



High School Graduation Issue is Next Week

The Northfield News

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New Butcher Shop to Open in Northfield

BY BILL CRONEY

The Northfield News Northfield will soon be getting a new business. According to owner Chris Mureta his new business, Mureta's Meat Processing and Smoke house on route 12 A, will be open for retail sales in his words "in a couple of weeks".

The barn on his farm at the junction of 12 A and Bull Run has been turned into an up-to-date meat processing facility and he will convert Mureta's Butcher shop (presently doing custom work) to a business that will provide locally grown meats and smoked meat products for the public.

"We are already open for custom processing. In the last couple of weeks I have already processed three pigs and we have several coming here in the next few days. Our full schedule is already pretty full (for custom work). We have a little bit of room in September. October is almost already full. November is booked and we have a little room on December.

"We will be participating in the Farmer's Market once we get underway and will be selling fresh locally raised, locally processed, locally smoked and cured beef, and pork products

"We just barely got state licensed for a meat processing plant.

"We also plan to do retail sales starting in a couple of weeks and continue through the summer months," Chris Mureta said.

"We have a pretty nice setup. We have a nice building that we will be working out of. We have a lot of space for different equipment. We have a nice walk-in cooler to keep everything at the right temperature for processing. We have a walk-in freezer for finished products. We have a nice tracking system for moving carcasses.

"We have a small smokehouse for smoking and curing products. We have a meat cuber-tenderizer and a big Hobart meat saw. We have a big grinder-mixer (important for sausage making). We have three Cryo-Vac machines for packaging and sealing all our products.

"We have a very high tech labeling machine that will give the name of the cut, the species of animal, the weight of the package and the date it was packed. There is no guessing on anything.

"Everything will be locally raised and processed. We will do beef, pork, lamb, and goats if people are interested in that as well. We will have a lot of smoked and cured meats. Things like bacon, smoked hams, jowls, loins, (and) shoulders. Cube steaks and a lot of nice sausage options (are) available (including Italian) in links or in bulk, smoked meat sticks etc.

"I do all the smoking here on site," Chris added.

Chris Mureta is only 30 years old but he has a lot of experience in his field. "I started cutting and skinning wild game when I was five or six years old in my Father's garage in Montpelier and grew up doing that.

"I have also worked at two USDA certified slaughterhouses-Sharon Beef, in Sharon VT, and Royal Butcher slaughterhouse, in East Brantree VT," he said.



Photo by Bill Croney, The Northfield News

Chris Mureta, the owner of Mureta's Meat Processing and Smokehouse, shows off the up-to-date and newly state inspected facility that will allow the new business to provide retail sales of meat products to the public. The facility is located at the junction of Route 12 A and Bull Run Road.

"When I started this seven years ago I started out in a small kitchen in a condominium in Montpelier, where I lived. (Chris was born & raised in Montpelier). I started this business with just two refrigerators in my kitchen.

We have now evolved and grown substantially. We now have a big, nice, state inspected processing facility and plant.

"I started this business with both my parents. My Mother (Jean Palmisano) helped me get started. She used to wrap and label for me, and she still wraps and labels for me now. It is a family run and owned business. My Father, Doug Mureta, is also involved, too. He is the reason I got involved in this business. He helps with all aspects of the business.

My fiancé, Jennifer Feliciano is a USDA meat inspector so we both contribute to the business. Chris and His fiancé are relative newcomers to Northfield but they are happy with their reasons for moving here.

"Two and a Half years ago my fiancé Jennifer and I bought the property (the house and shop) and we wanted to expand and grow the shop here in Northfield. Northfield seemed like a great

town, lots of great people and a lot of good farmers around.

"We were looking for a town that would be welcoming to the kind of thing we wanted to do. I grew up in Montpelier and I wasn't really super excited about starting a business there.

"After a lot of investigation and research Northfield seemed like a great place to call home and start a business.

"It seemed like Northfield was yearning for more businesses and there are a lot of people here that raise their own animals.

"The town has been super friendly. We moved here two years ago and everyone has been very welcoming and seems to be excited about having our business located here.

"We look forward to working with (and for) everyone in Northfield and building good relationships with the townspeople. Hopefully when we start generating products in the next couple of weeks we can meet even more people," Chris said.

If anyone has any questions about the upcoming business or custom meat cutting they can call 802-498-8294 or go to www.muretameats.com for information.



Photo courtesy Mayo Healthcare

Mayo Healthcare got a new flag last week courtesy of the Northfield Community Flag Project. The project began in 2000 when community members campaigned for two new flags that were put back in our community. The Northfield Community Flag Project will be starting another campaign soon looking for more flags for our community. They are hoping to receive 100 flags. If you are able to donate to this wonderful cause, go ahead and let the Mayo Facebook page that you are interested and they'll get back to you.

Roxbury Parade, BBQ & More...

Mark your calendars for Sunday July 3rd from 9:30am to 2:00pm because it is time to get out and have some fun.

The parade will kick-off at 10am, but then what's a Roxbury parade without activities, a wonderful BBQ meal, bake sale and enough goodies to satisfy everyone's sweet tooth. The Parade Day Committee, assisted strongly by the Selectmen and other Roxbury volunteers, is planning all sorts of fun activities and events for the entire family.

The parade includes fire engines, several local floats, our wonderful traditional set of oxen, the children on their newly decorated bikes, and so much more. Directly following the parade, we will kick off our entertainment with music and Clogging. We are still working on getting other musicians and entertainers lined up, so please spread the word if you know of any local hidden talent. Entertainment can be as simple as strumming a guitar on our community centers front porch, or as exciting as doing a children's sing along on stage.

And then there is the BBQ, and yes, Tim Martin and crew will be cooking this year, so you know it will be amazing! The menu includes a quarter chicken, coleslaw, pasta, roll and drink.

The day will also include a bake sale with wonderfully enticing treats, a rummage sale where you just might find that amazing something that you never realized you couldn't live without, a book sale with all sorts of hidden gems, and tours and updates of our new yet still in progress park.

New this year is our "Local Talent Exhibit", and this is shaping up to be quite a display of craftsmanship! We have artists, quilters, two different forms of stain glass, sewing, knitting, pottery, wooden spoons, wooden bowls, melted and molded glass, and so much more! Entries are still being accepted, but space in filling up. If you are interested in showing your art or craft, or just want more details, please contact Mary Bouchard at marymbouchard@outlook.com

As we get closer to the date be sure to monitor the Town Website (roxburyvt.org) for updated details and information.

All in all, it is shaping up to be a fun filled day!

To volunteer, enter a float, help with musical entertainment, or for more information, please check the town website roxburyvt.org or contact Mary Bouchard via email at marymbouchard@outlook.com

Big Rig Fatal Crash on Route 64 in Williamstown

Last week, Vermont State Police were called to investigate the crash of a big rig carrying rebar on Route 64 near Rood Point Road in Williamstown.

The investigation determined that a tractor trailer was traveling eastbound on VT RT 64. Witnesses reported that the tractor trailer's brakes were smoking and mechanical failure is suspected to have been a factor in the crash. Investigation revealed that the tractor trailer flipped onto its side while attempting to navigate a sharp corner and subsequently left the traveled portion of the roadway.

The tractor trailer slid into a ditch and came to a position of uncontrolled rest on its roof.

The operator was transported to Central Vermont Hospital in Critical condition where he was pronounced deceased. The passenger was pronounced deceased at the scene of the crash by EMS.

The operator and passenger were from West Haven, Connecticut. The driver was identified as Dante Elliot, 47 and Nicole Ende, 37.

VT RT 64 was closed for approximately 5 hours while crews were on scene.

Vermont State Police, Williamstown Fire Dept., Williamstown EMS and Barre Town EMS responded to the tractor trailer rollover in the town of Williamstown.

The road in the area was closed for a few hours while the accident was cleaned up and State Police could complete their investigation.

The investigation into this crash remains active, and anyone who witnessed this crash is asked to contact Tpr. Bohnyak at the Middlesex State Police Barracks.

Farmers, fish, flowers, fun – find it all at the market!

Tuesdays starting May 17, 3-6 p.m. on The Common

- 20+ VENDORS! Vermont farmers & fishermen, cooks & crafters selling homegrown, wild-caught, home-baked, and handmade products.
- IN PERSON & ONLINE SHOPPING! Shop for all your favorite locally grown and made products outdoors at Depot Square OR online at <https://northfieldmarketfromfarms.com> and pick up at the market.
- LIVE MUSIC! Our popular Music at the Market series is back, featuring performers from across the state.
- 3 SQUARES/ SNAP ACCEPTED! Crop Cash and Farm to Family coupons are welcomed to stretch your benefits even further.



Jason' Ladder a novel of intrigue, passion & romance

A novel by John Cruickshank about the life & romance of young attorney Jason Roberts in San Francisco

go to Jason's Ladder at Amazon.com

