



The Sanderling

“Meet Your Meat” At The Outer Banks First Artisanal Butchering Workshops

The Sanderling Resort & Spa offers guests the opportunity to learn the old-world craft of butchering meat, head to tail

Duck, North Carolina (January 12, 2011) – In keeping with a culinary philosophy rooted in S.O.A.L. (Sustainable, Organic, Artisanal and Local ingredients) [The Sanderling Resort & Spa](#), an award-winning beachfront resort in North Carolina’s pristine Outer Banks, is offering guests the opportunity to “meet their meat” and learn the art of butchering with the help of a German Master Butcher Frank Meusel who boasts more than 30 years of experience in his craft around the world. No longer just a passing trend, The Sanderling introduces monthly packages that include butchering classes designed to educate guests on how to break down cuts of a whole animal with a focus on primal cuts.

“We are incredibly excited to offer these one-of-a-kind butchering workshops on the Outer Banks,” says Executive Chef Joshua Hollinger “My family has been in the butchering business for more than 100 years, so it’s an opportunity for me to get back to my roots as a Chef while giving others the chance to truly see where their meat comes from and appreciate the process full circle.”

Upcoming Dates Include:

January 22	½ Steer and Veal
February 19	½ Steer and Hog
March 19	½ Steer and Lamb
April 9	½ Steer and Veal

From January through April, the **“Meet Your Meat” package starting at \$325/night** will expose aspiring artisan butchers to the finer points of craft butchering led by a German Master Butcher at the USDA certified Weeping Radish Farm, a 24 acre organic farm near The Sanderling which is also home to North Carolina’s oldest microbrewery. From steer and hog to lamb and veal, guests will take a hands-on approach and learn how to break down and prepare different animals during this interactive day- long course. Participants will learn how to prepare primal cuts, as well as the art of emulsion cooking and smoking, which includes a class in preparing hot dogs and other sausages.

The group will take a well-deserved lunch break with samples of house made charcuteries and award winning micro-brewed Weeping Radish beers at the on premise pub. After lunch the class will take a special private tour of the entire facility and the explanation of the Farm to Fork concept by Uli Bennewitz, owner of the Weeping Radish.

“Our mission” Bennewitz explains "is to reduce our food chain from 2,000 miles to 200 miles and to eliminate preservatives and chemicals in the food we eat and beer we drink."

Upon return to The Sanderling, a three-course dinner will be served family-style at The Left Bank, the resort’s signature restaurant overlooking the scenic Currituck Sound. Guests will view Chef Hollinger and his team in a show kitchen prepare dishes created from the meats participants worked with earlier in the day.

Butchering workshops take place from 9am - 4pm on Saturday with dinner at The Left Bank following at 8pm. A two-night package for two people **starts at \$325/night** and includes a King Guest Room in the North Inn and a butchering workshop with lunch and dinner on Saturday.

For more information or to make a reservation, please visit www.thesanderling.com or call (877) 650-4812.

The Sanderling Resort & Spa is an independently owned beachfront property in North Carolina’s Outer Banks. The resort features 88 guestrooms and suites and five rental homes, with views of the Atlantic Ocean and the serene Currituck Sound. Amenities include a tranquil spa fitness center and racket club and miles of nature trails. The resort is also home to the award-winning Left Bank Restaurant and The Lifesaving Station. For more information visit www.thesanderling.com or call (877) 650-4812.

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