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# Scottish Brewing Archive



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Front cover: bottle label for Aitchison's Chariot Brand Extra Brown Stout

# **SCOTTISH BREWING ARCHIVE**

*Office Bearers and Committee Members - June 2000*

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## EDITORIAL

Welcome to the second *Annual Journal of the Scottish Brewing Archive*. It has a wide range of articles - contemporary accounts of Blackford Brewery and Mr Urquhart of Dalkeith; brewing in Lanark and North East Scotland; the perils of draff; beer types and a 1744 recipe; the 'Monk' brand labels and a book review. Also included is Andrew MacWilliam's obituary, first printed in the Newsletter. As Andrew was so well known in the industry and a past Chairman of the SBA we felt it deserved a wider audience.



This issue was put together without the editing expertise of Iain Russell, who was co-editor for two issues of the old-style Newsletter and Journal 1. He is now concentrating on his company, The Heritage Works, doing historical research for PR and Marketing. However, he is still in touch and comes in regularly to use the library and *National Guardian* volumes to research items for the whisky industry. I enjoyed working with Iain and we all wish him well with his new venture.

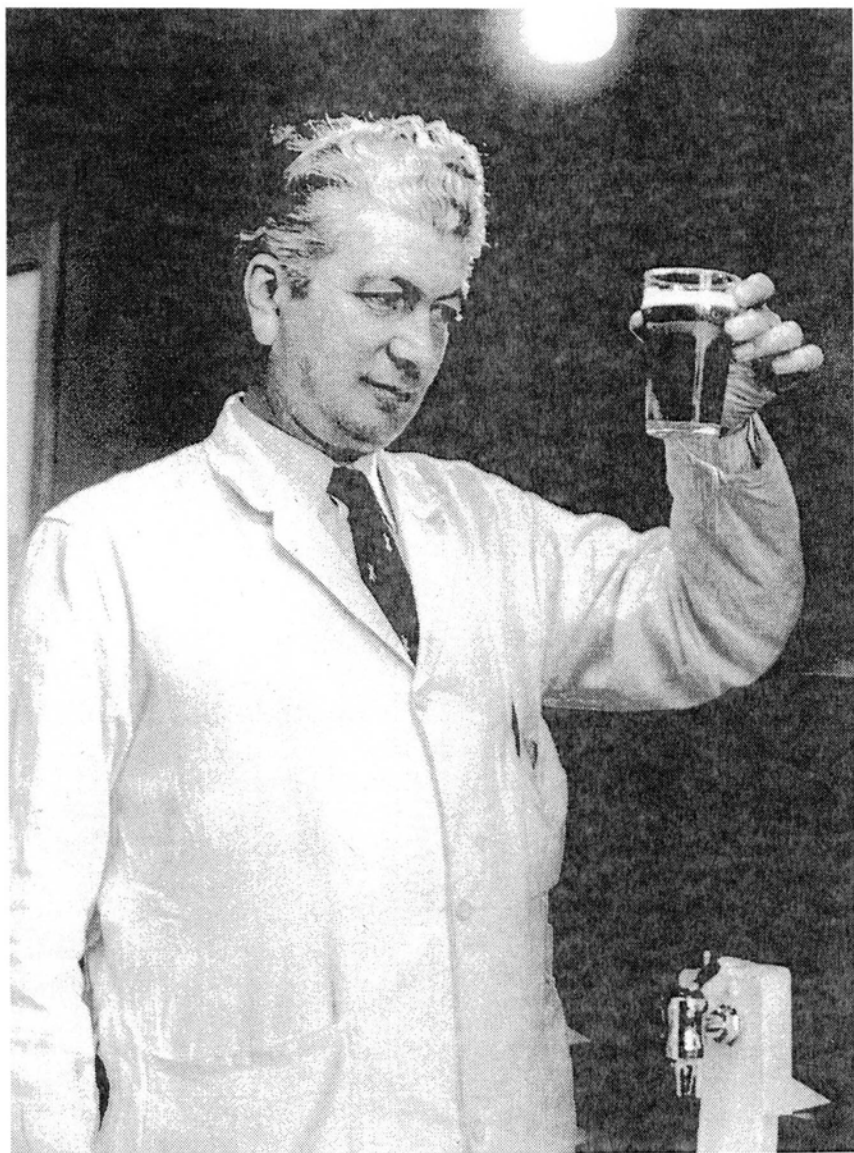
We can now announce a new editor for Journal 3 – Edward Burns, author of two booklets on Scottish brewery trade marks and a book on the adulteration of whisky in the Victorian period. Edward has also come to my rescue by doing the final editing and page layouts for this issue.

As I write, Journal 3 is being lovingly pieced together, and should be out in the Spring. Articles for consideration for Journal 4 (preferably on disk and saved as a Word document), along with any comments or letters you may have as to the journal content, should be sent to Edward Burns, 17 Barn Road, Stirling, FK8 1EP, or by e-mail to the office at the address on the previous page.

**Alma Topen**



## ANDREW KERR MACWILLIAM



It is with much sadness that we record the passing of one of the former Chairmen of the Archive - Andrew MacWilliam. Andrew died on 29th May, 1999, aged 70, after a short illness. He was formerly Production and Distribution Director of Drybrough & Co at Craigmillar in Edinburgh, and was a respected figure and a well-kent face in the Scottish Brewing Industry. Andrew was Chairman of the Scottish Section of the Incorporated Brewers' Guild in 1970/71 and was Chairman of the Scottish Section of the Institute of Brewing in 1976/77. He was a Trustee of the Scottish Brewing Archive for a number of years and was Chairman in the period 1989-90.

Andrew was born in Port Glasgow, Renfrewshire in 1929. He was educated at Chapelton School, Port Glasgow and then at Trinity Academy, Leith. He graduated from Heriot-Watt College and started his brewing career in 1946 as an apprentice in the laboratory of Willie Youngers at Abbey Brewery. He was involved in research and analysis of short straw barleys and the malts derived from them in conjunction with the East of Scotland Agricultural College. Andrew moved to Drybroughs in 1954 as Brewery Chemist under Jim Melville the Head Brewer with the task of establishing a laboratory. His starting salary with Drybrough at that time was the princely sum of five hundred pounds *per annum*! Andrew became Assistant Brewer in addition to his role as Chemist and became Second Brewer in 1963 when Mac Fullerton moved to become Sales Director. Drybrough & Co had its own floor maltings at that time and Andrew being in charge of the maltings had to be a skilled maltster as well as a brewer, otherwise mistakes in the maltings had to be rectified in the brewhouse! Andrew became Head Brewer in June 1970 in succession to Jim Melville. In 1975, he was appointed to the Board as Production and Distribution Director. He particularly enjoyed the period at Drybroughs in the '70s when Ross Gibbons was MD, and his fellow Board colleagues included Ian Nelson (Marketing) and John Thorne (Sales). These were heady times!

As part of the Watney Group which Drybrough was by then, much development work took place on the brewing process. Barley Brewing was introduced in the Steineker Brewhouse and a three-vessel Continuous Fermentation Plant was used to produce Drybrough's Heavy. Other products included Burns Ale, the cask-conditioned beer Pentland and Private Reserve in bottle. The latter was very rare indeed as it was not brewed often and not much left the brewery! Visitors would often benefit from a bottle or two. The CF Plant continued in use almost until the

brewery closed in 1987 following the sale of the business by Grand Metropolitan Brewing to Alloa Brewery.

Andrew had a keen sense of humour and a dry wit. His one liner ripostes were legendary. This endeared him to many and gave others much food for thought! He was a most entertaining and engaging person. He knew the brewing business inside out and understood the importance of good customer service long before the term became recognised. Over the years, many younger brewers developed under Andrew's guidance including Eric Longstaff (now sadly also deceased) who became Head Brewer, Richard Hollinghurst, James Dick and Stewart Main. In 1986, Andrew was presented with a silver quaich by the then Managing Director Graeme Falconer to mark his forty years in the brewing industry. By the time he retired in September 1986, Andrew felt he had seen the best days of brewing and could see the nature of the industry changing beyond recognition, a sentiment echoed by others many times since.

Andrew's other great passion in life apart from the brewing business was sport. He was a good athlete and played much rugby in his day for Trinity Accies. He became an accomplished golfer, at one time holding a handicap of 4, and this occupied much of his time after he retired. Over the years, he burned up the fairways from Muirfield to Musselburgh, and was never known to concede a putt over six inches! For many years he was a member of three golf clubs - Bruntsfield, Royal Burgess and Gullane, and he and Netta lived only a nine-iron's distance from the gates of Bruntsfield GC. Andrew was also a High Constable, and he knew more people in Edinburgh than just about anybody. He had a great many friends and acquaintances.

As Production Manager at Drybroughs in the mid-80s, I spent much time with Andrew and was very appreciative of his support and guidance. As the Minister so rightly said at the service on 4th June at Warriston, with Andrew's passing a light has gone out. We offer our condolences to his wife Netta, and his elder brother Iain (formerly of the Brewing Research Foundation at Nutfield).

*(First published in SBA Newsletter 35, Winter 1999/2000)*

**Ron Gordon**



## BREWING IN THE ROYAL BURGH OF LANARK

### The Mediaeval Period - 1700

Early evidence for brewing in Lanark is scarce but one can safely assume that in common with other mediaeval burghs in Scotland brewing was an important part of daily life from an early time.

The Minute Books of the Royal Burgh of Lanark are scattered with references to brewing, mainly on the topic of regulation of prices, but also on the punishment of those found not to be observing the regulations laid down by the burgesses. The first such entry is from 13th April 1553 and sets the price of '*aill*' at no more than twenty pence the gallon.<sup>1</sup> Early the following month this was reduced to no more than sixteen pence the gallon.<sup>2</sup> In October 1563 the Provost, Baillies and Counsel ordered that '*aell*' should be no more than four pence the pint and that if anyone were caught breaking this ruling that on their first offence they would be fined forty shillings, on their second three pounds and on the third their looms (brewing vessels) would be broken.<sup>3</sup> In December 1569 the council reiterated their pricing policy and stated that all ostlers<sup>4</sup> in the town should sell their best brews at no more than four pence each pint and, for simple ale, three pence each pint. The fine for breaking these rules was eight shillings for each offence. In order to police their statutes the council appointed five 'councillors' to keep an eye on the pricing of ale.<sup>5</sup> Note that there was no price rise in over six years. By 1589 however the price of a pint of ale in the burgh had risen to '*no more than eight pence the pint*' and the fine for non-compliance had risen to five pounds.<sup>6</sup>

Problems with pricing continued into the 17th century. In May 1604 a list of twenty-seven persons accused of not adhering to the fixed prices of twelve and sixteen pence the pint appears – twenty-six females and one male. Only three were convicted.<sup>7</sup> The Bear yards or Bere yard, a place name of 1616 for an area lying on the south side of the West Port of the town, suggests that this area was used, if not for the brewing of ale, then for the growing of the crops used in brewing.<sup>8</sup>

Other associated problems also arose. In an ordnance of 1653 '*anent the brousteris*', ostlers were instructed not to continue to sell ale to someone if they became drunk. A fine of forty shillings would be levied on both the ostler and the drunkard. The drunk would also face being placed '*in waird*' until the penalties were satisfied and they declared who had sold them the ale.<sup>9</sup> Such problems obviously continued for in March of

1655 one Marion Horne was cited for contravening the ordnance against selling ale to persons already drunk and of being in a drunken condition whilst selling ale. The clerk to the council personally testified '*that she was fund beastly drunk*'. As a result the council '*discharges the said Marion Horne fra breuing in all time cuming*' and confiscated all her brewing vessels, with the drink, for use of the town.<sup>10</sup>

The burgh was very protective of its rights and privileges with respect to the milling and importation of grain and malt. In an '*Act anent malt*' of 1660 the council decided that any person importing ground malt to brew, which had been ground at any mill other than the town's, would have the same confiscated.<sup>11</sup> Regulations with regard to the control of the times of opening first appear in October 1693 when the Kirk Session presented an address to the council requesting that certain acts against profanity of '*the Lords day*' be put in place. These included a ban on '*excessive drinking and drunkenness*' or '*passing to ale houses or taverns or selling of meat and drink*' and '*that persones convict of drunkenness and haunting of taverns and ale houses after ten of the clock at night, or at any time of the day except the tyme of travel, or of refreshment*' should be subject to, for a first offence, a fine of three pounds Scots or be put in the 'joggs' or jail for six hours. By the third offence the penalties rose to a fine of ten pounds Scots or to be put in stocks or jail for twenty-four hours, and if they thereafter transgressed they would be put in jail until they found a cautioner for their better behaviour.

Where you stood on the social scale of the day also made a difference to the penalties for drunkenness. A nobleman – twenty pounds; a baron – twenty merks; and so on down to a servant at twenty shillings. The council having listened to the Kirk Session's proposals, which were based on several Acts of Parliament, agreed that things had become somewhat lax and that they would henceforth adopt the suggestions made to them and published the orders so that no one could claim ignorance of the rules.<sup>12</sup>

In 1695 instructions to the constables included an item which dealt with the reporting of sins of profaning the Sabbath, such as drunkenness and excessive drinking '*especially under the name of healths*', and the haunting of ale houses or taverns after ten o'clock. Both those drunk and the seller of drink were to be reported.<sup>13</sup>

\*

## The 18th Century

From the beginning of the 18th century a sea change occurred in the methods used in brewing. A shift from small-scale individual brewers, frequently in association with a specific ale house or tavern, to larger scale more 'professional' production occurred. Various influences brought this state of affairs about. Growth in the population, increasing industrialisation, improvements in agriculture which led to influxes of people to the towns and the increasing effectiveness of the application and collection of excise duties.

The Justices of the Peace for Lanarkshire meeting in Lanark in 1710 heard complaints from their officers of excise that numerous cases had been presented at both the District Courts and the Quarter Sessions '*against the breuars, victualers and retailers of ale and bear and other excysable liquors within the said shyre*', mainly for the late or non-payment of debts and excise duties. Such brewers resorted to clandestine brewing and hiding and smuggling their products in attempts to defraud the customs, many possibly because they were poor and could not afford the imposition of the taxes. The Justices showed little mercy and decreed that any defaulters should be pursued by the collectors. Any persons found not to be paying were to be treated to the 'severity of the lau'. The decret was posted at several market crosses in various burghs and read out at all the Parish Kirks of the County immediately after the morning service, thereby negating the defence of ignorance.<sup>14</sup>

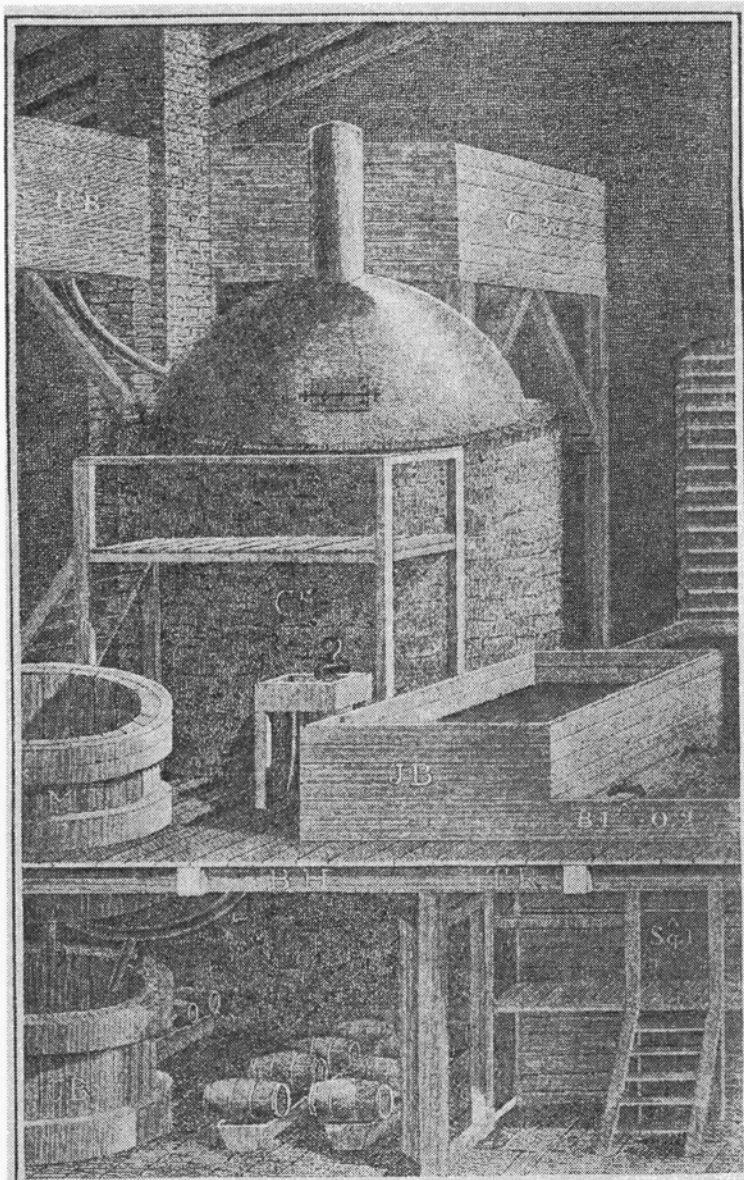
Twelve years later some poverty stricken brewers in the Burgh of Lanark were singled out for non-payment of excise. The Collector of Excise, Mr. Alexander Seaton, reported them to the Justices of the Peace who instructed him to stop them from either setting up to brew or selling further quantities of their ale until they had sufficient bail to pay their outstanding duty.<sup>15</sup> It is little wonder that the small brewer, quite often literally a 'cottage' industry, slowly declined from the beginning of the 18th century. If they were unable to pay the excise duties they not only incurred the wrath of the Collector but were, if prosecuted fully, unable to earn enough to clear their debts having instead to rely upon other work or the kindness of neighbours and friends. During the 17th century the position of maltmen was of little regard within the Royal Burgh of Lanark and they were never recognised as a craft. But during the following century their status rose considerably because good malt was a vital ingredient in the brewing of good beer. Their reputation rose so much that, as a result, they

became recognised as merchants and were therefore eligible, if chosen, to act as Magistrates.<sup>16</sup> From 1704 all malt going to the town's mill had to be inspected by the Visitors of the Malt who might declare it sub standard. If this were the case, a fine was levied. The post of Visitor of the Malt was chosen by the Council, usually on an annual basis, and superseded the title of Ale-conner. Holders of the post were Maltmen of repute and had the power to confiscate sub standard malt which was occasionally given to the poor, either free or at a reduced rate.<sup>17</sup> By the middle of the 1700's the title of 'maltman' had become redundant and had been replaced by 'brewer'. In 1701, a bad year for harvests, the price of ale was fixed at 2/- Scots per pint. A Scots pint equalled three Imperial pints and 2/- Scots was the equivalent of only two pence sterling, therefore a pint of ale cost approximately two thirds of a penny.<sup>18</sup>

From 1756 no one was allowed to sell liquor unless they had a licence to do so. The Magistrates were responsible for their issue and thirty-four were granted in the first year. John Young, vintner, The Old Black Bull, was granted one. Nine shopkeepers and twenty-four inn- keepers each paid £1-1s-½d sterling. £1 went to the government, the Clerk was paid the shilling and the halfpenny was the cost of the paper. Considering the decline of previous years there must have been a very large number of individuals brewing and selling ale prior to 1700. By deduction from Webster's unofficial census of Scotland, which was carried out in 1755, the population of the Burgh of Lanark can be placed at about 2,000 and with thirty-four licences being granted there was certainly no shortage of possible places for those with a thirst to quench. However, it must be borne in mind that beer was the only beverage for most of the citizens, coffee and tea were still exotic rarities. The number of licences does not give an exact number of those directly involved in brewing but it does give an indication. In 1763 only seventeen were issued and by 1767 only ten. This appears to have been a relatively short-term decline for by 1769 the number of licences had risen to twenty-four.<sup>19</sup>

During this period few of the names of the brewers in Lanark are revealed to us, and it is mainly the most prominent within the Burgh that have left any scant details.

Thomas Grendshields, brewer, became a burghess of Lanark in 1775.<sup>20</sup> Thomas Prentice, brewer, served on the Town Council for a good number of years. He was made a burghess in 1770,<sup>21</sup> later became a councillor and then Treasurer to the Burgh.<sup>22</sup> He feued land near Lanark in 1792<sup>23</sup> and in



L.B. LIQUOR BACK. U.B. UNDER BACK. C. COPPER. B. BACK OR COOLER.  
 M.T. MASH TUN. C.B. COPPER BACK. J.B. HOP OR SACK BACK. SQR. SQUARE OR WORKING TUN.

## A PUBLIC BREWERY IN THE 18TH CENTURY.

*Copy of a Picture in MORRICE'S "Treatise."*

1795 bought an old kiln from Mousemiln after extensive renovation there.<sup>24</sup> Donnachie's list of Scottish Brewery Valuations 1793 – 1815 gives the fixed capital of Prentice's business as £100 and the stock as £50,<sup>25</sup> indicating that this was a fairly small firm typical of the majority at this period. Baillie Thomas Hutton was also a brewer, a contemporary of Prentice, and whose father and grandfather had been maltsters. The brewing trade obviously agreed with him as he lived to be 100 years old.<sup>26</sup>

Brewing on such a small scale has left little in the way of tangible remains that could be used to identify sites at which brewing took place, therefore the only sources available which may pinpoint such places are documentary. The Old Black Bull, which belonged to John Young and which was situated in what is now known as Bloomgate (appropriately enough on a site which is now opposite The Wallace Cave Public House and the Clydesdale Hotel), is recorded as having at the rear of the front tenement '*a range of stables, brew-house, and other out houses, with a garden extending to the North Vennel.*' Originally the town house of the Browns of Dolphinton, Young, described as a vintner, converted it for use as an inn and it became '*the favourite resort of the county gentlemen, who were in the practice of spending days at a time, drinking, gambling, and cock-fighting.*' The Presbytery of Lanark, on the occasion of the ordination of Rev. John Orr to be the minister of the Parish of Lanark in 1708, were entertained to dinner in the Old Black Bull with a resultant bill for £50 Scots.<sup>27</sup>

An interesting footnote to the brewing trade in Lanark is the fate of the distilling industry. At this time the Town Council were generally opposed to the distilling of whisky because it might cause a scarcity of barley and raise its price. However, James Dickson, the Multerer of the town mill at Mousemiln, is described as a distiller in 1758. Unfortunately he later became bankrupt so it can be assumed that distilling was not a local success.<sup>28</sup>

## Notes

- 1 R. Renwick (ed.) Carson & Nicol, *Extracts from the Records of The Royal Burgh of Lanark AD 1150 – 1722*, Glasgow, 1893, p.26.
- 2 *ibid*, p.28.
- 3 *ibid*, p.32.
- 4 In the 16th century ostler meant the keeper of the hostelry, not the more modern meaning of stableman or groom.

- 5 Renwick, p.44.  
6 *ibid*, p.96.  
7 *ibid*, p.114.  
8 *Excerpts from the Minute Book of Sasines of the Burgh of Lanark 1616 – 1696* MS Lindsay Institute, Lanark. p.1.  
9 Renwick, p.150, 12.05.1653  
10 *ibid*, p.156.  
11 *ibid*, p.182.  
12 *ibid*, pp.246 – 249.  
13 *ibid*, p.256.  
14 Charles A. Malcolm (ed.) *Minutes of the Justices of the Peace for Lanarkshire 1707-1723*, Scottish History Society, Edinburgh, 1931, pp.94 & 95.  
15 *ibid*, pp.207-209.  
16 M A Robertson, *Lanark: The Burgh and its Councils 1488 - 1180 AD*, Lanark Town Council, 1974, p.108.  
17 *ibid*, p.175 & 182.  
18 *ibid*, p.146.  
19 *ibid*, p.231.  
20 Royal Burgh of Lanark Burgess Roll 1774 - 1975  
21 Robertson, p.228.  
22 Royal Burgh of Lanark Minutes, 14.12.1774  
23 Robertson, p.283.  
24 *ibid*, p.274.  
25 Ian Donnachie, *A History of the Brewing Industry in Scotland*, John Donald, Edinburgh, 1979, p.275.  
26 Sheila A Scott, *Monumental Inscriptions (Pre-1855) in the Upper Ward of Lanarkshire*, The Scottish Genealogy Society, 1977, p.237.  
27 Hugh Davidson, *Lanark: A Series of Papers*, Privately Printed, 1910, p.60  
28 Robertson, p.228.

**Paul Archibald**  
The Royal Burgh of Lanark Museum Trust

## CAUGHT IN THE DRAFF

Have you ever considered the mundane things in life that you take for granted? For example to switch on a light. We take the supply of electricity for granted, that is, until there is a power cut when we begin to encounter all sorts of problems. Well, in the brewing process, the removal of spent grains or draff falls into that category. To the accountants it is a by-product that can earn money. To the production brewer it is a potential disaster. If it can't be moved you can't mash. In a small operation disposal can be solved by simply feeding the ducks and geese but the draff produced by a million barrel a year brewery is just too much for the local pigeons.

The disposal process would be started by opening the hatches of the mash tun, letting some spew out before the draff men in their baggy shorts and water-filled wellies to counteract the heat of the mash from burning their feet, clambered down the rake gear to shovel the steaming grains to the holes. Their reward for toiling in the steamy caldron, a couple of extra pints of pundy.

Of course, that only got it out of the mash tun, an important operation requiring to be completed as quickly as possible to make space for the next mash. Hence the Turkish bath heroes. Whether originating in a mash tun, mash filter, strainmaster or lauter tun, the draff ultimately had to be transported from the brewery. Many breweries had a screw conveyor collecting the efforts of the draff men taking the fluidised spent grains to a system known as the Pondorf. The grains exiting the screw conveyor were blown up a pipe into tall silos from which vehicles could be loaded.

Now this is where the skill of the brewer came in. Judgement of just how much de-watering of the grains had taken place was critical. Too dry and the draff men had to shovel the entire mash. Too wet and the fluid properties were awesome. The draff could extrude through the finest drainage slits in the conveyor casing and when into the Pondorf pipe, the air simply punched through the draff and failed to blow the mass up the pipe. Frequently the automatic changeover of silos failed to occur as one filled and had to be carried out manually. A clamber to the top of the tall silos was often required in order to establish if this fault was the cause of the flow being blocked. Not too bad in the summer but such a climb on a winter night was excellent training for the brewer aspiring to ascend the north face of the Eiger. Of course the winter brought particular problems. At the finish of

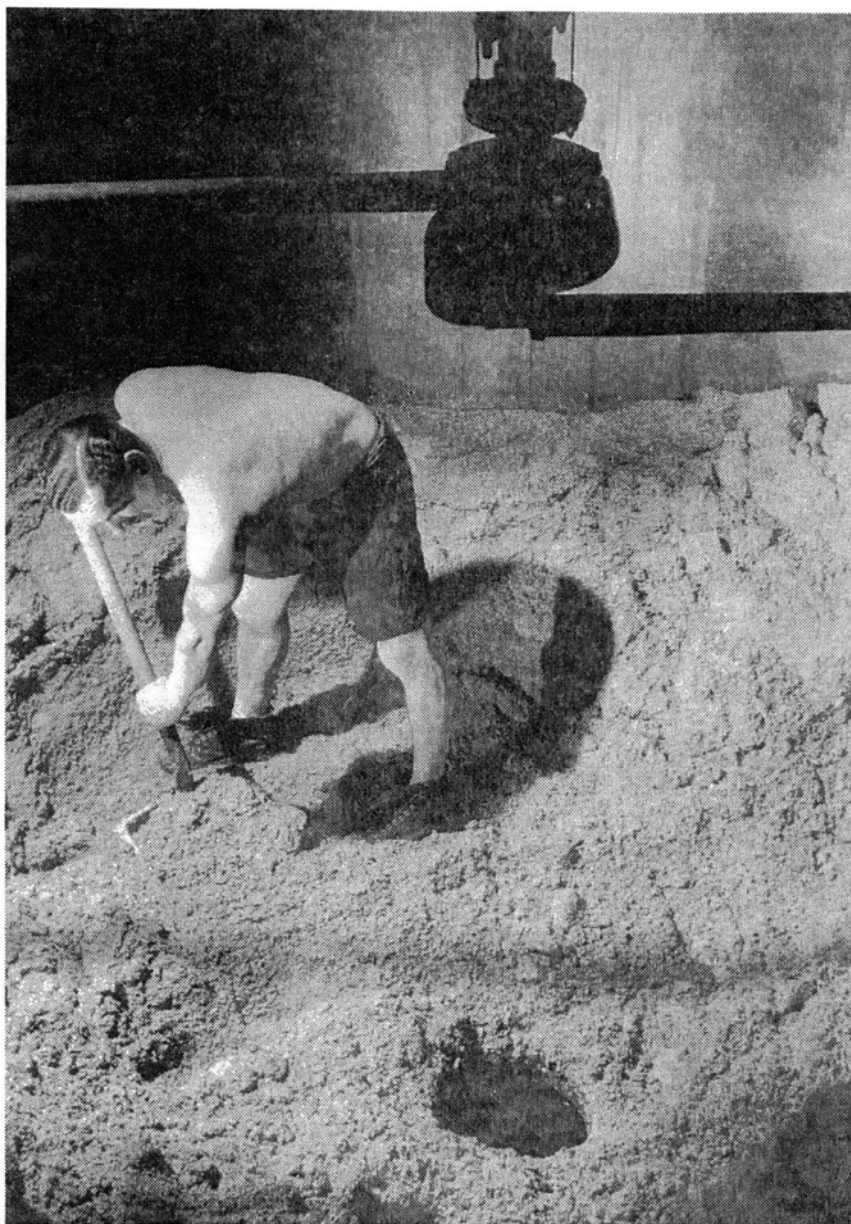


casting a draff there was a ritual of blowing a football up the Pondorf pipe in the fond hope that, in spite of frost, it would clear the pipe. One brewery with a particularly long pipe from the mash house to the silos had a diversion point about half way along its length to help remove blockages in two sections. The outlet from the diversion point was located over the roof of the gents' toilet. On one occasion, with freak timing, just as a brewery worker flushed the toilet, the roof blew in with the force of the blockage becoming unstuck and he was engulfed in draff up to his neck. Apart from having to have a change of clothes the poor fellow was all right. You see, it was before the days of post traumatic stress counselling! Another time the water pipe to allow the silos to be flushed froze then thawed, allowing the full silos to be saturated without anyone being aware that it had happened. When the discharge was started the contents descended on the lorry beneath the silos completely engulfing it before spewing over the vehicle, sweeping past the boiler house and heading down into the town centre like the pyro plastic flow from an angry volcano.

The troublesome by-product to the brewer is a purchased material to the farmer wanting to make silage. A good test of the farmer's temperament is to follow a lorry with apparently dry enough draff slopping over the driver's cabin every time he brakes, to the farm. Then stand in the yard with the farmer while the driver tips the draff into the area where the silage is stored. As what should be a stiff heap of draff, spreads out of the silage pit and creeps thinly over the yard onto the road and into a nearby field, watch to see if he remains calm. A good tip is to wear wellies or be standing on high ground as the golden-coloured material intended to delight the benevolent bovines takes on a life of its own and attempts to creep back to the brewery.

But these incidents all happened in the past. Never again will a contract be made that prices spent grains so high that there is no market for their disposal. Transport will always turn up on time. No more will high levels of solids or liquid with excessive biological oxygen demand be discharged into the drains. Draff will never again be too wet, pipes will not freeze and machinery will not break down. After all, with highly trained, experienced staff and infallible computers, we can peer over the parapet of the twenty-first century in the sure and certain knowledge that no one will ever again get caught in the draff.

**Sam P L E Cran**



*Casting spent grains from mash-tun, William Younger & Co Ltd, 1954*

## MR W B THOMSON'S BLACKFORD BREWERY

This establishment having now been completed and work started, we have pleasure this week in presenting to our readers an illustration of the place, along with a brief description, not only of the brewery, but also of the extensive aerated water and whisky business which the firm carries on.

Blackford Brewery is erected on the site of the late Mr Eadie's old establishment. The buildings are large enough for a 30-quarter plant, but at present a 15-quarter plant has been fitted up, thus leaving ample room for extension. A siding is to be brought from Blackford Station into the brewery, thereby doing away with all cartage to the station. The malt and hop store combined is a building 50 feet long by 30 feet wide, and four storeys high, and is fitted with elevators and all the necessary machinery for lifting grain from the railway to the respective floors above. The ground floor of this building is used as a cooperage, millhouse, and engine-room. The brewing house adjoins this building, and is 30 feet long by 20 feet wide by five storeys high, and contains the whole of the brewing vessels, comprising a large cold-water tank, brewing tank, mash tun, masher, grist elevator, and grist bin. The copper house adjoins the brewing house, and is 30 feet long by 20 feet wide and three storeys high, and contains two brewing coppers, also coal hoist and steam boiler on ground floor. The cooler house stretches west from this building. It is 70 feet long by 28 feet wide and two storeys high, and it contains a large hop-back at one end, with coolers stretching to the refrigerator at the far end. A reservoir tank for cooling water for refrigerator acts as a roof for this end of the building. The ground floor is used as a cellar and pump room. The tun room at the west end of the cooler house is a building 72 feet long by 42 feet wide, and two storeys high, in which the wooden fermenting tuns are erected. Large maltings are to be erected to the north of the present buildings, and will adjoin the malt store. To the east of the brewery has been erected one of the largest aerated water manufactories in Scotland. The building is 104 feet long by 60 feet wide, and two storeys high, and is being fitted with all the latest and most-improved machinery. Commodious new stabling, with cart and lorry sheds, and having hayloft above, have been fitted up for the use of the establishment. To obtain water suitable for brewing purposes, boring operations were undertaken and, at a depth of nearly 200 feet, a copious supply of excellent quality was procured. A well 30 feet deep was sunk, and out of it four sets of piping are carried into

the works. A two-inch pipe goes down to a depth of about 160 feet, and by the smaller pipe inside, the water is forced by air pressure right up to the top of the brewery, the highest part of which is between 80 and 90 feet above the ground. A very favourable analysis of the water was got. Mr Lawrence Briant, consulting and analytical chemist, London, writes:

*'I have already analysed and reported upon your brewing water supply, which is of good quality. I see no reason why you should not be able to produce beers of high character, satisfactory soundness, and uniform quality.'*

By Gillespie's patent pump the water can be pumped to the top of the building at the rate of 18 gallons a minute. The engine by which the machinery is driven is 15 horse power, and was made by Cochrane, Barrhead. It runs smoothly, and does its work efficiently. On the top flat the grain is taken in by a hoist made by Gorrie, Perth. Downstairs is the hop room, from which the malt bins - a storey lower - are fed by means of apertures in the floor. There is also a sugar store here. In the first floor is the malt-room. The malt is in bins, from which it is shot into the malt hopper, which commands the mill downstairs. From there it is taken up in elevators to malt hopper No. 2, which commands the mashing machine. Returning to the top storey, there are the grist case and the hot and cold water tanks. On the flat below the hot water and the grist run into the mashing machine, which makes 300 revolutions a minute. The wort then passes along and enters the mash tun about the thickness of porridge. In a corner of this room the brewer's office is situated. From the mash tun the wort runs into a receiver, and is carried into the copper, which is of the capacity of 100 barrels. Two sugar dissolvers occupy part of this room. Below is the furnace for the copper, and there the draff is deposited after everything is extracted.

The next process is the straining off of the hops and the running of the liquor on to the cooler, where it settles. It goes through a horizontal refrigerator, put in by Willison, Alloa. The ironwork of the plant was erected by Davie, Stirling. From the refrigerator the beer is taken below to the fermenting vats. There are nine vessels, and at this part of the process an experiment is being made with a patent for straining off the froth. On the ground floor the beer is racked off into barrels and run along to the cellar, which is of ample proportions. The casks are of the best Burton make, and Mr Thomson is the first in Scotland to employ a patent by which an extra

cork is sent out along with each barrel. The whole of the machinery is of the best and most modern description, and in laying down the plant no money has been spared to turn out a good article. In addition to the brewery, the firm have also built a large factory for the manufacture of aerated waters. This is supplementary to their factory in Perth. Both of these, in all their branches, are under the management of Mr John Craik, who has been over twenty years with the firm. It is a two storey building in three divisions, and is chiefly intended to supply that district of the county, Crieff, and Stirling. There are three bottling machines, capable of turning out 140 dozen per hour. The output at present is about 3000 dozen week at Blackford, and between 10,000 and 12,000 dozen at Perth. Smith, of Belfast, is the maker of the aerating machines which with the others, are the best of their kind. Nineteen or twenty different kinds of aerated water are manufactured. In a large store upstairs is the cutting and bruising machinery for the horses' food. There is also large syrup room. All the water is filtered through tanks before being used. Five women are employed steadily washing bottles. Adjoining the aerated water manufactory is a room in which different kinds of beer, etc, in addition to that made by the firm, are bottled. A striking feature, both in the brewery and in the aerated water factory, was the cleanliness and tidiness which characterised every part of buildings. The whole of the buildings, it may be noted, will be lighted with electricity on the newest system. The firm are erecting a house for the brewer, and two double cottages which will accommodate the families of four of the men employed at the works.

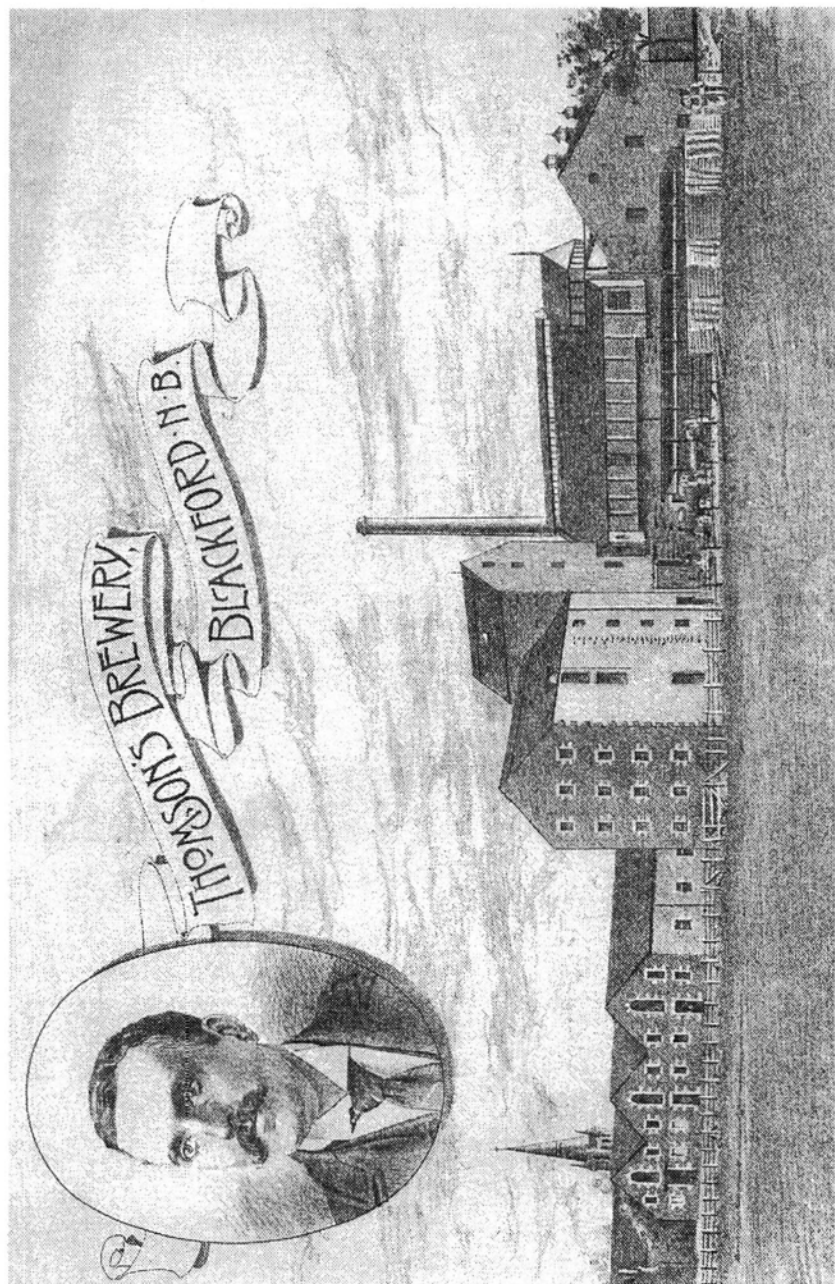
With regard to the North British Mineral Water Works at Perth belonging to the firm, and incidentally mentioned above, it may be noted that sixty hands are employed, which will give a fairly good idea of the size of the place. The machinery is driven by a 10 h.p. engine, built by Cochrane, Barrhead. Mr Craik has some machines of his own design, and locally constructed, in the establishment. These include an admirable gas-making appliance and three of the soda-water pumps. Another of the pumps is by Smith, Belfast. One of the steam fillers is Codd's patent, and a second is Riley's. There is also a Riley screw stopper. Most of the remaining machinery has to be credited to Messrs. Hayward, Taylor & Co., London. The output of the works has already been indicated, and to distribute the waters throughout the countryside, no less than 19 horses with 18 vans and lorries are required. Behind the aerated water works there is a four storey duty free bond, and alongside of it a bond one storey in height. In addition to brewing beer and manufacturing aerated water, the firm are large bottlers,

extensive blenders, and do a considerable retail trade. They are possibly the largest beer and stout bottlers in Scotland north of the Tay. As blenders they are well known, their "Old Simon" and "Old Burntisland" whiskies having a wide reputation, while the retail premises in Perth - under Mr J W S Stewart - though slightly old-fashioned, are extremely popular.

The business of the late Mr W B Thomson is conducted by trustees on behalf of his family, the management being in the able hands of Mr A Douglas Lawrie, whose portrait adorns a corner of our supplement. Mr. Lawrie is a native of Bradford, Yorkshire, where he was born thirty-one years ago. His father was a doctor in large practice, but he died a comparatively young man, and the family thereafter removed to Edinburgh, where - in George Watson's college - Mr Lawrie was educated. He afterwards entered the office of Messrs A & A Crawford, the Scotch agents of Messrs Combe & Co., the celebrated porter brewers of London, and remained on the indoor staff for five years. Then he was appointed traveller, and remained 'on the road' for a full decade. Both his indoor and outside training with Messrs A & A Crawford was of the most thorough character, and when he was appointed, early in the present year, manager to the trustees of W B Thomson, it was emphatically agreed that he was the right man in the right place. Mr Lawrie is a good all-round athlete, being an excellent exponent of golf, tennis, and swimming. He was for three years captain of the Waverley Tennis Club, Edinburgh, and for five years was a member of the Q E R V B. The new manager has commenced to extend the business in earnest, and has appointed the following representatives :- Mr T M'Andie, for Inverness and the North, and Elgin and the East, down to Kingussie; Mr D Lees, for Dundee and Fifeshire inland; Mr J Laidlaw, for Perthshire; Mr. George Downie, for Fifeshire coast; Mr D Wilson, merchant, Arbroath, for Forfarshire; Mr W Lothian, for Edinburgh and the South of Scotland; while negotiations are in progress for Glasgow, Aberdeen, Newcastle, and English representatives.

*The National Guardian*, August 20 1897





## THE EVOLUTION OF MODERN BEER TYPES

*This continues from an earlier article in Journal 1 on the origins of brewing. It describes how our standard modern fare of ales, lagers and stouts came about.*

### Ales and Stouts

Until the establishment of widespread commercial brewing in the eighteenth century, classification of recognisable beer types would almost certainly have been a pointless exercise. Although a broad regional influence (water, crops etc) may have been apparent, variation within this theme would be extreme, and certainly the standards of production would not be so high as to merit export over great distances, and thereby establish international recognition.

It could reasonably be claimed that the first truly international beer was Scotch Ale. In an early sixteenth-century poem an anonymous Scottish poet gives his description of a good ale:

<i>'Quha brewis and givis me of the best</i>	(Stark = strong)
<i>Sa be it stark and staill</i>	(Staill = old)
<i>Baith quhyte and cleir, weil to digest</i>	(Quhyte = white)
<i>In hevin meit hir that aill'</i>	

We can see that the poet likes his beer strong, old, white and clear!

What I would make of the 'white' I am not sure (lightly on unkilned malt- an early lager?) and indeed Scotch Ale evolved as a darkish brew but he was essentially referring to the best of Scottish ales, the strong ale portion which was run off first from the mash vessel, before subsequent spargings or elutions in the Scottish manner gave progressively weaker brews. In the rental book of Cupar Abbey is recorded 'Convent Ale', 'Better Ale' and 'Drink of the Masses'. A poem commemorating the 'Gudewife of Lochrin' in Kinross is even more explicit in its description of what she derived from the peck of malt:

*'Twenty pints o' Strong Ale  
Twenty pints o' Sma'  
Twenty pints o' Hinky Pinky  
Twenty pints o' Plooman's Drinkie  
Twenty pints o' Splitter Splatter  
And Twenty Pints Was Waur Nor Watter'*



Most sources do agree that the strong ale tended to be kept aside for special occasions, such as Christmas, weddings, births and funerals. This would naturally lead to storage for some time and the effects on clarification, flavour and keeping potential would almost certainly be noticed. In all probability, storage then became a necessary element in the production of strong ale. Bickerdyke notes that certain gentlemen would not take ale less than a year old. This traditional Scotch Ale (7% - 10% alcohol) was, because of its strength and storage, of good stability despite its low bitterness, and therefore eminently suited to long journeys.

In 1765 a Scottish Lord of Session stated;

*'The exportation of strong beer is of late years become a very material article of commerce for Scotland'.*

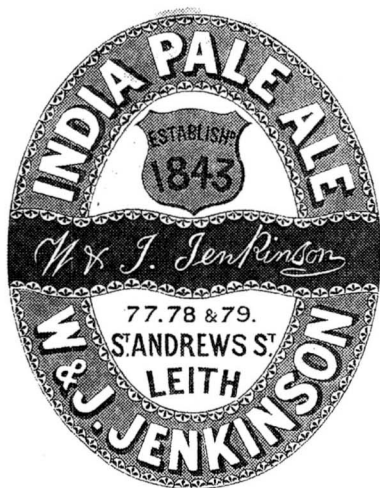
The major impetus for this Scottish trade in beer was the tobacco trade with the Americas, of which Glasgow was the world centre. Filling with return cargo on the tobacco ships was always a problem, and strong ale became a popular choice. In wine-drinking Edinburgh the 'Auld Alliance' connection with France gave a good market for the 'Scottish Burgundy', and France and Belgium to this day are serious consumers of Scotch Ale. Soon an international trade developed to the extent that, by the middle of the nineteenth century, the J & R Tennent brewery in Glasgow were one of the biggest exporters of beer in the world!

However, the English were not to be outdone! It had been long realised that high levels of hopping had similar preservative effect to strong alcohol, and the bitter, amber 'India Pale Ale' for export to the colonies emerged, first credited to London brewer Hodgson in the 1750's



*A mid-Victorian bottle-label  
for Scotch Ale*

but eventually to be popularised by the breweries of Burton where the high gypsum content of the water was shown to be well-suited to these beers. This was of a lower alcohol level than Scotch Ale, (5% - 6%), but more refreshing in warm climates.



*India Pale Ale bottle-label  
dating to the late 1890s*

Before the ascendancy of pilsner-style lagers, India Pale Ale was the world's best-known mass-market beer. It cannot however claim to be the first and this honour is usually given to Scotch Ale, although Porter comes a close second. Porter was, and still is, a very dark beer made with roasted, generally unmalted barley as an adjunct, and, like the India Pale Ales, highly hopped. It is said to have been originated by a brewer called Harwood in Shoreditch, London, in 1722. Originally called 'Entire' but eventually 'Porter' because of its popularity among market porters. Of low to medium strength, stronger and

darker variations were called 'Stout Porter' (due allegedly to a preference by the more gross members of the trade) and the moniker eventually shortened to 'Stout'. A feature of porter and stout production was long maturation in tall open vats, during which time secondary fermentation by the yeast *Brettanomyces* took place. The stout was judged ready when the loud rumble caused by the spontaneous liberation of super saturated CO<sub>2</sub> at the bottom of the vat took place. Records from Tennents indicate a two-year maturation, 'young' stout and porter being only one year old!

Porter was not to remain as a London-brewed product for long. Scotland, then Ireland, found their soft water eminently suitable for brewing this beer and a local and export trade were rapidly built up in and from Ireland, Glasgow, and more surprisingly from the Scottish east coast ports around Montrose. Today of course, Ireland dominates the business. As a variation of the Stout theme, a requirement for sweetening the product originated from the West Indies. In pre-pasteurisation days the unfermentable (by yeast) lactose or milk sugar was used, giving rise to the

term 'Milk Stout' or sometimes simply "Sweet Stout", still a feature in Caribbean and Scottish drinking habits. Stout, particularly as a keg product, is today a major beer in Britain and internationally enjoying a revival. Porter, although still produced by some small breweries, has tended to lose strength and become the English mild ales and Scottish 'Light' or 60/- Ale.

So, in the eighteenth century three beer styles emerged in Britain to become the major international types, Scotch Ale, India Pale Ale, and Stout/Porter. As the British Empire was the major political influence in the world, so too were her beers. But it was not to remain so. Germany was soon to emerge as

Britain's major competitor – both in politics and brewing. However, during the 150 or so years of their dominance, these beers made famous English brewers such as Bass, Salt and Allsopp, in Scotland Tennent, Younger and McEwan and in Ireland, Guinness.



*A mid-to-late 19<sup>th</sup> century  
bottle-label for Stout*

### ***'The Gradual Spread of Slow Fermentation'***

I chose as the heading for this section the title of an 1891 article written by one Frank Faulkener in the Boake, Roberts & Co's *Diary For The Brewing Room*, simply because it does not involve the term 'Lager' which has become the international term for the beer in question. This is perhaps regrettable as its derivation from the German meaning 'store' gives the wrong impression of what was fundamentally different about the beers.

In the early 1840s a 'new' type of beer sprung up almost simultaneously in Munich, Vienna and Pilsen, not at that time called 'Lager' – it was about 40 years later before the term came into popular use. The terms 'new' or 'German' were previously applied. The 'new' beer was distinguished from the 'old' (ale) by two – and I would suggest *only* two – factors. The first was that the yeast was a slow bottom-fermenting type, which produced good results during the usually low ambient temperatures of the winter brewing-season – it was possibly a refugee from the wine industry. The second was

the *means* of maturation (not the period particularly, as many ales, particularly Scotch and Porter, were at that time subjected to storage). The aim here was to produce a beer with a significant carbonation level. To do this, great casks of around 40-barrel capacity were built, and made gas-tight by lining with 'pitch' instead of wax. This was not tar pitch, but the resin from the pitch pine (or its fossilised form). Fermented beer was racked off into these casks together with a little unfermented wort, *Krausen*, and secondary fermentation over a period produced a highly carbonated beer. The process is exactly analogous with the *Cuve close* method of producing sparkling wine.

The firing of these casks to make the resin molten was a difficult and dangerous job and left a glass-smooth finish, which unfortunately allowed the yeast to slide towards the outlet and foul the racking. The answer was to add beech or hazel 'chips' on filling the casks – thin slabs of wood approximately 40cm long by 5cm wide which would sink in the beer and hold back the yeast – which has given rise to the promotion of beech wood maturation, although the resulting greater yeast surface area is held to give this effect!



*Tennent's Lager – who could  
mistake it?*

into this century, but ultimately we can see with the benefit of hindsight that by far the most revolutionary aspect among the new beers was this very pale

Hugh T Tennent, of the firm of that name, was undoubtedly the father of lager brewing in the U K when he imported German brewers and coopers in 1885 to assist him to brew lager and compete with the Germans and Danes in the export market, by now becoming a problem.

Lightly-kilned malts were at first only used in Pilsen to produce the prototype for the very pale lagers now in vogue throughout the world today. The lagers from Munich and Vienna were dark, reflecting darker malts used. The prejudice which linked the pale colour of Pilsner with lack of strength continued well

colour. At that time, however, it was regarded with suspicion, and the dark beers initially won the day. Tennent's started lager brewing with a full portfolio of types, including dark lager, Munich lager and even Lager Stout! A special malt kiln, *Reischl*, was purchased and installed at no little expense to produce the Munich and Vienna-type malts needed, and was unique in the British Isles. This kiln was ahead of its time, using an early form of indirect heating whereby the smoke from the furnace was conducted below the kiln floor in triangular flues.

It is often claimed that one of the innovations of the lager brewing technique was decoction mashing, once known as *Dickmais* – thick mash – the practice of boiling a portion of the mash (usually a third), and adding it back to the main brew. I do not believe this process to be lager specific and may have derived from the need to more extensively process the European high nitrogen and poorly modified malts. I am also partial to the theory that it derived from earlier methods of empirically arriving at the correct conversion temperatures! In modern times single and double (or even treble) decoctions are still used by the fastidious traditionalists or, particularly in North America, to allow cooking of adjunct maize grits prior to conversion with the main mash. Adjunct aside, most major breweries today can achieve the analysis they desire by programmed infusion mashing.

Bottom-fermented beers first spread gradually throughout Europe, but through the efforts of Danes and Germans, became widely exported throughout the world by the end of the nineteenth century. The greater attenuation and less remaining fermentable matter than their top fermented counterparts gave an intrinsically more stable beer, and, in conjunction with high CO<sub>2</sub> levels a more refreshing one. Despite resistance by traditionalists, the beer-drinking scene was changing.

### **Bibliography**

F Marian McNeil, *The Scots Cellar*, 1973

Michael Jackson, *The New World Guide to Beer*, 1977

Ian Donnachie, *A History of the Brewing Industry in Scotland*, 1979

Bickerdyke, *The Curiosities of Ale and Beer: An Entertaining History*, 1886

**David I H Johnstone**

## SOURCES FOR BREWING HISTORY IN NORTH-EAST SCOTLAND

Surviving sources for the brewing history in north-east Scotland could be jotted down easily on the back of a beer mat. Not that there was any shortage of brewing: by 1811, the *several* breweries in and around Aberdeen were producing 22,700 barrels of porter, strong ale and table beers.<sup>1</sup> A contemporary commentator even boasted that the Devanha Brewery – the largest in northern Scotland – ‘has acquired great celebrity for the excellence of its porter, not only in the town [of Aberdeen] but in Edinburgh, Glasgow, and other places. The porter of this brewery is frequently exported to London, where it finds a ready market’.<sup>2</sup> The industry clearly remained profitable: amongst the Aberdeen breweries there were 5 established before 1850 that were still trading at the turn of the twentieth century. Yet all the breweries listed in the *Aberdeen Post Office Directory* in 1900 had ceased brewing by 1940, and have left little evidence of their activities.

The few surviving business records for Aberdeen breweries are lodged in the Scottish Brewing Archive. These are supplemented by just a handful of documents in Aberdeen City Archives. Amongst them, a plan of the Gilcomston Brewery Company’s property, dated 1779, shows the layout of the buildings at Aberdeen’s earliest industrial brewery. Architectural drawings submitted for building warrant approval provide similar information for later breweries. The collections include drawings for the new tun room and cooling room at the Devanha Brewery, and proposals for the reconstruction of the Tanfield Brewery in Peterhead following a fire in January 1902.

Ironically, the small-scale domestic brewing which flourished in medieval and early-modern Aberdeen is far better documented. The Town Council took a keen interest in the brewing trade which, combined with the wealth of Aberdeen’s burgh records, has left a rich quarry for historians. Aberdeen Town Council’s central record of courts and meetings – the council register – survives almost complete since 1398. These volumes include many brewing-related regulations and prosecutions that deal with the price and quality of locally-brewed ales. Typical is the edict issued in 1509 that the ‘*broustaris within this burgh sall brew gud sufficient and provabile aile for vi d the galone*’.<sup>3</sup> Such

regulations were enforced by burgh officials who tasted the ales produced in the town. Appointment as a cunnar – or ale-taster – must have been one of the more sought-after posts in medieval local government!

The Council's concern to protect the rights of the brewers who were burgesses against their 'unfree' competitors makes it possible to identify many of the individuals involved in the trade. Brewing seems to have been an almost exclusively female preserve in the early-sixteenth century: a list of all the brewers in Aberdeen in 1509 contains 153 names, only one of which is a man.<sup>4</sup> The numerous seventeenth and early-eighteenth century records that name inhabitants and their occupations, such as stent rolls and accounts, indicate that over time a growing number of men were participating in the trade. Most though, still appear to be brewing as an additional source of income. Those given liberty to brew or sell ale after 1710 are described as gardeners, carpenters, coopers and workmen.<sup>5</sup>

The dawn of the new industrial era was heralded by William Gellie's 1725 petition to the Town Council for assistance '*to sett up a Brewerie in this place wherein there was never one formerly, and which wold cost him vast charge and expenses for building thereof and furnishing the same with all necessars*'.<sup>6</sup> It appears that the expenses were indeed too vast, for the enterprise did not take off. Aberdonians had to wait in thirst for their first industrial brewery until the establishment of the Gilcomston Brewery Company in 1767.<sup>7</sup> At the same time the Council's interest in regulating trades and traders – including brewers – declined sharply, giving way to a *laissez-faire* attitude. Thereafter the Council's records contain only the barest amount of information for brewing history, leaving the rise and heyday of industrial brewing virtually undocumented.

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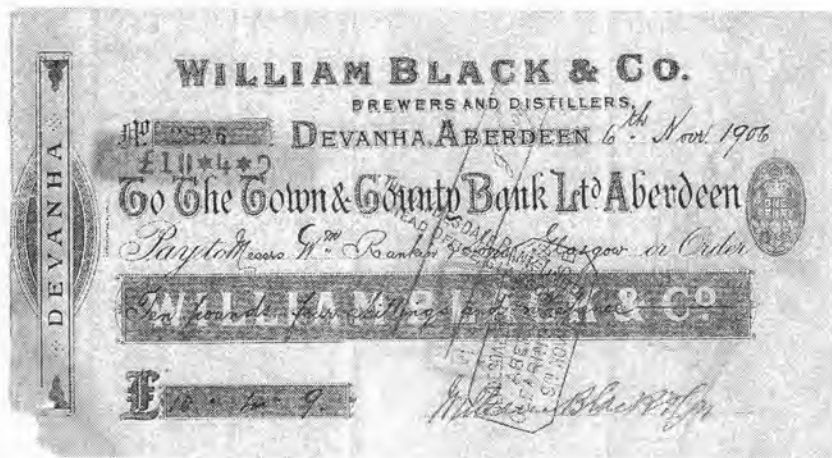
For further information on any of the records described above, please contact Aberdeen City Archives, Town House, Broad Street, Aberdeen, AB10 1AQ; telephone 01224 522513. The archivists are also keen to hear from readers of any other sources for brewing history in north-east Scotland.

/Notes

## Notes

- 1 Walter Thom, *The History of Aberdeen*, Aberdeen, 1811, volume 2, p.160
- 2 William Kennedy, *Annals of Aberdeen*, Aberdeen, 1818, volume 2, p.206
- 3 Aberdeen City Archives (hereafter ACA), Council register (hereafter CR), volume 8, p.1211
- 4 *ibid*, pp 1205-1210
- 5 ACA, Guildry accounts, volume 4, 1709/10-1717/18
- 6 ACA, CR volume 59, pp.182-183
- 7 Thom, *op cit*, page 160

Iain Gray  
Aberdeen City Archives





## THE MONK BRAND

(No.8 in a series of short articles on the labels of the archive collection)



Youngers used this brand name for over 100 years with the associated picture of a monk and his tankard of foaming ale being present in one form or another on various of their bottled beers for almost the same length of time. At first he featured separately on a large arched label which was applied to the bottle on the side opposite to the usual product label. Early Younger adverts can be found which have the monk label at the front in preference to the more normal view. For example, a 1909 poster depicts a tourist climbing up one of the Great Pyramids of Giza to discover, right at the very top, a bottle labelled 'THE MONK BRAND'.

The trademark, comprising the whole of the image above left, was first registered by Wm. Younger & Co, in 1884 and the reason for its adoption was a practical one, as described in this extract from the back of a contemporary price list, a copy of which is held at the Archive :-

*It having come to our knowledge that serious mistakes have occurred at home and abroad, we have found it necessary to*

*adopt the annexed Trade Mark (a Monk) in addition to our ordinary labels, to distinguish our Brand from the Brands of other Firms of Brewers of the name of "Younger" who are in no way related to, nor connected with our Firm -*

*To prevent disappointment, Merchants and Importers are requested to observe -*

- 1st. That each bottle bears a label (The Monk Brand) along with our ordinary label of which the annexed are "facsimiles" -*
- 2nd. That each package of Bottled Beer is branded "The Monk Brand"*

The choice of a monk was indeed appropriate given that William Younger II had established a brewery long before within the old precincts of the Abbey of Holyroodhouse where, of course, the monks would have traditionally brewed their own beer. The Abbey Brewery was subsequently referred to euphemistically within the trademarks as 'THE ABBEY – EDINBURGH.' But an ecclesiastical theme has frequently appealed to brewers. For instance, James Aitken & Co. of Falkirk, registered their own 'NUN NICER BRAND' in 1895 - a remarkably similar trademark in concept, but depicting instead a rather expressionless nun enclosed by an arch of hop vines.

By the 1920s, Youngers were combining their monk trademark and product details in the one design, thus obviating the need for the extra label. A typical example is illustrated on the top right of the previous page, where the product name is displayed prominently around the bottom, with the monk taking up the top half of the label, and the usual star design (or triple pyramid, as it is known by the company) on either side. Many other types of beer were badged with the ubiquitous monk in the period up to and including the Second World War. He was even printed on a tiny reduced size wartime label.

The early 1950s saw a redesign of the mainstay Monk Export Ale label used for the home trade, with our friend now removing his hood to reveal the classic 'Friar Tuck' look. Stout, and the labels of some other export products, retained the hooded version albeit smaller and less detailed than before, but the formation of Scottish & Newcastle Breweries in 1960 sealed the fate of the monk - hooded or otherwise - as the trademarks and

label designs were gradually rationalised. He disappeared completely after 1974, although the monk brand name survived for another 10 years or so, curiously enough being partnered with 'Father William' during this time.<sup>1</sup>

For reference, the following Younger products have all been noted with the monk trademark forming part of the label design: EXPORT MONK PALE ALE, INDIA PALE ALE (home trade and 'expressly for export'), LIGHT BEER (sometimes with an additional distinctive large red 'M' trademark in the background), MONK EXPORT, MONK EXPORT ALE, MONK PALE ALE, SPARKLING BEER (for export), and STOUT (usually for export) including EXTRA STOUT, MILK STOUT and OATMEAL STOUT. Also, briefly, No.1 STRONG ALE which exhibited a modified version of J.& J. Morison's strong ale label.<sup>2</sup>

## Notes

<sup>1</sup> YOUNGER'S MONK EXPORT registered on 15th March 1974 - a plain red label with Father William enclosed by a circle within the bottom half of the design. Last known in use around 1984/85.

<sup>2</sup> J.& J. Morison (Commercial Brewery, Edinburgh) had been taken over in 1960 by Scottish Brewers Ltd.

## Sources (not otherwise indicated in the text):

Edward Burns, *Scottish Brewery Trade Marks*, Glasgow, 1986 and 1987

David Keir, *The Younger Centuries*, Edinburgh, 1951

Michael Jones, *Time, Gentlemen, Please!* Surrey, 1997

**Paul Dean**

## HOW TO MAKE COMMON BUTT-BEER STOUT

**T**his has been practised by several Ale-house keepers, in the following Manner: - After the common Brewer has started his keeping Butt-Beer into Butts in the Victualler's Cellar, and it has there remain'd several Months on its natural Lees, the Victualler puts four Gallons of Molosses into one Butt, and with it the usual Forcing or Fining, which he stirs all soundly about with a Hand-staff. This he lets remain for a Week, and then with a Cane draws it off as long as it runs fine, which will be about half Way. The rest is used to put into a Hogshead as free from the gross Lees as he could, for that is considerably thick and slimy. The first he bottled off and sold it for Six-pence a Bottle, and, before this is expended, the last, in the Hogshead, will be likewise fit to bottle. By this Method a Victualler increased the Strength of his Beer, without paying Excise for it, which gave him an Opportunity of acquiring an Estate. For the Beer, that he would otherwise sell for three Pence and four Pence a Quart, he made six Pence a Bottle sometimes of; for, by giving it a due Age in the Cask and Bottles, the Liquor lost most of its Treacle Tang, and so well pleased his Customers, that it had a great Name some Time, insomuch that he thought he had gain'd enough to leave off Business, and enjoy a retir'd Life. Then it was that he frankly discovered the Bite to the succeeding Tenant, who bought all his Stock and gave a considerable Sum for the good Will of the House besides, and from whom I had this Account.

### **The Ill Consequence of Drinking such Molosses Beer**

Notwithstanding this Molosses-Beer got a great Name by pleasing many of the ignorant Town People, and even tempted the very Drawer to drink frequently of it, yet at last this Drawer found the ill Effect of it by woful Experience; for, by drinking a whole Quart of it to his own Share in a very little Time, it presently threw him into a violent Sweat, upon which directly ensued a great Cold and Hoarsness that held him four Months, and had like to have kill'd him as he himself declar'd.

*The London and Country Brewer, 1744, p331*

## **WILLIAM URQUHART, ESQ, BREWER, DALKEITH**

**President, Midlothian Licensed Trade Defence Association**

**A**lthough born and educated in Edinburgh, Mr Urquhart, whose portrait forms the supplement to this week's issue, has been so long resident in Dalkeith that he must be looked upon as belonging entirely to the smaller centre. It is now wearing on for a quarter of a century since Mr Urquhart, in company with Mr Alexander McLennan, came to Dalkeith and took a lease of the Dalkeith Brewery from the then proprietor. The terms of their lease gave Messrs McLennan & Urquhart the option of purchasing the establishment outright, and this option they exercised within a few years after settling in the place. When they went to Dalkeith first, the partners found the brewery to be of the usual country town order, engaged mostly in the brewing and selling of sweet ale, and in bottling. They also found the brewery machinery very much in need of repair, and the water supply, which



was obtained from shallow wells, deficient in quantity and very doubtful in quality. The nature of the business changed at the very outset, the local character of the trade being done away with, and the business conducted on precisely the same lines as the big breweries in Edinburgh. The machinery was also attended to, and most important of all, heed was given to the supply of water. A deep bore was sunk to a distance of nearly four hundred feet below the surface of the ground, and an abundant supply obtained of the very finest brewing water. In the hands of Messrs McLennan & Urquhart the business of the brewery greatly increased, and the improvements and extensions of the establishment were rendered necessary, and were carried out as occasion demanded with no sparing hand. The brewings of the firm are mostly in demand in the East country, but agencies exist in several of the large centres in Scotland and North of England, and the ale from Dalkeith is appreciated by many, as its merits deserve, in places far removed from the ancient Midlothian town. The firm is not now constituted as it originally was. Some five years ago, Mr Alexander McLennan, who was Mr Urquhart's first partner, retired into private life, and his brother, Mr James McLennan, was then assumed by Mr Urquhart as partner. The name of the firm is not altered, but the personality of the partners has undergone some change.

Mr Urquhart takes an interest in local affairs, and, for a matter of twelve years, he has served the burgh well on the Commission Board. He is presently the convener of the Water and Drainage Committee. A keen curler, he acts as president of the local club; and a still keener golfer, he is connected with no fewer than four golf clubs, viz: The Old Dalkeith Club (of which he was president last year), the New Dalkeith Club, the Glencorse Club, and the Luffness Club. In politics, Mr Urquhart is a Conservative, and in religious matters he is a staunch upholder of the Establishment.

As president of the Midlothian Association, it goes without saying that the subject of our sketch takes a keen interest in the Trade Defence Movement. He has been at the head of his Association since its formation, and he has had the pleasure of seeing it expand in membership and in funds, until now it is one of the most powerful affiliated associations in Scotland, apart from those connected with the large towns. We hope both it and its worthy president may continue long to flourish.

*The National Guardian*, July 31 1896

*British Breweries, An Architectural History*, by Lynn Pearson. Published by The Hambledon Press, 2000, £25.00, pp. 256. ISBN 1 85285 191 0

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This is an important addition to the literature of brewery history.

Since the late 1980s the author has become the leading expert in the field, which she arrived at from studying pub architecture in Northumberland (some task!), via the history of seaside architecture and pleasure buildings, and the industrial archaeology and history of brewing. Apart from a history of Robinson's Brewery, the author is a regular contributor on brewery architecture and architects to the journal of the Brewery History Society. She came to the subject in the nick of time for if she had left it much later there would have been far less to study.

I doubt her claim that industrial archaeology, which first emerged as a hybrid discipline during the 1960s, never paid much attention to relics of brewing. Pearson may be correct in her assertion that some of the other pioneers of the subject, including Angus Buchanan and Barrie Trinder, largely ignored the drink trades, but Kenneth Hudson certainly thought them important. And, with John Butt, I devoted a considerable amount of attention to them in a chapter in our *Industrial Archaeology in the British Isles*, published by Paul Elek in 1979, while John Hume had earlier catalogued and photographed many of the then surviving historic Scottish breweries and distilleries in his two volume work on *The Industrial Archaeology of Scotland* (Batsford, 1976-77). Most of the major breweries in England, Wales and Ireland, then threatened with destruction or alteration, were also recorded by others.

Setting this aside, *British Breweries* is a splendidly researched book and the twin *foci* - architecture and architects - are well positioned in the history of the industry. As Pearson says, the striking physical appearance of the brewery has been an integral part of every British townscape since the end of the eighteenth century, and the first 150 pages here describe how forms and styles have developed since that time. There are excellent accounts of how the buildings evolved to suit production processes all the way from malting through to storage and despatch, how function and style were related, how the great breweries of the 1870s and the later 'Brewing Boom' through to the

1900s came to be designed and constructed by a squad of specialist architects, who worked not only regionally but nationally.

Rather like banks, insurance companies and building societies, breweries flaunted their successful enterprise, by building massive and impressively ornate plant with styles and facades ranging from Italianate or French Renaissance, through Queen Anne Revival to Scots Baronial. While the penultimate chapter, rather sadly, charts the decline and fall of the eighteenth-nineteenth century breweries, it's interesting to note how many plant were still being built and enlarged even in the 1930s to the 1950s.

Part 2 of this volume provides several invaluable research aids. There is a detailed directory of brewery architects working 1780-1939 (also covering major works on maltings, pubs, etc), a listing by year and town of brewery building (including major extensions, additions, etc), and a useful glossary of technical and architectural terms. One niggle is that the index does not include towns, so unless one knows the companies concerned it proves hard to track down references to major developments in, for example, Alloa, or whatever.

For the Scottish reader the coverage is impressive, including all the major plant of the 'Brewing Boom' in Edinburgh, Glasgow, Falkirk, Alloa and Dundee. Our own archive has been extensively quarried for material and upwards of 50 of the 112 illustrations originate from our collections. That a fair proportion of this illustrative material covers non-Scottish subjects emphasises again the international importance of the archive and the value that scholars of Lynn Pearson's quality attach to the collections. I hope architects and architectural historians will get as much pleasure from this book as those interested in brewing history. It should be on the reading list of heritage and museum practitioners and can be highly recommended to anyone involved in the restoration and re-use of historic buildings.

**Ian Donnachie**

The Open University in Scotland





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THE SCOTTISH BREWING ARCHIVE was established in 1982 to collect and preserve the records of the brewing industry in Scotland and to make them available to researchers. It is funded by the industry and employs a part-time Archivist. There are records of 120 companies including breweries, maltings, a cooperage, some public houses and hotels, the Brewers' Association of Scotland and the Institute of Brewing (Scottish Section). A complete list of collections is available on the web site.

It has a library of historical, scientific and technical books, some dating to the 18<sup>th</sup> century, and periodicals. There is also a collection of cans, bottles, advertising material and brewing equipment.

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