

WEEKLY EMAIL

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TOP POSTS



- Quick Guide to Every Herb and Spice in the Cupboard
- How To Make Your Own Luscious Ben & Jerry's Puffs
- Brain-Boo to Quinoa: 5 Recipe Ideas for Great Lunches
- Make Ahead Lunches: 5 Fresh and Satisfying Grab-Salads
- Office Lunch Survival Kit: 8 Essentials to Keep at the Office

TOP RECIPES



- How To Make Creamy, Luscious Scrambled Eggs
- How To Make Creamy Ice Cream with Just One Ingredient
- Step-by-Step Instructions for One-Ingredient Ice Cream
- Breakfast for Lunch: Steam-Cut Oats with Dates, Coconut, Cinnamon and Pecans
- Vegetarian Lunch: Chickpeas of the Sea

[More recipes](#)

TOP TOURS



- John Makes It Look So Easy
- Kitchen Organization Tour: A Visit With Bento Expert Elyse of Lunch In A Box
- Hot and Sticky Fresh Paleo Kitchen
- Ashley Ann's \$100 Light and Luscious Remolade
- Katie's Precision Paleo Kitchen

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Old-School Butchers in Your Neighborhood



• Alexander's Prime Meats
 Inside Howie's Market
 6580 North San Gabriel Boulevard
 San Gabriel
 (626) 286-8871

Where do you buy your meat? I think shopping a little more old-school by visiting a neighborhood butcher is such a bigger pleasure (and often a bigger savings) than buying meat from the grocery store.

In New York, I shop at Florence Fine Meat Market, a little storefront in our neighborhood that's been open since 1936. There's classical music on the radio, sawdust on the floor and just about all of the steaks are cut to order from meat pulled from the back. This means you can get the cuts you want (1 inch? 2 inches? You name it) and interact with the butchers themselves. I always get into a conversation about what to do with what, or where the meat comes from, and the prices are great.



Here's a list of some of the favorite small old-school butchers in the cities where our writers live.

We hope that you will add your favorite old-school butchers in your city or town. Leave the name, address, neighborhood, website and any other relevant information you have.

Boston

• **The Butcher Shop**
 552 Tremont Street
 South End, Boston
 (617) 423-4800

• **Mokinson's Meat Market**
 239 Elin Street
 Somerville
 (617) 666-0888
 Mokinson's on AT: Boston

Chicago

• **Paulina Meat Market**
 3501 North Lincoln Avenue
 Lakeview, Chicago
 (773) 248-6272

• **Lincoln Quality Meat Market**
 4661 North Lincoln Avenue
 Lincoln Square, Chicago
 (773) 561-4570

• **Moo & Oink**
 7158 South Stony Island Avenue
 South Shore, Chicago
 (773) 248-6272

Columbus

• **Blues Creek Farm Meats**
 North Market
 59 Spruce Street
 Short North, Columbus
 (614) 228-5727

Los Angeles

• **Marconda's Meat Market**
 LA Farmers' Market
 6333 West 3rd Street
 West Hollywood
 (323) 938-5131

• **Marconda's on The Kitchn**

• **Harvey's Guss Meat Company**
 949 South Ogden Drive
 Los Angeles
 (323) 937-4622

• **Alexander's Prime Meats**
 Inside Howie's Market
 6580 North San Gabriel Boulevard
 San Gabriel
 (626) 286-8871

New York City

• **Florence Fine Meat Market**
 5 Jones Street
 Greenwich Village, Manhattan
 (212) 242-6531

• **Label's of New York**
 1090 Madison Avenue
 Upper East Side, Manhattan
 (877) 783-4512

• **Marlow & Daughters**
 95 Broadway
 Williamsburg, Brooklyn
 (718) 388-5700