



Pie-eyed ... delighted father and son Edward and Richard Grange are pictured with England's best pork pies.

The Slaithwaite butchers beat 46 rivals in the annual contest organised by the Pork Pie Appreciation Society. And with six local butchers among the top 10, the society says the result has made Huddersfield into the country's pork pie capital.

President Mr Kevin Booth said: "None of us in the society are butchers we are simply pork pie eaters, and we love em".

"A pie has to look attractive and must be filled properly. It should preferably be a pinky colour inside, with lots of jelly. "But the overall thing is the taste and the Huddersfield pies certainly came up to the mark in that respect. "This has re-established Huddersfield as the country's top town for pork pies." Edward and Richard who make every pie by hand and sell almost 250 a day have had four attempts at winning the title and came second in last

autumn's Great Yorkshire Pie competition.

Richard, 35, said: "The mark of a good pie is quality ingredients not churning them out at six for a pound."

Kirkburton butcher Philip Newsome came second with R Heseltine, of Elland, third.

R and E Knight, from Marsden, came eighth, with Lindley butcher John Bradley ninth and J Brinden, from Addy Butchers at Holmfirth, tenth.

The event, held in Sowerby Bridge, aised £600 to buy camping equipment for Ripponden cubs.