

1st Annual Augusta Boucherie to be held at White Hills Farm

White Hills Farm is pleased to announce its first annual “Augusta Boucherie,” to be held in Dearing, GA, on November 8-9, 2019.



Augusta-Richmond, Sep 21, 2019 (IssueWire.com) - The Butchery – or “Boucherie” in French – is an age-old tradition. Farmers, friends, neighbors and family members gather to help butcher livestock and preserve meat in the fall, assuring that all parts of the animal are used for sustenance. Extra hands are needed and welcome.

Augusta Boucherie will reclaim the communal components of livestock harvest in fall festival style. Teams of local farmers and chefs – led by regional and national experts in their cut or dish – will provide instruction and share knowledge in the respectful harvest and preparation of humanely raised animals. Local vegetable farmers and food artisans will add regional flavors and create new ones. There will be constant outdoor cooking, sampling, and learning for all who attend.

Patrick and Amy Sutter – owners of White Hills Farm – will host the inaugural event on their 28-acre lavender farm, a popular agritourism destination in McDuffy County, Georgia.

“Augusta Boucherie will be an extensive celebration of local farmers and the work they do to put high-quality meats, cheeses, fruits, and vegetables on our tables,” says Patrick. “Amy and I have long had a passion for local foods. We decided to host this unique event to bring farmers, chefs, and the whole community together. There will be something for everyone to enjoy, especially those who love good, clean food.”

Chef Dave McCluskey – a local indigenous foods educator and creator of the #CornMafia movement – will head up ten teams of chefs, all volunteers. “Chefs will travel from throughout the country to attend a boucherie,” notes Chef Dave. “Experienced chefs come to teach; greener chefs come to learn. It’s a time for chefs to meet and network. They camp on the property, get to know each other while cooking all night. At boucherie, we hone techniques that you just won’t get exposure to in a typical restaurant or day job. This kind of knowledge would take a long time to learn on your own.

“We commit to attend each others’ events, and in this way, we’ve become a boucherie family,” notes Dave.

The Augusta Boucherie has already drawn volunteer commitments from chefs to attend from as far away as California, Massachusetts, Louisiana, and Canada. One such participant is Chef Sophina Uong, a California native, with a 25-year history of working in top kitchens throughout the Bay Area and a Chopped Grill Master. Chef Uong will head up the Veggie Grill Team at Augusta Boucherie.

All participants are invited to watch and learn. Cook teams will include instruction in boudin sausage making, rooster bog, pit-cooked fish, oyster roasting, proper barbeque hash, corn nixtamalization, kneel down bread, and the outdoor butchery of poultry, rabbit, and pork.

The events start on Friday at noon and end with a Walk Around Dinner. Saturday will begin with a Butcher’s Prayer at sunrise, breakfast, a day full of local food workshops, a Pig Pickin’ at noon, and constant sampling until sunset. Wine and beer will also be available for sale.

Augusta Boucherie will feature food from dozens of local farmers from throughout the Central Savannah River Area who follow organic and humane practices. Farmers and other local food subject matter experts will provide instructional talks every hour on topics such as beekeeping, canning, and cheese-making.

A portion of the proceeds from Augusta Boucherie will benefit Augusta Locally Grown, a nonprofit committed to growing a stronger local foods system throughout the Central Savannah River Area.

Kim Hines, Exec Director of Augusta Locally Grown, notes: “We will use these funds to create a competitive Farm Intern Program to start in 2020. We hope to provide travel stipends for young adults who are ready to learn by doing.”

Tickets for the Augusta Boucherie are limited; early-bird rates are available now through October 18. Regular-rate tickets available October 19-November 9.

Augusta Boucherie event lodging rates available at Hampston Inn in Thomson, GA.

Ticket, sponsorship, volunteer and lodging information is available at augustaboucherie.com

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