

Manotick Village BUTCHER



Anniversary Preparations

With the 17th fast approaching preparations are well under way for our 1 year anniversary. We have quite a feast planned for you all.

Not only will we have a regular gas BBQ to grill up some of your favorite meat treats, there will also be a "Big Green Egg" on hand to cook up those tasty treats - just imagine some great steak cooked over charcoal.

There will also be both a pork roast and a lamb roast available to sample. Both the pork and lamb are sourced locally and will be fantastic.

Remember celebrated author Jennifer McLagan will also be available to sign her new book "Oddbits".

New to the store

This weekend we will be getting something new to the store. We have a supplier of a different breed of cattle - Belted Galloway. This breed can also be 100% grass finished. Many breeds are too lean to be grass finished, hence the reason many farmers need to use a mixed grain as part of the cattles diet. A single side will be arriving for the 10th so we will have a limited supply of steaks available - Rib and bonless rib steaks, striploins and tenderloins.

In addition to new meat we are also looking to diversify our local cheeses and will be getting some from Glengarry Cheese.

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](#).