



■ Woody's the Butchers in Holbrook.

Photos: SU ANDERSON



# Meet Suffolk's

# youngest butcher

Victoria Richman meets the 22-year-old owner of Woody's the Butchers

“We told people we were being photographed because we’re the best looking butchers in East Anglia,” says Matt Graham from Woody’s the Butchers. “They believed us!”

While it’s debateable whether they’re the best looking, though they are handsome boys at Woody’s the Butchers, Matt

‘Woody’ Graham is possibly the youngest Butcher in East Anglia, certainly the youngest who owns his own business.

Matt is only 22, last March, at 21, he opened his business in the village of Holbrook on the picturesque Shotley Peninsular in Suffolk.

Being in the position it is, the butchers does not get much passing trade and most of the customers are local and know Matt by his nickname, Woody, which he gained because of his similarity to the Toy Story character.

However, Woody’s is steadily gaining an excellent reputation further afield and is starting to provide meat to businesses, including the Alton Water café in popular tourist spot, Alton Water Reservoir. “It’s doing better than I expected,” says Matt.

Woody’s the Butchers has only been open for a year and a half. Matt previously worked for Hollingsworth Butchers in the nearby village of Chelmondiston.

He decided to branch out on his own in 2013 and took over the premises on The Street in Holbrook, which was previously home to the popular Scriv’s Newsagents. “I wanted to do something different,” said Matt.

He seems unaware and unaffected by his success at such a

young age, though others aren’t. “Some people are surprised I’m so young, and George.”

George Gissing, the same age as Matt, is his apprentice and helps him run the shop.

The store itself is welcoming, with a wide selection of meat and currently a festive window display.

“All of our meat is as local as possible,” says Matt. He has an extensive range, including various flavours of sausages, kebabs and burgers as well as bacon, steaks, mince, chicken, pork, beef and more.

He even has a small selection for dogs, including mince and safe bones.

The stock doesn’t just stop at meat; the shop is a food lovers’ heaven. There is a delicious selection of jams, marmalades, pickles and other preserves. Plus, there’s a tasty range of cheeses, pies, marinades and more. Not to mention fresh eggs and honey. You can even buy Christmas cards!

Christmas is something that Woody’s the Butchers takes seriously.

“It was really busy last year,” says Matt.

They have been taking orders for Christmas turkeys, which all come from Gosbeck Hall. They also sell readymade Christmas hampers that make great gifts.

This extra service at Christmas is part of what makes Woody’s the Butchers so popular with local clients. It’s a hidden gem, but is



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unlikely to remain so with praise from customers pouring in.

■ Find out more about Woody’s the Butchers at [www.woodysthebutchers.com](http://www.woodysthebutchers.com) or call 01473 327835.

■ Matt Graham and George Gissing at Woody’s the Butchers in Holbrook.

