



# The Ark of Taste

By Wendy Barrie

Leader on Slow Food Ark of Taste Project  
for Scotland

# Scottish Ark of Taste Foods

1. Beremeal
2. North Ronaldsay Sheep
3. Wild Scottish Juniper
4. Shetland Black Potato
5. Shetland Cabbage
6. Native Shetland Sheep
7. Reestit Mutton
8. Shetland Kye (cattle)
9. Peasemeal
10. Musselburgh Leek
11. British Red Grouse
12. Dulse
13. Boreray Sheep
14. Soay Sheep
15. Isle of Skye Sea Salt
16. Artisan Scottish Crowdie
17. Original Fresh Blood Scots Black Pudding
18. Traditional Finnan Haddie
19. Original Arbroath Smokie
20. Ayrshire Farmhouse Cheese
21. Fife Farmhouse Cheese
22. Anster Farmhouse Cheese
23. Pepper Dulse
24. Native Black Bees
25. Scots Dumpy
26. Scots Grey
27. Shetland Duck
28. Shetland Hen
29. Shetland Goose
30. Native Bred Aberdeen Angus
31. Prestonfield Rhubarb
32. Native Scottish Goat
33. Mr Little's Yetholm Gypsy Potato
34. Mountain Hare
35. Highland Burgundy Red Potato
36. Isle of Colonsay Wild Flower Honey
37. Original Belted Galloway Cattle
38. Salt Herring
39. Traditional Ayrshire Dunlop



**Andrew Abraham's Honey**

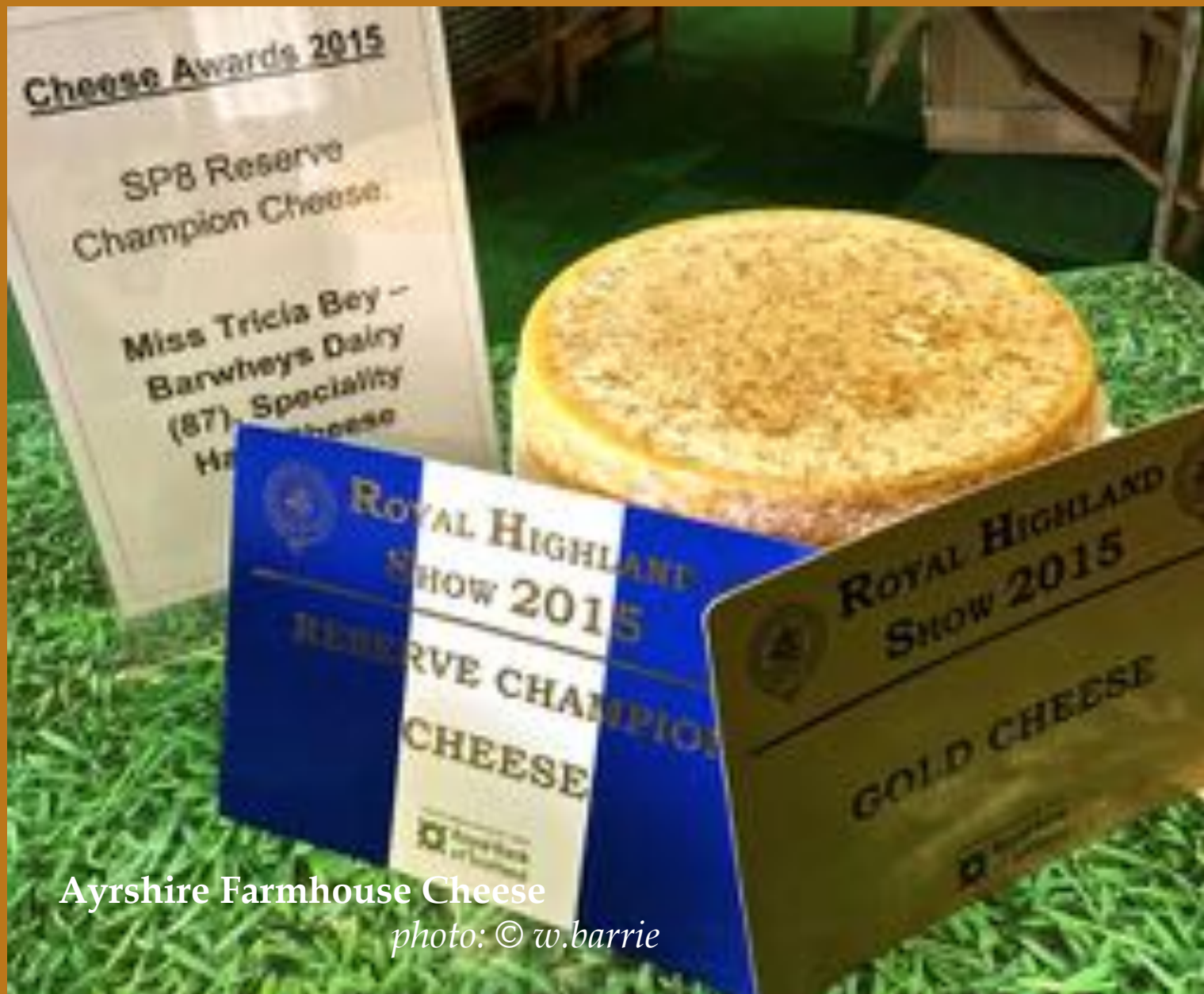
*photo: © w.barrie*



**Fife Farmhouse Cheese**  
**St Andrews Farmhouse Cheese Co**

*photo: © w.barrie*





Ayrshire Farmhouse Cheese  
*photo: © w.barrie*

# Traditional Ayrshire Dunlop

*photo: © w.barrie*







Scottish Artisan Crowdie, Dunlop Dairy  
*photo: © w.barrie*



**Native Bred Aberdeen Angus:  
Dunlouise (pictured) & Hardiesmill**

*photo: © j.soutar*





Original Belted Galloway, Mochrum Herd.  
Photo. Scottish Farmer



**Shetland Kye, Ronnie Eunson**

*photo: © w.barrie*



**Original Fresh Blood Scots Black Pudding  
from Tullochs of Paisley & John Lawson, West Lothian**

*photo: © w.barrie*





**Native Shetland Sheep,  
Richard Briggs & Ronnie Eunson**

*photo: © w.barrie*



**Reestit Mutton, The Scalloway Meat Co**

*photo: © w.barrie*



**Soay Sheep, Tilly Smith  
Photo RBST**





**Native Scottish Goat**  
**West Highland Hunting**

*photo: © s.sneddon*



**Mountain Hare**  
Photo ©Lorne Gill/SNH



**Highland Burgundy Red Potato**

*photo: © v.maeda*





**Shetland Black Potatoes (our garden)**  
*photo: © w.barrie*



**Mr Little's Yetholm Gypsy Potato**

*photo: Carrolls*



**Prestonfield Rhubarb**

*photo: © w.barrie*





**Musselburgh Leeks**

*photo: © w.barrie*



**Shetland Cabbage, Trondra Croft**

*photo: © w.barrie*





**Wild Scottish Juniper**

*photo: © w.barrie*





Isle of Skye Sea Salt

*photo: © w.barrie*



**Original Arbroath Smokies**  
**Iain Spink**

*photo: © w.barrie*



**Traditional Finnan Haddie**

*photo: © w.barrie*





**Salt Herring**

*photo: © jolly's of orkney*



**Shetland Hen, The Isbisters**

*photo: © w.barrie*



Shetland Ducks, The Isbisters

*photo: © m.isbister*





**Shetland Geese, The Isbisters**

*photo: © w.barrie*



**Beremeal, Trondra Croft**

*photo: © w.barrie*



Peasemeal dumplings

*photo: © w.barrie*



# Ark currently boarding.....

1. Island Bere Beer
2. Bloody Ploughman Apple
3. Hill Bred Pedigree Highland Cattle
4. Slted & Dry Cured Ling
5. Shetland Wet Salt-Cured Ling
6. Cambusnethan Pippin Apple
7. Beauty of Moray Apple



# Isles are blessed with wonderful lamb – so why not use it more?

Food writer and blogger Wendy Burns lives in Fife but visited Morfett last month for the first time. She was provided with local lamb attracting some of the lowest prices at auction, something she says has "filled" her. Wendy explains why she is so passionate about the native breeds and why there should be a market for them – including in school canteens.

Since the "meat days" of the 1970s, there's been a lot of focus on the quality of the meat we eat. It's not just about the quality of the meat, but also the quality of the people who produce it. This is why we're so passionate about the native breeds and why there should be a market for them – including in school canteens.

And, Wendy Burns says, it should be about the people who produce the meat, not just the quality of the meat. It's about the people who produce the meat, not just the quality of the meat. It's about the people who produce the meat, not just the quality of the meat.

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**“**  
**Their meat is very versatile, delicious with a distinctive flavour, appreciated by top chefs and discerning cooks**  
**Wendy Burns**  
**”**

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**Native Shetland Lamb recipe**

*photo: © w.barrie*



David Thompson @dave111111

Enjoying the @ScottParl cross party group on food - productivity & the art of teats. @fisherhullchemical great chat

herald article



Herald article







# Taste of forgotten food available in Perthshire

**PRODUCE** Art of Taste workshop coming to Invernauld

## DELICIOUS HISTORY

Perthshire's forgotten food will be made available to the public for the first time at an Art of Taste workshop coming to Invernauld.

The workshop is being organised by the Perthshire Food Partnership, which aims to promote local food production and to help growers and processors to develop their businesses.

The workshop will focus on the production of traditional Scottish food, including haggis, bannocks and whisky.

The Art of Taste programme is a series of workshops and courses designed to help growers and processors to develop their businesses.

The workshop will be held at the Invernauld Community Centre, which is a popular venue for local events.

The workshop is free of charge and is open to all interested parties. For more information, contact the Perthshire Food Partnership on 01738 811111.

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Alison Baxter

## NEWS

### Dark tale behind the bloody Ploughman

The Ploughman's legend is a dark tale of a man who was killed by a ploughman in the 17th century.

The legend is said to be based on a real man who was killed by a ploughman in the 17th century.

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Dundee Courier  
By Philippa Merry

<http://slowfoodscotland.com/ark-of-taste/>  
<http://www.fondazioneeslowfood.com/en/ark-of-taste-slow-food/>

**For additional info**

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