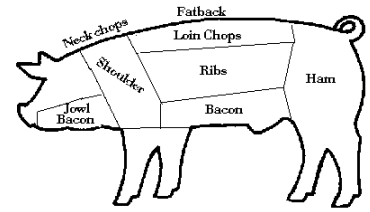




Itinerary



Coffee, Soda, Water and Snacks will be Available.

(608) 847-7413

This will be a fast paced day filled with discussion, training and hands on participation. We will try and stick to our times outlined below in the itinerary. Plan on standing for quite some time and having the opportunity to work directly with fresh meats using a knife, sharpening steel, a manual saw and a mechanical saw if comfortable with that. A chair or stool can be provided if requested. No one will be required to do anything they do not want to participate in. Observation only is fine.

Everyone will need to fill out a cutting instruction card for there 1/2 pig at or by the end of the school day. It will take about a week for your 1/2 pig to be completed. Helpful staff will be available all day. You may want to go through the class first then decide on your cutting instructions, your choice. If you live a long distance away and do not want to have to make a trip back for your 1/2 pig when it is completed, we will have a few 1/2 pigs fully processed and completed ready for you to take with you when your done with the pork school otherwise plan on making a return trip.

Attire:

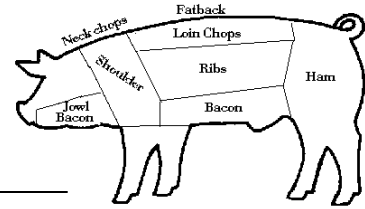
White lab coats and aprons will be provided. Gloves can be provided as well. Dress appropriately, work boots or comfortable shoes that may get a piece of meat or two on them. Please bring a hat to comply with government food safety laws. This is an agriculture industrial atmosphere and an open working business.

Please be on time (6:45 to 7:00 a.m.) We will start promptly at 7:00 a.m.

7:00 a.m. to 7:15 a.m.	Welcome / Introductions / Hand Outs / Overview
7:15 a.m. to 7:30 a.m.	Group demo, break down of Pig into Primals
7:30 a.m. to 8:00 a.m	John Hamm talk on the local food movement John Demo – Crown Roast / Robert season to cook -America’s Cut Pork Chop / -BRT – Fresh Ham -Boneless Pork Loin / Country Ribs / Back Ribs -St. Louis Style Ribs / Sidepork
8:00 a.m. to 9:45 a.m.	Split Group in Three Groups
1st group	Hands on 1/2 hog cutting in back



Itinerary



Itinerary continued

8:00 a.m. to 9:45 a.m.

2nd group Hands on Stations

**Ground Pork
Pork Sausage
Pork Sausage Links
Fresh Bratwurst
Wrapping Station**

8:00 a.m. to 9:45 a.m.

3rd group Hands on Stations

**Sidepork
Curing of Ham
Curing of Bacon
Cutting of Ham
Slicing of Bacon**

9:45 a.m.

Group Photo / Break

10:00 a.m. to 12:15 p.m.

1st group Hands on Stations

**Discussion and demo-Dry cure Bacon and Ham
Sidepork
Curing of Ham
Curing of Bacon
Cutting of Ham
Slicing of Bacon**

10:00 a.m. to 12:15 p.m

2nd group

Hands on 1/2 hog cutting

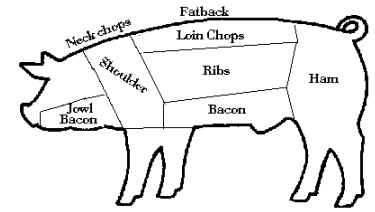
10:00 a.m. to 12:15 p.m.

3rd group Hands on Stations

**Ground Pork
Pork Sausage
Pork Sausage Links
Fresh Bratwurst
Wrapping Station**



Itinerary



Itinerary continued

12:15 p.m. to 12:30 p.m.

Whole Group back together

Discussion and Overview
Questions

12:30 p.m. – 1:30 p.m.

Lunch

(provided by Wisconsin River Meats)

1:30 p.m. to 3:45 p.m.

(break at 3:00 p.m. — 3:15 p.m.)

1st group Hands on Stations

Ground Pork
Pork Sausage
Pork Sausage Links
Fresh Bratwurst
Wrapping Station

1:30 p.m. to 3:45 p.m.

(break at 3:00 p.m. — 3:15 p.m.)

2nd group

Discussion and demo-Dry cure Bacon and Ham
Sidepork
Curing of Ham
Curing of Bacon
Cutting of Ham
Slicing of Bacon

1:30 p.m. to 3:45 p.m.

(break at 3:00 p.m. — 3:15 p.m.)

3rd group

Hands on 1/2 hog cutting

3:45 p.m. to 4:00 p.m.

Whole Group Back Together

Review and wrap up
Demonstration of carving of roasted pig / Dinner

