

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**

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

- 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**

- |                                   | THICKNESS    | #/PACK |
|-----------------------------------|--------------|--------|
| 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
- 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						
	<b><u>THICKNESS</u></b>				<b><u>#/PACK</u></b>	
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						
						<b><u>LBS</u></b>
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 & 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.**