

BEEF PROCESSING COSTS

Butchering \$55.00 per animal

Cut and Vacuum Pack

.....70¢ per lb (whole or half)

.....85¢ per lb (1/4)

Grinding 25¢ per lb

Hamburger Patties 75¢ per lb

**Cutting fee of 70¢ per pound is based on the hanging weight of the animal and includes all cuts and packaging to your personal specifications.*

CUTTING SPECIFICATIONS

Name: _____

Address: _____

Phone: _____

Producer: _____

Whole _____ Half _____ Quarter _____

RIB - the renowned rib is known for its tenderness and robust flavor and is best seared or roasted.

Delmonico Steak or (Choose One)

Bone-In Rib steak

Boneless Prime Rib Roast

Bone-In Prime Rib Roast

Roast for _____ People

Steak Thickness 1/2 in 3/4 in 1 in

1 1/4 in 1 1/2 in

SHORT LOIN

Located on the hind portion of the beef, the short loin provides the succulent T/bone or Porterhouse steak. Take the bone out and you can enjoy the NY strip steak (usually leaner than the ribeye) and the tenderloin (filet) which is the most tender portion of the beef delivering a delicious boneless steak.

Bone-In T-Bone / Porterhouse Steak

Boneless - Filet & NY Strip

Steak Thickness 1/2 in 3/4 in

1 in (Standard Cut) 1 1/4 in 1 1/2 in

SIRLOIN

Located just below the short loin. The Sirloin is a leaner cut with good flavor and relative tenderness.

Bone-In Sirloin Steaks

Boneless Sirloin Steaks

SIRLOIN TIP

A boneless lean cut that is not as tender as the sirloin, but often used as a steak. This a popular steak for marinating and slicing into narrow strips or as a crock-pot or broiled roast.

- If T-Bone/Porterhouse is selected, sirloin must be bone-in.

- If filet/NY Strip is selected, sirloin must be boneless.

Sirloin Tip Steaks

Sirloin Tip Roast

***On quarters, please choose either steaks or roast.**

CHUCK

This is the shoulder blade portion of the beef and as a roast is a crock pot favorite. This section is moist, tender and has good flavor.

Chuck Roast

Chuck Steak

Rolled Roast

Boneless Bone-In

3-4 lbs. Roasts 5 -6 lbs. Roasts

ROUND

(Top, Bottom, Eye of the Round)

This is a lean section of the beef and is not as tender or juicy as other cuts. These are great steaks and roasts to marinate.

London Broil

Top Round Steaks

Sandwich Steaks (Shaved)

Cubed Steaks

Steaks Per Package _____

GROUND BEEF

Bulk

1 lb Packages

2 lb Packages

Patties

Patties Per Package 2 3 4

OTHER OPTIONS

Stew Meat _____ # of lbs

Brisket Cut in half Whole

Short Ribs

Soup Bones

Dog Bones 1 Gal. Bag All

Special Instructions

MILLER'S SPECIALTY PRODUCTS

Miller's "Own" Dry Brine or NEW "Watson Sand"
 Any Cuts Jerked or Dusted..... \$2.00 lb
 "Old Fashioned" Jerky\$7.00 lb
 Ground "Pressed" Jerky.....\$7.00 lb
Yields half weight after smoking

Hillbilly Charki.....\$7.00 lb
 Appalachian Charki.....\$7.00 lb
 Jerky Burgers\$2.75 lb

HOT DOGS

\$4.00 per pound (7 lbs yields 10 lbs)

of lbs

Traditional _____
 Cheddar Cheese _____
 Pepper Jack _____
 Jalapeno & Cheese _____

BRATS

\$4.00 per pound (5 lbs yields 10 lbs)

of lbs

Traditional _____
 Beer & Onion _____
 Pizza _____
 Jalapeno & Cheese _____
 Italian Herb & Cheese _____

SNACK STICKS

\$5.00 Per Pound (6 lbs yields 5 lbs) 75% yield

of lbs

Traditional _____
 BBQ _____
 Pepperette _____
 Jalapeno & Cheese _____

BATCHES

Amount Needed	Yield	Cost
6 lbs Watson Burgers.....	12 lbs	\$40.00
6 lbs Cheddar Bacon Burgers..	12 lbs	\$40.00
6 lbs Pepper Jack Burgers ...	12 lbs	\$40.00
10 lbs Ring Bologna	13 lbs	\$35.00
8 lbs Pepperoni	10 sticks	\$35.00
8 lbs Adirondack Bologna ...	10 lbs	\$35.00
8 lbs Sweet Bologna.....	10 lbs	\$35.00
8 lbs German Bologna	10 lbs	\$40.00
8 lbs Summer Sausage	6 sticks	\$35.00
3 lbs Jalapeno & Cheese.....	5 sticks	\$35.00
Summer Sausage		
3 lbs Jalapeno & Cheese.....	8 sticks	\$35.00
Bologna		
3 lbs Pepper Jack Bologna ..	8 sticks	\$35.00
10 lbs Beef Kielbasa	14 lbs	\$35.00
2 lbs Old Style.....	1 stick	\$18.00
Summer Sausage		

SMOKED & CURED SPECIALTIES

(Yields Approx. 66 %)

Corned Beef	\$2.75 per lb
Roast Beef.....	\$2.75 per lb
Chipped Beef.....	\$2.75 per lb



Be sure to follow us on **facebook** and Instagram for monthly specials and new happenings.

Miller's Custom Meats

Since 1962
 A Division of
 Miller's Meat Market



The Miller family has been providing quality meats since 1962. We have been custom cutting for local farmers since 1978. In 2015 we built an all new custom cutting plant to serve our customers more efficiently. We offer a custom harvesting facility for beef and hogs as well as a large hanging cooler to adequately age carcasses. We are excited to offer state of the art smokehouses to provide more quality products in a controlled atmosphere.

At Miller's Custom Meats we strive to give each customer the very best personal service possible. Our customers are extremely important to us.

Custom Shop Hours

M-F 8am-5pm (Oct-Dec 8am-5:30pm)
 Saturday 8am-12pm (Oct-Dec 8am-4pm)
 Closed Sunday

millersmeatmarketny.com

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