



2020 SPRING 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, Feb 22	\$130	Sausage Class	Aaron
Sat, Feb 29	\$130	Sausage Class	Aaron
Sat, Apr 18	\$130	Sausage Class	Aaron
Sat, Apr 25	\$130	Sausage Class	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 unless otherwise indicated
Please advise of any allergies at time of booking

Date	Cost	Class	Instructor
Sat, Jan 18	\$130	Sausage Class	Brian
Sat, Feb 22	\$130	Sausage Class	Brian
Fri, Mar 13 (1-4)	FREE	Demo Ham/Bacon	Brian
Sat, Mar 14	\$130	Sausage Class	Brian
Sat, Mar 28	\$130	Sausage Class	Brian
Sat, Apr 4 (9-1)	\$65	Pepperoni/ Salami Mini Class	Brian
Sat, Apr 18 (9-1)	\$65	Jerky Mini Class	Brian

Register today!

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

“Excellent. Very well coordinated and informative, hands on”

***“Have eaten sausage all my life, but never knew how it was made.
Great lunch! Awesome way to try out the sausage we are making!”***

***“Very well put together and presented. Provided all answers,
left me confident to move on and feel positive about the process...”***

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.highcaliberproducts.com

