

FOR IMMEDIATE RELEASE

Two Chefs, Two Pigs, Butchering, Dinner + Beer

Scott Pampuch, Corner Table, & Mike Phillips, Green Ox Foods, teach their craft.

MINNEAPOLIS, December 2010 – On the evening of February 2, 2011 Scott Pampuch, executive chef/owner of Corner Table Restaurant, and Mike Phillips, co-founder/charcuterie extraordinaire of Green Ox Foods, will lead a pig butchering and cooking class at Rustica Bakery in Calhoun Village. The class will compare two heritage breeds of pig: a Red Wattle and a Berkshire-Duroc cross. Then, breaking into two groups, the chefs will review butchering techniques of the pigs, sausage making, and other cooking and preparation directions. Following the class a pork-centric dinner with beer pairings will be served. The class is limited to 25 participants and will call for hands-on participation!

Both chefs are featured in the Primal Cuts: Cooking with America's Best Butchers. The new book, written by Marissa Guggiana, is a nod to butchery as an important craft preserving America's food heritage.

WHAT: Pig Butchering & Cooking Class, Dinner + Beer

WHEN: February 2, 2011 at 5:30p.m.

WHERE: Rustica Bakery, Calhoun Village, Minneapolis

PRICE: \$150 per person, all-inclusive

RESERVATIONS: 612-823-0011 or information@tourdefarmmn.com,
payment taken at the time of reservation.

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About Corner Table

Corner Table is a restaurant that listens to the fields, farms, pastures, and seasons that surround us. That source of inspiration guides our creativity and our entire menu, which is crafted from foods sourced locally and in season from responsible family farms. This approach is completely sustainable, and it's grounded in our respect for our history, nature's perfection, and our place in the world. www.CornerTableRestaurant.com

Scott Pampuch, executive chef and owner of Corner Table, is also founder of Tour de Farm. A dining experience that brings adventurous diners closer to the source of their food to celebrate its goodness and honor the local farmers and food artisans who cultivate it. Tour de Farm events gather local chefs, farmers and food artisans together to create memorable meals served on local farms where much of the food is produced. www.TourdeFarmMN.com

Primal Cuts: Cooking with America's Best Butchers <http://www.welcomebooks.com/primalcuts/>