



Cutrer's Meat Market & Slaughterhouse

74621 N.River Rd, Kentwood, LA 70444

985-229-2478

www.cutrers.com

sales@cutrers.com

USDA Choice Beef

	<i>*how packaged</i>	<i>per pound</i>
Hamburger – 80/20 Ground Chuck	1 or 2 lb packs	\$3.10
Ribeye Steaks – 1-1/4" thick	2 in a 2 lb pack*	\$7.25
Top Round Steak – 1/2" thick	2-1/2 lb pack*	\$3.35
Cube Steak – tenderized	2-1/2 lb pack*	\$3.35
Boneless Stew – Lean	1-1/2 lbs per pack*	\$3.00
T-Bone Steak (Choice) – 3/4" thick	2 in a 2 lb pack*	\$6.55
Sirloin Steak (Choice) – 3/4" thick	2 in a 2 lb pack*	\$3.99
Boneless Rump Roast – good for slicing	1 per pack – 3 to 6 lbs*	\$3.59
Chuck Eye Roast – good for crock pot, falls apart	1 per pack – 3 to 6 lbs*	\$3.89
Brisket Rib Stew	2 lb pack	\$2.80
Leg Bone Soup Meat, approx 1-1/2 lbs	2 per pack*	\$2.50
Beef Liver	1 lb pack	\$2.00

USDA Choice Fresh Pork – Corn Fed

Pork Chops – Center Cut – 1/2" thick, highest grade cut	4 to a 2 lb pack*	\$2.65
Boneless Pork Chops – Center Cut – 1/2" thick	6 to a 1 lb pack*	\$3.35
Pork Fingers Ribs/Country Style Pork Ribs	3 lb pack*	\$2.45
Patty Sausage/Breakfast Sausage – seasoned	1 lb pack	\$2.50
Pork Shoulder Roast	1 per pack – 4 to 6 lbs*	\$2.25
Spare Ribs – pack of 3 slabs	12 to 13 lbs per pack*	\$2.75
Ham Roast - Center Cut	1 per pack - 4 to 5 lbs*	\$2.25
1/2 Boneless Pork Loin	1 per pack - 6 to 7 lbs*	\$3.35
Boneless Pork Tenderloin	2 per pack - 3 lbs*	\$4.70
Cajun Patty Sausage	1 lb per pack	\$2.50

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

Paw Gaylon's Hickory Smoked Link Sausage	3 lb	\$3.25
Beef Smoked Sausage	3 lb	\$3.25
Smoked Bacon – No Rind – sliced 1/8" thick	2 lb	\$4.30
Smoked Salami – whole or half stick	approx 1.35 to 2.7 lbs*	\$3.25
Cajun Smoked Sausage	3 lb	\$3.25
Smoked Hock Bones	2 lb pack, 6 to 7 pcs	\$2.00
Smoked Pork Chops	4 to a 2 lb pack*	\$3.25
Bacon Chips	1 lb pack	\$2.59

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

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

Call ahead for special orders and for speedy pickup.

We accept Louisiana purchase card and EBT cards, and all major credit/debit cards except American Express.



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Special Order Meats – call for price and availability

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

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

Breakfast Special \$30.00
3# Smoked Sausage
3# Patty Sausage
2 Packs (approx 4#) Fresh Pork Chops

Meat Special \$35.00
4# Hamburger
1# Patty Sausage
1 pack Pork Chops
3# Smoked Sausage

All Beef Bag \$50.00
4# Hamburger
2 packs Boneless Stew Meat
1 pack Round Steak
1 Boneless Chuck Roast

Super Meat Special \$90.00
6# Smoked Sausage
6# Hamburger
1 pack Ribeye Steaks
1 pack Cube Steak
1 Boneless Chuck Roast

Jumbo Combo \$135.00
10# Hamburger
9# Smoked Sausage
10# Pork Chops
4# Patty Sausage
Boneless Chuck Roast
1 pack Ribeye Steaks

Stock Your Freezer \$290.00
2 Chuck Roasts
1 Boneless Rump Roast
1 Pork Shoulder 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,
3 packs Boneless Stew Meat
(approx 1-1/2 lbs per pack)

Baton Rouge Main Street Market

Call in orders for pick up Saturday at the market to insure we have what you want. We're there most Saturday's, call ahead for a schedule.

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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	up to 900 lbs	\$45.00
	over 900 lbs	\$60.00
Cut and Double Wrap	cost per lb dressed weight	\$0.55
Aging of Beef	<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	up to 350 lbs	\$35.00
	Over 350 lbs	\$70.00
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

Italian Breakfast Sausage

Hickory Smoked Home Style Salami

Cajun Garlic & Green Onion Sausage

Southern Breakfast Patty Sausage

Check-in fee	any amount	\$15.00
Processing by weight of meat	per lb	\$1.25
Select pork meat added at approx 40%	per lb of additional pork	\$2.00
Beef added at approx 40%	per lb of additional beef	\$2.00

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 every 50 lbs	\$9.00
Seasoning added to Salami	price per every 25 lbs	\$10.50
USDA Chuck Beef added to Salami at 39%	per lb	\$3.25

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