

In Time for July 4th Grilling, Bill the Butcher Opens 5th Butcher Shop *Magnolia Shop Sells Natural and Organic Meat Raised Locally*

Seattle, WA (PRWEB) July 2, 2010 -- Bill the Butcher Inc. (OTCBB:BILB) opened a neighborhood butcher shop in Magnolia today, bringing the company's total to five, said J' Amy Owens, chief executive officer.

Located at 3800 34th Ave West in Seattle's Magnolia neighborhood, the new butcher shop sells organic and natural grass-fed meat (including pasture-raised beef, pork, poultry and lamb) and wild seafood along with complimentary items such as barbeque rubs, spices and marinades. Bill the Butcher is open from noon to 7 p.m. seven days a week.

"We work directly with local ranchers and farmers who follow sustainable and organic practices so we can bring you quality meat that is healthy and good for the environment," said Owens. "We really are out to change the world one steak at a time."

Ross Arrington, who has 35 years in the meat business, will be Magnolia's lead butcher and store manager. He also serves as The Head Buyer for Bill the Butcher Inc. Most recently, he was lead butcher at Bill's Madison Park butcher shop, and previously was meat team leader at Whole Food's Redmond store. Joining Arrington in Magnolia is assistant butcher Joe Kennedy.

Bill the Butcher works with small farmers and ranchers who treat animals humanely and share the belief that grass pastured meat is far healthier. Bill's five Seattle locations sell natural and certified USDA Organic meats from grass-fed animals that have been raised both locally and nearby in Wyoming, Montana and Oregon. Bill the Butcher's Washington suppliers farm in Carnation, Arlington, Marysville, Mount Vernon, Lopez Island, Anacortes, Duval, Bow and Spanaway.

"Our farmers and ranchers follow strict practices that meet our exact specifications," said Owens. "Some of our partners' ranches are certified USDA Organic. Others follow organic standards but have chosen not to become certified. We call this meat "Bill the Butcher Natural." Bill the Butcher Natural meat is raised without the use of growth hormones, antibiotics, steroids or genetically modified feed."

Bill the Butcher's mission is to:

- 1) Support the return of the sustainable way of raising animals on grass.
- 2) Return freshness, flavor and healthful benefits to your meat.
- 3) Help support the growth and economic vitality of small local farmers and ranchers
- 4) Improve the health and longevity of the land and the environment.

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About Bill the Butcher

Seattle-based Bill the Butcher Inc. sells organic, grass fed and natural meats through corporate-owned neighborhood butcher shops. We work directly with local ranchers and farmers who follow sustainable and organic practices in order to bring you quality meat that is healthy for you and good for the environment. Founded in 2009, Bill the Butcher is publicly traded under the symbol BILB. Learn more at <http://www.billthebutcher.com>.