

“Trealy Farm make the best artisan charcuterie in the UK”Hugh Fearnley-Whittingstall

A Day at the Gower Wildflower & Local Produce Centre with

TREALY FARM

CHARCUTERIE

Monday 8th February 2010



At Trealy Farm Charcuterie we combine innovative technology with traditional methods. Our unique award winning products include British & Continental sausages, cooked meats, hot smoked sausages, salami and air dried meats.

The day has been designed for those who wish to learn about how to make charcuterie, fresh sausage and pates. The day will comprise a mix of teaching, demonstration, discussion and practical experience.

The day will last from 10.00am to 4.30pm with a three course lunch and produce to take away included.

Part 1: Getting to Know Each Other

Part 2: Meat Preparation

Part 3: Curing

Lunch

Part 4: Sausages & cooked Charcuterie

Part 5: Tastings

Cost £119 inclusive of VAT

Book at our Centre or call

01792 298496

