

Customer Name _____ Animal ID _____ Over 30m _____ Date _____

CHUCK				
	Grind All			
113	Chuck Roast B/I		~2 lbs	~4 lbs
114	Chuck Roast B/O		~2 lbs	~4 lbs
123	Chuck Short Ribs B/I		1 ½"	2"
114E	Shoulder Roast		~2 lbs	~4 lbs
123	Short Ribs		1 ½"	2"
1114E	Ranch Steak		1"	1 ½"
1114D	Flat Iron Steaks		Split	

THIN CUTS				
	Grind All			
1121E	Skirt Steaks			
193	Flank Steak			
1140	Hanger Steak			
135A	Beef Stew (1#)		# of packs	
135B	Kabobs		# of packs	
117	Shanks		Crosscut	Whole

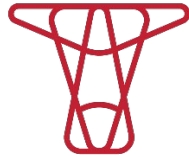
RIBS				
	Grind All			
107	Ribeye Whole			
109	Standing Rib Roast B/I		3 Rib	4 Rib
110	Ribeye Roast B/O		~2 lbs	~4 lbs
1103	Ribeye Steak B/I		1"	1 ½"
1112A	Ribeye Steak B/O		1"	1 ½"
124	Back Ribs			

LOIN				
Grind All		<i>*Cannot select if USDA determines cattle is over 30 months of age, selecting will limit other loin cuts such as NY Strip and Tenderloin</i>		
1173 1174	Porterhouse & T-Bone*		1"	1 ½"
1181A	Sirloin Steak B/I		1"	1 ½"
1184	Sirloin Steak B/O		1"	1 ½"
1180	NY Strip Steak B/O		1"	1 ½"
1179	NY Strip Steak B/I		1"	1 ½"
189	Tenderloin – Whole			
1189A	Tenderloin – Filet		1 ½"	2"

ROUND				
	Grind All			
167	Sirloin Tip Roast		~2 lbs	~4 lbs
1167	Sirloin Tip Steak		1"	1 ½"
169A	Top Round Roast		~2 lbs	~4 lbs
169D	Top Round Steak		1"	1 ½"
170	Bottom Round Roast		~2 lbs	~4 lbs
170A	Bottom Round Steak		1"	1 ½"
171C	Eye of Round Roast		~2 lbs	~4 lbs
1171C	Eye of Round Steak		1"	1 ½"

BRISKET				
	Grind All			
120	Brisket		Cut in Half	Whole

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— APPALACHIAN —
ABATTOIR

scheduling@appalachianabattoir.com

304.533.2151 www.appalachianabattoir.com

Farm Name _____

Customer Address _____

Customer Phone _____

Whole or Half _____

Eartag ** if known* _____

Hang Time: Standard Other _____

TRIMMINGS			
1361	Ground Beef (1# package)		# of packs
1365	Ground Beef (5# package)		# of packs
136C4	4oz Patties 3pk <i>Slider</i> (25# min)		# of packs
136C5	6oz Patties 3pk <i>Burger</i> (25# min)		# of packs
136C6	8oz Patties 2pk <i>Burger</i> (25# min)		# of packs

Organ / Bones		
134	Soup Bones	
1724	Liver	
720	Hearts	
722	Kidneys	
1791	Oxtail	
1170	Tongue	

Special Instructions:

Signature: _____

Date: _____

Staff Initials: _____

Key:

B/I = bone-in

B/O=boneless