



2019 FALL CLASSES

Make Your Own 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.

CALGARY LOCATION 4840 – 52 Street S.E.

Time: Saturdays from 9am to 3pm
Please advise of any allergies at time of booking

Date	Cost	Class	Instructor
Sat, Sept 21	\$130	Fresh/Smoked	Aaron
Sat, Oct 5	\$130	Fresh/Smoked	Aaron
Sat, Oct 19	\$130	Fresh/Smoked	Aaron
Sat, Nov 9	\$130	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, Sept 28	\$130	Fresh/Smoked	Brian
Sat, Oct 5	\$130	Fresh/Smoked	Brian
Sat, Oct 19	\$130	Fresh/Smoked	Brian
Sat, Nov 2	\$130	Fresh/Smoked	David
Sat, Dec 7	\$130	Fresh/Smoked	Brian

Register today!

Call 780-444-0829 or 1-888-828-7336
Ask for Amanda
[Read more about our instructors online](#)

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 for [Commonly Asked Questions](#) or Call Us!

Calgary/Edmonton | 1.877.736.7287 | www.ctrca.com

