

Patons Sundae Dinners



Traditional has always witnessed people "going doon the watter" in search of pleasure. The town of Largs on the Firth of Clyde has long been a destination for those pleasure seekers and as a consequence the town has developed a café culture with ice cream parlours and sweetie shops taking up the predominant sites.

Nestled amongst the outlets catering for those with a sweet tooth is quality butchers, A D Paton.



Patons are one of the longest established butchers in the country having first traded in 1840, more than one hundred and seventy years on and in the hands of the fourth and fifth generation members of the same family, this butcher's shop has not stood still or become complacent. Now run under the stewardship of father and son Allan and Scott Paton they run the business with a staff of four to assist them.





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The first impression at Patons is of a fresh food shop, attractively presented trays of really tasty looking products. The uniform cutting and neatly displayed trays demonstrate years of traditional west coast skills and the personal service is delivered with a hearty welcome, cheery chat and friendly banter.

Largs like many other towns used to sustain many butchers shops but Patons are the sole survivors and that is clearly as a consequence of their continual investment and upgrading of their premises and fittings.



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The shooting trips to Germany led to Allan meeting German butchers and he included some continental style when he last refitted his front shop.

Just as the neighbouring ice cream shops have come up with all sorts of new flavours and combinations, this local butcher has developed a wide choice of alternative meats. Both Allan and Scott are keen hunters shooting deer and wild boar. Their passion for the sport has taken them to Poland, Germany and Tunisia and taking this forward they have created a dedicated game processing room where their 'personally selected' wild Scottish venison is skinned, cleaned and inspected.

At weekends Allan and Scott shoot red deer, fallow deer and roe deer in Griffin Forest between Aberfeldy and Dunkeld. Scott has his certificate from a level one Deerstalking Course and they have also the facility to pluck and clean game birds - duck, pheasant, guinea fowl, quail and wood pigeon. Game birds come from Cardeny Estate in Perthshire and full provenance on all these items of produce is known to Paton's.



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