

Black Pudding and History

< There is no great gastronomy but that which merges with history...>

Mortagne-au-Perche could draw from this formula its titles of nobility, because the appearance of the Black Pudding in our culinary tradition dates back to the most remote periods of our history.

It is possible that the conquering Moors had introduced, while crossing the Perche (establishing a camp on a hill then called Mauritania, then Mortagne) this culinary specialty spread on the banks of the Euphrates and the Eastern Mediterranean. The many wild pigs that swarmed in the vast forests, allowed the inhabitants to specialize in the preparation of blood-cooked. A book, devoted to the Gallo-Roman civilization, tells us that 'the butcher's stall offers customers: sausages, pork head, bacon and lard quarters'.

The Middle Ages saw the development of this manufacture, which carried far the fame of our city, on the markets of Flanders and Champagne. When the Hundred Years' War ended, the English transported this recipe to their island, which, modified, spread through the northern part of England, especially in Sussex, and more especially in Scotland. The wars of religion, by driving the Huguenots out of our borders, facilitated the introduction of this dish in the German territories, where it was known, but according to a different recipe. The Black pudding garnished the tables of the kings of France: we know that he feasted Tsar Pierre Le Grand, visiting Versailles. This tradition is maintained in the cottages where, enriched by multiple personal experiences and embellished with local products, it reaches today its highest degree of perfection. It is to maintain this specialty that was created, on March 23, 1963, the Fair to the Black pudding of Mortagne-au-Perche, at the instigation of Dr. Pillot and Mrs., and Mr. Goupil, then Inspector of Direct Contributions in our City, and under the aegis of the Confraternity of the Knights of the Taste-Boudin. In addition, many people from the beginning were interested in the defense and illustration of this product. By grouping the friends of Perche, the Brotherhood proposes to encourage the search for this economic dish by competitions that will take place annually, in frank gaiety and friendship, on the occasion of local festivals. The number of knights increases during chapters that are held regularly each spring.

On this occasion, a Grand Dignitary reminds the new inductees of the goals of the Brotherhood: they consist in highlighting the products of the Perche; to enumerate the great variety of the boudins de France; to preserve or even revive the regional manufacturing processes, not only percheron, but from each French province, through contacts with the various gastronomic societies; to encourage the search for good cooking recipes, and to revive old local traditions; to exalt, between the members of the Brotherhood, the feelings of friendship, mutual aid, honor, disinterestedness .. Also, one of the main activities of the Brotherhood is to organize every year, during the Mi-Carême Fair, a contest for the best boudin.

After having brought together local pork butchers, this competition spread to the whole of France, before crossing the borders