

New pie to launch at game event



Fine food specialists Brockleby's will launch a new pie next month at a special event to mark National Taste of Game Week.

The pie will be launched on Thursday, November 19 at a **Go for Game** evening organised by the chair of Leicestershire Food Links, Sandra Herbert. The event is being held at 7.30pm at Sandra's own farm, Whetstone Pastures Farm, on the A426 just south of Blaby, Leicestershire, the home of Sandra's Jam.

Brockleby's Game Pie is a 1lb cold-cutting pie made with pheasant and venison shot on the Chatsworth estate and blended with organic Saddleback pork raised by Richard Mee of Hathern, Leicestershire.

The piemakers at Brockleby's have added thyme and succulent dried apricots and encased it in crunchy hot-water pastry made with organic, unbleached flour ground at Whissendine Windmill.

The **Go for Game** evening will include demonstrations on how to prepare game and participants will be able to find out how to pluck and dress a pheasant or skin a rabbit from the farm's gamekeeper.

They can also taste some game dishes, including Brockleby's new pie, while listening to some tales of the countryside. Tickets cost £6, including a glass of wine, and are available by calling 0116 277 4627. Proceeds from the evening will go to Leicestershire Food Links.

National Taste of Game Week runs from November 14 to 21 and is organised by The British Association for Shooting and Conservation.

The week is designed to highlight the benefits of game meat as a local, wild and nutritious food source and encourage the general public to enjoy eating game.

PRESS RELEASE

Brockleby's pies, including the only Organic Melton Mowbray Pork Pie, are made at Brockleby's Farm Shop, in Asfordby Hill, Melton Mowbray. The company's pies have won several accolades including a Quality Food Award and Highly Commended and Commended titles at the Soil Association's Organic Food Awards. Its Poacher's Game Pie, made with pheasant and venison and flavoured with juniper berries, was champion in its class at this year's British Pie Awards.

Leicestershire Food Links was set up in 1999 as a not-for-profit co-operative company to help local producers get in touch with local consumers.

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