



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