

Manotick Village BUTCHER



Another Holiday approaches

Yes. We really are getting that close to Easter! It's only 7 weeks and we all know that the weeks will just fly by. Last year everyone was after lamb and we did our best to get that to you. This year as with turkey at Christmas we're just giving you a little nudge. Order early!

Lamb

Whilst on the subject of lamb - we're looking at making some different cuts available to you, so you may see a change in the counter. There are Valentine steaks, boneless loin roasts, lamb fillet and a half leg (with the bone in and frenched shank) to name a few. Why not try something different this week.

Beef

This week we will have beef from Dan O'Brien, Gary Lyons and Rose Stewart (Shimas). You may also see a few different cuts as well. Last week we had a few "bone in blade roasts" available - imagine one of these in your slow cooker.

Some local news

Over the past few weeks butchers and beef have been in the news a fair bit. Firstly there was the "coupon issue" and recently the report on how ethanol production is driving up the price of both beef and pork.

Deli

The "Deli" counter has been bursting at the seams recently, there is always a good selection of both roast and smoked meats. Ask about our cured and then smoked ham.

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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