MONTANA STATE UNIVERSITY **CHARCUTERIE SHORT COURSE**

UNE 26 & 27

BOZEMAN, MT

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STATE UNIVERSIT

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PROGRAM

SPEAKERS Dr. Dana Hanson & Dr. Jonathan Campbell Current instructors of the National Salumi 101 Hands-on production of salami | Meat product evaluation Safety of dry cured products | Production equipment | Site visits **COST OF ATTENDANCE** * \$200 PER

Funding assistance is available through the Western SARE Meat and Poultry Project

REGISTRATION

SEE ATTACHED FORM

MAIL OR EMAIL

DR. JANE ANN BOLES jboles@montana.edu

> TOMMY BASS tmbass@montana.edu

PERSON

UPPORT FOR THIS PROGRAM IS PROVIDED BY USDA NIFA SPONSORSHIP AWARD #2022-70420-38269 TO SUSTAINABLE AGRICULTURE RESEARCH AND EDUCATION (SARE)

CHARCUTERIE SHORT COURSE

Thursday, June 26 - Friday, June 27, 2025 Harold Wanke Conference Room | 138 Animal Biosocience Building Montana State University, Bozeman, MT

GENERAL INFORMATION

Dana Hanson and Dr. Jonathan Campbell, current instructors for the National Salumi 101, will lead a two-day workshop for all things charcuterie. Attendees will gain hands-on experience making salami, going on site visits, evaluating meat products, learning safety of dry-cured products and handling production equipment.

COURSE FEE: \$200 per person to be collected at registration.

Includes notebook, product tastings, and parking pass. Each participant is required to pay this amount even if there are multiple registrants from the same company. *Make checks payable to: MSU Animal and Range Sciences.*

Grant funding is available for attendees through the Western SARE Meat and Poultry Processing Project <u>https://animalrange.montana.edu/meat_poultry.html</u>

REGISTRATION DEADLINE: Thursday, May 1

Please fill out form on next page and return it before the deadline. Limited to 25 participants. Class will be cancelled if there are fewer than 10 registrants by May 1.

PROJECTED SCHEDULE: Check In: 8: 15 a.m. Thursday, June 26

Thursday: 8:30 a.m. - 5 p.m. | Friday: 8 a.m. - 5 p.m.

GROUP INSTRUCTORS:

Jane Ann Boles, *MSU Animal & Range Sciences* Thomas Bass, *MSU Extension* Dr. Dana Hanson, *North Carolina State University Extension* Dr. Jonathan Campbell, *Kerres*

LODGING

There are many options, but Bozeman can be busy in spring. Please make your own reservations soon for the best selection. Many offer state or corporate rates for qualifying guests.

For questions and registration information, contact: Jane Ann Boles, jboles@montana.edu or 406-994-7352

CHARCUTERIE SHORT COURSE REGISTRATION FORM

June 26 - 27, 2025

Harold Wanke Conference Room 138 Animal Bioscience Building Montana State University, Bozeman, MT 59717

Fee: \$200/person (Includes notebook, product tastings, parking pass)

Please make check payable to: MSU Animal and Range Sciences. Fee payment can be made on site starting at 8:15 on June 26, 2025.

Please supply the names of all people attending from your company.

Name(s):		
Company:		
Address:		
City/ State:		_ZIP:
Phone:		
Email:	 	

Please reserve a spot for _____ person(s) to attend the Charcuterie Short Course in Bozeman.

NOTE: A receipt for registration with more information will be emailed after the pre-registration deadline.

Please return this form to: Jane Ann Boles, Animal and Range Sciences PO Box 172900, 103 Animal Bioscience, Montana State University Bozeman, MT 59717-2900

Fax: 406-994-5589 | Email: jboles@montana.edu

