

Butcher/Meat Cutter

Introduction

Country Village Meats is all about meats crafted in the old-fashion butcher shop tradition. Our history dates back to 1955 when Howard Leffelman opened Leffelman Meat Center in Sublette, Illinois. We are still family owned and operate out of the building Howard built in 1955. Meat is our passion. Our mission is to make the finest tasting products via the artisan methods of years gone-by.

Our butchers offer decades of unparalleled experience in whole animal butchery, curing and smoking, sausage making, marinating meats and fresh cut steaks and chops. Much of their skilled meat cutting is on display for customers to see in our retail shop.

We put so much into our meats because we love food and enjoy creating meats our customers can count on for their holiday gatherings and family occasions. We are looking for hardworking, team-oriented people who are excited to share this passion with our customers through delicious culinary experiences.

Butcher/Meat Cutter

We seek a full-time butcher/meat cutter to join our small family owned and operated butcher shop, Country Village Meats in Sublette, Illinois. Country Village Meats features whole animal butchery, on-site production of sausages, hams, bacons, jerky, snack sticks and other value-added products. You must have a love of all things meat and be motivated to serve our customers with the highest quality products and services for which we are known throughout the Lee county area.

Job Summary

- Cuts, trims, and prepares portions of meat for use or sale in retail establishments.
- Processes live cattle, hogs, lambs, sheep, and goats into dressed out wholes and halves.
- Breaks down wholes and halves of animals into individual cuts of meat.
- Processes meat into various ready-to-cook and ready-to-eat products such as marinated meats, sausage, hams, bacon, beef jerky, and snack sticks.
- Packages meat for retail sale and customer specific orders.

General Accountabilities

- Cuts, trims, bones, ties, and grinds meats, such as beef, pork, poultry, and fish, to prepare meat in cooking form.
- Wraps, weighs, labels and prices cuts of meat.
- Prepares and stocks meat cuts and products in display cases to attract shoppers.
- Prepares special cuts of meat ordered by customers.
- Waits on customers in the retail store.
- Cures meat for smoking such as hams and bacons.

- Grinds and mixes meat according to recipes then stuffs into casings to form sausage links.
- Loads and unloads meats into the smokehouse.
- Receives, inspects, and stores meat upon delivery, to ensure meat quality.
- Performs daily and weekly cleaning duties on various equipment and tools.

*The company reserves the right to add or change duties at any time.

Job Qualifications

- Education: High school diploma or equivalent.
- Experience: Previous experience in retail or meat cutting preferred, but not required, on the job training will be provided.

Skills

- Friendly, approachable, out-going demeanor
- Must have excellent communication skills in order to communicate effectively with customers, store leadership, and fellow-team members.
- Must have basic knowledge of math, weights, and measures.
- Must have the ability to work with knives, tenderizers, grinders, and general meat machinery.
- Must have packaging and wrapping skills.
- Ability to cut and weigh various amounts of meat and seafood.
- Good judgment and decision making
- Time management

Job Benefits

- Paid vacation
- Retirement savings plan
- Caring, small team work environment
- Sundays and evenings off, business is closed on Sundays

Work Environment & Physical Demands

- Must have the physical ability to walk and stand for extended periods of time, bend, kneel, climb, balance, and stoop to grasp objects, frequently push and pull up to 100 lbs., frequently lift loads up to 50 lbs., and occasionally lift 75 lbs.
- Ability to enter the coolers and freezers thereby being subjected to and withstanding frequent temperature changes for extended periods of time.
- Work with knives, saws, grinder, stuffer, high pressure water sprayer, and smokehouse.
- Some up and down stairs.
- Must have reliable source of transportation.

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities.

About Country Village Meats

Country Village Meats is a family run butcher shop located in Sublette, IL. Since 1995 we have offered the highest quality beef, pork, and chicken to our customers. We smoke a variety of delicious hams, bacon, and snack sticks in our state-of-the-art smokehouse. We also make a variety of fresh sausages and marinated steaks, pork chops, and chicken.

We are an old-fashioned butcher shop where customers can watch us cut halves of beef and pork. Customers can order quarters or halves of beef and pork cut just the way they want it. Our animals are brought in by local farmers and slaughtered on site under state inspection.

We have a retail store with deli meats and cheeses, fresh cut steaks, our full line of marinated products and smoked meats. Our butcher shop's history began in 1955 as Leffelman Meat Center. Not much has changed in our approach to crafting the best meat products in Lee county since those early years. We take pride in offering only the highest quality meats, made the old-fashion way.