

PRODUCT SPECIFICATION

“Forfar Bridie”

PDO () PGI (X)

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

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2 GROUP

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Composition: Producers/processors (3) Other (1)

3 TYPE OF PRODUCT

Class 2.4 – Bread, pastry, cakes, confectionary, biscuits and other baker's wares

4 SPECIFICATION

(summary of requirements under Article 7 of Regulation (EC) No 1151/2012)

4.1 Name:

“Forfar Bridie”

4.2 Description:

The ‘Forfar Bridie’ is a flat horseshoe / “D” shaped pastry made of a savoury beef filling in a shortcrust pastry case.

The pastry must be shortcrust and contain only the following ingredients: wheat flour, vegetable fat or lard, salt and water. No other flavourings or additives may be used.

The filling must contain only the following ingredients: Scotch beef PGI, suet or beef fat, salt and pepper, rusk or breadcrumbs, flour and water. The use of onions is optional. No other flavourings or additives may be used.

The ingredients are raw when the pastry is assembled and freshly prepared. After filling, the pastry is crimped by hand along the curved edge and is marked on the top for product identification purposes - one hole denoting that it contains onions and two holes denoting it does not contain onions (known locally as a ‘without’). No glazes are applied.

The ‘Forfar Bridie’ is slow-baked to ensure that flavours from the raw ingredients are maximised with cooking time depending on the size of the bridie.

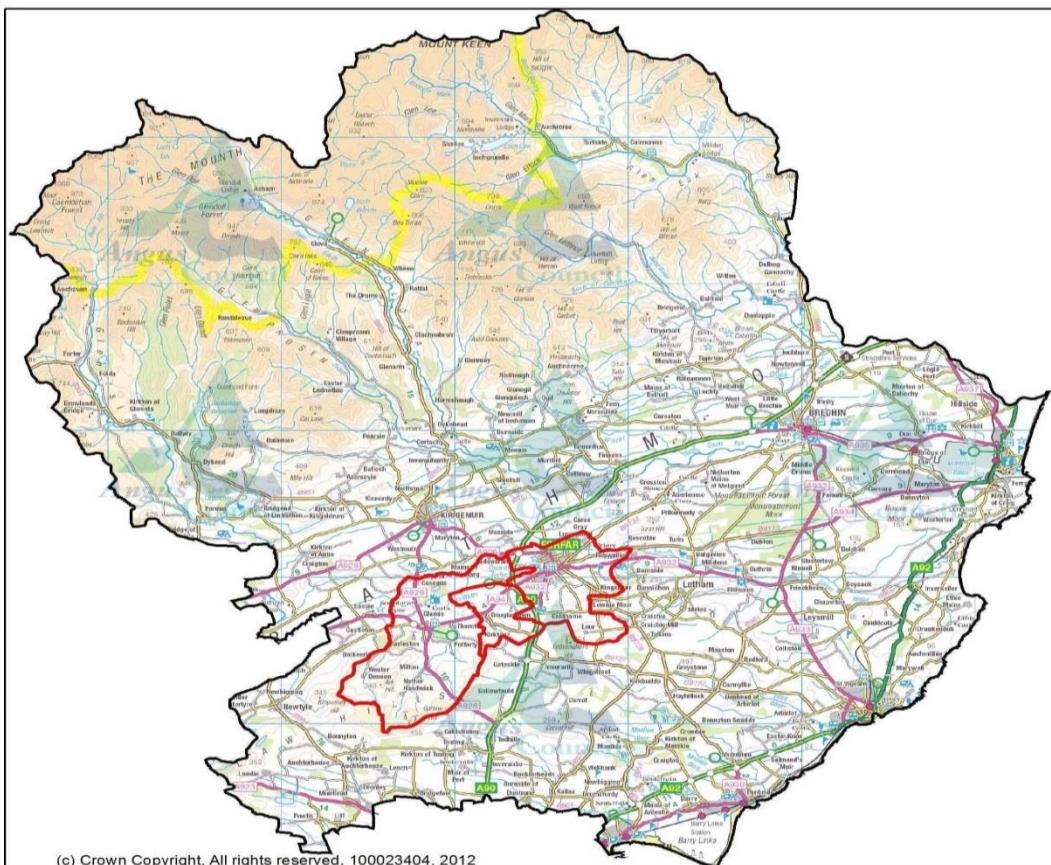
When cooked, the pastry is golden in colour. The taste is rounded, predominantly tasting of beef with seasoning whilst the bite is firm but light in texture.

The product is distinctive in the use of Scotch Beef PGI as the main ingredient which is encased in a rich, but light short pastry cover. The use of Scotch Beef PGI within the recipe is in keeping with the history and tradition of the ‘Forfar Bridie’ where only Scottish beef would have been available and therefore the only source of beef. The current supply chain utilises genuine Scotch Beef PGI as a way of maintaining the desired level of quality and optimising provenance.

‘Forfar Bridies’ are sold in a variety of weights and sizes pre-cooked and frozen raw for later baking.

4.3 Geographical area:

The area enclosed by the parish boundaries of the town of Forfar, Glamis and Kinnettles (see boundary map).



4.4 Proof of origin:

Proof that the product is manufactured in the designated area can be demonstrated by reference to the records maintained by the producers and by reference to the traceability systems which are in place. Each producer will receive their own certification number provided by the inspection body. This unique certification number will be displayed on the product packaging and at point of sale and can be used to trace each pastry sold directly back to the producer. A register of all certification numbers will be maintained by Forfar Bridie Producers Association and the inspection Body. The Forfar Bridie Producers Association will police the use of its own authentication mark, granted to each of its members.

Any other producer who is based within the geographical limits of this application, and who can prove through an audit that their product meets the specification of the traditional 'Forfar Bridie', can then become part of the Forfar Bridie Producers Association and their product will qualify to be called a 'Forfar Bridie'. There are no restrictions to membership of the Association beyond having a qualifying product. Having a qualifying product will imply membership of the Association unless the producer does not wish this to be the case. However, if their product passes audit it can still be classified as a 'Forfar Bridie'.

Individual records are kept by producers to prove that traceability systems are in place. Annual checks by the inspection body will ensure the producers comply with the specification.

Each of the producers maintains full records of traceability. As raw materials arrive on the premises, the producers record details of the supplier, along with the date and quantity of materials. Producers sell the product directly to customers and may also sell to wholesale customers. In the latter cases customer orders are maintained in an order book and all invoices and delivery notes contain details of the customer, destination, product and quantity.

4.5 Method of production:

The production, processing and preparation of the 'Forfar Bridie' takes place in the defined geographical area (see attached boundary map).

Preparation of filling: Scotch Beef PGI is tenderised and coarsely chopped by hand or minced using mechanical means to achieve quite large visible pieces (minimum 8mm). Rusk or breadcrumbs and salt and pepper are then added. The filling is prepared from raw materials.

While according to tradition and heritage, there is some individual variation in the recipes used, the percentages of ingredients used in a 'Forfar Bridie' must fall within the following ranges: -

- Scotch Beef PGI – minimum of 60% to a maximum of 75%
- Fat or suet - minimum of 6% to a maximum of 12%
- Onions - minimum of 5% to a maximum of 10%
- Crumb or Rusk - minimum of 5% to a maximum of 10%
- Seasoning - minimum of 0.2% to a maximum of 1%
- Water – minimum of 10% to a maximum of 15%

The use of Scotch Beef PGI within the recipe is in keeping with the history and tradition of 'Forfar Bridies' where only Scottish beef would have been available and therefore the only source of beef. The current supply chain utilises genuine Scotch Beef PGI as a way of maintaining the desired level of quality and optimising provenance.

Preparation of pastry: The pastry is prepared using wheat flour, vegetable fat or lard, water and salt. The pastry is rolled out by hand into the traditional 'Forfar Bridie' horseshoe / "D" shape.

Filling of 'Forfar Bridie': The raw filling is placed onto part of the pastry and the pastry is then folded to make the traditional horseshoe shape. The edges of the pastry are dampened with water and hand crimped. To let out steam, the 'Forfar Bridie' is either marked on top with one hole denoting that it contains onions or two holes denoting it does not contain onions (known locally as a 'without'). As the 'Forfar Bridie' is made using short crust pastry no glazes are applied.

Baking: The 'Forfar Bridie' is placed in a hot oven and slow-baked until golden brown. Slow-baked ensures that flavours from the raw ingredients are maximised. 'Forfar Bridies' may also be sold frozen raw for later baking (at temperatures of 210 degrees Celsius). Baking time depends on the size of the product, which can vary.



4.6 Link:

The 'Forfar Bridies' application is based on reputation.

Local stories claim the 'Forfar Bridie' originated from one Margaret Bridie of Glamis who sold these meat pasties at the Buttermarket at Forfar in the eighteenth century. Recent genealogical research shows that there was a Margaret Bridie who lived in the first part of the eighteenth century in Glamis. She is buried in Glamis Kirkyard and her headstone makes reference to the product.

'Forfar Bridies' were traditionally eaten by farm workers and made by wives for their husbands working in the fields - the size and shape convenient to carry and eat on the move with the pastry case insulating the contents and sturdy enough to retain its shape without splitting or cracking keeping the filling from dirty hands.

The word "Bridie" is Scottish vernacular for a meat pastry. It is claimed that the word bridie comes from 'brides meal', the pasties being served at the wedding feast and fashioned into a horseshoe shape the symbol for good luck. They remain a traditional part of many wedding menus and are often served at christenings.

Records indicate that Jolly's of Queen Street in Forfar was making 'Forfar Bridies' in the 1840's and James McLaren & Sons have been making 'Forfar Bridies' since 1893 – the business is now run by the fifth generation of the family but the original James McLaren served his apprenticeship at Jolly's of Queen Street and so had been making 'Forfar Bridies' much earlier than this.

McLaren's and Saddlers the bakers have been making 'Forfar Bridies' using these traditional methods which have been passed down through generations. The recipes were handed down from generation to generation, often by word of mouth rather than being written down, but the fact that they have been made every day for generations ensures consistency and has made the product a key part of local life and tradition. The 'Forfar Bridie' is inextricably linked to these 2 families.

The 'Forfar Bridie' differs from other pasties in that they are made using shortcrust pastry and without potatoes therefore much lighter in texture. The high beef content is likely to have come about due to the Aberdeen Angus breed of cattle historically coming from Angus in the first instance, and there being a plentiful supply in the locality. The breed was developed by Hugh Watson who farmed near Angus in the mid-19th century.

The County of Angus, formally called Forfarshire, is famous for beef. The climate and landscape of areas such as the Vale of Strathmore supported an ancient breed of hornless or polled black cattle known as Angus Doddies. Forfar, to the North of the Vale of Strathmore is the county town and administrative centre of Angus where these cattle were sold at the regular livestock market. Butchers in and around the county town made their trade from this beef.

In 1996, Scotch Beef became the first red meat in Europe to be awarded a Protected Geographical Indication. To qualify, beef farmers must adhere to a strict code of sustainable farming practices. For the consumer, Scotch Beef also comes with the reassurance of fabulous quality and taste. The use of Scotch Beef PGI within the recipe is in keeping with the history and tradition of the 'Forfar Bridie' where only Scottish beef would have been available and therefore the only source of beef. The current supply chain utilises genuine Scotch Beef PGI as a way of maintaining the desired level of quality and optimising provenance.

J.M. Barrie (1860-1937), author of Peter Pan, wrote about the 'Forfar Bridie' in his novel *Sentimental Tommy* (1896, page 206). This is an account of a little boy growing up in a town called 'Thrums' which was based in Kirriemuir, six miles from Forfar, where Barrie himself was born and raised. He certainly would have been familiar with the 'Forfar Bridie' from his childhood days. "She nibbled dreamily at a hot sweet-smelling bridie, whose gravy oozed deliciously through a burst paper-bag."

The uniqueness of the 'Forfar Bridie' and its link with Forfar goes back to at least 1833 when it was reported in the *Aberdeen Shaver* in 1833 (October 17 edition, page 13); "James Torry is about to introduce a famed sort of Pye, in Edinburgh called Forfar Bridies."

Currently there are over 10,000 references to the 'Forfar Bridie' on Google in guide books and recipe books. All the major guide books to Scotland, such as the *Rough Guide*, identify the town as the originator of the 'Forfar Bridie'. "If you stop here it's worth popping into the quaint bakeries that proudly stock the

famous Forfar bridie, a semi-circular folded pastry-case of mince, onion and seasonings.”

The ‘Forfar Bridie’ holds a unique place in the town’s heritage and is popular with tourists and visitors to the area. Indeed one of the attractions of going to see a football match at Station Park, the ground of Forfar Athletic Football Club, is the availability of the ‘Forfar Bridie’ for the traditional “half-time snack”, instead of the usual mince pie. The club’s mascot ‘Baxter the Bridie’ also indicates that the ‘Forfar Bridie’ is an important part of the heritage of the town. The ‘Forfar Bridie’ remains a unique part of the culture and heritage of the town to this day, as any Forfarian will attest to.

Locally it has become a tradition to eat ‘Forfar Bridies’ for lunch on Saturday in Forfar.

4.7 Inspection body:

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4.8 Labelling:

N/A