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Local Beef!

And Local Pork!

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Location

We're at 15 N. Belmont
Avenue in Richmond!

422-8519

Upcoming Events

May 10th, Sunday
Mother's Day

May 25th, Monday
Memorial Day
(We are closed)

Store Hours

Monday - Friday:
9:30 - 7:00

Saturday:
9:30 - 6:00

Sunday:
Closed

May 2009 Newsletter

Dear Dana,

This weekend is Mother's Day!

The best present is to keep it simple and cook something you are good at, and to clean up after! So, on that note - how can we help you...with the cooking? For breakfast, we have bacon, eggs and sausage. For lunch or dinner, think something on the grill or how about sausage and pasta? Just let us know - 422-8519.

Enhancing Our Local Reach

We've been working to develop relationships with more local producers of all-natural and high-end beef and pork, and our efforts are starting to pay off.

This week, we'll be bringing in a side of beef from Deblyn Farms in Dinwiddie, VA. Deblyn is a family farm, raising grain-fed Piedmontese Silver cattle without sub-therapeutic antibiotics, steroids or hormones. Piedmontese is an Italian breed, noted for their robust flavor, tenderness and relative leanness.

This side has been dry-aging for 3 weeks, and is a great opportunity to get acquainted with the flavor of a real Old World breed. To help you do just that, we're **offering a pre-order package deal**. If you order now, you can reserve a sampler of delicious rare-breed beef to include*:

#5 Ground Beef

1x 1.25" Ribeye, Porterhouse or T-Bone

1x 2.5 - 3lb Chuck Roast

1 lb of beef kebab meat

1.5lb Short Ribs, cut for grilling

*No substitutions, changes or special requests. Package contents subject to availability.

At regular retail price, that same assortment of heritage-breed beef would sell for over \$150 but for a **limited number of pre-orders**, we'll let it go for \$100. This is a great chance to save money and get your hands on some amazing beef just in time for grilling weather. Call to reserve - 422-8519

Once the Piedmontese is sold out, we'll be bringing in another side of beef, this time from Peter Bance of Bluegrass Farms. He raises grass-fed Belted Galloway cattle on his thoroughbred farm in

Goochland and finishes them on grain. We plan to offer the same 'package' deal on this beef as well.

Going Whole Hog At Belmont

In pork-related news, we are expecting the arrival of a whole hog from Consider the Lillies Farm.

Joseph and Pam Gill raise mixed-breed hogs on their farm in Pamplin, VA along with a market garden, heritage chickens (for both meat and eggs), heritage turkeys, pigs, cows and a kitten (for companionship, not meat). The Gills are committed to sustainable family farming, recognizing that each animal is an important part of the ecosystem of their farm. It is their desire to, "raise healthy animals, teach others what we are learning and provide our community and family with good food while sustaining the land for future generations."

We have sampled some of their pork and are very excited to get in a whole hog.

Goodbye. Hello.

While we are excited about the arrival of delicious local beef and pork, we also have a departure to announce. Ben Turley is leaving Belmont Butchery to head to New York and seek his fortune plying the butcher's trade. Ben's been with us for just over a year and has become a valuable part of the Butchery team. We'll miss him and wish him luck on his latest adventure.

With Ben's departure, you will be seeing guest appearances from an old friend, Bill Foster, and two new faces, Matt and Brad.

Stop by to meet our newest staff, and don't forget to say hello to the rest of us!

And After Mother's Day....

Don't forget the end of the month brings Memorial Day Weekend!

Be sure to think about us for your grilling needs. We will be making our all-beef Hotdogs, German-style Bratwurst and Jalapeno-Cheddar Grilling Sausage as well as our house Bacon-Burgers.

So, whether you are getting steaks, sausage, or burgers - let us know what you need! **422-8519**.