

# METROWEST BUSINESS MONDAY

## WHAT'S COOKING

## Dewar & Co. arrives in Wellesley

During its 26 years in business as a butcher, John Dewar & Co. has earned a reputation as being a cut above the competition, literally.

Now, MetroWest meat mavens who have had to travel to Beacon Street in Newton Centre to sample Dewar's delicacies can also go to Wellesley, as the company last week opened its second meat and gourmet specialty store at 277 Linden Street.

Located in the former confines of Harrington's of Vermont, the new store will be located next to Captain Marden's Seafoods. "It's the location that enticed me," said Dewar, who lives in Wellesley. "When the space opened up, I couldn't resist the opportunity. There wasn't much risk involved."

He said being located next to a store known for its quality seafood provides an ideal location for his store known for its quality meats. "We'll be able to cross-reference customers," said Dewar, noting that he has known Keith Marden, the owner of Captain Marden's, for a long time.

The demand at his Newton Centre store has also "steadily increased," Dewar added.

In addition to two retail stores,

Dewar operates a wholesale store in Boston. "Our wholesale business provides our retail market with a competitive edge," said Dewar. "We buy hand-selected meats of the highest grade for the region's top-tiered restaurants and hotels, so our stores always have the freshest, finest products available."

Those restaurants include Il Capriccio in Waltham, owned by Richie Barron of Natick, and Hamersley's Bistro in Boston, owned by Gordon Hamersley of Sudbury. The hotels include the Four Seasons and Boston Harbor hotels, both in Boston.

Dewar describes the new retail store as a state-of-the-art, European-style market. "By that I mean we'll have the meat cutter right there who can customize the cuts of meats customers request," said Dewar. "It's the way it's done in Europe and it was the way it was at butcher shops here in the past. We'll also recognize repeat customers and know what kind of cuts you want. It will be a familial type of thing."

In addition to carrying Angus prime and aged hand-cut meats, all-natural poultry and fanned game (venison, pheasants, partridge, pousin, rabbit and quail), the shop will offer domestic, imported and artisan cheeses and a tiered shelf with packaged cold cuts, Harrington's hams and bacon, marinated duck breast and specialty items such as foie gras, caviar, aged balsamic vinegar, prosciutto from Parma, Italy, soprasatta, (Italian-style salami), pancetta, salami, exotic olive oils, marinades and spices.

The new store will also feature a do-it-yourself Greek virgin olive oil, 30-liter filling station where customers can fill and then return to replenish their own bottles.



**John Dewar, owner of John Dewar & Co., stands in the company's new meat and gourmet specialty store on Linden Street in Wellesley.**