



CRAFT BUTCHERS CHRISTMAS SHOW

Featuring The Spiced Beef Competition
'BE MORE CREATIVE THIS CHRISTMAS'



Wednesday November 27th
Following the AGM 5.30pm-8.30pm
Training Centre, Teagasc, Ashtown, Dublin 15



Chef Adrian will deliver a workshop on the night 'Product Development with a Christmas Twist'.

Added Value Products is the way forward. Adrian is available to members for new product development, added value products, recipes and culinary skills for butchers.

Adrian has to date worked with almost 20 of our members including; Brady's Butchers, Dublin, Carey's Meats, Bandon, Argue Meats, Cavan and is now booked up until mid December.

The feedback has been more than positive, Adrian can provide proven products to your customers!

**Craft Butchers Chef Adrian
Christmas Demo**

Breadcrumb Your Own Chicken
Making your own maryland's and southern fried

Turkey Pies
A perfect way to use up leftovers

Steak Vol Au Vent with a Christmas Twist
An excellent starter for Christmas Day

Quick Fry Steak and Jus
Sauce up your own steaks

Christmas Ham and Glaze Ideas
DIY glaze your ham for Christmas Day packs

Rolled Turkey Leg Ballotine
Stuffed with sausage meat and cranberry

Christmas Roulade
Turning these counter treats festive

Garnishing Ideas For Your Counter
Spice up your counters by adding a fineness to it

Meeting on Bags
Update on Revenue & Dept. of Environment Meeting - Revenue have confirmed that Clare Pilot Project will go National

- ❖ **Partners In Business** there on the night with exclusive offers for all members – Companies to be confirmed.
- ❖ **Do Not Miss Out** - If you cannot attend please send someone from your shop. This workshop will really add to your bottom line!
- ❖ **Spiced Beef Comp** - Entry forms will be made available soon.

& Much More!

IN ASSOCIATION WITH



Please R.S.V.P by email to julie.cahill@craftbutchers.ie or call 01 – 868 2820