

Pig Butchering Demonstration



**Sunday, November 6, 2011
9 AM - 4 PM**

In Pittsfield, NH

Join long-time professional backyard-livestock slaughterer/butcher, Victor Huse, and Dot Perkins of UNH Cooperative Extension for a live demonstration of Pig Butchering. This is not a hands-on workshop, but a demonstration/ field trip. You will learn how to raise a piglet to slaughter weight, kill a pig in a humane and efficient manner, and how to cut a pig up in a backyard situation and also what happens at a custom cut shop.

Then the group will leave by bus to deliver the pigs to a custom cut shop in Loudon, NH, where Everett and Shirley Gage will give a tour of the shop and explain the process of turning pork into something you would expect from the grocery store.

Following the tour at the Gages, the group will travel to Fox's smoke house in Canterbury, NH for a tour of their facility. No doubt many questions and answers will be discussed on the trip back to Pittsfield to round out the day. **Please bring your own lunch**, as this will be an all-day event. This workshop is focused on helping the first time pig grower understand the costs and logistics of putting their own pork on the table.

The cost for this workshop: \$25.00 and space is limited to 50 people. A \$15.00 non-refundable deposit is required to reserve your spot with the balance due the day of the workshop. Make checks payable to UNH Cooperative Extension.

**For more information and to register, please call Mary at 796-2151
or email her at mary.west@unh.edu.**