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# PORK

Cutting  
Order Form

DATE: \_\_\_\_\_

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

ADDRESS: \_\_\_\_\_

ANIMAL FROM: \_\_\_\_\_ WHOLE HALF

**LOIN** Chops - Bone-in Roast - Boneless Roast - Smoked Chops

**CHOPS** Packaging: 1 2 3 4 Thickness: ½" ¾" 1" 1¼" 1½"

**SIRLOIN** Steak - Roast - Grind

**STEAKS** Packaging: 1 2 3 4 Thickness: ½" ¾" 1" 1¼" 1½"

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

**HAM** Smoked (Lake Haven to smoke your ham) - Fresh (not smoked)

**SMOKED HAM** Whole - Halved - Thirds - Quartered - Steaks (Thickness \_\_\_\_\_)

**FRESH HAM** Whole - Roast - Steaks - Tenderized Steak

**BELLY** Bacon - Side Pork - Whole Fresh

**BACON** 1 lbs - 1½ lbs - 2 lbs - Thick Sliced - Medium Sliced - Thin Sliced

**SPARE RIBS** Rack - Half Rack - Quartered - Grind

**SHOULDER/BUTT** Roast - Steaks - Country Style Ribs - Cottage Bacon - Grind

**SHOULDER/PICNIC** Roast - Smoked Picnic Ham - Grind

**GROUND PORK** 1 lbs. - 1¼ lbs. - 1½ lbs. - Plain - Breakfast Blend Season - Mild Italian

**HOCKS** Smoke - Fresh - Grind

**LEAF FAT** Whole - Ground - No Thanks

**ORGANS** Heart - Liver - Head

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