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BB in the News!

I'm excited to have been named one of [Style Weekly's 40 under 40](#).

We are also honored to be featured in this month's [Food & Wine](#) magazine - it's about the 'new generation' of Butchers in America - we are one of three places featured!

Don't Forget...

Order your Thanksgiving turkey and other goodies today!

October 2008 Newsletter

Dear Dana,

We're Two!!

I can't believe that this Sunday, Belmont Butchery celebrates its 2nd Anniversary! Honestly, it seems like it was only last week that Chris and I met at Bev's for an ice-cream to talk about my 'grand plan' and Nathan kept riding by asking for a job. Fast-forward two years - Chris is now married (last week!) and Nathan is well into his 2nd year at VCU. Matt has been with us almost 1 year, Ben is going on 6 months and our newest addition, Alex, is going on 2 months!

Other staff updates - Brent was in for a whirlwind visit from Brooklyn. If you are up that way, stop into Diner or Marlow & Sons to say HI - he is cutting meat and cooking! Bill Foster isn't cooking at Zed anymore, but has several projects in the works! He can usually be found having coffee with us at some point every day.

Let's Talk Turkey

The holidays are almost upon us...yep, we are ready to take orders for Thanksgiving. I'm offering an early bird special this year - order by Nov. 1 and **save 20 cents a pound!** Along with our usual all-natural, free-range turkeys, I have a limited supply of local turkeys and a source for heritage breed turkeys as well. So, call or come in and we can take care of you. If turkey doesn't get you excited - we can do various other formerly feathered offerings as well as pork, beef or whatever you might have on the menu. We are also smoking turkeys again this year.

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 2008 Thanksgiving order form!](#)

New Grocery Items

A sour cherry preserve from Armenia - goes great with our Cheddar and new Rustic Bakery crostini. Cannon's Pig Paint was featured over Labor Day, this dynamic BBQ sauce comes to us from Sean Cannon - a bartender at Star Lite; Richmond's latest fruit soda - Fruit 66; Virginia Chutneys made by Clare and Neville, a delightful British couple in Little Washington; Caromont Goat Cheeses from Gail Hobbs Page in Charlottesville; to name just a few!

Days of Braise

Now that summer is over and the weather is shifting, all of our braising meats are reappearing in the fresh meat case and our baby backs are retired to the freezer for the winter. As always, we stock a little of a lot - so, if you know what you need - call and reserve so that we have enough for everyone!

Visit Our Electronic Home

Last but not least. Our website is finally something worth looking at! We are working hard to make BelmontButchery.com worth checking out on a regular basis. It will list all of our house-made sausages - and display which ones are in stock, too! And you'll always find basic information about our meats, our farmers, and why Belmont Butchery is your BEST meat and information source.