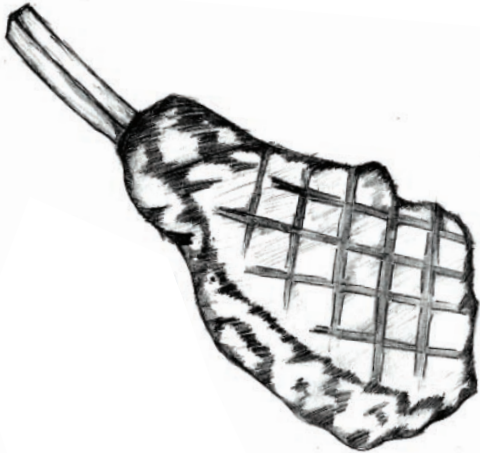


# *Are you still focused on selling pale white veal? Your customers aren't.*

*Knowledgeable American Chefs, like their European counterparts,  
now know that Rose-Colored veal is superior.*



## **Here's why:**

- Rose colored veal has **more flavor**.
- Rose colored veal is more **humanely raised**.
- Rose colored veal comes from calves with enriched iron, making them **healthier**.

## **Additionally, Le Québécois:**

- Has no added hormones or antibiotics.
- Is fed a natural\* diet.
- Is fully traceable.

## *Rose: The Natural Color of Veal*

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<b>6 Bone Chop Ready Racks (6.5 to 7.5lb pcs).....</b>	<b>\$8.75/lb.</b>
4 pc/bx, COV, box average 26-30 lbs	
<b>Frenched Rib Chops (14-16, 16-18, or 18/20 oz.).....</b>	<b>\$10.50/lb.</b>
4 pc/bx, COV, box average 26-30 lbs	
<b>Porterhouse Chops.....</b>	<b>\$8.75/lb.</b>
16 oz/pc, 10pc/bx, Zero-Tail	
<b>Whole Tenderloins (189A).....</b>	<b>\$11.50/lb.</b>
5 pc/bx, 12-13 lb/bx, COV	
<b>Butt Tenderloins.....</b>	<b>\$10.95/lb.</b>
10-12 pc/bx, 15 lbs/bx, COV	
<b>Boneless 0x0 Striploins (down to silver).....</b>	<b>\$9.95/lb.</b>
2 pc/bx, 9 lbs/bx, COV	
<b>BHS (Heel Out).....</b>	<b>\$5.25/lb.</b>
1 pc/bx, 18 lb/bx	
<b>Cap-Off Top Rounds (trimmed).....</b>	<b>\$8.75/lb.</b>
2 pc/bx, 13 lb/bx, COV	
<b>Hindshank Osso Bucco (1.5", 2", 2.5" or 3" cuts*).....</b>	<b>\$6.75/lb.</b>
Frozen, Center-Cut 10-12 lbs/bx. *3" cuts are \$7.00/lb.	
<b>Foreshank Osso Bucco (1.5", 2", or 3" cuts*).....</b>	<b>\$5.35/lb.</b>
Frozen, Center-Cut. 12 lbs/bx. *3" cuts are \$5.50/lb.	
<b>Cheek Meat.....</b>	<b>\$5.20/lb.</b>
Frozen. 10 lbs/bx	

\*No Artificial Ingredients, Minimally Processed

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## **Your Company Info Here**

If you do not wish to receive faxes from us, please call (800)459-7349, ext.25.