

Store Hours

Where Did The Year

Go

V-Day B Style!

A New Face

And For The Rest

Of The Month

Buy Local!

***Location***

We're at 15 N. Belmont  
Avenue - just look for the  
new windows!

422-8519

***Don't Forget...***

Stop by early for best  
selection!

***Store Hours***

**Monday - Friday:**

**9:30 - 7:00**

**Saturday:**

**9:30 - 6:00**

**Sunday:**

**Closed**

# February 2009 Newsletter

**Dear Dana,**

## Happy Valentine's Day!

Well, all is well here at Belmont Butchery. The new windows are bright and shiny; the store is clean and stocked! I want to thank everyone for their kind thoughts and prayers while we repaired the damage of vandals, and for everyone's understanding of our need to be closed to make sure the store was clean and safe.

We're deep in the early spring season in Richmond aren't we? This weather has kept us guessing - from braising to grilling! But I don't know about you - I enjoyed grilling out this past weekend.

## Valentine's Belmont Style

We have lots of ideas for every budget about what to cook for your sweetheart to make this Valentine's Day memorable!

Let's talk about a romantic breakfast in bed, with our farm fresh free range eggs, amazing house-smoked hickory bacon and yummy sage breakfast sausage. There are few better ways to start the day than with a hearty breakfast - and most of the better ones require the energy our breakfast foods deliver!

A lovely dinner, prepared in your home, is both romantic and frugal. From steak and foie gras to rack of lamb or frenched rack of pork, we can take care of your needs.

Come in early, when our selection is the best!

## A New Face In The Shop

Remember last year when Chris worked in a butcher shop in Tuscany? Turnabout is fair play -- we are currently hosting a 4th generation Tuscan butcher, Andrea.

Andrea is the son of the owner of the shop where Chris worked. Andrea and Chris are collaborating on several projects that I'm looking forward to tasting when ready!

But in the meantime, I've arranged for Andrea to be available for two talks/demos on both [Friday, Feb. 27th from 4 to 6 pm](#) and [Saturday, Feb 28th from noon to 5 pm](#). Andrea will be talking about the differences between Italian and American meats from what he has seen and learned while working with us. He will also be sampling a few goodies!

You don't need to sign up, and you don't need to show up at a particular time, and you don't need to stay for more than 15 or 20 minutes. Be sure to stop by!

---

## Celebrate After Valentine's Day

Next week, around the 18th, we will have a new side of beef from [Skyline Premium](#) in our store. One of Virginia's Finest, this is a local farm raising Angus cross Beef that has been pasture reared and is hormone free and antibiotic free. Their cows are always yummy, and we usually see them sell quickly. We are also trying to arrange some local pork for Andrea and Chris to cut in the Tuscan-style.

Be frugal and celebrate in style, all at the same time!

---

## Support Local Businesses

I know, it's like preaching to the choir....

If you read [last week's Style Weekly back page](#), you caught the excellent commentary written by my friend Carey Friedman on the importance of local business support. Carey's passionate plea speaks to the importance in our current economic climate of shopping with independently owned businesses.

I completely agree with him. If we don't suppose local business now, then they won't exist in the future. No matter the business, we are all feeling the recession and have to watch our spending. This includes me and the entire staff here at Belmont Butchery, both in our personal lives and in how we run this business.

So, please join us by supporting independently owned businesses - whether it's your butcher, fish monger, baker, hair stylist, gift shops, bookstores - do your best to keep your money in Richmond.