

Is buying in bulk for you?

Before you spend the money you need to decide whether or not it is a good idea for you to buy in a large quantity. Here are some questions to ask when deciding.

- How much meat will it take to feed everyone?
- Can I use all of the meat before the meat would spoil/freezer burn?
- Do I have somewhere I can store this much meat?
- Do I need a lot of the same meat or do I need more of a variety?
- Can I afford to pay a little more money now to save more money later?

The alternative...

You may want to consider a meat package from our store. Our packages offer a variety of meats at a great price. Our packages are also flexible so that you can get what you want. This may be a better option since you can get a variety instead of one item. You can view all of our meat deals on our website or we have them all available at our store.

www.ogeecheemeatmarket.com



“Whether buying for a party or if your family eats a lot of something in particular, buying in bulk can save you time and money.”



**OGEECHEE MEAT
MARKET**



6021 Ogeechee Road
Savannah, GA

P 912-961-5223

www.ogeecheemeatmarket.com

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MARKET**

“How to” of Buying in Bulk



A courtesy of Ogeechee Meat Market™



What can you buy in bulk?

- Whole chickens
- Chicken wings
- Chicken drumsticks
- Chicken breast
- Beef Patties
- Beef loins: Rib Eyes, N.Y. Strips, Tenderloins
- Ribs: baby back, Slab, country style
- Pork Chops
- Sausage: smoked or fresh
- Boston Butts
- Ground Beef
- So much more...

Buying in Bulk

Why to buy in bulk...

You may want to buy in bulk if you are going to have a party or some other occasion that will require a large amount of meat.

You may also want to buy in bulk if your family eats a large amount of a certain meat. By buying in bulk you could save time and money.

Tips to buy in bulk...

1.) **Plan ahead.** If you are buying by the case or in larger quantity, you should always per order so that you are guaranteed that we will have what you need.

2.) Think about **how much** you are going to need to feed the "crew". Meat cases vary in sizes. Most chicken come in 40 lb. cases and beef range from 50-80 lb. cases.

3.) Plan for **when you need it.** If you need it the day before an event to prepare and cook it, then plan accordingly.

4.) Think about where and how you are going to **store** the meat after you pick it up.

Why choose us for buying in bulk?

There are several reasons why buying from us is the right choice...

- All of our meats are fresh, never frozen.
- We can usually have orders filled the next day.
- We can customize your order.
- We can cut orders to fit your needs.
- We have the experience to help you get the best meat and best product at the best price.
- We can store your order in our cooler until you are ready to pick it up... even on weekends!
- We make sure that you get quality.

