*Bring home the bacon*

*A practical workshop on making bacon, salami & chorizo*

*Does the idea of making your own traditionally cured and great-tasting meat products excite you?*

*Could a practical workshop, in which you see how easy it all is, kick-start that hobby?*

*I will be running a one-day practical workshop, which focuses on making bacon, salami, chorizo and a few other meat small goods. You will see a simple set-up for cold smoking and air-drying meat products in action.*

*There will be a maximum of three participants on the day. This ensures a real hands-on experience. Total cost for the day will be $175. This includes breakfast, lunch, and a finishing drink on me at the local pub in Puhoi. The workshop is planned for Saturday the 27h of August.*

*For more information, email me on* [*louistousain@gmail.com*](mailto:louistousain@gmail.com)

*Alternatively, ring me in the evening or weekend on 027 482 2091 or 09 972 3390*

