

Charcuterie Workshop #2



Date: May 22-24, 2015 **Time:** 6:45-5pm Daily

Location: Casitas Valley Farm (BETWEEN CARPINTERIA AND OJAI)

Cost: \$425 (INCLUDES MORNING COFFEE & TEA WITH CATERED LUNCH)

(Participants will also leave with a selection of cured meats)

Casitas Valley Farm is proud to present the first in a series of charcuterie workshops, providing professional instruction in the art of preserving meat. Using traditional methods, and culturally relevant ingredients we will teach you how to process a whole heritage breed, sustainably raised pig from Casitas Valley Farm.

Learn to make Blood Sausage, Chorizo, Fine Salami, Calabrian Salami, Bacon, Capicola, Prosciutto, Cured Loin, and Pâté!!!

Facilitators:

- Jeronimo Brown
- Roberto Garcia
- Anthony Stotts



These three individuals bring an extensive skill set to the table in the art of food cultivation, preparation and presentation. With a deep respect and honor for traditional craftsmanship, these artisan will share their skills and facilitate a learning journey that will leave you with a deeper respect for the soil, plants, and animals that provide the nutrients for our community. With over 30 years of combined experience in farming, preserving, butchering, fermentation, and food preparation, Jeronimo, Roberto, and Anthony are ready to teach you the skills needed to create your own cured meat reserve. We hope that you will come and join us for this 3-day workshop where you will be able to participate in the butchering of a whole heritage breed pig, sustainably raised at Casitas Valley Farm. You will go home with a share of cured meat from the course to start your own aging room.

If you have any questions or would like more information, please contact us at:
info@regeneartiveearth.com | (805) 649-8179

Schedule

Day 1

- Make blood sausage
- Breakdown Carcass into primal and sub-primal cuts
- Salt Preservation (Capicola, Prosciutto, Bacon, Loin)
- Pâté Preparation

Day 2

- Debone all meats
- Prepare ground meat
- Sausage Making (Spanish Style Chorizo, fresh & dried, Fine salami, Calabria salami)
- Mix and refrigerate sausage blends

Day 3

- Stuff sausages
- Render fat
- Package meats



Registration: www.CasitasValley.com