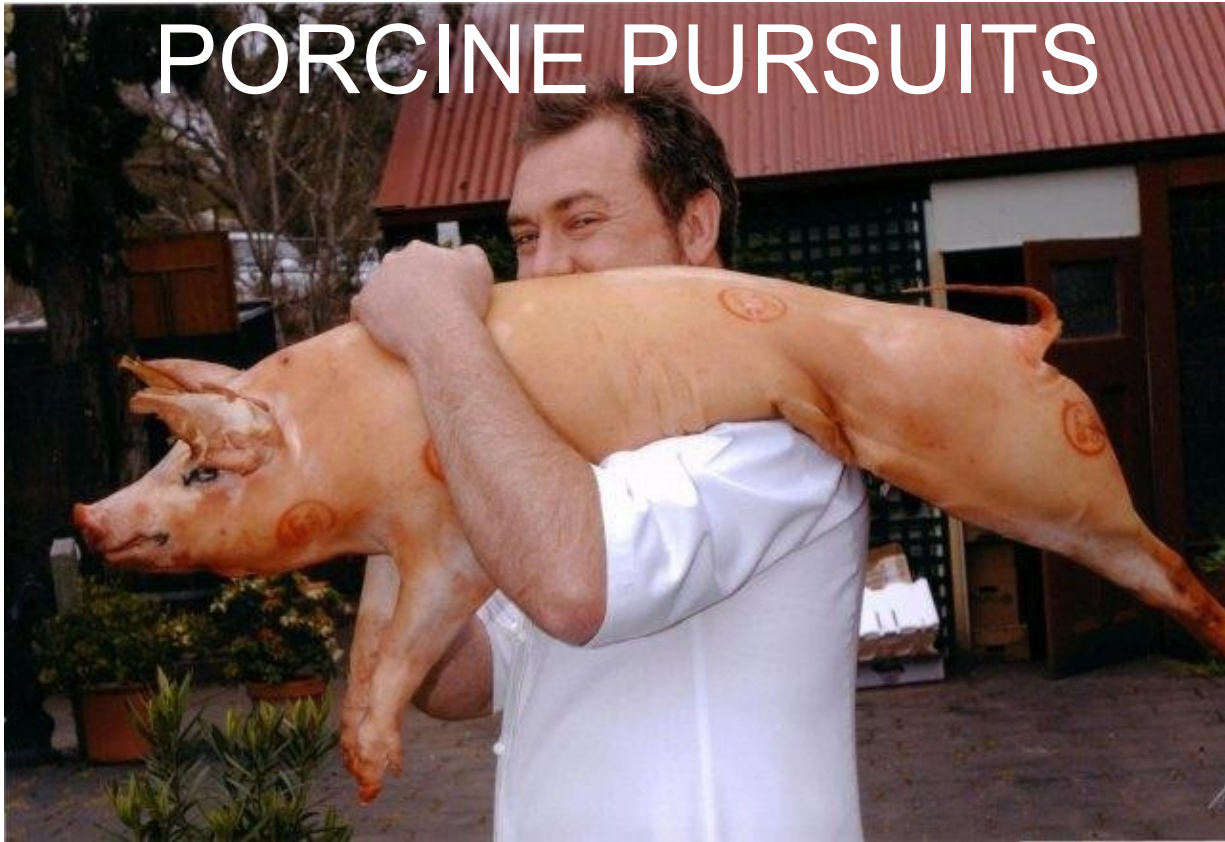


PORCINE PURSUITS



Hosted by Richard Hauptmann
Jam Lady Jam & Handmade in Healesville
&
Sean O'Brien of Barrique Wine Store
&

A very tasty Rare Breed Large Black Pig, lovingly grown by Christine Ross
From Eastwind Rare Breeds Farm

This is a one day workshop
run in the heart of Healesville and is for people who love pork!

A hands on demonstration in which participants learn to breakdown a pig and
make their own sausages, bacon, pancetta, prosciutto, salami, brawn, rilette and
plenty more!

Arrive for breakfast of Large Black Pig Bacon and Free Range Eggs and leave at
5pm with recipes and samples of your work during the day, armed with all the
knowledge you will need to make your own at home.

Lunch consists of "said" delicious Large Black Pig
with seasonal produce and some lovely wines from Barrique Wine Store.

SUNDAY 1ST APRIL 2012

SUNDAY 6TH MAY 2012

SUNDAY 3RD JUNE 2012

SUNDAY 1ST JULY 2012

SUNDAY 5TH AUGUST 2012

Maximum places each day is 12 people \$200 p/person
9am start – 5pm finish

8 Manse Street, Healesville
For Bookings call Sean 5962 6699
Or Richard 5962 2481