



Alec Fozard, master butcher, former European black pudding champion, and last year's pie club guest judge (when he was a mere 99 years old) celebrated his 100th birthday on 30th December 2007.

His family, all pork pie enthusiasts, challenged Alec to a pork pie making contest, which was held on his birthday. One of the pie club's longest serving members, Richard, was honoured to be invited to judge the contest. In true competition style, the entries were numbered to ensure no bias took place. Six pies were entered by different members of Alec's family. To a crowded birthday gathering, Richard announced his comments and then announced the results in reverse order. The names of the pie entrants were then revealed to the judge.

And the winner?.....The birthday boy Alec himself! What a relief our pie club judge had come up trumps, even spotting the 'ringers' in the contest the odd bought pie or two. In a close contest the judge's comments, and marks out of 10, were as follows

Pie number 1 “ Nice jelly, attractive, course quality meat, thin pastry, needs more spice. 8



Pie number 2 “ Very attractive pie, well filled, course meat, nice jelly, needs more spice” 8.25

Pie number 3 “Looks and tastes like a commercial pie. Spammy meat. Nice glaze” 6

Pie number 4 “ Lovely meat, but a few visible bits of fat, Very nice pastry. Could do with more spice/pepper, and glaze to improve appearance” 8.5

Pie number 5 “Hand raised, nicely filled, but pastry too dry, it’s like eating a cream cracker. Pastry would go better with custard!” 6

Pie number 6 “ Nice course meat, thin pastry, well packed. Nice jelly. Lacks spice. 8

▯▯ Results



1st Alec Fozard, master butcher and still a champion at 100 years old.

2nd (close) Jim Batty, Alec’s son-in-law and amateur pie maker.

3rd (equal) Karen Batty, amateur pie maker.

3rd (equal) Jane Smith (nee Batty) (bought pie in Kirkheaton).

5th (equal) Nick Batty (bought pie in Mirfield).

5th (equal) Ben Batty (bought pie in Dewsbury).