



## SMALL SCALE CHARCUTERIE NOVEMBER 6, 2017

Monday, November 6, 2017

Time	Topic
9:00am	<ul style="list-style-type: none"><li>• Meet and Greet</li><li>• Course overview</li><li>• Food safety/HACCP</li></ul>
9:30am	Charcuterie <ul style="list-style-type: none"><li>• Definition</li><li>• History</li></ul>
10:00am	Small Scale Sausage Making Part 1 <ul style="list-style-type: none"><li>• Breeds, cuts of meat</li><li>• Salt, grind &amp; freeze</li></ul>
11:30pm	Lunch
12:00pm	Making Pate de Campagne, <ul style="list-style-type: none"><li>• Spuma</li><li>• Rillettes</li></ul>
2:00pm	Small Scale Sausage Making Part 2 <ul style="list-style-type: none"><li>• Cooking</li></ul>
2:30pm	Clean up, TASTE & questions
4:00pm	Adjourn

**Instructors: Justin Paterson, Owner, Hazelnut Kitchen. MacKenzie Waro, Livestock Processing & Marketing Specialist, Harvest NY.**