

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

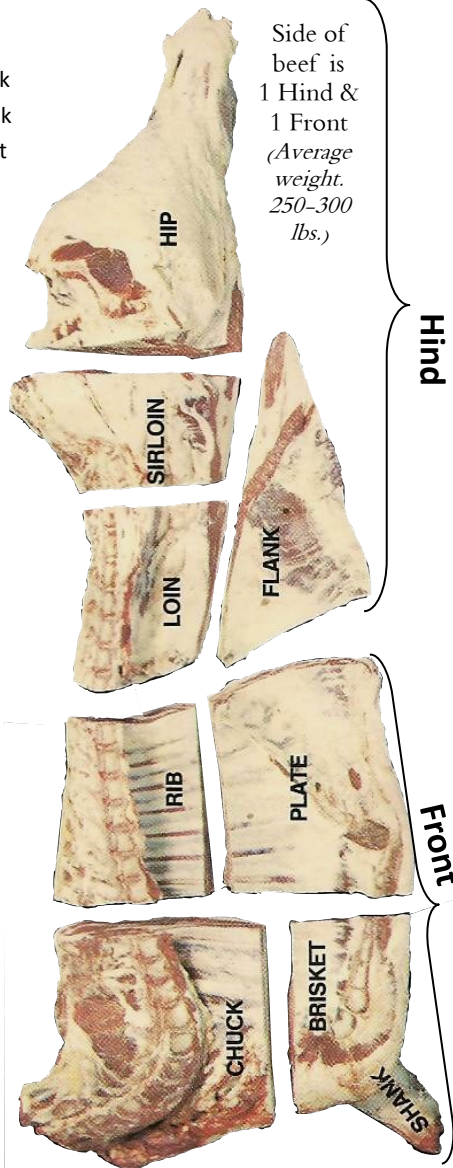
Flank
Flank Steak
Stew Meat
Trim-Ground Beef

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 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?

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*-\$4.49/lb



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*Price is effective until July 31/2022

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