



Cut & Cook: PIG Workshop October 18-19, 2017 Ithaca, NY

This October, Grrls Meat Camp is teaming up with Cornell Cooperative Extension, Harvest NY for our Grrls Meat Camp Cut & Cook workshop. Let's come together in small groups build a strong circle of like-spirited grrls, while sharpening our butchery, cooking, and business skills. Come have fun and earn your badges!

Day One: 9:30-5:00

Workshop #1 How to Cut & Cook- Whole Hog (including breakdown cost out)

- 1. Whole Hog Breakdown badge
- 2. Knife Skills badge

Lunch + Networking

Workshop #2 Added Value Products: making fresh sausage & whole muscle curing

- 3. Basic Charcuterie badge
- 4. Sausage Maker badge
- 5. The Fifth Quarter

Evening: Cassoulet Supper & Meat-up!

Day Two: 9:30-5:00

Workshop #3 Brown Bag Charcuterie: Making deli meats at home: w/poultry, pork, beef

It's time to put your skills to work and roll out some delicious and healthy deli meats for the whole family: Ham, Bologna, Liverwurst and other home-made luncheon meats

- 6. Brown Bag Badge

Lunch & Presentation by Host Grrls

Workshop #4 Panel Discussion- Which part of our Grrls Meat Chain are you? Growing animals for food? Slaughtering and butchering? Maker and cook? How do we strengthen our resources and keep our food chain diverse, resilient and nimble? What is the business of being a women working in meat: gender negotiation, self-value, mentor match up.

Date: October 17-19 Cornell University Ithaca NY

Fee: \$550

Workshop fee includes: 4 workshops, two lunches, one supper and social event, workshop supporting materials, GMC Badge Apron and badges!

Visit www.grrlsmeatcamp.com/events.html to sign up!



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