

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

11253 Patterson Creek Rd.  
Burlington, WV 26710 (Mailing Address)

# Boxes \_\_\_\_\_

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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 (\$8.00 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**

**\$26.00 EACH OR \$1.30/LB FOR HAMS >20 LBS FOR OPTION 1 OR 2**

**\$16.00 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 %)**

		<b><u>LBS/PACK</u></b>	<b><u>NOTES</u></b>
_____ 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	\$60.00	Skinned	=	_____
Insurance for Care, Custody, and Control of Carcass	\$5.00		=	_____
Processing	\$ 1.00	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	\$ 8.00	X _____	=	_____
Curing and Smoking Hams	\$16.00	X _____	=	_____
Cured & Smoked Shaved & Deli Ham	\$26.00	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.**