Laissez le bon temps rouler a la boucherie

Bouillis, cravaches, fromage de tête — they're all turned out a boucherie. But to get them, someone has to do the dirty work.

A shot in the head to stun the beast, a quick chop of the throat and within seconds, it's all over.

For the pig, that is.

Then the work begins.

The head, feet and tail have to be removed, hair must be scraped and then scraped off. Internal organs must be removed and then the body cavity must be cleaned.

Then it's time to carve up the meat and save the skins for cracklings.

Folks attending the boucherie at Our Lady of Prompt Succor Church today got to enjoy the end product of all the work without having to participate in it.

Volunteers took care of it all Friday.

Photos
by
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