

# THE MEAT MISSION

THURSDAY 3RD & FRIDAY 4TH, MARCH 2016

GUBBEEN FARM, SCHULL, WEST CORK, IRELAND

Drawing on the best Irish and international talent in the Charcuterie and Meat Curing sector, the 'Meat Mission' will provide Irish meat producers the opportunity to learn from the best in the business and explore ways to add value to their products and make the most from their fantastic raw materials.

## WHO IS THE MEAT MISSION TARGETED AT?

- **SME Food Producers**
- **Butchers and Abattoirs**
- **Farm Based Meat Producers**
- **Charcuterie Start-ups**

**Day 1** - The MEAT MISSION Seminar and Demonstration is open to all and will provide participants with an overview of a range of charcuterie and meat processing methods, principals and technologies. Cost for One Day: €30

**Day 2** - The MEAT MISSION Workshop is limited to 12 participants and is a hands-on practical charcuterie workshop where participants will get the opportunity to make and takeaway a range of charcuterie and cured meats. Cost for Days One and Two: €90

The cost of the workshops has been heavily subsidised!

For further information contact Michael Gleeson,  
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# DAY 1

## MEAT MISSION SEMINAR AND DEMONSTRATION

THURSDAY 3RD MARCH - FEE FOR DAY 1: €30

### 10.45 Registration Tea/Coffee

#### 11.00 **Welcome and Introduction to the TRADEIT EU Project** TRADEIT TEAM

#### 11.15 **DETAILED TOUR OF GUBBEEN SMOKEHOUSE** **Butchery, Processing, Dry Curing, Fermenting and Smoking** Mr. Fingal Ferguson, Owner, Gubbeen Farm, West Cork



Fingal is fifth generation to farm Gubbeen. His parents started making Gubbeen cheese when he was a young boy using the milk from their own herd. Throughout his teenage years Fingal started playing more of a role in the family business, helping to build the cheese smokehouse. The influence of his mother Giana's Spanish background and work with 'Slowfood' in Italy led to him making chorizo and other salamis as well as cured meats, sausage and bacon. As the family business grew Fingal's sister, Clovisse, with her bio-dynamic garden and cheffing skills joined the business and was the source of wonderful herbs in the meat curing process. A new facility was built on the farm in 2015, designed to help facilitate the growing business and assist with distribution. It has allowed new and exciting products, many sourced from [www.ourpiggyco-op.com](http://www.ourpiggyco-op.com). Fingal has also taken to the old skill of knife making, creating a range of kitchen knives that are sought after.

#### 12.00 **SMALL-SCALE CHARCUTERIE PRODUCTION** **Practical tips on how to be unique and original while still doing it right** Mr. Frank Krawczyk, West Cork Salamis, West Cork



Frank's journey into charcuterie began in 1998. Although there were others making salamis in Ireland before him, he is widely regarded as one of the pro-genitors of the evolution of Irish artisan charcuterie. He is no stranger to awards. Frank passed on his secrets to his son, award winning chef Robbie Krawczyk, along with most of his equipment. Consequently, he is now mostly concentrated on consultancy and mentoring, enabling a new generation in the art of charcuterie. His focus is on small scale production, reflecting a sense of place with an emphasis on the 'Economics of Enough'.

#### 12.40 **REVIEW OF PROCESSING AND PACKAGING TECHNOLOGIES AVAILABLE TO MEAT PROCESSORS** Mr. Michael Gleeson, IT Tralee, TRADEIT Hub Advisor, Ireland



Michael is the Hub Advisor for the TRADEIT network in Ireland and has a background in Environmental Management, Food Business Development and Business Planning. Michael's role in the TRADEIT network includes working directly with and supporting Traditional Food Companies to assist in technology and knowledge transfer. Michael also organises the delivery of a range of training and one to one supports to traditional food businesses. Michael is also an organic farmer and breeder of pedigree Kerry Cattle.

### 13.00 Lunch of local, in season produce

#### 14.00 **INTRODUCTION TO THE RENOWNED 'ON THE WILD SIDE' RANGE OF TERRINES AND PATÉS** Mr. Oliver Beaujouan, On the Wild Side, Castlegregory, Co. Kerry



Oliver started his profession when he was 14 years of age with his dad killing pigs in the farm in France and making traditional farmhouse charcuterie. He then completed a two year apprenticeship and qualified as a 'Charcutier Traiteur'. Oliver worked in many roles, including as a chef for seven years before deciding to return to work for himself as a charcutier. And so 'On the Wild Side' was born, bringing a new pallet to Irish people through farmers' markets, festivals and speciality and gourmet shops ever since.

14.40

## THE SCIENCE BEHIND THE ART

### Understanding the Principles and Processes Underlying Meat Curing and Fermentation

Dr. Brijesh Tiwari, Teagasc Food Research Centre, Dublin, Ireland



Brijesh is a senior research officer and has a PhD in novel food processing technologies. During his research career to date, he has gained international recognition in the research areas of novel processing technologies for food applications. A particular focus of Dr Tiwari's current research relates to the investigation of green and sustainable technological solutions to food industry challenges in the area of food processing and preservation. His scientific outputs include 100 peer-reviewed research publications. He has also co-edited 7 books in the areas of novel food processing and preservation technologies. He is currently editor in chief of Journal of Food Processing and Preservation and editing a book on novel food fermentation technologies (Springer).

15.40

## Tea/Coffee

16.00

## WORKING TOGETHER AND RESPECTING TRADITION - Meat Production in Portugal

Mr. João Costa, Manager, Cooperativa Agrícola de Boticas, (CAPOLIB), Portugal



João is licensed in veterinary medicine and has graduated in Advanced Management for Livestock. He began his career in a Sanitary Defence Association - (SDA) and was a trainee assistant in UTAD University and health inspector at the regional slaughterhouse. Joao now runs a clinic for pets and production animals, is the SDA co-ordinator veterinarian, the municipal veterinarian and the General Director of CAPOLIB. He is also a qualified consultant, the Chairman of the General Assembly of the National Association of Municipal Veterinarians and member of the General Assembly of the Order of Veterinarians.

16.40

## DISCUSSION ON FUTURE NEEDS AND SUPPORTS FOR TRADITIONAL MEAT PRODUCERS IN IRELAND

All Speakers

17.00

## Close of Workshop

17.00

## Guided Walkabout on Gubbeen Farm The Ferguson Family



Gubbeen farm is a 250 acre coastal farm in West Cork which not only produces award winning charcuterie and meat products but also milk, cheese, bio-dynamic vegetables, salads and herbs. The Ferguson family also rear pigs and poultry and produce a top quality set of kitchen knives on site. This guided tour will give the opportunity to see how all these elements complement and enhance each other.

## DAY 2

## MEAT MISSION WORKSHOP - WORKSHOP IS LIMITED TO 12 PARTICIPANTS

FRIDAY 4TH MARCH - FEE FOR DAY 1 AND 2: €90

*Participation in Day 2 of the MEAT MISSION is strictly limited to 12 people. If you are interested in taking part in day 2, we will need to know the background to your business and how you think you will benefit from being involved in this workshop. The fee will cover the cost of materials (meat, ingredients, refreshments, etc.)*

10.00-16.00

## HANDS-ON (Literally!) WORKSHOP

### Demonstrating the Production of a Range of Charcuterie including: Pancetta, Coppa, Bresaola, Jerky, Biltong, Salami

Ms. Jackie Kennedy, Owner, Marsh Pig, Norwich, UK



Jackie started Marsh Pig three and a half years ago and has gone on to supply many farm shops, delis and restaurants including Selfridges in London, Birmingham and Manchester. Marsh Pig has won numerous Gold Stars at the Great Taste Awards for their free range, rare breed charcuterie. Jackie spent her early career as a cordon bleu chef in Switzerland before entering the commercial sales world for 20 years, she returned to her passion of being creative with food, with Marsh Pig. Jackie runs monthly Curing and Smoking Courses as well as being engaged in private consultancy work within the world of charcuterie.





**TRADEIT**, led by Institute of Technology Tralee, is an EU funded collaboration between researchers, food networks, traditional food SMEs, academic institutions, SME clusters, technology providers, food associations and entrepreneurial networks. The main objective of TRADEIT is to strengthen regional economies and the competitiveness of SMEs. Support is being provided through a structured programme of events for SMEs and food researchers and through the development of a strategic research and innovation agenda for traditional foods to inform policy makers in the area.

*Food science clarified*

## TASTE OF SCIENCE

**TASTE OF SCIENCE** is a free digital magazine inspiring growth and innovation in the food industry. The magazine provides easy to read articles bridging the gap between theory and practice. By keeping readers informed on trends, new scientific knowledge and technical developments in food science, it provides readers with new ideas and solutions for their business. The magazine also shares the experiences of producers who have utilised new ideas and accessed new markets and keeps readers informed about food related workshops, seminars and events happening across Europe. Taste of Science has published a range of sector specific mini magazines as well as a series of quarterly newsletters. To subscribe visit [www.tasteofscience.com](http://www.tasteofscience.com). Taste of Science is an initiative supported by EFFOST (The European Federation of Food Science and Technology) and TRADEIT.



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