

**FÜST,  
IZZADSIK  
★ BBO ★**

**TRADITIONAL HUNGARIAN**

# **PTG SLAUGHTER**

**JANUARY 21<sup>ST</sup>, 2023**

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**—VILLÁNYKÖVESD, HUNGARY—**

**PHOTOS  
TAKEN BY**

Two empty rounded rectangular boxes for listing photographers.

**FÜST,  
IZZADSAIG  
★ BBO ★**

# WARNING:

This story contains graphic images and videos of a traditional Hungarian pig slaughter.

**If this isn't your thing,  
feel free to skip.**

For those continuing,  
I'm going to take you through  
the process chapter by chapter...

This story is particularly long.  
It can be viewed on our highlight reel.

**FÜST,  
IZZADSAIG  
★ BBO ★**

**PROLOGUE**

Pig slaughters have been very important events in both Hungarian villages and culture for centuries.

Pigs are killed to provide meat for the family.

In the past, colder months have been the only time of the year when people could afford to eat larger amounts of meat. There were no freezers and the meat had to be preserved.

It was cut into manageable sized pieces, salted for weeks, then smoked.

Now, pork can be bought at supermarkets, making pig slaughters more of a **folk custom** rather than a **necessity**.

FÜST,  
IZZADSAIG  
★ BBO ★

# LOCATION

VILLÁNYKÖVESD

45°52'51"N, 18°25'40"E



POPULATION

**239**

ELEVATION

**109M / 358FEET**

ESTABLISHED

**1730**

KNOWN FOR

**WINE**

**FÜST,  
IZZADSIG  
★ BBO ★**

**CHAPTER 1**

*The*  
**PILGRIMAGE**

**29° / LIGHT SNOWFALL**

**PIG SLAUGHTERS USUALLY TAKES PLACE IN THE  
WINTER MONTHS BETWEEN NOVEMBER AND  
FEBRUARY. ON SUCH DAYS WORK BEGINS EARLY...**

# FÜST, IZZELDSTIG ★ BBO ★

8:15<sup>AM</sup>

**GUESTS WALK TOGETHER FROM THEIR HOTEL TO THE  
FARM WHERE THE EXPERIENCE IS BEING HELD.**



**FÜST  
TIZSDALG**  
★ BBO ★



**8:30 AM**

**LOCAL ACCORDIAN PLAYER WELCOMES GUESTS TO THE FARM. IT'S INCREDIBLY VALUABLE TO SEE YOUNGER MUSICIANS PLAYING THIS INSTRUMENT TO KEEP HUNGARIAN TRADITIONS ALIVE.**

**FÜST,  
IZZTDSIG  
★ BBO ★**

**CHAPTER 2**

**ISITZIG**  
*and*  
**CITZIG**

**27° / LIGHT SNOWFALL**

**COLDER TEMPERATURES BENEFIT PIG SLAUGHTERS.**

**HARMFUL BACTERIA DON'T MULTIPLY,  
THE MEAT KEEPS FOR LONGER WITHOUT  
DEEP-FREEZING , AND THE BUTCHERS  
WORK UP LESS OF A SWEAT.**



**FÜST,  
IZZADSIG  
★ BBO ★**



**FÜST,  
IZZADSTAG  
★ BBO ★**



**9:00 AM**

**THE 188KG (415LB) PIG IS KILLED.**

**THIS IS DONE BY A COMBINATION OF ELECTROSHOCK  
AND CUTTING OF THE JUGULAR.**

**5 LITERS OF BLOOD IS COLLECTED IN THE PROCESS.**

**FÜST,  
IZZADSAIG  
★ BBO ★**



**9:10 AM**

**PIG IS PLACED IN A LARGE METAL CONTAINER  
AND PREPPED FOR CLEANING.**



**THE STRAPS ALLOW  
THE BUTCHERS TO ROLL  
AND FLIP THE PIG  
WITH EASE.**

**FÜST,  
IZZADSAIG  
★ BBO ★**

**SCALDING HOT WATER IS USED TO HELP  
REMOVE THE FUR USING A COMBINATION  
OF CONES, BRUSHES, AND RAZORS.**



FÜST,  
IZZINDSAC  
★ BBC ★

THIS EXPERIENCE IS TAKEN INCREDIBLY SERIOUSLY.



AS IT SHOULD.





**VOLUNTEERS HELP THE BUTCHERS HANG AND PREP THE PIG FOR THE NEXT PHASE.**

JUST  
KILLING  
★ BBO ★

9:27AM

THE BUTCHERS  
BLOWTORCH THE  
REMAINING FUR  
FROM THE SKIN.







FÜST,  
TZZIDŠAG  
★ BBO ★



**FÜST,  
IZZADSAĞ  
★ BBO ★**

**THE PIG GOES THROUGH  
ONE LAST RINSE.**



**FÜST,  
IZZADSTAG  
★ BBO ★**

**CHAPTER 3**

*The*  
**CARVING**

**27° / SNOWFALL**

**THE BUTCHERS DIVIDE THE ANIMAL  
TO BE PROCESSED INTO BLACK PUDDING  
(BLOOD SAUSAGE), SAUSAGE, HAM, HURKA  
(ORGAN AND RICE SAUSAGE), AND CRACKLING.**

**FÜST,  
IZZADSAĞ**  
★ **BBO** ★

**9:41AM**

**USING BLADES  
AND HATCHETS,  
THE PIG IS  
BROKEN DOWN  
INTO PARTS.**



FÜST,  
IZZILDSTIG  
★ BBO ★





**FÜST,  
IZZADSAIG  
★ BBO ★**

**CHAPTER 4**

*The*

**BUTCHERING**

**27° / SNOWFALL**

**EACH AND EVERY PART OF THE PIG IS USEFUL.  
SOME BITS ARE TURNED INTO SPICY SAUSAGES  
OR HUNGARIAN “PIG CHEESE”. THE FAT IS FRIED  
AND THE LEGS ARE SMOKED.**

**FÜST,  
IZZADSAĞ  
★ PBO ★**



**10:30AM**

**ALL PARTS OF THE PICK ARE TRANSPORTED INDOORS.  
MEAT, FAT, AND SKIN ARE SEPERATED INTO MULTIPLE  
BUCKETS FOR SEPERATE COOKING EXECUTIONS.**





FÜST,  
IZZIDSTIG  
★ BBO ★



FÜSSEL  
LEZZAD STIG  
★BBQ★



**FÜST,  
IZZADSIG  
★ BBO ★**

**CHAPTER 5**

**SATU STAGE**  
*and*  
**CELEBRATION**

**26° / SNOWFALL**

**AT THIS POINT, OUR CAMERA BATTERY DIED AND WE HAD TO RESORT TO CAMERA PHONES EXCLUSIVELY.**

**ALL PARTS OF THE PIG ARE PREPPED FOR GRINDING INTO VARIOUS SAUSAGES AND CUTS.**

**THE TRADITIONAL FIRST GLASS OF PÁLINKA IS DRUNK BEFORE PREP, WHILE THE SECOND IS DRUNK IN HONOR OF THE SLAUGHTERED PIG.**

**JUST  
KIDSTAG  
BO**

**10:54AM**

**GROUND PORK AND A MIXTURE OF SPICES ARE ADDED TO  
A LARGE WODEN TUB FOR MIXTURE.**

**THIS IS DONE EXCLUSIVELY WITH HANDS AS A SYMBOLIC  
GESTURE TO THE PIG AND THE FOOD WE CONSUME.**



A large quantity of sausages, likely in a bucket, with a red banner overlay. The sausages are brown and appear to be cooked or smoked. The banner contains text in German and English.

**FÜST  
IZZHDSTIG  
★ BBO ★**

**VARIOUS SAUSAGES ARE PLACED IN LARGE BUCKETS TO  
EITHER BE BOILED OR SMOKED FOR SONSUMPTION.**

THE FIRST  
ZZZZZZ  
★ BLO ★



**I WAS INCREDIBLY IMPRESSED BY THE SPEED AND  
PRECISION OF THE HEAD BUTCHER'S TWINING.**

# OKLEVÉL

FÜST,  
IZZADÁSIG  
★ BBO ★  
A

MAROS - FÜST

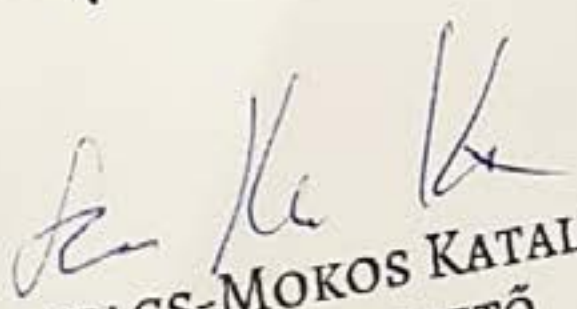
CSAPAT RÉSZÉRE, AKIK A  
VILLÁNYKÖVESDI  
KOLBÁSZTÖLTŐ VERSENYEN

VI.

HELYEZÉST ÉRTEK EL.

VILLÁNYKÖVESD, 2023.01.21.

  
MOKOS PÉTER  
BORÁSZ

  
SZVITACS-MOKOS KATALIN  
SZÁLLODAVEZETŐ



**JOINED A SAUSAGE MAKING COMPETITION WITH TWO OTHER GUESTS AND GOT SOME STREET CRED.**



A large white bowl with a black rim is filled with a thick, dark red liquid, likely pig's blood, which is being prepared for use in making black pudding sausage. The liquid has a frothy, bubbly texture. The bowl is placed on a red base. The background is a dark, textured surface.

**THE PIG'S BLOOD IS USED TO CREATE  
BLACK PUDDING SAUSAGE (BLOOD SAUSAGE).**



**FÜST,  
KOPFSÄG  
★ BBO ★**



**SKIN, CARTILAGE, FAT, EARS, BRAIN, NOSE,  
AND OTHER VARIOUS PARTS ARE BOILED AND GROUND  
TO EITHER BE MIXED WITHIN THE SAUSAGE  
MIXTURE OR MADE INTO HEAD CHEESE.**

**FÜST,  
IZZADSIG  
★ BBO ★**

**AFTERWORD**

FÜST,  
IZZADÉK  
★ BBO ★



**THE HUNGARIAN TRADITIONAL PIG SLAUGHTER  
IS NOT SIMPLY JUST KILLING THE PIG...**

**IT'S A RITUAL, A FAMILY EVENT.**

**I WANT TO THANK THE FARMERS, BUTCHERS,  
AND OWNERS FOR KEEPING THIS TRADITION ALIVE  
AND ALLOWING US TO PARTAKE.**

**KÖSZÖNÖM EZT A HIHETETLEN ÉLMÉNYT.**

*Fins*