

# Manotick Village BUTCHER



## Pastured Pork

The Berkshire pork is or rather will be back and available in store from the 22nd August. We will be carrying this Berkshire pork every three weeks. There will still be some special pricing on the pork while we continue to carry it. We only make a couple of varieties of sausage from this pork - our fresh hot and mild Italian so make sure you ask for some of those.

We are also in discussions with another local farmer who raises Tamworth pigs. These are also being raised with free access to outdoors.

## Sausages

Made from pork, beef, lamb and even turkey we have a great range that are made fresh in the store from fresh never frozen meat. We don't use fillers or preservatives (other than a little salt) in our fresh sausages; they are meat, herbs, spices.

We know that everyone has different tastes and we can cater to most of them. From the hot and spicy Merguez or Hot Italian to the milder breakfast taste of the Banger or Irish .

## In Other News

It's the Taste of Manotick this coming weekend - 17<sup>th</sup> August.

We're working on a few new recipes and some lunch items so make sure that you look out for those.

*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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