



A cut above: learn how to butcher your own hog!

Hog butchering 101

Raising your own animals is a rewarding experience. Whether you are growing your own meat to know exactly what goes into it, or you are interested in saving money, growing your own hogs can further you towards that goal.

One roadblock often faced by the producer is how to butcher the hogs they grow. Butchering meat into perfect cuts, and wrapping it for longevity can be difficult without training. However, if you are interested in learning how to do it, this workshop is for you.

Join us to learn from MeatWorx butcher Dominic Fontana on how to breakdown a hog into market cuts, how to make sausage, and how to wrap cuts properly. Each participant will leave with meat, along with a scabbard, chain, and two knives sponsored by Bunzl®!

When:

August 18, 2024

10:30 am - 12:00 pm

Where:

MeatWorx Butcher Shop

408 West B Ave,

Drain, OR 97435

Registration:

Open to the Public Registration

Ends August 9, 2024

Cost:

\$40 Per Person

More Information:

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<https://beav.es/iHt>



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