

## About Us:

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. 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.

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## 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 in the spring like wildlife does in green grass pastures. This naturally helps keep the cattle healthier, and antibiotic use is reserved for only treating sick cattle, just like the doctor treats people when they get sick. The beef has no added- hormones or antibiotics in it.



## Contact Us:

Call/Text: 989-506-2437

Email: [info@wernettebeef.com](mailto:info@wernettebeef.com)

Web: [www.wernettebeef.com](http://www.wernettebeef.com)

Hours: Farm Store hours are by Appointment only

Address: 9442 50<sup>th</sup> Ave,  
Remus, MI 49340



Check Us Out on Facebook

# Grass Fed Beef

## About Our Grass Fed Beef:

- While all our beef is grass fed- our grass fed beef has been only fed grass/or forages the last 12+ months.
- Our grass fed beef is very lean, has minimal marbling/fat, and tastes more like wild game. It is more comparable to elk or buffalo than beef



### 1/4 of Beef ~70#

\$4.00/LB of Hanging Weight

Hanging Weight 110#

X 4.00= \$440.00

Processing +\$55.000= \$495.00

\*\*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 20-25# of hamburger

### Whole Beef~280#

\$4.00/LB of Hanging Weight

Hanging Weight 440#

X 4.00= \$1760.00

Processing +\$220 = \$1980.00

\*\*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, & 90-100# of hamburger

Cuts	Price/Lb
Brisket	\$9.99
Chuck Roast	\$11.99
Rolled Rib Roast	\$29.99
Rump Roast	\$17.99
Short Ribs	\$9.99
Sirloin Roast	\$25.99
Sirloin Tip Roast	\$16.99
Strip Loin Roast	\$25.99
Tenderloin Roast	\$33.99
Tri Trip Roast	\$19.99
Ground Beef	\$7.00
Ground Beef Patties	\$8.00
Beef Brats	\$10.50

### 1/2 of Beef~140#

\$4.00/LB of Hanging Weight

Hanging Weight 220#

X 4.00= \$880.00

Processing +\$110.00 = \$990.00

\*\*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 45-50# of hamburger

