

Butcher's Block

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should have moisture to it, whereas the stuff you buy at Wal-Mart or other stores has carbon dioxide added to it, which sucks moisture out of it, which allows it to last 100 days maybe. It's like lunch meat. A lot of people don't realize that's basically what it is."

More than just quality beef and other basics, Butcher's Block also offers a variety of Christian-brand cheeses and other products, including frozen fish from all over the world. Alaskan salmon, orange roughy, Alaskan cod loins, Mahi-Mahi, swordfish, encrusted parmesan garlic coconut tilapia, and much more are among the fish offered at the local butcher shop.

The shop also offers sausage links, breakfast sausage, spear bratwurst, hot links, jalapeno hot links, and David's personal favorites: rib-eye steaks and chicken fried steaks.

"Our chicken-fried steaks are so good because they don't have any gristle in them," he said.

Lowmiller's chicken breasts are also authentic cuts of meat as well.

"They put 14 percent salt water solution in that bagged stuff," he said of competitors' chicken. "The drum sticks you buy in those packages will say it right on the label, 'solution added.'"

Lowmiller does his differently. "The chicken is from Sanderson farms down in Mississippi. It's just fresh, natural chicken with no solution, hormones or antibiotics added to it."

Although it's a specialty store, Butcher's Block is able to provide a juicier, more-wholesome product at a lower rate than the cuts of meat offered by major retailers.

Before opening his own shop, Lowmiller had an extensive career in meat preparation, starting at Wright's IGA in Norman in 1988 where he

cut meat. After working for different distributors for decades, Lowmiller decided to go into business for himself.

Since August of 2009, Lowmiller has owned and operated the butcher's shop.

"It's the one thing I like to do work-wise," Lowmiller said. "We started out just me and my wife, Vicki. Back then we were open 8 a.m. to 8 p.m. seven days a week. We did that for about two years, so we didn't have time for much else. Once it started making money, I was able to start hiring help, but it's still a 50-hour-a-week job, and that's not counting the paperwork done at home."

David said the clientele at Butcher's Block includes a lot of regulars. "We get a lot of regulars who come in and shop nearly every day. They usually stop in and get about \$10 worth of meat. We have people who get small batches like that and then we have people who come in and really load up on \$100 worth of meat once or twice a month."

Another major resource is the marinated chicken breasts and rib-eye pork chops.

"So when you get off work, you can just stop in, pick one up, take it home and cook it," Lowmiller said. "You don't have to marinate it overnight or anything, and it's still so flavorful."

David and his wife Vicki have lived in Tuttle for 40 years. Vicki also prepares beef jerky on location, cooking up about 150 pounds per week.

"She was talking about wanting a part-time job, and was looking into other volunteer opportunities," David said Friday, Jan. 25. "I asked her why doesn't she come up and make beef jerky for us. At first, she was making a quarter of what she's making now. It's sold so well that you had to start making a lot more. And I get to see her up here with me about five days a week."



Kids load up onto a bus at Tuttle Elementary School.

—Staff photo by Jayson Knight

Tuttle Schools

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like to have a safe room at each of our campuses, and so in new construction the goal is to accommodate each campus with a safe room. That is what we're looking at, and there will be some classroom space at some of the campuses as we move forward with that in the new construction.

"Looking at growth we're very dependent upon the number of the homes we build in Tuttle. We could increase our population



—Photo provided courtesy of Charlene Shaffer-Sanders

The Tuttle Lady Tigers' softball team capped off their season by bringing home a third consecutive state title Wednesday, Oct. 17. The Lady Tigers won the championship game with a 2-0 payback win over the Newcastle Lady Racers who gave the Lady Tigers their only loss back in August. Paying homage to a lost community member, the number three stood for more than just how many years in a row the Lady Tigers were queens of Class 4A softball.

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by two-hundred students overnight if we just take every trip that people have taken to come to Tuttle over the past couple of years. We don't do that. That creates a dynamic that's sometimes tough to respond to when you're looking at that kind of

growth. We have seen about fifty, sixty, students a year move here. This year we were down. We had about twenty five, thirty, new students. We had a pretty slow year in construction. We want to provide as the City of Tuttle grows. That is what we are doing. "



TAKING THE 5TH

—Photo submitted by Summer Everett
Tuttle Cheer won its fifth straight state title Saturday in Tulsa at Oral Roberts University. For more on this story, see Page 13A.



Tuttle wins first football title in 13 years

—Photo provided courtesy of KIP Photography
The 2018 Tuttle Tigers won the 4A State Football Championship Friday in Yukon with a 35-28 victory over the Bethany Branches. It's the third state title for Tuttle Football, and its first since 2005. See Page 13A for more.

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