

It (really is!) Our Sausage

Cooking up a Treat

How We Made The Lincolnshire Pride special edition sausage to celebrate the launch of our campaign

Lincolnshire Pride and Boston Sausage teamed up to create a special edition sausage celebrating the It's Our Sausage campaign. Join us as we find out from one of Lincolnshire's best butchers what makes the county's sausage truly unique



With over four generations of experience, nobody knows

Lincolnshire sausages quite like Boston Sausage, so where else could we go to find expert butchers to produce our very own exclusive Lincolnshire Pride special edition sausage? We enlisted the help of Daniel Mountain, the great grandson of Jabez Holland Mountain who began trading at the family's shop on Boston's Bridge Foot and Scott Palmer, current manager of the business, which was renamed Boston Sausage by Dan's father, Robert Mountain in celebration of their flagship product.

"We're pork butchers but we specialise in sausages – which make up about 80% of our trade. In addition to the famous Boston Sausage, we sell the Farmhouse variety which was invented by my grandfather, John Edwin Mountain and a gluten free sausage for those with a wheat intolerance."

Also on offer from the shop is a range of monthly special edition sausages, which has previously seen pork blended with apricot or leek. This month's special is Apple, whilst June will see a special chilli

edition on sale. Also on sale this month though, will be a Lincolnshire Pride sausage, which we helped Dan and Scott to create before inviting the people of Boston to choose which of two candidates should go on to become the special edition sausage.

Whilst creating our sausage, we also took the opportunity to ask the pair what makes the Lincolnshire sausage different from lesser products. Whilst some sausages produced out of the county are produced with pure (but lesser quality cuts of) pork, Lincolnshire sausages are made with breadcrumbs and seasoning too, and it's the basic recipe which gives it a unique flavour and texture. "The Lincolnshire sausage is distinct because it uses herbs rather than spices to create its unique flavour." Says Scott. "Also, the ingredients are more authentic and genuine – for instance, there are no artificial casings used in our Lincolnshire sausages, and the pork used is of a consistently high quality rather than off-cuts."

Regarding this last point, it's important to remember that whilst mass manufacturing necessarily means using different grades of pork or pork from different parts of the animal, Boston Sausage

What can you do?

Lincoln's MP, Gillian Merron, set the wheels in motion on Lincolnshire's campaign to get protected status for the Lincolnshire Sausage at UK parliament in January. In order for this to happen though, we need your help. Gillian needs to demonstrate the strength of public feeling so by logging onto our website and signing our on-line petition stating that you believe Lincolnshire sausages should only be produced in the county by county butchers, you can help enormously.

In addition, you can display your Lincolnshire Pride It's Our Sausage car sticker to voice your support for the campaign. Whilst it's important to vocalise your support, it's crucial that butchers across the county are supported in the face of competitive supermarket trading, so don't forget to eschew mass produced sausages in lieu of a trip to your local family butcher on a Saturday morning to make sure your sausages are as fresh as possible and represent the genuine Lincolnshire article. [▶](#)

To save the sausage, display your sticker, sign our petition, make friends with your butcher and pledge your support at www.itsoursausage.co.uk

Voice your support; click onto www.itsoursausage.co.uk and sign our on-line petition which Gillian can use in her campaign.