

Field to Table Whitetail Deer

Meat Processing

Saturday, January 13, 2024

10:00 am - 4:00 pm

Farm + Food Exploration Center
3400 Innovation Drive, Plover, WI



Join us to discover how you can connect to your food full-circle by bringing it from field to table on your own.

We can all be our own butcher and chef!

Wild game offers diversity in flavors and nutrition. It can be the most local form of food. Hunting provides a meaningful connection to the protein we eat.

This class will be taught by experienced hunters who put time, respect, and high ethical standards into harvesting wild game.

This educational workshop highlights the satisfaction and cost effectiveness of self-processing your harvest. Dedicated hunters with a passion for preparing exceptional food from wild game will lead you in a step-by-step process of how to break down a deer. You will learn how to hang a deer, skin, quarter, cut, trim, and package venison. Instructors will provide the best practices for storing your venison by canning or freezing.

A demonstration of how to clean small game will also be offered, and a Wisconsin Department of Natural Resources Biologist will stop by to answer your questions about Chronic Wasting Disease (CWD). The workshop is open to adults, hunters and non-hunters alike.



Space is limited to 12 participants in this one-of-a-kind BOW-signature program designed specifically for women.

One-Click online secure payment

[Field to Table Whitetail Deer](#)

\$125 registration fee includes food, instruction, use of all equipment, recipes, camaraderie, and fun!

You can also sign up for the Wild Game Cooking class that will be held Sunday, January 14, and receive a \$35 discount -both classes for \$215 [Field to Table + Wild Game Cooking](#)

Questions? Contact pfarrell@uwsp.edu

