

# RED DEER LAKE MEAT PROCESSING LTD.

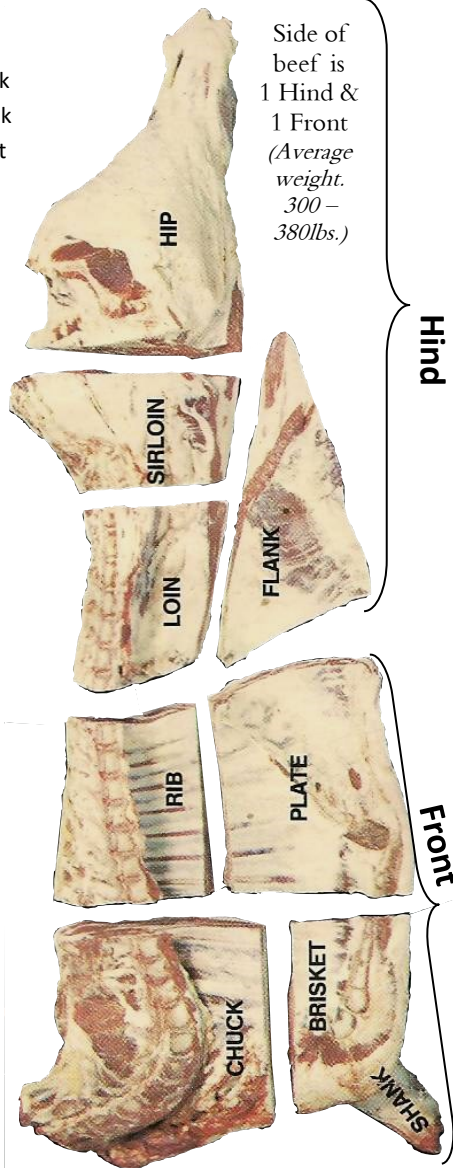
Located a short, pleasant drive south of Calgary, west of Spruce Meadows

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
- 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\*-\$7.39/lb

| 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?



### Main Plant Address

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\*Price is effective until **May 31/2026**

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