

2016 CLASS SCHEDULE



BLUESCREEK FARM MEATS

Sausage Making
Thursday, May 19, 2016
6:30pm-9:30pm
Plain City

Get hands on with this intimate class. Bone out your own pork shoulder, grind, mix your seasoning in, stuff and link your sausage. Then take it home with you! Make a 6 lb. batch of pork sausage you can share with your closest friends & family!
\$175

Breaking Down the Hog
Tuesday, June 7, 2016
6:30pm-9:30pm
Plain City

Breaking down a half hog has never been so much fun! Enjoy this participant driven class that will help the novice cook and shopper to experienced chef. Learn where the different cuts come from as well as cooking techniques to improve your time in the kitchen. Note taking materials are provided.
\$175

Beef (Part 1)
Wednesday, July 13, 2016
6:30pm-9:30pm
Plain City

Learn about the front half of the beef. From the individual cuts to cutting techniques and cooking recommendations. This is a class for all levels. Note taking materials will be provided. Also, enjoy \$10 in beef to take home with you.
\$90

Mock Deer
Tuesday, August 16, 2016
6:30pm-8:30pm
Plain City

Get the basics of processing your own deer. We will be using a lamb to help guide us through this meat cutting adventure. A perfect class for the hunter gatherer type!
\$100

Beef (Part 2)
Wednesday, July 20, 2016
6:30pm-9:30pm
Plain City

Learn about the back half of the beef. From the individual cuts to cutting techniques and cooking recommendations. This is a class for all levels. Note taking materials will be provided. Also, enjoy \$10 in beef to take home with you.
\$90

Beef (Part 3)
Wednesday, July 27, 2016
6:30pm-9:30pm
Plain City

Learn how to utilize your beef in the kitchen! From beef stock to rendering your own lard! This class will get your mental juices flowing! Also, enjoy \$10 in beef to take home with you.
\$50

Elite Sausage Making
Saturday, September 24, 2016
3pm-7pm
Plain City

Take our Sausage Making Class a step farther. This hands on experience is for the adventurous soul who is ready to conquer more than just pork.

6 lb. Batch of Pork & 6 lb. Batch of Lamb \$225 / person
6 lb. Batch of Pork & 6 lb. Batch of Beef \$225 / person
6 lb. Batch of Lamb & 6 lb. Batch of Beef \$250 / person

Butcher for a Day
Custom Schedule
Plain City Location

Tuesday or Thursday
(8am-1pm)
Scheduled in advance.

You become the butcher for this hands on, one-on-one, learning endeavor. Five Hours of one-on-one guidance from David Smith; Master Butcher & Owner. Then, take home a piece of meat that you've helped process. (Approximately \$20 value).
Perfect for all levels.
\$299

Class Cancellation Policy:

Greater than 2 weeks notice = full refund

Greater than 1 weeks notice = 50% refund

Less than 1 weeks notice = No refund

All classes are transferrable to someone else, at no extra charge, if you notify us in advance.