

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.

- 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.

Table with columns for item number, description, quantity, weight, and packaging. Includes items 401, 402, 460, 464, and 463.

FRONT QUARTER

BRISKET

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

STEAKS

Table with columns for item number, description, thickness, and #/pack. Includes items 480, 479, 490, and 459.

ROASTS

Table with columns for item number, description, and lbs. Includes items 445, 444, and 439.

VALUE CUTS

- 488 ( ) Shoulder Top Blade Steak
487 ( ) Shoulder Center Steak
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
437 ( ) Chuck Roast 2-3 or 3-4
438 ( ) Chuck Roast Boneless
( ) Hamburger

## HIND QUARTER

### STEAKS

469 ( ) Flank Steak						<b>or</b>	( ) Grind Hamburger
	<b><u>THICKNESS</u></b>				<b><u>#/PACK</u></b>		<b><u>LBS</u></b>
472 ( ) Sirloin Tip Steaks	1/2"	3/4"	1"	1/pk	2 servings	<b>or</b>	449 ( ) Sirloin Tip Roast
468 ( ) Cubed/Tenderized							
486 ( ) Top Round Steak	1/2"	3/4"	1"	2		<b>or</b>	450 ( ) Top Round Roast
468 ( ) Cubed/Tenderized							
484 ( ) Chipped Steak & Marinated							
483 ( ) Chipped Steak							
482 ( ) Bottom Round/ Rump Steak	1/2"	3/4"	1"	2		<b>or</b>	446 ( ) Bottom Round/ Rump Roast
468 ( ) Cubed/Tenderized							
484 ( ) Chipped Steak & Marinated							
483 ( ) Chipped Steak							
485 ( ) Eye Round Steak	1/2"	3/4"	1"	2		<b>or</b>	447 ( ) Eye Round Roast
468 ( ) Cubed/Tenderized							
475 ( ) T-Bone Steak	1/2"	3/4"	1"	2		<b>or</b>	474 ( ) Loin Strip Steak Boneless (New York Strip)
471 ( ) Porterhouse Steak	1/2"	3/4"	1"	2			470 ( ) Filet Mignon
							3/4" 1" 1-1/4"
477 ( ) Sirloin Steak Boneless	1/2"	3/4"	1"	1/pk.	2 Servings		
476 ( ) Sirloin Steak Bone							

### ROASTS

### **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 & 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	\$0.85 X _____ Carcass Weight	=	_____
Whole Beef Processing	\$0.80 X _____ Carcass Weight	=	_____
<b>TOTAL</b>			=====

**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.**