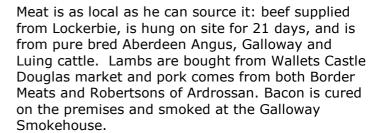








Tom started working in the shop at the age of 12, now 30 years later he is immensely proud of the family enterprise, he has the photos of his great-grandfather delivering meat by horse and trap, and original hanging rails are still in place to prove it. Well worn price booklets stretching back to the takeover from Barbours to Griersons, are proudly stored beside the business' computer system.





Barn-reared chicken and pork and free-range eggs are also local. Game is stocked when in season; particularly good use is made of venison, which crops up in burgers, sausages, casseroles, mince and steaks. Of all products only three of the 192 dishes filled every morning only pate, cheese and dumpling is not made on the premises.







The capability to supply pies at short notice on a Saturday for local football club, Threave Rovers, meant that Griersons pie trade developed. Now the range of pastries extends to 29 including such delicacies as Stroganoff, Chilli Cheese and Pulled Pork pasties.

Griersons makes all their pies, puddings, roast meat and ready meals in the shop. Lasagne, haggis and chicken lasagne and cottage pie is the limit of ready meals for now but including an unusual chorizo-style sausage, over 40 different sausages are possible and Tom confesses that he will try any idea to satisfy customers' requests.

A user friendly do-it-yourself Hog Roast service is provided and a professional gas barbecue is rented out.

The refurbishment of the shop started in March 2016, space was opened up to use the space more efficiently and new Arneg Venezia counters were fitted in mid April. Resptex wall covering gives a clean and classy look and there is total physical separation between raw and ready to eat products.

Colin Hewitson arranged all the equipment and the ready to eat side was finished with kitchen units whose storage allows clean lines and a professional look at all times.









