

2024 WINTER/SPRING 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, Jan 13	Fresh/Smoked	Aaron
Sat, Jan 27	Fresh/Smoked	Aaron
Sat, Feb 10	Fresh/Smoked	Aaron
Sat, Feb 24	Fresh/Smoked	Aaron
Sat, Mar 16	Fresh/Smoked	Aaron
Sat, Apr 13	Fresh/Smoked	Aaron
Sat, Apr 27	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	Instructo
TRD		

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 for <u>Commonly Asked Questions</u> or Call Us!