



GAZETTE

19 W. MAIN ST. SPRINGVILLE, AZ

VOL. 26 DECEMBER 2025

Little Colorado Meats

By Charles Ralston, Owner, The Spot

At Little Colorado Meats they strive to connect local ranchers with local consumers to provide fresh, nutritious, economical and environmentally sustainable meats throughout the Little Colorado River region. They source their meats from producers' pastures, who live in our communities, support their businesses and raise their livestock with humane handling practices. Their producers share LCM love for the agricultural way of life that livestock production affords them and their families. Their meats are traceable, which means they can identify where every cut of meat they sell was raised, which producer raised it and insure that their meats are hormone-free and antibiotic-free. Their USDA inspected facility and processes insure that they utilize the safest and most stress-free environment for livestock and employees. They are thrilled to employ a workforce that takes pride in their ability to place the highest quality meats on your table and on their own. Their promise to you is that they will never sell you a product that they wouldn't eat themselves.

Little Colorado Meats is designed to create and increase new markets for local livestock producers and at the same time increase the quality of and access to quality meats for local residents and consumers.

Their mission: LCM is a social enterprise designed to be an anchor in the development to a larger regional food system. It is LCM's goal to connect underserved and food insecure communities and residents with healthier and more accessible, locally produced meats and at the same time expand market opportunities for local livestock producers.

Address: 1870 W Central Ave, Eagar, AZ, 85925

For Meat Sales: 928.316.6328

Hours: Open Monday thru Thursday 8am - 4:30pm & Friday 9am - 2pm

To Purchase Meat Online: <https://www.littlecoloradomeatsstore.com/>

Website: littlecoloradomeats.com



Photos & information is from their website & Facebook page: <https://www.facebook.com/LittleColoradoMeats> & <https://littlecoloradomeats.com/>



The Spot Winter Hours (Dec-Feb):

Thursday 10AM—2PM (DEC only & closed JAN & FEB)

Friday 10AM—5PM (DEC-FEB)

Saturday 10AM—5PM (DEC-FEB)

****Changes below to some of our hours:****

Month of December:

***Closing early at 4PM on Saturday, December 6th ***

Special day OPEN 10AM-3PM on Monday, December 22nd for last minute shopping

Special day OPEN 10AM-3PM on Tuesday, December 23rd for last minute shopping

CLOSED Wednesday, December 24th – Friday, December 26th for Christmas break

***Closing early at 3PM Saturday, December 27th ***

CLOSED Thursday, January 1st (New Years Day)



<https://thespotaz.com/>

<https://www.facebook.com/p/The-Spot-100067746424871/>

https://www.instagram.com/thespot_arizona/



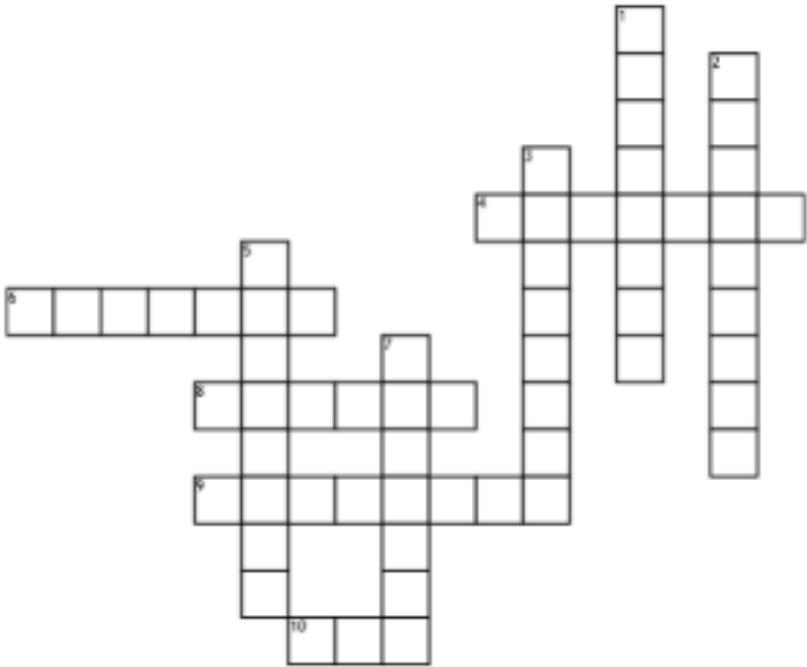
The Taste of the Land!

In the heart of a quaint little town, nestled among rolling hills and vibrant fields, lay a bustling farmer's market every Saturday morning. The air was rich with the tantalizing aroma of fresh produce and the cheerful chatter of locals eager to support their community. Among the colorful stalls, each adorned with seasonal fruits and vegetables, one stall stood out—a butcher shop run by the jovial farmer, Tom. His booth overflowed with an enticing array of locally sourced meats, proudly showcasing cuts of grass-fed beef, free-range chicken, and succulent pork.

As Sarah strolled through the market, she couldn't help but feel drawn to Tom's stall. With each slice of meat he deftly cut before her eyes, stories of his farm came to life. He shared tales of the lush pastures where the animals roamed freely, the natural feed they were raised on, and the sustainable practices that made his farm thrive. Sarah's heart swelled with joy; she could taste the difference in the quality of the meat and found comfort in knowing it came from a place of care and respect for the land and its creatures. She selected a beautifully marbled steak, imagining it sizzling on her grill later that evening.

Excited to head home with her purchase, Sarah felt a powerful connection to her community and the people who worked tirelessly to nourish it. Each bite of that flavorful steak would remind her of the farmer's dedication, the vibrant atmosphere of the market, and the importance of supporting local agriculture. As she prepared her meal, she felt not just satisfaction in her choice, but a deep sense of gratitude for the hands that brought the food to her table, making every meal a celebration of local bounty and shared values.

Meats



Across

- 4. For long term storage put meat in the _____
- 6. _____ is the key macro nutrient in meat
- 8. Type of meat cost the most
- 9. Streak of fat in lean cuts of meat
- 10. Grilling, roasting, and frying are all _____ methods of cooking

Down

- 1. Cooking meats kills the _____ that is present in it
- 2. Bacon, hot dogs, and beef jerky are _____ types of meat
- 3. Moist cooking method
- 5. Iron and zinc are common _____ found in meats
- 7. Veal, bison, and beef roast are _____ types of meat