

Manotick Village BUTCHER



A "BIG" Thank you

Now that we have recovered from having our freezer compressor stolen and our cooler compressor disabled, we'd like to thank our loyal customers for supporting us! Like I've been telling everyone, we have the best customers! During this trying time we still managed to get the best meat available from our local farms. We won't compromise quality.

Taste of Manotick

The second annual "A Taste of Manotick" is coming up August 20 this year. Prepare for some of the best Manotick has to offer. We're working on a bit of a surprise event - hopefully we'll be able to make it work. Stay tuned and plan to attend.

New to the store

As most of you know we're not allowed to smoke and/or cure meats. We are, however, allowed to work with those who can! As a result of many requests for good, healthy hot dogs, we have received our first batch of all-beef (using our beef!) hot dogs. We also have some beef pepperoni (great for Pizza) and a pork Kriener (a meaty sausage with pepper and garlic).

Our Anniversary

The one year anniversary of our grand opening is coming up on the 17th September. We have already heard that Jennifer McLagan will be with us again and her new book "Oddbits" will be making its Canadian debut with us!

James & Team!



Check 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
Jams from Michaelsdolce
Steph the Grilling Gourmet's Dry Rubs
... and much more ...

For all the latest info check out our [website](#), follow us on [twitter \(manotickbutcher\)](#) or become a [facebook fan](#).