

BUTCHER YOUR OWN SIDE OF **PORK**
AT THE —

Whole Hog Break Down!

a **BADGER MEAT SCIENCE CLUB**
fundraiser

The workshop will teach how to butcher a full side of pork and learn the origin of cuts along with a variety of cutting techniques.

2.5 HOUR WORKSHOP | \$175 REGISTRATION
THURSDAY, FEBRUARY 22 6-8:30PM

Upon completion, participants will take home: pork chops, ribs, roasts, steaks, tenderloin, and supplemental reading materials. Ham & bacon will be an additional \$25 processing fee and must be picked up at a later date.

**FOR REGISTRATION FORM
CONTACT**

<https://docs.google.com/forms/d/e/1FAIp>

