



BILTONG MAKING
at Babylonstoren

Presented by:
Karen Pretorius

Date:
10 June 2015

Time:
10h00-16h00

Meet us at the **Farm Shop** at **10h00** for a walk through the garden. In the garden lecture room Karen will discuss the rich history of biltong and meat preservation, different cuts of meat used for biltong, the important role of spices, different drying methods and preserved meats from around the world.

Lunch will be enjoyed at the Greenhouse Restaurant.

After lunch we face the knives and get to work making delicious beef biltong as well as veggie "biltong".

Karen will also share some of her most trusted biltong and droëwors recipes.

Cost R 450 per person

Reserve your spot with Bronwynne or Leandra at
enquiries@babylonstoren.com or phone 084 275 1243

*Hotel guests, the events for the day are included in your stay. Book with Cindy on
reservations@babylonstoren.com*

Only 20 seats available