

# Manotick Village BUTCHER



## We're talking Turkey - Again!

We waited until after Halloween to mention it, but as we approach the end of November we want to remind you to "Reserve your bird". Some of you are very organized and have reserved already. The birds have already been ordered and we know when they will be here. We're sticking with the high quality fresh birds from Lyons Turkey Farm in Spencerville. For this season we only have the regular "white" available and not the Heritage Bronze that we had for Thanksgiving.

For a reasonable amount of leftovers 1.5 lbs per adult, if you love leftovers then go as high as 2lb per adult. For approximate costing for your fresh turkey work on \$4 per lb and you won't be far off.

## Seasonal

You know that it is close to "The Season" when Tourtiere or meat pie is requested and we're making them! Even Cochrane's Dairy have gotten in on the act as we have a small number of their fabulous Eggnog here! I don't think they'll last the weekend but we will be carrying it each week whilst Cochrane's are making it.

Ham is not necessarily seasonal but that's when everyone thinks about it. A beautiful leg of pork that is brined and warm smoked to perfection. Ask and ye shall receive. We'll be open for business on the 23rd & 30th December for you to collect your Christmas orders - yes they are Mondays! Additional information regarding our Holiday hours will be posted soon.

## In Other News

Gord Patterson of Gordz Hot Sauce fame will be coming in soon to provide some samples of his great products. He has been working on some new ideas and hopefully he'll be bringing some of those along too. If you want to spice things up a bit then you can't really go wrong with something from Gord.

*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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