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## Tatnuck Meat Market adds fish to offerings



Harvey Slarskey, who has owned Tatnuck Meat Market for 37 years, is now also offering seafood. (T&G Staff/CHRISTINE PETERSON)

By Barbara M. Houle SPECIAL TO THE TELEGRAM & GAZETTE

You can now buy fresh fish and seafood, Wednesday through Saturday, at **Tatnuck Meat Market**, 1100 Pleasant St., Worcester.

Harvey Slarskey, who has owned Tatnuck Meat Market for 37 years, said his decision to add fish and seafood to the product lineup at his store was a no-brainer.

"When Tatnuck Seafood closed a couple of weeks ago, I saw a need to bring in seafood," said Slarskey. "I've had tremendous response from my customers. I sold out of fish the first day I offered it."

Tatnuck Seafood was located a couple of doors down from Slarskey's business. It was owned and operated by Robert J. Anderson of Millbury, who took over the business from his father, the late Lester Anderson. Robert Anderson's uncle, Carl Sundholm, opened the business in the late '60s.

Customers who shop at Tatnuck Meat Market might run into Robert Anderson as he visits Slarskey now and then. "If I need any advice about seafood, I know I can count on him (Anderson)," said Slarskey.

Haddock, halibut, tuna, flounder, cod, swordfish, salmon, shucked oysters, smoked salmon, cooked and uncooked shrimp, lobsters and more are available at Tatnuck Meat Market.

You also can buy coleslaw, seafood salad, tuna salad, potato salad and seasoned and unseasoned breadcrumbs.

"If a customer wants something special, we'll get it in," said Slarskey.

The one thing that will not be available at Tatnuck is cooked fish, such as fish and chips. "I won't get into the whole cooking thing," said Slarskey.

He plans to offer recipes for a fish and seafood dishes, however.

Since opening his business, Slarskey has offered his customers free advice about choosing and cooking different cuts of meat. "It's no different with seafood," he said.

"New products just add to the convenience of one-stop shopping," Slarskey added.

Tatnuck Meat Market is open from 8 a.m. to 5:30 p.m. Tuesday through Friday; 8 a.m. to 2 p.m. Saturdays. It's closed Sunday and Monday. Call (508) 754-8064.

Several years ago when I interviewed Slarskey about his business he said, "Service, integrity and quality is what keep me going. I really believe it.

"People come in as customers, but they turn out to be my friends," he said.

Tatnuck Meat Market is proof that small, independently owned shops still thrive in local neighborhoods.