



# **On-Farm Chicken Butchering Workshop**

with Tracy Calvert  
at the Davies Farm, Pender Island

**Sunday February 16th, 2020  
10am - 3pm**

Maximum 8 participants. Workshop is **free**, but registration is essential.

Register at [info@gulfislandsfoodco-op.org](mailto:info@gulfislandsfoodco-op.org)

Have you ever wondered about how to process your own chickens, but either haven't got around to it, or never had the nerve to carry it through?

South Pender farmer Tracy Calvert has been trained at the Salt Spring Island mobile slaughter facility and has been growing layer and meat chickens for many years.

She will teach us butchering techniques by demonstration, and then each participant will be provided with an older chicken to kill, butcher and pluck, under careful direction. These are not young meat birds: they are old laying hens that are no longer producing eggs, but can be appreciated as stewing or soup hens, making way for a new young flock. You will learn a technique that you can practice safely and confidently at home.

Location: Davies Farm, at the big blue barn - entry off Razor Point Rd., Pender Island. We will be working indoors, but unheated - please dress warmly. A list of what to bring will be provided upon registration.

*Gulf Islands Food Co-op (GIFC) is a non-profit organization dedicated to making the islands more food-resilient, by encouraging more food growing, increasing skills, and connecting eaters to local growers. GIFC is able to offer this workshop free-of-charge thanks to Vancity and CRD funding.*