



## 2019 SPRING CLASSES

### Butcher & Fresh

Just what you need to be prepared for hunting season. Spend the morning breakin' down a carcass and the afternoon mixin', stuffin' and linkin' sausage! Instructional Butchering & Hands-On Sausage

### Fresh & Smoked Sausage

When you want a hardcore class to learn both Fresh and Smoked sausage techniques... look no further! Learn all of the components to make a consistently wonderful sausage.

### Processing Day

Just when you thought it couldn't get any better! This ambitious class will take you thru the motions of making your own Jerky, Bacon and Ham. Get to know terms like slicin', marinatin' and pumpin'. Learn how to create your own flavors.

### New! Short Short/Custom Courses

Fast and fresh, just the way we like 'em! These special short courses are a great intro to fresh sausage making. Join us on a week night and keep your weekends free for huntin', campin' and gallavantin'!

### CALGARY LOCATION 4840 – 52 Street S.E.

*Time: Saturdays & Sundays from 9am to 3pm  
Wednesdays & Thursdays 6pm to 9pm*

*Please advise of any allergies at time of booking*

| Date  | Cost  | Class                             | Instructor |
|---|-------|-----------------------------------|------------|
| Sat, Jan 26   | \$120 | Fresh/Smoked                      | Chris      |
| Sat, Feb 9  | \$120 | Fresh/Smoked                      | Aaron      |
| Wed, Mar 13   | \$60  | <b>NEW!</b> Halal Class           | Chris      |
| Sat, Mar 16   | \$120 | Fresh/Smoked                      | Chris      |
| Sun, Mar 17   | \$120 | Processing Day<br>Ham/Bacon/Jerky | Chris      |
| Sat, Mar 23   | \$120 | Fresh/Smoked                      | Aaron      |
| Sat, Apr 6  | \$120 | Fresh/Smoked                      | Chris      |
| Sun, Apr 7  | \$120 | Processing Day<br>Ham/Bacon/Jerky | Chris      |
| <b>Sat, Apr 27      Hibernation Event      Aaron/David</b>      |       |                                   |            |
| <b>Fresh Sausage Making &amp; Beer Pairing</b>                  |       |                                   |            |
| <b>Beer &amp; Brats</b> <i>In Partnership with Olds College</i> |       |                                   |            |
| AM Session Inc. Lunch, Cost TBA                                 |       |                                   |            |
| PM Session Inc. Dinner; Cost TBA                                |       |                                   |            |
| Sat, May 11   | TBA   | <b>NEW!</b> 4H Kids Day           | Chris      |
| Sat, May 25   | \$120 | Fresh/Smoked                      | Aaron      |

#### Register today!

Call 403-444-2877 or 1-877-736-7287  
Ask for Jenn or Liz  
Read more about our instructors online

### EDMONTON LOCATION 10456 – 170 Street

*Time: Saturdays from 9am to 3pm*

*Please advise of any allergies at time of booking*

| Date        | Cost  | Class        | Instructor        |
|-------------|-------|--------------|-------------------|
| Sat, Jan 19 | \$120 | Fresh/Smoked | Brian             |
| Sat, Feb 2  | \$120 | Fresh/Smoked | Brian             |
| Sat, Feb 23 | \$120 | Fresh/Smoked | David <b>NEW!</b> |
| Sat, Mar 9  | \$120 | Fresh/Smoked | Brian             |
| Sat, Mar 23 | \$120 | Fresh/Smoked | David <b>NEW!</b> |
| Sat, Apr 6  | \$120 | Fresh/Smoked | Brian             |

#### Register today!

Call 780-444-0829 or 1-888-828-7336  
Ask for Amanda  
Read more about our instructors online

*Did you know...  
We can accommodate  
unique requests for  
groups or team building!*

Pre-Registration is required as the classes fill quickly! Call 2 days prior to class for Exchange or Refund.  
Class Dates are Subject to Change. Refer to [www.highcaliberproducts.com](http://www.highcaliberproducts.com) for Commonly Asked Questions or Call Us!

Calgary/Edmonton | 1.877.736.7287 | [www.ctrca.com](http://www.ctrca.com)

