## **CUSTOM BEEF** FLYING W FARMS, LLC

## **COMMERCIAL MEAT PROCESSING**

11253 UPPER PATTERSON CREEK RD.

# Boxes	11253 UPPER	PATTERSON CREEK RD
# Boxes	BURLINGTON, WV	26710 (Mailing Address)
Processing Date:	(304) 289-3005	FAX: (304) 289-5310

Name:							Year:					
Address:Phone:							Owner:					
								Tag Number:				
											Ear Tag Num	ber:
											Hal	f or Whole
SPE	CIA	L NO	res:									
							GEN	ERAI	_ Fat %	6 is detern	mined by the fat content of	live animal.
$\sqrt{\mathbf{I}}$	Des	ired	GROUN	ID BE	<u>EF</u>	,	We will s	strive to 1	each th	e desired	lean to fat %. However, wit	th heavy fat cattle
	_		Regular				-			nieve you	_	
			Regular -						corn f	inished	l cattle.	
			Lean - Red		-	•	,	,				
			Lean - Red			10% (						
401			f 2 packaging c und Beef			1-1/		<u>'PACK</u> 2			411 Box Total	
101	(	, aro	and Beer		_	1 1/	4	4			TII DOX TOTAL	
402	(	) Gro	und Beef I %		2/p	k. (3 p	er lb.)	)			412 Box Total	
460	(	) Ree	f for Stew		1	1_1 /	12	2				
464			p Bones		1	1 1/	4	4				
463	`	,	r Sliced									
	`	,				FF	RONT	QUA	RTE	R		
		F	BRISKET	r								
434	(	) Wh	ole or (	_ ) Cı	at ⅓		Trim	or No	Trim			
		<u>s</u>	<b>TEAKS</b>								<b>ROASTS</b>	
					KNE	<u>ss</u>	#/P	ACK				<u>LBS</u>
480	( )	,	Eye Steak	1/2"	3/4"	1"	1					
			nonico) <b>OR</b>						ΛÞ	115 (	) Rib Roast Bonele	ass 2 3 or 3 1
479	( )		Steak (Bor	ne)½"	3/4"	1"	2		OK	•	) Rib Roast Bone	2-3 or 3-4
117	( )	, 100	otean (Doi	10,72	/ -	-	4			(	) Ido Roast Bolle	200101
490	` '	•	t Steak						or	(	) Skirts in Hambu	_
459	( )	) Shoi	t Ribs	2"	3"	4"	4		or	(	) Ribs in Hamburg	ger
		VA	LUE CU	TS								
488	( )		ılder Top		Steak					439 (	) Arm Pot Roast	2-3 or 3-4
	,		and							•	or	
487	( )	Shou	ılder Cent	ter Stea	ak					(	) Hamburger	
			and						or			
	`. '		ılder Tend									
	(\$1	5.00 €	extra Chai	rge for	above	e 3 cut	s per	half)		437 (	,	2-3 or 3-4
420	( )	\ \ \O1	-1- Da 4 T	) 1						438 (	,	neless
438	( )	Chu	ck Roast I	soneles	SS					1	Or ) Hamburgar	
										(	) Hamburger	

HIND QUARTER

			2 60111111	3			
<b>STEAKS</b>					ROAS		
469 ( ) Flank Steak			# /DACIZ	or	(	) Grind Hambu	_
THICKNESS  472 ( ) Sirloin Tip ½  Steaks		1" 1	#/PACK /pk 2 servings	or	449 (	) Sirloin Tip Roast	<b>LBS</b> 2-3 or 3-4
468 ( ) Cubed/Tenderize	d						
486 ( ) Top Round ½ Steak	3/4"	1"	2	or	450 (	) Top Round Roast	2-3 or 3-4
468 ( ) Cubed/Tenderized 484 ( ) Chipped Steak & 483 ( ) Chipped Steak		i					
482 ( ) Bottom Round/ ½ Rump Steak	/ <sub>2</sub> " 3/ <sub>4</sub> "	1"	2	or	446 (	) Bottom Roun Rump Roast	d/ 2-3 or 3-4
468 ( ) Cubed/Tenderized 484 ( ) Chipped Steak & 483 ( ) Chipped Steak		d					
485 ( ) Eye Round ½	" 3/4"	1"	2	or	447 (	, •	Half or Whole
Steak 468 ( ) Cubed/Tenderized	d					Roast	
475 ( ) T-Bone Steak ½		1"	2	or	474 (	) Loin Strip S	
471 ( ) Porterhouse ½ Steak	" 3/4"	1"	2		470 (	(New York St ) Filet Mignon 3/4" 1" 1-1/	-,
477 ( ) Sirloin Steak						,, = = = = = = = = = = = = = = = = = =	•
Boneless ½ 476 ( ) Sirloin Steak Bon		1"	1/pk. 2 Servin	gs			
Fees Per Pound							
	0.00 Per I					=	<u> </u>
·	.00 Per H .00/head	lead				=	<u> </u>
•	.007 Head 50 X		Lbs of Patt	ies		=	 _ (\$20.00 Min)
Chip Stk & Marinate \$1.2			Lbs of Stea			=	_ (\$18.75 Min)
Chipped Steak \$1.			Lbs of Stea	ık		=	_ (\$15.00 Min)
	5.00 per H	alf	Camas 117	oi~1- 4		=	_
½ Beef Processing \$1.0 Whole Beef Processing \$1.0	05 X _ 00 X		Carcass W Carcass W	_		= =	_
TOTAL	00 A _		Carcass W	CISIII	-		_ =

PROCESSING STARTS AT \$290.00 PER HALF BEEF OR \$575.00 FOR A WHOLE BEEF. Animal are harvested under Commercial Meat Inspection.

MEAT MUST BE PICKED UP WITHIN 7 DAYS OF NOTIFICATIN OR YOU WILL BE CHARGED \$10.00 WEEKLY OR AFTER 30 DAYS HAVE PASSED THEN MEAT BECOMES PROPERTY OF FLYING W FARMS LLC.