

Manotick Village BUTCHER



Living Local

We were on the road last weekend with a stall at the "Living Local" fair held in Russell. The day saw over 1200 people through and we met many of them, hopefully we will see them not only living locally but eating locally as well!

Prepared foods & deli

Everyone has been chipping in and doing their bit for the counter. We have a few small meatloaves in the freezer and some small tortiere. We're continuing to make burrito's along with our range of pasties (Cornish style, curried chicken, pork & apple and Greek lamb).

There are also our deli meats - smoked turkey breast, dry cured and smoked ham, smoked beef along with roast pork and beef. There will also be smoked bacon both belly and our English style "back" bacon available - it's a popular item.

Always remember - if you don't see it in the counter then please ask.

Something new

Recently, we have been contacted by some local farmers who have offered us some of their beef. This included one from Stittsville who raises both organic and non-organic 100% grass fed beef. As we have further news on these we'll let you know. We have also been approached about both heritage breed and organic pork, so look out for those.

Tip

Remove meat from the oven when it is 5°F to 10°F from its final cooking temperature. A stand time of 10 to 20 minutes for large cuts of meat is recommended this will allow the meat to finish cooking without drying out.

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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