

Butcher's Block: A Cut Above

Old-Fashioned, Family-Owned Butcher Shop

By Jayson Knight
Managing Editor

David Lowmiller, of Tuttle, is not one for trends when it comes to preparing the meat he sells at Butcher's Block in Newcastle. A fan of the old-fashioned, Lowmiller brings a traditional, authentic approach to meat preparation.

Lowmiller is particularly proud of his ground beef, which is typically sourced from just one animal, as opposed to the mainstream practice of combining meat from multiple animals. The beef is mostly Oklahoma beef out of Cargill, Okla.

"We don't use tube meat, and as far as I know we're the only ones who can still say that," the butcher said Wednesday, Dec. 13. "They ship 10-pound tubes of ground beef in a box, and most grocery stores run it through a grinder again to make it look like meat that you would buy here or from a place 50 years

ago. That beef they grind could be trimmed from a hundred different cattle, so that's one reason why E.coli is around now. If even one of those animals has E.coli, once you put it in a grinder with trim from a hundred different cattle, it all gets contaminated. That's why there are so many ground beef recalls as opposed to 50 years ago. It was unheard of then. We still buy whole chucks, cut them up and grind them. We'll use sirloin tip for our 93 percent (lean beef), so we don't have to worry about ground beef recalls, because we've never used tube meat."

When grilling up Butcher's Block burgers, you'll notice one major difference even before sinking your teeth in.

"Ours has moisture in it," Lowmiller said. "When we first started, we would get a lot of calls asking if we had added water to it. They didn't realize that's how ground beef naturally is. It

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—Staff photo by Jayson Knight

David Lowmiller cuts meat at Butcher's Block in Newcastle, located at 753 Northwest 32nd behind McDonald's. Butcher's Block is open 8 a.m. to 7 p.m. Monday through Saturday, and noon to 7 p.m. on Sunday. Butcher's Block also has gift cards that make fantastic stocking stuffers.

Tuttle Schools

striving to provide as Tuttle grows

By Jayson Knight
Managing Editor

Tuttle Schools Superintendent Bobby Waitman said the Tuttle Public Schools District is carefully accommodating the growth of Tuttle.

"The latest thing that we did," he said, "as far as the district and community, was the construction of the new high school. We moved kids out of the elementary school in grades Pre-K through Kindergarten over to what was the middle school which is now the Early Childhood Center, and then we moved the Intermediate students up to the old middle school, and the high school moved to the new high school. That was a tremendous step in accommodating growth and freeing up classrooms."

While the building of new homes slowed in 2018, there is no shortage of plans for homes to be built.

"In considering future growth, the City of Tuttle has two-thousand homes planning to be built," Waitman said. "Currently we are looking at accommodating and preparing for some of the growth that will take place. Right now we're looking at the potential to bring a bond issue before the community, and that could tell safe rooms in the play, and, of course, we're just flushing this out, and pending cost, and capacity within the bonding. We're looking at safe rooms at each of our campuses. We have one at the high school, but we would

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The tradition of Hinie Wine & Spirits

continues under new ownership

By Jayson Knight
Managing Editor

Hinie Wine and Spirits is more than just Tuttle's oldest liquor store; it's a nod to a radio gag going back before the 80s, known all over the country.

Bailey Miller and his wife owned Hinie Wine and Spirits in Tuttle for more than 15 years. Located at 5021 East State Highway 37, Hinie Wine recently hosted a ribbon-cutting event hosted by the Tuttle Area Chamber of Commerce.

Longtime owner Bailey Miller decided to retire and the business was bought by Kerry and Ricky Sowers. Kerry said they've enjoyed the experience

of serving their community thus far.

"We like it," Sowers said. "We like the people, and we're moving ahead very well. I believe we have the largest beer cave in Grady County."

Sowers said the liquor store is going to be selling much more than just alcoholic beverages, after this year's changes to the state's beer laws. For more information on Hinie Wine and Spirits, go online to hiniewine.com or call (405) 381-0200.

So where'd the name 'Hinie Wine' come from?

A DJ in Dallas, Terry Dorsey, recorded a commercial for Hiney Wine, a completely fictional

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—Staff photo by Jayson Knight

The Tuttle Area Chamber of Commerce celebrates the ribbon-cutting of Hinie Wine & Spirits in Tuttle after a change in ownership.