

RED DEER LAKE MEAT PROCESSING LTD.

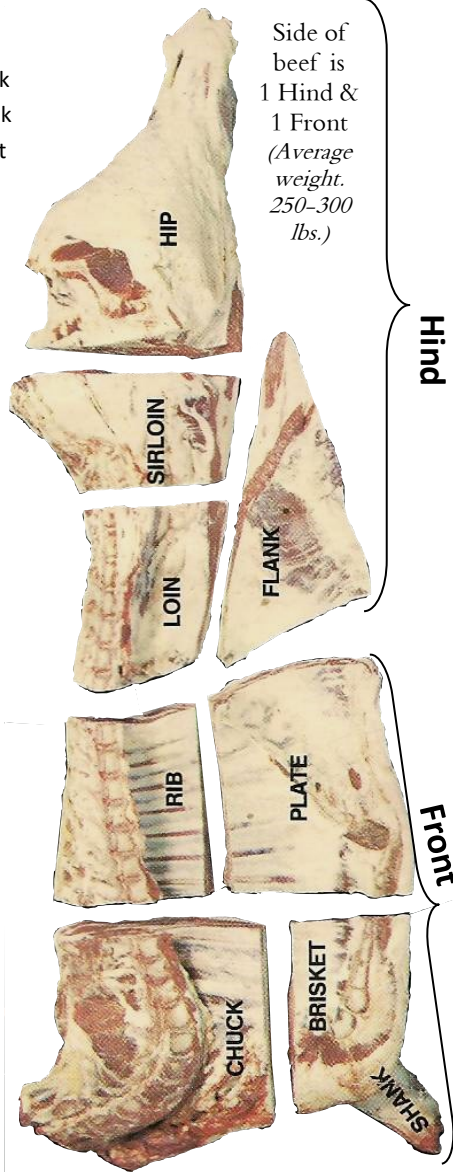
Located a short, pleasant drive south of Calgary, west of Spruce Meadows

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**



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 Bonescut 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	

- 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*-\$5.79/lb



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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 **December 31/2024**
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