

OGEECHEE MEAT

AFTER BUYING YOUR MEAT



IN THIS GUIDE YOU WILL FIND INFORMATION ON HOW TO PROPERLY CARE FOR YOUR MEAT AFTER YOUR PURCHASE.

A COURTESY OF OGEECHEE MEAT™



ITEMS BESIDES OUR CUT IN HOUSE STEAKS THAT ARE MADE IN OUR STORE....

- Fresh sausages with a variety of flavors
- Summer sausage
- Ground chuck patties
- Turkey patties
- Stuffed pork chops

Part of our commitment to you is our attention to greatness and freshness. We boast that we have never been involved in a recall of any kind in over decade of our existence!

Ogeechee Meat Market
6021 Ogeechee Rd.
Savannah, GA

Phone | 912.961.5223

www.ogeecheemeatmarket.com

HOW IS OUR MEAT DIFFERENT?

The main difference between us and the others is the fact that our meat is cut on site. We also do not have any preservatives and additives added to our meats.

You can see how these additives affect the texture, firmness, color, and the taste of the meats. We have specifically chosen the best brands and meat for our business because there is...

A DIFFERENCE YOU TASTE!

OUR MEATS ARE CUT FRESH, ON SITE EVERYDAY. WE CAN CUT YOU SPECIAL THICKNESSES AND CATER TO YOUR NEEDS LIKE NO ONE ELSE.

TAKE CARE OF THE PRODUCT

After you buy your meat

1.) Do Not put the meat in your trunk. The Trunk of your vehicle is the warmest in the whole vehicle in the summer. The proper way to take your meat home would be to put it in the back seat so that it is air conditioned. Also don't leave the meat in your car after purchasing. You should take the meat home shortly after purchasing. During the winter the trunk maybe fine to use.

2.) If you are not using the meat in the next two days after purchasing you should freeze it. (If the item is Ground Meat, you should freeze it if you are not using it that day.) Why? Because we do not have the preservatives in the meat and so it is proper handling technique since most refrigerators are not as cold as the coolers found at our store.

3.) If you are freezing your meat, make sure it is properly freezer proofed. If you buy a package that is not vacuumed packed and plan on having it in the freezer longer than a

week or two then you will need to slip our package into a zip-lock bag so that the meat is kept air tight. This will reduce the risk of freezer burn.

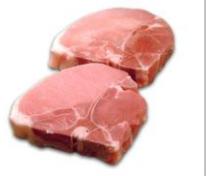
HOW LONG WILL IT LAST?

-Vacuum Sealed items can stay in the Freezer for 6 months

-If the Product is in a Zip-lock type bag it can stay in the Freezer for 2 months.

** These times vary by freezer due to temperature, moisture in freezer and other variables. **

***Will my meat go bad if I don't freeze it as soon as I get it home?? No, in fact, some people like to "age" their meat before they eat it. But if you don't like your meat to age or to turn a darker color, then we suggest freezing it as soon as you can.



PORK



BEEF

GROUND



SAUSAGE



Open since 1999, we carry USDA choice Black Angus Beef. We specialize in cutting to order, so don't be afraid to ask for a 2" steak. We also have premium chicken, lamb, and pork. We are your old fashioned butcher shop and all of our meat is fresh, never frozen. You will be able to taste the difference! Our dedication to quality is unsurpassed by anyone else.