



## grandad's sausages

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Grandad's Sausages have been putting a smile on Grandma's face for over 50 years. Having originated with local Bury man Bernard Sullivan, the mantle has since been passed on to grandson Michael Kershaw & close family friend Matt Woodward to take forward Bernard's recipes and keep the legacy alive.



Bernard was known and loved within the family and at the factory as being a gentle giant. He had the biggest hands known to man, but the softest of natures. He was an altar boy until he married wife Margaret, and only ever had a beer once. A proper old fashioned, traditional family man. He was the type of man who stayed true to his values and kept prices affordable for the Bury locals, just ensuring he had enough for himself, Grandma & their 3 daughters Rose, Annette & Jacqueline.

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It became a running joke that he was unique for never arresting anyone during his time as army police in Germany, such was his kind nature. But was equally as bold and careless as he was soft and compassionate, when he would scale ladders aged 70 with a chainsaw to take trees down. Every family party or Christmas get together he would recall some stories and he was not shy of singing an old fashioned Irish song, that my gran would join in with him in. He would always greet Mike as Michael Finnegan and sing the old children's song about his whiskers being blown in. Never able to be slowed down, nor ever witnessed to raise his voice or lose his temper. Even when grandma would joke and jest, having the whole family in stitches about him, he would take it in his stride with the sort of class that you just don't get anymore.

When Mike went off to University, he missed Grandad's Sausages so much that he would often take some back up to Leeds with him after visiting home. Once his friends and fellow students had tried them, word spread so quickly that this turned into a full time business with queue's around the block to buy one of the Olde English that was being served up as a most appealing alternative to your usual desperate Uni fare. Unfortunately, the writing was on the wall for the degree at this point, but it did offer Mike an insight into the potential of his family's product and what the future could hold.

Upon returning to Manchester, best pal and now business partner Matt Woodward, who had long been a passionate admirer of Bernard's bangers, suggested they take things a bit more seriously and combine their full time jobs as a Sound Engineer (Matt) & Carer for children with mental disabilities (Mike) with developing and growing their business. With Mike on the same page, £50 each went into the pot to get started and the rest, as they say, was history.

Whilst it wasn't all plain sailing from the off, including their first planning meeting starting with Woody bursting into Mike's kitchen so excited he launched his rucksack onto the table knocking a cup of tea all over and completely ruining his new Apple Mac... The lads have gradually since gone from strength to strength, picking up plenty of admiration and recognition along the way, including finishing a close second in Manchester Confidential's Best Sausage competition 2015 barely a year after getting started. As Matt stood in the bar of the Albert Square Chop House on the day of his wedding having a quick one to settle the nerves, he put it to his Dad that a place like this would be his idea of where he would like to see Grandad's sausages feature on the menu in the future...

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As a company who is discerning with who we work with and recognise the importance in using the best local produce we can lay our hands on and working with people who we know personally and share our vision and passion about Great British food, we were excited about the prospect of working with Grandad's Sausages as someone who would fit the bill. Hitting it off upon meeting & tasting the quality of the product, it was a no brainer. Grandad's use a rare breed of English white, also known as the 'Yorkshire Pig', they are hardy with very little body fat, perfect for mixing with secret added extras to make for a robust and versatile banger, equally at home on your full English breakfast or Bangers & mash & flavoursome enough to hold their own against great British condiments such as Coleman's English Mustard or the famous Chop House HP Sauce and perfect paired with a George Bergier selected Portuguese Pedra Basta.

Grandad's sausages are now a staple of our menu, from the full English breakfast to the Bangers & Mash, and you may have seen the guys join us on our winter garden at Mr Thomas' over December selling their bangers and hotdogs & selling out at that. They have become a firm favourite with our customers; we look forward to having them on our menu for many years to come.

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*Members of the factory that have worked there for years say he was the straightest person they dealt with, and the biggest and softest man they have known. They now call me Grandad whenever I turn up, I'm not even sure everyone there even knows my proper name. Ha.*

Michael Kershaw.

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