

Manotick Village BUTCHER



1st Year Anniversary

We would like to thank all of you who were able to make it out to the store last weekend and help us celebrate the anniversary of our "Grand Opening".

There is also a big thank you that goes out to Tony Marcantonio and his crew of helpers along with Kawal Deogun and Andrew Craig. All of who fed and cajoled those who came to sample a little bit of everything!

There was plenty to go around - Tony prepared two flavours of pulled pork, a whole BBQ hog and a lamb as well. Kawal did his thing with the "Green Egg" providing some beef heart skewers and some hanger steak versions as well.

Author Jennifer McLagan was on hand again to sign copies of her books including the new one "Oddbits". It was great to see her back with us again.

Local farmers Mike Merriam and Gary Lyons were on hand to sample everything on and talk about Belted Galloway and turkey!

Thanksgiving and Turkey

Speaking of Turkey, we are all turning our thoughts toward October 10th and Thanksgiving. Once again we are getting fresh turkeys from Lyons Family Turkey Farm. We only have a limited number of each size range so to be certain of getting the one you want contact us at the store. The ranges are "12-16", "16-20", "20-25" and "25-30" Lbs.

We will always do our best to provide you the size bird you require, and these birds are always fresh and local.

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 ...

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