

Manotick Village BUTCHER



Piedmontese Beef

For the next two weeks and through out the coming months we will be carrying this beef. It comes from one of our Savour Ottawa suppliers; Rose Stewart from Shimas farm near Chesterville. This beef is lean and very flavourful. We will be getting a full side each week and that means we will only have a limited supply so if you really want to try this excellent meat you will want to come in early.

BBQing

With the great weather we have been seeing this week; what better time to dust off he BBQ . Come in and check out the options you have from our counters. There are pork chops, flat and half chickens. How about a leg of lamb or of course a choice of steaks or how about some of those shop made sausages or burgers; like the beef & bacon burgers.

Why not check out [Capital City Appliance](#) where you might get some nifty ideas and check out their "Pig out Roaster" demo day on Saturday 14th May. They have a small hog from us that they will be spit roasting so we're sure it will be a tasty treat.

Something quick for dinner

Fajitas and tacos are a quick and easy dinner. Using meat from our counter and freezer; why not come in and pick up our prepared in store fajita or taco? Take them home and heat them up, make your fajitas or tacos add a little salad and you're done. Or do you prefer a Kebab we have both beef and chicken available.

James & team!



**Check in store
For details
Of this weeks
Specials!**

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 ...

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