

March, 2010

## **Cooper's Oxford Pork and TheLateChef – Announce the Suntrap Pork Pie.**

The owners of the Cooper's Oxford Pork Sandy and Black Suntrap Herd have combined with TheLateChef to produce a new Pork Pie using the quality meat from the Suntrap Herd. The name of this pie is, the Suntrap Pork Pie, made here in Oxfordshire.

Both are stall holders at the Wallingford Local Producers Market. The result of the collaboration is a delicious Pork Pie that was first taste tested at the Wallingford Local Producers Market in early February 2010. The reaction to the pie was amazing, so much so that there was an immediate queue to buy the pie! The Suntrap Pork Pie was unveiled and sold for the first time at the Wallingford Local Producers Market on the 27<sup>th</sup> February and at the Wolvercote Market on the 28<sup>th</sup> February. On both days all of the pies were sold!

The pies can be bought at the Wallingford Local Producers Market and at the Wolvercote Market, every 4<sup>th</sup> and 5<sup>th</sup> Sunday of the month, from Cooper's Oxford Pork or ordered from TheLateChef website at [www.thelatechef.com](http://www.thelatechef.com) or via telephone on 07724 250116.

Paul Bellchambers prepares and cooks the pies at his new purpose built kitchen in Moulsoford. The pie is based on traditional methods using a mix of herbs and spices, encased in a hot-water crust pastry. The meat comes from pigs reared outdoors and are allowed to grow to maturity naturally. This gives the meat a depth of flavour that cannot be found in intensively reared livestock. Cooper's Oxford Pork offer whole, half pigs, sausages, bacon and a range of joints.

"Our herd is given the full free-range life, being out in the open and doing what pigs love to do!" says Jane Cooper. "They get only natural feed and it is supplemented with fruit and vegetables which really makes a difference to the flavour and quality of the meat. We wanted to extend how we sold our product and this partnership with TheLateChef really highlights the quality of our meat. We are looking forward to developing further the range of pies in the future.

"Making a new pie based on traditional methods using the best quality pork ingredients from the Cooper's Oxford Pork herd is a real privilege and I love making the pies! I think this form of partnership between local business is fantastic and is a perfect example of what local really means." says Bellchambers. "This is - Buy local, Cook local, Eat local in action! Come to the markets to buy some of the Suntrap Pork Pie."

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Cooper's Oxford Pork.



Paul Bellchambers – TheLateChef



Suntrap Pork Pies