

Manotick Village BUTCHER



A new Season

Thanksgiving is over for another year, but that does not mean the end of the Turkey. For those of you who are looking for easy evening meals then why not try a turkey pot pie. With a few birds that we had left over from the weekend we have made a batch of 9 inch pies.

We also made up a batch of Tortiere, they are also the 9 inch size are another option for your evening meal. Take some home today and keep them for when you are lost for something for dinner.

That time of the year

With the coming of the fall every ones cooking choices change a little, for some of us that means the BBQ is cleaned and put away and we turn to warming soups and stews. We can help you out in both areas. There is our dry aged stew beef and smoked pork hocks (cut from the hogs in store and smoked locally).

You will of course still be able to get your favorite steaks, pork chops and roasts as well as our chicken and tasty lamb. Why not try something different like a pork loin roast with the rind on. It will remain moist and you get the crackling to boot.

"T" is for T*****

We mentioned it once or twice before and think we may have gotten away with it! We will be starting to take your orders for your seasonal t***** now. There is no harm in getting it in early.

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

Island Spiced sauces and rubs

... and much more ...

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