



Artisan pies on menu at organic box scheme

LOVERS of organic food can now order a Brockleby's Organic Melton Mowbray Pork Pie delivered direct to their door, thanks to organic box scheme supremos Abel & Cole.

Brockleby's - the world's only producer of organic Melton Mowbray pork pies - is supplying three types of pie to Abel & Cole, the organic and ethically sourced food company that delivers across much of England.

Abel & Cole customers can order Brockleby's Organic Melton Mowbray Pork Pie, Brockleby's Picnic Pork Pie and Brockleby's Poacher's Game Pie at www.abelandcole.co.uk.

- 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 500g pies are raised by hand to a traditional recipe with jelly made from the same organic Saddleback pigs.

Press release

- 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.
- Brockleby's Poacher's Game Pie is a cold-cutting pie made with locally shot venison and pheasant encased in crunchy, hot water pastry. The game pie won a top prize at the inaugural British Pie Awards held in Melton Mowbray, Leicestershire, in April this year.

As well as seasonal fruit and vegetables, Abel & Cole now deliver wines, beers and chilled foods, sourced wherever possible from British farmers and artisan food producers. Delivering for more than 20 years, Abel & Cole never airfreight to transport produce and are passionate about animal welfare.

Speaking from Brockleby's Farm Shop in Asfordby Hill, Melton Mowbray, owner Ian Jalland said: "Abel & Cole and Brockleby's share an ethical sourcing policy, a commitment to free-range and organic ingredients and a passion for Food With Provenance.

"We're proud to be supplying them and delighted that so many of their customers are already ordering Brockleby's pies."

For further press information and high res pictures, contact Sarah Hall on 07963 269992 or email hall.sarah2@sky.com. Alternatively, contact Ian Jalland on 01664 813200.