

Hickory Hill Smokehouse LLC

(518) 875-6048

3 Courtney Dr, Delanson, NY 12053

How to Make FRESH Sausage

Topics include : Grinding, Seasoning, Mixing, Stuffing, Storage, Sanitation/Safety,
and basic knife skills including sharpening techniques.

Class Date of interest: Saturday, September 16, 2023

8:30am-11:30am (approximate ending time)

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 & \$200/per person registration fee payable to:

Hickory Hill Smokehouse LLC

* 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 4 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 warm as room temperature is on the cooler side.

Complimentary coffee, bottled water & snack is included.

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 herein. Rev. 4/30/2023