



BE BOLD. Shape the Future.
College of Agricultural, Consumer
and Environmental Sciences
Cooperative Extension Service
Extension Animal Sciences & Natural Resource

Extension Homesteading and YOU

Sauce to Sizzle: Meats, Methods, and Mastery

LAB FEE:
FREE

WORKSHOP SERIES/DATES:
MAY 7 FROM 5:30-7:30 P.M.
MEATS
MAY 8 FROM 5:30-7:30 P.M.
METHODS
MAY 9 FROM 10 A.M.-1:00 P.M.
MASTERY

Learn to read cut sheets, understand beef processing and meat produced from $\frac{1}{4}$, $\frac{1}{2}$, to a full beef, find budget-friendly meats, make your own sauces and seasonings, care for your grill, and enjoy your labor. Perfect for beginners and backyard pitmasters alike. You will also take home your own sauces and seasoning mix to fire up your next cookout!

Call 505-565-3002 to RSVP
by Monday, April 27, 2026
505-565-3002

*All Lab Fees must be paid in advance by April 20th, or spots will be given to the next person in line, due to limited space availability.
NO REFUNDS, NO EXCHANGES.



NEW MEXICO STATE UNIVERSITY IS AN EQUAL OPPORTUNITY EMPLOYER. ALL PROGRAMS ARE AVAILABLE TO EVERYONE REGARDLESS OF AGE, COLOR, DISABILITY, GENDER, NATIONAL ORIGIN, RACE, RELIGION, SEXUAL ORIENTATION OR VETERAN STATUS. NMSU AND THE USDA COOPERATING. IF YOU ARE AN INDIVIDUAL WITH A DISABILITY AND NEED AUXILIARY AID, PLEASE CONTACT CRYSTAL GARCIA-ANAYA AT 505.565.3002 TWO WEEKS IN ADVANCE.