

Archer's Butcher Block Meat Market & Delicatessen

By Samantha "Sam" Ferrand

Archer's is an old fashioned butcher shop and delicatessen. In 1997 Max and Gail Archer started Archer's Custom Meat Cutting in Georgetown. They provided meat cutting and wild game processing.

In 1999, their daughter Georgia Archer and her husband, Gary Grover, took over the business as third generation butchers.

"The business has really taken off. It almost has a life of its own!" Georgia smiled. "People would come in and ask for certain things and we would start providing it."

This explains why Archer's Butcher Block has such a great variety of meats. From top-quality beef, pork, lamb poultry and seafood to an amazing selection of gourmet and exotice meats that you're not likely to find in your grocery store: venison, rabbit, pheasant, alligator, duck, elk and buffalo.

"We specialize in natural beef, pork and chicken", Georgia said, "no hormones and no steroids. Our prices are very comparable to the grocery store but our quality is higher. We specialize in cured and smoked products in our own smokehouse! We make our own salami, jerky, ham, bacon, pastrami, corned beef, smoked pork chops and spare ribs all on site."

Archer's has fourteen Family Value Packs to fit your individual families' needs. They offer combinations of different cuts of beef, chicken, pork, ham steaks, sausages, bacon, smoked spare ribs and lunch meat.

"We offer a choice of seven marinades for tri-tips and five for chicken breasts.



Georgia and Gary next to their specialized, custom smoked, thick sliced bacon.

Our customers seem to find their favorite and then stick with it," Georgia added. "We pride ourselves on our friendly and knowledgeable customer service. We help and educate by explaining about the different choices of meat along with the real difference between natural and organic," continued Georgia. Another thing they can be proud of is the cleanliness and organization of their facility.

Archer's delicatessen is equally prepared to satisfy your taste buds. "You won't have to ask where the meat is...you'll find it on our sandwiches!"

a time, we can ensure that your animal is YOUR animal!"

Along with beef, pig, lamb, goat, emu, ostrich and buffalo, they also process deer, elk, wild pig, bear and all other Big Game.

Archer's Butcher Block is located at 5425 Mother Lode Drive in Placerville. The meat market and deli is open 10 a.m. to 6 p.m. Tuesday through Friday and 10 a.m. to 4 p.m. Saturday. The custom meats section is open 10 a.m. to 5 p.m. Wednesday through Friday and 10 a.m. to 1 p.m. Saturday. For more information call, 530-626-MEAT(6328)



Archer's carries a large selection of natural and hard to find meats.