

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

Boxes _____
Boxes _____
Processing Date: _____ (304) 289-3005 FAX: (304) 289-5310
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

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 2

743 () Cubed Pork Steak

OPTION 3

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

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	\$80.00	Skinned	=	_____
Insurance for Care, Custody, and Control of Carcass	\$5.00		=	_____
Processing	\$ 1.20	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 NOTIFICATIN OR YOU WILL BE CHARGED \$5.00 WEEKLY OR AFTER 30 DAYS HAVE PASSED THEN MEAT BECOMES PROPERTY OF FLYING W FARMS LLC.