



60 degrees North

Situated on the Island of Whalsay – a 30 minute ferry journey from Laxo, itself 20 miles north of Lerwick on the Shetland mainland, is Tetley and Anderson, the most northerly SFMTA member.

Almost as near to Bergen in Norway and Torshavn in the Faroes than it is to Aberdeen, Whalsay has attractive coastal walks with magnificent cliff scenery. Tetley and Anderson is one of only three shops on the island which is home to 1034 inhabitants (as at the 2001 census). One of two general stores, Tetley and Anderson has a dedicated butchery.



This was started after the Second World War by Liverpoolian, Wilfie Tetley. He had been a butcher before the war but came north to Whalsay to perform the role of lookout with the RAF and never went home!





Iris Anderson's husband, David is the Master of the ferry - Hendra. The island of Whalsay has three pubs – at the Golf Course, the Boating Club and at Oot Ower. There is also a Chinese restaurant in the latter.





Wilfie converted an old nissen hut and established a business with a local by the name of Geordie Anderson. Iris Anderson (no relation) came to work in the shop when Geordie gave up and learned to be a butcher.



When Wilfie retired in 1987, Iris was given first offer on the shop and four years later she re-built the premises extending it into a convenience store with Post Office. Although Iris used to take in bone in primals of beef, the shop now uses vac packed beef and pork sourced through Hurston Brothers in Lerwick.

Fresh meat arrives on Wednesdays and Fridays and is now butchered by Iris's sister-in-law, Joan. The meat is offered fresh when it arrives but most is frozen for convenience to customers.



Throughout the five mile length and two mile width of Whalsay there are sheep but none of this ends up in the butchers shop. Like butchers on Mainland Shetland, provision of lamb killed for home use stifles the possibility of selling lamb in the shop but nevertheless there is a wide range of meat and meat products available for the locals. The shop makes its own Saucermeat, a range of popular stuffings, different burgers and stir fries.



Tetley and Anderson are members of two buying groups – Today and Landmark – which means they can put on competitive special offers, especially on alcohol. There can be very few such shops anywhere that can say that the arrival of Tesco has made no difference but the cost of the ferry and journey to Lerwick absorbs any savings that might be made.



Tetley and Anderson have an extensive range and the shelves are always well stocked. The spotlessly clean butchery area is open for all customers to see and on Mondays, Tuesdays and Thursdays is used for production of salads, sandwiches and cheesecake.

Iris Anderson says that she would never give up her SFMTA membership, she fondly remembers SFMTA arranging the first hygiene courses for her and now one wall outside her office is covered with hygiene certificates for her staff.

The only male on the premises works in the Post Office and the other 15 are all women, albeit predominantly part time.



Iris finds point of sale material sent out by SFMTA very useful, especially the Burns Night ones. Tetley and Anderson do not however make their own Haggis but through the connection of having a daughter on the Island, Jock Nairn in Selkirk has that honour.

As well as boasting SFMTA's most northerly member, Whalsay also has the most northerly golf course in Britain. The shop can boast more visitors, better greens and probably as many shanks as the golf course but possibly the 18 hole course has fresher lamb!

