

Manotick Village BUTCHER



100% Grass fed beef

Over the past few months we have had many inquiries about 100% grass fed beef. You have asked for it so we've teamed up with the good folks from Peasant's Craft once again to bring you some 100% grass fed (grass / hay) Angus beef. The beef will be available this coming weekend, we only took a hip and a rib - so this means we'll have some rib steaks, oven roasts, stew and ground available.

Heritage Pork

It certainly is a big weekend for those of you who like their meat raised without any corn in their diet. Once again we have the Berkshire pork available from Peasant's Craft. We will even have some smoked bacon from the last Berkshire hog we had in. We sent the whole belly out to the Sausage Kitchen for smoking, try some of this in your BLT!

After Halloween

Now that Halloween is out of the way we want you to know that we've started taking reservations for your C***** Turkey. It's almost too close to contemplate that the season is almost upon us! Reserve early to avoid that last minute panic.

In Other News

Tourtiere, Chicken Pot, Steak & Kidney and a Chicken & Ham, these are the pies we are making each week. These are all perfect for a mid week meal, just add your choice of vegetables.

Over the next few weekends we're inviting some of our partners in to sample their wares. November 9th sees Kawal coming in sampling his Kawalsa, the weekend after it's NoGo Coffees' Karin Rabuka. She'll have her new Guatemalan blend here.

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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