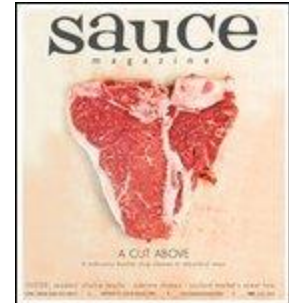


A Cut Above: A midcounty butcher shop cleaves to old-school ways

Story by Bryan A Hollerbach | Photos by Brian Fagnani



After decades of supermarket impersonality, old-school butcher shops – staffed by old-school butchers – are regaining popularity, especially on the coasts. In certain areas of St. Louis, of course, such shops have never fallen from favor.

One prime example: Baumann's Fine Meats in Brentwood, where for more than two decades, Charlie Baumann (grandson of the man who founded the shop in 1946) has been putting his stamp on things – dispensing gorgeous cuts of meat, crafting artisanal sausages of all sorts, and otherwise reminding customers old and new of the deficiencies of computer-spewed printouts, shrink wrap, bar codes and big-box processing.



A chalkboard with all house-made offerings.



Baumann's popular andouille and ribs.





Stamps used to label the shop's packages.



Custom orders paper a cork bulletin board.



Ann Lucas



Charlie Baumann