



Cutrer's Meat Market & Slaughterhouse

74621 N.River Rd, Kentwood, LA 70444

founded 1958 **985-229-2478** sales@cutrers.com

www.cutrers.com

www.facebook.com/Cutrers



M **Menu Items we normally bring to Baton Rouge Markets - see more info on page 2**

- see more items on page 2 -

USDA Choice Beef

	<i>*how packaged</i>	<i>per pound</i>
M Hamburger – 80/20 Ground Chuck	1 or 2 lb packs	\$4.20
M Ground Round - 85/15	1 lb pack	\$4.75
M Premium Beef Filet Steaks - 1-1/2" thick - aka Tenderloin, Filet Mignon - Most tender, melts in your mouth	2 in a 1 to 1-1/2 lb pack*	\$13.95
M Tenderloin Tail - tail of the tenderloin from where filets are cut	1 in a 1 to 1-1/2 lb pack*	\$12.95
M Ribeye Steaks – 1-1/4" thick	2 in a 2 lb pack*	\$10.95
M Bone In Ribeye "Cowboy Steak"	2 in a 2-1/2 to 3 lb pack	\$9.95
T-Bone Steak (Choice) – 3/4" thick	2 in a 2 lb pack*	\$8.50
Sirloin Steak (Choice) – 3/4" thick	2 in a 3 to 3-1/2 lb pack*	\$5.25
Top Round Steak – 1/2" thick	2 in a 2 to 3 lb pack*	\$4.95
Cube Steak – tenderized	1 in a 2-1/2 lb pack*	\$4.95
Boneless Stew – Lean	1-1/2 lbs per pack*	\$4.95
Boneless Rump Roast – good for slicing	1 per pack – 3 to 6 lbs*	\$4.50
M Chuck Eye Roast – good for crock pot, falls apart	1 per pack – 3 to 6 lbs*	\$5.06

USDA Choice Fresh Pork – Corn Fed

M Pork Chops – Center Cut – 1/2" thick, highest grade cut	4 to a 2 lb pack*	\$3.35
Boneless Pork Chops – Center Cut – 1/2" thick	6 to a 1 lb pack*	\$4.47
Baby Back Ribs - single pack	2 to 3 lb pack*	\$4.20
M Patty Sausage/Breakfast (ground) Sausage – seasoned	1 lb pack	\$3.25
M Boston Butt Roast	1 per pack – 4 to 6 lbs*	\$3.15
Spare Ribs – pack of 2 slabs	12 to 13 lbs per pack*	\$3.25
M Cajun Patty Sausage - green onion & garlic + other herbs & spices	1 lb per pack	\$3.25
Hot Patty Sausage - our mild sausage with more red pepper	1 lb per pack	\$3.25
M Italian Patty Sausage - herbs & spices, fennel & other seasonings	1 lb per pack	\$3.25

Real Hickory Smoked Meats & Paw Gaylon's Hickory Smoked Sausage

Paw Gaylon's is a 100 year old secret family recipe: Real Hickory Smoked Sausage only 20% fat, made from lean shoulder meat trimmed for best quality, no filler meat, and a secret seasoning.

M Paw Gaylon's Hickory Smoked Link Sausage - this is the sausage for which we are famous!	3 lb	\$3.85
M Paw Gaylon's Jalapeno & Cheese Smoked Sausage	3 lb	\$4.85
M Paw Gaylon's Hot Smoked Sausage - has more red pepper	3 lb	\$3.85
M Cajun Smoked Sausage - green onion & garlic + other herbs & spices	3 lb	\$3.85
M Cajun Pepperjack Smoked Sausage - Cajun + pepperjack cheese	3 lb	\$4.85
M Mama Ruth's Bell Pepper & Onion Gourmet Sausage - a mild sausage that adds a gourmet flair to sausage recipes	3 lb	\$4.85
M Beef Smoked Sausage	3 lb	\$4.39
M Smoked Bacon – No Rind – sliced 1/8" thick	2 lb	\$5.85
M Smoked Salami – whole or half stick	approx 1.35 to 2.7 lbs*	\$3.85

- see more items on page 2 -

All meat is cut or ground fresh, double wrapped and flash frozen, locking in freshness and flavor.

NO CHEMICALS or PRESERVATIVES. You get the best flavor and most tender meat.

Call ahead for special orders and for speedy pickup.

**weights are approximate, actual weight taken at time of sale*

We accept EBT cards, and all major credit and debit cards.

Kentwood Hours: 8 to 5 Mon - Fri, 8 to Noon Saturday

July 27, 2015

Baton Rouge Markets: Perkins Rd - Thursdays; Main St Downtown Inside - Saturdays - 8 to 12



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Specialty Items

Beef

M	Italian Burger - great for meatballs and meatsauce - 60% ground chuck, 40% ground pork + Italian seasoning	1 lb pack	\$4.75
M	Pepperjack Burger - 80% ground chuck, 20% ground pork mixed with steak & prime rib seasoning + pepperjack cheese	1 lb pack	\$4.75
M	Pepperjack Burger - Pack of 4 pre-made Patties, approx 6.6oz ea	priced per pack, not per lb	\$8.00
M	Beef Short Ribs	2 racks in a 3 to 6 lb pack	\$4.89
	Flank Steak	1 per pack - 2 to 3 lbs*	\$8.00
	Boneless Beef Brisket	4 to 7 lbs per pack*	\$6.75
	Brisket Rib Stew	2 lb pack	\$4.25
	Leg Bone Soup Meat - Beef Shank - approx 1-1/2 lbs	2 per pack*	\$5.00
	Beef Liver	1 lb pack	\$4.29

Pork

	Unseasoned Patty Sausage - ground pork	1 lb pack	\$3.25
	Pork Fingers Ribs/Country Style Pork Ribs	3 lb pack*	\$3.30
	1/2 Boneless Pork Loin	1 per pack - 6 to 7 lbs*	\$4.19
	Boneless Pork Tenderloin	2 per pack - 3 lbs*	\$4.70

Smoked Meats

	Smoked Hock Bones	2 lb pack, 6 to 7 pcs	\$2.75
	Smoked Pork Chops	4 to a 2 lb pack*	\$3.85
	Bacon Chips	1 lb pack	\$3.75
	Beef Bacon	1 to 1-1/2 lb pack	\$4.89

- Like Turkey Bacon but made with Ground Chuck & a little Pork

M **Menu Items we normally bring to Baton Rouge Markets... For other items or large quantities please call in your order or order on-line and we will have it ready for you to pick up at either Baton Rouge Market.**

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Special Order Meats – call for price and availability

____ Filet Mignon ____ Center Cut Ham Roast
____ Pork Belly ____ Hogs Head Cheese

Package Deals - sold by weight, prices are estimated to the high side and will typically be lower

Breakfast Special \$35.00

1 - 3# Smoked Sausage
2 - 1# Patty Sausage
1 pack (approx 2#) Fresh Pork Chops
1 - 2# pack Bacon

Meat Special \$37.00

4# Hamburger
1# Patty Sausage
1 pack Pork Chops
3# Smoked Sausage

All Beef Bag \$58.00

4# Hamburger
1 pack Boneless Stew Meat
1 pack Sirloin Steak
1 Boneless Rump Roast

Super Meat Special \$99.00

3# Smoked Sausage
6# Hamburger
1 pack Ribeye Steaks
1 Boston Butt Roast
1 Boneless Chuck Roast
1 pack Boneless Stew Meat
2 packs Pork Chops

Jumbo Combo \$158.00

10# Hamburger
6# Smoked Sausage
8# Pork Chops
3# Patty Sausage
1 Boneless Chuck Roast
1 pack Ribeye Steaks
1 pack Sirloin Steaks
1 pack (2#) Bacon

Stock Your Freezer \$325.00

2 Chuck Roasts
1 Boneless Rump Roast
1 Boston Butt Roast
1 pack T-Bone Steaks
1 pack Ribeye Steaks
9# Smoked Sausage
1 Cube Steak
1 Round Steak
5# Sirloin Steaks
8# Patty Sausage
8# Pork Chops
18# Hamburger
2 lb pack Bacon,
2 packs Boneless Stew Meat (approx 1-1/2 lbs per pack)

Baton Rouge Thursday and Saturday Markets

Call in orders for pick up at either market to insure we have what you want. Red Stick Market most Thursdays, Main Street Market most Saturdays; call ahead for a schedule.

All meat is cut or ground fresh, double wrapped and flash frozen, locking in freshness and flavor. NO CHEMICALS or PRESERVATIVES. You get the best flavor and most tender meat.

Paw Gaylor's 100 year old family recipe: Real Hickory Smoked Sausage only 20% fat, made from lean shoulder meat trimmed for best quality, no filler meat, and a secret seasoning.

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Hours: 8 to 5 Mon - Fri, 8 to Noon Saturday

Baton Rouge Main St Market - most Saturdays 'til Noon



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Cutrer's Slaughterhouse – est. 1958

KILL DAYS: Monday, Wednesday, Friday

Every animal is processed individually. You get back your meat and only your meat.

CATTLE PROCESSING

Kill and Chill, Beef Dressing – we keep hide		\$45.00
	dressed weight over 1,000 lbs add	\$15.00
Cut and Double Wrap	cost per lb dressed weight	\$0.55
Aging of Beef (after 2 weeks)	<i>optional</i> – charge per day	\$1.50
Divide meat by 3 ways or more	<i>optional</i> - charge per each way	\$9.00
FED. EPA. OFAL Disposal		\$7.00

HOG PROCESSING

Kill, Scald and Scrape		\$35.00
	dressed weight over 350 lbs add	\$35.00
Cut, Wrap, Cure and Smoke	cost per lb dressed weight	\$0.65
Divide meat by 3 ways or more	<i>optional</i> - charge per each way	\$9.00
FED. EPA. OFAL Disposal		\$7.00

We will sugar cure and hickory smoke any part of the hog you choose. We use real hickory smoke. We make smoked link sausage and patty sausage.

WILD GAME PROCESSING

We process every deer individually.

If you bring in good meat, you get back good meat – Guaranteed.

We slice and tenderize backstraps, round steaks, and tenderloins.

We Make:

Hickory Smoked Link Sausage

Hickory Smoked Home Style Salami

Southern Breakfast Patty Sausage

Italian Breakfast Sausage

Cajun Garlic & Green Onion Sausage

Jalapeno & Cheese Sausage

Processing (Deer must be skinned. No extra charge for boning.) \$15.00 + \$1.25 per lb

Select pork added at approx 40% per lb of additional pork \$2.25

Beef added at approx 30% to venison burger per lb of additional beef \$2.25

NOTE: Our standard pork and beef recipe % added to venison cannot be changed. We must use our own pork and beef in your sausage or burger.

Seasoning added to Sausage price per pound \$0.25

Seasoning added to Salami price per every 25 lbs \$10.50

USDA Chuck Beef added to Salami at 39% per lb \$3.45

Jalapeno & Cheese Sausage per every 18 lbs boneless meat \$7.00

Deer Bacon extra charge per 18 lb batch \$7.00

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Baton Rouge Main St Market - most Saturdays 'til Noon