



STONE MOUNTAIN
Meats
 FAMILY • OWNED
 GREENEVILLE, TENNESSEE

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

Front Quarter

Shoulder

Picnic

- Roast _____ lbs
- Whole _____
- Sausage _____

Boston Butt

- Roast _____ lbs
- Whole _____
- Sausage _____

Rib

- Spare
- Baby-Back (boneless chops)
- Country Style

Hind Quarter

Loin

- USDA
- Custom
- Half
- Whole

Chops

- Whole
- Sliced $\frac{1}{2}$ $\frac{3}{4}$ 1 1 $\frac{1}{4}$
- Roasts _____ lbs

Tenderloin

- Whole
- Sliced $\frac{1}{2}$ $\frac{3}{4}$ 1
- Sausage

Belly

- Fresh Belly (not cured or smoked at this time)

Ham

- Fresh Ham (not cured or smoked at this time)
- Sausage

Sausage

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

Sausage Seasoning

- Old Plantation (breakfast)
- SMM Mild (breakfast)
- SMM Hot (breakfast)
- Customer Supplied

Sausage Patties

- Total Lbs * + \$1.00/lb
 *25 lb Minimum
 Per / Pkg 6 8
 other _____

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:

Kill Fee: \$ 70.00 Custom / \$ 80.00 USDA

Processing Fee: \$ 0.95 / lb Custom - \$ 1.05 / lb USDA

423-556-MEAT

423-556-6328