



## **GO THE WHOLE HOG!**

**Following the tremendous success of *Go the Whole Hog* as part of the 2010 Melbourne Food and Wine Festival we are pleased to announce the following dates in 2011**

Please go to your preferred dates below for availability & to book.

**A butchery, cooking and tasting class all in one!** Using a whole local hog, Chef [Peter Ford](#) instructs you in the craft of nose-to-tail butchery. In hands-on instruction over 2 days, you will learn how to prepare your hog for bacon, sausages, roasts, terrines, rillettes, prosciutto and pancetta to name a few.

The WHOLE HOG 2011 is at the Pavilion, Brim Brim Gardens, Buninyong, Victoria.

The days begin at 9am with welcome refreshments & finish at 4.30pm. You will learn new skills, take away an apron, recipes and tastes. For more information, please call Peter on 0410331146

### **2011 Calendar**

[16 & 17 April](#)

[14 & 15 May](#)

[18 & 19 June](#)

[16 & 17 July](#)

[20 & 21 August](#)

[17 & 18 September](#)

Price : \$750.00 incl GST per person

Numbers limited to 8.

[Brim Brim Gardens](#) offers superb B & B accommodation.



## The Whole Hog 2011 Buninyong

### DAY 1

- 9am Arrival, refreshments & housekeeping
  - Provenance of pigs & breeds
  - Knife session ( byo favourite knife) safety, cleaning, sharpening
  - Butchery-breaking down the beast
- Morning Tea
  - Identify cuts, uses
- Lunch & discussion
  - Prepare terrines, brawn, and bacon
- Afternoon tea
  - Plan your cotechino, trussing the shoulder & hock
- 4-5pm- debrief & refreshments in the Arbour

### DAY 2

- 9am Coffee/tea, recap DAY 1 & plan today,
  - Cooking day, refining your skills
- Morning tea
  - Preparing lunch & your take home packs
- Late Lunch in Brim Brim dining room
- Finish at 4.30 pm