

Desert DAWN

Discovering and Awakening the Ways of Nature

Animal Processing Workshop

Presented by Jeff & Ana Sanders * Hosted by Brad Lancaster



During this two-day workshop students will learn to slaughter, skin, eviscerate, butcher, and cook a medium-sized animal (sheep or goat) in a traditional way, using little more than one's knife.

We will teach you how to:

- Identify all the parts of the animal
- Cook the edible parts, such as the muscles, intestines, some organs
- Process the hide, sinew, intestines, bones, and hooves to where they can be used to make tools, clothing, musical instruments, or adornments. Examples include bone tools, sinew & intestine cordage, hoof rattles, hide glue, & more. Examples of such items will be available and students will have the opportunity to work on these projects.

The workshop includes lunch & dinner, cooked by the students during the workshop. Vegetarians are welcome!

Cost: \$40 per person

Date: Saturday & Sunday, February 18 & 19, 8:15 am – 6 pm

Location: Dunbar/Spring neighborhood (north of downtown)

Limited spaces available – *pre-registration is advised*
Reserve a space with a \$20 deposit (non-refundable after February 1)

For more details, visit HarvestingRainwater.com/events

To register or with questions, email admin@HarvestingRainwater.com or call (520) 777-0049