

FOR IMMEDIATE RELEASE

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Cal Poly to Host Sausage-Making Workshop June 28

SAN LUIS OBISPO — Cal Poly SLOcavore will host a sausage-making workshop from 9 a.m. to noon Saturday, June 28, in the state-of-the-art J & G Lau Family Meat Processing Center on campus.

Taught by Andrew Hosford, manager of the meat processing center and professor of animal science, the workshop will cover the history and art of making sausage. Participants will make sausage from scratch using fresh ingredients, some grown on campus.

Four basic recipes will be taught: breakfast sausage, Italian sausage, linguica and bratwurst. Participants will also receive tips on how to create their own recipes and how to safely prepare sausage at home.

The cost is \$125. Early registration is encouraged; space is limited. Participants can register online through the SLOcavore website at www.slocavore.calpoly.edu.

More information is available on the SLOcavore website and on the SLOcavore FaceBook page at www.facebook.com/calpolyslocavore.

About SLOcavore

Cal Poly SLOcavore is about fostering the special bounty of the Central Coast through its foods, wines, lifestyle and stewardship of the land. SLOcavore's workshops, events and public engagements promotes an insider's taste of the "SLO life." In keeping with the Cal Poly Learn by Doing tradition, offerings focus on experiential education that deepen the understanding of what people see, taste and explore. SLOcavore is a collaboration between Cal Poly Extended Education and the College of Agriculture, Food & Environmental Sciences' Center for Sustainability.

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