



A cut above the others

Whole cows and pigs are just one example of what sets Ogeechee Meat Market apart from the competition. We are the only Butcher Shop in greater area that offers these services.

The cow/pig that you order will be cut and vacuumed packed to your liking. As we discuss what you want in your order we will go through a diagram of the animal that will help you see what you can get out of each piece. You will know exactly what you are going to get when you order it! This is an excellent way to buy in bulk and save money.

Our Black Angus Beef and Premium Pork are sure to please. All of your order (Beef and Pig) is fresh never frozen so you are assured that the first time your meat will see a freezer is when put it in yours.

With a price per pound that is half of what the retail price is... It amazing the money one could save by choosing to purchase a whole, half or quarter of a cow.



Feel free to contact us with any questions.

Ogeechee Meat Market

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OGEECHEE MEAT MARKET

The how to guide for cows and pigs



BUYING A WHOLE (HALF OR QUARTER) OF A COW OR PIG

Decide what you need...

Before you come in you may want to decide what you want a Whole, half, or quarter. A whole may be too much for your family or your freezer. We suggest you not buy more than what your family will eat in six months.

The front of a cow gives you: Chuck Roasts/steaks, Rib Eyes, Briskets, Short Ribs, and briskets to list a few items.

A hind quarter of a cow will give you a majority of your steaks: T-Bone, Porterhouse, Round Roast/steaks, Sirloin steaks, London Broil, Rump Roasts, and skirt steaks to name a few.

Decide what you want...

When you come in we will go over the parts that make up your order and decide how you want it cut (the thickness or size of each); how you want it packed and other special requests. We will make Ground meat with the trimmings from your cuts and we can also make stir fry, stew, sausage and much more. We want you to have what your

family will eat so we are open to what you family wants. We know this is a big purchase and want to make sure you are fully satisfied with your purchase.

Some things to consider...

We will take your information so we can be in touch with you if there are any questions that arise during processing and also to contact you when we are done. We will take a small deposit and you are good to go.

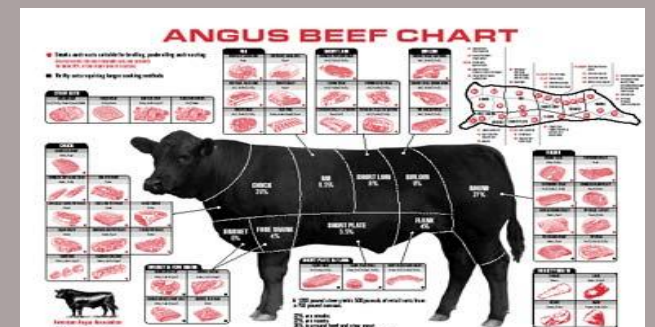
It usually takes three to four days for us to get the meat in, cut and pack it to your specifications. When you pick up your purchase will be packed and marked so it is ready to go in the freezer.

We have the knowledge to help you make the best decisions for your family and are ready and waiting to assist you in any way possible. We look forward to working with you and answering any questions you may have.

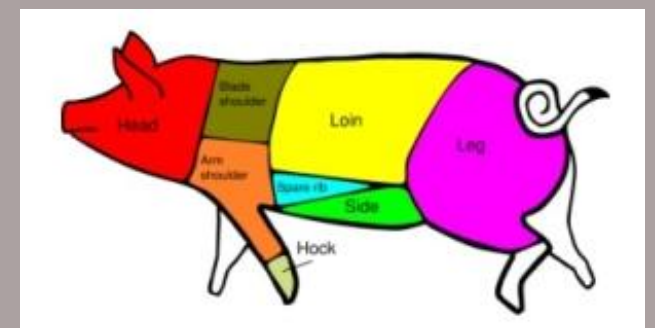
(912) 961 5223

The benefit

- You pick the thicknesses.
- You get fresh never frozen meat.
- You get everything vacuumed packed the way you want.
- You only get the cuts your family eats.
- Everything is ready for the freezer.



Cow cut charts available at our website!



Pig cut charts available at our website