



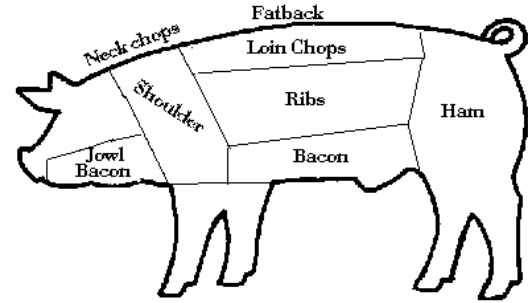
Wisconsin River Meats

N5340 County Road HH

Mauston, WI. 53948

(608) 847-7413

john@wisconsinrivermeats.com



PORK PROCESSING SCHOOL

Saturday

7:00 a.m. until 5:00 p.m.

The purpose of this one day training seminar is to give the customer, chef, sportsman, BBQ enthusiast, small business owner or homemaker the hands on training to process a standard sized butcher pig while also giving you the ability to process it into commercial or home cuts and entrees.

You will receive with your class....

- One fully processed 1/2 pig (80 lb. to 90 lb. carcass weight)
- A new professional 6" Victorinox wood handled Butcher Knife
- A book of cutting instructions with recipes for entrees, sausage, ham and bacon
- A delicious pork dinner will be prepared and served for all to enjoy

You will learn to cut

- All the pork primal cuts
- Pork Chops
- America's Cut
- Boston Butt
- Pork Steak
- Boneless or Bone-in Pork Roast
- Pork Loin or BRT
- Fresh Ham
- Crown Roast
- Pork Tenderloin
- Spare Ribs
- Country Ribs
- Neck Bones
- Side Pork and Salt Pork
- Bacon
- Ham
- Boneless Loin
- And other cuts as requested

All for only \$250.00

There are a limited amount of openings for this one day event. To register for this class:

(Please Print)

Name: _____ email address: _____

Full Address: _____

Phone Number: _____ Payment: We accept cash, check, Visa, MaserCard, Discover and American Express

Notes: _____
