

Hickory Hill Smokehouse LLC

(518) 875-6048

3 Courtney Dr, Delanson, NY 12053

How to Make Smoked Sausage

Topics include: Grinding, Seasoning, Mixing, Stuffing, Curing and Smoking

Class Date of interest: Saturday, July 21, 2018

Program Hours: 9am-5pm with a mid-day break

customerservice@hickoryhillsmokehouse.com

Registration Form (please print):

Your Name: _____

Phone Number: _____

Email Address: _____

Address: _____

City

State

Zip

Special Needs or Accomodations:

Is there any specific topic you would like us to cover?

*Mail this form & \$249/per person registration fee payable to:

Hickory Hill Smokehouse

* Fee is non-refundable, but may be applied as a credit for another workshop within 1 year.

Things to consider:

Class size is limited to 6 participants - don't wait to sign up!

You must be 18 years old to participate.

While chairs will be available, you will be on your feet for most of the time and should wear comfortable shoes.

Dress as room temperature is air-conditioned.

Complimentary coffee, bottled water & snack is included. Lunch on your own.

You will take home the sausage we make, about 5 lbs per person!

Note: You will be working around commercial equipment. Hickory Hill Smokehouse assumes no liability for injury. By virtue of remitting payment you agree to the terms and conditions stated herin. Rev. † 6/12/2018