

# PIE FACTORY

MARGATE

GALLERY / STUDIOS

# CURIOSITY

## MARGATE

## Flead cake at the Pie Factory, Broad Street, Margate

### History of the building

You are standing in what used to be RG Scott's & Son Pork butchers who took over from Knightons just after the 2nd World War.



There has been a butchers on the site for over 150 years. Scotts had retail shops all over Thanet with the Pie Factory being their production centre. The shop was located at the end of the street currently occupied by Ahoy. Animals were not slaughtered here when Scott's ran it but sold raw pork meat alongside the pork products that were manufactured and cured here. If you look to your right you can see where the smoke room was and to your left you can see one of the reclaimed cold room doors. The business closed in 1974 and the Pie Factory became a book warehouse.

### What was made here

The Pie Factory products included bacon, ham, pork pies and sausages. Two other products that were very popular at the time were smoked sausages and flead cakes. Both are now largely forgotten. In support of the current Turner Contemporary exhibition **Curiosity: Arts and the pleasures of Knowing** we have set out to find out more about Flead Cake...

### Flead Cake

*Or is it flede, fleck, fled, cake or crust?*

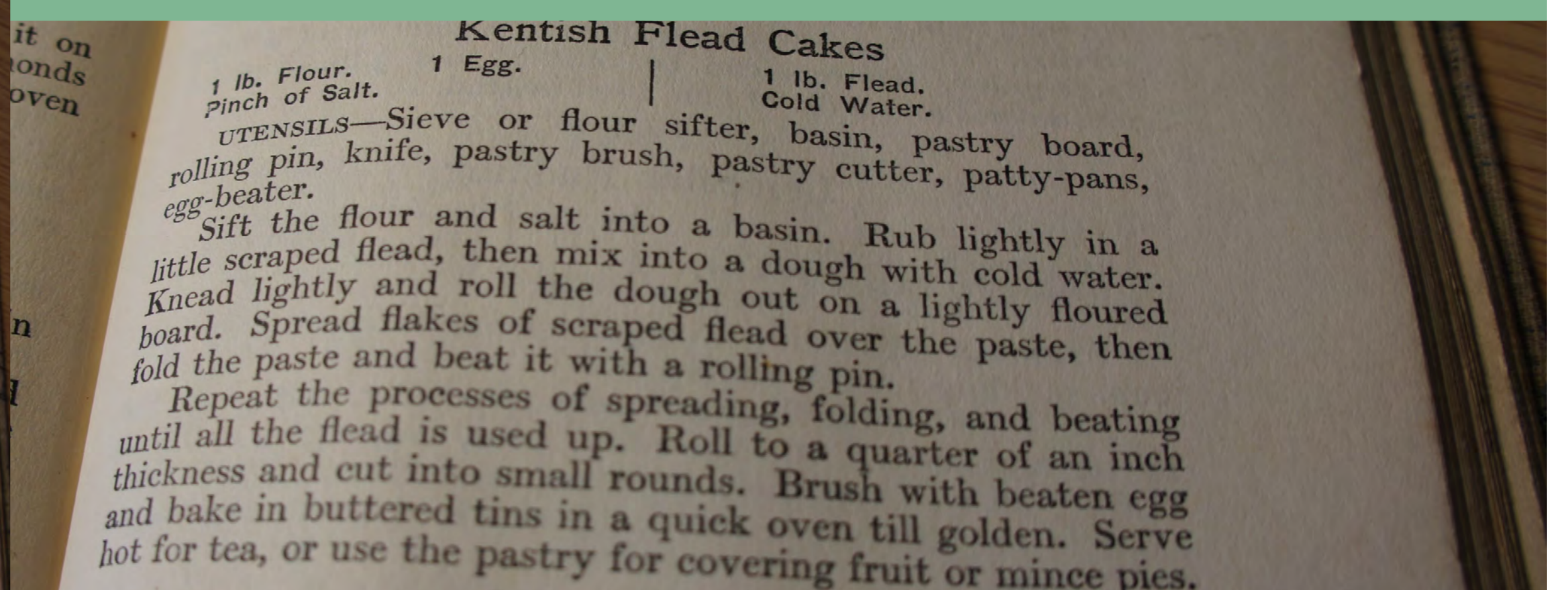
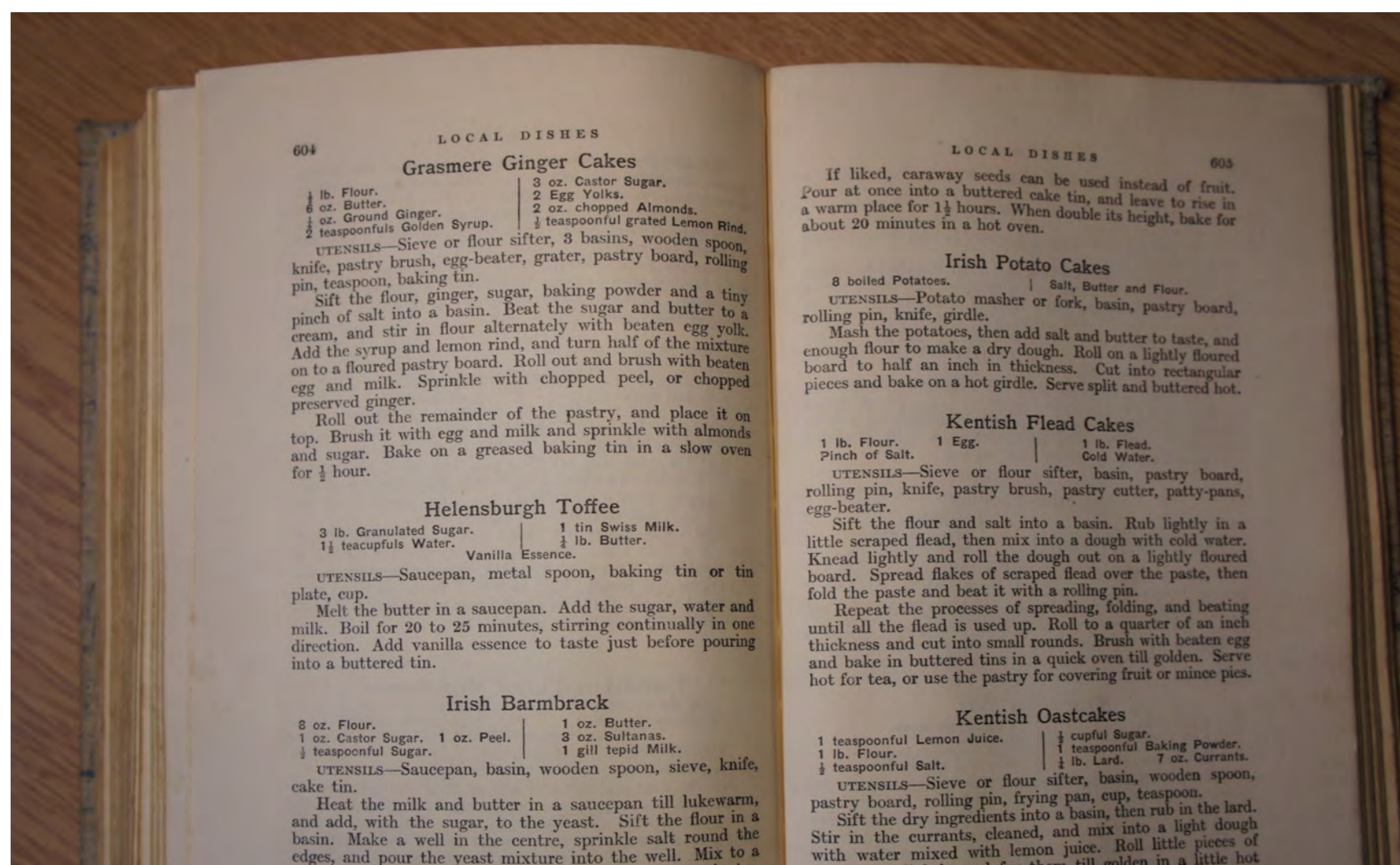
We have confirmed that it is a traditional Kentish delicacy but key questions remain:

**What is flead?** We understand it to be the fat scraped from the skin of a pig.

**Where do you get it from?** We have a continuing request with our local butcher.

**What shape is it?** The memories we have unearthed suggest it was sold in triangles.

**How would it be eaten?** We think it was as a savoury perhaps with a roast dinner - but others see it as something sweet.



**How you can help** - Let us have any memories you have on this particular local food. We would love to have your stories and see your photographs. Post your comments on Facebook, tweet us or add your comments to our book below.