

# Manotick Village BUTCHER



## Naturally "dry-aged" beef

What do we mean by "naturally dry-aged beef"? For us, this means that the beef we age has not been sprayed or injected with anything that might affect the natural aging process.

Over the 4 weeks that we age our beef the naturally occurring enzymes will break down the connective tissues in the muscle - leading to a tender piece of meat. Secondly, moisture will come out of the meat meaning there is less loss and shrinkage during cooking - you get what you pay for! You also get that intense beefy flavour for free!

## A change for the Summer

We've had a little change around in the store. Just for the Summer you will be able to find some of your favourite sausages in the store freezer. They include Lincolnshire, Pork & Sage, Hot and Mild Italian, Merguez and Danzig (our all lamb sausages). All of our pies have been moved to our main freezer and are available on request.

## Popular this year

We all have our bar-b-que favourites and this year has been no exception. Beef Tenderloin, Rib Steak, Striploin and a thick cut Top Sirloin are on the list. There has also seen a rise in popularity of Hanger Steak.

Pork chops are always a favourite; they do not need a lot of seasoning and are done to perfection (pink in the middle) in minutes. The thicker the chop the lower the grill temperature should be!

For those who have a smoker or a Green Egg then the Brisket, pork shoulder and back ribs are always available. You are not restricted to these chicken and pork chops are also great.

*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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