

THE ANNUAL JOURNAL OF THE

Scottish Brewing



Archive



UNIVERSITY
of
GLASGOW

Volume 3, 2001

ISSN 1463-029X

WOMEN...



MUCH MORE THAN JUST A PRETTY FACE?

see page 4



Robert Younger's Trade Mark Registration Certificate
(see Paul Dean's article on page 27)

SCOTTISH BREWING ARCHIVE

Office Bearers and Committee Members – June 2001

OFFICE BEARERS

Chairman	Dr Ron Gordon, Scottish Courage Brewing Ltd
Vice Chairman	Mr I. Herok, Belhaven Brewery Company Ltd
Treasurer	Mr David Smeaton
Secretary	Mr Gordon Millar, Brewers' and Licensed Retailers' Association of Scotland
Archivist	Mrs Alma Topen, Glasgow University Archives

COMMITTEE MEMBERS

Mr R Bruce	Tennent Caledonian Breweries Ltd
Dr I L Donnachie	Open University in Scotland
Mr J A Hardie	Carlsberg-Tetley Scotland Ltd
Mr L Hutcheon	Scottish & Newcastle plc
Mr D I H Johnstone	
Mr D Kellock	Forth Brewery
Mr Steve Lewis	Scottish Courage Ltd
Prof. A McKinlay	Dept of Management, University of St Andrews
Mr H Milne	Caledonian Brewery
Prof. M S Moss	University of Glasgow
Prof. G H Palmer	Heriot-Watt University
Ms L Richmond	Acting University Archivist, University of Glasgow
Dr J C Slaughter	Heriot-Watt University
Prof. A Slaven	Centre for Business History, University of Glasgow

CONTENTS

- 3 Editorial
- 4 Women? What Do *They* Know About Beer?, by *Caroline E. S. Carr-Locke*
- 12 A Beer Bottler's Apology
- 15 The Auld Hoose, by *Jan & Mark Johnson*
- 17 Up In Smoke
- 19 Today's Breweries – Bridge of Allan Brewery
- 23 Book Review
- 25 Snippets
- 27 Labels: Robert Younger's Stag Brand, by *Paul Dean*
- 30 Old Photo Corner
- 31 The Sorry State of Arrol's Brewery
- 37 Brewing Words
- 39 Friends of the SBA Application Form

Editor: Edward Burns

All archival enquiries should be addressed to:

Alma Topen

The Scottish Brewing Archive

Glasgow University Archives

13 Thurso Street

Glasgow

G11 6PE

Phone: 0141 330 6079 Fax: 0141 330 2640

E-mail: A.Topen@archives.gla.ac.uk

Website: <http://www.archives.gla.ac.uk>

Please send all articles and letters for the Journal to:

Edward Burns, 17 Barn Road, Stirling, FK8 1EP

Copyright rests with contributors and the Scottish Brewing Archive

The views expressed in the journal are not necessarily those of the Scottish Brewing Archive

EDITORIAL

I think it's only fair to tell you that I may be a Jonah. The last two breweries I visited during a Scottish Brewing Archive excursion have since closed. It's possibly just my delicate and sensitive temperament, but I feel strangely to blame.

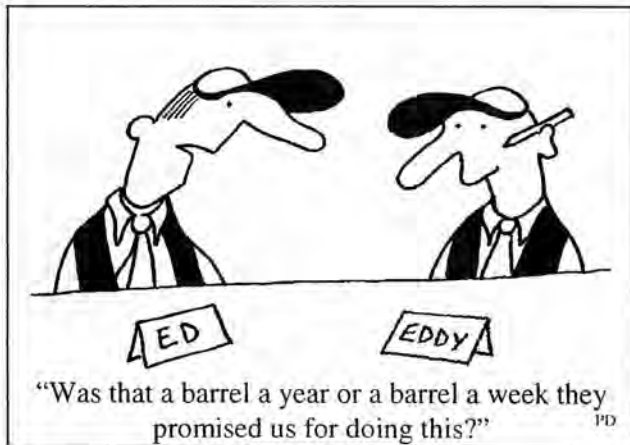


There is probably no greater demonstration of the decline of the brewing industry in Scotland than that the Alloa Brewery and the Thistle Brewery in Alloa have both stopped brewing. It may be good for the archive in that as a result of closures lots of archival material usually comes flooding in, but it is not good for our country. I for one would feel more than a little miffed if I was helping to preserve the mouldy records of a dead industry.

We live in an ever-changing and increasingly frantic world. It does at times seem as if we are in danger of losing every industry that does not involve a product that goes *bleep*. (Maybe that's something the brewing industry should be looking in to? I mean, if we can have 'pioneering burp-free technology,' then we should be able to conjure up a bleeping pint!)

But it's not all doom and gloom. We are also witnessing a rise in the number of microbreweries. While we have to do all we can to hang on to the big boys that remain, we must also give our full support to the wee guys. Because if they are allowed to blossom, we could see a return to those good old days when almost every town had a brewery. And often more than one.

Edward Burns



WOMEN? WHAT DO *THEY* KNOW ABOUT BEER?

This article formed part of an MSc research-based course taken by the author at the University of Edinburgh in 1997. It followed on from an MA(Hons) degree in History at the same university in 1995. The original MSc research title was 'THE STATUS OF WOMEN IN 18th CENTURY EDINBURGH IN THE BREWING TRADE.' The author's interest in this topic grew from reading about the status of female brewers in the 16th century in Professor Michael Lynch's book, 'SCOTLAND – A NEW HISTORY,' and then finding hardly any mention of women in Doctor Ian Donnachie's book, 'A HISTORY OF THE BREWING INDUSTRY IN SCOTLAND.' She could not believe that women, who had been brewing for so long, could have lost all of their skills. The Bailie Court Processes referred to in the text are documents contained within the Edinburgh City Archives that detail processes in the Bailie Court whereby persons attempted lawfully to retrieve unpaid debts.

There has been a long-standing association between women and the brewing trade, as indicated by 13th century legislation regulating female brewers of ale in the burghs.¹ This association with brewing ranges from the purely domestic to, in the 18th century, the running of public taverns. Although research has been done on women and the medieval trade, most notably by Elizabeth Ewan, little work has been done on how the role of women in brewing changed and developed. Lynch states that the wives and widows of burgesses had traditionally been given protection in the medieval burgh, and that for centuries brewing had been a reserved occupation for them alone.² In 1530 there were 288 female brewers. After 1596 the founding of the Society of Brewers probably did more than any other single Act to undermine the economic status of women in this period. Later in the 17th century, according to Dingwall, the poll tax only listed one female brewer, leading her to conclude that brewing had become an occupation primarily pursued by men, and perhaps indicating at least the beginning of larger scale operations and the effects of technological developments.³ However, if women had been involved in brewing since the 13th century, were they likely to give up all their skills?

I chose to study the period 1780-90 because Edinburgh's population was increasing, and the accompanying demand for more beer saw a rise in the number of breweries. Also, females outnumbered males by a ratio of 82.9 males for every 100 females,⁴ so they would have needed employment at a time when the Edinburgh Charity Workhouse had many financial difficulties. It was therefore to Edinburgh's advantage that women worked.⁵

In addition, the constant age of first marriage for women in Scotland was around 26-27 during the latter part of the 18th century, which is higher than the English 23-27 and therefore gave single women a longer working life.⁶ *The Post Office Directory for Edinburgh and Leith* published in 1784 records seven female brewers, which is not large compared with 288 in 1530 for a much smaller population. In spite of that, it does seem likely that women were still involved in brewing because it was still a trade and not yet an industry.

While some historians have argued that the Industrial Revolution took off in 1780, Donnachie has demonstrated that at the end of the 18th century the overall national annual growth of brewing only grew to a modest 1.4% per annum⁷ which was nevertheless high enough to sustain an increased population of 0.6% per annum.⁸ Nevertheless it would have been difficult to industrialise with such a modest growth since the capital required to progress from hand-operated equipment to the use of machinery in the industrial process was not forthcoming. For example, many brewers operated with capital of less than £250. This lack of money must have inhibited the growth of porter brewing which needed larger and more expensive equipment.⁹ There is also evidence that the infrastructure necessary to support industries linked with brewing (transport, coal, and barley) was not sufficiently developed during this period to support industrialisation. This meant that traditional brewing was still operating in Edinburgh, thus enabling the continued participation and application of traditional skills, and the resultant beverages were sold to an increased population in an enlarged urban environment.

The intention of the study is to ascertain whether women had retained their brewing skills or were they employed as retailers in order to earn a living at a time when the Scottish moralists were advocating female domesticity. In order to investigate whether women were still actively involved in the brewing trade I chose to examine Bailie Court Process (B.C.P) which are found in the Edinburgh City Archives. The B.C.P. demonstrated that from 1780-1790 there were only three women brewing, two of whom brewed independently whilst their husbands (although brewers) were concerned with excise and impost duties. This is somewhat less than the *Post Office Directory* which recorded three females from 1782-1783 and an additional four between 1784 and 1785.

For example, in 1787 Mrs Janet Murray, brewer at the North Back of the Canongate, took three men to court for not paying their strong ale accounts. She was a woman brewing in her own right and was married to Daniel Murray, also a brewer at the North Back of the Canongate (sometimes known as the North End of Canongate). This enabled her husband to earn

money as a tacksman because she was probably doing most of the brewing. This is similar to the case of Grizel Anderson, a brewer in Leith. (Although the B.C.P. did not yield evidence that she was the first wife of William Younger, Keir argues that Robert Anderson, also a brewer in Leith, married Younger's widow in 1780 and brewed under the name of Grizel Younger Anderson until 1794.¹⁰) Grizel Anderson brought an action against John Thomson for payment of beer and ale. His line of defence was that she had overcharged him. However, Grizel stated that one of the bailies was a brewer (she did not name the brewer but the B.C.P. was signed by James Eyre, who was a brewer listed in the *Edinburgh Post Office Directory*, 1786-88) and that he should know that she was not overcharging. She won her case. When she was married to William Younger, he was able to carry on his role as an excise man probably because, like Mrs Janet Murray, Grizel Anderson managed the brewery. Excise activities allowed officers to have a share in contraband sales.¹¹ Thus while she brewed they both accumulated capital. Despite the fact that there were only three women found brewing there were other women engaged in running and letting taverns, selling bottles, ale smuggling, and the newer occupation of selling beer from grocer shops.

The B.C.P. verified that not only did women work, but demonstrated their attitude to work and their social and economic backgrounds. These invariably differed from their husbands, showing that these women were independent with their own status. For example, one woman running a tavern

was married to a surgeon. Another female ale seller's husband was a Writer to the Signet. A broad section of society was engaged in the commercialisation of brewing. In addition, some women still retained their pre-marriage name, which was the practise in traditional Scottish society. In Scotland the wife and her relatives were not fully joined to her husband and his family since descent in Scotland was reckoned agnatically rather than cognatically as in England.¹² This independent status may have given Edinburgh women confidence because the B.C.P. illustrated that women were familiar with the law and were assertive in their rights. They were not



*An old Edinburgh tavern
(By courtesy of
Edinburgh City Libraries)*

afraid to take men to court. Men often gave women credit, and acted as guarantors for them.

There were disputes of varying nature that brought women to the Bailie Courts, ranging from overcharging for alcohol to running a 'bawdy house.' From the court records one learns how women ran taverns, kept account books, issued bills to clients as well as how they consistently and successfully argued that their occupation was skilful. The attitude of men to women witnesses in courts and working in taverns can be ascertained. Records of violence against females, bankruptcy and sequestration of property, illegal smuggling and failure to pay impost duties provide valuable insights into women and related trades in late 18th century Edinburgh. So what do a small sample of the cases reveal?

While the evidence in B.C.P. revealed that few women actually brewed, the B.C.P. demonstrated that many retailed beer as another way of earning a living. Although the evidence for ale selling is not prolific in the B.C.P., those women who did sell ale appeared to have sold significantly larger quantities than men. However, more male ale sellers do appear at the end of the 1780s, and it may be that women were being pushed out of ale selling or were not being given licences. For example in 1788 and 1789 the number of men fined for selling ale without paying impost ranged from eight to thirteen, whereas the number of women (with the exception of January when the figure was as high as five) was generally two. It is interesting to speculate why this change was taking place. The B.C.P. shows clear evidence that there were far more women now running taverns with the backing of brewers. This is supported by Donnachie when he states that inns supported by brewers capital already existed by the closing decades of the 18th century.¹³ As women had traditionally been in brewing it would seem reasonable for brewers to invest in taverns knowing that women were capable of running such places. For women too, living in a tavern was far more attractive than selling ale as it gave them a place in which to live and social power. Women were in a good position to evaluate the financial returns on such business propositions. Sinclair argues that innkeepers were among the useful classes of society for the advantages they produced and more than compensated for the mischief they occasioned.¹⁴ Certainly women provided a useful service and taverns were places of congeniality and solace for all sections of society.

There were numerous examples of women running taverns. In 1783 Alexander Seton, brewer, supplied Elizabeth Lockie in Todricks Wynds. In 1782 John Young, brewer, brought an action against Mrs Nugent, Innkeeper at Blackfriars, for a debt of £1-12s-6d for 39 gallons of small beer at 10d a gallon. In 1788 John Neilson, brewer, supplied Mrs Rook Keeper of the

Rook Taverns with porter and strong ale which she failed to pay. Failure to pay accounts may have been due purely to financial negligence, but in the case of female publicans it may be representative of the conditions under which many women ran their small business – a small capital base and slim profit margins made many dependent on immediate payment from their customers.

In 1788, Betty Matthew was unable to meet expenses because one of her customers had not paid his bills and she could not therefore repay her suppliers, the brewers Ron Semple at Castlebarns and Mr Murray Porter, dealer. Her problems were compounded because she was illiterate and unable to keep accounts, so the only ready money she had was when her customers paid immediately.

On the other hand there were some women who were highly articulate and literate running taverns in Edinburgh. Isobel Thomson was married to Gavin Thomson a surgeon in Roslin. She was taken to court by a customer for over charging during his stay of fourteen days. However in court Isobel argued that she sent higher accounts because she ran a hotel and not a tavern. Higher prices were justified because of the skill in which such houses were conducted. This is a very important point because it is indicative of societal status. She also demonstrated that she was organised. She provided fires in the bedroom and dining room, the customer's hair was dressed, shirts washed and stationery provided as well as a fiddler to play music. She was literate, and had business acumen. She issued a bill each day on the succeeding morning after the drinking had taken place. But she also appeared to provide prostitutes. Interestingly the same customer moved on to another tavern run by an Isobel Tennant who also supplied girls in these houses of bad fame.

While these women ran taverns with the backing of brewers, other women were in the property business and actually let out taverns. In 1780 Agnes Cosser, widow of Cosser controller of excise, let a tavern in Presidents Close, Parliament Square to George Bain, vintner, for £20 per annum. Obviously Parliament Square was in the centre of Edinburgh so rents were higher. In 1784 Mary Miller, resident in Silver Mills, let to Mrs Douglas a tavern in Old Port Close for £14, while in 1784 a Mrs Samuel let a tavern at the foot of College Wynd to a Mrs Nisbet for £8 a year. At the bottom end of the scale Mrs Couper, ale seller, possessed a house let from Dr Hutton at £5 a year. From these rent comparisons it is quite clear that ale selling was less lucrative than running a tavern hence the change from ale selling to tavern running.

From working in taverns women would have been in a good position to assess the market place with regard to food and drink.

When women could not afford to run taverns – usually because they became bankrupt – they resorted to shopkeeping, and still had the support of the same brewer who continued to supply beer to the new business. Some historians have argued that shops were the successors to poor ale housekeepers,¹⁵ and in Edinburgh this certainly seems the case. The experience of women in the tavern business would have enabled them to realise customers' needs and tastes in beer which, after all, was the determinate of successful sales.

Further down the scale there were brewers' servant girls (who knew the trade) working in taverns. For some it was not the end of the road because they could raise their social status by marrying a brewer. Kathleen Morrison married brewer James Thomson and went on after his death to collect rents from a shop and house as part of his estate which he had left to his wife. There was no evidence that she brewed in her own right despite the fact that she had brewing skills. It may be that she was able to make more money renting property at a time when brewing was only growing moderately and there was competition from male brewers, as indicated in the *Edinburgh and Leith Post Office Directory*.

Another example of women's diversification in the brewing trade, perhaps as a result of its modest growth, was their buying and selling of bottles. Glass bottles were probably made in the Leith Glass Works. By 1770 the government had imposed a duty on new manufactured bottles bringing in a revenue of £3000 from Leith Glass Works.¹⁶ So, if women could collect second-hand bottles without paying duty it saved them considerable expense. In 1786 vagrant boys stole ten dozen bottles full of Burton Ale valued at 8/6 per dozen, and one dozen empty bottles valued at 2 shillings, from the cellar of James Cunningham, a baker. Those accused were mainly male tavern owners whose wives actually received the stolen goods from the boys. Widow Grierson had a sign on her door stating that bottles were bought and sold. She bought from the boys 18 empty bottles at one farthing each. Charles Matthew, a vintner, testified that his empty bottles were sold at one guinea gross, which works out at approximately one-and-a-half-pence per bottle. There was therefore good profit to be made for Widow Grierson in receiving stolen goods and reselling them.

Diversification of occupations again ran into the illegal, when a woman was accused of smuggling Burton Ale without an Impost Warrant. In 1784 John Begie, tacksman of the City of Edinburgh Impost, brought a case against Mrs Eagle for evading the impost duty on a cask of Burton Ale. Mrs Eagle had arranged with William Hunter, shipmaster of the sloop *Mary John*, to buy from merchant George Holden in Hull a cask of Burton ale. Obviously there was a market for Burton Ale in Edinburgh, which would

indicate another reason why brewing grew at a modest rate. In court it was clear that Mr Cundle, a brewer in Leith, had arranged with Mrs Eagle for the cask to go from the ship into his cellar in Leith to avoid the impost. Unfortunately, the cask of Burton Ale was taken off the boat by mistake and on the way to Edinburgh by cart it was stopped by the impost waiters. Mrs Eagle's cask of Burton Ale was confiscated. There had obviously been an illegal arrangement between Mrs Eagle and Mr Cuddle the brewer. In court the impost waiters declared that they had previously been allowed a share in contraband sales. The practice had been to bring in beer and wine etc. from Leith without an impost warrant and leave it at the Porters Lodge until a warrant was purchased, and then ask for the alcohol to be delivered, which caused expense to the tradesman. However, a month before this case was tried, in *The Evening Courant* of 5th April 1784 there was a notice to the public from the Act of Council of the City of Edinburgh about importing wine and other liquors. It read that without an Impost Warrant alcohol was liable to seizure. Presumably Mrs Eagle and Mr Cundle thought they could get away without paying for the impost.

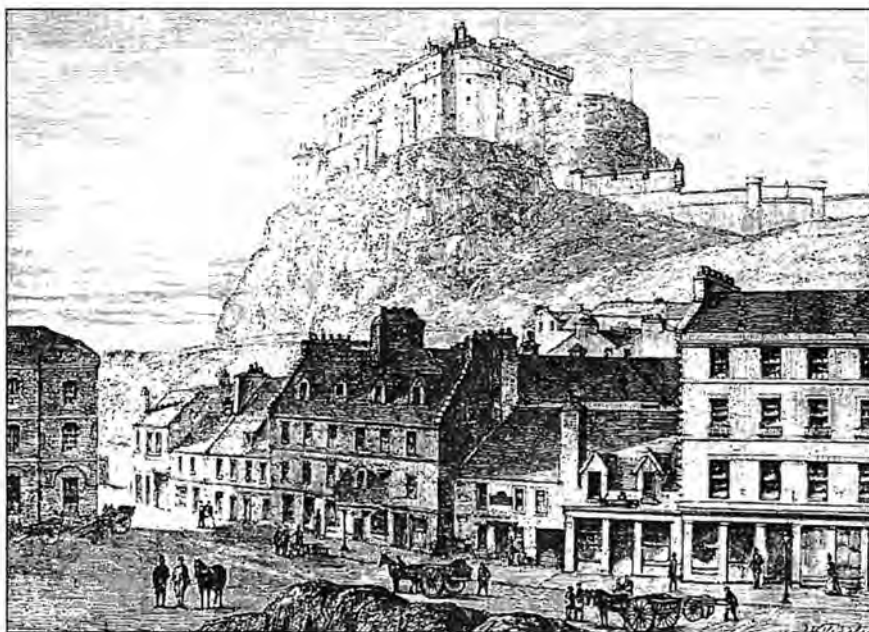
So, in the 18th century women were, unlike in earlier periods, primarily involved in trades associated with a retail revolution - ale selling, organising and letting public taverns, and selling ale and beer in shops rather than brewing. What is clear however, is that like the 13th century, women had not lost their entrepreneurial skills. They remained confident, independent and knew the law, but above all they were able to adapt to the conditions present in the late 18th century. The evidence suggests that in Edinburgh between 1780 and 1790 male and female brewers needed to support one another in order to earn a living at a time when women outnumbered men in an increasingly competitive and rapidly changing environment.

Caroline E. S. Carr-Locke

Notes

- 1 *General Index to Acts of Parliament* (1875) p48
- 2 M.Lynch, *Scotland – A New History* (1991) p176
- 3 H. Dingwall, *Late 17th Century Edinburgh* (1994) p21
- 4 M.W Flinn, Ed, *Scottish Population History* (1995) p192
- 5 R. A. Cage, *The Scottish Poor Law* (1981) p54
- 6 C. Whatley, *Women and the Economic Transformation of Scotland 1740-1830*, in *Scottish Economic History* Vol. 14 (1994) p20
- 7 I. Donnachie, *A History of the Brewing Industry in Scotland* (1979) p28
- 8 C. Whatley, *The Industrial Revolution in Scotland* (1997) p43

- 9 Donnachie, *op.cit.*, p81
10 D Keir, *The Younger Centuries* (1951) p18. (Note: recent research by Alma Topen has suggested that Grizel Younger actually married Alexander Anderson, not Robert).
11 *ibid*, p11
12 R.A. Houston & ID Whyte, Ed, *Scottish Society* (1994) p139
13 Donnachie, *op. cit.*,p68
14 J.Sinclair, *Analysis of the Statistical Account of Scotland* (1823) Chapter 8, p23
15 J.Barry, *Consumers' Passions – The Middle Class in 18th Century England*, in *The Historical Journal* 34 (1991) p211
16 Keir, *op. cit*, p11



Edinburgh in the good old days – a scene that has thankfully hardly changed
(By courtesy of Edinburgh City Libraries)

A BEER BOTTLER'S APOLOGY

In the good old days, before life got complicated, brewers brewed beer then sent it out in casks and bottles, in much the same way that they do today. What was different then was that some of the casks were sent to publicans and licensed grocers where the beer was bottled and sold on the premises. Some casks were also sent to bottling companies, many of whom were aerated water manufacturers and so already had bottling equipment, and the resulting full bottles were then sent on to retailers who did not have bottling facilities to do it themselves. Along with the cask, the brewery would send out paper labels for the bottler to affix to the bottle, each label having a small space reserved for his name and address.

In addition to the label, the glass bottle would usually have the name of the brewer embossed on the side, sometimes with a trade mark. At times the bottler, or retailer, would use his own bottles embossed with his name.

Given that at one time many public houses and licensed grocers bottled beer on the premises, it's hardly surprising that there were occasions when unscrupulous retailers might fill bottles with beer that was not that advertised on the label. Or they might use bottles that belonged to someone else. In most cases the beer in question was of an inferior quality to that on the label, and as well as costing firms money through the loss of their own bottles, malpractice of this nature could place a blot on the good name of brewers and genuine retailers. If they let it.

The two notices that follow were printed on the front page of the *Stirling Journal & Advertiser* on 9th November 1900, and aptly demonstrate that brewers, retailers and bottlers were not about to sit back and watch their reputations being poured away by a few fly guys:

'GLASGOW BOTTLE EXCHANGE – STIRLING BRANCH –

Having abundant proof that Bottles bearing our names are being stored and filled by merchants and others, we, the undersigned members of the Stirling Branch of the Glasgow Bottle Exchange, hereby intimate that we shall, without further notice, prosecute any Person found Buying, Selling, Storing, Filling, or Breaking Jars and Bottles bearing our names, whether sandblasted or embossed. ANDREW BUCHANAN, JAMES DUNCAN, WILLIAM EADIE, ROBERT LIDDLE, J. & J. MILLER, W. B. THOMSON Ltd, ALEXANDER SCOTT, D. & J. MACEWEN & Coy, ROBERTSON & MACFARLANE, DUNCAN McEWEN.'

All of the above were either brewers or bottlers or retailers. For example,

Andrew Buchanan was a grocer at 9 Baker Street who was also an aerated water manufacturer and a 'Bottler of Scotch and English Ales, Beer, and Stout'; James Duncan was an aerated water manufacturer and beer bottler – he ran the Broad Street Brewery for a while; William Eadie was a brewer and general manager of the Stirling Brewery in Irvine Place; Robert Liddle was an aerated water manufacturer and grocer; J. & J. Miller were brewers at the St. Ninians Well Brewery; and W. B. Thomson Ltd were brewers from Blackford. The others were more than likely licensed grocers.

'PUBLIC APOLOGY. BASS IN BOTTLE. TO BASS, RATCLIFF & GREYTON, LTD, BREWERS, BURTON-ON-TRENT.

I, John Gardner, of the "Auld Hoose Bar," Titchfield Street, Kilmarnock, Wine and Spirit Merchant, hereby express my sincere regret for having put into bottles and sold under your registered Trade Mark and Label, Ales not manufactured by you, and in consideration of your withdrawing the legal proceedings, which you have instituted against me, I offer this humble apology, which I consent to your publish in three Newspapers at my expense, and in such other Newspapers, as you may think proper. I also agree to pay over to you the sum of £10 to be handed by you to the Kilmarnock Infirmary, as a penalty for the offence of which I have been guilty. Dated this 11th day of October, 1900. Signed JOHN GARDNER.'

So, let that be a lesson to you.

Anyone wishing to see first hand what is without question the most comprehensive collection of Victorian and Edwardian bottling equipment in the whole of the British Isles, need only visit Mr Bowler's Business in Bath.

Edward Burns



(Established 1878.)

HARRISON'S LIGNUMVITÆ WOOD Screw Stoppers

Made from the Solid Lignumvitæ tree and absolutely pure and unbreakable.

They fit all screw bottles and filling machines and have been in world-wide use for over twenty years by Brewers, Mineral Water Manufacturers, and Wine Bottlers

4/10 TO 5/

Per Gross.

Ringed and Stamped.

As we CARRY HEAVY STOCKS our Customers have at their disposal a quick and inexhaustible supply.



RUBBER RINGS

— FOR —

SCREW STOPPERS,

Per 1/8 to 1/10 Gross.



**Also Codd's Rings
Codd's Bottle Openers
and Bottle Brushes, etc.**

Send for interesting Booklet, Samples and Prices to

A. HARRISON, Ltd., Bootle, Liverpool

Telegrams, "LATHE," LIVERPOOL. Telephone, No. 175, BOOTLE.

Advertisement dating to 1911

THE AULD HOOSE

The 'Auld Hoose' had previously been a pub, although when my husband and I bought the property we saw it merely as a rather picturesque cottage in a rural location. Two elderly neighbours across the road remarked that they knew it had once been an alehouse and a gardener commissioned to remove some shrubs could remember the lean-to at the end of the property being used as a chip shop. But the property had been extensively modernised in the 1960's and now included an extension to the rear. Very little of the original interior remained.

A few months after we got the keys the solicitor telephoned to ask if we would like the original papers that went with the house. Increasing computerisation meant that many old documents that had previously been bundled with the title deeds were no longer required. "If you don't want them we'll bin them," she warned. We hurried round the following morning.

The first document dated 1799 recorded the purchase of the property by David Wallace, Manufacturer, from one John Corstorphine, the architect who had built both the Auld Hoose and the adjoining property on land 'bounded on one side by the highway leading from St Andrews ...'.

Meanwhile, the gardener had

discovered a step leading up to the window outside and the stone windowsill seemed to date from a much later period than the other windows. When some of the ivy was removed from the wall we could see quite clearly that there had once been a gate in the wall. Further up we could see the bricked-up doorway that would have led into the lean-to chip shop. At some point in the past the property had had at least two other entrances.

More surprises waited in the attic. After clearing away generations of junk we made our way to the furthest corners of the roof, where we found boxes and cases which had lain undisturbed for years. One of the boxes turned out to be an old wooden Younger's beer crate. Under a heap of rags we found a pre-printed postcard with a Queen Victoria stamp, addressed to a wine merchant in Dundee together with a price-list for wine and champagne dated October 1898. We finally had a date for when the alehouse had been in business.

Next we discovered beer labels from McEwan's and R Henderson and Co. of Alloa. These were obviously intended to be affixed to beer which had been bottled on the premises. We decided it was time to seek help on the Internet where e-mails to various collectors

pointed us in the direction of the SBA who provided histories of the breweries. Interest in the labels was increasing and we received daily e-mails from various parties. Some reckoned that the five-pointed star on the Henderson's 'Pale Jf aâ Ale' labels pointed to a date of around 1907.

Work continues on the cottage and although we have yet to discover anything more about the

history of the alehouse we hope with Alma's help to find out who the publican was. In the meantime, we plan to restore the cottage and to make it available for rent. When this happens we will conserve some of the labels and display them in the house with the other old documents.

Jan & Mark Johnson

Notes

Further research by the author has found that the property changed hands over the centuries, and probably became an alehouse around the beginning of the 20th century when under the ownership of James Durran. He bought the house in 1897, and by 1909 was known in a settlement document as a 'Vintner of Kingbarns.' The labels below were found in the attic, and were very likely the property of Mr Durran.



UP IN SMOKE

'ALARMING AND DESTRUCTIVE FIRE. THISTLE BREWERY BURNED DOWN. ESTIMATED DAMAGES £30,000

The most alarming and destructive fire which has taken place in Alloa since Springfield Mills were burned to the ground some 14 years ago occurred early on Sunday morning. During the previous evening a disagreeable smell was felt in various parts of the town but although the circumstance was remarked upon by more than one Mill Street merchant and by the Constable on duty in the central part of the burgh, as there were no evidences of smoke coming from any particular direction nothing more was thought of the matter. Shortly after midnight a messenger from the East Vennel called at the Police Office and informed the Constable in charge that fire had broken out in the Thistle Brewery. No time was lost in summoning the Brigade and getting ready the two steamer fire engines. When Fire-Master Mackie and his men arrived it was discovered that the seat of the outbreak was the mash-house, a two-storey building situated immediately to the rear of the firm's large counting-house, closely adjoining the tun room and hop store, and in the very heart of valuable property – the back premises of several Mill Street merchants being on the north side, and buildings connected with Messrs Younger's Brewery and Messrs Paton's factory being on the south and west sides. The flames had secured a firm hold of the mash-house, and at an early stage it was feared that a very extensive area would be involved. Fortunately, there was no wind to accelerate the outbreak, but in spite of that the flames shot up high into the air, and with continuous showers of sparks the district was lit up for miles around. Two sets of bore pipes from Messrs Paton's factory and one set from Messrs Youngers' brewery were brought into operation from the south side of the burning building, while the seven sets of hose attached to the two steamers were worked from the north side. Notwithstanding the strenuous exertions of the Brigade to confine the fire to the seat of the outbreak, the flames spread to the adjoining three-storey building, which comprised tun room, coolers, maltings, hop store, engine room and boiler house. The firemen were, however, successful in preventing them from reaching the properties on the north and west sides, which included the oil store of Mr A Cairns, ironmonger, as well as the buildings on the south side, and the other work's departments in the brewery yard. It was fully two hours before the firemen mastered the flames, and by this time the mash-house and the adjoining three-storey building were completely wrecked, and all the valuable plant,

machinery and engines destroyed. The damage caused is estimated between £20,000 and £30,000. There is no question that but for the strenuous exertions of the firemen in preventing the flames from extending beyond the fire area the result would have been very much more disastrous. In this connection mention ought to be made of the invaluable assistance rendered by the fire brigades of Messrs Paton and Messrs Younger under the direction of Mr W T Proctor (one of the partners of Kilncraigs) and Mr W G Storrier (Manager of Messrs Younger) respectively. Although the outbreak occurred at an early hour in the morning hundreds of people flocked to the scene, and the Police Force, under Chief Constable Johnston, had no little difficulty in keeping back the crowds. Mr Fraser (the proprietor of the Brewery) was telephoned for, and arrived by motor car from Dunfermline when the fire was at its height. It was not known definitely how the outbreak occurred. Throughout Sunday the firemen poured water on the smouldering ruins and from morning till evening an almost continuous stream of people visited the scene of the disastrous conflagration.'

The Alloa Advertiser, 16th July 1910, p2

The QUESTION

WHY is it that the real ale sent directly from a brewery to a public house tastes so much better than ale that has travelled via a beer wholesale merchant?

ANSWERS, please, to The Editor, on the side of a full cask of either Inveralmond's 'Ossian Ale.' or Houston's 'Texas'.

TODAY'S BREWERIES

From the ashes of that ghastly period in our recent past when many of this country's breweries were taken over and closed (and it's still going on, I know; please don't remind me) we are thankfully witnessing a rekindling of the embers. While the topic of new breweries is not strictly archival material, the editor feels that the recording of every small detail of current operations within those that have blossomed in the last decade, or two, will be of considerable interest to future generations, and, as such, he is delighted to announce that this is now a regular feature.

In the year 843 AD, Kenneth MacAlpin, King of the Scots, defeated an army of Picts in a great battle that took place somewhere between Cambuskenneth and Stirling University, not far from Bridge of Allan.

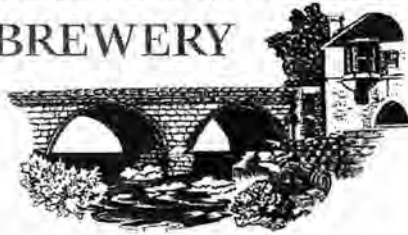
Some 454 years later, William Wallace destroyed an English army during another battle in and around the old bridge at Stirling, again a mere spit away from Bridge of Allan.

Fast forward to the mid-1990s, and in that same town of Bridge of Allan we find Douglas M. Ross engaged in a fearsome battle with Stirling Council's Planning Department. It was a tough one, but he won in the end, and in 1997 his brewery, and his dream, became a reality.

You can understand the concerns of those Planning chaps and chapesses. Bridge of Allan is a respectable sort of place that still carries its mantle as a fine spa resort where one might cure one's ills; a place in which to relax and wash off life's sores. What the heck did they want with a brewery? Did they really want nasty old smells of malt and hops on their doorstep? You bet. Because this wasn't going to be, and isn't, just any old brewery. I'm almost loath to use the word, but it's an experience (a word so often misused in today's tourist jungle). It's the kind of place where visitors can touch, taste, smell, and see beer being produced. In the words of Douglas, 'I want people to come in and learn about beer.' And that sounds to me like no bad thing. This is not merely a brewery for the town, it is an asset to the whole area.

Douglas is a hotelier to trade. His interest in beer grew during ownership of the Queens Hotel in Bridge of Allan, once a real ale Mecca frequently

BRIDGE of ALLAN BREWERY



featured in CAMRA's *Good Beer Guide*. Lacking any practical brewing knowledge made it difficult to realise his growing desire to make and sell his own. So he called in the experts.

For £30,000 Martin Soden of Total Brewing Services in Worcester offered a complete package that included the installation of a five-barrel plant, the checking of water quality, trial brews, a sample recipe, and full training. They even introduced Douglas to suppliers, and by the time they left he knew exactly what he was doing.

His one concession to the Planning Department was a condensing-unit on top of the boiler so as to reduce odours, although why anyone would wish to do away with the wonderful smells of a brewery is totally beyond me. With this addition in place, he then set to work. Mixing a bit of this and a bit of that, it wasn't long before he emerged from his small purpose-built brewery at the rear of the Queens Hotel with a product. Given that the year was 1997, and it was the 700th anniversary of yon battle when William Wallace did his stuff, it seemed perfectly logical to name the first brew *Stirling Brig*.

Since then, much has happened. The Queens Hotel is now in different hands, and in focussing almost exclusively on his dream Douglas has made the happy transition from hotelier to brewer.

He gets his malt from The Beeston Malting Company in Nottingham (one of the UK's few remaining traditional floor maltings), his hops from Charles Faram in Ledbury, and knows interesting phrases like, 'Burton Standard' and 'bottom-fermented yeast' (he uses a dried yeast). All his vessels are steam-cleaned where possible so as to reduce the use of cleaning chemicals, and there is much emphasis on making a wholesome product that is as pure as nature, or Lord Bacchus, intended. Why, he even sends his spent hops and grains to nearby Pendreich Farm, where the cattle look particularly fit and healthy. Indeed they sometimes look to me as if they are smiling. It's good stuff.

The labels on Bridge of Allan's bottled beers are particularly striking. They are designed by Peter Barclay of EDO Paperworks in Edinburgh, who works closely with Douglas to come up with just the right image to promote and recognise each beer. John Bissetts in Rutherglen then prints them.

The number of different beers he has produced in so short a time is really quite astounding. As well as *Stirling Brig* (ABV 4.1% draught, 4.8% in bottle - a traditional Scottish 80/- ale), there is *Stirling Bitter* (3.7%), *Stirling IPA* (4.2%), *Stirling Dark Mild* (3.2%), *Sherrifmuir* (4.5% - in bottle at present, and on tap from Easter 2001), and his latest pride and joy: *Bannockburn* (5.0% - in bottles, and available in, amongst many other places, Safeway stores in Scotland). Then there are the seasonal beers, like

Spring Ale, Parliament Ale, Old Firm Ale, Tartan Army, Summer Breeze, Millennium Bug, Winter Warmer, Six Nations Ale, Calcutta Cup Ale, Bridge of Allan Spa, Cambuskenneth Ale, and many more. [Ed. Any chance of an 'Eddy Burns Ale'? I'm just a sucker for fame!]



But where does he sell all this stuff and how does he manage to sell it? Like any local business these days, it is not easy. Not easy at all. Nowadays, with supermarkets and multinational companies ruling the roost, it requires a certain manic dedication to survive in the retail jungle, and that applies no matter which commodity you have, whether cheese, mushrooms, cider, or any small-scale, quality product. Douglas has found it easier to sell his bottled beer, and outlets include tourist centres, delicatessens, off-licences and supermarkets, not to mention his use of computerised tools like the Internet and the World Wide Web. But it has been more difficult to place his draught beer in public houses, and to this end he has recently employed a salesman to increase sales. Douglas will tell you that he makes direct deliveries to public houses throughout central Scotland, within a 50-mile radius, but in fact you'd be hard-pushed to buy his draught beers *anywhere* in the Stirling area.

You know, it's a funny old world, but where nearby public bars are concerned, it is really only a tavern in Dollar that stocks his wares. It's that recurring tale of the trials and tribulations of a local manufacturer being virtually unable to sell locally, a scenario unfortunately echoed all over the country. (The small Roosters Brewery in Harrogate is but one perfect

example). But the world is a-changing. We are seeing a growing awareness amongst shoppers of the values of local produce, and up and down the land farmers' markets are taking off in a big way. If Douglas's salesman is on commission, I think he may well make himself a bob or two.

There is now no stopping the Bridge of Allan Brewery. It is one of three breweries that make up what is known as Scotland's Craft Brewers Co-operative (the other two being the Sulwath Brewery in Castle Douglas, and the Lugton Brewery in Lugton.) [Unfortunately, since carrying out research for this article, the Lugton Brewery has closed.] It makes much sense for small businesses to group together. It gives each of them much more clout when trying to make inroads in a market dominated by giants. Safety in numbers, and all that. It also means that they can share resources. Bridge of Allan's beers, for example, are bottled at Castle Douglas by the same Co-operative.

Plans are afoot for the release of a complete range of organic bottled beers, and test brews are currently under way. These are *Lomond Gold* (5% organic lager), *Ben Nevis* (4% organic beer), and *Glencoe* (4.2% - a 'dark and foreboding stout').

And in the brewery upgrading is taking place. Two new fermenters are being added, and as a result the capacity will rise from an effective 15 barrels each week (brewing 3 times each week, using 3 fermenters, giving 540 gallons) to 25 barrels each week (brewing 5 times each week, with 5 fermenters). But space is limited.

Part of that space is taken up by the tiny visitor centre. But it has atmosphere, and that counts for everything. There are snug round tables and wood-panelled walls festooned with beery things like hops and bottles and what have you. Local people and tourists alike can pop along, learn about beer, and go away much the wiser for their visit. And it's free! Where else can you learn and drink beer for nothing? I'll tell you: nowhere. The Bridge of Allan Brewery can be contacted on 01786 834555, and on the web: www.bridgeofallan.co.uk

Edward Burns

LETTERS TO THE EDITOR

Have you got something you wish to get off your chest? Is there an aspect of our brewing past that you want to shout about? Would you like to see something different in the SBA Journal? Were you once employed in the brewing industry and have lots of memories? Have you a spare barrel of ale that you wish to donate to the editor? Then let's hear from you.

THE BEVVY – *The Story of Glasgow and Drink*, by Rudolph Kenna and Ian Sutherland; ISBN 0-9529471-4-5; 126 pages, illustrated, published in 2000 by Clutha Books, price £7-99.



As someone who is himself engaged in the act of writing a book on the brown stuff, albeit a small one, I find reading works like *THE BEVVY* fills me with terrible feelings of inadequacy. It is such a fine collection of facts, all put together in a most readable fashion. Where do they get them from, I wonder, as I score the word 'researcher' off my CV?

For example, did you know that the act of emptying the last drop of whisky into your half-pint of beer is not a habit based on a desire to get your money's worth? It is in fact an age-old tradition that harks back to the late-medieval period when Scottish strong ale was fortified with whisky. The resulting somewhat potent drink was called 'Malt Wine' or 'Scottish Malmsey.' Or, did you know that when the Glasgow drunk found difficulty in obtaining a supply of meths he simply resorted to 'eau de cologne,' a 'spurious imitation' of the real thing that was 'sold at 6d a bottle in countless small shops.' Glasgow must have had the sweetest smelling drunks in the world.

THE BEVVY is a splendid book, and anyone who has a treasured copy of Rudolph Kenna's previous book, *People's Palaces – Victorian and Edwardian Pubs of Scotland* (I simply cannot believe that I sold mine), will know that this is one you've just got to get your hands on. As well as deeply-researched snippets from Glasgow's past, it looks at everything from beer and sherry to 'white tornado' and 'Nancy Whisky,' and examines many Scottish ales of long ago. 'Bragget,' for example, was 'bee ale.' It was made by steeping used honeycombs and adding yeast, along with some herbs and spices. The book is almost overloaded with intriguing snippets.

If I were to have any gripes, I would have to say that I found the lack of page numbers on the Contents page rather odd. Without them the act of locating particular chapters becomes a slightly tedious process, although the book's not so big that it becomes a huge problem. I would also have liked an index and a bibliography, but that's just me, always the moaner.

If you haven't already got a copy, then go up town and buy one, take it to your favourite tavern – might I recommend the Three Judges at Partick Cross or The Mitre in Brunswick Lane, off the Trongate – and immerse yourself in a little bit of heaven. Cheers.

EB

ON TAP – The Odyssey of Beer and Brewing in Victorian London-Middlesex, by Glen C. Phillips; ISBN 0-921818-21-1; 168 pages, illustrated (some colour), published in 2000 by Cheshire Cat Press.



I'll let this picture speak for itself. For anyone interested in any aspect of brewing, this is one book you're simply going to *have* to buy, and it matters not one jot that it's all about Canadian breweries, like Carling and Labatt. It's just bristling with lovely pictures of beer bottle labels, old breweries, and an occasional gem like that shown above. This is a rare thing in today's crazy world: a very fine book. Buy one now. Copies cost £18, inc. p&p, and are available from Cheshire Cat Press, 2-9 Beechwood Park, Ranelagh, Dublin 6, Ireland. E-mail address is cheshirecatpress@yahoo.co.uk

EB

SNIPPETS

THE ALE TRADE – That Alloa is famous for its ales, our readers well know, but we question much if the generality of them have got the slightest idea of the immense quantity sent out, and the large number of hands employed in its manufacture. There are in all seven breweries in town, the largest of which employs about fifty hands, and the smallest not less than a dozen; or, at a rough guess, say 200 in all, make a direct livelihood by the brewing of the world-renowned “Alloa Ales.” This of course is exclusive of the number employed at the breweries *without* the limits of the Burgh. If we take again the number of tradesmen who are *indirectly* connected with the manufacture of the wholesome beverage, such as coopers, we have only to mention that the Messrs Pearson have erected in Craigward Place one of the largest and most commodious cooperages, we believe, in Scotland. They entered upon their new premises on Monday last, and the number of casks turned-out by this firm in a week may be inferred from the fact that they have somewhere about fifty hands employed in their extensive premises. As to the quantity of ale manufactured. More than one firm brews about 800 barrels a week; or, taking it roughly, at say 500 each per week, gives a total of 3500 barrels. Giving 36 gallons to a barrel, we find that not less than 126,000 gallons of ale are manufactured every week in our thriving little town. To show that there is no falling of in the brewing trade, we may mention that Mr Alex. Gall, sen., contractor is at present employed in excavating a foundation for the extensive barns about to be erected by Mr John Mailer, builder, for Messrs George Younger & Son, brewers, contiguous to Messrs Pearson’s cooperage. There are about 500 yards to be excavated, and as the building is to be founded on the rock, soil to depth of four feet will required to be removed.

Stirling Journal and Advertiser, 23rd March 1866

[ALLOA] ALTERATIONS AND IMPROVEMENTS (*Ed – aka How to Considerably Increase Your Use of the Word ‘considerable’*) – We noticed a week or two ago, that considerable alterations were being made by James Younger, Esq., brewer, on his work in Lower Coalgate Street. These are being proceeded with very rapidly. A considerable part is already roofed in and slated, and on Wednesday last the large brick stalk, considerably upwards of 60 feet in height was completed. Considerable alterations are also being made by

Alexander Blair, Esq., brewer, upon Rosebank House, which he purchased recently. A fine gateway consisting of four very large and handsome pillars is nearly completed, and when the contemplated improvements on the house are finished, the place will have had quite a different appearance.

Stirling Journal and Advertiser, 26th August 1859

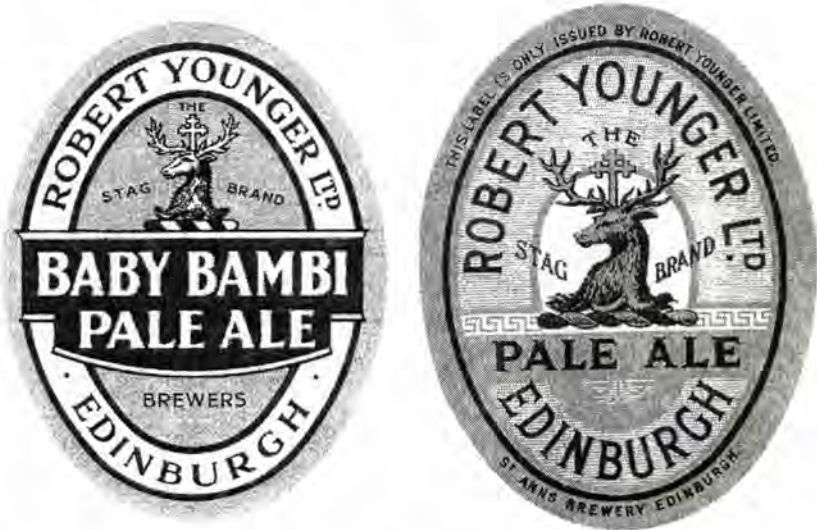
SUPPER – The workmen of the Alloa Brewery, and a number of other friends, entertained Mr Jas. Roy, son of the late Andrew Roy, Esq., brewer, to supper in the Prince of Wales Hotel, Drysdale Street here, on the evening of Friday last, previous to his leaving here for India. The chair was occupied by Mr Ramsay, brewer, and the duties of croupier were most efficiently discharged by Mr S. N. Morison, bookseller. In the course of the evening, the chairman, in a very appropriate speech, and in name of the subscribers, presented Mr Roy with a very handsome silver snuff-box, as a small but sincere token of their esteem and regard for him as a master a gentleman, and friend. The box bore the following inscription:- “Presented to Mr James Roy, by the workmen of Alloa Brewery and a few friends, on his leaving for India. – Alloa, 4th June, 1858.” Mr Roy returned thanks for the handsome gift with which he was presented in a very able and appropriate speech. An excellent variety of songs were then sung in first-rate style, which added much to the evening’s entertainment, and the happy company separated about eleven o’clock.

Stirling Journal and Advertiser, 11th June 1858

TELEPHONE: NEWCASTLE 26464-5	PLEASE ADDRESS ALL COMMUNICATIONS TO THE COMPANY	TELEGRAMS: "ARROLS" NEWCASTLE-ON-TYNE
ARCH^d ARROL & SONS, LTD. <small>ESTD 1810</small> BREWERS, WINE & SPIRIT MERCHANTS		
Brewery, ALLOA SCOTLAND		18 WEST BLANDFORD STREET, NEWCASTLE UPON TYNE.1

ROBERT YOUNGER'S STAG BRAND

(No.9 in a series of short articles on the labels of the archive collection)



Robert Younger set up the St. Ann's Brewery in 1854 at Abbeyhill, Edinburgh, being situated in the Croft-an-Righ, an old lane at the back of Holyrood Palace. His trademark consisted of a stag's head surmounted by a cross, and it was used little-changed on beer labels from those early days until the demise of the company in 1960. The trademark was submitted for registration on May 10th 1876, and the original registration document – No. 5510, dated 21st April 1877 (see inside front cover) – is in the Archive.⁽¹⁾ It can be seen that the design has been cut out from a contemporary India Pale Ale label and affixed.

With the notable exception of Blair & Co. of Alloa⁽²⁾, few of the better-known Scottish brewing firms *other* than Robert Younger adopted and retained a stag as a trademark or a brand name. Some of the smaller ones did. For example, the labels of Bonthrone's of Falkland (Newton Old Brewery) exhibited a stag and tree. J. & A. Davidson (Coldstream) used a design similar to Younger (without the cross), and Heslop & Sons of Peterhead had no less than three stags for a trademark! McLennan & Urquhart bottled Stag Ale and Special Stag Ale at least until the 1920's, but did not continue with these brands.

Robert Younger became a limited liability company in 1896 with an authorised capital of £180,000, giving it the status of a middle-ranking

Scottish brewing concern, which it remained throughout its history. Even so, a thriving local trade was built up, with outposts in the West of Scotland, Dundee, Aberdeen, and particularly Tyneside in the North of England. By the early 1900's there were tied houses in all of those areas. Younger was one of several Edinburgh breweries having agencies in both Glasgow and Newcastle in the 1st half of the 19th century. They also had a small overseas market for stouts and heavy ales.

'Stag Brand' was a generic name describing Younger's product range, and as such it was often to be found on stopper straps and neck labels. Many of the standard bottle labels also contained this wording. A brief survey of material in the Archive produced the following list:

<i>90/- Pale Ale</i>	<i>Old Edinburgh Ale</i>
<i>Brown Ale</i>	<i>Pale Ale</i>
<i>Export Ale</i>	<i>Strong Ale</i>
<i>Nut Brown Ale</i>	<i>Sweet Stout</i>

The author would be interested in hearing of any others.

The inter-war period was a relatively uneventful time for our company. But in the lean post-Second World War years, trading conditions were in general not good for brewers who struggled to keep market share. We could speculate that, under the circumstances, 'Baby Bambi' (shown on the previous page) was an innovative attempt to attract extra business, perhaps from young ladies in particular, a ploy which would no doubt fall foul of the Advertising Standards Authority today. 'Coronation Ale' was bottled in 1953 – bearing one of very few Robert Younger labels not to include the Stag trademark. (A crown was used instead). The company even started entering competitions again, winning first prize in London in 1957 for their Sweet Stout.

When E. P. Taylor's Northern Breweries started to expand northwards in the late 1950's, the writing was on the wall for firms such as Robert Younger Ltd. But in the event it was actually Scottish Brewers who took them over. T. & J. Bernard and J. & J. Morison were acquired at the same time – the total price for all three being only £2 million. (Younger's insisted on referring to the deal as a 'merger'!) St Ann's Brewery was shut down almost immediately and the Stag Brand disappeared for good. Existing customers were offered a choice between McEwan's or William Younger's beers from the Scottish Brewer's portfolio instead.

Paul Dean

/Notes

Notes

⁽¹⁾ The Archive also has documentation for subsequent registrations from 1903 (Robert Younger Ltd) and 1932 (renewed for 14 years).

⁽²⁾ Blair and Co.'s stag TM was registered in 1876 and their Stag Brand was registered in 1907.

Sources (not otherwise indicated in the text):

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

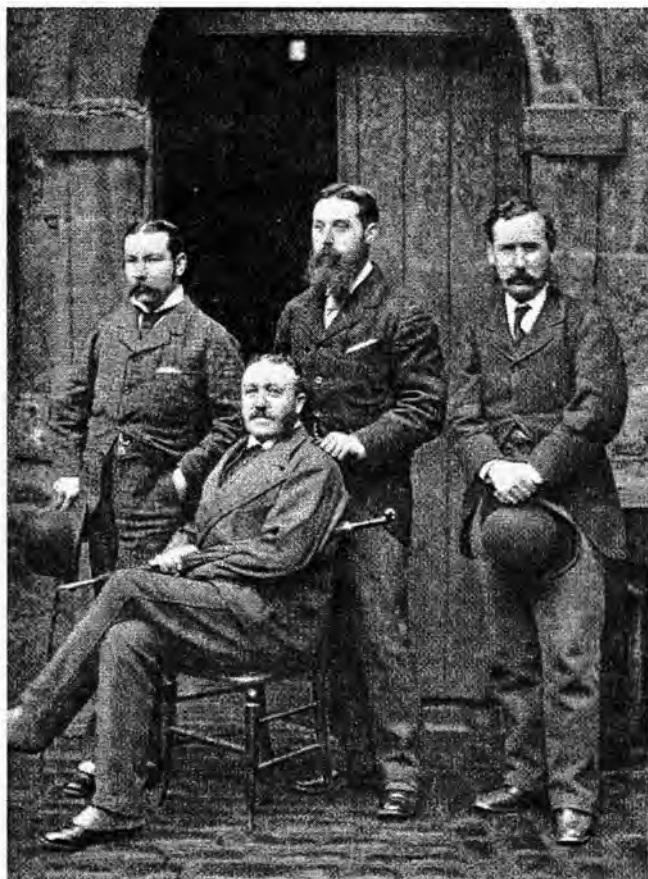
Ian Donnachie, *A History of the Brewing Industry in Scotland*, 1979

Berry Ritchie, *Good Company – The Story of Scottish & Newcastle*, 1999

SBA

OLD PHOTO CORNER

Hi. Welcome to the first in a new regular slot titled Old Photo Corner. Of course the rather strange thing about Old Photo Corner is that it's not in a corner. Strange, huh? But let's not quibble. If you've any old photies connected with beer and brewing lying gathering dust somewhere, then send them to the editor. He will scan them, drool over them awhile, and return them to you intact. You may then have the satisfaction of seeing them on this very page. Off you go right this very minute and root around in that attic.



The Partners of William Younger & Co. Ltd. in 1876

THE SORRY STATE OF ARROL'S BREWERY

Given that I was once known as The Moaniest Minnie in The West, you will understand when I say that pointing out flaws or sloppy practises is something that fills me with a rather curious amount of pleasure. I was obviously born to fill the role of Champion of Perfection, and happily go about my task with unbridled gusto. In my wake, I leave behind the sound of gnashing teeth and screams of frustration.

So, when I first clapped eyes on the Scottish Brewing Archive report titled 'TROUBLE AT MESSRS. ARROL & SONS, LIMITED, BREWERY, ALLOA,' I let out a little squeak of delight. Especially when the final page carried the subheading, 'BAD BEER.'

It is a 12-page report that examines every area of the brewery and, almost without exception, finds fault in them all. I do not know the exact circumstances surrounding the report, but the year was 1916 and the impression one gets on reading it is that the brewery was perhaps endeavouring to trace the cause of a number of bad or somehow unsatisfactory batches of beer. In some desperation, they then turned to Alexander John Heslop, who was brewer at Deuchar's Duddingston Brewery for a few decades, to go through the plant with a fine toothcomb and provide independent recommendations on how to put matters right.

Below is a small sample of what is included:

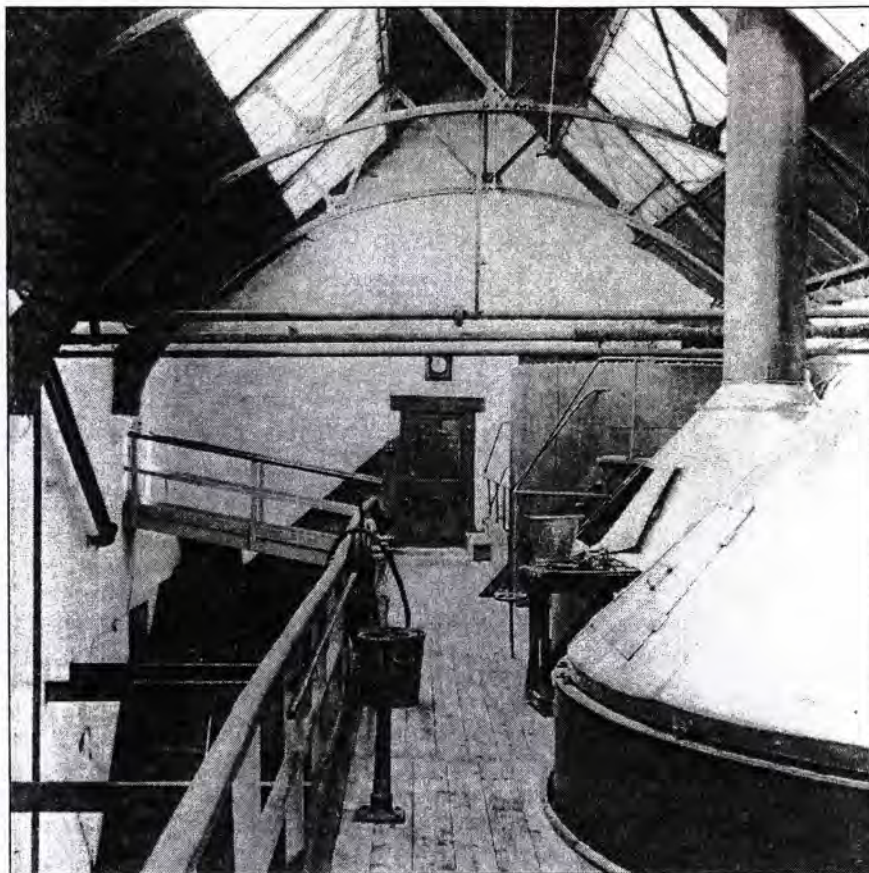
WELL – 'I understand from your brewer that until a few years ago, the water was quite clear coming from the well. Surface water has apparently broken through the brick lining since then and helped to cause the dullness in water.'

PUMP & POWER – 'I understand the old pump stood right above the well, and was driven by a steam engine. This was not an ideal system, as lubricating oil and oily water naturally went back into the well, but this system still holds good in many successful breweries.'

STEEL'S MASHING MACHINE – 'The whole was in a very dirty state, and between the malt hopper slide and top of machine, there were large lumps of discoloured wet sour malt adhering. The back part of machine has been cut open, and a large plate with thumb screws fitted so that the machine can be thoroughly cleaned and inspected after every mash. The trunk in front meantime is being taken down every day for cleaning till such time as it is altered and made portable.'

MASHING MACHINE THERMOMETER – 'At the end of mashing machine and just in front of the point where the trunk fits on to the same, there should be a proper mashing thermometer fitted to lift out and in, as the

present system of judging the mashing heat is very unsatisfactory.'



Arrol's 'Old Lager Brewhouse' in 1954

MASH-TUN RAKES, SINGLE ARM TYPE – 'These I found practically useless, and very dirty around centre and stuffing box, and have had them removed.'

MASH-TUN WASH OFF – 'At present there is no proper wash-off for cleaning out bottom of mash tuns after false bottom plates are taken up, all washings having to be brushed through the 4" wort draw-off cock.' [*Ed – all very technical. I'm sure some of the brewers amongst you must know what's going on here.*] 'This is very unsatisfactory, and I have recommended the cutting of one 9" hole in each mash-tun and same to be fitted with plug.'

VALENTINE'S WORT REGULATOR – 'No thermometer for registering heat of worts; this should be attended to.'

WORT COPPERS – ‘The largest wort copper is, in my opinion, too large for the boiling and proper cooking of delicate pale ales, and when I saw it boiling, the circulation was not good, and a good deal of foaming was taking place. This copper should not be used for wort boiling, but ought to be utilised for boiling the so-called pit water, and if a small tank were fitted up near present wort receivers and at same height, with pump to feed same from copper, you would then have a plentiful supply of safe washing water commanding Refrigerators, Hop-Backs, Fermenting Room, Yeast House and Cellars; boiling water in these departments is badly needed.’

EXPERIMENTAL BOILING FOUNTAIN – ‘An experimental boiling fountain made in two halves to my instructions is being got ready in order to see if wort circulation in copper can be improved. Should this be a success the percentage of copper hops may have to be cut down slightly as a little more of the bitter principle of the hop will be extracted.’

SPENT HOP APPARATUS – ‘There is no means at present of getting spent hops out of the hop back at foot of stairs, but an overhead arrangement is being constructed to get over the difficulty, and ought to be pushed on with.’

SPENT HOPS – ‘Spent sour hops were lying too long in close proximity to hop backs and coppers.’

WOODEN FERMENTING VESSELS – ‘There are 7 old wooden vessels which are very acid and the wood soft and dirty, and, in my opinion, quite unfit for use in their present state. Owing to their construction it would be very difficult indeed to copper line them satisfactorily. I understand your Brewer could do without them if new vessel were in use, and the best thing would be to remove them altogether. The new white cedar vessel almost finished should be put into use as soon as possible so as to enable your Brewer to do away with old vessels.’

COPPER LINED VESSELS – ‘Most of these vessels are all right, but there is one large vessel made into two by division in centre. At times I understand this division bulges with the pressure, when the copper lining cracks and the one vessel leaks into the other. This is highly dangerous, and the worts and yeast are bound to be infected and some strengthening arrangement ought to be fitted, such as a strong iron bar right through centre of vessels and connected outside by means of plates, and all cracks soldered up.’

WOODEN GANGWAY AND ATTEMPERATING PIPE – ‘Below the Fermenting room floor there is an old rotten gangway giving access to attemperating cocks; this is simply a harbour for dirt, and when the attemperating system is completed, doing away with the old form of attemperating discharge water open gutter, with its attendant evils, the whole

gangway ought to be cleared away at once and all the iron girders washed, disinfected, painted and enamelled.'

YEAST SKIMMING PARACHUTES AND PIPES – Owing to lack of circular brushes these extension pipes of parachutes had not been brushed for a very long time, and consequently were in a dirty condition and contaminating pitching yeast. These have now been cleaned, and I recommended changes of yeast from another brewery while this was being done.'

YEAST COLLECTING VESSEL – Meantime a most primitive system prevails as regards collecting, and storing pitching yeast, old casks employed for same and unboiled pit water being the only water used for cleaning these casks. Messrs Adams have fitted a rail below fermenting vessels with the idea of running aluminium yeast tanks under parachute tubes to collect yeast from same, but meantime there is only the rail. This system, if properly carried out would be an admirable one, but fairly costly. Meantime I would suggest getting three copper lined yeast waggons on wheels with portable cold water attemperators, such as your Brewer has seen at work in Duddingston Brewery, for storing his pitching yeast.'

YEAST PRESS - 'This is not being used meantime, and until beers are all right, I have advised its disuse. When things are going well, and probably about the month of November when the cold weather is with us, I think it would then be very advisable to have it started up, as it means a big saving of duty free beer, the beer contained in yeast being equal to 1 to 2% and duty free at that, means a large saving per annum if properly pressed at the right time.'

RACKING MACHINE – 'On taking this machine apart at centre large joint, I found it in a most filthy condition and smelling very acid. ...'

SUGAR PRIMING PLANT – 'The old wooden vessel at present in use is in a decayed porous condition; also two old wooden collecting vessels. Your Brewer is making arrangements with Excise to dissolve his priming sugar in new steam dissolving vessel situated in copper house, and only requires three small copper-lined collecting vessels with connections. These should be got without delay.'

SUGAR PRIMING – 'This should be made fresh – say every two or three days, and 20ozs. of Bi-Sulphite of Lime added to every 2 cwts. Of Sugar dissolved, especially in hot weather, as sugar solutions are very apt to go bad. It is also desirable to rinse casks with Bi-Sulphite of Lime before filling with sugar solution.'

CASK WASHING SHED – 'This is in a very bad state with broken flag stones beneath, leaking pipes overhead, and too small for the work to be done. ...'

CASK SIGHTING AND PASSING – ‘All casks should be sighted at tap hole with ordinary torch, and if dry, should be put to one side for unheading and hand scrubbing, and the wet or fresh casks put forward for steaming. When dry they should be passed by mirror lamp, and if any yeasty rings are observed around the bunghole the casks should be unheaded and scrubbed by hand.’

CASK YARD – ‘Too small for present accumulation of empty casks. These casks require washing, otherwise many of them will go bad lying in the sun. ...’

CLEANSING TANK – ‘At present there is no tank in which pipes, plates, cocks, etc., etc., can be boiled, and I have instructed your Engineer to fit up an old tank lying in Brewery and pointed out by him. This should be finished without delay.’

COLOURING OF BEERS – ‘There has been difficulty with some of your customers about colours, and I have now given your Brewer a proper and safe system to work upon.’

FLUSHING OF CELLARS – ‘There should be a larger cold water pipe taken into cellars with hose connected so that at least twice weekly a thorough flushing down could be given, as the stench and dirt meantime is very bad indeed.’

BAD BEER – ‘There is unfortunately a good quantity of this lying in cellars, and there will be more to come in. This beer is both acid and smelling badly. I think the only thing to do is to get a special indulgence from the Excise and pump the beer up into one of the old condemned fermenting vessels, well away from fermenting wort. The beer can then be sampled and measured by Excise and got rid of as quickly as possible, as it is only spoiling the casks meantime.’

Mr Heslop's Solution

Having been asked by you to make a full report on the trouble at your brewery at Alloa, I have now pleasure in forwarding same. I have concentrated this as much as possible without in any way detracting from its value, and trust it will meet with your approval, and that better results may be obtained in the near future.

The cause of the trouble with your beers in my opinion arises from a combination of circumstances. The first, dirty plant, walls and cellars, also a certain percentage of casks which had been passed as clean, there having been no proper inspection lamp used. The second, too large a percentage of heavy malts in grists for hot weather. The third, badly cooked wort being boiled in too large bulk and by steam. The finings are being made at Brewery, but although higher in cost to buy it would be advisable to do so

until such time as cellars where this produce is made are in a cleaner, sweeter smelling state.

Californian hops are being used for dry hopping meantime, but a blend of Mild English hops might improve the flavour of beer in cask.

Your stock of Indian and Californian malts is getting too small. I have told your brewer to start malting operations immediately as his stock of usable malts will be finished in about a month, and new malt must not be used till it is at least 5 to 6 weeks old. Your Indian barley is late in arriving and you will be compelled to buy this class of malt also Californian for a time to keep your Brewery going, as by blending American and Scotch malts, with above and Californian, except in very small percentages, can only lead to further trouble and fining difficulties. If possible to procure, a quantity of Tunisian light malt to be blended in pale ale grists would still give much better results.

Since seeing American barley to-day and ascertaining from your Maltster the difficulty he had in keeping it sound on the malting floor, I strongly advise you to sell both barley (400 qrs.) and malt (700 qrs.) even at a slight loss, as it will only give you further trouble with your beers if used, and I have told your Mr Church and Mr Hay this to-day. I also examined barley and malt cleaning machinery, and meantime you have merely roughing-out machines and an addition should be made to this plant later.

The mash and sparge heats are correct for type of malts used, and all other particulars and details of system I have gone into with your Brewer.

The Brewer should have full power in the management of Brewing and Malting Departments with no interference whatever from the Commercial Department, and the ordering and order books should be in his hands. When barley, malt and hops have to be bought and contracts have to be made, then one of your Directors should be consulted.

If my advice is carefully followed out without unnecessary delay, plant etc. kept thoroughly clean and sweet and with proper supervision of men, I see no reason why you should not turn out Ales of fairly good quality.

I asked Mr Robert Henderson to examine and report on well, as this was absolutely necessary.

I am, Gentlemen,

Yours faithfully

A. J. Heslop

BREWING WORDS

Wort wotsit
the thingy

wash whadyamacallit

draff doodah



SKEECHAN – a type of beer

The Scottish National Dictionary (1968) –

‘An intoxicating malt liquor produced in the later stages of brewing ale and formerly used by bakers in place of yeast; sometimes mixed with treacle or molasses and sold as a kind of beer.’

‘Sometimes also made from inferior or refuse barley, and hence applied to the top or to layers of malted barley in a brewery which are inferior in quality.’

‘Also the unused waste of a public-house, returned to the distillers.’

‘The drink – better known by the name of *Skeechan*, which he formerly ran down the common sewer as useless.’

‘Wi’ a bottle o’ mixed horehound an’ skeechin’ for my cauld.’

‘The thick of the liquor settled in the bottom (this I know was the yeast) and on top there was a brown beer-like liquor, not so clear as beer. This liquor was intoxicating... known as “skeechan.”’

‘To brew skeechin to slocken the Turks.’ [slocken = to satisfy the desire to drink]

‘I was befool’d by lack of sleep, and too much skeich!’

“Skeechan” is a drink which has been a Canongate speciality since time immemorial. Its contents are primarily sugar, yeast and herbs, but the carefully-guarded secret is in its manufacture.’ [Still same dictionary, but noted as coming from the *People’s Journal*, 1948]

[Ed – re above quote from the *People’s Journal* – they are obviously oblivious to reality, ^{“u”} have allowed the mists of time to attach a romanticism to what *vd wad* appear to have been more or less slops!]

If you know of any old words, or obscure little-used terminology, even slang, exclusive to the brewing industry, then let’s hear ‘em. Address at front of journal.

WHITBREAD & CO. LTD.,
BREWERS AND BOTTLERS,
LONDON.

THE LARGEST BEER BOTTLERS IN THE WORLD.

CHIEF DEPOT FOR SCOTLAND—500 Garscube Road, Glasgow.

Telephone No. Post Office 371 Central.		Telegraphic Address—
“ National 984 Charing Cross (2 lines).	✱	“WHITBREAD, GLASGOW.

DUNDEE STORES—Candle Lane.
Telephone No. 2124.

This Paper is equivalent to £1000 Insurance. £3000 have been paid in Claims.

MORE THOUGHTS FROM ED – Rumours have reached my seriously-hairy ears that the Whitbread Archive is to close. The collection could be broken up.

It is rather sad (potential prize-winner for the Understatement of The Millennium) that an archive that is attached to what was once the biggest bottler of beer in the world, and maybe even one of the largest and most influential brewers on the planet, or something like that, should find itself under threat. A sign of the times I suppose.

Let us all retire to a cosy tavern, sup an ale or two, and pray that The Whitbread Archive will be allowed to remain as one unit, and not dispersed hither and thither, never to be seen again.

EB

APPLICATION FORM

I wish to join the Friends of the Scottish Brewing Archive, and enclose a crossed cheque or postal order, payable to the Friends of the Scottish Brewing Archive, for the appropriate amount. (Remember £10 is the minimum subscription)

Name _____

Address _____

Tel: _____

STANDING ORDER**To the Manager:**

Please pay to the Scottish Brewing Archive Trust, Account No 21695230 Sort Code 83-06-08 at the Royal Bank of Scotland, 36 St Andrew Square, Edinburgh, EH2 2YE, the sum of £_____ immediately and on the last day of January each year, until further notice.

Name _____

Account No _____

Bank _____

Branch _____

Code _____

Signed _____ Date _____

The Treasurer will forward this form to your bank. Send cheques, standing order forms etc, to:

David Smeaton
The Treasurer
Friends of the Scottish Brewing Archive
48 London Street, Edinburgh, EH3 6LX

If your address has changed please contact:

The Membership Secretary
Friends of the Scottish Brewing Archive
Glasgow University Archives
13 Thurso Street
Glasgow, G11 6PE
Tel: 0141 330 6079
Fax: 0141 330 2640

The Scottish Brewing Archive is supported by the following companies:

Belhaven Brewery Company Limited, Dunbar
The Caledonian Brewing Co. Ltd., Edinburgh
Carlsberg-Tetley Scotland Limited, Alloa
Diversey Lever Ltd, Northampton
Firth-Melvin Automation Limited, Lichfield, Staffs
Guinness Brewing GB
Heather Ale Ltd., Glasgow
Maclay Wholesalers Ltd, Alloa
Pauls Malt Limited, Ipswich, Suffolk
Scottish & Newcastle plc, Edinburgh
J P Simpson and Co (Alnwick) Limited, Berwick-Upon-Tweed
Tennent Caledonian Breweries, Glasgow
Tuchenhagen UK Limited, Warrington, Cheshire

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 cooerage, 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 18th century, and periodicals. There is also a collection of cans, bottles, advertising material and brewing equipment.

The Archive is open to the public. Please contact the Archivist for further information or to make an appointment.

THE EDITOR WOULD LIKE TO THANK THE FOLLOWING FOR EITHER CONTRIBUTING TO, OR ASSISTING WITH, THIS JOURNAL: ALMA TOPEN, PAUL DEAN, CAROLINE E. S. CARR-LOCKE, JAN & MARK JOHNSON.



ENAMEL

HOW THE LABEL THAT WON'T WASH OFF WILL SAVE YOU TIME—MONEY—TROUBLE

Washing is quicker and cleaner—no sludge—no torn labels to clog your machine. A.C.E. labels come out sparkling and fresh wash after wash. Labelling plant is eliminated an overhead you can cut right out of

your expenses, and space you may badly need can be put to a better use. With A.C.E. labels your bottles remain your bottles. They can only come back to you, and your losses will be less. Ask now for an estimate and add a touch of quality to your bottles

SOLE SELLING AGENTS



W.A. BAILEY, SONS & CO., LTD.



Temporary Address: Rockware Avenue, Greenford, Middlesex
Telephone: WAXJow 1141 Telegrams: "Rockware Greenford"

Sub-Agent for
London and Home Counties

B. JONZEN & CO., LTD.
Gamage Building, 118-122, Holborn, London

Phone: HOL. 1245/6
Grams: Unanimanda, Smith, London

First Favourite ..



GEORGE YOUNGER'S
Alloa
HEAVY EXPORT ALE