



QUALITY MEATS



QUALITY CUISINE



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Store Hours

Monday - Friday:
9:30 - 7:00

Saturday:
9:30 - 6:00

Sunday:
Closed

Don't Forget...

[Order your Thanksgiving turkey and other goodies today!](#)

Thanksgiving 2009 Newsletter

Dear Faith,

We're Three!!

Monday, October 19th marked our third anniversary and we want to thank you, our loyal customers, for helping us make it this far. It seems like just yesterday that we stood behind the counter and helped our first customers. We have come a long way from our first anxious days here at the shop, and we couldn't have done it without all of you. Thanks and we hope to continue serving you for many more years to come.

We have been busy these past few weeks, sourcing more local and heritage breed meat for the case and talking with our customers about fall cooking.

Let's Talk Turkey

Thanksgiving is right around the corner and we are gearing up to make our fourth Thanksgiving the best ever. Part of Thanksgiving bounty is variety, and we have four different turkey choices for you this year!

- 1 - Free-range all Natural birds.
- 2 - Local, free-range, all natural Turkey - from [Ault's Family Farm](#).
- 3 - Local, heritage breed Bourbon Red Turkeys - from [Consider The Lilies Farm](#) or [Ayrshire Farm](#).
- 4 - Our house hot smoked Turkey, fully cooked and ready to go.

Get your order in early and let us take care of your carnivorous needs. We will start taking Christmas orders during Thanksgiving week.

[Click here to download the 2009 Thanksgiving order form!](#)

The order form also has other meats (turkey breasts, spiral sliced or fresh raw ham, crown roasts and more) and specialty sides we prepare for you. Everything has limited availability, so order early -- and certainly no later than the first two weeks of November!

Dress Warm and Drink Italian

Fall has finally started for real and when the weather gets cold I look for wines that are spicy, earthy, lusty, and plentiful. There are a lot of great Italian wines that fit this mold, and which can be had for a song. So, we've brought you a few from Downey Selections, an importer of Italian wines we just started dealing with. Look for the following wines on the center butcher block:

Di Lenardo Refosco (\$11.99): A genuine Fall wine: bright, ebullient fruit up front; gamey, earthy satisfying flavors on the finish.

D & N Primitivo (\$9.99): Juicy, spicy, warming and comforting; perfect for rich braises or spicy sauces.

Poppiano Chianti Colli Fiorentini (\$14.99): Dark Chianti with oomph! It has the fullness and cut to handle strongly-flavored red meats.

Dal Maso "Ca'Fischele" (\$11.99): Rich, fascinating Italian white with gorgeous fruit. Tailor-made for pork from chops to salami!

What's New In Our World

Chris was in Moneta and Ona (West Virginia) two weeks ago, helping with the fall crop of rare-breed Ossabaw/Large Black cross hogs at Black Oak Holler Farm. Our friends Nic Heckett and Chuck Talbott raise these beautiful and very rare hogs on 200 acres of woodland where they roam free and eat acorns, chestnuts, hickory and beechnuts. Chris helped teach the guys at Andy Nelson's Custom Processing the art of carving and sculpting legs of pork for Prosciutto. We even got a few loins of this delicious pork to sell and they sold out before we could even get a newsletter together to tell you all about them.

While Chris was in West Virginia, I was in DC talking to the Niman's Ranch east coast sales manager. One of our suppliers was hosting a meat symposium and wanted me to meet their suppliers. It was a great opportunity to discuss the future of how people eat and buy meat. And I was busy negotiating Turkeys!

Chris also spent a rainy Saturday afternoon in Charlottesville, talking about traditional Italian Salumi at Speak! Language center. Tim Chaney, a Charlottesville-based photographer was there and documented the deliciousness that ensued. [Click here to see a slideshow of the class.](#) Chris and the folks at Speak! are talking about doing the class again, this time in Richmond. We'll keep you posted on a date and time.

In September, we hosted a donation dinner party here in the butcher shop. I donated a 5 course dinner for 6 to the Visual Art Center of Richmond (my sister, Karen is the event co-ordinator and she came up with the idea!) Scott Blackwell and friends turned the soiree into a black-tie affair. It was a blast - I cooked, Tom French Flowers did the flowers, 1 North Belmont supplied the plates & glasses, The Prop Shop provided tables, chairs & linens, and Henry of Strawberry Street Vineyard supplied the wine and was sommelier for the evening. Just like we try to eat and shop local - we try to donate local too!

Recently, our friend Buzz (of [Buzz & Ned's BBQ](#)) was headed to Kansas City to participate in the American Royal Invitational BBQ Competition - one of the categories is Sausage. So, Buzz asked if we would create a sausage for this competition. We did. He went. We came in 23rd out of 341 entries! Top 7%... not too bad.

Keep Up On Facebook

Our website at [BelmontButchery.com](#) lists current in-stock sausages and charcuterie items, along with more information about our meats, our farmers and our offerings.

We're also on [Facebook](#), where you can post pictures of your prepared foods and share ideas with other fans about where to eat while traveling!

Come by or call us at 804-422-8519 soon -- we look forward to seeing you!

Sincerely,

Tanya Cauthen
Belmont Butchery