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There'll be hams in the smokehouse

Connect with traditional foodways on Hog Butchering Day at Historic Brattonsville

**McCONNELLS, S.C.** – Early settlers in the Carolina Piedmont prized the hog for its food value and utilitarian by-products. On Saturday, Jan. 11 the living history community at Brattonsville comes together for the eventful affair of processing and preserving a whole hog. Rediscover historical American foodways with a day full of 19th century-style pork processing activities where nothing goes to waste. Period dressed interpreters will be busy rendering lard, making sausages and preserving pork using salt. Learn how pig bladders are used in food preservation and how soap is made from lard. Gather around the warm open hearth for historical cooking demonstrations. Food culture enthusiasts can get up close and personal with the making of head cheese and other delicacies using offal and scrap.

Hog Butchering Day at Historic Brattonsville: Jan. 11, 2020 from 10 a.m. – 4 p.m.

Admission: Adult, \$8; Senior, \$7; Youth ages 4-17, \$5; CHM members and children 3 and under are admitted FREE.

Historic Brattonsville is located at 1444 Brattonsville Road, McConnells, SC.

For more information on Historic Brattonsville and directions, visit:  
<http://chmuseums.org/brattonsville/>

IMAGES: High-resolution images are available; please contact Marie Cheek

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