

## **Cornish Pasty Association – Annual Meeting**

The Cornish Pasty Association held its annual meeting this month at Kingsley Village, Fraddon. The meeting comes following the recent success of the Association in gaining Protected Status for the Cornish Pasty. The PGI (Protected Geographical Indication) ensures that only Cornish bakers who make genuine Cornish pasties use this denomination when selling and marketing their produce.

The current Chairman, Mark Muncey of *Proper Cornish* welcomed everyone present and introduced the Committee.

Made up entirely of Cornish pasty producers, Mark Duddridge of *Ginsters* gave a presentation on the story of the Association so far, and commented on the work of the Committee to date; "It has been a long journey; we started work towards the PGI in 1999, seemingly against all odds! We formed the Association to protect the heritage of the Cornish Pasty. We were obviously aware that the production of Cornish pasties makes a significant contribution to the Cornish Economy and that Cornwall's pasty producers are important providers of year-round employment. It is has been truly inspiring to see a group of producers coming together with one common goal – to protect our local dish".

David Rodda of *Cornwall Development Company* and Secretariat for the Association gave a run down on the PGI and explained exactly where it fits and what the approval means for producers within the EU.

This was followed up by Phil Ugalde of *Proper Cornish* who presented on 'what the PGI status means for the pasty industry in Cornwall'. Phil said "We have a great pride in our industry and a great deal of expertise. Approval of the PGI means many positive things for Cornish food producers, but above all it shows that Cornwall is a strong contender as a genuine food county, with a genuine product. It has raised the profile of the Cornish food brand and proven that the Cornish pasty belongs to Cornwall."

Presentations were then given by Elaine Ead of *The Chough Bakery*, Jason Jobling of *Warrens* and Wayne Day of *Tamar Foods* to illustrate exactly how the PGI has helped small, medium and large businesses.

A very successful evening was then brought to a close by the Chairman who advised on the next steps to be taken to move the Association forward, which include the formation of a CIC (Community Interest Company), auditing of members, the announcement of a formal AGM (date to be confirmed) and a newsletter.

To find out more about the Association and the PGI, visit their website at:

[www.cornishpastyassociation.co.uk](http://www.cornishpastyassociation.co.uk)