

First Butcher in Scotland

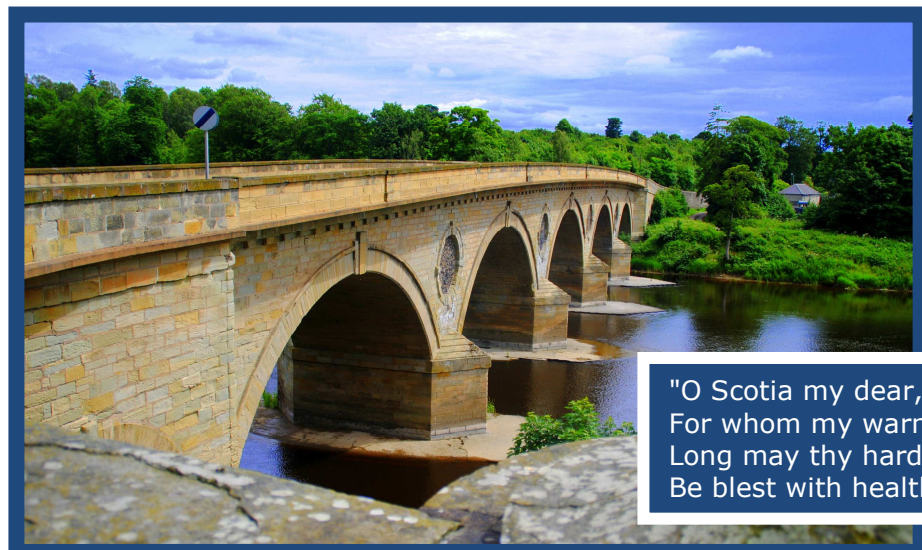


Although right on the border, Coldstream is further north than Kilmarnock and is less than 50 miles from Edinburgh. It's a town of just under 2000 inhabitants and due to its location on the north bank of the River Tweed looking down over Northumberland, it is steeped in Scottish history.



The town is where in 1296 Edward I of England invaded Scotland so it is hardly surprising it was made famous for its guards. The oldest regiment in the Regular Army in continuous active service, originated in Coldstream in 1650 when General George Monck founded the regiment.

Each year, during the first week of August, Coldstream hosts a traditional "Civic Week" which includes historical aspects of the town's past including a torchlight procession and horse rides to the battlefield at Flodden.



The sandstone bridge at Coldstream across the Tweed is where Robert Burns first left Scotland.

On 7th May 1787 Burns knelt on the bridge and his words are recorded on a plaque in the centre:-

"O Scotia my dear, my native soil!
For whom my warmest wish to heaven is sent!
Long may thy hardly sons of rustic toil
Be blest with health, and peace and sweet content"



Situated less than half a mile from the bridge is G J Sanderson's butchers shop. Graham Sanderson can claim to be the first butcher in Scotland and he and his staff ensure that they live up to all expectations.

The shop is traditionally fitted out selling the requisite quality Scotch Beef, Scotch Lamb and Pork. Not only do they make a vast range of award winning pastry products and sausages but they introduce innovative meat products such as Pork nests and Spicy Bacon bombs. The combination is a winning formula that has customers travelling from all around, even crossing that bridge to come and purchase from GJ Sanderson's.



Graham has always lived in Coldstream and he has worked in the shop since leaving Berwickshire High School at the age of 16. Having responded to an ad in the shop window, he started two weeks before Christmas for the then owner Michael Telford. Graham never planned to be a butcher but he progressed until he took over the running of the business in 2003. He explained:-

"I have put my own stamp on the business, changing with the times. Traditional recipes were retained but refined and modernised."





Graham's staff, Malcolm and Graham have their input too but the haggis recipe has changed little since it was inherited with the business, a piece of history past down from Lillico the owner at the start of the last century.

The Coldstream butchers boasts a vast range of sausages and burgers. Beef steak nests and pork nests. Their Gourmet burgers have pepper sauce and mozzarella cheese sandwiched between two 2oz burgers.

Pies range from the predictable Scotch pies, bridies and sausage rolls, to steak pies and chicken curry pies. Then there is Haggis, Black Pudding Pie with a sliceable sauce and even Cheeseburger Pies all made using pastry supplied by Bells.

Awards have been consistently been collected for pastry products but 2015 was a bumper year picking up a gold in the Craft Butcher Speciality Pies award for Steak and Kidney then topping that off by winning the South East of Scotland Traditional Steak Pie championship.





Shepherd's pies, lasagne, haggis neeps and tatties, chicken curry, chicken casserole and sweet and sour chicken are amongst the range of ready meals. Ready to eat meats include own cooked beef, pork, turkey and meat loaf with proper own cooked gammon attracting its own discerning customers from far and wide. No matter how much that contributes to Graham Sanderson's success he is certain that is quality beef matured and prepared with care that has his customers on both sides of the Tweed returning week in week out.



Scotbeef are the main suppliers of beef, lamb and pork. Some bacon is home cured and Halls supplement pork and bacon cuts. Saturday is still the busiest day with the shop open from 7.00am until 3.00pm. The rest of the week closing time is 5.00pm.

Recent special promotions include £6 Breakfast Packs and six for £20 Pick 'n Mix. Facebook and Twitter have been used successfully to publicise these offers and the Coldstream Community Newsletter is another valued communication.



Sanderson's counter trade is augmented with supplies to golf clubs, residential homes. British Legion and local tea rooms. There is plenty of business when the demand is successfully satisfied and plenty reasons to be Scotland's first butcher.