

POST 3. PIGSTY

This small rudimentary building once housed the pigsty. Look to the left of the door, the wooden basin, called the bourlett in dialect was where food for the pig was placed, usually twice a day.

In the past, almost every family had a barn like this, located fairly close to home. Every year a piglet was bought at the fair of Sainte-Catherine in Sierre, that took place around November 25. In winter, it lived with two or three sheep to keep warm. At the end of the year, when it had reached a weight of almost a hundred kilos, it was butchered to supply meat for the whole family. This commodity was precious because grocery stores were scarce, sometimes distant from the village, and in many cases, funds were in short supply.

In the past, the slaughter day was important. Several families came together and it was well before dawn that the butcher ended the life of the pig first, then the cow around 10 am. Mothers were responsible for preparing the first boiled meat from the slaughtered animals. It was a great day of work, but also a festival that ended late at night. The next day was reserved for the curing of meat in large wooden vats.

> Next post

To reach the next location, go back on the road and take the first road on your left. The raccard is

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located upstream of the path.