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Location

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

422-8519

Upcoming Events

Wednesday, Sept 2nd
Place your Labor Day order!
422-8519

Thursday, Sept. 3rd
Local Beef available for sale

Friday, Sept. 4th
5 to 7pm
Wine & Meat Tasting At Strawberry Street Vineyard

Monday, Sept. 7th
Labor Day
(We are closed)

Tuesday, Sept. 22nd
First day of fall

Store Hours

Monday - Friday:
9:30 - 7:00

Saturday:
9:30 - 6:00

Sunday:
Closed

Labor Day 2009 Newsletter

Dear Faith,

Summer is winding to a close and that means time is running short on hot dog season. We'll be making our famous all-beef hot dogs only a few more times this summer before retiring them for the year so be sure to place an order if you want some.

Special Event This Friday, September 4!

We're joining our friends over at Strawberry Street Vineyard for their Friday night wine tasting, and we are bringing meats to pair with their tasting! It's bound to be an exceptional evening as we couple some extraordinary wines with our meats.

From 5 to 7pm, this Friday, Strawberry Street Vineyard will be grilling up some goodies from Belmont Butchery to sample with their wine tasting hosted by Harry Tatian from Roanoke Valley Wine Company.

Be sure to [stop by](#) and have some sips and nibbles. You'll find great deals to blow the doors off your Labor Day party!

It's The Long, Wonderful Labor Day Weekend

We are featuring two exciting items for Labor Day this year.

First, our homemade sausages, including our all-beef hotdogs, bratwurst as well as the jalapeno-cheddar sausages you may have seen on our [Facebook](#) page. Please call (422-8519) to place your order.

Our second feature, another [side of beef](#) from Peter Bance's all-natural Belted Galloway cattle from Goochland. These beautiful animals are raised on all-natural pastures and then grain-finished without the use of antibiotics, hormones or steroids. We've timed this side of beef for Labor Day, but don't be afraid to have us reserve a cut or two of this delicious beef for anytime in the next few weeks.

We will also put together a 'package' of mixed cuts for those interested in saving a little money and stocking the freezer.

Be sure to stock up on our sage breakfast sausage and hickory-smoked bacon for the big weekend breakfasts!

The last thing to note - we will be closed on Labor Day (Monday).

Give us a call at 804-422-8519 to reserve your provisions or stop by to see what catches your eye.

Back To School!

With school back in session, mornings at home become more hectic, but breakfast remains the most important meal of the day. A hearty breakfast can help young minds and growing bodies make it through the long school days. **How about our hickory-smoked bacon and fresh eggs with some toasted baguette and a piece of fruit?** That ought to tide the kids over until lunch.

Don't be afraid to ask about simple and delicious dinner ideas. Here at Belmont Butchery we all cook too! So, we are very familiar with the dinner dilemma - short on time, on a budget and want something good but healthy.

Notes and Notables

I'd like to point out a few notes and notables:

- Congrats to Julia and her crew over at [River City Cellars](#) for their recent celebration - 11 years in business (and Secco on the way)!
- [Balliceaux](#) is open! Our friends Steve & Lainie Gratz oversaw a two-year overhaul on the old Bogart's spot on Lombardy, and it looks amazing! Then they topped it off by hiring our buddy Russell Cook (formerly of Millie's) to run the kitchen - so, great food to boot! Be sure to stop by and check them out.
- Henry Reidy will be celebrating his 10th year of owning the [Strawberry Street Vineyard](#) as well as celebrating the shop's 30th Anniversary this fall. Henry's got an amazing selection of approachable, interesting wines.
- And not to be excluded, [Belmont Butchery](#) celebrates its 3rd Anniversary this October - we'll let you know what we are going to do to celebrate this milestone!

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

Sincerely,

Tanya Cauthen
Belmont Butchery