

Al & Hannah Hjelmberg  
(218) 372-8300  
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92850 Military Road  
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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 (\$.50/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.

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# LAMB

Cutting  
Order Form

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

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

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

ANIMAL FROM: \_\_\_\_\_

**CHOPS** Packaging: 3 - 4 - 5 - 6 Thickness: ½" ¾" 1" 1 ¼" 1 ½"

**RACK OF LAMB** Chops - Whole

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

**LEG OF LAMB** Whole - Halved - Steaks - Grind

**NECK** Whole - Sliced - Grind

**SHOULDER** Roast - Steaks - Grind

**SHANKS** Yes - Grind

**RIBS** Yes - Grind

**STEW MEAT** Yes - No

**GROUND LAMB** 1 Pound 1 ¼ Pound 1 ½ Pound Seasoned? YES NO

**ORGANS** Heart - Liver - Kidney

**HIDE** Yes - No

PROCESSING NOTES: \_\_\_\_\_

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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.)

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# POULTRY

Cutting  
Order Form

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

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

AMOUNT OF BIRDS: \_\_\_\_\_

## PROCESSING INFORMATION:

**GIBLETS/FEET:** Please circle which giblets you would like and instruct how you would like them packaged – if you would like them packaged together, please specify below.

NECK    LIVER    HEART    FEET

GIBLET SETS BACK IN WHOLE BIRDS \_\_\_\_\_

REMAINDER –  
(Number or Pounds, Please Specify)

PAPER WRAP \_\_\_\_\_ or VACUUM PACK \_\_\_\_\_  
(Vacuum pack subject to \$.40/bag over one per bird fee)

NECKS/PACK \_\_\_\_\_

ALL \_\_\_ or Amount to Package \_\_\_\_\_

LIVERS/PACK \_\_\_\_\_

ALL \_\_\_ or Amount to Package \_\_\_\_\_

HEARTS/PACK \_\_\_\_\_

ALL \_\_\_ or Amount to Package \_\_\_\_\_

FEET/PACK \_\_\_\_\_

ALL \_\_\_ or Amount to Package \_\_\_\_\_

CUSTOMIZED PACK – Please specify which items and amount to be packaged together

**PROCESSING:** Please choose how you would like your birds packaged – Inform us of the number of birds to be packaged accordingly-All birds will be packaged one bird per bag unless specified otherwise.

WHOLE BIRDS \_\_\_\_\_

FRESH \_\_\_\_\_/FROZEN \_\_\_\_\_

HALVED BIRDS \_\_\_\_\_

FRESH \_\_\_\_\_/FROZEN \_\_\_\_\_

QUARTERED BIRDS \_\_\_\_\_

FRESH \_\_\_\_\_/FROZEN \_\_\_\_\_

8/9 PIECE BIRDS \_\_\_\_\_ Include Back- Yes/No

FRESH \_\_\_\_\_/FROZEN \_\_\_\_\_

REMAINDER:

FRESH \_\_\_\_\_/FROZEN \_\_\_\_\_

\_\_\_\_\_

LEG&THIGH QUARTER / PACK \_\_\_\_\_

WHOLE WINGS / PACK \_\_\_\_\_

DRUMMED WINGS/PACK \_\_\_\_\_

BREAST – (please choose which way you would like them packaged)

BONE IN/SKIN ON SPLIT BREAST /PACK \_\_\_\_\_

BONELESS/SKIN-ON BREAST /PACK \_\_\_\_\_

BONELESS/SKINLESS BREAST/PACK \_\_\_\_\_

BACKS / PACK \_\_\_\_\_

FRAMES/ PACK \_\_\_\_\_

If you would like your order customized any other way, please specify the amount and how you would like them packaged below.

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**LABEL INFORMATION:** Please provide us with your label information if you have not done so already or have changes to make. Your name along with one point of contact (address, phone or email/website) is required for your label. Please provide us with any/all information you would like on your label.

NAME \_\_\_\_\_

FARM NAME (to appear on label) \_\_\_\_\_

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

PHONE: \_\_\_\_\_ EMAIL OR WEBSITE: \_\_\_\_\_