

Pork pies from across the UK will be in West Yorkshire this month, all vying to be King of the Growlers. The 15th Annual Master Pork Pie Maker Competition is being held at The Old Bridge pub in Ripponden on Saturday, March 24.

The competition will feature pies from Glasgow to Southampton, all competing for the prestigious prize. The pork and



pastry festival will include a piemaking demonstration from John Lord, of Bradford, and music from Elland Silver Youth Band. Money raised at the event will go to local Alzheimer's charities and the band.

Simon Haigh, of Hinchcliffes Farm Shop in Netherton, was crowned the pick of the pie makers at last year's contest. Now he will be among the judges who will sample the pies in the contest. Pie expert Simion says: "We're looking for something that looks nice." If it looks nice you are inclined to think it will taste nice.

"A pie should be crisp, clean and bright, with no gravy boiling out of the pastry. "When you cut the pie in two it's got to look good with crisp pastry, not too thin, not too thick. "There should be tasty jelly through the pie and tasty meat. It should have a good texture and good flavour.

"There needs to be consistency across four pies. Butchers need to make their pies the same for the public, because they're the real judges.

"I'm looking forward to being a judge. "This competition is different because it's organised by enthusiasts rather than companies. "It's the daddy of pork pie competitions on the local level.