



# Brockleby's

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## Double win for Melton farm shop



**A** Melton farm shop is celebrating a double win at this year's prestigious Christmas Fat Stock Show. Brockleby's Farm Shop in Asfordby Hill, Melton Mowbray, won first prizes in both 1lb and 2lb commercial pork pie classes.

The shop won the Roper Challenge Cup for the best two hand-raised pork pies weighing 2lb. And it won the prize for the best two commercial pork pies weighing 1lb.

The annual show, held at Melton Cattle Market, sees the best of the region's food producers battle it out for its coveted rosettes.

Brockleby's Organic Pork Pie is the first authentic Melton Mowbray pork pie to be granted official organic status by the Soil Association.

It is made using organic pork from Saddleback pigs raised by farmer Richard Mee at Oakley Grange Farm in Hathern, Leicestershire.

Brockleby's makes its own lard and the pie's succulent jelly is created from the trotters of the same rare-breed Saddlebacks.

The filling for the pie is made using fresh, not cured, pork which is coarsely chopped, not minced, in keeping with a traditional recipe.

The robust, crunchy pastry is made from organic unbleached white flour, which is ground at Whissendine Windmill in Leicestershire.

Brockleby's owner Ian Jalland said: "We pride ourselves on making a pork pie which is Melton Mowbray through and through - made in Melton using the finest local ingredients. That's why it means a lot to us to win these prizes at a show which is not only highly respected throughout the region but an important part of our town's history."

For further press information and high res pictures, contact Sarah Hall on 07963 269992 or [Sarahmlhall@aol.com](mailto:Sarahmlhall@aol.com).