



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 (click date below to book!)

[16 & 17 April](#) **BOOKED OUT!**

[14 & 15 May](#)

[18 & 19 June](#)

[16 & 17 July](#)

[20 & 21 August](#)

[17 & 18 September](#)

Price : \$750.00 incl GST per person

Class Numbers limited to 8.

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



The Whole Hog 2011 Buninyong

[Click here to book via Brim Brim Gardens](#)

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