B&M Collins Butchers clinch supreme pork pie honours at 2018 Great Yorks Competition

First-time Cheshire entrant is supreme sausage champion

B&M Collins Butchers in Cleckheaton, Bradford, were crowned supreme pork pie champions at the 30th annual Great Yorkshire Pork Pie, Sausage & Products Competition staged at the Cedar Court Hotel, Bradford. (Sun, Nov 18)

The Westgate shop won the title with its small – or traditional - pork pie, recipient of the Ted Jones Supreme Pork Pie Trophy, presented in memory of the late South Yorkshire butcher, who was a stalwart of the competition, organised by the Confederation of Yorkshire Butchers Councils (CYBC).

It was presented to B&M Collins’ Margory Collins and her daughter, Mary Johnson, by Stephen Firth, representing sponsors Dalziel. The business also won the flagship pork pie title in 2015, having finished as reserve supreme pork pie champions in 2013 and becoming black pudding champions a year later.

For good measure at the 2018 renewal, B&M Collins also won the large pork - or stand - pie competition class, receiving the Lucas Trophy from the company’s senior account manager, Judith Johnston. Their class-winning small pork pie also received the Interbake Shield from the firm’s Lesley Dunne.

In addition and to cap a great day, B&M Collins finished runner-up in the black pudding competition class.

The family business was established 40 years ago by Billy and Margory Collins. Their son John is the butcher, while Mary and her other brother Michael do the majority of the baking. Margory Collins said: “We're really pleased. This makes a big difference to us – when we won a few years ago it increased trade and we get people coming from all over now just for our pies.”

Michael Collins explained the secret of their success: “We always source good ingredients,” he said. “We take a lot of pride in how we make them and how they look – and it takes a lot of hard work. We don’t make special pies for the competitions – these are just the same as the ones we sell in the shop.”

The Great Yorkshire highlight, which remains one of country’s top regional meat trades product evaluation events, is open to all UK butchers and farm shops, and this year attracted 217 individual product entries across all categories.

While the majority of winners this year were again from Yorkshire, it was Cheshire that provided the supreme sausage champion from first-time entrant Stephen Connor, of Woods The Butchers in Knutsford, with the Princess Street shop’s first prize speciality sausage.

The Ham & Marmalade sausage, which first received the Gordon Rhodes Shield, presented by the Bradford-based Dalesman Group’s Jessica Chippendale, then the Dalziel Trophy for the champion sausage from Stephen Firth, is a great favourite at the shop.

Woods The Butchers, first established in 1936 and in the hands of Mr Connor for the past 15 years, picked up a notable double in the sausage section when also winning the thick pork sausage competition class and receiving the Ripon Select Foods Shield from the company’s sales executive Adele Ramsden.

“We are over the moon to have done so well at our first attempt in this high profile competition. To be chosen as supreme sausage champions is the icing on the cake,” said a delighted Mr Connor, who was accompanied by his wife Dot, a director of the business.
The shop is a member of both National Craft Butchers and the Institute of Meat and their 2018 Great Yorkshire supreme champion sausage now qualifies for the 2019 national Champion of Champions Sausage Competition.

Back with the pies, the 2017 supreme pork pie champions, Geo Middlemiss & Son Butchers in Otley, narrowly failed to land a second consecutive title when this year chosen as reserve supreme pork pie champions.

The Market Street shop was victorious last year with its large pork pie and this year saw its small pork pie competition class runner-up go on to become overall reserve champion, receiving the Willis Hall Cup for Pork Pie Excellence, awarded in memory of the renowned Leeds-born Yorkshire playwright, who was a great fan of the Great Yorkshire Competition and acted as a judge on several occasions. It was presented by Sat Lola, representing sponsors William Jones Packaging, to Tony Middlemiss.

Geo Middlemiss & Son also made its mark with the shop’s sausages, finishing third in the thick pork sausage competition class.

The reserve champion pie was entered by Luke Middlemiss, Tony’s 16-year-old grandson, a sixth-generation butcher, who works in the shop along with his father, Peter, and uncle Martin. The butchers was set up in 1881 by John Middlemiss from a stall in Otley Market Place and moved to its current shop in 1900.

Luke has just started as an apprentice in the shop, having worked at weekends while he was still at school. His uncle Martin said: “His grandfather’s very pleased about Luke joining the family business. Luke’s been working on this year’s pie under Peter’s mentorship, continuing and improving our winning recipe.”

It has been another good year in the awards arena for Geo Middlemiss & Son Butchers, which recently won the best ‘Free From’ product category with its gluten-free Bratwurst sausage in the 2018 Taste Awards run by regional food group Deliciouslyorkshire.

The 2018 reserve supreme sausage championship fell to the first prize thin pork sausage from Farmer Copleys in Pontefract, represented by head butcher Chris Woods, who, accompanied by his eight-year-old son, Ryan, received both the Oris Shield and the Devro Cup, the former from Keighley butcher Roy Dykes, the CYBC’s north-west president, the latter from Lucas’s Judith Johnston.

“It’s always been a very popular sausage and one of our best sellers,” said Mr Woods, a lifelong butcher who has worked at Farmer Copleys, based at Ravensknowle Farm, for around seven years.

The business, owned by Robert and Heather Copley, has been in the Copley family for over 140 years, with farming at its heart. Farmer Copleys was established 15 years ago as a small farm shop and has since expanded beyond recognition. It has its own Moo Cafe, which only recently was deemed to serve the “Best Breakfast in Yorkshire!” by regional food group Deliciouslyorkshire in its 2018 Taste Awards.

Speciality cold eating pie champion and recipient of the John Spencer Memorial Trophy was Simon Clements, of Yorkshire Pie Bakery in Shannon Road, Leeds, with its Pork Chicken & Pate Pie. The company has only been operating for two years and came third in the large pork pie category last year.

Simon said: “This is a new recipe – we’ve been selling it for two or three weeks. As it's coming up to Christmas we were trying to come up with another speciality pie. We sell 15-20 different flavoured pork pies and we thought we’d try something new and a bit different.” The Yorkshire Pie Bakery has been trading at the Victorian Christmas Market at Bradford Industrial Museum over the weekend where they sold 3,000 pies per day.

The 2018 beef burger champion was Stephen Curtis, owner of Headingly Farm Butchers. He’s been at the helm the past eight years and said his award-winning traditional steak burger was a long-standing favourite in the North Lane shop. Mr Curtis received the WR Wright & Sons Shield from the firm’s Steve Sefton.
Wright’s also sponsored the black pudding class and this year’s champion was *Hinchliffe’s Farm Shop & Restaurant at Sunnyside Farm in Netherton*, Huddersfield, which is itself a former dual Great Yorkshire pork pie and sausage supreme champion.

The New Kid on the Block competition class for the best newcomer from Yorkshire to the competition was awarded to *DJ Fenton Butchers in Tickhill*, Doncaster, with its Lincolnshire Pork Sausage.

The Market Street shop, which received a new trophy presented by Jayne Cottrell, of National Craft Butchers, was represented by two up-and-coming young butchers, James Sellars and apprentice Marc Wagstaff. The business was established in 1974 by David Fenton and is now owned and run by his son Carl.

The 2017 reserve supreme pork pie champions, *Dales Traditional Butchers, from Kirkby Lonsdale* in Cumbria, were again among the prizes, finishing as runner-up in both the large pork pie and speciality cold eating pie competition classes, and third with its speciality sausages. The Market Street shop, run by master butcher Mark Duckworth, was again represented by young up-and-coming butcher, 24-year-old Ira Collier, a former champion Young Sausage Maker.

Dean Worsnop, of *Haggarts Family Butchers in Low Lane, Birstall*, the New Kid on the Block winner when the competition was last staged in Bradford two years ago, returned to claim a brace of prizes, finishing runner-up in the thin pork sausage class and third with the Low Lane shop’s large pork pies.

Making a welcome return to the competition, Steven Teal, of *Drake & Macefield Butchers in Otley Street, Skipton*, was runner-up in the beef burger competition class.

Long distance entrant, *Somerset’s Tim Potter Family Butchers in Fore Street, Wellington*, the 2017 beef burger champion, this year finished runner-up in the speciality sausage competition class.

*Paul Flintoft Family Butchers in High Street, Kippax, Leeds*, was runner-up in the thick pork sausage competition class.

Regular Great Yorkshire prize winners *Weegmann’s Butchers in Otley*, did well again this year with two third prize successes in the speciality cold eating pie and beef burger classes.

The 2017 supreme sausage champions, *W Fletcher & Sons Butchers, from Norton*, near Malton in North Yorkshire, this year finished third in the thin pork sausage competition class.

From Humberside, Richard Kealey, of *RM Kealey Farmer & Butcher, in Selby Road, Snaith, Goole*, was placed third in the small pork pie class.

Another non-Yorkshire competition regular and twice a past back pudding champion, Craig Thomas, of *Martin Thomas Family Butchers, from Pattingham in South Staffordshire*, finished third in the same class this year.

CYBC president Tom Martin, of Eric Richmond Butchers in Ossett, Wakefield, joined sponsors in presenting trophies, with competition stalwarts Mike Ward, of Keighley, and Wakefield’s Terry McEvoy – both are former butchers - jointly acting as MCs. They all thanked entrants, judges, sponsors and trophy presenters for their continuing support.

Sponsors of the 2018 Great Yorkshire Competition were Dalziel, Lucas Ingredients, Dalziel, William Jones Packaging, WR Wright & Sons, National Craft Butchers, The Dalesman Group, Interbake, Ripon Select Foods and Oris.

ENDS
B&M Collins’ Margory Collins, her daughter, Mary Johnson, and son Michael Collins with the shop’s 2018 Great Yorkshire supreme champion pork pie trophies, joined by Stephen Firth, of sponsors Dalziel, left, and CYBC president Tom Martin.

B&M Collins’ Margory Collins and her daughter, Mary Johnson, with the shop’s 2018 Great Yorkshire small pork pie trophy, joined by Lesley Dunne, of sponsors Interbake, and CYBC president Tom Martin. It later went on to become supreme pork pie champion.
B&M Collins’ Margory Collins and her daughter, Mary Johnson, with the shop’s 2018 Great Yorkshire large pork pie trophies, joined by Judith Johnston, of Lucas Ingredients, and CYBC president Tom Martin.

Stephen and Dot Connor, of Woods The Butchers in Knutsford, with their 2018 Great Yorkshire supreme champion sausage trophies, joined by Stephen Firth, of sponsors Dalziel, left, and CYBC president Tom Martin.
Stephen Connor, of Woods The Butchers in Knutsford, with their 2018 Great Yorkshire speciality sausage champion trophies, joined by Jess Chippendale, of sponsors. The Dalesman Group, and CYBC president Tom Martin.

Stephen Connor, of Woods The Butchers in Knutsford, with his 2018 Great Yorkshire thick pork sausage trophies, joined by Adele Ramsden, of sponsor Ripon Select Foods, and CYBC president Tom Martin.
Tony Middlesmiss, of Geo Middlemiss & Son Butchers, receives the shop’s 2018 Great Yorkshire reserve supreme champion pork pie trophy from Sat Lola, of sponsors William Jones Packaging, joined by CYBC president Tom Martin.

Chris Woods, of Farmer Copleys in Pontefract, joined by eight-year-old son Ryan, receives the 2018 Great Yorkshire reserve supreme champion sausage trophy from Judith Johnston, of sponsors Lucas Ingredients, joined by CYBC president Tom Martin.
Chris Woods, of Farmer Copleys in Pontefract, joined by eight-year-old son Ryan, receiving the 2018 Great Yorkshire thin pork sausage trophy from the CYBC’s Roy Dykes.

Stephen Curtis receives the 2018 Great Yorkshire beef burger trophy from Steve Sefton, of sponsors WR Wright & Sons, joined by CYBC president Tom Martin.
Marc Wagstaff, from DJ Fenton Butchers in Tickhill, receives the 2018 Great Yorkshire New Kid on the Block trophies from Jayne Cottrell, of National Craft Butchers, joined by CYBC president Tom Martin.

Simon Clements, of the Yorkshire Pie Bakery, is pictured with his 2018 Great Yorkshire speciality cold eating pie trophies, joined by CYBC president Tom Martin.