

# Manotick Village BUTCHER



## Easter is coming

Yes, we have almost reached Easter and it is a week earlier this year! Many of you have already been placing your orders for the weekend.

Some of you are going for lamb, others smoked ham. We'll also have dry aged prime rib available or perhaps you would prefer a crown roast of pork? If turkey is your thing then you can have one of the great birds from Lyons Turkey Farm, these will come to us frozen. Place your order by phone, email or in person; we'll even take them via Facebook or Twitter!

## Out and About

This coming weekend we will be at the Westboro Masonic Hall (430 Churchill at Byron) for the Westboro Easter Food Market. Join James and a host of other local foodies from 10am to 3:30 pm.

## The shelves are filling up

Over the past few weeks we have been filling the shelves with some great local produce. We are now carrying local unpasteurized honey, smoked salt and pepper, a new range of chutney from Les Fougeres and some great vanilla.

## In other news

With Spring and eventually Summer coming we're already turning our attentions to preparations for your BBQ's. Recently we had some of our "all beef hotdogs" made and now we have some of our "gourmet hotdogs"! Yes those made from prime rib and tenderloin.

*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  
and Les Fougeres

Jams from Michaelsdolce

Kawalsa

Island Spiced sauces and rubs

Honey from Brent Halsall

... and much more ...

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