Bloomington Meats II LLC 413 Canal Street Bloomington, WI 53804

Phone (608) 994-2867 – Pork Cut Order Sheet

Email bloommeats2@outlook.com

Name		Pho	ne Number	
	Half Pig Farmer Purchased From			
1. Loin				
Pork Chops - Number Bone in (Boneless B	Circle One) utterfly		(1/2 to 3/4"	
Pork Cutlets - Numb	er per package	thicknes	s (1/2	2 to 3/4" is normal)
Fresh Loin Roasts	Whole size	e 2lb 3lb 4lb (typica	lly a whole hog will have	2 - 3-4 pound roasts
2. Shoulder			(- ((-)))	
			(1/2 to 3/4" is	normal)
Shoulder Roast size				
<u>Cottage Bacon</u> Pkg <u>Hocks</u> Fresh or cured		Z LD		
Trim for Specialty ite				
	<u> </u>			
3. <u>Hams</u>				
Fresh Ham (whole ho	•	. (6: 1 6)		
Whole Cut in half		b (Circle One)		
Bone In Boneless (C or	ircle one)			
Cured Ham				
Whole Cut in half	Roasts 3lb 4lb 5l	lb (Circle One)		
Bone In Boneless (C		,		
Ham Steaks Cured or	Fresh Number per p	oackage th	ckness	(1/2 to 3/4" is normal)
<u> Ham – Sliced, Shaved</u>	or Dinner Sliced (C	ircle what you would	like)	
<u>Hocks</u> Fresh or cured				
4. <u>Belly</u>				
Cured Bacon whole	or sliced pounds per	packaget	hin slices or thick slices	
Fresh Side Pork whol	e or sliced pounds p	er package	thin slices or thick slices	S
Cuana Biba /ainal	0			
<u>Spare Ribs</u> <u>(circle</u> Regular	e One)			
Country St	vle			
Baby Back	•			
5. Trim Produc				
J. 1111111110000	. <u></u>			
Ground Pork Pac	vago cizo 1 lbs — 1 1	l/ lbc 2 lbc		
Ground Pork Pattie	· ·			
Seasoned Sausage P				
Seasoned Sausage	-			
Brats - number per				
Brat patties number				
<u>Links</u> Number per pa				
Rope Sausage 1 lb				
	-			

6. Other

^{*}If multiple trim products requested please provide percentage of each wanted

Heart & Tongue		
Pork Liver	whole or sliced	Braunschweiger
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.

All pieces can be put into ground pork to increase the amount of ground pork/sausage/trim you get. If you only want a small portion of something, we can put the balance into ground/trim products.

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 or call and ask.