

# 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

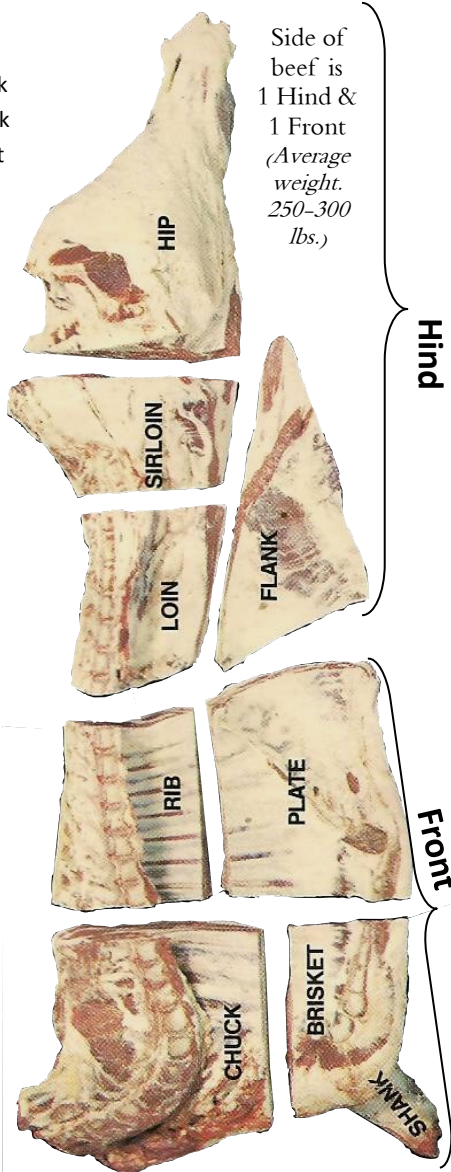
**Flank**  
Flank Steak  
Stew Meat  
Trim-Ground Beef

**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**



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

Hind

Front

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 <sup>1</sup> Steak	23.9 LBS
2.5%	Short Ribs 2"	7.2 LBS
0.0%	Shank Grind	0.0 * <sup>2</sup>
0.0%	Round Bone Pot Rst Grind	0.0 * <sup>2</sup>
0.0%	Brisket Grind	0.0 * <sup>2</sup>
1.3%	Marrow Bones cut 2"	3.7 LBS
3.8%	Knuckle/Neck Bones cut 2"	11.0 LBS
<sup>1</sup> Lower Yield if Boneless <sup>2</sup> added to ground beef		
69.6%	<b>Final Weight</b>	<b>199.5 LBS</b>
27.0%	Inedible Scraps	77.3 LBS
3.5%	Usable Fat	9.9 LBS
100%	<b>Total Weight</b>	<b>286.8 LBS</b>

\*All weights and percentages are approximations only.

### What we need to know:

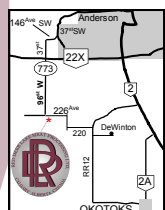
How thick do you like your steaks?(1", 3/4")  
How many steaks per package? (1, 2, 3, etc.)  
How big do you like your roasts? (3-4 lbs, 5 lb,...)  
What size packs for ground beef & stew?  
Do you want soup bones? (y/n)  
Any other special cutting requests?

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

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

Cut From 100% Genuine Local Alberta Dry aged Beef.

Cut, Wrapped, Frozen & Boxed. Current Price\*-\$4.29/lb



Go west on Anderson Rd until it turns south into 37<sup>th</sup>. Turn West on 146<sup>th</sup> Ave for one block, then South on 37<sup>th</sup> to 22-X. Cross 22-X, go 5 KM south on Rte.773 (96<sup>th</sup> W) to 4-way stop. Plant is located on S. E. corner.

#### Main Plant Address

90093 226 Ave West  
Foothills, AB. T1S 2Z2

Ph.-403-256-4925

Fax: 403-256-8882

Email: info@rdlmeats.ab.ca

Website www.rdlmeats.ab.ca



\*Price is effective until Sept 30/2020

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