

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: FWF

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

- | | | THICKNESS | | #/PACK | |
|-----|-----|------------------|--------------|---------------|--|
| 280 | () | Rib Eye Steak | 1/2" 3/4" 1" | 1 | |
| | | (Delmonico) | | | |
| | | or | | | |
| 279 | () | Rib Steak (Bone) | 1/2" 3/4" 1" | 2 | |
| 290 | () | Skirt Steak | | | |
| 259 | () | Short Ribs | 2" 3" 4" | 4 | |

ROASTS

- | | | LBS |
|-----------|---------|-------------------------------|
| or | 245 () | Rib Roast Boneless 2-3 or 3-4 |
| | 244 () | Rib Roast Bone 2-3 or 3-4 |
| or | () | Skirts in Hamburger |
| or | () | Ribs in Hamburger |

VALUE CUTS

- | | | | | |
|---------|--|-----------|----------------------|------------|
| 288 () | Shoulder Top Blade Steak | 239 () | Arm Pot Roast | 2-3 or 3-4 |
| | and | | or | |
| 287 () | Shoulder Center Steak | () | Hamburger | |
| | and | or | | |
| 241 () | Shoulder Tender Roast | 237 () | Chuck Roast | 2-3 or 3-4 |
| | (\$15.00 extra Charge for above 3 cuts per half) | 238 () | Chuck Roast Boneless | |
| 238 () | Chuck Roast Boneless | | or | |
| | | () | Hamburger | |

HIND QUARTER

STEAKS

ROASTS

269 () Flank Steak						or	() Grind Hamburger
	<u>THICKNESS</u>						<u>LBS</u>
272 () Sirloin Tip Steaks	1/2"	3/4"	1"		1/pk 2 servings	or	249 () Sirloin Tip Roast
268 () Cubed/Tenderized							
286 () Top Round Steak	1/2"	3/4"	1"	2		or	250 () Top Round Roast
268 () Cubed/Tenderized							
284 () Chipped Steak & Marinated							
283 () Chipped Steak							
282 () Bottom Round/Rump Steak	1/2"	3/4"	1"	2		or	246 () Bottom Round/Rump Roast
268 () Cubed/Tenderized							
284 () Chipped Steak & Marinated							
283 () Chipped Steak							
285 () Eye Round Steak	1/2"	3/4"	1"	2		or	247 () Eye Round Half or Whole Roast
268 () Cubed/Tenderized							
275 () T-Bone Steak	1/2"	3/4"	1"	2		or	274 () Loin Strip Steak Boneless (New York Strip)
271 () Porterhouse Steak	1/2"	3/4"	1"	2			270 () Filet Mignon
							3/4" 1" 1-1/4"
277 () Sirloin Steak Boneless	1/2"	3/4"	1"	1	/pk. 2 Servings		
276 () Sirloin Steak Bone							

Fees Per Pound

Natural Angus Beef	\$_____	X	_____	Carcass Weight	=	_____	
Hamburger Patties	\$0.60	X	_____	Lbs of Patties	=	_____	(Min \$20.00)
Chipped Steak	\$1.00	X	_____	Lbs of Chipped Steak	=	_____	(Min \$15.00)
Marination	\$1.25	X	_____	Lbs of Chipped Steak	=	_____	(Min \$18.75)
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.
