

**BUTCHER?
WHOLE-ANIMAL CHEF?
FOOD ENTHUSIAST?**



JOIN US!

MASTER CLASS IN BUTCHERING

Cutting & Preparing Grass-Fed Beef with Kari Underly

The **KITCHEN** at the Boston Public Market

SUNDAY, APRIL 24 | 1-5PM

Join Master Butcher and James Beard Award Nominee Kari Underly for a four-hour demonstration, lecture and hands-on beef carcass breakdown class. The program will include:

- Cutting techniques for butchering into primals and subprimals
- Raising practices, beef quality, and merchandising & menuing
- Hands-on processing of subprimals into popular steaks & roasts, and matching cuts with cooking methods
- Cooking and tasting popular cuts, sampling wines for pairing, and discovering the hidden gems of meat cuts

Participants

Member: \$160;
Nonmember: \$200

Observers

Member: \$40;
Nonmember: \$50

Participants and observers both have the opportunity to **sample various cuts of beef** cooked by Chef Jeff Williams of Chopps American Bar & Grill, and will **sample a selection of wines** curated by Jonathon Alsop of The Boston Wine School who will also join the class!



Kari Underly is the Principal of Range[®], Inc., a firm dedicated to helping companies in the meat industry develop merchandising tools and new market strategies. She speaks frequently on the topic of meat marketing, whole animal utilization and conducts training and education seminars for retailers, foodservice operators, trade associations, culinary students, as well as farmers and ranchers. Kari's book, The Art of Beef Cutting, was nominated for a James Beard Award in 2012.

KITCHEN

Funded by the Beef Checkoff.

For more information, or to sign up, visit
thetrustees.org/kitchencalendar