

# Manotick Village BUTCHER



## Another Long Weekend

It's only a month away and we are already thinking about turkey and ham for Thanksgiving. Once again we're getting fresh turkey from Lyons Turkey Farm near Spencerville. We have the same weight ranges available. As in previous years starting at about 12 lbs going up to 30 plus.

This year we are able to offer an alternative to the "now traditional" white turkey. Lyons have raised a number of "heritage breed" Bronze turkeys. We have a limited number of these available and only in the 16 to 30 lb range, if you would like to try one of these then please reserve your bird as soon as you can.

Reserve your turkey before the end of our business day on October 5th and you will be entered into a draw to win 1 of 4 chances to win up to 60% of the price of your turkey!

## Condiments

Condiments can make or break a meal; half of the fun is experimenting with different flavours or trying to follow a recipe and having to substitute ingredients. For example, Kawalsa has several different varieties that can be used in many different ways. Try using the Pineapple Habanero when making a Caribbean style spicy chicken curry or as a relish for a homemade chicken or turkey burger.

For those of you who like heat then there's Gordz Hot Sauce, add a teaspoon to some olive oil in a ziplock bag and marinate some chicken for about 20 minutes = subtle heat. As with all good things less is more, you don't need a lot to get the best results. When adding spice or heat to a dish you still want to be able to taste the main ingredient be that meat, fish or veg.



## 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](#).

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## In Other News

It's back! It has been missing for a while but we do have a new stock of Chevre from Clarmell Farm. Celebrate the return of the Chevre with some Pepper Jelly from Aunt Lulu's - a perfect combination for an appetizer.

On 21st September we'll have the BBQ up an running outside of the store. We are supporting St. James Church "Karen Refugee Fund". Then a week later we'll be providing dogs & burgers at the Ottawa Charity Ping Pong event at Spin Bin on Dalhousie Street in the Byward Market.



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*James & Team!*

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