



6 New Butchering Classes

with
Gourmet Butcher Cole Ward
at

GREEN TOP MARKET

639 Morrystown Corners & Stagecoach Road, Morrisville VT

Series 2

Tues. – Jan. 12, 19, 26 & Tues. – Feb. 02, 09, 16
5 pm - 8 pm

Jan. 12 - Beef Hind Quarter

Learn to divide a Hind Quarter into primal cuts as well as specialty retail cuts you won't find in a supermarket; Also learn to carve the best Sirloin, T-Bone or Porterhouse.

Jan. 19 - Beef Fore Quarter

Learn to divide the Fore Quarter into its best primal cuts as well as some favorite retail cuts like Rib Eye, Flat Iron, Delmonico, Chuck and Shoulder Roasts.

Jan. 26 - Whole Pig

Learn to carve a whole pig into primal & special cuts you won't find in supermarkets. Benefit from this when you process a pig at home, and have more knowledge when dealing with a processing facility.

Feb. 02 - Sausage Making

Cole Ward makes the best sausages and now is your chance to learn from the master himself in this three hour sausage making class. You will prepare Italian, Chorizio & Breakfast in a Bag. Includes recipes & sausage tastings!

Feb. 09 - Whole Pig Refresher

You will really know everything about carving and processing pork after this class.

Feb. 16 - Whole Lamb

Learn how to carve a whole lamb, french a rack of lamb, cut lamb chops, debone a leg of lamb and what parts to process into ground lamb. You will receive several recipes for lamb sausages.

\$75.00 per class - 6 classes \$390.00

All classes prepaid a week in advance by credit card, cash or check to Green Top Market.

Register Now! Space is Limited.

802.888.8883 info@greentopmarket.com