

Manotick Village BUTCHER



Here we are again

It has been a while since our last newsletter, the summer has been a busy period for us. From everything we have heard you have all been enjoying the hot lazy days of summer and have had the BBQ fired up on more than one occasion.

We have been out and about as well, mainly at the Manotick farmers market on Saturday mornings but you may have been lucky to catch us at some outside events as well.

Thanksgiving 2012

Yes, it's almost here! Can you believe it, there is less than a month to Thanksgiving. We've started taking your orders for fresh turkeys already. Once again we will be getting birds from Lyons Family Turkey Farm near Spencerville. As always we'd like to encourage you to reserve your bird sooner rather than later.

If turkey is not what you are looking for then let us know about that to. How about an aged prime rib roast? If you would like one that has been aged for 30+ days then contact us this week to reserve yours.

A few new things!

We have not stood still over the summer and have been looking at new partnerships and products for the store. You can find a limited supply of dessert pies from Life of Pie and a range of charcuterie from Seed to Sausage.

How does a freshly roasted chicken sound for dinner on Friday? Put your order in by 2pm on Friday and we'll have a cooked roast chicken ready for collection from 5pm!

James & Team!



Check online and 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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