



Hog Processing Workshop

Wednesday, August 24, 2016

9am – 4pm

SUNY Cobleskill; Cobleskill, NY

Want to learn about various cuts of pork?

Looking to be more confident when selling your meat cuts?

Wondering how to get the most return on investment for your product?

Harvest New York, in collaboration with SUNY Cobleskill, is offering this workshop for animal producers on hog processing and meat cutting to maximize profit!

Classroom materials and lunch are provided.

Register at www.cobleskill.edu/workshops

Call: 518.255.5528 – Office of Professional and Continuing Education

Price: \$50

Space is limited, register today!



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