Old Time Boucherie Was Exciting Social Event

By Early Cajun Settlers of Lafayette Area

[Editor's Note: The following account of an old-time "boucherie" or hog butchering, was written by a native of the Lafayette area. It is an account of a day in the life of a typical Cajun family. The language used is colloquial, helping the reader to understand the customs and traditions of the time.]

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had to work outside, and mama always wanted her floor clean, clean, clean, the 'gratons' could always be cooked in the big iron pot outside, because the rain would fall in the hot grease, and most all time, here, when it rains, the ground is wet.

It was time for the boucherie.

"We have the hog fat, now, we have the hog fat," says Grandma.

"We have the hog fat, now, we have the hog fat," says Uncle Theodule.

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Now what you have left, he says, "is very good. The rest, you can make the head cheese, everybody ate it so.

If we had meat, we had to raise hogs and feed them. And they were fed on anything.

"The old-time boucherie, that fast," says Grandma.

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The best part of the boucherie was work, but it was a good time.

"Just as I told you, it was a good time," says Grandma.

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