

2016 FALL CLASSES

Bronze Medal *Butcher & Fresh*

Just what you need to be prepared for hunting season. Spend the morning breakin' down a carcass and the afternoon mixin', stuffin' and linkin' sausage!

Instructional Butchering &
Hands-On Sausage Making

Silver Medal *Fresh & Smoked Sausage*

When you want a hardcore class to learn both Fresh and Smoked sausage techniques... look no further!

Learn all of the components to make a consistently wonderful sausage.

Gold Medal *Processing Day*

Just when you thought it couldn't get any better! This ambitious class will take you thru the motions of making your own Jerky, Bacon and Ham.

Get to know terms like slicin', marinatin' and pumpin'. Learn how to create your own flavors.

CALGARY LOCATION 4840 – 52 Street S.E.

Time: Saturdays from 9am to 3pm
Cost: \$120.00 per person

Date	Class	Instructor
Sept 17	Butcher/Fresh	Chris
Sept 24	Butcher/Fresh	Chris
Oct 1	Fresh/Smoked	Aaron
Oct 15	Fresh/Smoked	Chris
Oct 22	Fresh/Smoked	Chris
Oct 29	Fresh/Smoked	Chris
Nov 5	Fresh/Smoked	Aaron
Nov 12	Fresh/Smoked	Chris
Nov 19	Processing Day	Chris

Register today!

Call 403-444-2877 or 1-877-736-7287
Ask for Jenn or Liz
[Read more about our instructors online](#)

EDMONTON LOCATION 10456 – 170 Street

Time: Saturdays from 9am to 3pm
Cost: \$120.00 per person

Date	Class	Instructor
Sept 17	Fresh/Smoked	Brian
Oct 1	Fresh/Smoked	Brian
Oct 15	Fresh/Smoked	Brian

Register today!

Call 780-444-0829 or 1-888-828-7336
Ask for Emily
[Read more about our instructors online](#)