

# 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:** \_\_\_\_\_