



Castle Douglas is surrounded in history, prehistoric crannogs, the site of Roman forts erected by Agricola and Antoine. Threave Castle was a seat of the powerful "Black" Earls of Douglas.

The town was founded in 1792 by William Douglas the wealthy descendant of the Douglas family, who having made his money in an 'American Trade' created a planned town on the shores of Carlingwark Loch.

It is in the centre of the town's grid plan pattern of streets that Grierson Brothers Butchers have become part of that history supplying locals since 1914.

The brothers James and John Grierson started up a butcher's business at the start of the last century. Initially they worked from Breoch Lodge near the village of Gelston. Then in 1914 they took on the Castle Douglas business of George Barbour.

Built on quality product and good service, the business thrived and generations of Griersons have supplied the people of Castle Douglas. Tom Grierson is now the fourth generation of his family to run this traditional butchers, having taken over from his father Clark and uncle John.



**Scotland's newest Q Guild butcher**



**Grierson Bros  
King Street  
Castle Douglas**





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 Barbour's to Grierson's, are proudly stored beside the business' computer system.

Meat is as local as he can source it: beef supplied from Lockerbie, is hung on site for 21 days, and is from pure bred Aberdeen Angus, Galloway and Luing cattle. Lambs are bought from Walleys Castle Douglas market and pork comes from both Border Meats and Robertsons of Ardrossan. Bacon is cured on the premises and smoked at the Galloway Smokehouse.



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.





