

Backus Locker

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

Beef Cutting Order

Name: _____ Date In: _____
Address: _____ Whole Half or Half of Half (**circle one**)
City, State, Zip: _____ Farmer: _____
Home Number: _____ Hanging Weight: _____
Cell Number: _____ Days Hung? A. 7-10 days
Work Number: _____ B. 10-12 days
C. 12-14 days

1.) Arm Roast: (Choose A, B, C or D)

- A. 2-3 Pound Roast (Family of 2)
- B. 3-4 Pound Roast (Family of 4)
- C. 4 Pound Roast (Family of 5)
- D. Burger/Stew Meat

2.) Chuck: (Choose A or B C, or D)

A. All Chuck Roast: (Generally a better Roast than a Steak)

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

B. All Chuck Steak Thickness:

- 1. $\frac{3}{4}$ " Thick
- 2. 1" Thick
- 3. 1 $\frac{1}{4}$ " Thick
- 4. 1 $\frac{1}{2}$ " Thick

b. Chuck Steak, How Many to Package:

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

C. ½ Chuck Steak and ½ Chuck Roast:

½ Chuck Roast:

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

½ Chuck Steak Thickness:

1. ¾" Thick
2. 1" Thick
3. 1 ¼" Thick
4. 1 ½" Thick

b. Chuck Steak, How Many to a Package:

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

D. Burger/Stew Meat

3.) Rump Roast: (Choose A, B, C or D)

- A. 2-3 Pound Roast (Family of 2)
- B. 3-4 Pound Roast (Family of 4)
- C. 4 Pound Roast (Family of 5)
- D. Burger/Stew Meat

4.) Rib Loin: (Choose One A, B, C, D, or E)

A. Rib Steaks Thickness: (Bone In)

1. ¾" Thick
2. 1" Thick
3. 1 ¼" Thick
4. 1 ½" Thick

a. Rib Steak; How Many to a Package:

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

B. Rib Eye Steaks Thickness: (Boneless)

1. $\frac{3}{4}$ " Thick
2. 1" Thick
3. $1\frac{1}{4}$ " Thick
4. $1\frac{1}{2}$ " Thick

b. Rib Eye Steak; How Many to a Package:

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

C. Standing Rib Roasts: (Bone In)

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

D. Prime Rib Roast: (Boneless)

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

E. Rib Eye Steaks & 1) 2-3# Prime Rib Roast:

(Not available on $\frac{1}{4}$ beef)

1. $\frac{3}{4}$ " Thick Steak
2. 1" Thick Steak
3. $1\frac{1}{4}$ " Thick Steak
4. $1\frac{1}{2}$ " Thick Steak

e. Rib Eye Steak; How Many to a Package:

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

5.) T- Bone Loin: (Choose A or B and C)

A. T-Bone Steak & Porterhouse Thickness: (Bone In)

1. $\frac{3}{4}$ " Thick Steak

2. 1" Thick Steak
3. 1 ¼" Thick Steak
4. 1 ½" Thick Steak

**a. T-Bone Steak; How Many to a Package:
(Smaller Steak)**

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

**b. Porterhouse Steak; How Many to a
Package: (Larger Steak)**

1. 1
2. 2
3. 3
4. 4

B. New York Strips Steak: (Boneless)

1. ¾" Thick Steak
2. 1" Thick Steak
3. 1 ¼" Thick Steak
4. 1 ½" Thick Steak

c. New York Steak; How Many to a Package:

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

D. Fillet Mignon: (Boneless)

1. ¾" Thick Steak
2. 1" Thick Steak
3. 1 ¼" Thick Steak
4. 1 ½" Thick Steak

**2. Fillet Mignon Steak; How Many to a
Package:**

1. 1
2. 2

3. 3
4. 4
5. 5
6. 6

6.) **Sirloin Steaks:** (Choose One A or B)

A. Bone in Sirloin Steaks

1. $\frac{3}{4}$ " Thick Steak
2. 1" Thick Steak
3. 1 $\frac{1}{4}$ " Thick Steak
4. 1 $\frac{1}{2}$ " Thick Steak

B. Boneless Sirloin Steaks / Fillet Mignon

1. $\frac{3}{4}$ " Thick Steak
2. 1" Thick Steak
3. 1 $\frac{1}{4}$ " Thick Steak
4. 1 $\frac{1}{2}$ " Thick Steak

a. or b. Sirloin Steak; How Many to a Package:

1. 1
2. 2

7.) **Round Steak:** (Standard thickness is $\frac{1}{2}$ " or your preference)

(Choose One A, B, C, or D)

A. Round Steak: (All)

1. $\frac{1}{2}$ " Thick
2. $\frac{3}{4}$ " Thick
3. 1" Thick

a. Round Steak; How Many to a Package: (Large Steak)

1. 1
2. 2

B. Cubes Steak:

1. All
2. Top Round
3. Bottom Round

b. Cube Steak; How Many to a Package: (Smaller Steak)

C. Round Steak and Cube Steak:

1. Top Round Steak:

- A. $\frac{1}{2}$ " Thick

B. $\frac{3}{4}$ " Thick

C. 1" Thick

a. Top Round Steak; How Many to a Package:

1. 1
2. 2

2. Bottom Round Cube Steak; How Many to a Package:

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

D. Burger/Stew Meat

8.) **Sirloin Tip:** (Could go Roast, Steak or Burger. Makes a better Roast than Steak)

(Choose A, B, C, or D)

A. Roast:

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

B. Steak:

1. $\frac{3}{4}$ " Thick
2. 1" Thick
3. $1\frac{1}{4}$ " Thick
4. $1\frac{1}{2}$ " Thick
5. 2" Thick

b. Sirloin Tip Steak; How Many to a Package:

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

C. Burger/Stew Meat

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

Short Ribs (2" Bone Length)

Texas Rib (4" Bone Length)

- A. Short Ribs
- B. Texas Ribs
- C. Burger

Beef Loin Back Ribs (the ribs off the back of the rib eyes)

(Choose A, or B) Not available with Rib Steaks

- A. Ribs
- B. Burger

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

- A. Whole (Could be up to 15 pounds)
- B. Cut in Half
- C. Burger

11.) Stew Meat: (Choose A or B) (1/4 beef the max would be 5 pounds)

A: Yes

- A. 1 Pound
- B. 2 Pounds
- C. 3 Pounds
- D. 4 Pounds
- E. 5 Pounds
- F. 6 Pounds
- G. 7 Pounds
- H. 8 Pounds
- I. 9 Pounds
- J. 10 Pounds

a. Package Size:

- A. 1# pkgs
- B. 1 1/2# pkgs
- C. 2# pkgs

B: No:

- A. Burger

12.) Ground Beef Package Size: (Choose A, B, C or D)

- A. 1# pkgs
- B. 1 1/4# pkgs
- C. 1 1/2# pkgs
- D. 2# pkgs

13.) Ground Beef Patties: (Choose A, B or C)

- A. ¼ Pound Patties
- B. 1/3 Pound Patties
 - 1. 10 pounds
 - 2. 15 pounds
 - 3. 20 pounds
 - 4. 25 pounds
 - 5. 30 pounds
 - 6. 35 pounds
 - 7. 40 pounds
 - 8. 50 pounds

a. or b. Ground Beef Patties: How Many to a Package:

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

C. None

14.) Soup Bones: (Choose A, B or C)

- A. All
- B. Better Ones
- C. None

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

- A. Wrap
- B. Put into Burger
- C. Throw Away

16.) Tongue: (Choose A, B or C)

- A. Wrap
- B. Skin and put into the Burger
- C. Throw Away

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

- A. Slice
- B. Chunks (For Pets)
- C. Throw Away

18.) Suet: (Choose A or B)

- A. Save
- B. Throw