



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](#)*



Pre-Registration is required as the classes fill quickly! Call 2 business days prior to class for Exchange or Refund. Class Dates are Subject to Change. Class dates may be rescheduled or cancelled if minimum attendance is not met. Refer to www.highcaliberproducts.com for Commonly Asked Questions or Call Us!

Calgary | 1.877.736.7287 | highcaliberproducts.com