

Gazette

Butchers are top of the chops

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By Gazette reporter

TWO local butchers know pies win prizes after scooping top awards in their industry competition.

They were awarded five category champion titles between them out of the ten available at the South West Regional Roadshow for Butchers.

Top honours went to Cam Family Butchers who triumphed in three categories with their 'Traditional Pork Sausage', 'Pork, Chicken, Sage & Onion Gateau' and 'Steak & Red Wine Pie'. Not only that but seven of their products entered achieved the highest - gold award - status.

Mark Carr of Cam Family Butchers said: "I'm delighted to have achieved three category champion titles. I believe our success is down to using the best quality, local ingredients and taking the time to finish every product to the highest standard."

Cam Family Butchers won the top prize in the summer in a national contest to find the best pork pie in Britain.

Congratulations also go to Perry & Son Butchers of Alveston who were awarded two category champion titles with their products - 'Lamb & Mint Sausage' and 'Pork Pie'.

Mike Perry said: "It's a brilliant achievement to come away with not only four gold and three silver awards for our products but the icing on the cake was to achieve two category champion."

The event, which was organised by the British Pig Executive (BPEX) and took place at Langstone Cliff Hotel in Dawlish earlier this week, saw 22 butchers from across the region enter a total of 164 products.

The Product Evaluation Events recognise and reward product excellence and innovation among butchers. The judges use the following criteria: overall appearance; size and colour; ease of cutting; texture and structure; and most importantly taste and smell.

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