

JOHNSON'S of THIRSK

BUTCHERY SCHOOL

LEARN THE BASIC SKILLS OF BUTCHERY ON OUR COURSE, WHERE YOU WILL BE SHOWN HOW TO PREPARE CUTS OF BEEF, LAMB, PORK AND CHICKEN.

THE COURSE STARTS AT 6PM AND WILL LAST FOR APPROXIMATELY 2½ HOURS



FINGER BUFFET AND DRINKS INCLUDED



WE WILL PROVIDE YOU WITH PROTECTIVE CLOTHING, KNIVES AND GLOVES



TAKE HOME ALL THE MEAT YOU HAVE PREPARED



THE COURSE COSTS £80



For more information about the course contact
Andrew: 07973117354 // andy@johnsonsofthirsk.co.uk

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