

# Manotick Village BUTCHER



Tomorrow is the eleventh day of the eleventh month and so is Remembrance Day. A day when we stop to remember the sacrifices made by members of our armed forces.

At 11am people across the Commonwealth will pause to remember and pay tribute.

Out of respect the shop will be opening at 12:30pm tomorrow and 10% of all sales will be donated to The Royal Canadian Legion.



## Venison & Wild Boar

We have just taken delivery of a side of Venison and a side of wild boar from Vankleek Hill's Trillium Meadows. Our butcher has been working hard and now has it ready for you. Will you be amongst those lucky enough to enjoy this delicious treat?

## Food & Wine Pairing at the Main Street Cellar

Last night we jointly hosted a Food and Wine pairing evening with the Main Street Cellar.

Meats: Ostrich, Boar, Venison, Beef, duck

Wines: Riesling, Chardonnay, Beaujolais, Shiraz, Cab Sauv

Amos prepared each course as two parts, one piece of meat plain and one with a sauce. The idea was to try the wines with the plain meat and also with the sauce version and see what the difference was. For the beef, he prepared 3 pieces, one rare, one medium, both plain, and one with sauce. The wine definitely tastes different with the rare versus medium beef.

Paul and Kim provided a cozy atmosphere for the tasting as well as great information about each wine and why it may or may not pair well with each meat. As always Amos prepared spectacular food! The Jamaican pumpkin cream cheese pie for dessert was a favourite and I don't even like pumpkin.

This is an event we would very much like to repeat.

*James & team!*



## 10% off All prepared foods

while supplies last

*Offers are not valid in conjunction with other offers or promotions.*

## Also Available

Milk from Cochrane's Dairy

Cheese from various local producers

Bekings Poultry Farm Eggs

Chutney's from Major Craig's

Steph the Grilling Gourmet's Dry Rubs

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