

# Our pies are the upper crust – it's official!

PORK Pies made by Brockleby's, of Asfordby Hill, Melton Mowbray, have won awards at a prestigious food competition.

Brockleby's Organic Melton Mowbray Pork Pie, the only organic pork pie made in the borough of Melton, was "highly commended" by judges at the Organic Food Awards, which are run by the Soil Association.

The company's Organic Picnic Pork Pie was also given a "commended" title in the competition which recognises the best organic produce in the UK.

Members of the public will be able to watch Brockleby's Organic Melton Mowbray Pork Pies being hand-raised at the forthcoming East Midlands Food and Drink Festival.

The festival takes place at Brooksby Hall, Melton Mowbray, Leicestershire on Saturday and Sunday, October 4 and 5 from 10am to 5pm.

The award-winning pies have been chosen by prestigious retailer Daylesford Organic, who specialise in the finest organic, fresh, seasonal and local food, for their Christmas hampers.

The pies have already proved popular at Daylesford's London stores in Pimlico Road and Notting Hill and at their farm shop in Gloucestershire. ([www.daylesfordorganic.com](http://www.daylesfordorganic.com))

Brockleby's Organic Melton Mowbray Pork Pie is made with organic, rare-breed Saddleback pork raised by Richard Mee, of Hathern, Leicestershire, and pastry made with organic flour ground at Whissendine Windmill, in Leicestershire. The 454g pies are raised by hand to a traditional recipe with jelly made from the same organic Saddleback pigs.



## PRESS RELEASE

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Brockleby's Picnic Pie is a mini version of the Organic Melton Mowbray Pork Pie – perfect for picnics, or anyone who just doesn't want to share.

Fans can now order them online via Brockleby's website [www.brocklebys.co.uk](http://www.brocklebys.co.uk).

**For further information and high resolution pictures, contact Sarah Hall on 07963 269992 or email [hall.sarah2@sky.com](mailto:hall.sarah2@sky.com)**