



STONE MOUNTAIN
 FAMILY • *Meats* • OWNED
 GREENEVILLE, TENNESSEE

Customer: _____
 Address: _____
 Carcass ID: _____ Phone # _____

USDA 1/2 Beef
 Custom Whole Beef

Front Quarter

Chuck

Roasts _____ lbs
 Chuck Steaks Thickness: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$
 Grind

Arm

Pot Roasts _____ lbs
 Grind

Brisket

Whole
 Cut in 1/2
 Grind

Rib

Ribeye Steaks
 Bone-in Per Pkg. 1 2 3 4
 Boneless Thickness: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$
 Grind

Hind Quarter

Short Loin

T-Bone / Porterhouse Per Pkg. 1 2 3 4
 or Thick: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$
 New York Strip
 Filet
 Grind

Sirloin

Steaks Per Pkg. 1 2 3 4
 Grind Thickness: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$

Sirloin Tip

Roasts _____ lbs
 Steak Per Pkg. 1 2 3 4
 Grind Thick: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$

Top Round

Roasts _____ lbs
 London Broil _____ lbs
 Grind

Bottom Round

Roasts _____ lbs
 Grind

Eye Round

Roasts _____ lbs
 Grind

Miscellaneous

Cube Steak _____ Per / Pkg
 Stew Meat _____ Lb / Pkg
 Flank Steak
 Skirt Steak

Grind Packaging

2 lb sleeves (standard)
 1 lb sleeves * + \$0.10/lb
 2 lb Vacuum Sealed * + \$0.25/lb
 1 lb Vacuum Sealed * + \$0.35/lb
 5 lb Vacuum Sealed * + \$0.00/lb

Hamburger Patties

Total Lbs * + \$1.00/lb
 *25 lb Minimum
 Per / Pkg 2 4

Packaging includes vacuum sealing and labeling of individual cuts. Each package will have the cut name on the label. Ground Hamburger will not be vacuum sealed unless you select that option on the cut sheet. The cuts will then be frozen and boxed. Stone Mountain Meats will charge \$ 5.00 / day for freezer storage beginning on the 4th day after we have notified you of completion. Also, if requesting 1 per pack on steak cuts, there will be an additional \$50.00 fee to cover the additional packaging.

Customer Notes:

Kill Fees: Custom \$ 70.00, USDA \$80.00

Processing Fees: Custom \$ 0.95 / lb hanging weight & USDA: \$1.05 / lb hanging weight