



The Journey of the Butcher's Apprentice: Old World Traditions with a Master of the Craft

June 25th - June 28th at The Art Institute of California, Sacramento

*featuring Francois Vecchio
Charcutier. Salumiere. Wurstmmeister.*

Brought to you by [The El Dorado Meat Collective](#) & [Hank & Hazel's](#)

Sponsors: The International Culinary Institute at the Art Institute of Sacramento, Verne Maranda & Sons, Whole Foods, Sacramento Natural Foods Co-op, Overseas Casings, Slow Food Gold Country, Slow Meat, and The Butcher's Guild

Wednesday June 24

5PM-7PM ARRIVAL RECEPTION *Meat and greet with your fellow apprentices over sausage and beers at [The Block Butcher Bar](#) in mid-town Sacramento.*

Thursday June 25

8:00AM CONTINENTAL BREAKFAST Network with fellow apprentices and your teacher, Francois Vecchio, over a light breakfast at the Culinary Institute.

9:00AM BUTCHERY DEMO Francois demonstrates a proper pig breakdown focusing on hand trimming/sorting for further processes, also discussing differences in the American farming/slaughter/processing systems with those in Europe.

12:00PM LUNCH Culinary instructor and butcher, Mike Mitchell, preparing lunch for the students at the Culinary Institute.

1:00PM HANDS ON: BUTCHERY Participants will work in teams of two, together breaking down a side of pork, trimming, sorting and weighing meat to prepare for the next day's production.

OFFAL and HEADCHEESE Atriaux, the butchers treat, with liver, tongue, hearts, etc., herb spiced and wrapped in caul fat, will be prepared for tasting. Brine heads for headcheese to be prepared later.

6:00PM DINNER [Masullo's wood fired oven](#), Slow Food Awarded Establishment

Friday June 26

8:00AM	CONTINENTAL BREAKFAST	Network with fellow apprentices and your teacher, Francois Vecchio, over a light breakfast at the Culinary Institute.
		Finish any loose breakdown\sorting from Thursday. Bones and skin go the stock pot. Well cleaned skin will be demonstrated as "skin block" a juicy enhancer for a further use. Leaf lard to the pot for rendering and cracklings.
9:00AM	HANDS ON: PRODUCTION	Yield Analysis, after full breakdown and sorting into totes students to prepare spices for jamons, coppas, whole muscles. Boudin, a blood sausage will be prepared. Prepare Sacisson de Lyon & Mortadella di Fegato (stuffed in crespone) and start fermentation.
12:00PM	LUNCH	Culinary instructor and butcher, Mike Mitchell, preparing lunch for the students at the Culinary Institute.
1:00PM	HANDS ON: PRODUCTION	Prepare pate en croute, breakfast sausage, pate de champagne.
6:00PM	DINNER	Mulvaney's , Slow Food Awarded Establishment

Saturday June 27

8:00AM	CONTINENTAL BREAKFAST	Network with fellow apprentices and your teacher, Francois Vecchio, over a light breakfast at the Culinary Institute.
9:00AM	HANDS ON: PRODUCTION	Prepare Felino and Finocchiona salami.
12:00PM	LUNCH	Culinary instructor and butcher, Mike Mitchell, preparing lunch for the students at the Culinary Institute.
1:00PM	HANDS ON PRODUCTION	Prepare Cotechino in beef middles, and mortadella and fleiskhaese in the bowl chopper.

6:00PM DINNER

You will enjoy products produced at the seminar as they are incorporated into a special benefit dinner: **Summer Dinner on the Farm** featuring [Chef Michael Tuohy of Legends Hospitality](#) in support of the [Center for Land Based Learning](#).

Sunday June 28

8:00AM CONTINENTAL BREAKFAST

Network with fellow apprentices and your teacher, Francois Vecchio, over a light breakfast at the Culinary Institute.

9:00AM HANDS ON: PRODUCTION

Prepare Ndjua in Crespone casing, a more difficult casing to stuff and tie, and real frankfurters.

12:00PM LUNCH

Culinary instructor and butcher, Mike Mitchell, preparing lunch for the students at the Culinary Institute.

1:00PM HANDS ON PRODUCTION

Prepare Salame Toscano & Milano.

4-6:00PM CLOSING CELEBRATION

Our last time together tasting products made at the seminar

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