



## Weber Meats

by Rich Belmont



During these summer months we often discover some of the best dining places are on our own decks and patios. We invite friends and family over as we fire up our BBQ grills and smokers.

We take full advantage of living in an area where there is an abundance of ultra fresh produce. It's all around us at the local farmers markets, the Community Supported Agriculture (CSA) Farms, Fincel's Sweet Corn and The Food Store.

Then too we are so fortunate to have a real old fashioned butcher shop just a few miles away. Otto Weber opened Weber Meats in 1905 in Belleville, WI. He brought with him from Switzerland the expertise he learned in the family meat business and recipes that had been with his family for generations.



After many years the shop was moved to Cuba City, WI where it remains to this day. It is now operated by Dan and Tracy Weber. Dan is the fourth generation Weber to run the business. He and Tracy continue the traditions and skills of selling quality cured meats, sausages, ham and bacon established by his Great Grandfather and continued by his Grandfather, Father and Uncles.

Dan has been in the meat business his whole life. He likes to say being a butcher is all he knows. And obviously he knows a lot. He has been awarded well over 200 State and National Championships for his meat products. There are so many

Champion and Reserve Grand Champion Awards there is no room to exhibit them in his store. Dan was inducted into the Cured Meats Hall of Fame on July 14, 2007 at the Association of Meat Processors Convention in Milwaukee, WI.



Now obviously, it is not because of awards people have been coming to Weber Meats for 108 years! Customers from 3 states come in droves and line up to buy meat for their next BBQ or to load up their freezers. Some of the patrons are 3 generations of the same family.

### Weber Meats

725 N. Jackson Street, Cuba City, WI 53807

608-744-2159 [WeberMeats.com](http://WeberMeats.com)

[Facebook.com/WeberMeats](https://www.facebook.com/WeberMeats)

**HOURS:** Mon – Tue – Thu: 7 am – 5:30 pm  
Wed & Fri: 7 am – 7 pm, Sat: 7 am – 5 pm, Sun: Closed

**PAY OPTIONS:** Cash & Check, No Credit or Debit Cards

**ACCESSIBILITY:** Front Door

**TAKE OUT:** Only **DELIVERY:** No

**PARKING:** Large Private Lot

**NO PUBLIC RESTROOM, NO LIQUOR SERVICE**

So I asked Dan why so many of his customers travel great distances to Cuba City instead of just buying meat in the super market. His answer was quite interesting. First of all, Weber Meats is not a grocery store, it's a meat store! The staff knows where the meat is produced. They know all their suppliers personally and they know how the animals are raised. Secondly, the same family has operated this business for over a century and there is nothing about meat they don't know. And thirdly, and Dan could not stress this enough, the entire Weber staff is totally dedicated and extremely knowledgeable. They are all masters of their trade. Several Weber Meat employees have been with the company ranging from 15 to 39 years. In fact, the four oldest employees have a combined 120 years of meat cutting experience!



For these reasons many of the area restaurants rely on Weber for all their specialty meats. Some of the big sellers are steaks and chops, beef and pork tenderloins, ground beef, sausages, beef and pork roasts and ribs, and chickens.



All the beef is USDA Choice Grade. It is wet aged from 14 to 28 days. I recently grilled some T-Bone Steaks and some bacon wrapped sirloins. The meat was so flavorful I quickly ascertained it didn't even require seasoning.

On another night I put some of Weber's signature marinated pork chops on the grill. The specially prepared homemade marinade imparted a delightful and distinctive taste.



Weber Meats is also a meat processing company. This is why you will always find a number of specialty products available. One example is Dan's own creation called Ham for Two. This is a sirloin tip of ham just the right size for four to six people. (Or two if you are a ham lover like me!) Another example is the tremendous assortment of cured bacons. There are at least 8 of them including hickory smoked, maple, pepper, applewood, Canadian, cottage and nitrite-free. There are also a number of flavored hamburger patties. You might find Bacon & Cheddar; Pepperjack; Jalapeño & Cheddar; Mushroom & Swiss; or Pizza burgers.

The Weber people are also talented and expert sausage makers. You will usually find rope, summer, seasoned, hot and mild Italian links, kalberwurst, and salami just to name a few. There are also approximately 25 different flavors of Bratwurst! These include Traditional German, Swiss, Beer, Philadelphia Cheese, Hawaiian, Kraut & Onion, Beef, Mushroom & Swiss just to name a few. Some of the more unusual brats are Badger (red bell peppers & Swiss cheese),



Packer (green bell peppers & cheddar cheese) and Tailgater (beer with onions).

On a couple of recent visits I noticed many customers were either calling in or appearing in person to order sides of beef or pork. Half sides and quarter sides are available. You can pick and choose all of the cuts of meat you want and you are able to customize your entire order so you only receive the meat you desire. Of course you have more options when you order a half side: for example, there are approximately 18 T-Bone Steaks (including Porterhouse and Club Steaks) or you can have the bone removed and get New York Strips and Fillets. You also receive about 14 Ribeye Steaks that are

boneless. Or you can choose to have the bone left in for Rib-Steaks. Your order will also include about 3 Arm, 8 Chuck and 4 Rump roasts. There is also about 24 pounds of Round Steak or you can have some of this tenderized and made into Cubed Steaks. A typical side includes about 65 pounds of ground beef divided into 1 or 2 pound packages or into quarter-pound patties as well. There is also about 6 pounds of Stew Meat, 6 Soup Bones, and 4 Short Ribs you can keep as is or have processed into more ground beef. All these different options are explained on the Weber Meats website processing page.



As I mentioned earlier, Weber Meats is a meat processing center and it is clean and modern despite being a 108 year old business. When you visit you are invited to put on a hat and tour the plant if you are interested. And while you are there if you do not see a particular meat you need the staff will be happy to cut it for you. I recently asked for suggestions on smoking some pork and was advised to try pork shoulders liberally coated with Weber Seasonings. The resulting pulled pork sandwiches were quite sumptuous.



Weber's is a delicatessen too. There is usually coleslaw, potato and macaroni salad in the display case. You can choose from a number of cheeses including Block Colby, Mild Swiss, Medium Swiss, Baby Swiss, Cheddar, Cojack, Pepper and



Muenster. Deli meats include roast beef, salami, corn beef, deli ham, honey loaf, jellied roast beef loaf, smoked ham and liverwurst. You will notice all the deli meats, also known as luncheon meats, and cold cuts where I come from, are never pre-sliced. It has always been my contention pre-slicing deli meats dries them out even if the slices are encased in plastic wrap. I always ask for my cold cuts to be sliced "paper thin." In my opinion thin slices bring out more flavors. On the other hand you might prefer thick slabs in your sandwiches so you get more of a bite. Obviously this is a personal preference so I recommend you always ask your server to show you the first slice. Then you can tell him to make the rest of your slices thicker or thinner until he gets them to the thickness you like.

For those of you looking for a new supplier of flash frozen seafood you should know Weber Meats has a nice selection. There are cod fillets, sunfish, catfish, salmon, yellowfin tuna, tilapia and walleye just to name a few.



So the next time you are planning a back yard feast take a ride out to Weber Meats of Cuba City. It's only 18 and a half miles and about a half-hour drive from Dubuque. Cross the Dubuque-Wisconsin Bridge, take Exit 1 onto Route 11 East and then turn left onto Route 80 North. It's at the North end of Cuba City; you can't miss it, especially when you are hungry!

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