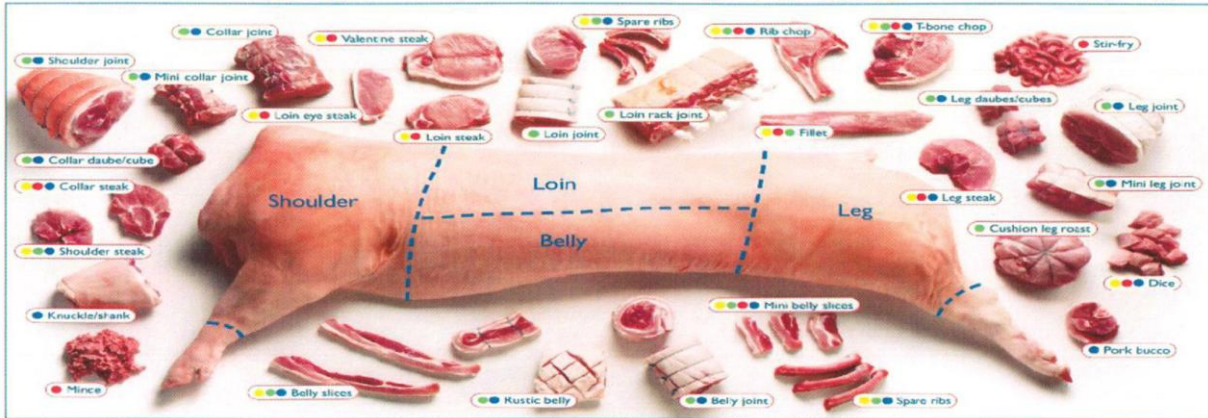


Butchering Class

● Grilling & BBQ'ing ● Roasting ● Frying & Stir-frying ● Slow Cooking



Want to learn the art of Butchering? Ever wondered where certain cuts come from?

Come join us for a morning of whole animal Butchering. Galvinell's is proud to introduce an unrivaled hands-on meat experience with our premiere butcher. We welcome everyone with a wide range of culinary and carnivorous backgrounds who have passion or simply a curiosity for the art of butchery. This 3 hour class as we guide you through the process from the moment the hog carcass is delivered to when it reaches your taste buds!! Including how to make Bacon, sausage, and Hams. Cost is only \$159 per person, this is a fast paced class and note taking is advised

www.Galvinell.com

467 Ragan Road, Conowingo MD. 21918

1-410-378-3032

Galvinell Meat Company Presents

@ 461 Ragan Road, Conowingo, MD 21918

Butchering Class: 9/17/16



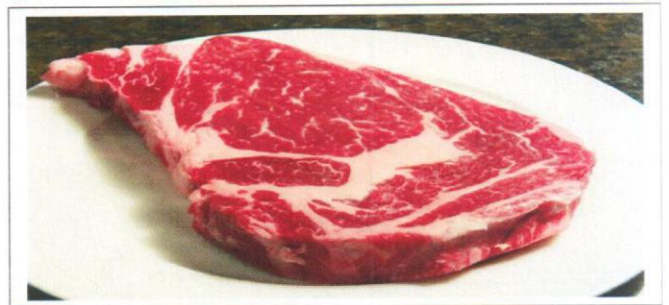
Because a more educated consumer is our goal, Great for Beginners, Hunters, Survivalists, and average homeowners. This class is a ton of instruction, with limited hands on due to the hazards associated with knives and grinders

Learn how to break a whole animal into primal cuts

Beef, Pork, Lambs, Goats, Deer

Learn how to break primal parts into retail cuts

Steaks, Roasts, Bacon, Cubes, Etc.



Learn how to make finished products such as sausage, Hamburger, and Scrapple

Learn the proper ratio for great sausage (a \$99 Class)

Learn to utilize all parts of the animal for limited waste



All for **only \$159.00** normally a \$259.00 class

Call 1-410-378-3032 to reserve your spot today