

The Prime Society
WGS Feature Activity Menu 2009

“What’s the Beef with Grass and Grain...”
Presented by Chef Damon Amos

Wednesday 24 April 2009 | 4.30pm to 6.00pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

Award-winning Chef Damon Amos is so ardent about his meats and learning all he can about what makes good beef, he buckled down and went to work in a working station in Queensland - mustering, droving, branding, tagging and injecting livestock - just so he could experience firsthand how cattle is reared and how the varying techniques produce different types of beef.

Chef Amos is excited to explain the debate between grass and grain-fed beef and to share the differences and benefits between both feeding programmes.

Participants will be able to see and taste the difference between grass-fed and grain-fed beef. Chef Damon will also be presenting a range of wines for tasting and introduce the different grape varietals and how to pair them with either type of beef.

Masterclass Outline

1. Introduction - Chef Damon Amos
2. Benefits and difference between grain and grass feeding programme
 - Grain-fed - various formulas from farm to farm
 - Grass-fed - various regimens, temperature, richness of soil of the grass and abundance of grass for this programme to be successful
 - Expenses to farmer under each programme, e.g. cost of grain, or lost weight
3. Visual Comparison
 - Richness of flesh / meat
 - Size of muscles, color of fat
4. Taste Comparison
 - Analysis of grass-fed and grain-fed products
 - Taste receptors for grass-fed and grain-fed
5. Pairing wine with grain-fed and grass-fed
 - Quick wine comparisons
 - Varietals of grape
6. Health Benefits
7. Question & Answer
8. End Presentation

S\$88

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