

Manotick Village BUTCHER



A Happy New Year

We'd like to say a quick thank you and wish a Happy New Year to our loyal customers and a warm welcome to many new faces that we have seen throughout last year.

What will this year bring?

Although we don't have the actual answer for this, one thing that will not change is the quality of the local meat that we provide to you. The loins and ribs will be 22 - 26 days dry aged before hitting the counter. Look out for those 30+ days aged steaks!

We still have our main farmers and suppliers for beef (Dan O'Brien, Rose Stewart (Shimas) and Lyons), pork (Lyons), lamb (Kenny Macleod) and chicken (Lyons). We'll still be getting supplies of charcuterie (Salami, chorizo and some bacon) from Seed to Sausage.

Our non meat suppliers will continue unchanged as well and we'll do our best to make sure that we have everything available when you come in.

In other news

The store had a little make over leading up to and over the recent holiday season. A dab of paint and a see-through partition to help define the store have been added.

Look out for some freezer specials in the coming weeks - these will be fixed boxes, some will be pork, lamb, beef, chicken and some mixed.

Each weekend we have our \$5 cups of chilli plus another item, that could be a soup or stew made in the store.

James & Team!



**Check online and
in store for
Details**

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

Kawalsa

Island Spiced sauces and rubs

... and much more ...

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