

AN EDUCATIONAL EVENT
BROUGHT TO YOU BY:



ROCK HILL HERITAGE
FARM OF HERSHEY, LLC

MASTERING CURING, SAUSAGE,
SALAMI & CHARCUTERIE



-APRIL 11-13, HERSHEY, PA-



CLASS MENU

-Full Pass: \$1,200 per person for all 3 days
(3 breakfasts, 3 lunches, 2 dinners, finale charcuterie
spread, all recipes) *Discounted- 2 passes for \$2,000

-Day Pass: \$500 per day - available for Day 1
(April 11) and/or Day 2 (April 12).
Each day includes breakfast, lunch, and dinner

-Two Day Pass: \$900.00 April 11-12
Each day includes breakfast, lunch, and dinner
*Discounted-2 passes for \$1,600

All Passes Include:

-Farm to Table Meals: Highlighting cuts, class features,
charcuterie and cured meats complimenting the class

-Beverages: Kombucha, nitro & hot coffee, tea, water


-Snacks: additional healthy snacks will be provided
throughout the course

TICKETS CAN BE PURCHASED VIA:
ZELLE, VENMO, CHECK

**Contact us to Purchase Passes
or with Questions:**

 717-686-2792

 Hershey, PA, 17033

 rockhillfarmers@gmail.com



This class is for foodies, families, and farmers who want to respect, honor, and utilize the whole animal to create nutrient-dense and delicious food. For farmers, this is an invaluable opportunity to create additional value-added products for their customers without relying on local butcher expenses or timelines and add to your profit margin. Join us in Hershey, Pennsylvania, as we host our 6th farm-to-table class with the nationally renowned educators, Hand Hewn Farm, celebrating education, amazing food, the pig, community, and the preservation of heritage skills and traditions for generations to come!

ABRIDGED CLASS ITINERARY

Day One: Breakdown & Curing

- Carcass Breakdown Demo – Learn to prepare:
- Prosciutto, Culatello, Fiocco, Capicola, Pancetta/Bacon, Hocks, Lonza, Guanciale
- Curing Science Fundamentals – Master curing techniques, safety, and aging for flavor.
- Hands-on curing practice with whole-muscle cuts.

Day 2: Sausage & Salami Crafting

- Break down carcass for salami, sausage, and rillette.
- Learn sausage science: grading, measuring, grinding, mixing, and stuffing.
- Start rillette cooking and prepare salami for fermentation.

Day 3: Finishing Touches & Charcuterie

- Finish rillette and pack jars.
- Craft, stuff, and ferment salami with expert guidance.
- Wrap up with a Q&A session. Create and enjoy a charcuterie masterpiece with cured meats, cheeses, and breads.

“...for today we celebrate again our lives’
wedding with the world, for by our hunger,
by this provisioning, we renew the bond.”--
Wendell Berry