

PRODUCT SPECIFICATION

“Forfar Bridie”

PDO () PGI (X)

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

Department for the Environment, Food and Rural Affairs
Great British Food Unit – Protected Food Names Team
Nobel House
Area 1A Nobel House
17 Smith Square
London
SW1P 3JR
United Kingdom
Tel: +44 (0)207 238 6075
Fax: +44 (0)207 238 5728
Email: protectedfoodnames@defra.gov.uk

2 GROUP

Name: Forfar Bridie Producers Association
Address: c/o James McLaren & Son (Bakers) Ltd
22/26 Market Street
Forfar
DD8 3EW
Tel: +44 (0)1307 463 315
Email: karen_murray710@hotmail.com
Composition: Producers/processors (3) Other (1)

3 TYPE OF PRODUCT

Class 2.3 – 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 pasty 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: Quality assured beef, 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.

A ‘Forfar Bridie’ should contain quality assured beef which has whole supply chain assurance and provides reassurance to consumers of provenance, highest standards of production as well as animal welfare and wellbeing.

The ‘Forfar Bridie’ differs from other pasties in that they are made using only shortcrust pastry and without potatoes therefore much lighter in texture.

The ingredients are raw when the pasty 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 flavours from the raw ingredients are maximised with cooking time depending on the size of the bridie.

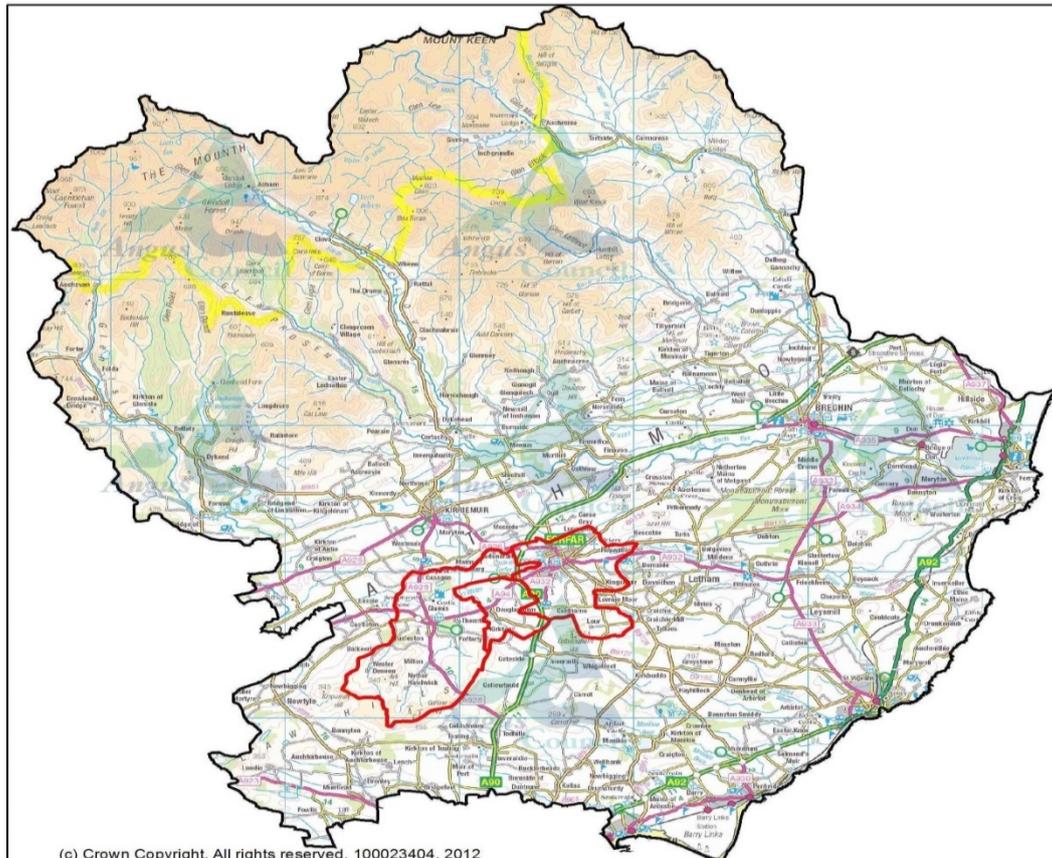
When cooked, the pastry is golden in colour. The taste is rounded, predominantly tasting of beef with seasoning whilst the bite is firm but light in texture.

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

- Small – approx. 15cm wide x 12cm length
- Medium – approx. 18cm wide x 14cm length
- Special – approx. 21cm wide x 17cm length

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 pasty sold directly back to the producer. A register of all certification numbers will be maintained by Forfar Bridie Producers Association and the inspection Body.

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: Quality assured beef 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: -

- Quality assured beef – minimum of 60% to a maximum of 75%
- Fat or suet - minimum of 6% to a maximum of 12%
- Onions (optional) - 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%

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. Baking time is approx. 45 to 60 minutes depending on the size of the product at a temperature of 225 degrees Celsius. A 'Forfar Bridie' that is frozen raw for later baking approx. 5 to 10 minutes additional baking time

depending on the size of the product at a reduced temperature of 210 degrees Celsius.

Approx. sizes, baking times and temperatures are as follows:

- **Small** - 15cm wide x 12cm length, 45 minutes at 225°C (50-55 minutes at 210°C for frozen)
- **Medium** - 18cm wide x 14cm length, 50 minutes at 225°C (55-60 minutes at 210°C for frozen)
- **Special** - 21cm wide x 17cm length, 60 minutes at 225°C (65-70 minutes at 210°C for frozen)

The width is measured at the bottom of the 'Forfar Bridie' (straight edge) and the length is measured from the middle from the bottom to the top (curved edge).



4.6 Link:

The 'Forfar Bridies' application is based on the present reputation, due to the unique place in the town's heritage as well as its popularity with tourists and visitors to the area.

'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." They 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 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. The high beef content in a 'Forfar

Bridie' 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 word "Bridie" is Scottish vernacular for a meat pasty. 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.

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.

Shirley Spear, Former head of the Scottish Food Commission, food writer, and award winning restaurateur has written about Forfar's ongoing link to the Forfar Bridie, stating in the Herald Newspaper 2017 that Forfar Bridies "remain a traditional part of many wedding menus and are often served at christenings" and that "no Saturday lunch in Forfar is complete without a hot bridie". 'Forfar bridies for the perfect picnic', *The Herald*, 30 July 2017.

Locally it has become a tradition to eat 'Forfar Bridies' for lunch on Saturday in Forfar. 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' also takes the form of a Forfar Bridie indicating 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.

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." Other examples include:

Information Britain website states that the 'Forfar Bridie' is a British Food Legend; "Such is the impact of the humble Forfar Bridie it is arguably more famous than the town where it was first made. The bridie is a gastronomic triumph..." 'The Bridie, Angus and Dundee', *Information Britain*.

The True Highlands website describes the 'Forfar Bridie' as "a national treasure!" 'Forfar Bridie – An Angus Tradition' *True Highlands*.

In March 2019 Prince Edward was given the title of Earl of Forfar by Queen Elizabeth II for his 55th birthday and in July 2019, Forfar received the first visit from an eponymous Earl in more than 300 years on a historic day for the Angus town. During his visit Prince Edward went to Forfar's two most famous bridie makers – McLaren's and Saddler's to sample the 'Forfar Bridie', reinforcing the fame, prestige and reputation that the product holds. 'Honour to be named Earl of Forfar says Prince Edward as town welcomes him with bridies, tartan and fiddles' *The Courier*, 2 July 2019.

4.7 Inspection body:

Name: Angus Council Environmental & Consumer Protection
Address: County Buildings
Market Street
Forfar
Angus
DD8 3WD

Tel: +44 (0)1307 473 362
Email: EassonC@angus.gov.uk

4.8 Labelling:

N/A