I killed the pig now it is not Gussy anymore it is *just* the pig, from now on it only will be called "the pig".

I pulled it up here at the tree because i am alone and here it can bleed out better, more or less, it already did bleed out completely.

I killed it with a cut of the throat actually i used a hammer and cutted its throat. it is just to heavy to pull it up with the ropes, maybe i will manage this later, a heaver would be good for this to do.

Here i prepare the hay, where i will put the pig on, to burn it, or rather to get off of its skin, or let's say to burn off the coat.

My dog is very interested in the blood. i did not let out the chicken, i also didn't let out the horse. the other pig is still in the stall, where they have their food inside.

Over there is the hammer which i used to struck on the pig's head, and here are the things the knifes and other things for the slaughter which i will use for the portioning.

a little bit of the blood i was able to collect but it came out in waves a lot so i couldn't catch all of it.

there is the knife. yes in the end the pig suffered less than i was thinking it would. it happened very fast i have to say I'm pretty satisfied with myself. now it's important to portion it correctly.

to get off all of the hair of the pig, the kemp,
i put it on the fire.
a fire made with straw
and there it will be burned
and rubbed
and burned furtherly,
till all of the hair is off the pig.
i will turn it later
yes, that's how it is
that's how the slaughter goes on.

so, i after I manage it to burn the pig here, more or less scraping off the most of the skin, on some parts i hurt it a lot. that means i have to look now how to use or eat these parts.

apart from that
i burned it quite well,
and hung it up at the tree.
there i can disembowel
and divide it.
there is the bowl for the entrails
and the other things.
i will bring it inside later,
and split the pig.
this all is lot of fun
and yes,
it's a hell of a work.
from now on
i am a pigkiller,
a damn good pigkiller.

while disembowling the pig, as you can see, all of the entrails are gone. there is only meat left. i cut off the head, cut around and trimmed it off,

and here is the head, as you can see. It's Gussy from behind, this is like good old Gus is looking now.

i hope that i can organize it between all the entrails the heart is very beautiful it's a very healthy nice heart i also feel good right now, my first pig is portioned completely i only have to split these two halves then i will have hanging the two parts to work on it more.

yes that's how it goes.

My dog got the bowel
on which he is crazy about
as you can see he is going crazy with the bowel
and he doesn't let the other dog getting something out of it.

They are waiting for the good parts, the horse is still inside, the other pig also, the chicken are inside also, we all are hardworking.

with such a pig you have a beastly work or with such a beast you have a piggy work.
i don't know if it told you,
i cutted the pig into two halves,
then i splitted it,
put off the fat
all into the tub.
i have to bring it all inside the house
sorting it out
boil down the fat,
whatever,
separate the meat off the fat,
sort it into unique parts,
it is a hell of a work.

in the meantime i let out the chicken. they ate the fodder which used for luring the pig. that's good for them also. The dog is playing with all of the dunghill and with the entrails, there he has a piece of the bowel that he is bringing anywhere,

i am pretty exhausted i will buy me something to drink may be a coke would be good for me right now, then i will continue to work, my back is hurting it's straining to portion a damn pig.

today
we have
chez moi
cuisine de moi
today we have
delicious brain
the brain of Gus
a half of Gussy's brain,
with roast onion in egg
and bread
and delicious pickled mushrooms.

awesome

i'm just hoping the brain is well-done completely. delicious! i will come back i will just turn the liver.