



## 2023 FALL CLASSES

### 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.

### Custom

Did you know that you can book a private class for your team or group? Our instructors can customize the lesson for your desired outcome.

Contact us for more information.

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

*Time: Saturdays from 9am to 3pm*  
*Cost: \$160.00/person full day*

Date	Class	Instructor
Sat, Aug 19	Fresh/Smoked	Aaron
Sat, Sept 23	Fresh/Smoked	Aaron
Sat, Oct 14	Fresh/Smoked	Aaron
Sat, Oct 28	Fresh/Smoked	Aaron
Sat, Nov 4	Fresh/Smoked	Aaron
Sat, Nov 18	Fresh/Smoked	Aaron

#### Register now!

For further information call:  
403-444-2877 or 1-877-736-7287  
Ask for Liz or Stephanie  
[Read more about our instructors online](#)  
[FAQ](#)

### EDMONTON LOCATION 10456 – 170 Street

*Time: Saturdays from 9am to 3pm*  
*Cost: \$160.00 per person full day*

Date	Class	Instructor
TBD		

#### Register now!

For further information call:  
780-444-0829 or 1-888-828-7336  
Ask for Amanda  
[Read more about our instructors online](#)  
[FAQ](#)



### CLASSES ON DEMAND

Pre-recorded instructional video series.

Join Aaron in High Caliber Kitchen in Calgary. Buy the whole series or just hop on for the help you need! *Check it out under "Instruction & Tutorials" in the Product section of our site or [click here](#)*



Pre-Registration is required as the classes fill quickly! Call 2 business 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 | <https://highcaliberproducts.com/>**