



# WERNETTE BEEF

www.wernettebeef.com  
info@wernettebeef.com  
989-506-2437  
9442 50th Ave,  
Remus MI 49340



Use QR code to  
shop current  
inventory!

## INDIVIDUAL CUTS ( PRICE/LB)

Pricing as of 11-1-23

Beef Back Ribs	\$8.99
Brisket	\$9.99
Chuck Roast	\$9.99
Chuckeye Steak	\$14.99
Delmonico Steak	\$20.99
Denver Steak	\$14.99
Fajita Strips (Cut sirloin or skirt strips)	\$12.99
Flat Iron Steak	\$14.99
Flank Steak	\$12.99
Hanger Steak	\$10.99
Liver	\$1.00
NY Strip Steak	\$18.99
Oxtail	\$5.99
Porterhouse Steak	\$20.99
Prime Rib Roast	\$19.99
Ranch Steak	\$10.99
Ribeye Steak	\$20.99
Rump Roast	\$11.99
Short Ribs	\$7.99
Skirt Steak	\$12.99
Sirloin Steak	\$16.99
Sirloin Tip Roast	\$11.99
Sizzler Steak	\$12.99
Soup Bones w/ Beef	\$6.99
Stew Meat	\$8.99
T-bone Steak	\$18.99
Tenderloin Steak	\$29.99
Tri-Tip	\$13.99

Ground Beef 80% Lean	\$5.25
Ground Chuck 80% Lean	\$5.50
Ground Round 90% Lean	\$6.00
Hamburger Patties	\$5.50
Beef Brats	\$6.00
Chorizo	\$6.00
Grass Fed Ground Beef	\$10.00
Beef Dog Bones/Broth Bones	\$2.99

\*ASK ABOUT CURRENT BUNDLES AND DISCOUNTS

## READY TO EAT

Snack Sticks	\$6.50
Cheese Snack Sticks	\$6.50
Jalepeno Cheese Snack Sticks	\$6.50
Cajun Jerky	\$8.00
Teriyaki Jerky	\$8.00
Cherry Maple Jerky	\$8.00
Summer Sausage	\$10.00
Cheddar Cheese Summer Sausage	\$10.00
Jalepeno Cheese Summer Sausage	\$10.00

## 1/4 OF BEEF(~125#)

1/4 of Beef ~125#

\$3.50/LB of Hanging Weight

Hanging Weight 200#

X \$3.50 = \$700.00

Processing

+\$175.00 = \$875.00

\*\*all weights and processing fees are estimated\*\*

Example Cuts on 1/4 of Beef

4 porterhouse, 4 T-Bone, 8 Rib Steak, 4 Round, 4 Sirloin, 2 Sirloin Tip, 4-5 Roasts, 1 Rump Roast, and 35-40# of hamburger

## 1/8 OF BEEF(~65#)

1/8 of Beef ~65#

\$3.50/LB of Hanging Weight

Hanging Weight 100#

X \$3.50 = \$350.00

Processing

+\$80.00 = \$430.00

\*\*all weights and processing fees are estimated\*\*

Byron Center Meats Standard Cut only (no customized cutting instructions)-

Example Cuts from a 1/8

2 Porterhouses, 2 T-bones, 4 Rib Steaks, 4 Cubed Steaks, 2 Sirloin Steaks, 4 Sizzler Steaks, 1 Rump Roast, 2-3 Chuck Roasts, 1 tenderloin steak and 25-35# of Ground beef

## 1/2 OF BEEF(~250#)

1/2 of Beef ~250#

\$3.50/LB of Hanging Weight

Hanging Weight 400#

X \$3.50 = \$1400.00

Processing

+\$335.00 = \$1735.00

\*\*all weights and processing fees are estimated\*\*

Example Cuts on 1/2 of Beef

8 porterhouse, 8 T-Bone, 16 Rib Steak, 8 Round, 8 Sirloin, 4 Sirloin Tip, 8-10 Roasts, 2 Rump Roast, and 70-80# of hamburger

## WHOLE BEEF(~500#)

Whole Beef ~500#

\$3.50/LB of Hanging Weight

Hanging Weight 800#

X \$3.50 = \$2800.00

Processing

+\$670.00 = \$3470.00

\*\*all weights and processing fees are estimated\*\*

Example Cuts on a Whole Beef

16 porterhouse, 16 T-Bone, 32 Rib Steak, 16 Round, 16 Sirloin, 8 Sirloin Tip, 16-20 Roasts, 4 Rump Roast, and 140-160# of hamburger



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## ABOUT US

### The Short Story:

- Ranch Raised -- Grass Fed For Most Of Its Life
- Family Farm- Our Cattle From Birth to Beef
- Dry-Aged Beef--Beef That Is Tender and Well Marbled
- From Our Ranch To Your Table--Know Your Rancher And How Your Beef Was Raised
- No Added Hormones



### It's All in the Family:

Wernette Beef is run by the women of Wernette Cattle Company, and is your local resource for quality beef. The father-son team of Wernette Cattle Company raise Angus– Tarentaise cattle on lush pasture in Remus, MI. The cattle are raised on grass and hay, with grain added to the diet the last several months to promote marbling and tenderness. We pride ourselves on being a family owned and operated business, working as a team to provide our customers with quality beef.

We work with nature to maintain a clean and healthy environment for the cattle, as well as maintaining a sustainable world. We do this by keeping soil tillage to a minimum, providing nutrients to the crops that are needed without excess, rotationally grazing, and making the most out of the pasture by keeping the cow herd grass fed until the snow flies. We also work closely with our local Soil Conservation Service team to ensure our practices are always beneficial to clean groundwater and the environment.

### About the Cattle:

Our Angus-Tarentaise cross cattle have been genetically selected to be tender and flavorful naturally. Only carefully selected blood lines of Angus and Tarentaise cattle, that have been proven to be superior in flavor and tenderness become WERNETTE BEEF. Our cattle give birth like wildlife, in the spring and in green grass pastures. This naturally helps keep the cattle healthier, and antibiotic use is reserved only in the case of treating sick cattle, just like the doctor treats people when they get sick. The cattle are also given no hormones.