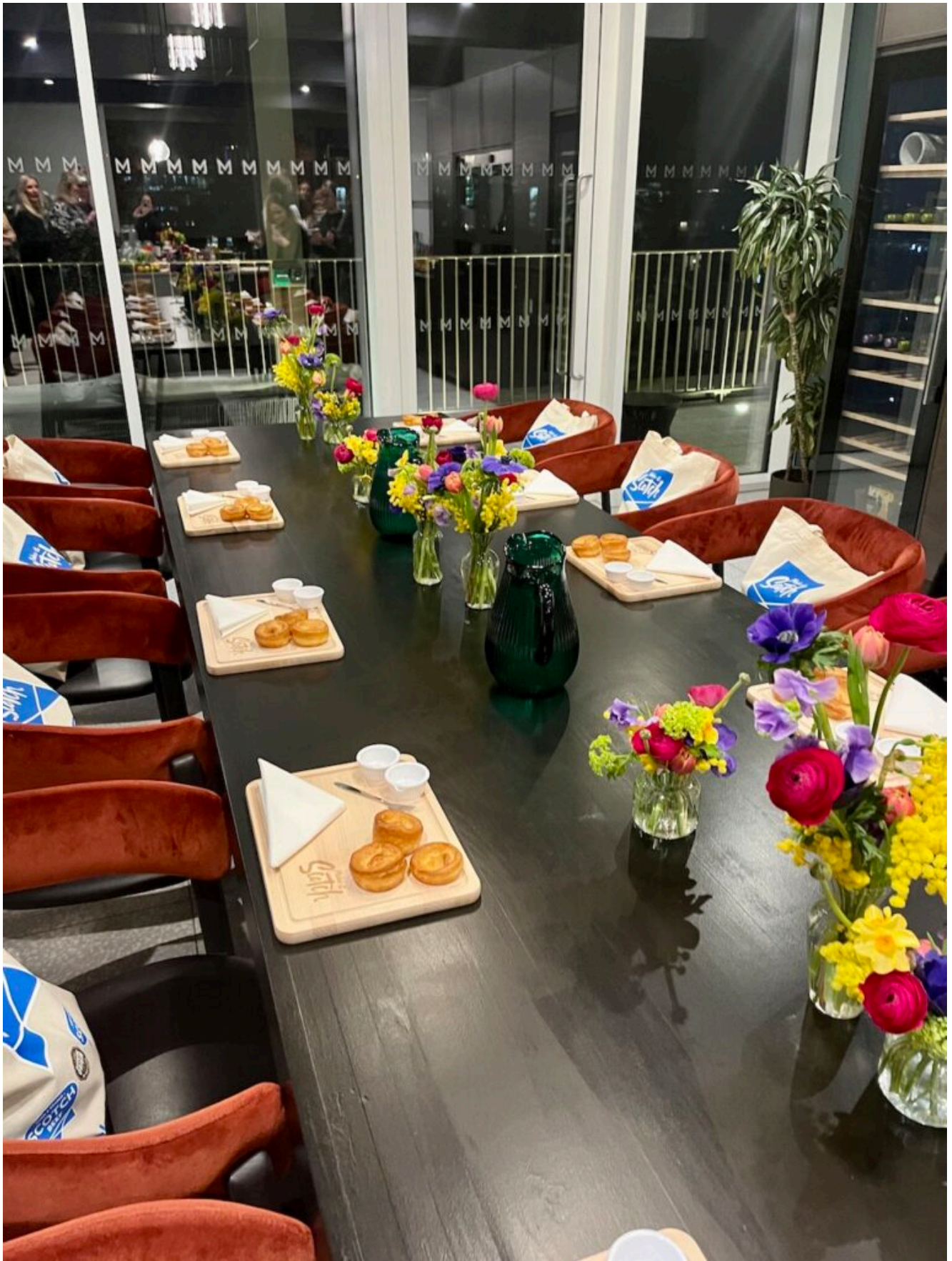


Celebrating International Women's Day this rugby weekend

Today, 8 March marks International Women's Day, a global celebration of women's achievements across all spheres of life and a call to action for gender equality.

What better way to honour this occasion than with a story of female empowerment paired with delicious Scottish cuisine perfect for the rugby weekend ahead?

Earlier this week, I was invited by [Quality Meat Scotland](#) to [Moda, The McEwan](#) for an intimate dinner and cooking workshop with Make It Scotch.



The evening featured Cora Cooper, whose inspiring journey from “City Girl” in public relations to successful farmer exemplifies the strength, resilience, and versatility of women

carving careers that balance family life with professional success.

From City to Farm: Cora Cooper's Journey

Cora, a first-generation farmer and landowner, transitioned from law and PR to farming a 5,000-acre hill farm in East Ayrshire alongside her husband David. Their shift to farming was motivated by both necessity and opportunity—creating a business allowing them to work together while raising their children in a flexible, family-oriented environment.



Their focus on native British sheep breeds has resulted in a flock of more than 3,500 ewes that are solely pasture grazed. Their commitment to excellence earned them the Farmers Weekly Sheep Farmer of the Year 2023 award. Through regenerative

farming practices, they've transformed a former coal opencast site into quality agricultural land and restored around 2,000 acres of peatland.

Central to their operation is the "Born & Reared in Scotland" ethos, ensuring the highest standards of animal welfare throughout the livestock's lives. This commitment extends beyond humane treatment to broader environmental goals.

From Farm to Table: Chef Bethany Ferguson's Culinary Magic

The evening continued with a cooking workshop led by talented chef, [Bethany Ferguson](#), who demonstrated how to create delicious mini-filled Yorkshire Puddings using high-quality Scottish ingredients, including Make It Scotch meat products.



The Scotch brand mark—which can only be carried by meat “Born & Reared in Scotland”—symbolises whole-life reassurance and excellence. Scotland stands as one of the most sustainable and reputable places globally for producing beef, lamb, and pork,

with uncompromisingly high standards from animal welfare to the final product.



Scotch.
The meat that
makes a good
meal great.



WHEN YOU KNOW, YOU KNOW.

GET IN THE KNOW AT MAKEITSCOTCH.COM

Make It Your Own: Yorkshire Pudding Boards—The Ultimate Rugby Weekend Treat

Forget traditional sliders! These Yorkshire Pudding boards offer the perfect food for a weekend of rugby watching. Even if you're not confident in your Yorkshire Pudding-making abilities, store-bought ones work wonderfully when reheated in the oven.





Red meat is a nutritional powerhouse, so put aside that vegetarian diet for the weekend and cook your Scotch Beef, Scotch Lamb and Specially Selected Pork however you prefer –

pan-fried, sliced, or slow-cooked. Then raid your fridge and cupboards for condiments, from harissa and mint yogurt to crispy onions and chili sauce, to create your personalised flight of filled Yorkshire Puddings.





Inspiration for Your Make It Scotch Yorkshire Pudding Board:





Middle Eastern Lamb

Marinate Scotch shoulder of lamb overnight in apple cider vinegar, onions, garlic, and a blend of Middle Eastern spices like cinnamon, turmeric, cumin, and pomegranate molasses. Slow-cook with chicken stock, cinnamon sticks, and cardamom pods for at least 4 hours at 140°C. Finish with high heat to caramelize, then pull apart with forks.

Serve in Yorkshire Puddings with tahini yogurt, pomegranate seeds, and fresh mint.

Ham Hock with Piccalilli and Fennel Slaw

This underrated, affordable cut of Scotch Pork shines when slow-cooked for 3 hours with aromatics (carrot, onion, celery,

peppercorns, leeks), water, and a splash of apple juice, either in the oven, on the hob or in a slow cooker. Once cooked, cool, drain the liquid, and pull the meat apart with two forks. Reserve the flavourful stock for future soups – pea and ham soup or lentil soup work really well.

Fill Yorkshire Puddings with piccalilli or kimchi, pulled ham hock, and a refreshing fennel-dill slaw made with natural yoghurt, vinaigrette and chopped dill.

Deconstructed Beef Wellington

Create a luxurious mushroom duxelle by soaking dried porcini mushrooms, blending with shallots and chestnut mushrooms, then caramelising with butter, sherry, thyme, and finishing with mascarpone and cream. Cool.

Cook your Scotch Beef sirloin steak to preference, (the app [Steak Mate](#) is a great help), rest, and slice. Assemble with the mushroom mixture in Yorkshire Puddings and top with garlic-herb breadcrumbs (pan fry Panko breadcrumbs with crushed garlic, grated Parmesan and chopped parsley).



Kerry honing her knife skills
Happy assembling and Go Scotland!