	Contact Name:	Tag Number:
and the second s	Contact Name.	Weight:
	Farm Name:	vveignt.
WATAUGA	raili ivallic.	Kill Date:
BOTOTIENT	Phone Number:	Kill Date.
1699 Linville Creek Road	riione Number.	☐ Whole or ☐ Half
Vilas, NC 28692	Email:	
828-484-6328	Linaii.	Boxed: ☐ Yes or ☐ No
shop@wataugabutchery.com	Inspected ☐ Exempt/Custom ☐	Boxed: Tes of No
Front Quarter:	Hind Quarter:	Roast Weight:
	<u> </u>	Steaks: Thickness
Chuck: ☐ Grind All	Flank: Grind All	
Roast: Bone-In Boneless	Whole □ Half □	# to pack
Steaks: Bone-In ☐ Boneless ☐	Sirloin Flap: Grind All	Stew: Pounds per pack
If Boneless:	Whole □ Half □	# of Packs
Flat Iron ☐ Mock Tender ☐	Sirloin Tip: Choose One	Tips: Pounds per pack
Whole □	Roast □ Steak □	# of Packs
Arm/Shoulder: ☐ Grind All	Short Loin: ☐ Grind All	Fajita: Pounds per pack
Roast: Boneless	T-Bone & Porterhouse □	# of Packs
Steak: Boneless □	Or	Cube Steak: Pounds per
	Filets ☐ Thickness	pack
Teres Major □		# of Packs
	NY: Bone- In Boneless	
Brisket:	<u>Sirloin:</u> ☐ Grind All	Ground Beef:
Whole \square	Roast: Bone-In 🗆 Boneless 🗆	1 lb. □ 2 lb. □ 5 lb. □
Half □	Steaks: Bone-In ☐ Boneless ☐	Other:
Grind □		
Skirts:	Picanha ☐ Tri-Tip ☐	**Patties: 4oz. 6 oz
 Inside □ Outside □ Grind □	Hanger □	5.3 oz. □ 7.3-8oz. □
more in outside in orma in	manger 🗆	*25-pound minimum
Short Ribs:		•
Snort Rips:		**Caaa.aa. 3F mamd mainimaa
	Rounds: Grind All	**Sausage: 25-pound minimum
Grind 🗆	Top Round: Choose One	Flavor: Linked:
Grind □ English (4 in Single Bone)□	Top Round: Choose One Roast □	Flavor: Linked: Chorizo Yes 🗆 No 🗆
Grind 🗆	Top Round: Choose One	Flavor: Linked:
Grind □ English (4 in Single Bone)□	Top Round: Choose One Roast □	Flavor: Linked: Chorizo Yes 🗆 No 🗆
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□	Top Round: Choose One Roast □ Steaks □	Flavor: Linked: Chorizo Yes No Italian Yes No
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□	Top Round: Choose One Roast □ Steaks □ London Broil □	Flavor: Linked: Chorizo Yes No No Italian Yes No Hot Italian Yes No
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other:	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □	Flavor: Linked: Chorizo Yes \(\subseteq \text{No} \subseteq \) Italian Yes \(\subseteq \text{No} \subseteq \) Hot Italian Yes \(\supseteq \text{No} \subseteq \) Garlic Brat Yes \(\supseteq \text{Hot Brat} \)
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One	Flavor: Linked: Chorizo Yes No CHOPIC NO CHOPI
Grind □ English (4 in Single Bone) □ Traditional (2 in 4 Bone) □ Flanken (1/2in 3-4 Bone) □ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One Roast □ Cube Steak □	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Hot Italian Yes No Hot Brat Yes Organs: Heart Liver (1lb./sliced)
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □ Boneless □	Top Round: Choose One Roast Steaks London Broil Cube Steak Bottom Round: Choose One Roast Cube Steak Steak Steak	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Hot Italian Yes No Hot Brat Yes Organs: Heart Liver (1lb./sliced) Kidney Kidney Fat
Grind □ English (4 in Single Bone) □ Traditional (2 in 4 Bone) □ Flanken (1/2in 3-4 Bone) □ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One Roast □ Cube Steak □ Steak □ Eye Round: Choose One	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Hot Italian Yes No Hot Brat Yes Organs: Heart Liver (1lb./sliced)
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □ Boneless □	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One Roast □ Cube Steak □ Steak □ Eye Round: Choose One Roast □ Cube Steak □	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Hot Italian Yes No Hot Brat Yes Organs:
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □ Boneless □	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One Roast □ Cube Steak □ Steak □ Eye Round: Choose One	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Garlic Brat Yes Hot Brat Yes Organs: Kidney Kidney Fat Tongue Bones: Marrow (3in)
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □ Boneless □	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One Roast □ Cube Steak □ Steak □ Eye Round: Choose One Roast □ Cube Steak □	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Hot Italian Yes No Hot Brat Yes Organs:
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □ Boneless □	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One Roast □ Cube Steak □ Steak □ Eye Round: Choose One Roast □ Cube Steak □	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Garlic Brat Yes Hot Brat Yes Organs: Kidney Kidney Fat Tongue Bones: Marrow (3in)
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □ Boneless □	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One Roast □ Cube Steak □ Steak □ Eye Round: Choose One Roast □ Cube Steak □	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Carlic Brat Yes Hot Brat Yes Organs: Kidney Kidney Fat Tongue Bones: Marrow (3in) Knuckle Neck
Grind □ English (4 in Single Bone)□ Traditional (2 in 4 Bone)□ Flanken (1/2in 3-4 Bone)□ Chuck Short □ Back Plate □ Other: Ribeye: □ Grind All Roast: Bone-In (Standing) □ Boneless □	Top Round: Choose One Roast □ Steaks □ London Broil □ Cube Steak □ Bottom Round: Choose One Roast □ Cube Steak □ Steak □ Eye Round: Choose One Roast □ Cube Steak □	Flavor: Linked: Chorizo Yes No Linked: Italian Yes No Hot Italian Yes No Garlic Brat Yes Hot Brat Yes Organs: Kidney Kidney Fat Tongue Bones: Marrow (3in) Knuckle Neck