



QUALITY MEATS



QUALITY CUISINE



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Location

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

422-8519

Upcoming Events

Saturday, July 4th
Independence Day
9:30 - 4:00

Grill something delicious and share it with your friends over a cold bottle of dry rose. (yes, we are closing a little early)

Monday, July 6th
Closed

Sleeping off Saturday and Sunday celebrations.

Friday, July 10th
5 to 8pm

at Strawberry Street Vineyard
Seghesio Vineyard Wine &
Sausage Tasting
(we might challenge them a
sausage taste off!)

Tuesday, July 14th Bastille Day.
Allons Enfants! Celebrate the storming of the Bastille in Paris with some French cheese, wine and pate. If you're lucky, Chris and Alex will belt out a few verses of La Marseilles. Any excuse to eat like a Frenchman!

Store Hours

Monday - Friday:
9:30 - 7:00

Saturday:
9:30 - 6:00

Sunday:
Closed

July Fourth - Independence Day!

Dear Faith,

It's been a busy few weeks at the shop. A musical-chairs-like schedule with staff members out on vacation coupled with the continuing training of some of our new recruits has made June a hectic but fun month. Through it all we've tried to bring you the same level of quality and service you've come to expect from us.

Now that June is heading to a close, it's time to think about the Fourth of July, which is fast approaching.

Fire Up The Holiday With Sausages Or Steaks

What better way to enjoy the holiday than to fire up the grill, and what better to put on the grill than meats from Belmont Butchery?

From our world-renowned Hotdogs or our old-world Bratwurst, our spicy Jalapeno Cheddar or our melt-in-your-mouth delicious Della Nonna, we are working to have available batches of our most popular sausages for the grill. We will also have our standard assortment of beef cuts - Porterhouse, T-Bone, Prime Bone-in Ribeye, Strip and many others - as well as a side of Skyline Premium Beef from our friends out in Luray, VA.

Be sure to place your orders as soon as possible so you don't miss out on any of the myriad delicious things we're bringing in for you. 804-422-8519

Belmont Has A Little Lamb

In other local meat news, we are very fortunate to be able to offer locally raised, all-natural lamb.

Our good friend Collins Huff of Gryffon's Aerie in Crozet has made some of his incredible lamb available to us on a pre-order basis. This is real Virginia lamb at its best. Fine grain, mild lamb flavor and manageable size for cooking whole - around 35lbs. These lamb are coming to us fresh and whole and are available as halves or wholes only and in very limited numbers. **They would be perfect for spit-roasting or pit cooking for the 4th.** If you are interested, call us ASAP so we can be sure to have it waiting for you. 804-422-8519

If you are interested in lamb, you might have noticed a limited selection of lamb from Simply Abundant Farm in New Kent. This is the lamb that I used for Henry's birthday last year - thank you, Emily. It is different from Gryffon's Aerie but delicious. We hope to be able to offer this as often as possible, so if a smaller cut is more manageable to you, give us a call and we can have it ready for you!

Our Website Got Bigger!

As some of you have noticed, we've greatly improved our website. www.BelmontButchery.com is your source for meat information, newsletter sign-up, and [real-time product availability](#).

We're really excited about our ability to show you what products we have available at the store. If you visit our page about [sausages](#), for instance, you'll find a list of all the types of sausage we make...but you'll also see the magic words "[In Stock Now](#)" to let you know

We update the stock levels nearly every day, and sometimes more than once a day, but sometimes we sell out. Call us at 422-8519 for more information.

Brad Hemp: Belmont's Newest Member!

Brad Hemp is the newest member of the Belmont Butchery team. After many years of selling wine and cheese in shops in Williamsburg, Richmond, and Florida, he has settled down here. In addition to learning about all things meat, he'll be helping with the wine and cheese selection. Ask him for a taste of wine on Fridays, or talk to him about any particular wine or cheese needs. Call him at 422-8519, or email him at belmontbutchery@gmail.com, Attn: Brad.

Come by, call us at 804-422-8519, or stop by the [newly updated website](#) -- we look forward to seeing you!

Sincerely,

Tanya Cauthen
Belmont Butchery