

## PORT ISAAC PIE

For a tasty dish that's hard to beat,  
Try this delicious Cornish treat.

The main ingredients have to be  
Good fishing stock, who live by the sea,  
A wealth of BROWNS and ROWES to savour,  
A CLEAVE, MAY or KNIGHT, improves the flavour.

Add a sprig of LARKIN and lightly fry,  
We recommend an ounce of SPRY.

A hundred more names improve the eating  
Recognised by their smile, and friendly greeting.

Cook slowly, then on gas MARK 3,  
That's TOWNSEND, PROUT or PROVIS maybe,  
A pinch of overseas spice when ready  
Try a THOMPSON or ROSS  
(they're both labelled FREDDY).

For sweetness add a touch of HONEY,  
It's a cure-all if served with Scottish LUNNY,  
Garnish it with a 'Scouser' pickle,  
A colourful spoonful of FRANK McNICHOL.

To all the items listed above,  
Serve on a bed of friendship and love.  
That's Port Isaac Pie full of good cheer,  
Ask our friends, they come back for more every year.

**Eric Stokes**

*taken from Port Isaac - Harbour of Love, published 1994*