Howard the Butcher?s Meats and Deli has grown over 20 years

Written By KIRA WRONSKA DORWARD

Howard the Butcher's has been a Caledon East landmark since he first opened his doors in 1997. Previously employed on Airport Road at Tullamore Farms, and poised to take over operations there, Howard Beckett saw the for rent sign and recognized the future possibilities in the small Caledon East plaza.

Setting up in what had been a vacant coffee shop located across from the CIBC, the rest is history. Expanding the store in 2000, Beckett, a butcher since 1981, always prioritizes the quality of his products. This includes his meats and produce, plus speciality items and giftware his wife Ann selects for the store.

Before it was the fashion, since the beginning of his career, Beckett has always sourced locally grown, non-caged, drug-free, and humanely treated meat products. His two produce suppliers based in Kitchener and Brampton strictly adhere to these standards. For all stock items, he looks for smaller suppliers with higher quality products, who support mom and pop operations like his own. As an example, Howard only stocks free-trade, single-source origin coffee from a Guelph supplier, whose beans are only roasted upon order. That's the type of ideal product that Howard the Butcher operates on, one that has kept them respected and in business for over twenty years.

As the Christmas season approaches, Beckett has begun to take orders this week for both turkeys and Christmas party fare. All turkeys are free-range and drug-free from two farms based out of St. Anne's and Cambridge, and all orders and personal variations are welcome. Beckett provides boneless, stuffed, and cooked turkey options. As well, homemade stuffing, gravy and cranberry sauce are available to order. For the ever-popular sausage rolls, ?We'll be making them as fast as they can come out of the oven,? said Beckett.

As for catering, no order is too small or too large for Beckett's. Orders can be phoned in, and party dishes are made both drop off and pick up ready. Dietary needs and restrictions are easily accommodated, as Howard's always strives to meet and beat customers' needs, including being open every day except Christmas. ?We find out if the customer has something in mind. If not, we can prepare anything. We have a sign,? said Beckett, pointing to it in the store, ?If you don't see it, please ask. We'll do our best to make it happen.?