

WERTS' GW

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

Corn-Fed Star Ranch Angus Rib Eye Steaks Perfect for Your Grill, Kitchen & Tailgate Party Processed Where They Know Good Meat - NEBRASKA!



USDA Choice Angus Beef Boneless Rib Eye Steak - Thirty-two 16 oz. Ribeye Steaks

For details & current prices, click here or go to our web site & enter A-046 in the search box...

USDA Choice Angus Beef Boneless Rib Eye Steak - Sixteen 16 oz. Ribeye Steaks

For details & current prices, click here or go to our web site & enter A-045 in the search box...

USDA Choice Angus Beef Boneless Rib Eye Steak - Eight 16 oz. Ribeye Steaks

For details & current prices, click here or go to our web site & enter A-044 in the search box...

USDA Choice Angus Beef Boneless Rib Eye Steak - Eight 12 oz. Ribeye Steaks

For details & current prices, click here or go to our web site & enter A-043 in the search box...

USDA Choice Angus Beef Boneless Rib Eye Steak - Four 16 oz. Ribeye Steaks

For details & current prices, click here or go to our web site & enter A-042 in the search box...

USDA Choice Angus Beef Boneless Rib Eye Steak - Four 12 oz. Ribeye Steaks

For details & current prices, click here or go to our web site & enter A-041 in the search box...

Our well marbled steaks are cut from the center of the rib from corn fed Angus beef. It is both flavorful and tender, coming from the lightly worked upper rib cage area. Its marbling of fat makes it very good for fast and hot cooking. The tenderness and juiciness of this steak makes it a fantastic one for the grill. It will become the main topic at any BBQ. This cut is the IDEAL steak. Rib-eye steaks processed in Nebraska, where they know good meat, that's great for grilling on your grill at home or at a tailgate party. Certified Star Ranch Angus Beef.

Werts' G.W., Inc.

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Scan code to go to our web site.



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