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## L.A. set to pig out with Cochon 555

*The inaugural sold-out event downtown will feature pig farmers, wineries and local chefs engaging in competitions, demos and other swine-centric happenings.*

**April 29, 2011** | By Krista Simmons, Los Angeles Times

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This Sunday, Brady Lowe and his traveling porkapalooza, Cochon 555, rolls into the former St. Vibiana's Cathedral in downtown L.A. on a mission to make a party out of everything pig.

The inaugural Los Angeles event, already sold out, raises the bar for dining festivals, linking five heritage pig farmers, five vintners and five local chefs. Each chef is challenged to create a snout-to-tail feast for 400 guests, who will serve as judges alongside a selected panel. The goal is to introduce patrons and chefs to new brands and breeds, but mostly it's a primal and competitive show of butchery, ambitious cooking and lavish feasting.

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Expanding on events that Lowe first put on in Atlanta in 2008, this Cochon 555 will feature two butcher demos, a bunch of on-site cooking, several bars and more than just the five wineries. Besides the five pigs, there will be an additional 60 pounds of bacon from La Quercia, an extra kilo of caviar for the VIP room, and cheeses served by Chris Pollan of the Cheese Store of Silver Lake. In addition, this will be the first time a musical component has been added — DJ Lord from Public Enemy and Egon from Stones Throw Records will spin as guests swirl into a swine-induced stupor.

Adding a sacrificial element, butchering demos will take place in front of the main altar. There will also be a freestyle butchering competition and the Bacon Hall of Fame, in which exceptional producers of hormone- and antibiotic-free cured and smoked meat will be showcased. In the VIP area, Amelia Posada and Erika Nakamura of Lindy & Grundy will break down a Kume Kume pig, a small, spotted Maori breed native to New Zealand.