



Rob's Horst Packing

Cut Sheet

CUSTOMER

FARMER

YOUR ANIMAL

Lamb · Half

Tag

CUT DAY

WEIGHT

_____ lb

SMOKED WT

_____ lb

CUT SELECTIONS

CUT

SELECTION

SHOULDER

Shoulder Steaks None · 3/4" · 1"

Shoulder Steaks 1 Per Pkg · 2 Per Pkg ·
Per Pkg 3 Per Pkg · 4 Per Pkg

only if Shoulder Steaks is 3/4" or 1"

Roasts None · 2-3 lbs each ·
3-4 lbs each

RIBS & CHOPS

Ribs Yes · No

Lamb Chop None · 3/4" · 1" · 1-
Thickness 1/4" · 1-1/2"

Lamb Chops Per 1 Per Pkg · 2 Per Pkg ·
Pkg 3 Per Pkg · 4 Per Pkg ·
only if Lamb Chop Thickness is 3/4"
or 1" or 1-1/4" or 1-1/2" 5 Per Pkg · 6 Per Pkg

LEG & SHANKS

First Leg None · Whole bone-in
· Half bone-in ·
Steaks

Lamb Steak 3/4" · 1"
Thickness
*only if First Leg / Second Leg is
Steak or Steaks*

Lamb Steaks Per 1 Per Pkg · 2 Per Pkg ·
Pkg 3 Per Pkg · 4 Per Pkg
*only if First Leg / Second Leg is
Steak or Steaks*

Shanks Yes · No

STEW, KABOB & GROUND

Stew Meat or None · Stew Meat ·
Kabob Kobob

Number of Packs 1 Pack · 2 Packs · 3
only if Stew Meat or Kabob is Stew
Meat or Kobob Packs · 4 Packs

Ground Lamb 1 lbs Packages

SHEET NOTES

Circle your choice for each cut, or write it on the line. Leave anything you don't want blank and we'll call if we have questions.

Submitted by

· Record BLANK

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