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# BEEF

Cutting  
Order Form

DATE: \_\_\_\_\_ NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_

ANIMAL FROM: \_\_\_\_\_ QUANTITY: WHOLE / HALF / QUARTER

**STEAKS** Packaging: 1 2 3 4 Thickness: ½" ¾" 1" 1 ¼" 1 ½"  
Bone In (T-bone, Porterhouse) or Boneless (NY Strip, Tenderloin)

**ROASTS** Size: 1 - 2 - 3 - 4 - 5 Pounds

**CHUCK** Roasts or Grind into Hamburger **CHUCK ROAST CUT:** FLAT (2in.thick left whole) or BLOCK (4 in. thick cut in ½)

**ARM** Steak or Bread & Butter Roast or Grind into Hamburger

**BRISKET** Whole or Halved or Grind into Hamburger

**RIB** All Rib steaks or Save Prime Rib Roast LBS \_\_\_\_\_

**SIRLOIN** Steak - Roast - Both SIRLOIN STEAKS PER PACK \_\_\_\_\_

**SIRLOIN TIP** Steak - Roast - Both - Grind into Hamburger

**ROUND** Steak - Tenderized Steak - Roast - Grind into Hamburger

**RUMP** Roast - Grind into Hamburger

**GROUND BEEF** 1 Pound 1 ¼ Pound 1 ½ Pound 2 Pound - REGULAR LEAN EXTRA LEAN

**GROUND BEEF PATTIES** Total Pounds (Min 20 lbs.) \_\_\_\_\_ Patty Size: 1/4 lb 1/3 lb 1/2 lb  
Patties Per Package \_\_\_\_\_

**FLANK** Whole or Grind

**SHORT RIBS** All or Grind

**SOUP BONES** Neck - Leg - Both - Grind

**STEW MEAT** YES or NO Number of 1 pound packs \_\_\_\_\_

**PACKAGING** Paper Wrapped or Vacuum Packed (\$.40/lb.)

**ORGANS** Heart - Liver - Tongue - Tail

**OTHER** Suet - Dog Bones

**Please inform us of any organs requested on or before your butcher date.**

\*Hanging weight is the weight of a side of beef as it hangs on the rail in a meat cooler. Some sides of beef are fatter than other sides of beef. Because excess fat is removed during cutting, carcass fatness will affect how much take-home meat a side of beef will yield. Fat and bone waste can range from 15% up to 50% or more depending on the cuts you choose. Please contact us with any questions or concerns.