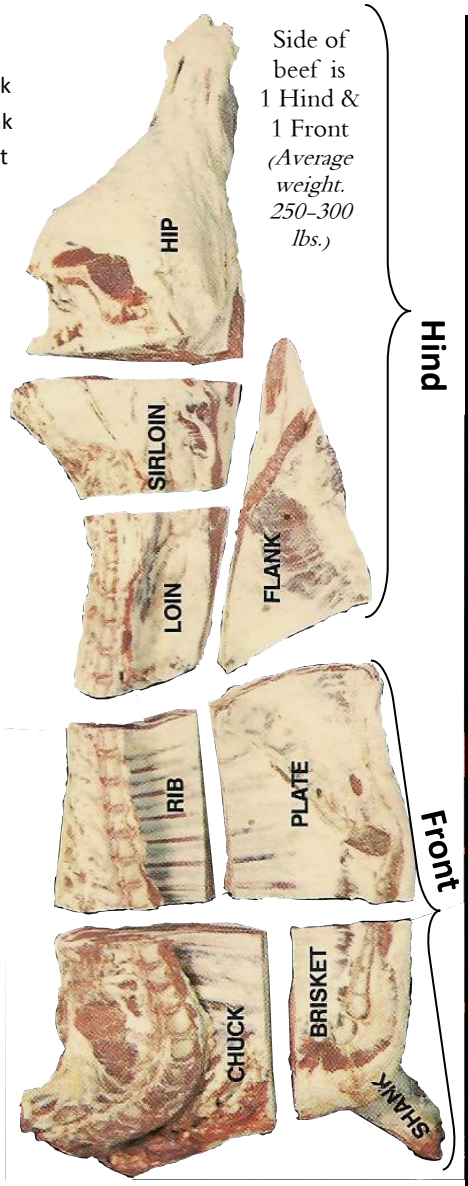
Flank
Flank Steak
Stew Meat
Trim-Ground Beef

Loin
Bone In Stk-
Porterhouse, T-bone & Wing Steaks; OR
Boneless Stk-
New York Strip & Tenderloin Steaks

Prime Rib
Prime **Rib** Steak
Prime **Rib** Roast

Plate
Short Ribs-1" or 2"
Trim-Ground Beef

Chuck
Blade- Roast or Steak
Cross Rib- Roast or Steak
Round Bone- Pot Roast or Ground
Neck-Ground Beef
Meaty Neck Bones



Side of beef is 1 Hind & 1 Front *(Average weight. 250–300 lbs.)*

Brisket & Shank
Brisket Pot Roast or Ground
Shank Steaks or Ground
Trim-Ground Beef
Shank Bones

	Hot (Dressed) Weight		**300.0**	**LBS**
4.4%	Shrink Weight		286.8	LBS
46%	Hind	132.1	LBS	
54%	Front	154.7	LBS	
%	**Sample Cutting Test**		**Approx. Yield**	
2.6%	Sirloin Tip	Roast	7.5	LBS
3.6%	Top Round	Steak	10.4	LBS
4.9%	Bottom Round	Roast	14.1	LBS
2.3%	Top Sirloin Butt	Steak	6.7	LBS
4.1%	T-Bone/Porterhouse	Steak	11.7	LBS
0.5%	Butt Tenderloin	Steak	1.4	LBS
4.5%	Stewing Beef	1"x1"	12.9	LBS
24%	Ground Beef	Lean	68.9	LBS
2.1%	Prime rib	Roast	5.9	LBS
1.8%	Prime rib	Steak	5.2	LBS
3.1%	Cross Rib	Steak	9.0	LBS
8.3%	Blade-Bone in[1]	Steak	23.9	LBS
2.5%	Short Ribs	2"	7.2	LBS
0.0%	Shank	Grind	0.0	*[2]
0.0%	Round Bone Pot Rst	Grind	0.0	*[2]
0.0%	Brisket	Grind	0.0	*[2]
1.3%	Marrow Bones	cut 2"	3.7	LBS
3.8%	Knuckle/Neck Bones	cut 2"	11.0	LBS
	[1]Lower Yield if Boneless		*[2]added to ground beef	
69.6%	**Final Weight**		**199.5**	**LBS**
27.0%	Inedible Scraps		77.3	LBS
3.5%	Usable Fat		9.9	LBS
100%	**Total Weight**		**286.8**	**LBS**

*All weights and percentages are approximations only.

What we need to know:
How thick do you like your steaks?(1", 3/4")
How many steaks per package? (1, 2, 3, etc.)
How big do you like your roasts? (3-4 lbs, 5 lb,…)
What size packs for ground beef & stew?
Do you want soup bones? (y/n)
Any other special cutting requests?

Cut From 100% Genuine Local Alberta Dry aged Beef. Cut, Wrapped, Frozen & Boxed . Current Price*–$4.49/lb



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Price is effective until* **Nov 30/2022

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