



NEWS RELEASE

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CROFTER'S PIE WILL BE THE NEW SCOTCH PIE, SAYS SCF CHIEF EXECUTIVE

The Scottish Crofting Federation put their plans for a range of crofters' pies before Environment minister Roseanna Cunningham at the Highland show today (Fri).

Ms Cunningham tasted an all-butter lamb and marjoram pie, served with pea puree and pea shoots at the SCF stand along with a selection of other gourmet canapés made from Scottish crofting produce.

SCF chief executive Patrick Krause said: "She immediately saw the market potential for a crofter's pie. We are convinced that our crofters pie, using top quality meat from Highlands and Islands crofts will be the new Scotch pie."

Ms Cunningham also tasted Shetland beef carpaccio, Sutherland hogget confit, Lewis pork scotch eggs and Lewis strawberry and basil tartlets.

The gourmet buffet was created by Lewis chef Murdo Alex Macritchie of the fine-dining Sulair restaurant in Stornoway, using entirely croft-grown produce.

SCF commissioned the buffet to highlight its Scottish Crofting Produce (SCP) mark, introduced two years ago as a hallmark of quality, sustainability and total traceability.

Its development has been supported by SCF's crofting resources programme.

Ms Cunningham said: "I'm really pleased that the Government is supporting the SCF in helping them market the whole idea because food like we have tasted and enjoyed today will take off in Scotland.

"A great deal of credit is due to the chef Murdo Alex Macritchie, but equally to those who are so enthusiastically promoting the idea so that people can recognise what it can and will deliver with government support."

Contacts:

Donald Murdie, Crofting Resources 01470 511295/ 07929 338762

Programme Project Manager

Patrick Krause, CEO 07739 941199

PR for SCF SCP mark: Susy Macaulay 07500 041 671