

# Manotick Village BUTCHER



## Shiverfest 2013

Note the dates January 25<sup>th</sup> - 27<sup>th</sup>. Last year we finished a creditable 3<sup>rd</sup> in the Chili cook-off and we'll be hoping to at least repeat that place this year. It all take place on the January 26<sup>th</sup> at the Manotick Legion between 2-4pm. It will be tough as this is not a blind tasting.

## Side of beef, pork or lamb?

Have you been down this route before and wondered what to do with some of the cuts?

We have had inquiries from several customers over the last few weeks regarding sides of beef, pork and lamb. We have been looking into offering this and are actively working on some prices and a plan that will provide cuts of meat that you will use.

There would be steaks, roasts, ground, stew plus some of the specialty items like brisket, skirt and flank.

## In other news

There's something new in the pop fridge! We have been speaking to our new friends at the Nickel Brook Brewery and now have a supply of their Root Beer and Ginger Beer. Come in a grab a bottle when you are in.

With Burns' Night fast approaching some of the more adventurous will be thinking of Haggis. If you wanted to try to make this dish yourselves - we'll help you out with ingredients.

*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 ...

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