

# Backus Locker

111 Front Street N  
Backus, MN 56435  
218-947-4220

## Pork Cutting Order

Name: \_\_\_\_\_ Date In: \_\_\_\_\_  
Address: \_\_\_\_\_ Whole or Half (Circle One)  
City, State, Zip: \_\_\_\_\_ Farmer: \_\_\_\_\_  
Home Number: \_\_\_\_\_ Hanging Weight: \_\_\_\_\_  
Cell Number: \_\_\_\_\_  
Work Number: \_\_\_\_\_

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### 1.) **Hams:** Fresh, Smoked or Ground (Choose A, B, or C)

#### A. Fresh:

1. Whole
2. Cut in half
3. Roasts off either end and Steaks out of the middle

#### A. Roast Size:

1. 2-3 Pound Roast (Family of 2)
2. 3-4 Pound Roast (Family of 4)
3. 4 Pound Roast (Family of 5)

#### B. Steaks:

1. 1/2" Thick
2. 5/8" Thick
3. 3/4" Thick
4. 1" Thick

#### 4. All Steaks:

- A. 1/2" Thick
- B. 5/8" Thick
- C. 3/4" Thick
- D. 1" Thick

#### 5. One Roast Balance Steaks:

#### A. Roast Size:

1. 2-3 Pound Roast (Family of 2)
2. 3-4 Pound Roast (Family of 4)
3. 4 Pound Roast (Family of 5)

**B. Steaks:**

1. 1/2" Thick
2. 5/8" Thick
3. 3/4" Thick
4. 1" Thick

**6. All Roasts:**

**Roast Size:**

1. 2-3 Pound Roast (Family of 2)
2. 3-4 Pound Roast (Family of 4)
3. 4 Pound Roast (Family of 5)

**B. Smoked:**

1. **Whole**
2. **Cut in half**
3. **Roasts off either end and Steaks out of the middle**

**A. Ham Roast Size:**

1. 2-3 Pound Roast (Family of 2)
2. 3-4 Pound Roast (Family of 4)
3. 4 Pound Roast (Family of 5)

**B. Ham Steaks:**

1. 1/2" Thick
2. 5/8" Thick
3. 3/4" Thick
4. 1" Thick

**4. All Ham Steaks:**

1. 1/2" Thick
2. 5/8" Thick
3. 3/4" Thick
4. 1" Thick

**5. One Ham Roast Balance Steaks:**

**A. Roast Size:**

1. 2-3 Pound Roast (Family of 2)
2. 3-4 Pound Roast (Family of 4)
3. 4 Pound Roast (Family of 5)

**B. Ham Steaks:**

1. 1/2" Thick
2. 5/8" Thick

3. ¾" Thick

4. 1" Thick

**6. All Ham Roasts:**

**Roast Size:**

1. 2-3 Pound Roast (Family of 2)

2. 3-4 Pound Roast (Family of 4)

3. 4 Pound Roast (Family of 5)

**C. Ground Pork or Sausage**

**2.) Bellies:** Bacon, Side Pork or Grind (Choose A, B or C)

**A. Bacon:**

**1. Sliced**

A. Medium Sliced

B. Thick Sliced

**a. Bacon Package Size**

1. 1# package

2. 1 ½# package

3. 2# package

**2. Unsliced (Whole)**

**B. Side Pork:**

**1. Sliced**

A. Medium Sliced

B. Thick Sliced

**a. Side Pork Package Size**

1. 1# package

2. 1 ½# package

3. 2# package

**2. Unsliced (Whole)**

**C. Ground Pork or Sausage**

**3.) Hocks:** Fresh, Smoked or Grind (Choose A, B or C)

**A. Fresh,**

1. Cut 1" Thick and Packaged Down Smaller

2. Whole

**B. Smoked,**

1. Cut 1" Thick and Packaged Down Smaller

2. Whole

## **C. Grind for Ground Pork or Sausage**

### **4.) Pork Shoulder: Roasts, Steak and Country Style Ribs (Choose A, B, C, D or E)**

#### **A. Steak and Country Style Section**

##### **a. All Shoulder Steaks**

##### **1. Shoulder Steak Thickness:**

- a. 1/2" Thick (Standard)
- b. 5/8" Thick
- c. 3/4" Thick
- d. 1" Thick

##### **2. Shoulder Steak, Ham Many to a Package?**

- a. 1
- b. 2
- c. 3
- d. 4
- e. 5
- f. 6

##### **b. All Country Style Ribs**

##### **1. Country Style Ribs, How Many to a Package**

- a. 2
- b. 3
- c. 4
- d. 5
- e. 6
- f. 7
- g. 8

##### **c. 1/2 Shoulder Steak and 1/2 Country Style Ribs**

##### **1. Shoulder Steak Thickness:**

- a. 1/2" Thick (Standard)
- b. 5/8" Thick
- c. 3/4" Thick
- d. 1" Thick

##### **1. Shoulder Steak, Ham Many to a Package:**

- 1.1
- 2. 2
- 3. 3
- 4. 4
- 5. 5

##### **2. Country Style Ribs, How Many to a Package**

1. 2
2. 3
3. 4
4. 5
5. 6

**d. All Shoulder Roasts:**

1. 2-3 Pound Roast (Family of 2)
2. 3-4 Pound Roast (Family of 4)
3. 4 Pound Roast (Family of 5)

**e. Ground Pork or Sausage**

**B. Roast Section:**

- a. 2-3 Pound Roast (Family of 2)
- b. 3-4 Pound Roast (Family of 4)
- c. 4 Pound Roast (Family of 5)
- d. Grind for Ground Pork or Sausage

**5.) Pork Chops: Fresh or Smoked (Choose A or B)**

**A. Fresh:**

**1. Pork Chop Thickness:**

- b. 1/2" Thick (Standard)
- c. 5/8" Thick
- d. 3/4" Thick
- e. 1" Thick

**2. Chops per package:**

- a. 1
- b. 2
- c. 3
- d. 4
- e. 5
- f. 6

**B. Smoked:**

**1. Pork Chop Thickness:**

- a. 1/2" Thick (Standard)
- b. 5/8" Thick
- c. 3/4" Thick
- d. 1" Thick

**3. Chops per package:**

- a. 1
- b. 2
- c. 3
- d. 4
- e. 5
- f. 6

**6.) Spare Ribs: (Choose A, B or C)**

- a. Fresh; Cut Regular**
- b. Smoked; Cut Regular**
- c. Ground Pork or Sausage**

**7.) Trim: (Choose A, B or C)**

**A. Ground Pork:**

- 1. None
- 2.  $\frac{1}{2}$
- 3. All

**B. Bulk Sausage:**

- 1. Our Own; Mild Spice**
  - a.  $\frac{1}{2}$
  - b. All
- 2. Southern; Mild Spice**
  - a.  $\frac{1}{2}$
  - b. All
- 3. Maple; Mild Spice**
  - a.  $\frac{1}{2}$
  - b. All
- 4. Sage; Medium Spice**
  - a.  $\frac{1}{2}$
  - b. All
- 5. Edge; Medium Spice**
  - a.  $\frac{1}{2}$
  - b. All
- 6. Mild Italian**
  - a.  $\frac{1}{2}$
  - b. All
- 7. Medium Italian**

- a. ½
- b. All

**8. Hot Italian**

- a. ½
- b. All

**C. Breakfast Links;**

**Casing Free** (Smoked, Fully Cooked No Casing)

**Casing On** (Raw and in a Casing)

**4. Our Own; Mild Spice**

- a. ½
- b. All

**5. Southern; Mild Spice**

- a. ½
- b. All

**6. Maple; Mild Spice**

- a. ½
- b. All

**7. Sage; Medium Spice**

- a. ½
- b. All

**5. Edge; Medium Spice**

- a. ½
- b. All

**6. Mild Italian**

- a. ½
- b. All

**7. Medium Italian**

- a. ½
- b. All

**8. Hot Italian**

- a. ½
- b. All

**9.) Lard: (Choose A, B or C)**

**A. Ground;** for Rendering

**B. Chunk;** for feeding the birds

**C. Throw**

10.) Heart: (Choose A, B or C)

A. Wrap

B. Put into Sausage

C. Throw

11.) Liver: (Choose A, B or C)

A. Sliced

B. Chunked

C. Throw