

Manotick Village BUTCHER



Easter!

Yes, Easter is just around the corner, April 20th will be here before we know it. We have a couple of great offers for you.

First up is a half lamb for \$18.10/kg. You can have your choice from the leg of leg steaks or bone-in / boneless leg or stew,. From the shoulder a choice of chops, roast or stew and finally from the loin chops and a rack. The remainder being ground. Lambs are typically 20-24 kg.

If you are a Vicinity Rewards card holder then this one is for you. Place your lamb requirement for Easter before April 12th and we'll give you one point for every \$5 spent on lamb rather than the usual \$10. That's double points!

The Ageing game

We've always maintained that our beef is dry aged, Last year we ensured that all of the Rib, Boneless Rib (Ribeye), Striploin and T-bone steaks were all at least 24 days dry aged before we would cut them for the counter. This year we're upping the game and will be aiming for a minimum 28 day dry aged. Just imagine the taste and tenderness!

We dry age our beef naturally, that means that we don't spray the meat with chemicals or inject it with an enzyme to reduce the overall loss.

In Other News

Many of you have one of our rewards cards, remember to visit the Vicinity Rewards web site to find other businesses where you can use your card.

Look out for some new products coming along - they will join maple syrup from Stanley's and Whey butter from Stirling creamery.

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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