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Our Favorite Butchers

A list of great meat markets around the country

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Butchers, like frenes, are notoriously hot. Whole pig of hunky guys in aprons. But that's not how we choose sustainably farmed, humanely raised and slaughtered guys behind the counter knowledgeable enough to cook it. Here are some of our favorite shops across

ATLANTA AREA

Star Provisions co-owner Anne Quattrone sells a lot. She also carries much leaner grass-fed beef and organ. Chicken, processed in freezing air (the French style). Heritage pork, particularly from Berkshire or kuratska Provisions, Atlanta. (404) 365-0410, www.starprovisions.com

Shields Market, an old-school establishment in Decatur, sells all-natural chickens. Shields also makes its own Bacon. 377-0254

BOSTON AREA

Julia Child always liked **Savonar's Market**, a specialty restaurant and retail customers still seek out John Dewar & Co. for top-quality meats. Boston. (617) 723-6328, Cambridge, (617) 576-6321

Newer mind that their two retail shops aren't particularly convenient for city dwellers. Plenty of restaurants and retail customers still seek out John Dewar & Co., Newton Centre, (617) 964-3577, Wellesley, (781) 236-8322, www.johndewar.com

With its blood-red ceiling, gleaming windows, and enormous wooden butcher block, **The Butcher Shop** looks more like a Paris café than a Boston butcherie. The branch of local chef Ben Lynch, the Butcher Shop stocks meats from small farms and house-made charcuterie, breads, and condiments. At night it morphs into a wine bar that serves small plates of chef-prepared snacks. The Butcher Shop, Boston, (617) 423-4800, www.thebutchershopboston.com

CHICAGO AREA

Germans populated Chicago's North Side in the 1940s when **Paulina Meat Market** opened its doors just over a mile from Wrigley Field. The immigrants may have moved on, but the shop still bustles with more than a dozen butchers and sausage makers offering silky homemade Bologna, veal bratwurst, lamb sticks, and gatticky salamis. Paulina Market, Chicago, (773) 249-0077, www.paulinameatmarket.com

With a name like **Moo & Oink**, you'd expect that this market, with three locations on the South and West sides as well as one in Hazel Crest, goes whole hog and whole cow. It specializes in fully cleaned chitterlings—the pig's large intestine historically reserved in the colonies for slaves. Moo & Oink also smokes its own meats, proffering meaty ham hocks, ribs, and other choice parts. Moo & Oink, Chicago, (773) 453-7100, (773) 962-8200, (773) 962-8800, Hazel Crest, (708) 206-0308 www.moo-oink.com

An old-timer in trendy Lincoln Park, **Geppert's Meat Market** has seen vegetables come and go (currently there's a raw-food restaurant down the block). Yet carnivores continue to flock to the family-owned Geppert's for its neighborly service and sweet, juicy New York ribs. The roster of homemade sausages ranges from English bangers to Cajun andouille. Geppert's Meat Market, Chicago, (773) 543-3883, www.gepperts.com

DALLAS AREA

Although the **Kuby's Sausage House** family has been butchering since 1900 in Germany, Kuby's Italian sausage rules. That's because Karl Kuby Jr. has rules: Use only organic cheese. Use the Boston butt of the pork shoulder. Add fennel and a thicker grind of pepper. He also makes great venison sausage. Kuby's Sausage House, Dallas, (214) 363-2231

Started 110 years ago by one of Texas' many Czech immigrant families, **Rudolph's Market and Sausage Factory** sells Czech and German products like hot sauce and pepperoni, plus traditional smoked hankfishers. Rudolph's makes its own fresh Italian sausages, summer sausage, and East Texas hot links, steaks pheasant and duck in season, and (this in Texas) carries USDA Choice beef aged from 20 to 28 days. Rudolph's Market and Sausage Factory, Dallas, (214) 741-1874, www.rudolphsmarket.com

LOS ANGELES AREA

A great Old World butcher with a twist, **European Deluxe Sausage Kitchen** makes a range of South African specialties, including biltong (a jerky of beef, ostrich, or turkey mixed with spices), doroewors (a dried beef sausage), and boerewors (with fresh beef). Other sausages feature chicken, lamb, and veal. They're all made fresh daily without preservatives. European Deluxe Sausage Kitchen, Beverly Hills, (310) 276-1331

Strategically positioned in the farmer's market at 3rd and Fairfax, **The Huntington Meats** has a big selection of homemade pork or chicken sausages, including Jamaican, Sicilian, Cajun, and Portuguese styles, bangers, bratwurst, and a spicy number called Santa Fe. Owner Dan Vance says Huntington uses only leg meat with no skin for its chicken sausages (ask for samples). All the beef is Harris Ranch USDA Prime. The Huntington Meats, Los Angeles, (323) 938-6383, www.huntingtonmeats.com

"We break it all here," says Bob Fleming of **Alexander's Meats** inside Howie's Ranch Market in San Gabriel. He means that everything—beef, lamb, fish—can be cut to order. Alexander's Meats, San Gabriel, (626) 296-8871

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