**USDA Choice Beef**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>How Packaged</th>
<th>Price per Pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground Chuck - 80/20 - Hamburger</td>
<td>1 or 2 lb packs</td>
<td>$5.75</td>
</tr>
<tr>
<td>Ground Round - 85/15</td>
<td>1 lb pack</td>
<td>$6.00</td>
</tr>
<tr>
<td>Ground Sirloin - 90/10</td>
<td>1 lb pack</td>
<td>$6.65</td>
</tr>
<tr>
<td><strong>Premium Beef Filet Steaks - 1-1/2&quot; thick</strong></td>
<td>2 in a 1 to 1-1/2 lb pack*</td>
<td>$20.75</td>
</tr>
<tr>
<td>- aka Tenderloin, Filet Mignon - Most tender, melts in your mouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tenderloin Tail - tail of the tenderloin from where filets are cut</td>
<td>1 in a 1 to 1-1/2 lb pack*</td>
<td>$19.00</td>
</tr>
<tr>
<td>Ribeye Steaks – 1-¾” thick, exceptionally tender, flavorful, well trimmed</td>
<td>2 in a 2 lb pack*</td>
<td>$14.00</td>
</tr>
<tr>
<td>Ribeye Steaks -- 3/4” thick, exceptionally tender, flavorful, well trimmed</td>
<td>2 in a 1-1/2 to 2 lb pack*</td>
<td>$14.00</td>
</tr>
<tr>
<td>Bone In Ribeye &quot;Cowboy Steak&quot; -- 1-1/4” thick</td>
<td>2 in a 2-1/2 to 3 lb pack*</td>
<td>$10.75</td>
</tr>
<tr>
<td>Bone In Ribeye &quot;Cowboy Steak&quot; -- 3/4” thick</td>
<td>2 in a 2 lb pack*</td>
<td>$10.75</td>
</tr>
<tr>
<td><strong>T-Bone Steak (Choice) – 3/4” thick</strong></td>
<td>2 in a 2 lb pack*</td>
<td>$9.00</td>
</tr>
<tr>
<td><strong>Sirloin Steak (Choice) – 3/4” thick</strong></td>
<td>2 in a 3 to 3-1/2 lb pack*</td>
<td>$6.65</td>
</tr>
<tr>
<td><strong>Top Round Steak – 1/2” thick</strong></td>
<td>2 in a 2 to 3 lb pack*</td>
<td>$6.00</td>
</tr>
<tr>
<td><strong>Cube Steak – tenderized</strong></td>
<td>1 per pack - 2 to 3 lbs*</td>
<td>$6.00</td>
</tr>
<tr>
<td><strong>Boneless Stew – Lean</strong></td>
<td>1-1/2 lbs per pack*</td>
<td>$6.00</td>
</tr>
<tr>
<td><strong>Rib Stew</strong></td>
<td>2 lb pack*</td>
<td>$8.50</td>
</tr>
<tr>
<td>Boneless Rump Roast – good for slicing</td>
<td>1 per pack – 3 to 6 lbs*</td>
<td>$6.30</td>
</tr>
<tr>
<td>Chuck Eye Roast – good for crock pot, falls apart</td>
<td>1 per pack – 3 to 6 lbs*</td>
<td>$6.40</td>
</tr>
<tr>
<td>Beef Short Ribs</td>
<td>2 racks in a 3 to 6 lb pack*</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

**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 with only 20% fat, made from lean shoulder meat trimmed for best quality, no filler meat, and a secret seasoning.*

- Paw Gaylon's Hickory Smoked Link Sausage 3 lb $5.50
  - this is the sausage for which we are famous!

- Paw Gaylon's Jalapeno & Cheese Smoked Sausage 3 lb $6.25

- Paw Gaylon's Hot Smoked Sausage - has more red pepper 3 lb $5.50

- Cajun Smoked Sausage - green onion & garlic + other herbs & spices 3 lb $5.50

- Cajun Pepperjack Smoked Sausage - Cajun + pepperjack cheese 3 lb $6.25

- Mama Ruth's Bell Pepper & Onion Gourmet Sausage 3 lb $6.25
  - a mild sausage that adds a gourmet flair to sausage recipes

- Pineapple & Bacon Smoked Sausage 3 lb $6.25

- Beef Smoked Sausage 3 lb $6.25

- Smoked Bacon – No Rind – sliced 1/8” thick 2 lb $7.49

- Smoked Salami – whole or half stick approx 1.35 to 2.7 lbs* $5.85

- Smoked Hock Bones 2 lb pack, 6 to 7 pcs $3.75

- Smoked Pork Chops – Center Cut – ½” thick, highest grade cut 4 to a 2 lb pack* $4.95

- Bacon Chips - smoked & cured 1 lb pack $6.00

- Beef Bacon 1 to 1-1/2 lb pack* $4.89
  - Like Turkey Bacon but made with Ground Chuck & a little Pork

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

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

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

Baton Rouge Markets: Perkins Rd - Thursdays; Main St Downtown Inside - Saturdays - 8 to 12
**Cutrer's Meat Market & Slaughterhouse**
74621 N.River Rd, Kentwood, LA 70444

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

www.facebook.com/Cutrers  www.cutrers.com

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**Specialty Items**

<table>
<thead>
<tr>
<th>Item</th>
<th>How Packaged</th>
<th>Price per Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Burger - great for meatballs and meatsauce</td>
<td>1 lb pack</td>
<td>$5.95</td>
</tr>
<tr>
<td>- 60% ground chuck, 40% ground pork + Italian seasoning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pepperjack Burger - 80% ground chuck, 20% ground pork mixed with steak &amp; prime rib seasoning + pepperjack cheese</td>
<td>1 lb pack</td>
<td>$5.95</td>
</tr>
<tr>
<td>Pepperjack Burger Patties - Pack of 4 pre-made Patties, approx 6.6oz ea</td>
<td>priced per pack, not per lb</td>
<td>$10.00</td>
</tr>
<tr>
<td>Seasoned Burger Patties - Pack of 4 pre-made Patties, approx 6.6oz ea</td>
<td>priced per pack, not per lb</td>
<td>$10.00</td>
</tr>
<tr>
<td>- Ground Chuck lightly seasoned, ready to grill</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boneless Beef Brisket</td>
<td></td>
<td>$10.49</td>
</tr>
<tr>
<td>Beef Liver</td>
<td>1 lb pack</td>
<td>$3.54</td>
</tr>
</tbody>
</table>

**USDA Choice Fresh Pork**

<table>
<thead>
<tr>
<th>Item</th>
<th>How Packaged</th>
<th>Price per Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Chops – Center Cut – ½” thick, highest grade cut</td>
<td>4 to a 2 lb pack*</td>
<td>$3.80</td>
</tr>
<tr>
<td>Breakfast Pork Chops - 1/4” thick</td>
<td>4 to a 1 lb pack*</td>
<td>$4.95</td>
</tr>
<tr>
<td>Thick Cut Pork Chops - 1” thick</td>
<td>2 to a 1-1/2 lb pack*</td>
<td>$3.80</td>
</tr>
<tr>
<td>Boneless Pork Chops – Center Cut – ½” thick</td>
<td>6 to a 1 lb pack*</td>
<td>$4.15</td>
</tr>
<tr>
<td>Pork Fingers Ribs/Country Style Pork Ribs</td>
<td>3 lb pack*</td>
<td>$4.95</td>
</tr>
<tr>
<td>Boston Butt Roast</td>
<td>1 per pack – 4 to 6 lbs*</td>
<td>$3.85</td>
</tr>
<tr>
<td>Patty Sausage/Breakfast (ground) Sausage – seasoned</td>
<td>1 lb pack</td>
<td>$4.75</td>
</tr>
<tr>
<td>Cajun Patty Sausage - green onion &amp; garlic + other herbs &amp; spices</td>
<td>1 lb pack</td>
<td>$4.75</td>
</tr>
<tr>
<td>Hot Patty Sausage - our mild sausage with more red pepper</td>
<td>1 lb pack</td>
<td>$4.75</td>
</tr>
<tr>
<td>Italian Patty Sausage - herbs &amp; spices, fennel &amp; other seasonings</td>
<td>1 lb pack</td>
<td>$4.75</td>
</tr>
<tr>
<td>Unseasoned Sausage - ground pork</td>
<td>1 lb pack</td>
<td>$4.75</td>
</tr>
<tr>
<td>Baby Back Ribs - single pack</td>
<td>2 to 3 lb pack*</td>
<td>$6.95</td>
</tr>
<tr>
<td>Spare Ribs – pack of 2 slabs</td>
<td>12 to 13 lbs per pack*</td>
<td>$4.00</td>
</tr>
<tr>
<td>1/2 Boneless Pork Loin</td>
<td>1 per pack - 6 to 7 lbs*</td>
<td>$4.15</td>
</tr>
<tr>
<td>Boneless Pork Tenderloin</td>
<td>2 per pack - 3 lbs*</td>
<td>$4.70</td>
</tr>
</tbody>
</table>

**Special Order Meats – call for price and availability**

- Beef Tenderloin
- Pork Belly
- Center Cut Ham Roast

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**Special Order Items not stocked at Baton Rouge Markets**

For special order items, large quantities, or pre-orders: please call in your order or order on-line. **We will have it ready for you to pick up at either Baton Rouge Market or our Kentwood location.**

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

*weights are approximate, actual weight is taken at time of sale*  
We accept EBT cards, all major credit and debit cards and APPLE PAY.

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**Due to the volatility of the marketplace, prices are subject to change without notice**

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Kentwood Hours: 8 to 5 Mon - Fri, 8 to Noon Saturday  
Baton Rouge Markets: Perkins Rd - Thursdays; Main St Downtown Inside - Saturdays - 8 to 12

Feb 15 2022
Available Packages

**Breakfast Special**
- 3 lb Smoked Sausage
- 2 lb Patty Sausage
- 1 pack (~ 2 lb) Pork Chops
- 2 lb pack Bacon

**Meat Special**
- 4 lb Hamburger
- 1 lb Patty Sausage
- 1 pack (~ 2 lb) Pork Chops
- 3 lb Smoked Sausage

**All Beef Bag**
- 4 lb Hamburger
- 1 pack (~ 1.5 lb) Boneless Stew Meat
- 1 pack (~ 3 lb) Sirloin Steak
- 1 Boneless Rump Roast (~ 5 lb)

**Super Meat Special**
- 3 lb Smoked Sausage
- 6 lb Hamburger
- 1 pack (~ 2 lb) Ribeye Steaks
- 1 Boston Butt Roast (~ 5 lb)
- 1 Boneless Chuck Roast (~ 4 lb)
- 1 pack (~ 1.5 lb) Boneless Stew Meat
- 2 packs (~ 4 lb) Pork Chops

**Jumbo Combo**
- 10 lb Hamburger
- 6 lb Smoked Sausage
- 4 packs (~ 8 lb) Pork Chops
- 3 lb Patty Sausage
- 1 Boneless Chuck Roast (~ 4 lb)
- 1 pack (~ 2 lb) Ribeye Steaks
- 1 pack (~ 3 lb) Sirloin Steaks
- 2 lb pack Bacon

**Stock Your Freezer**
- 2 lb pack Bacon
- 10 lb Hamburger
- 6 lb Smoked Sausage
- 4 packs (~ 8 lb) Pork Chops
- 3 lb Patty Sausage
- 1 Boneless Chuck Roast (~ 4 lb)
- 1 pack (~ 2 lb) Ribeye Steaks
- 1 pack (~ 3 lb) Sirloin Steaks
- 2 lb pack Bacon

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

**Baton Rouge Thursday and Saturday Markets**
Order in advance for pick up at either Baton Rouge market to ensure we have what you want.

Red Stick Farmers Market: Thursday behind Pennington Biomedical Center on Perkins
Saturday at Main Street Market in downtown Baton Rouge

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

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74621 N.River Rd, Kentwood, LA 70444
founded 1958  985-229-2478  sales@cutrers.com
www.facebook.com/Cutrers  www.cutrers.com

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 $50.00
- Cut and Double Wrap cost per lb dressed weight $0.75
- Divide meat by 3 ways or more optional - charge per each way $10.00
- FED. EPA. OFAL Disposal $10.00

**HOG PROCESSING**
- Kill, Scald and Scrape $40.00
- Cut, Wrap, Cure and Smoke cost per lb dressed weight $0.85
- Divide meat by 3 ways or more optional - charge per each way $10.00
- FED. EPA. OFAL Disposal $10.00

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

Processing (Deer must be skinned. No extra charge for boning.) $20.00 + $1.45 per lb

- Select pork added at approx 40% per lb of additional pork $2.75
- Beef added at approx 30% to venison burger per lb of additional beef $2.75

*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 $0.30
- Seasoning added to Salami price per every 25 lbs $12.00
- USDA Chuck Beef added to Salami at 39% per lb $5.25
- Jalapeno & Cheese Sausage per every 18 lbs boneless meat $9.00
- Deer Bacon extra charge per 18 lb batch $12.00

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