

NATURAL ANGUS BEEF CUTTING SHEET

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

201 () Ground Beef 1 1-1/2 2 211 Box Total

202 () Ground Beef Patties 2/pk. (3 per lb.) 212 Box Total
(____% ____lbs.)

260 () Beef for Stew 1 1-1/2 2

264 () Soup Bones

263 () Liver Sliced

FRONT QUARTER

BRISKET

234 () Whole or () Cut 1/2 Trim or No Trim

STEAKS

280 () Rib Eye Steak 1/2" 3/4" 1" 2

(Delmonico)

279 () Rib Steak 1/2" 3/4" 1" 2

Bone

290 () Skirt Steak

259 () Short Ribs 2" 3" 4" 4

VALUE CUTS

288 () Shoulder Top Blade Steak

and

287 () Shoulder Center Steak

and

241 () Shoulder Tender Roast

(\$15.00 extra Charge for above 3 cuts per half)

238 () Chuck Roast Boneless

ROASTS

LBS

or 245 () Rib Roast Boneles 2-3 or 3-4

244 () Rib Roast Bone 2-3 or 3-4

or () Skirts in Hamburger

or () Ribs in Hamburger

239 () Arm Pot Roast 2-3 or 3-4

or

() Hamburger

or

237 () Chuck Roast 2-3 or 3-4

238 () Chuck Roast Boneless

or

() Hamburger

HIND QUARTER

STEAKS

- 269 () Flank Steak
THICKNESS
 272 () Sirloin Tip 1/2" 3/4" 1" 1/pk 2 servings
 Steaks
 268 () Cubed/Tenderized
- 286 () Top Round 1/2" 3/4" 1" 2
 Steak
 268 () Cubed/Tenderized
 284 () Chipped Steak & Marinated
 283 () Chipped Steak
- 282 () Bottom Round/ 1/2" 3/4" 1" 2
 Rump Steak
 268 () Cubed/Tenderized
 284 () Chipped Steak & Marinated
 283 () Chipped Steak
- 285 () Eye Round 1/2" 3/4" 1" 2
 Steak
 268 () Cubed/Tenderized
- 275 () T-Bone Steak 1/2" 3/4" 1" 2
 271 () Porterhouse 1/2" 3/4" 1" 2
 Steak
- 277 () Sirloin Steak
 Boneless 1/2" 3/4" 1" 1 /pk. 2 Servings
 276 () Sirloin Steak Bone

ROASTS

- or** () Grind Hamburger
LBS
 249 () Sirloin Tip 2-3 or 3-4
 Roast
- or** 250 () Top Round 2-3 or 3-4
 Roast
- or** 246 () Bottom Round 2-3 or 3-4
 /Rump Roast
- or** 247 () Eye Round Half or Whole
 Roast
- or** 274 () Loin Strip Steak Boneless
 (New York Strip)
 270 () Filet Mignon
 3/4" 1" 1-1/4"

Fees Per Pound

Natural Angus Beef	\$_____	X	_____	Carcass Weight	=	_____	
Hamburger Patties	\$0.60	X	_____	Lbs of Patties	=	_____	(Min \$15.00)
Chipped Steak	\$1.00	X	_____	Lbs of Chipped Steak	=	_____	(Min \$15.00)
Marination	\$0.25	X	_____	Lbs of Chipped Steak	=	_____	(Min \$3.75)
Value Cuts	\$15.00 per half					_____	

TOTAL

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.
