

---

## Proposed Italian Sausage and Salumi Course

### Bologna – Parma, January 8 – 13, 2020

#### Course Syllabus

#### Wednesday, January 8

Bologna airport or train station to Hotel Arnaldo Aquila d'Oro, Rubiera  
Arrival at Bologna Centrale station or Bologna airport no later than 2:00 pm for pick up and transfer to Rubiera.

##### Session 1: Introduction to course

- Artisanal production in Emilia vs la Grande Industria (large industrial factories)
- Indigenous breeds
- Pig husbandry: (Two) Organic, Free range

Dinner: Clinica Gastronomica, Hotel Arnaldo Aquila d'Oro  
Classic dishes of Emilia in a retro 1950s setting.

Accommodation: Hotel Arnaldo Aquila d'Oro, Rubiera | Meals: Dinner

#### Thursday, January 9

Breakfast and transfer to Il Grifo farm, Bagno di Reggio Emilia, where you spend the day with owners, farmers and norcini Giorgio & Claudia Bonacini

##### Session 2: Farm tour with Giorgio

- Giorgio presents his model of how to keep the whole production cycle at home. The 65 hectare farm on which he rears Mora Romagnola pigs is organic (nearly biodynamic). During the tour Giorgio explains feeding, housing and caring for the pigs.

Lunch: Tasting of Giorgio's and Claudia's salumi

##### Session 3: Break down of half pig according to the 'Modena cut'

- Preparation of minced pork for *insaccati* (sausage and salami)
- Preparation of whole pieces for salting (pancetta, coppa) and cooking

##### Session 4: Tour of rest of establishment

- Micro-slaughterhouse
- Walk-in fridges
- Cellar
- Shop

Dinner at Trattoria Rana, Marzaglia

Accommodation: Hotel Arnaldo Aquila d'Oro, Rubiera | Meals: Breakfast, Lunch, Dinner

## Friday, January 10

Breakfast and transfer to Il Grifo farm for your second day with Giorgio and Claudia

**Session 5: Hands-on mortadella**

**Session 6: Hands-on sausage and salami**

Lunch at Il Grifo

**Session 7: Salting whole cuts/pieces**

**Session 8: Prepare *prosciutto cotto siringato alla vena* (cooked prosciutto with brine injected into vein)**

Dinner: private home, Modena

Accommodation: Hotel Arnaldo Aquila d'Oro, Rubiera | Meals: Breakfast, Lunch, Dinner

## Saturday, January 11

Breakfast and transfer to San Prospero (Modena)

Since the most important sales outlets, apart from their own shops, for the norcini we visit are Saturday morning farmers' markets, none of them can host us on Saturday. We fill in with two other great products of Modena: balsamic vinegar and Lambrusco wine.

**Session 6: Tour and tasting at Acetaia del Cristo**

- Thirteen years in the life of a drop of balsamic vinegar from vine to barrel to bottle
- See the barrels reserved for royalty
- Taste vinegars matured for different lengths of time in barrels made of different woods
- Learn why there's so much 'balsamic vinegar' on the market and how to tell the real from the fake

**Session 7: Lunch and wine tasting at Cantina Paltrinieri**

Lambrusco has either no reputation or a bad one as a sweet, sticky dark red wine. Cantina Paltrinieri are proving it can be light, dry and elegant. Their L'Eclisse came 20th in the Wine Enthusiast's Top 100 Wines of 2018. It's the perfect accompaniment to your salumi board.

**Session 8: Visit to Langhirano, prosciutto capital of Parma**

Dinner at a local restaurant

Accommodation: Agriturismo La Madonnina, Torrechiara | Meals: Breakfast, Lunch, Dinner

## Sunday, January 12

Breakfast and transfer to San Paolo farm, Medesano, where you spend the day

Session 9: Farm tour with owner, farmer and norcino Aldo Brianti

- Aldo and his son Luca rear free-range Nero di Parma pigs and Piemontese cattle on their organic farm. During the tour they explain their philosophy and methods of rearing.

### **Session 10: Aldo and his son Luca take you through a range of salumi typical of Parma**

- Break down a side of black pig of Parma
- Deboning and cleaning the shoulder
- Ciciolata di Parma (soppressata with ciccioli)
- Prosciutto, Parma cut
- Culatello and fiocchetto
- Prete (stuffed, cured shin)
- Outdoor air drying
- Maturing salami in the cold

Lunch: sometime in the middle of Session 10 we go up to the house to indulge in Sunday lunch with the family

Transfer to Agriturismo La Madonnina

### **Session 11: Review and Q&A with Erica Jarman**

- Review of practical sessions and question time
- Evaluation of course
- Presentation of course certificates

Dinner at Agriturismo La Madonnina

Accommodation: Agriturismo La Madonnina, Torrechiara | Meals: Breakfast, Lunch, Dinner

## **Monday, January 13**

Breakfast and check out of agriturismo

Transfer to Gaiano di Collecchio

Session 12: Classic prosciutto di Parma with Maurizio Cavalli

The A–Z of prosciutto di Parma in this family firm that ages the Brianti's prosciutto. They produce their own prosciutto, coppa, culatello, culaccio and fiocchetto.

- Massaging prosciutto by machine
- Salting rooms
- Resting rooms
- Maturing rooms

Lunch: tasting of Maurizio's salumi

Transfer to Bologna airport: There will be one transfer at about 1:00 pm. It takes about 1 hour 30 minutes. Please don't book flights that leave before 4:00 pm. If you intend to depart by train, you will be taken to Bologna station after the airport stop (15 minutes between airport and station).

**Price:** Per person 1,790 Euros (**Maximum class size is 7 participants**)

Non-participant in same room: 550 Euros

## Includes

- 5 nights in welcoming, relaxing accommodation, single or double room with en suite bathroom
- Local ground transportation for 6 days
- Daily continental breakfast, 5 lunches, 5 dinners
- Course lectures and sessions with norcini, course notes

Non-participant fee includes: accommodation in same room as participant, transfers with participant to and from airport or station, daily continental breakfast, dinner every evening, Parmigiano visit, beer and salumi pairing

## Does not include

- Airfares
- Travel and cancellation insurance
- Wine and drinks other than those served with meals, additional meals
- Personal expenses such as telephone, mini-bar, etc.

## Meeting point

Where: Bologna Centrale station or Bologna airport

When: No later than 2:00 pm

**Recommended international travel:** Airlines from UK: British Airways, EasyJet

Airlines from USA: You have to fly to another European city and take a connecting flight to Bologna airport or train to Bologna Centrale. There are good low-cost flights from many European cities. There are direct trains from Milano Centrale (about 1h) and Roma Termini (2–2h15).

## Departure points

Bologna airport, Bologna Centrale station (Parma station can also be accommodated)

There will be one transfer at about 1:00 pm. It takes about 1 hour 30 minutes to Bologna airport. Please don't book flights that leave before 4:00 pm. If you intend to depart by train, you will be taken to Bologna station after the airport stop (15 minutes between airport and station). If you need to leave earlier, we can arrange a special transfer at your own expense.

**Dress:** Informal. Jeans are acceptable everywhere. Protective aprons and head covering will be provided.

## January Weather

2–5°C/29–41°F, precipitation 43 mm/1.7 in

## Questions?

Contact Claude Cole, Piemonte Sausage, 217-898-1449 cell, [claudio@piemontesausage.com](mailto:claudio@piemontesausage.com)