

# Butcher Butcher

*'Providing High Quality Locally Sourced Meat to the Carnivores of Walla Walla'*

by Cleo Corliss-Gremillion

Erick Turner and his family took on the endeavor of creating Butcher Butcher in July 2019. Erick, his wife Natalie, and his father spent long nights building, preparing and painting their storefront.

Now, Erick and Natalie serve customers in the shop daily along with accounting, outreach and marketing roles going on behind the scenes.

The shop has two employees: Dave works as the master meat cutter, and Joel makes the sausages. Every sausage is tested for quality assurance, and Joel's recipes are influenced by customer requests, holidays and the season.



Erick worked in the culinary industry for over a decade before realizing that he wanted to venture into owning his own business. His love for food compelled him to explore options that are culinary-adjacent. His goal is to provide high quality products for people to use while experimenting with cooking.

Butcher Butcher serves customers through personalized service and brings the community together with the most delicious and sustainable meats Walla Walla has to offer.

Erick and his team offer beef, pork, chicken, lamb, duck, locally produced eggs, turkey, rabbit, elk, bison, salmon, salami, cheese, crackers, and olives.

Butcher Butcher is transparent about the sourcing and preparation of their products and welcome any and all questions. Butcher Butcher sources its meat from farms in Washington and Oregon, some of which are certified organic and raise their livestock without the use of hormones or GMOs.



Most of the shop's customers are Walla Walla locals doing their weekly shopping. Erick sells to a few local restaurants and is always working to build partnerships with more.



Shop Butcher Butcher at their storefront - 30 S Colville St in Walla Walla, call them at (509)593-5486 or visit their website for hours, product list and pricing. Recipes are to come soon.

Take a look at <http://wallawallabutcher.com>

Connect with them on Facebook too!  
See @butcherbutcherww for updates!