

SCOTLAND'S CHAMPION

# Daily Record



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50p



**WINNER** Steve with Les  
It's the pie  
point of  
my career

**BAKER** Stephen McAllister was crowned the prince of pies yesterday.

Stephen, of the Kandy Bar bakery in Saltcoats, Ayrshire, took top prize at the World Scotch Pie Championships in Dunfermline and received his award from former Bay City Roller Les McKeown.

"It's the ultimate accolade," Stephen said. "To be able to call our pie the best in the world, as judged by a panel of experts, is just fantastic."

# MASSACRE OF THE HIGHLAND HAGGIS

Spare a thought for the wee beasties... it's going to be a bad year



**JANUARY is never a good month for haggises - or haggi, if you prefer. A certain famous poet saw to that.**

But the poor wee beasties won't even be able to relax in their Highland hideaways this year after Burns Night has been and gone.

For haggis lovers have hatched a dastardly plot to keep us eating them throughout 2014.

And if they get their way, the haggis is set to become a seriously endangered species. We could even run short of neeps and tatties.

The Scottish Federation of Meat Traders have declared 2014 the Year of the Haggis.

And they're determined to get Scots

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and visitors eating our national dish at the 700th anniversary of the battle of Bannockburn in June, the Commonwealth Games in July and August, the Ryder Cup in September, and on all dates in between.

Chief executive Douglas Scott said: "We're trying to turn haggis into a year-round product. We're hoping to tie it in with all the amazing events in Scotland this year.

"It's a very versatile dish, and we hope to develop new haggis-based products. And later in the year, we'll be having a competition to find the best haggis maker in Scotland."

How the haggises - or haggi -

must long for the long-forgotten time when January 25 was the only day they had to worry about.

These days, they get stuffed in chicken breasts, battered and sold at the chip shop, put in tinned soup and toasties and served up as pakora. You even get haggis crisps.

It's believed (apparently) that there are two species of Highland haggis.

One breed has its two left legs longer than the right two, and the other is the other way round.

This is handy for running away round the sides of steep mountains, where they (apparently) live.

Or at least it was, until the haggis hunters worked out they could only run in one direction.