

# Manotick Village BUTCHER



## Another year over

That's 2013 in the bag and we're looking forward to a successful 2014. Last year we saw lots of old friends and gained some new ones. We also saw the introduction of some great local produce both meat and condiments.

In meat there was first the Berkshire pork from Living Pastures and we've expanded our association with them to include 100% grass & hay feed beef.

Our condiments were enhanced by unpasteurized honey from Brent Halsall, pepper jellies from Aunt Lulu's and fabulous hot sauces from Gord Patterson to mention a few.

We may not know exactly what this year will bring but we do know one thing for sure, it will always include some great local meat for you to enjoy and some great condiments to accompany it. And we'll be there to serve you and ensure you get the best local meat available.

We've lined up a couple of new farmers for this year and we're just waiting for the meat to be available to us. We're also on the lookout for new farmers to supply us and ultimately you.

## In Other News

Many of you may have already seen that the store has changed a little. There is now a new double door freezer that will hold our store-made savory pies, pastys, stock, hotdogs, sausages and more. There will also be a space for some of the "Life of Pie" dessert pies.

For those of you who like hot sauces and a bit of zing to your food then look as Gordz Hot Sauces. He has a few new ones at the moment including a Piri Piri, a Nasturtium Jelly, a fresh lemony Salsa Verde and even a vey hot XXX!

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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