

**May 19, 2009**

**Editors:** The following is for immediate release. If you have any questions, contact Suzanne Milshaw, agricultural program manager at the Chester County Economic Development Council, 610-458-5700, ext. 239 or [smilshaw@cceconomicdevelopment.com](mailto:smilshaw@cceconomicdevelopment.com).

## **Workshop designed to help farmers and chefs receive more value from farm-raised beef and pork scheduled**

**EXTON** \_ A workshop designed for the agriculture and restaurant community titled “Getting More Value from Farm-Raised Beef and Pork” has been scheduled for June 8, 2009, at the Berks Career and Technology Center, Leesport, from 1:00 p.m. until 4:00 p.m.

With the increasing availability of high-quality, locally-raised livestock, farmers and chefs are looking for ways to increase the profitability of the meat derived from each animal. Attendees at the conference will learn about cuts they can request from their processors so that more of the animal can be utilized in higher value cuts. This workshop will provide instruction and demonstration on high-value beef and pork cuts that can provide a better retail price for use in restaurants or for direct sale to consumers.

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Chef Aliza Green will give an overview of beef cuts like flat-iron, petite tender, top sirloin cap (picaña) and tri-tip that are not well-known but are delicious and easy to prepare as **Gene Gagliardi** demonstrates the source and technique of the cuts. Chef Jeff Michaud and Paul Crivellaro will discuss and demonstrate the break down of a whole hog. Michaud will also share how he prepares profitable and distinctive salumeria like prosciutto and air-cured sausages for Osteria, a nationally known restaurant in Philadelphia. John Berry will review regulations concerning meat slaughtering and processing.

Green is a chef, consultant and author of many award winning cookbooks, including *A Field Guide to Meats*. **Eugene D. Gagliardi Jr.** is the founder and CEO of Creativators, LLC. Michaud and Spence, are chefs at Osteria Restaurant, owned by Chef Marc Vetri, Chef Jeff Michaud and Jeff Benjamin. Crivellaro is the owner of Country Time Farm and is a professional butcher. Berry is Agricultural Marketing Educator at the Penn State Cooperative Extension - Lehigh County.

The course is being made available by the Southeastern PA Agriculture Partnership, an initiative of the Chester County Workforce Investment Board and the Chester County Economic Development Council with grant funds received from the Pennsylvania Department of Labor and Industry. Technical and resource support is provided by the Pennsylvania Association for Sustainable Agriculture and the **Berks County Office of Agricultural Coordinator**.

The Chester County Economic Development Council is a private, non-profit economic development organization that has been nurturing economic growth in Chester County and the surrounding region for more than 45 years. The Council's portfolio of business growth services includes: low-interest financing, small business lending, workforce training, retention and expansion, customized international business assistance, land and building site selection, brownfields consultation and remediation, urban redevelopment, and agricultural economic development. The Council also offers state-of-the art conference and training facilities at its facility in Eagleview. For more information, see [www.cceconomicdevelopment.com](http://www.cceconomicdevelopment.com)