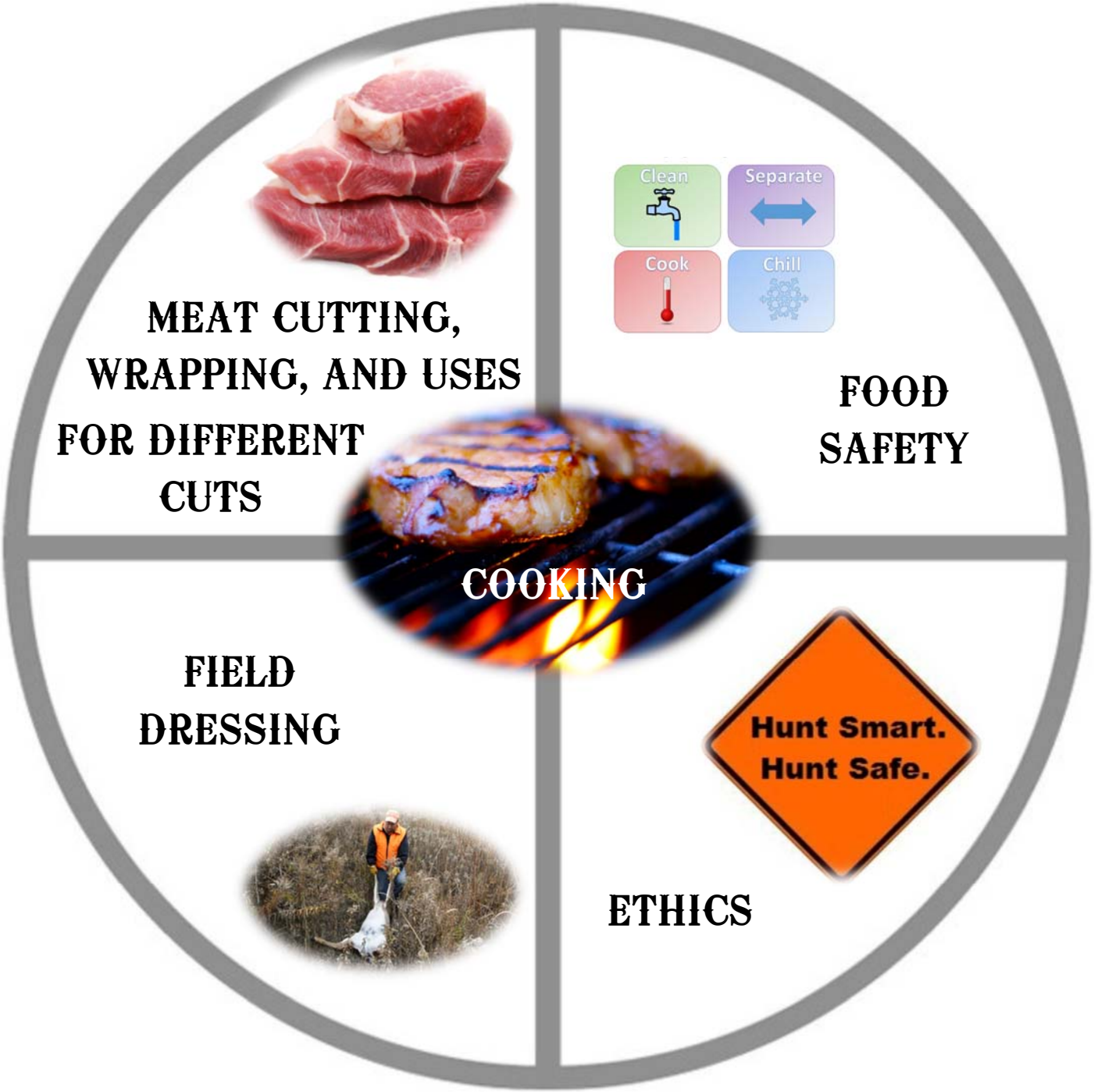
Join us for this new workshop — open to both those who hunt and those who just want to learn more about cuts of meat and how to safely prepare them.

Presenters will take you from the beginning, when you first kill your animal and discuss safe field dressing and proper disposal. This will be followed by a demonstration on cutting and wrapping meat, and uses for the different cuts of meat. Next, we will discuss the safe handling and cooking of meat.

We will have all workshop participants help prepare one of several kinds of meat dishes using different methods of preparation. Then, you guessed it, you get to sample them all for lunch!



*Please return this form with your registration fee:*

Name _____

Phone _____ Email _____

Address _____

This is a "hands on" workshop. Pre-registration is required so we will have enough supplies for all to participate.

**Cost:** $10 per person or $25 per family (minimum age of 10 years old)

**Registration Deadline:** September 7

**Class is limited to:** 25 participants

**Lunch:** will be provided

If you have questions, please contact Surine Greenway, surineg@uidaho.edu or Scott Jensen, scottj@uidaho.edu, 208-896-4104.

University of Idaho Extension

*Persons with disabilities who require alternative means for communication or program information or reasonable accoodations need to contact Debbie Titus at least one week in advance at PO Box 400, Marsing, ID 83639, 208-896-4104 or owyhee@uidaho.edu*

# HUNT

# TO

# HOME

# WORKSHOP

**Saturday, September 10, 2016**

**9:00 a.m. - 2:00 p.m.**

**Owyhee County Extension Office**
**238 8th Avenue West, Marsing**