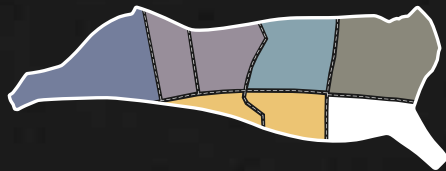


Fresh Ontario Grain-fed Veal Merchandising Guide



Veal Leg

Veal Inside Round Roast	Veal Sirloin Tip Roast	Veal Outside Round Roast	Veal Sirloin Roast
Veal Inside Round Scallopini or Schnitzel	Veal Inside Round Steak	Veal Sirloin Tip Cutlet for Schnitzel	Veal Sirloin Grilling Steak
Veal Outside Round, Cubed Steak	Veal Inside Round Cap, Cubed Steak	Veal Eye of Round Grilling Steak	Veal Sirloin Grilling Brochettes

Veal Loin

Veal Strip Loin Roast	Veal Strip Loin Grilling Steak
Veal Loin Chop Grilling Steak	Veal Tenderloin Grilling Steak
Veal Loin Chop Grilling Steaks (full set)	

Veal Rib

Veal Rib Rack Roast	Veal Rib Chop Grilling Steak, Frenched
Veal Rib Chop Grilling Steak	Veal Ribeye Grilling Steak
Veal Rib Chop Grilling Steaks (full set)	

Veal Shoulder

Veal Shoulder Blade Roast	Veal Shoulder Clod Roast, Boneless	Veal Shoulder Blade Roast, Boneless
Veal Shoulder Clod, Cross Rib Roast	Veal Shoulder Clod, Cross Rib Simmering Steak	Veal Shoulder, Top Blade Grilling Steak (Flat Iron)
Veal Shoulder Chop	Veal Shoulder Clod Steak	Veal Shoulder Chop, Boneless

Veal Specialties

Veal Rib Rack Premium Oven Roast, (Coat of Arms)	Veal Hind Braising Shank, (Thor's Hammer)	Veal Hind Shank, Centre-cut for Osso Buco	Veal Foreshank, Centre-cut for Osso Buco	Veal Short Ribs, Braising Style	Boneless Veal Breast, Stuffed with Seasoned Lean Ground Veal and Spinach	Veal Flank Cubed Steak, Stuffed with Spinach and Cheese	Veal Brisket Point, Boneless Braising Cubes	Veal Hanging Tender Grilling Steak	Veal Skirt Steak	Veal Braising Cheeks	Veal Chuck Shoulder Braising Cubes for Bourguignon
Veal Bottom Blade, Yakiniiku (Asian Style Barbecue)	Veal Tenderloin, Yakiniiku (Asian Style Barbecue)	Veal Strip Loin, Yakiniiku (Asian Style Barbecue)	Veal Ribeye, Shabu Shabu (Hot Pot)	Veal Chuck Eye Roll, Shabu Shabu (Hot Pot)	Seasoned, Lean Ground Veal Grill Sticks	Seasoned Lean, Ground Veal, Bavarian Style Meat Loaf	Seasoned, Lean Ground Veal Patty and Meat Balls	Seasoned Lean, Ground Veal Stuffed Peppers	Veal Grilling Sausage Coil	Veal Dinner Style, Grilling Sausage	Veal Breakfast Style, Pan Frying Sausage



Ontario Veal Recipes



Ontario Veal Cooking Methods



Canadian Beef & Veal Handbook

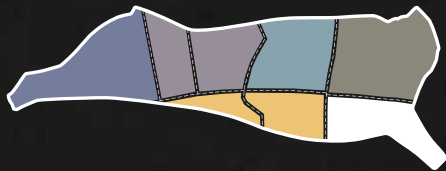





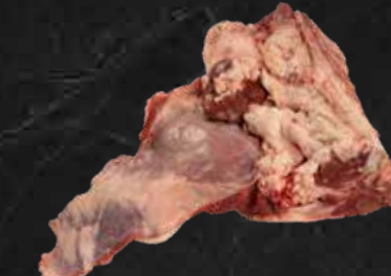





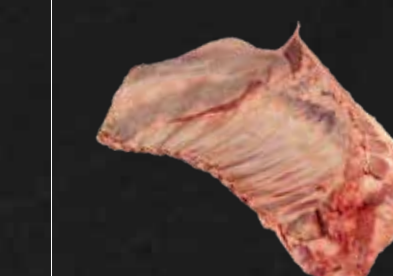






















Canadian Veal Nutritional Information



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Fresh Ontario Grain-fed Veal Buyers Guide



Leg			Loin		Rib		Shoulder		Flank and Plate	
 349 Veal Leg, Inside Round (Top Round), Cap On	 349A Veal Leg, Inside Round, Cap Off	 350 Veal Leg, Outside Round, (Gooseneck), Heel Out	 331 Veal Loin	 344 Veal Loin, Strip Loin, Boneless	 306 Veal Hotel Rack, 7 Rib	 306C Veal Hotel Rack, Chop-Ready, 6 Ribs	 309 Veal Chuck, 4 Ribs	 310 Veal Chuck, Outside Shoulder, Boneless	 313 Veal Breast	 393 Veal Flank Steak
 351A Veal Leg, Sirloin Tip (Knuckle), Cap Off	 352A Veal Leg, Hip, (Sirloin), Cap Off	 353 Veal Leg, Eye of Round	 332 Veal Short Loin, Trimmed	 348 Veal Tenderloin	 306E Veal Hotel Rack, Chop-Ready, 6 Ribs, Frenched	 307 Veal Rack, Ribeye, Boneless, 7 Ribs	 311A Veal Chuck, Inside Roll, Boneless	 310C Veal Chuck Tender	 312A Veal Foreshank, Centre-Cut	 Veal Skirt
 363B Veal Leg, 3 Parts, (Outside, Sirloin Butt, Sirloin Tip)			Variety Meats							
 337A Veal Hind Shank, Centre-Cut			 1703A Veal Cheek Meat	 1840 Veal Kidney	 1830 Veal Brain	 1890 Veal Feet, Blanched	 3710 Veal Tongue	 3722 Veal Sweetbread	 3723 Veal Heart	 3724 Veal Liver

Ontario grain-fed veal is a high-quality premium meat proudly raised by Ontario's veal farmers. Veal production in Canada is closely associated with the dairy industry and the dairy breed of cattle used in veal production offers a consistent, low fat, high quality meat protein for the discerning consumer. Ontario veal farmers follow the Code of Practice for the Care and Handling of Veal Cattle, implement on-farm food safety programs including mandatory animal identification and traceability, and work closely with their veterinarians to ensure health and welfare is a top priority. Ontario's veal farmers offer high quality, tender, nutritious grain-fed veal that is perfect for any occasion.



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