

Brian Hodder

Brian Hodder is a well-known figure in Clayton-Le-Moors. Owner of Hodder's Family Butchers on Barnes Street, Brian has spent a great deal of his life, following his passion in the meat industry.

Brian has lived in the village since the age of three, he remembers how the town used to look, with over ninety shops spreading along Barnes Street alone, when Clayton Laundry and Mills were big employers and there were roughly five to six butchers to choose from.

The shop that Brian now owns has been a part of his life since the age of fourteen. Originally working in the shop as a Saturday and evening lad, Brian would help wash up for the owner, Ian Spencer. Brian was later taken on as an apprentice, and at the age of seventeen, went to study everything to do with the meat industry at university, including anatomy, micro-biology, business studies, food science, butchery and slaughterhouse running.

During his years at university, Brian bought a house and, to pay his way, carried on working at the butchers on Barnes Street, took a job at the slaughterhouse and soon worked for Roy Porter in Chatburn. After finishing university, Brian bought the Barnes Street Butchers in 1992, becoming one of only five owners of the building, since it was built as a butcher's shop/slaughterhouse, for Richard Pickle 'Dick', around 1840. Since that day, Brian has become highly respected within the village, with his knowledge and the quality of his meats, his friendly and engaging personality and his friendly staff.

When Brian isn't working, you can find him spending time and caring for his wife, fishing with his 'Wednesday Club', shooting and walking in the countryside. He enjoys training his two springer spaniels and spending time with his nieces. He was also a keen pigeon racer.

I asked Brian, what's the best advice he's been given. With a laugh he replied 'Don't be a butcher!' but more seriously 'Don't give up, stick to it.' Brian is proud of his business in supplying local, free range produce where they can, curing and cutting their own meats and making their own homemade sausages and some original spices. In my opinion, his butcher's shop is the best one around.