## **RED DEER LAKE MEAT PROCESSING LTD.**

ocated a short, pleasant drive south of Calgary, west of

Serving Southern Alberta since 1974

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

## **CUSTOM PROCESSING RATES-2021**

Call Darrel at 403-256-4925 for slaughter booking

\* Prices **include** government inspection, grading, waste disposal, and environmental costs. (other than listed) RDL Meats only processes Inspected animals slaughtered on site. (Sorry, we do not process wild game)

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BEEF	
Slaughter Only (for beef taken out un-cut)	<b>\$160.00</b> per head
Beef Hide Disposal	<b>\$15.00</b> per head
Hanging cost (for beef taken out un-cut; charged each day after 3 days)	<b>\$4.00</b> per day
Over-Weight Slaughter Charge (Charged per each lb. over 700)	<b>\$0.20</b> per lb.
SRM Removal Charge (on Beef over thirty months of age)	\$40.00 per head
Cut & Wrapped at Plant (Hide disposal, SRM charge and Overweight stil	l applies)
Slaughter -700lbs & under (Carcass Dressed weight)	
Cutting, Brown Paper Freezer Wrapping, & Freezing	
Boxing Charge	-
Offal Cutting, Wrapping, and Freezing	\$ <b>1.29</b> per lbLiver Slicing \$1.49/ll
Fresh Sausage and Patty Making	
Pepperoni making	<b>\$3.99</b> per lb.*
Jerky making	<b>\$3.99</b> per lb.*
* Charge based on green we	ight (Before Processing)
LAMBS	
Lamb Slaughter only	
Slaughter only Ewes/Rams	1
Lamb Slaughter, Cutting, Wrapping, Boxing, and Freezing	
Overweight charge (Charged per each lb. over 50 lbs.)	
De-boning charge (Charged per item on Rib, Leg, & Shoulder)	
Grinding charge	\$5.00 per side
Hogs	
Slaughter only	
Overweight charge (Charged per each lb. over 250 lbs.)	
Black Hog Charge (Charged for Black or dark hair hogs)	<b>\$20.00</b> per head
<u>Cut &amp; Wrapped at Plant</u>	
Slaughter	<b>\$69.00</b> per head

Slaughter	
Cutting, Wrapping, and Freezing	<b>\$0.79</b> per lb.
Boxing Charge	<b>\$1.00</b> per Box
Ham Curing & Smoking	<b>\$0.99</b> per lb.*
Bacon Curing & Smoking	<b>\$0.99</b> per lb.*If sliced <b>\$1.49</b> per lb.*
Fresh Sausage making	<b>\$1.49</b> per lb.*
Smoked Sausage making	<b>\$2.99</b> per lb.*
Pepperoni making	<b>\$2.99</b> per lb.*
Jerky making	<b>\$3.99</b> per lb.*
* Charge based on green weight (Before Pro	cessing)

## **DOMESTIC RABBIT**

Slaughter Only (1-29 head)	<b>\$10.00</b> per head
Slaughter Only (Over 30 head)	<b>\$8.50</b> per head

## PLEASE NOTE: There will be a Storage Charge of \$5 per box per day for all orders left longer than 7 Days.



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

<u>Main Plant Address</u> 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



\*Prices in effect until **Jan 31/2021** Call plant to confirm.

\* Note: Slaughter prices apply to condemned animals.
\*Please indicate on manifest if you want the offal (liver, heart, tongue) saved.