



Brockleby's

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Local pork pie wins gold at foodie Oscars



A Melton Mowbray pork pie has proved itself the upper crust after winning gold in the UK's food "Oscars". The pie, made by Brockleby's Farm Shop, in Asfordby Hill, Melton, gained a gold award at the Great Taste Awards - the competition universally regarded as the Oscars of the fine food world.

Brockleby's Farm Shop owner Ian Jalland said the accolade reflected the quality of ingredients used in his pies, which are made using traditional Melton Mowbray techniques.

"We're thrilled that our pies have won gold. Our Melton Mowbray Pork Pies are completely hand-made, the only machine we use is the oven we bake them in! Uniquely, we use free-range rare breed pork from either our pigs or neighbouring farmers, both in the pies and to make our own jelly and lard, and we also use locally-ground organic flour for our pastry," he said.

Brockleby's Farm Shop is the most recent addition to the pie-making fraternity in Melton Mowbray - a tradition which began in the Leicestershire town more than 200 years ago. Mr Jalland has been making pork pies for just 12 months but his special recipe has proved so popular he has recently taken on extra staff to cope with high demand.

The awards have carved a reputation over the past 10 years as the single most sought-after seal of quality for speciality food and drink. Run by the Guild of Fine Food Retailers, more than 150 judges are involved in deciding which products should be awarded gold, silver and bronze.

Around 4,500 products were entered for the awards with only 400 achieving the coveted gold standard. Those 400 winners now await the results of a second round of judging to identify the food that will be crowned Supreme Champion 2006. The ultimate winner will be announced at a dinner held in London on Sunday, September 3.

In addition to award-winning pork pies, Brockleby's Farm Shop sells Mr Jalland's own rare breed lamb and pork alongside top quality food and drink produced in Leicestershire, Nottinghamshire and Rutland.

The shop's larder is packed with the pride of the region: Locally produced cheeses include Stilton from nearby Quenby Hall and the only Red Leicester made in Leicestershire. Shoppers can pick up organic flour which has been ground in the traditional way at Whissendine Windmill as well as the freshest of seasonal fruit and vegetables grown in the area.

The store stocks fresh milk from Normanton, yoghurt churned in Thrussington and wild venison from Castle Donington. Bread, honey, jams and preserves, all made in the region, can be washed down with a glass or two of wine from the Welland Valley, or beer from the Vale of Belvoir.