Stoney Point Inc.

Littlestown Pa 717-359-7591

Name: Farm: Phone:

Weight: Kill Date: Date Instructions given:

Email:

Circle One: USDA Custom NFS Stoney Point Sale Job

Circle One: CVF Break Primal Break Only

Whole Half Front Hind Split Side

SIDE OF BEEF

Name of Cut **Suggested ways of using**

1. Hind Shank: Soup Bones or Ground Beef
2. Heel of Round: Stew Beef or Ground Beef
3. Round: Steak or Cube Steak or Roast or Jerky or Chip Steak
   Top_____ Bottom_____ Eye_____ Rump_____
4. Sirloin Tip: Roast or Steaks or Chip Steak
5. Sirloin: Bone in or Boneless Steak
6. Short Loin: Porterhouse and T-Bone OR
   New York and Filet (_____)inches or ounces
7. Flank: Steak or Ground Beef
8. Plate: Short Ribs or Ground Beef
9. Rib: Roast or Bone in Steaks or Ribeye
10. Chuck: Pot Roast or Steaks B-IN (chuck stk) B-Less (flat iron, pet. tend & chuck eye)
11. Brisket: Roast: Whole or Cut ½ or Ground Beef
12. Fore Shank: Soup Bones or Ground Beef
13. Neck: Ground Beef

Roast Size: _____lbs.
Steak: _____inches
Ground Beef: _____lbs. per pack
Steaks: _____per pack
Patties: #3_____#4_____#5_____ ADD CHEESE_____
SWISS, PEPPER JACK, CHEDDAR, MOZZARELLA OR BLUE
1 per or 5 lb. Boxes

1 through 13 = Side of Beef
1 through 7 = Hind Quarter
8 through 13 = Front Quarter

Heart: Yes or No Cheeks: Yes or No
Liver: Yes or No Skirt: Yes or No
Tongue: Yes or No Hanger: Yes or No
Tail: Yes or No Suet: Yes or No
Total Weight: _____

Chip Steak Weight: _____
Cube Steak Weight: _____

Bones: Marrow Bones: _____
All Bones: _____
Cut and Bag Bones: _____
Room 3 Bone Box Count:_____

Stoney Point Inc.

Littlestown Pa 717-359-7591

Name: Farm: Phone:

Weight: Kill Date: Date Instructions Given: Whole or Half Hog

Circle One: USDA Custom NFS Stoney Point Sale Job

Circle One: CVF Break Primal Break Only Whole

SIDE OF PORK:

Name of Cut **Suggested ways of using.**

1. Hock: Whole (Fresh or Cured) or Sausage
2. Ham: Fresh or Cured-Whole or Center Slices or Cut ½ or Sausage
3. Loin: Chops or Roast or Sausage
   Bone in Or Boneless (Pork Tenderloin and Baby Back Ribs)
   Thickness of Chops_____ Per Package _____
4. Belly: Fresh or Cured- Whole or Sliced or Sausage
5. Spareribs: Fresh Whole or Cut ½ or Sausage
6. Shoulders: Fresh or Sausage
   Boston Butt_____ Picnic_____ Roast Weight _____
7. Neck: Sausage
8. Hock: Whole (Fresh or Cured) or Sausage

Cured Meats: **Cure Weight**: _____ **Slice Weight**: _____

Whole Hog = 3 Kinds of Sausage ½ Hog = 2 Kinds of Sausage

Flavors and Style: BL (Breakfast Links) OR Gr (Grillers) OR Rope OR Loose

Jalapeno Cheddar: BL GR Loose Rope **Cheese_____** **Honey Chipotle:** BL GR Loose Rope C**heese_____**

Chesapeake: BL GR Loose Rope **Cheese_____** **English Banger:** BL GR Loose Rope **Cheese_____**

Regular: BL GR Loose Rope **Cheese_____** **Chorizo:** BL GR Loose Rope **Cheese_____**

Sweet Italian: BL GR Loose Rope **Cheese_____** **Andouille:** BL GR Loose Rope **Cheese_____**

Hot Italian: BL GR Loose Rope **Cheese_____** **Kielbasa:** BL GR Loose Rope **Cheese_____**

Pepper and Onion: BL GR Loose Rope **Cheese_____** **Sage:** BL GR Loose Rope **Cheese_____**

Garlic: BL GR Loose Rope **Cheese_____** **Bratwurst:** BL GR Loose Rope **Cheese_____**

Maple: BL GR Loose Rope **Cheese_____** **Apple:** BL GR Loose Rope **Cheese_____**

Caribbean Jerk: BL GR Loose Rope **Cheese_____** **Hot Country:** BL GR Loose Rope **Cheese**_____

Cheeses: Swiss, Cheddar, Blue, Pepper Jack and Mozzarella

Total Sausage Weight: _____

Lamb Cutting Instructions

Stoney Point Inc

Littlestown, Pa 17340

Name: Farm: Phone:

Weight: Kill Date: Date Instruction Given: Whole or Half Lamb

Circle One: USDA Custom NFS Stoney Point Sale Job

Circle One: CVF Break Primal Break Only Whole

Cuts of Lamb:

1. **Legs**
   - **Bone In: Whole or Cut ½**
   - **Boned and Butterflied: Whole or Cut ½**
   - **Boned and Rolled: Whole or Cut ½**
   - **Steaks: _____Inches_____ per pack**
2. **Shoulder**
   - **Bone In: Whole or Cut ½**
   - **Boned and Rolled: Whole or Cut ½**
   - **Chops: _____Inches _____per pack**
   - **Cubes (for stew or kabobs)**
   - **Ground**
3. **Breast**
   - **Whole**
   - **Cut with Pocket**
   - **Riblets**
   - **Stew**
   - **Ground**
4. **Loin**
   - **Loin Chops: _____Inches _____per pack**
   - **Loin Roast**
5. **Ribs:**
   - **Rib Chops: _____Inches _____per pack**
   - **Lollipop Chops: Yes or No _____per pack**
   - **Rack of Lamb: Frenched or Standard**
6. **Shanks**
   - **Shanks: Yes or No**
7. **Organs**
   - **Heart: Yes or No Liver: Yes or No Kidneys: Yes or No**

Ground Lamb: **Yes or No**

Merguez Sausage: **Loose Yes or No** **Rope: Yes or No**