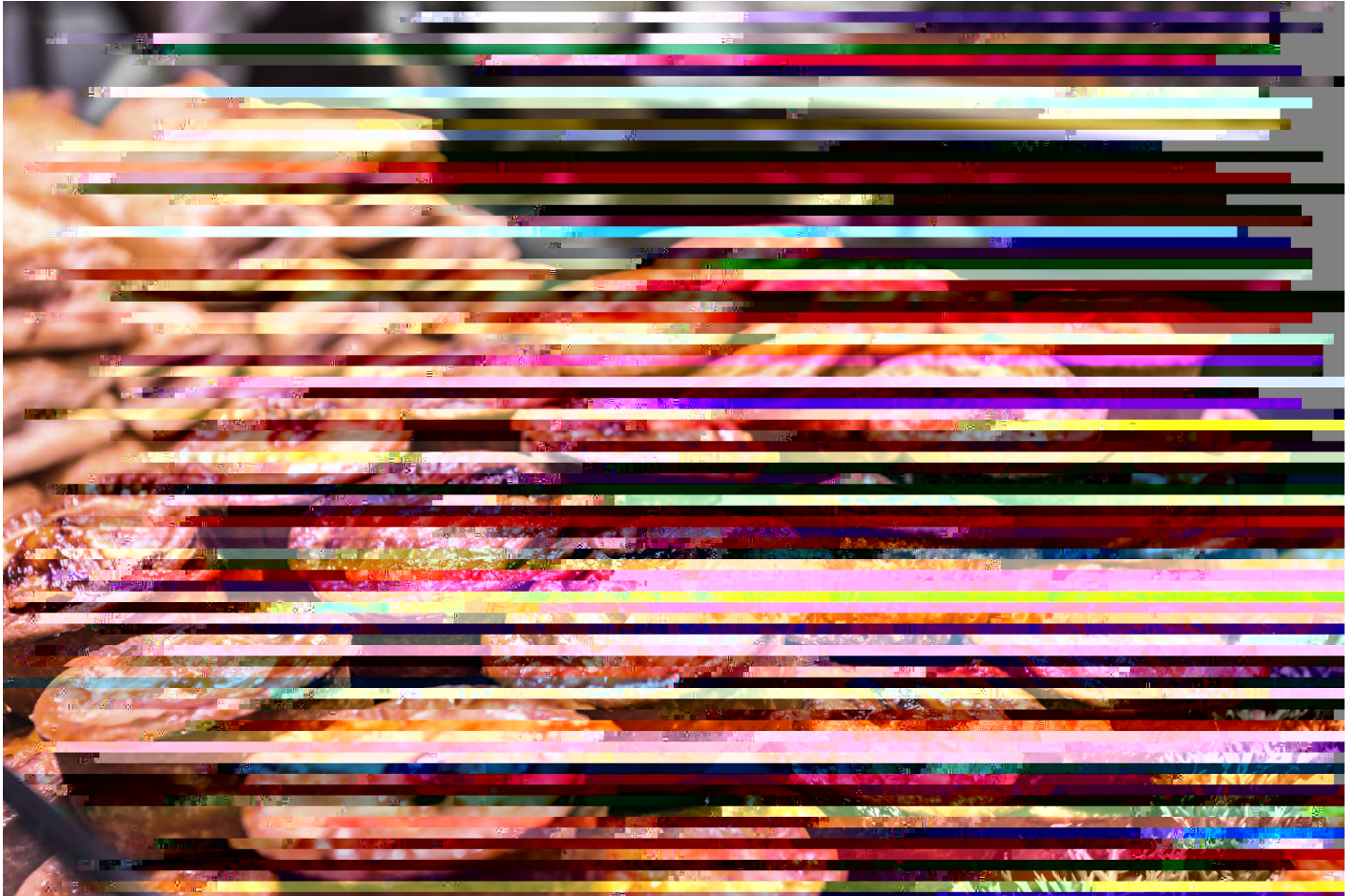


A little bit of history about those little pies



History tells us that the first recorded recipe for a pork pie was in 1390 in the kitchen of King Richard II, the monarch whose actions led ultimately to War of Roses and still to this day we enjoy pork pies and appreciate their taste.

Like traditional dishes, the British raised pork pie has its origins as a means of preserving meat. Unlike salting, curing and air drying, making pork pies was not intended to keep meat edible for some months.

The water was used to clean the pig and to help the pig to grow up. The water was used to clean the pig and to help the pig to grow up. The water was used to clean the pig and to help the pig to grow up.

Waterall

Quality Pork Butchers in Sheffield

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the meat, keeping it fresh for some time.

The home of the Yorkshire pork pie is the Old Bridge Inn at Rippondon near Halifax.