

An Inventory of Beef Slaughter & Processing Facilities for Virginia Direct Marketers of Beef

*Denise Mainville, Assistant Professor,
Department of Agricultural and Applied Economics, Virginia Tech*

*Ashleigh Waddle, Graduate Student,
Department of Agricultural and Applied Economics, Virginia Tech*

Opportunities to direct-market locally grown beef are growing in Virginia, and an increasing number of producers are seeking facilities where they can have their beef slaughtered and processed. This inventory provides information about the availability of beef slaughter and processing facilities to help meet this need.

The inventory includes facilities that have USDA, Talmedge-Aiken, and Virginia Department of Agriculture and Consumer Services (VDACS) certification that are in or within approximately 100 miles of Virginia (only USDA and Talmedge-Aiken certified facilities outside of Virginia are included). It excludes custom-exempt operations. As a general rule, beef that is processed at USDA and Talmedge-Aiken certified facilities can be sold across state borders while beef that is processed at state-certified facilities can only be marketed within the state in which it is processed.

Information presented in this inventory is from telephone interviews with representatives of each facility in February and March 2008. The inventory includes information on the species slaughtered, kill and processing fees, services included and available at extra cost, recommended lead times on making appointments, contact information, and any additional information that the facility representative chose to provide.

The inventory is intended as a resource to help facilitate producers' search for appropriate slaughter and processing facilities. It should not be construed as an endorsement of any facility. Before making appointments with any particular facility, producers should contact the individual facility to verify and update information provided in this guide.

Anyone who owns a beef slaughter or processing facility that is USDA, Talmedge-Aiken, or VDACS certified that is not included in this inventory should contact the authors for inclusion in future listings.

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Beef Processing Facilities

1. Blue Ridge Meats of Front Royal
2. Blue Ridge Packing
3. Central Meat Packing
4. Dinner Bell Meat Products
5. EcoFriendly Foods
6. Fauquier's Finest
7. Gores Processing, Inc.
8. Gores Processing, Inc.
9. Joines Meat Processing
10. Matkins Meat Processors
11. Russell Co. Meat Packing
12. Sessoms Packing Co.
13. Smith Valley Meats
14. Teets Meat Packing
15. True and Essential Meats
16. Washington Co. Meat Packing
17. Wayne Mays Meat Processing

