

2026 SPRING CLASSES

Fresh & Smoked Sausage

When you want a hardcore class to learn both Fresh and Smoked sausage techniques...look no further!

Learn all of the components to make a consistently wonderful sausage.

New Format! Sausage in 60

Want to learn how to make fresh sausage in a quick hurry? Come in for this quick two hour class and make two flavors of Fresh Sausage and samples to take home.

Fast & Furious! Charcuterie bites included.

CALGARY LOCATION 4840 – 52 Street S.E.

Fresh/Smoked: Saturday Jan 31, Feb 28, March 28 from 9am to 3pm; \$175.00/person full day

Sausage in 60: Saturday Oct 25 from 9am to 11am; \$75.00/person

Date	Class	Instructor
Sat, Jan 31	Fresh/Smoked	Lucas
Sat, Feb 28	Fresh/Smoked	Lucas
Sat, March 28	Fresh/Smoked	Lucas

Register now!

For further information call: 403-444-2877 or 1-877-736-7287 (sk for Stephanie or Kaitlan)

Read more about our instructors online | FAQ



CLASSES ON DEMAND

Pre-recorded instructional video series.

Join Aaron in High Caliber Kitchen in Calgary. Buy the whole series or just hop on for the help you need! *Check it out under "Instruction & Tutorials" in the Product section of our site or [click here](#)*

