

# Southampton Meat Market

Sue Palethorpe wasn't willing to work for a large company forever and so, after learning her trade at *Better Beef* in Guelph, she & her husband Freddie opened the Southampton Meat Market in May of 1998. The shop is located on Grosvenor Street in downtown Southampton.



Bruce County is well known for its beef and Sue and Freddie have ensured that it is a feature item in the shop. Being from a farm background, Sue was also aware of the variety of other livestock being raised in the region. In addition to carrying local beef, lamb, chicken and pork, the market specializes in unusual meats. True to their motto "Take a bite on the wild side!" they sell venison, elk, buffalo, duck, and pheasant. You can choose from eight kinds of sausages and seven types of burgers (beef, lamb, elk, venison, veggie, buffalo, London broil and turkey).

Sue is happy to custom-cut your meat. If you want a steak cut to a certain thickness, she'll cut it for you. Thick or thin, bone in or bone out, it's your choice. The market carries gourmet foods including sauces, seasonings, crackers, and everything from 2- to 9-year-old local cheddars along with imported cheeses. Colourful party trays with an array of cold cuts, cheeses and veggies are available with your favourites included. Photographs of sample party trays are posted on their particularly innovative and entertaining website.

## *Available at the Market.....*

- Pickle Guy sauces, pickles, jams (Eugenia)*
- Arranhill Garlic Farm garlic & shallots (Allenford)*
- Ackroyd's Honey (Tara)*
- Sea salt (Processed by Nature's Cargo, Allenford)*
- Maple syrup (Stoner Maple Products, Port Elgin)*



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