

# Savenor's Remains Cut Above the Rest

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Ron Savenor stocks many of the same products in his Savenor's markets on Beacon Hill and in Cambridge that he remembers seeing in his grandfather's shop when he was a kid.

After 70 years in the food business, many of the items on the shelves and in the coolers are the same as when the store originated, he said.

"Prime meat has always been the back-bone of the company, I feel," said Savenor, who owns the markets on Charles Street and near Harvard Square and a restaurant supply business. "It's what we consider the best of food."

Savenor's Market launched in 1939 on Kirkland Street in Cambridge, and the Beacon Hill shop opened in 1993. The Hill store has more foot traffic because it is on such a well-known, "beaten path" in the neighborhood's shopping district.

"Beacon Hill is one of the last communities where you can walk into a local shop and the people behind the counter know you," Savenor said.

A main attraction for shoppers is the pork, poultry and beef that are from within 250 miles of the stores. Savenor's was the only meat shop in the metro Boston area to carry turkeys from Massachusetts this past Thanksgiving, Savenor said. He also carries Vermont and Rhode Island chickens, veal from Pennsylvania and beef from the Adirondack area of New York, all from small, independent farmers.

"It's really satisfying a need for people who are into [local meats]," Savenor said. "The products are not commodity-grade, commercialized products. There's a trend now for people to support local shops."

"We're the place where the foodies go," he added. "What we offer is really superior products. Where else can you go where the guy's actually butchering for you? We're the last of a dying breed."

In addition to the markets, the restaurant supply company Savenor runs provides food to No. 9 Park, Via Matta and Stella.