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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.