



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

Hog butchering 101 for 4-H

Whether you're growing your own hogs for meat, or planning to take them to auction, raising your own animals can be a great and rewarding experience.

One roadblock often faced by hog producers 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, and the knowledge of how to break down an animal on their own!

When:

August 18, 2024

9:00 am - 10:15 am

Where:

MeatWorx Butcher Shop

408 W B Ave.

Drain, OR 97435

Registration:

Open to the Public Registration

Ends August 9, 2024

Cost:

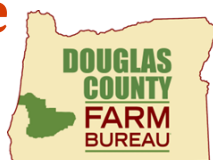
\$30 Per Person

More Information:

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<https://beav.es/iHt>



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