

Manotick Village BUTCHER



Another Long Weekend

It's hard to believe that the last long weekend of Summer has arrived. Everyone is hoping for some great weather, wouldn't that make it a perfect weekend?

For those of you who do not need an excuse we will have a full counter available for you. Dry aged beef bone-in and boneless rib steaks, strip loins and T-bones; ground beef for your burgers or a prime rib for the Egg?

We know it's not all about the barbeque so remember to pick up something for breakfast or brunch as well.

Clarification - BOM

Over the past year we've fielded many questions regarding Burgers On Main and the beef they are using for their burgers. We would like to take the opportunity to clarify the situation. Our business relationship with Burgers on Main was terminated almost 1 year ago.

It was a business decision made by Burgers on Main. There are no outstanding bills and we have wished them well with their new meat supplier.

In Other News

We are still working with Clarmell Farms to have their goat cheese back on the shelves. Remember it can be purchased at the farmers market.

Andrew Craig has come up with a new mango chutney and he advises that it's a great accompaniment with pork.

Have you tried the salt mixes from The Salty Don? Add a little subtlety to your chicken or lamb using either of the Hellenic, Provence or Tuscan blends.

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 ...

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