



QUALITY MEATS

QUALITY CUISINE



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Location

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

422-8519

Upcoming Events

Sunday, June 21st
Father's Day
& the 1st day of Summer

Saturday, July 4th
Independence Day
(we will be closed Monday, July 6)

Friday, July 10th
5 to 8pm
at Strawberry Street Vineyard
Seghesio Vineyard Wine &
Sausage Tasting
(we might challenge them a
sausage taste off!)

Store Hours

Monday - Friday:
9:30 - 7:00

Saturday:
9:30 - 6:00

Sunday:
Closed

June 2009 Newsletter

Dear Faith,

Richmond's been blissfully comfortable so far this month. The summer heat's not fully on us yet, but Sunday the planet finishes its half-year journey around the sun. It's not just the solstice, but it's also Father's Day, and coming fast after that is our 233rd Independence Day, and the heat of the summer grilling season.

Since we opened our doors in 2006, we've shared tips, recipes and secrets of the trade to help make your cooking results spectacular. Stop by for tips on grilling, braising and smoking, and we'll help you to turn every meal into a feast!

Father's Day and the Summer Solstice!

Did you know that Father's Day is also the first official day of summer? There's no better way to start the official summer season AND celebrate Father's Day than to fire up the grill and get your sear on!

It's grilling season and your father wants steak! With this in mind we've brought in a veritable plethora of steaky options, including :

- Wagyu New York Strip
- Prime New York Strip
- Dry-aged New York Strip
- All-Natural New York Strip
- Prime Bone-in Ribeye
- Wagyu Hanger Steak

Why so much New York Strip? Because it's delicious, and a crowd pleaser! New York Strip is a great combination of tenderness, flavor and juiciness. It's also a good-looking piece of meat and makes an excellent gift.

We also have our usual complement of high quality beef and pork cuts as well as domestic lamb, natural veal and poultry. In sausage news, don't forget our delicious all-beef hotdogs, German-style Bratwurst and Della Nonna for your weekend grilling.

Give us a call at 804-422-8519 to reserve your Father's Day weekend grilling provisions or stop by to see what catches your eye. If you don't want to grill for Dad - steak & eggs or bacon & eggs are always a great idea.

Planning For The Fourth

The week before the 4th of July, we will be getting a side of beef in from Skyline Premium Beef. This Black Angus steer was raised without hormones or antibiotics on pasture near Harrisonburg, Va. We have featured Skyline before and are excited to have it back just in time for the 4th! If you are interesting in a 'package' of mixed cuts - this is now available every time we get a side of beef. Place your order by phone - 422-8519 - or in person at the store!

We'll also have plenty of our all-beef hotdogs, jalapeno cheddar sausage and bratwurst available alongside our house-ground bacon burgers and steaks. So, whether you need sausage and burgers, baby back ribs, pork butts (for

smoking), steaks or a whole pig, we're your best source for the best meats in town.

Let us know how we can help. Ordering in advance helps us plan how much to have on hand for the holiday, and gives us a chance to share recipes and cooking suggestions with you!

Belmont in Bon Appetit!

[Did you see the photo of Tanya in the June Bon Appetit magazine?](#)

Every butcher can handle a cleaver, but how many can make it look like art? Well, we know of at least one!

Tanya's tips about grilling, especially for grilling lean grass-fed beef, at lower temperatures are really important for this weekend! We can help you perfect your cooking styles and hone in on the things you like to prepare, and we'll help you to show up everyone in the neighborhood during grilling season.

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