

Halfway to Heaven

W & J Curley's butchers' shop is easily spotted on the main road through the largely suburban area in the town of Cambuslang, known as Halfway. Damien Curley along with his son, Graeme continue the business started by Damien's grandfather in 1920. They are ably assisted by Peter Reid who has worked with them for 22 years.



You don't need to stop too long to realise that the butchers' shop is at the hub of the local community. Incredibly popular guys, Damien, Graeme and Peter are the central characters as they meet and greet everyone. Full of charm and charisma this South Lanarkshire shop knows all about customer care. That's not only for those who come in their door but the cheerful threesome keep a watchful eye over everything that goes on outside it as well!

Well known Halfway people include boxer Scott Harrison, a World Featherweight champion, Davie Wilson, former Rangers and Scotland left winger and that other well know left winger, Mick McGahey union

leader of the National Union of Mineworkers but some feel that these three butchers are nearly as important.

Everybody is recognised and called by their first name. Visitors to the shop do not even need to be purchasing. Whether its recipe ideas, local news or even golfing tips Damien is extremely willing to help and proves to be very knowledgeable.



Graeme, Damien and Peter ready to meat and greet



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It wasn't always like that though for while Damien's father William and uncle Jeremiah followed on from their father, also William, to run the business Damien was employed at the nearby Clyde Bridge steelworks. Then in 1988 when the steelworks closed Damien entered the family butchers' business.

By his own admission he has retained some of the traditional butchers business while also moving towards the greater variety created by modern meat products. Pies were one of Damien's introductions and home made curries quickly followed that.



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"This butcher is part of the community – one of the best. If there are any awards going they should win it." Donnie Blackwood.

Today Curleys sell their own range of cooked meats – Roast Beef, Lamb, Brisket, Pork and Meat and Ham Loaf. They make their own potted meat, and have recently invested in a five metre run of new Pastorfrigor Remote Delta cabinets from Capital Cooling in Broxburn to display it all.



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This gives the front shop a smart clean image where there's plenty room for all the full range of fresh meat. Curleys beef and lamb are supplied from JF Finlay in Wishaw, pork from Robertsons in Ardrossan and chicken direct from Vallance in the Glasgow market. Eggs come from local supplier, Taylor of Gilbertfield Farm, Cambuslang.

Curleys have rightly earned a reputation for good quality and their pies are something of local notoriety. The steak pies and other pastry products are displayed in a Saturn range upright display also supplied by Capital Cooling.

More pictures at <http://picasaweb.google.com/SFMTA3/WJCURLEY>



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The success of the two installations has led to further investment to replace the Walk in Chiller, again using Capital Cooling.

The shop and its staff are attractions in their own right but each week special offers are put on and there's always deals on Lorne Sausage to further enhance the shop's allure

"It's always clean and smart and the presentation is first class. I wouldn't shop anywhere else for my meat." Celia Arbuckle.

Halfway was named when passengers, in the days of the Glasgow to Hamilton stagecoach would stop halfway to change the horses and have a rest. Now the only stagecoach to stop in Halfway is the bus but it would be a mistake not to rest long enough to shop at W&J Curleys.



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