

Manotick Village BUTCHER



Busy Times?

Wow, we certainly have been busy recently. We've had some very successful events at Manotick Public School, Farley Mowat Public School, Claudette Cain park (Riverside South). Then a weekend double header at the Manotick Polo Club and then Take the Plunge at Carlington Park. The last of which was badly affected by the rain on Father's day.

Pastured Pork

We were very pleased to receive a pasture raised Berkshire hog from Peasant's Craft for the weekend of June 8th. It seems to have been we received and for those of you who purchased some; we'd like to have any feed back you have regarding the pork. This is something we would like to carry regularly.

100% Grass fed beef

Recently we have had a few inquiries about grass fed beef. We are able to purchase local beef carcasses that are 100% grass fed. We will be asking for your thoughts on this over the coming weeks. Your anonymous opinions will count toward our decision of whether to try this style of beef. Look out for the questionnaire.

In other news

We have joined forces with Chef Carlton founder of Island Spiced and are now using a blend of Jamaican inspired spice blends in our Jamaican patties and curried chicken pasty's.

We'll be out and about in Manotick cooking up some burgers and dogs for lunch. Just follow your nose.

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 Fougères
- Jams from Michaelsdolce
- Kawalsa
- Island Spiced sauces and rubs
- Honey from Brent Halsall
- ... and much more ...

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