

# MEAT MASTERCLASS BUTCHERING & SMOKING WORKSHOP

**SATURDAY 11 OCTOBER 2025**

Smoko: 9:30am | Start: 10am | Finish: 5:30pm

Pooncarie Hall, Tarcoola Street

Join for a free hands-on day of skill-sharing and great food with two local legends passionate about quality meat and authentic techniques.

## WHAT TO EXPECT

### BUTCHERY DEMO:

Watch Andrew Gould break down sides of beef, sheep, and pork.

### SMOKING MASTERCLASS:

Learn spit-roasting and smoking secrets from chef Evan Algate.

### FOOD & DRINK:

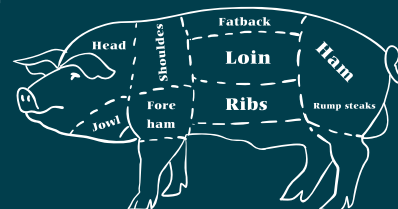
Catering by Wentworth Branch ICPA and end-of-day meat tastings.

### FUN FOR THE KIDS:

Activities by Outback Mobile (OMRU) from 10am to 2pm.

### INDUSTRY MINGLE:

Meet local support and agricultural service providers.



## MEAT THE EXPERTS



### Andrew Gould

A.G. Home Butchery

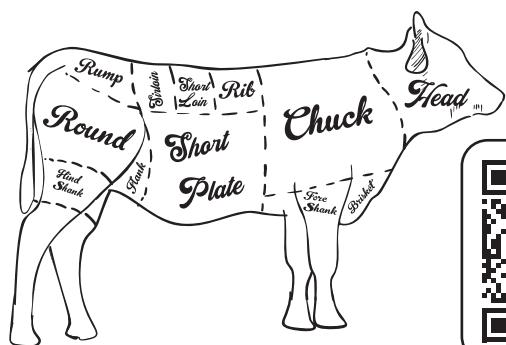
With over 19 years of experience, mobile butcher Andrew Gould helps people create sustainable food from their own livestock. He'll demonstrate how to break down sides of beef, lamb, and pork, plus a session on making delicious homemade sausages.



### Evan Algate

Souvlaki Inn / Pavilions Bistro

Chef Evan Algate, owner of the Original Souvlaki Inn and Pavilions Bistro, brings 20+ years of experience to the table. He'll showcase his signature brisket smoking methods and share professional tips on flavour and technique.



**Want to brush up on your butchery skills or learn how to perfect a smoked brisket?**

**Scan the QR code to register your attendance.**

**For further details, contact:**

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