

CUSTOM BEEF
FLYING W FARMS, LLC
COMMERCIAL MEAT PROCESSING
11253 UPPER PATTERSON CREEK RD.
BURLINGTON, WV 26710 (Mailing Address)
(304) 289-3005 FAX: (304) 289-5310

Boxes
Boxes
Processing Date:

Name:
Address:
Phone:
Year:
Owner:
Tag Number:
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

- 480 () Rib Eye Steak 1/2" 3/4" 1" 1
(Delmonico)
OR
479 () Rib Steak (Bone) 1/2" 3/4" 1" 2
490 () Skirt Steak
459 () Short Ribs 2" 3" 4" 4

ROASTS

- 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
487 () Shoulder Center Steak and
441 () Shoulder Tender Roast (\$15.00 extra Charge for above 3 cuts per half)
438 () Chuck Roast Boneless
439 () Arm Pot Roast 2-3 or 3-4
or () Hamburger
or
437 () Chuck Roast 2-3 or 3-4
438 () Chuck Roast Boneless
or () 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	
468 () Cubed/Tenderized						
486 () Top Round Steak	1/2"	3/4"	1"	2		
468 () Cubed/Tenderized						
484 () Chipped Steak & Marinated						
483 () Chipped Steak						
482 () Bottom Round/ Rump Steak	1/2"	3/4"	1"	2		
468 () Cubed/Tenderized						
484 () Chipped Steak & Marinated						
483 () Chipped Steak						
485 () Eye Round Steak	1/2"	3/4"	1"	2		
468 () Cubed/Tenderized						
475 () T-Bone Steak	1/2"	3/4"	1"	2		
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	\$120.00 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 & Marinate	\$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	\$_____ X _____ Carcass Weight	=	_____
Whole Beef Processing	\$_____ X _____ Carcass Weight	=	_____
TOTAL			=====

**PROCESSING STARTS AT \$400.00 PER HALF BEEF OR \$780.00 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.