



SWINGING STEAKS Cuts of Angus beef at John Dewar & Co.

DEBUTS JOHN DEWAR & CO.

Whether you're busy planning holiday-season entertaining or considering adopting an all-sirloin diet, the recent opening of John Dewar's upscale butcher shop and

JOHN DEWAR & CO. 277 Linden St., Wellesley. 781-235-8322. Mon-Fri 8 a.m.-6 p.m., Sat 8 a.m.-5:30 p.m.

gourmet store in Wellesley is a welcome event. Like Dewar's shop in Newton (753 Beacon St., 617-964-3577), which he's run for 26 years, the new store specializes in high quality, hand-cut meats that can be hard to find outside your favorite statehouse. The beef is Angus; the pork is all natural; the lamb is American; and there's a beauty in the marbling of all the cuts. Flank and prime hanger steak run \$8.99 per pound, and \$25.99 per pound gets you prime Angus center-cut sirloin. There are oven-prepared items such as lemon-artichoke chicken (\$9.99 per pound) or herb-crusted cowboy steak (\$14.99 per pound), made by an on-staff chef/butcher. There's also farmed game, imported specialty foods, and D'Artagnan foie gras. In the middle of the store is a huge dispenser of Ariston extra virgin olive oil from Greece: \$9.99 buys you the first bottle (with the bonus of a pouring spout), and refills are \$7.99. For Dewar, it's all about providing consumers with quality goods in an intimate neighborhood environment. "I just want to emulate shopping prior to the supermarket invasion" he says.

RACHEL TRAVERS