

# Wild Game Cooking

Sunday, January 14, 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 preparing locally harvested food.**

**This class will be taught by experienced hunters who put time, respect, and the finest of ingredients into their wild game cooking.** (Lead instructors are ServSafe® certified for safe handling of food.)

Space is limited to 16 participants in this one-of-a-kind BOW-signature program designed specifically for women.

One-Click online secure payment

[Wild Game Cooking](#)

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

You can also sign up for the Field to Table Whitetail Deer processing/butchering class that will be held Saturday, January 13, and receive a \$35 discount - both classes for \$215:

[Field to Table Whitetail Deer + Wild Game Cooking](#)

Questions? Contact [pfarrell@uwsp.edu](mailto:pfarrell@uwsp.edu)

- Do you enjoy cooking with local ingredients?
- Are you interested in having a deeper connection with nature through harvesting your own food?

This educational workshop highlights the elegant diversity of wild game entrees. You will learn the basics of preparing meat from locally harvested wild game to include deer, turkey, pheasant, goose, rabbit, and squirrel.

Participants will get hands-on with preparation and a variety of cooking methods. Prepared dishes will be served throughout the day so that all entrees can be sampled.

The workshop is open to adults 18 and older, hunters and non-hunters alike.



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