



CLARK'S PIES

If you visit Grangetown, a “must” for you to try
Oval shaped, lightly browned, famous Clark’s pie
Full of meat and gravy a mouth-watering delight
Just the very thought of it will whet your appetite

Mary Clark the founder devised this recipe

Frequently enjoyed, for dinner, lunch, or tea
Pastry melts in your mouth; gravy rich and brown

A pint of ‘Brains Dark’ can help wash it down

Never share a *Clarksies* pie eat it piping hot

Nibble around the edges ensure you scoff the lot

After paying for your pie, never ever wait

Consume it immediately don’t put it on a plate

Don’t spoil the taste with sauce dismiss brown or red

Forget the knife and fork, use your hands instead

Cardiff City players insist upon their treat

Bluebirds always need protein from the meat

Ignore calories, grams of fat; you don’t need to know

Remember these pies were invented a century ago

At Bromsgrove Street corner smell before you buy

A tasty traditional scrumptious *Clarksies* pie

Lorraine Gray