

# 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 Steak-

Porterhouse, T-bone &

Wing Steaks; **OR**

#### Boneless Steak-

New York Striploin &

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

*Cut From 100% Genuine Local Alberta Dry aged Beef.*

*Cut, Wrapped, Frozen & Boxed. Current Price\*-\$7.24/lb*



### Main Plant Address

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Side of  
beef is  
1 Hind &  
1 Front  
(Average  
weight.  
300 –  
380lbs.)

Hind

Front

Brisket & Shank

<b>Hot (Dressed) Weight</b>		<b>300.0 LBS</b>
4.4%	Shrink Weight	286.8 LBS
46%	Hind	132.1 LBS
54%	Front	154.7 LBS
<b>% Sample Cutting Test</b>		<b>Approx. Yield</b>
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 Bone	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?



\*Price is effective until **February 28/2026**

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