**Pool Cottage Smoking and Curing Course Itinerary**

10:00 – 10:30 Welcome refreshments and Introduction to the day.

10:30 – 11:30 Curing – history, methods and equipment.

11:30 – 12:00 Curing Practical.

12:00 – 13:00 Lunch and Q & A.

13:00 – 13:30 Optional smallholding tour.

13:30 – 14:30 Cold smoking theory and practical demonstration.

14:30 – 15:30 Hot smoking theory and practical demonstration.

15:30 – 16:00 Refreshments and Q & A.

Notes:

1. Samples of cured and smoked products will be served through-out the day, all of which were made on site using the techniques seen on the day.
2. A set of notes covering the salient points raised during the day will be given to each participant.
3. For those not driving, please feel free to extensively test our range of home produced cider.
4. The meat you cure during the morning practical is yours to take home if you wish.
5. A range of tasty things including pastrami, sausages, bacon and black pudding are also available to purchase on the day.