

Manotick Village BUTCHER



Turkey Season part 1

Phew! 200 plus turkeys came and left the premises over the Thanksgiving weekend and for some of you it did not stop there as your plans were for the following weekend or later. There was plenty of ham, beef and in some cases pork and chicken that was consumed over the Thanksgiving weekend.

Heritage Pork

We are continuing our relationship with Peasant's Craft (now Living Pastures). Their pastured Berkshire pork is available every three weeks. Like all of our counter meat it arrives as a carcass piece and is cut by our butchers for the counter. If you want something a little different then let us know and we can produce the cut you're looking for.

A few changes

We know that many of you have been taking advantage of our freezer boxes and the saving you get from them, and their popularity has been great. Many people have been asking for fixed product boxes, i.e. a well detailed box that they can just pick. Don't panic! You will still be able to customize your selection but now there will also be some new fixed product options. Full details are available only in the store (or email/phone of course) while the web page is updated.

In Other News

We've been making pies for a few weeks now and they are proving as popular as ever. This year we're regularly making a couple of steak and kidney per week. The gravy that is produced when the meat is being cooked is rich and flavourful (my mouth is watering just thinking about it).

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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