

midlands and should be protected and encouraged as one of the traditional arts and crafts of this region;

4. Individual perries should reflect the specific **terroir** of the region;
5. Perry making is a **highly skilled** operation involving considerable time and endeavour on behalf of the producer;
6. For the consumer, it is critical that the products promoted and marketed are of the **highest quality**, safety and reliability – reflecting the best of the values upheld during the late 17th century.

The project therefore aims to:

- Raise awareness amongst consumers and the general public of perry;
- Safeguard biodiversity;
- Maintain, protect and enhance the skills involved in the production and marketing of perry.

**A list of Three Counties Perry producers can be found on our web site:
www.threecountiesperry.co.uk**



FOR FURTHER INFORMATION:

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Slow Food Presidia are local projects that work to improve the infrastructure of artisan food production. The goal of the Presidia is to guarantee a viable future for traditional foods by stabilising production techniques, establishing stringent production standards, and promoting local consumption. The Presidia project is co-ordinated by the Slow Food Foundation for Biodiversity, which organises and funds projects that defend our world's heritage of agricultural biodiversity and gastronomic traditions.



www.threecountiesperry.co.uk

With thanks to:

 Slow Food® Ludlow Marches

Slow Food Foundation for Biodiversity



Slow Food® Presidium

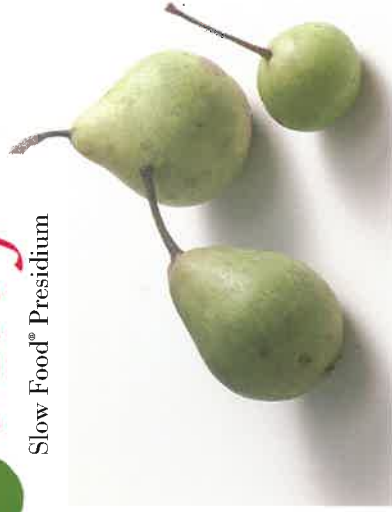


Coppy, Huffcap, Lintot and Dandoe –
a CURIOUS Drink for a SLOW WORLD



Three Counties Perry

Slow Food® Presidium



Coppy, Huffcap, Lintot and Dandoe ~ **A CURIOUS DRINK FOR A SLOW WORLD**

'Besides Cider, there are many other curious Drinks that may be prepared out of our British Fruits: as perry, made yearly in several places of this Kingdom' (J. Worlidge, Vinetum Britannicum, 1676)

FOR MORE THAN 400 years, up until the early 20th century, perry making was one of the traditional arts of the West Midlands region of England and played an important part in the rural economy. In the late 17th century perry was in significant demand and highly valued throughout the whole country. Perry was kept for special guests and family occasions and, when bottle-fermented, certain perries were accepted as being comparable to French champagne.

However, like many rural industries, perry making suffered a significant decline after the industrial revolution commenced in the 19th century.

Today, in the early 21st century, 'true' perry – made entirely from genuine perry pears – is now only produced in small quantities – primarily in Gloucestershire, Herefordshire, Monmouthshire and Worcestershire. With its inherent production

challenges – slow growing trees, difficult fruit harvesting and processing, slow fermentation and slow maturation – 'manufacture' of this true perry has been shunned by the larger-scale business enterprise. Its creation is thus left to a handful of craft producers in the western counties of England, who can give it the necessary care and attention to detail.

Perry pear trees have not fared much better. The impressive orchards of western England and eastern Wales also had their heyday in the late 17th and early 18th century, but other than a small number of plantings recently undertaken by a few of

enthusiasts, have been in significant decline over the past hundred years or so. Fortunately, due to their longevity, a number of very old perry pear trees remain scattered throughout the region, but with every year that passes, a few more disappear.

The resulting beverage – known only to a relatively few discerning customers – can be 'gin' bright to

Many people don't know that 'true' perry is . . .

- a delightful, unique and traditional English drink of great variety and subtlety that is not suited to large-scale production
- when well made from carefully selected varieties of 'genuine' perry pears is capable of standing alongside a fine wine and should be valued as such
- made only from the fruit of perry pear trees, which are declining in number. A large proportion of them are 200 years old, or more. There are well over 100 varieties, but

golden yellow in colour. The aroma is subtle and wide ranging – suggesting hints of hedgerow fruits, exotic citrus and meadow flowers. On the palate, the acidity and tannin is balanced by sweetness from unfermented sugars – and with the great vintage perries, made after a fine English summer, the flavours so found are only limited by the extent of the drinker's descriptive vocabulary.

Three Counties Perry Presidium

This project – led by a number of Three Counties perry producers – is built on the following six principles:

1. That 'true' perry is a **unique product** – which when well made from carefully selected varieties of 'genuine' perry pears and without the unnecessary addition of additives – is capable of standing alongside a fine wine and should be valued as such;
2. **Safeguarding biodiversity.** It is critical that the current decline in the stock of perry pear trees is reversed and individual varieties are protected;
3. That perry has its **roots** in England's west



many of these are down to single figures. A long-term planting project is essential to safeguard the future of perry.

- made by a small number of committed producers, mostly in the Three Counties, who do it for the love of the product, rather than in the expectation of making any serious amount of money
- relatively unheard of, especially outside the area of production, because the producers are too small to be able to implement expensive marketing techniques