

Manotick Village BUTCHER



Le Cordon Bleu

After 10 long months I have finally graduated Le Cordon Bleu Culinary School. It was an exciting, stressful and very tasty experience and I hope to use what I have learned to prepare some exceptional food for the store. We already have some great prepared meals but we'll have more and more variety. Look out for more recipes on our website and in the store. There might even be some pastry occasionally.

CBC's All In A Day

Recently I was on CBC's All In A Day with Alan Neal. The segment was "D is for Dinner" and the recipe was short ribs. The weekend before saw a few trials of the recipe and then on Wednesday they got to taste the result. The meat fell off the bone and the sauce was thick and rich (the chocolate helps!).

You can find the recipe in our new [recipes section](#) of the website.

Toys 4 Boys

Last week saw the start of Chez106's Toys 4 Boys contest. This year they are offering a 12 pack of prizes and we're prize #11 with a freezer full of red meat. Check out the link at <http://www.chez106.com/contests/>

Major Craig's Wins!

Last but not least we would like to offer our congratulations to our friends at Major Craig's chutney on winning the Best Ethnic Food category of the Canadian Liver Foundations 2011 LIVERight Awards for their 1884 North India Chutney!

We have it in stock, so why not pop in and pick up a jar!

James & team!



Ground Beef \$3.84 per lb

*Sat. 12th - Fri. 18th March
while stocks last*

Also Available

Milk from Cochrane's Dairy

Cheese from various local
producers

Bekings Poultry Farm Eggs

Chutney's from Major Craig's

Jams from Michaelsdolce

Steph the Grilling Gourmet's
Dry Rubs

... and much more ...

For all the latest info check out our [website](#), follow us on [twitter \(manotickbutcher\)](#) or become a [facebook fan](#).