

*Wisconsin  
River  
Meats*

www.WisconsinRiverMeats.com



**608-847-7413**

# PORK PROCESSING SCHOOL

For Home, Chefs, or Small Business

Saturday,

7:00am – 4:00pm

The purpose of this one day training is to teach you to process a butcher hog in a commercial or home setting allowing you to fabricate it into commercial or home cuts and entrees

You will learn to cut...

- Pork Chops
- Roasts
- Ribs
- Pork steak
- And MUCH MORE

You will learn to make

- Ground Pork
- Pork Sausage
- Sausage Links
- Brats, Ham, Bacon

You will receive...

- 1/2 Hog you process
- High end 6" butcher knife
- Book of recipes and techniques
- Pork Dinner
- Instruction from highly trained professionals

**All for just \$250**

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N5340 HWY HH

Mauston, WI 53948

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