



VICTOR CHURCHILL

Fine Family Butcher. Est 1876

THE VICTOR CHURCHILL BUTCHERY & COOKING SCHOOL



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Award winning butcher Victor Churchill is proud to announce its Butchery & Cooking School is now accepting enrolments.

From July 2010, customers will have the opportunity to experience butchery schools, cooking classes, gourmet seminars and store tours at Australia's favourite butcher. Victor Churchill CEO Anthony Puharich says the team's philosophy has always been to push the boundaries in terms of what Australians should expect from the butcher.

"Victor Churchill is more than just a store, it is a destination and it's an experience we want you to be part of.

"We are proud to boast some of Australia's finest and most qualified butchers and to share their enthusiasm, passion, and skills with students in these newly developed classes will not only add to the Victor Churchill experience, but most importantly give students greater confidence in the kitchen and knowledge about the industry," says Puharich.

Butcher up a whole carcass and learn where popular Australian cuts come from including sirloin, fillet, rump and t-bone at the **Basic Beef Butcher** class. Or learn how to truss, segment and butterfly poultry plus prepare quails and rabbits for cooking in the **Poultry and Rabbit** class. For those a little more adventurous, Advanced Butchery Classes are also available.

Victor Churchill Chef Romeo Baudouin hosts the Cooking School, which caters for everyone from home cooks to qualified chefs.

The hands on class **L' atelier de Charcuterie** teaches students how to create Terrine, Rillettes, and Black Pudding; and the **Hand made Gourmet Sausage Making** focuses on marinating, seasoning, mincing and producing sausages in the store's state of the art kitchen.

Baudouin says the classes are also a fantastic opportunity to learn the art of traditional French cooking, "My **Classic French Dishes** series is tailored to students' requirements and skill level, with the focus on everything from French Specialty Dishes, to Sauces and Pastry.

"But of course the class wouldn't be the same without enjoying the dishes at the conclusion which we do in the Victor Churchill Private Dining Room," enthuses Baudouin.

Children also have the opportunity to learn how to cook dinner and make dessert at **Les Petits Chefs**; and if preparing and cooking Glazed Christmas Ham and Stuffed Turkey send shivers down your spine each festive season, learn from the pros at the **Christmas Cooking Classes**.





VICTOR CHURCHILL BUTCHERY SCHOOL

Victor Churchill offers Butchery classes in small intimate groups in store during the evening. The classes are a combination of theory, demonstration and hands on skills under the guidance of qualified Butchers and Chefs. All classes are limited to eight students with two teachers and run for 2-3 hours depending on the course selected. For all classes, students take home the products they have prepared during the class to cook at home.

BASIC BEEF BUTCHERY

The class covers the different breeds of cattle used in Australian beef production, the different farming methods and the art of aging beef. Students are shown the basic cuts from each area of the animal, with the hands on component of the class focusing on the middle of the carcass where most of the popular Australian cuts come from including sirloin, fillet, rump, t-bone and ribs.

Time: 7:00pm - 10:00pm (students are welcome to stay for a drink after the class with the butchers)

Cost: \$325 per person

Inclusions: Victor Churchill apron, class notes, OP Rib prepared during the practical component of the class.

When: Fridays

BASIC LAMB BUTCHERY

The focus in this class is on the seasonal changes to lamb in Australia and covers how we distinguish between baby lambs, lamb, hogget and mutton. The demonstration component of the course includes breaking down a whole lamb with running descriptions of cut location and portioning. Students will prepare their choice of two cuts including rack, loin or easy carve leg.

Time: 7:00pm – 10:00pm

Cost: \$325 per person

Inclusions: Victor Churchill apron, class notes, products prepared during the course

When: Thursdays (alternates with Pork Class)

BASIC PORK BUTCHERY

This class covers an introduction to pig raring in Australia and the different breeds used, including the Berkshire breed used exclusively at Victor Churchill. The class includes a demonstration of the breaking down of a pig into the different cuts. The practical component involves students preparing their own rack of pork and then preparing a whole boneless pork belly. The class also teaches students how to correctly score pork skin and cook the perfect crackling.

Time: 7:00pm – 10:00pm

Cost: \$325 per person

Inclusions: Victor Churchill apron, class notes, products prepared during the course

When: Thursdays (alternates with Lamb Class)

POULTRY AND RABBIT

This is a specialty class for people wishing to master the skill of de-boning poultry including chicken, spatchcock, and quail. The theory component of the course covers an overview of the poultry industry in Australia including the differences between intensive poultry production, free range and organic farming. Chefs will demonstrate trussing, segmenting and butter flying poultry, as well as preparing quails and rabbits for cooking. The hands on component involves students preparing Chickens, Spatchcock, Quail and Rabbit under the guidance of Victor Churchill Chefs.

Time: 7:00pm – 10:00pm

Cost: \$225 per person

Inclusions: Victor Churchill apron, class notes, products prepared during the course

When: Wednesdays

ADVANCED AND PRIVATE BUTCHERY CLASSES

Advanced and Private Classes are offered in Beef, Lamb and Pork on demand. Please call the store to find out when the next Advance Class is scheduled or to book a Private Class. All Advanced and Private classes are a minimum 3 hours and are held on Monday evenings with prices starting at \$500 per person.

LES PETITS CHEFS AT VICTOR CHURCHILL

Send the kids into Victor Churchill to learn how to cook dinner and make dessert. These small classes with a maximum of 6 students are held in our special private dining room on Sunday mornings. Kids are taught basic food preparation skills as they create both dinner and a dessert. The meals are cooked in our kitchens for your children to bring home for dinner with easy reheat instructions provided.

Ages: 8-11 year olds

Time: 10:00am -12:00pm

Cost: \$150 per child (15% discount for siblings or book the whole class and receive a 20% discount)

When: Sundays – contact store for dates

CHRISTMAS COOKING CLASSES

These classes are offered in late November and early December and demonstrate two classic Christmas dishes; Glazed Cooked Whole Leg Hams and Whole Stuffed Turkeys. Students will learn how to make ham glaze and cook a whole leg of ham (which you will get to try at the end of the demonstration) and also how to make traditional Victor Churchill Chestnut Stuffing and cook the perfect bird.

Cost: \$90 per person for approximately 1 hour (maximum 6 students)

When: November and December - contact store for dates and times





COOKING SCHOOL WITH CHEF ROMEO BAUDOIN

Perfect your skills or learn something completely new – Victor Churchill offers a range of classes at our Cooking School. If you are a budding home cook or qualified chef, you can choose from our program or let us know the particular culinary skill you wish to perfect or the cuisine you wish to master and we will tailor a class to your needs.

CHARCUTERIE TABLE WITH ROMEO BAUDOIN

A unique sit down experience with master Charcutier, Romeo Baudouin. Students will spend one and a half hours learning about Charcuterie products – raw, cooked and confit. The history of Charcuterie in France is covered, as well as the principles behind the use of the 'whole animal'. This class is open discussion with the opportunity to taste the Charcuterie products produced in the store.

Time: 6:30pm – 8:00pm
Cost: \$120 per person (maximum 8 students)
When: Every Tuesday

L'ATELIER DE CHARCUTERIE

A hands on practical class for students wishing to learn the steps to produce Charcuterie products. The course runs for approximately 6 hours in the Victor Churchill kitchens. Classes are limited to three students and products covered include Terrine, Rillettes, and Black Pudding. Students will be given a range of products to take home on completion of the course.

Time: 9:30am – 4:00pm (with ½ lunch break)
Cost: \$525 per person (maximum 3 students)
When: Sundays - contact store for next class.

CLASSIC FRENCH DISHES

Regional Specialty Classes: This series of classes are tailored to student's requirements and skill level. Classes offered include French Specialty Dishes, Sauces and Pastry. The classes consist of theory, demonstration and hands on cooking. Two dishes are created by students to enjoy at the conclusion of the class.

Time: 10:00am – 1:00pm
Cost: Starting from \$320 per person (maximum 3 students)
When: Sundays - contact store for next class

HANDMADE GOURMET SAUSAGE MAKING

Learn gourmet sausage making from master Charcutier, Romeo Baudouin. Students are shown how to marinate, season, mince and produce their own sausages in our state of the art cold kitchen at Victor Churchill. These small classes with a maximum of 6 students ensure you get to experience all components of gourmet sausage making and also take home some products to share with family and friends.

Time: 10:00am – 12:30pm
Cost: \$225 per person (maximum 6 students)
When: Sundays - contact store for next class

PRIVATE TUTORIALS AND CLASSES

Romeo Baudouin offers private cooking classes and private tuition. Please call the store if you would like to organise a private session.

VICTOR CHURCHILL SHOP TOURS

Victor Churchill offers free store tours for small groups at set times during the week. The tours include a general store tour with one of our staff who will show you around the store and tell you all about Victor Churchill.

During the tour you will have the chance to try some of our products and ask any questions you may have about our store and products. Bookings are essential and groups are limited to 6 people.

Tuesday 10:00am and 2:00pm
Thursday 10:00am and 2:00pm

Large groups can be accommodated both during and outside of trading hours – booking fees may apply.





