



NEWS RELEASE

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SCF TRIALS MUTTON PIES AT BLACK ISLE SHOW

Mutton pies are making an appearance at the Black Isle show this year, courtesy of the Scottish Crofting Federation. (SCF)

SCF is in the early stages of developing a range of quality Crofters' Pies under its Scottish Crofting Produce (SCP) label to help expand the market for mutton for hill crofters. The SCP label indicates low-input produce, grown extensively and to the highest standards of traceability and sustainability. In collaboration with the Ullapool Bakery, SCF will be offering tastings of a traditional Scotch pie and a spicy modern mutton pie at its stand to members and invited guests.

The SCP pie will restore the Scotch pie to its former glory, crammed full of prime young mutton. The spicy pie is also made from mutton and recognises changing tastes in the 21st century. Produced by Robin and Penny Calvert of Reidchalmai Croft, Rogart, the pie meat comes from a 16 month old sheep, grown slowly on ancient species rich grasslands and heather, and hung for about 18 days ensuring optimum flavour and tenderness.

SCF's chief executive Patrick Krause said: "This trial is a bit of fun, but also to gauge what people think of mutton pies made from top quality croft meat. We'll be canvassing constructive feedback from our tasters to help us move forward with our development plans. Our idea is to create premium pies for niche outlets using the top quality produce grown throughout the crofting counties under our SCP mark.

"It's now officially recognised that grass and heather-fed meat has a much healthier nutrition profile than large-scale grain fed meat. We want to show that properly produced, quality mutton is tender and full of flavour.

"Creating a bigger market for this product, and ultimately for croft beef too, would mean that our SCP growers could produce more meat, helping restore the vital ecological balance that comes from hill-grazing and is being lost in so many areas in the Highlands and Islands. Crofters' pies would also help create local employment in the areas of quality control, supply and distribution."

Press are invited to attend the SCF stand I 139 to sample the pies between 11.00 am and 1.00 pm on Thursday August 5th 2010.

For more information contact:

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Notes to editors:

The meat for the Crofters Pies has been produced by Robin Calvert, Reidchalmai, Rogart
Tel. 01408 641451

The pies were made by the Ullapool Bakery, Tel. 01854 613034