

CHICKEN WORKSHOP

From Coop to Table



Teez Farms is like a treasure trove of farm wisdom, packed with goodies for all the curious homesteader enthusiasts out there. From newbie farm parents to seasoned pros, everyone can learn the ropes of taking care of fluffy little babies hatched in-house or shipped from the hatchery. What happens when that pullet is actually a rooster? Well, dinner! This workshop will teach participants how to masterfully process chicken to serve up for a family dinner.

Cost: \$70 per person or \$120 for 2 people Includes:

- Instruction and hands on experience to prep, process and package the chicken
- Each participant takes home their processed bird

Scan QR Code, Sign-up at market, or jump onto our website and discover all the details about our workshop!







