



THE COCHINO KILLING

After almost an year tending to the *cochino* (pig), feeding him with grain, cabbages, pumpkins and other fruits of the land, it's time to roll up the sleeves, prepare the knife, and respectfully sacrifice the animal. It's necessary to supply the pantry, to face another year of our life.

From the pig, everything is used, or almost everything. The parts of the animal that aren't used to make good hams, *salpicões* [a type of chorizo], *alheiras* [bread and meat sausage], *chouriças* [another type of chorizo] and *botelos*, are salted and kept, because nothing can be wasted.

PROGRAM OF ACTIVITIES:

1st day:

- *Cochino* slaughter;
- Workshop of preparing smoked meat products.

2nd day:

- Cruise in the Douro River;
- Pedestrian tour.

The program of activities will be held between the months of **December** and **January**.

The cruise in the Douro River will be held in partnership with the local maritime-tour operators.

TO BETTER ENJOY THE ACTIVITIES, WE ADVISE THE USE OF:

- Suitable and comfortable shoes, fit for walking in the country/mountain;
- Soft socks, without seams;
- Head protection, suitable clothes to according weather;
- Binoculars;
- Camera;
- Small backpack with food and water.

PRICES:

- 2 days = 127,00 €/person (*)

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(*) Includes: Transportation to the place where the activity will be held, cruise in the Douro River, suitable equipment, specialized guide, obligatory insurance and 4 meals based in local gastronomy and regional products.

For more information please refer to the **Terms and Conditions**.

We advise you to read the section
Good Practices

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