



STONE MOUNTAIN
Meats
 FAMILY • OWNED
 GREENEVILLE, TENNESSEE

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

Front Quarter

Shoulder

Neck

- Chops ½ ¾ 1 1 ¼
- Grind

Arm

- Roasts
- Steaks ½ ¾ 1 1 ¼
- Grind

Chuck

- Roasts
- Blade Chop ½ ¾ 1 1 ¼
- Grind

Shanks

- Whole
- Grind

Hind Quarter

Rib

Chops

- Whole
- Bone-In ½ ¾ 1 1 ¼
- French Rack
- Grind

Loin

Chops

- Bone-In ½ ¾ 1 1 ¼
- Grind

Hind

- Leg of lamb
- Sliced Leg Steak ½ ¾ 1 1 ¼
- Grind

Grind

- 2 lb sleeves (standard)
- 1 lb sleeves * + 0.10/lb
- 2 lb Vacuum Sealed * + 0.25/lb
- 1 lb Vacuum Sealed * + 0.35/lb

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.

Customer Notes:

423-556-MEAT

Processing Fees : \$135.00 Flat Rate

423-556-6328