

Manotick Village BUTCHER



Thanksgiving

Labour day is behind us and we're heading full steam toward Thanksgiving. It's only 4 weeks now and we're already taking reservations for turkeys & hams. As always we're getting fresh turkey from Lyons Family Turkey Farm in Spencerville.

The usual ranges are available with birds starting at about 12lb and up to 30 plus lbs. Remember if you would like to have giblets you do have to request them as they do not come with the birds.

We will also be making some stuffing this year and can have this prepared for you when you collect your turkey.

As the seasons change

The past weekend saw a slight drop in temperature and with that warming stews and chili recipes were on our minds. Try some of our new Oktoberfest sausages while they are available. In the coming weeks Tourtiere, steak pie and chicken pot pie will soon be back on the menu.

But, let's not mourn the passing of some warm weather just yet. There are many of us who bar-b-que all year round and we'll still have those dry aged steaks for you.

Something for dessert?

What will you be having for dessert after your Thanksgiving dinner? Will it be a pie from Life of Pie? Pumpkin, berry or apple?

Will you have a cheese platter with some grapes, fresh apple slices and a little port (we can't help with the port but know a few good local suppliers)?

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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