

Best Speciality from the North of England

Yorkshire rides high with all three nominations

Free Range Dry Cured Back Bacon made by Metcalfe's Beef and Pork Ltd of Cleckheaton in West Yorkshire, has been presented with the Great Taste Golden Fork for Best Speciality from the North of England. Described by one Great Taste judge as "simply magnificent bacon", Metcalfe's Dry Cured Back Bacon wowed expert judges through each stage of Great Taste. Judges also commented that "slow grown is good for flavour and succulence" and that Metcalfe's bacon had a "proper porky flavour".

Metcalfe's Beef and Pork is a second generation family butchers specialising in traditional methods and with a strict sourcing policy for its meat with all bacon and ham cured by Metcalfe's in Yorkshire. The 3-star winning Dry Cured Back Bacon is a classic example of traceability, careful sourcing, animal welfare and long established butchery skills.

Contact: Metcalfe's Beef and Pork 01274 874373 www.metcalfes-butchers.co.uk

Out of 10,000 products entered into Great Taste 2014, Metcalfe's Dry Cured Back Bacon was awarded its honour at the Great Taste Golden Forks Dinner on September 8th, where over 300 guests from the world of fine food gathered to hear the results of many months of judging.

The Best Speciality from the North of England was sponsored by The Cress Company and also nominated this year was a Great Taste 3-star Blackcurrant with Juniper Dark Chocolate Truffle from the White Rabbit Chocolatiers of Beverley in the East Riding of Yorkshire and a Great Taste 3-star Ribblesdale Cheese made at Hawes in North Yorkshire.