

- Business Member Profile -

This issue of BLOCKtalk we decided to feature two prominent members in the Guelph area. Both already huge successes in the market, you wouldn't have guessed they've been in business less than a year. But they get it. Beyond dedication, passion, and skill, success for these two members comes from also supporting their communities and purchasing local. And local includes buying from numerous other OIMP members ensuring consumers get not only the best selection but some of the best meat and poultry from around the province.



Left to right: Liam Bible, Ches Zaborowski, Jeff Sample, Brett MacDonald

You've Got to Try the Pork Chop

Located downtown Guelph on Cork Street, Trotters Butcher Shop had its grand opening February of 2015; celebrating their six month anniversary in August. Owner Brett MacDonald, originally a chef at popular Guelph hotspots including Baker Street Station and Aberfoyle Mill, wants to bring back the premise of the 'local butcher'. The butcher that calls you by name, takes their time to ensure you're getting the cut you want, and the prep advice to go with. "Our staff is always available to provide tips and cooking instructions, and help you to select the cut that is right for you," says Brett.

Trotter's fits the definition of 'Ontario independent meat processors' to a tee, sourcing the finest quality local meats and creating their own hand-crafted salami and innovative dry cured products.

"With our nose-to-tail approach, our skilled team supports Ontario farms and our community, providing only the freshest and healthiest meat for our customers," says Brett.

With 5-stars across the board for Facebook reviews (perhaps biased, but we're not judging!), Trotters is already impressing the people of Guelph with their fresh sausages and salumi, all made in-house. I'm personally looking forward to trying the Bresoala or the Kimchi & Bacon Sausage or the Orange Walnut Salami, but apparently, from reviews, I've got to try the pork chop!

Reviews:

"The best thing recently to happen to Guelph! Had the best pork chop ever here and I've had some pretty good pork chops." ~ Stuart C.

"Chicken Liver Mousse - amazing - pork chops were fantastic and smoked andouille sausage was delish!!!" ~ Carolyn F.

"A weekly stop. Great product and advice on how to prepare what I purchase. This way I actually know what I'm doing on the bbq!" ~ Aaron Z.



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