

**CUSTOM BEEF
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 Fat % is determined by the fat content of live animal.

We will strive to reach the desired lean to fat %. However, with heavy fat cattle we may not be able to achieve your request.

√ **Desired GROUND BEEF**

- ____ 73:27 = Regular
- ____ 80:20 = Regular - Produced by closely trimmed corn finished cattle.
- ____ 85:15 = Lean - Reduce Fat by 5% (\$15.00/half)
- ____ 90:10 = Lean - Reduce Fat by 10% (\$25.00/half)

Maximum of 2 packaging choices.

LBS/PACK

- | | | | | | | | |
|-----|-----|---------------------|-------|-------------|---|-----|-----------|
| 401 | () | Ground Beef | 1 | 1-1/2 | 2 | 411 | Box Total |
| 402 | () | Ground Beef Patties | 2/pk. | (3 per lb.) | | 412 | Box Total |
| | | (____% ____lbs.) | | | | | |
| 460 | () | Beef for Stew | 1 | 1-1/2 | 2 | | |
| 464 | () | Soup Bones | | | | | |
| 463 | () | Liver Sliced | | | | | |

FRONT QUARTER

BRISKET

- 434 () Whole or () Cut 1/2 Trim or No Trim

STEAKS

- | | <u>THICKNESS</u> | <u>#/PACK</u> |
|-----------------------------------|-------------------------|----------------------|
| 480 () Rib Eye Steak (Delmonico) | 1/2" 3/4" 1" | 1 |
| 479 () Rib Steak (Bone) | 1/2" 3/4" 1" | 2 |
| 490 () Skirt Steak | | |
| 459 () Short Ribs | 2" 3" 4" | 4 |

ROASTS

LBS

- OR 445 () Rib Roast Boneless 2-3 or 3-4
444 () Rib Roast Bone 2-3 or 3-4
OR () Skirts in Hamburger
OR () Ribs in Hamburger

VALUE CUTS

- | | |
|---|---|
| 488 () Shoulder Top Blade Steak
and | 439 () Arm Pot Roast 2-3 or 3-4
or |
| 487 () Shoulder Center Steak
and | () Hamburger
or |
| 441 () Shoulder Tender Roast
(\$15.00 extra Charge for above 3 cuts per half) | 437 () Chuck Roast 2-3 or 3-4
438 () Chuck Roast Boneless
or |
| 438 () Chuck Roast Boneless | () Hamburger |

HIND QUARTER

STEAKS

469 () Flank Steak						
	<u>THICKNESS</u>				<u>#/PACK</u>	
472 () Sirloin Tip Steaks	1/2"	3/4"	1"	1/pk	2 servings	or
468 () Cubed/Tenderized						
486 () Top Round Steak	1/2"	3/4"	1"	2		or
468 () Cubed/Tenderized						
484 () Chipped Steak & Marinated						
483 () Chipped Steak						
482 () Bottom Round/ Rump Steak	1/2"	3/4"	1"	2		or
468 () Cubed/Tenderized						
484 () Chipped Steak & Marinated						
483 () Chipped Steak						
485 () Eye Round Steak	1/2"	3/4"	1"	2		or
468 () Cubed/Tenderized						
475 () T-Bone Steak	1/2"	3/4"	1"	2		or
471 () Porterhouse Steak	1/2"	3/4"	1"	2		
477 () Sirloin Steak						
	Boneless	1/2"	3/4"	1"	1/pk. 2 Servings	
476 () Sirloin Steak Bone						

ROASTS

() Grind Hamburger						
						<u>LBS</u>
449 () Sirloin Tip Roast						2-3 or 3-4
450 () Top Round Roast						2-3 or 3-4
446 () Bottom Round/ Rump Roast						2-3 or 3-4
447 () Eye Round Roast						Half or Whole
474 () Loin Strip Steak Boneless (New York Strip)						
470 () Filet Mignon	3/4"	1"	1-1/4"			

Fees Per Pound

Slaughter	\$100.00 Per Head	=	_____
Carcass Insurance	\$10 .00 Per Head	=	_____
30 Mo. +	\$30.00/head	=	_____
Hamburger Patties	\$0.60 X _____ Lbs of Patties	=	_____ (\$20.00 Min)
Chip Stk & Marinade	\$1.25 X _____ Lbs of Steak	=	_____ (\$18.75 Min)
Chipped Steak	\$1.00 X _____ Lbs of Steak	=	_____ (\$15.00 Min)
Value Cuts	\$15.00 per Half	=	_____
1/2 Beef Processing	\$0.95 X _____ Carcass Weight	=	_____
Whole Beef Processing	\$0.90 X _____ Carcass Weight	=	_____
TOTAL			=====

PROCESSING STARTS AT \$262.50 PER HALF BEEF OR \$525.00 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.