Cannon & Cannon Launch Meat School

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A new range of cured meat related culinary courses will be launching in time for Christmas, providing the lucky recipients with the opportunity to choose from a selection of mouthwatering meaty topics and the giver a unique and practical gift idea.

Meat School, the brainchild of British cured meat specialist Sean Cannon, will initially offer courses run from their new purpose built facility in the heart of London's Borough Market as of next year.

Working in partnership with a team of British artisans, Meat School will offer a range of courses and tastings, covering different aspects of the meat industry, including butchery, cured meat production, terrines & pates, pie making and sausage making.

Tutors running the courses will include:

Lisa Scothern

Lisa trained intensively, under the guidance of master butcher Ray Smith of River Cottage fame and his wife Mary. As first year alumini from the only Artisan food educational establishment in the UK, Lisa finished the year with an advanced diploma in artisan food production and a wealth of knowledge from all reaches of the continent. Three years were spent gaining additional business knowledge and tweaking recipes before starting cured meat production as The Sherwood Charcutier.

Lisa is a British Pig Executive accredited sausage and pie judge and offers consultancy to farm shops and deli's, as well as offering a small holders butchery service

Hugo Jeffreys

With a previous life in music and sound engineering, Hugo made the leap into food following redundancy. He has worked with Chef Nuno Mendes, and at the E5 bakehouse. Today he produces cured and fermented meat from the best British animals that he can get his hands on for his company Blackhand Foods.

He firmly believes that throwing away food is a sin, so finds ways to utilise every part of the animal with the very minimum of waste.

Andrew Sharp

Andrew's passions are meat, food and farming. His aim is to pass on the knowledge he has gained over a lifetime working on the land rearing animals; in the trade, building a reputation as an artisanal butcher and as an advocate, of promoting better understanding of the meat we consume.

The first confirmed courses are below. These are all £130 and include a charcuterie gift pack and voucher. **Butchery for Charcutiers**
Core Content:
Knives - Safety/sharpening/skills
Species - Food groups/breed/health status
Slaughter & Maturation
Carcase - Demo only
Shoulders - bone/roll/take home Taught by Andrew Sharp **Pates & Terrines**Core Content Chicken liver pate Smoked ham hock terrine Rillettes Posh scotch eggs (If time allows or as a variation: Haslet, Brawn, Game Terrine) Taught by Lisa Scothern **How to use the Offcuts**
Core Content:
The treatment, preparation and use in recipes for the following items-
Head
Flair fat
Offal Taught by Hugo Jeffreys **How to book**

Each Meat School course will be booked online atwww.cannonandcannon.com/meatschool, with customers choosing their preferred topic and course length

A full day course including lunch, beer and meat to take home will range from £160 - £220, with a half

day course including beer and meat to take home ranging from £80 - £110. A range of shorter introductory tastings and beer/wine pairing talks will also be on offer.

All bookings made in December (only 16 courses available) receive a Cannon & Cannon cured meat selection plus a presentation voucher.

The web site will go live on December 1st with full details and courses to purchase.

Courses will commence week of 22/02/2015

For further details, please contact Andre Dang at Andre Dang Communications.

T: 0208 704 4956

E: andre@andredang.com

Company Contact:

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