

## Nebraska Processed Angus Beef, Pork, Bratwurst & Sausage Shipped Nationwide

## **Corn-Fed Star Ranch Angus Porterhouse/T-Bone Steaks Combo Perfect for Your Grill, Kitchen & Tailgate Party Processed Where They Know Good Meat - NEBRASKA!**

Steaks





For details & current prices, click here or go to our web site & enter A-061 in the search box...

USDA Choice Angus Beef Steak Porterhouse/T-Bone Combo - Four Each Porterhouse & T-Bone

Not sure which cut of meat you or your gift recipient wants? Our steak sampler pack with 20 oz. Porterhouse & 16 oz. T-Bone fits the bill for the heartiest of appetites! Our Porterhouse steak, cut from corn fed Angus Beef, is the best of both worlds - a big, beautiful steak. This steak is definitely for the person with a very hearty appetite. It is a tremendous meal, a challenge even. As a steak for two, this makes the perfect "special occasion" steak. Our T-Bones are a real man's steak cut from the loin of corn fed Angus beef. This steak is hard to beat. Owing to the fact that they contain meat from two of the most prized cuts of beef (the short loin and the tenderloin), T-bone steaks are generally considered one of the highest quality steaks. The bone adds flavor to the well marbled meat. Juicy and tender would be the best way to describe this one. The T-bone is built for arilling with generous amounts of fat to keep it moist while its tenderloin heart stays tender and flavorful. This is the typical steak that is on any backyard grill and is often the favorite of the outdoor chef. Steaks processed in Nebraska, where they know good meat. Certified Star Ranch Angus Beef.



Scan code to go to our web site.

## Werts' G.W., Inc.

P. O. Box 183, 214 Beaver St., St. Edward, NE 68660 402-678-2661 FAX: 402-678-2379 wertsgw@megavision.com

Family Owned & Operated Meat Processing - Your Cookout, Tailgate Party and Kitchen Will See & Taste the Difference!

## www.wertsgw.com