

Empire Custom Processing, LLC CUSTOM CUT "CHEAT" SHEET

Tel (315) 793-7169

Pick-Up Days: Mon. Tues. Wed. Thurs. & Fri (6am – 3:30 pm)

KILL - \$110.00

PROCESSING: \$0.90/lb. and \$0.95/lb. for Premium cuts

Shaved Steak/Kabobs/Patties Surcharge: \$0.75/LB.

\$2.50/box

\$.50/lb. surcharge for "Retail" packaging of 1/package

CHUCK Blade - steaks or roasts

Brisket - whole, half, or ground

Hanger Steak -- whole or ground
(only one per animal)

Arm -- Pot Roast or ground or stew (2 lb. packs)

Shortribs -- standard cut or grind the meat

Shanks - 2-inch meaty soup bones or grind the meat

RIB Roasts - How big (wt) and bone-in (# of bones) or boneless

Steaks – How thick? (1" norm) bone-in or boneless

(Note: If the animal is older than 30 months, the only choice is Tenderloin and Top Loin)

LOIN: Tenderloin Filet – how thick? (1 ½" norm) filet mignon and **Top Loin:** NY Strip Steaks– how thick? 1" norm

OR (if the animal is younger than 30 months) -- **T-Bone/Porterhouse** - How thick? 1" norm

SIRLOIN Steaks: Steak – how thick? 1" norm (bone-in or boneless. Boneless is the only option when the beef is older than 30 months)

ROUND

Sirloin Tip: Steak (if young) or roast (mostly)

Bottom: Roast or ground or shishkabob

Flank: 2 steaks or ground

Tongue: yes or no

Bones: yes or no – if yes, length?

Top: 2" London Broils OR Top Round Roasts

Eye: Roast (3-4 lb.) or steak (but tough)

Liver: sliced in 1 lb. packages

Heart: yes or no

Tail: yes or no (if yes, whole or pieces)

Wrapping Instructions: _____

Ground Beef/Stew Instructions: 2 lb. packages standard. Surcharge for 1 lb. packages of \$0.50/lb.

Patties? - ¼ lb. patties are 8 per package, 5 oz. patties are 6 per package.

Additional Instructions: _____