February 3: What can you do with Meat? CCE Canton
February 8-9: PCQI for Animal Feeds, Albany
February 12: Value Added Meat and Dairy Workshop, Lowville
February 15-16: PCQI for Animal Feeds, Albany
March 2: Hog Processing Workshop, SUNY Cobleskill
March 10: Sausage Making, CCE Canton
April 3-4: HACCP for Meat and Poultry, Cornell
April 5-6: PCQI for Human Foods, Cornell Please do not list this course, it is for Cornell students only.
April 7: Jerky Making, CCE Canton
April 20: Beef Processing Workshop, SUNY Cobleskill
April 21: Meat workshop, CCE Canton
May 2-3: Cured Meats Workshop, Cornell
August 15-16: PCQI Human Foods, Cornell This course will be held at NYS Ag & Markets in Albany
September 14: Lamb/Goat processing workshop, SUNY Cobleskill
November 5: Small Scale Charcuterie, Cornell
December 11-12: PCQI Animal Feeds, Cornell

For more information see contact information below.

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