

**New York Custom Processing, LLC (Est. 17965A)**  
**CUSTOM CUT "CHEAT" SHEET**

Tel (315) 204-4084 Fax 4090 Pick-Up Days: Mon. Tues. Thurs. & Fri (8 am – 2 pm)

*KILL - \$110.00 PROCESSING: \$0.80/lb. and \$0.85/lb. for Premium cuts*

*Shaved Steak/Fajitas/Patties Surcharge: \$0.75/LB.*

*\$25 per add'l cut instructions \$2.00/box \$.38/lb. surcharge for "Retail" packaging of 1/package*

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**CHUCK Blade** - steaks or roasts

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

**Brisket** - whole, half, or ground

**Shortribs** -- standard cut or grind the meat

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

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

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

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

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**(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

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

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**ROUND**

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

**Top:** 2" London Broils OR Top Round Roasts

**Bottom:** Roast or ground or shishkabob

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

**Flank:** 2 steaks or ground

**Liver:** sliced in 1 lb. packages

**Tongue:** yes or no

**Heart:** yes or no

**Bones:** yes or no – if yes, length?

**Tail:** yes or no (If yes, whole or pieces)

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

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