

**CUSTOM PORK CUTTING SHEET
FLYING W FARMS, LLC
COMMERCIAL MEAT PROCESSING**

**11253 Patterson Creek Rd.
Burlington, WV 26710 (Mailing Address)
(304) 289-3005 FAX: (304) 289-5310**

Boxes _____

Boxes _____

Processing Date: _____

Name: _____ Year: _____

Address: _____ Owner: _____

Phone: _____ Tag Number: _____

Number of Servings: _____ Ear Tag Number: _____

Half or Whole

SPECIAL NOTES: _____

GENERAL

782 () Liver 781 () Pork Trim 730 () Backbone 705 () Neck Bone () Canning Meat

**JOWL () CURE AND SMOKE (\$4.00 EACH)
() NO CURED AND SMOKE - FRESH JOWL**

LBS/PACK

() Jowl Sliced 1

SHOULDER

701 () Blade Boston Roast **or** 769 () Country Syle Ribs **or** () Sausage
and

702 () Arm Picnic **or** () Sausage

750 () Pork Hock **or** () Sausage

**BACON () CURE AND SMOKE (\$10.00 EACH) (MAXIMUM SIZE: 9" X 22")
() NO CURED AND SMOKE - FRESH BACON**

LBS/PACK

713 () Bacon Sliced 1 **or** 714 Whole Bacon
() Refrigerate for Fresh Pickup
or
() Freeze

712 () Spareribs Breastbone off **or** () Sausage

LOIN (2 OPTIONS)

CHOPS

THICKNESS

NUMBER/PACK

ROASTS

LBS

OPTION 1

721 () Pork Chops (Bone) 1/2" 3/4" 1" 2 3 4 **or** 726 () Pork Roast (Bone) 2 3 4

OPTION 2

723 () Loin Chops (Boneless) 1/2" 3/4" 1" 2 3 4 **or** 727 () Top Loin Roast (Boneless) 2 3 4
and

725 () Tenderloin (Whole) 725 () Tenderloin (Whole)
or 732 () Canadian Bacon

() HAM CURE AND SMOKED

\$29.00 EACH OR \$1.30/LB FOR HAMS >20 LBS FOR OPTION 1 OR 2

\$19.00 EACH OR \$0.80/LB FOR HAMS >20 LBS FOR OPTION 3, 4 OR 5

OPTION 1

751 () Shaved Deli Ham

OPTION 2

752 () Shaved Deli Ham & Center Slice

OPTION 3

749 () Ham Slices

OPTION 4

745 () Ham – Rump Half

746 () Ham – Shank Half

OPTION 5

744 () Whole Ham

() FRESH HAM - NO CURE OR SMOKE

OPTION 1

742 () Fresh Slices

OPTION 3

741 () Fresh (Whole Ham) () Refrigerate **or** () Freeze **or** () Canning Meat

OPTION 2

743 () Cubed Pork Steak

SAUSAGE NOTE: 25 POUND MINIMUM PER TYPE OF SAUSAGE SEASONING. (With both shoulders in sausage) MAXIMUM Half Hog – 1 Type of Seasoning Whole Hog – 2 Types of Seasoning

PORK CHOICES

(1,2, etc. or %)

		<u>LBS/PACK</u>	<u>NOTES</u>
_____ 761 Ground Pork (Unseasoned)		1, 1½, 2	_____
_____ 771 Ground Pork (Unseasoned)	Links Small (21mm)	1, 1½, 2	_____
_____ 762 Salt & Pepper Sausage		1, 1½, 2	_____
_____ 772 Salt & Pepper Sausage	Links Small (21 mm)	1, 1½, 2	_____
_____ 763 Sage, Salt & Pepper Sausage		1, 1½, 2	_____
_____ 773 Sage, Salt & Pepper Sausage	Links Small (21 mm)	1, 1½, 2	_____
_____ 764 Maple Sausage		1, 1½, 2	_____
_____ 774 Maple Sausage	Links Small (21 mm)	1, 1½, 2	_____
_____ 765 Sweet Italian Sausage		1, 1½, 2	_____
_____ 775 Sweet Italian Sausage	Links Large (34 mm)	1, 1½, 2	_____
_____ 766 Hot Italian Sausage		1, 1½, 2	_____
_____ 776 Hot Italian Sausage	Links Large (34 mm)	1, 1½, 2	_____

ANIMALS ARE SLAUGHTERED UNDER FEDERAL MEAT INSPECTION.

Slaughter	\$100.00	Skinned	=	_____
Insurance for Care, Custody, and Control of Carcass	\$5.00		=	_____
Processing	\$_____ X _____	Carcass Weight	=	_____
Small Links (21 mm)	(25 lb. min.)	\$1.20 lb. x _____	=	_____
Large Links (34 mm)	(25 lb. min.)	\$.80 lb. x _____	=	_____
Curing and Smoking Bacons	\$10.00 X _____		=	_____
Curing and Smoking Hams	\$19.00 X _____		=	_____
Cured & Smoked Shaved & Deli Ham	\$29.00 X _____		=	_____

TOTAL

NOTE: PROCESSING STARTS AT \$90.00 PER HALF HOG. (PLUS CURING) MUST BE PICKED UP WITHIN 7 DAYS OF NOTIFICATION OR YOU WILL BE CHARGED \$5.00 WEEKLY OR AFTER 30 DAYS HAVE PASSED THEN MEAT BECOMES PROPERTY OF FLYING W FARMS LLC.