



Tony Brault and Kathy Couture pose at Brault's Market. (Photo by Alan Schroeder)

Brault's Market and Slaughterhouse supplies fresh meat to NEK

By Alan Schroeder

Tony Brault is the third-generation owner and operator of Brault's Market and Slaughterhouse out of Troy. The terms slaughtered or butchered generally bring a pretty sour taste to our collective mouths, although when such terms are attributed to fine cuts of locally grown beef-cattle, goat, pig, sheep, and even chicken, then perhaps things take on a different, and yet refreshingly succulent flavor. In other words - actually in two words: Fresh meat. There are very few places around the Northeast Kingdom that supply such fresh meats on a commercial plane. They also have some of the best beef jerky that you'll ever gnaw your teeth into, subjectively speaking, of course.

When asked about the recessive economy and its impacts, Tony revealed a number of interesting ways in which he's accommodated his business. One way that has given him a rather sizable increase in numbers, is that he's taken on a big number of household orders. In other words, there have been a large number of individuals who have taken to raising their own livestock to either sell at local farmer's markets or keep for their own supply. Most obviously don't have the facilities or the know-how for slaughtering these animals, but Tony does, and welcomes the local business. Another innovative concept that Brault has come up with is composting all of the renderings on a daily basis. This, he explained, came about because it was becoming too expensive for shipping it away.

"I've actually been composting for a few years now. I had to find another way to cut production costs so that I can keep my prices consistent and on the lower side for my local customers," Brault explained.

The end product of composting meat byproducts is actually a very fertile loam; Tony said that the locals help themselves to this for their various vegetative projects. He only charges a small fee for times when he helps with the loading.

Brault's Market is an affordable alternative for purchasing fresh meat, and with any hope, his son, Corey, will tack on another generational proprietorship to the business.

Brault's quote to the locals: "We love giving the best products to the best customers around; thank you for your years of continued business."