

Bloomington Meats II LLC 413 Canal Street Bloomington, WI 53804

Phone (608) 994-2867 – [Bloommeats2@outlook.com](mailto:Bloommeats2@outlook.com) - Beef Cut Order sheet

Name \_\_\_\_\_ Phone Number \_\_\_\_\_  
Address \_\_\_\_\_ Email Address \_\_\_\_\_  
Farmer Name \_\_\_\_\_ Whole \_\_\_ Half \_\_\_ SS \_\_\_ Front Qtr \_\_\_ Hind Qtr \_\_\_

**1) Round Steak** - Number per package \_\_\_\_\_

- Regular
- Tenderized
- Swiss
- Cubed
- To Hamburger

**2) Steaks** - Number per package \_\_\_\_\_ thickness \_\_\_\_\_ (3/4" to 7/8" is normal)

- T-Bones Yes No
- Porterhouse Yes No
- Club steaks Yes No

Or

Tenderloin \_\_\_\_\_  
New York Strip \_\_\_\_\_

**3) Rib Steak** Number per package \_\_\_\_\_ thickness \_\_\_\_\_ (3/4" to 7/8" is normal)

Bone in or Rib eye

**4) Sirloin Steaks** - Number per package \_\_\_\_\_ thickness \_\_\_\_\_ (3/4" to 7/8" is normal)

Bone in or Boneless

**5) Skirt & Flank Steaks** - Number per package \_\_\_\_\_

- Whole \_\_\_\_\_
- Cut thin for Fajitas \_\_\_\_\_
- To Hamburger \_\_\_\_\_

**6) Roasts** All good roasts \_\_\_\_\_ Number of roasts \_\_\_\_\_ size 2 lbs 3 lbs 4 lbs 5 lbs

- Chuck Yes No
- Arm Yes No
- Rolled rump roasts Yes No
- Sirloin tip roasts Yes No (instead of sirloin tip steaks)

**7) Brisket** Whole, cut in half, cut in quarters or corned beef

**Other items**

**Short rib** \_\_\_\_\_ **Stew Meat** \_\_\_\_\_ lbs per package **Number of Pkgs** \_\_\_\_\_  
**Soup bones** \_\_\_\_\_ **Heart & Tongue** \_\_\_\_\_  
**Beef Liver** \_\_\_\_\_ whole or sliced

**Ground Beef** Package size 1 lbs 1 ½ lbs 2 lbs

**Ground Beef Patties** amount to Patties \_\_\_\_\_ Patties size ¼ lbs 1/3 lbs ½ lbs

Other \_\_\_\_\_

\*\*\* Please call with questions or for additional cuts Phone (608) 994 – 2867

Thank you for choosing Bloomington Meats II, LLC for your processing needs. Attached is a cutting order form for you to complete. Here are a few helpful hints to guide you through the process.

- 1) Round Steak – The round left alone is a rather tough steak. Tenderizing means we ran it through the tenderizer once. Swiss steak is run through tenderizer twice and Cubed steak is run through tenderizer four or five times, and this is the most tender. It ends up being like a minute steak. This would also be a good meat to use for canning or stew meat. Some people choose to grind into burger.
- 2) Short-loin is where the T-Bones, Porterhouse and Club Steaks come from. You can choose these, or you can choose the Tenderloin/filet mignon or New York Strip cut to your preference. The tenderloin can be butterflied into any thickness you desire.
- 3) The Rib-loin is where your Rib Steak, Rib Eye Steak or Prime Rib Roast come from.
- 4) The Sirloin is next to the round and can be cut with bone-in or boneless.
- 5) Skirt & Flank Steaks are thin steaks. One lies next to the rib cage and the other is back by the belly. These steaks are not real common, and they can be put into burger.
- 6) Roast – the chuck and the arm are off the front end of the animal and have the most flavor. The rolled rump and sirloin tip are off the rear of the animal. The rolled rump roasts tend to be dry. Both are packed in netting.
- 7) The brisket is off the very front end and can be vacuum packed as is or we can cure it and make corned beef. Another option is to put into burger.

All pieces can be put into burger to increase the amount of burger you get. If you only want a small portion of something, we can put the balance into burger.

If you have any specialty items that you would like and do not appear on our cutting order, please write them down at the bottom of the cutting order.