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Fairwell to the Fountain . . .



SCOTTISH BREWING ARCHIVE

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EDITORIAL

A significant chapter in Scotland's brewing heritage comes to an end with the closure of Scottish Courage's Fountain Brewery in Edinburgh later this year. True, the Fountain Brewery as it stands today largely dates from 1973, and few traces of William McEwan's original 1856 structure remain, but the plant has come to represent the continuity of Edinburgh's role as an internationally-recognised brewing centre.

With the former Deuchar's brewery in Montrose and Maclay's Thistle Brewery in Alloa also facing demolition, we should be more grateful than ever for the existence of the Scottish Brewing Archive, which can preserve at least some tangible part and some spirit of these lost breweries, even when new houses and business units rise on their sites.

And as one door closes... An impressive number of new brewery doors have opened in Scotland recently, as featured on p 11, and we have even seen the welcome revival of a famous old Scottish brewery name, that of Fowler's of Prestonpans, whose 'Wee Heavy' was beloved of so many Scottish beer drinkers. On p.17 we remind ourselves of the glory days of Fowler's in the company of that indefatigable Victorian chronicler Alfred Barnard.

Despite all the 'micro' developments that have been taking place, we should never forget that, notwithstanding the Fountain's loss, Scotland still boasts major, large-scale breweries with vibrant sales of high-profile brands, such as the Interbrew-owned Tennent's Wellpark Brewery in Glasgow, the Caledonian in Edinburgh, and Belhaven in Dunbar. On p.4 Texan home brewer and Scottish beer aficionado Neil Spake profiles the Belhaven operation.

I hope that you will find items to interest and stimulate you in the pages ahead. If you are so stimulated that you would like to consider contributing material to a future Newsletter or Journal, we would be delighted to hear from you.

Cheers!

Gavin D Smith

BELHAVEN BREWERY – SCOTLAND’S OLDEST SURVIVING BREWERY

(A version of this article first appeared in Vol 27 No1 of *Zymurgy*, the Journal of the American Homebrewers’ Association.)

The small town of Dunbar in East Lothian, Scotland, some thirty miles east of Edinburgh, appears only a few times of any significance in Scottish history. The two most notable occasions were both military defeats at the hands of the English: the first in 1296 by the forces of King Edward I (although William Wallace, Scotland’s Braveheart, would avenge this later at Stirling Bridge) and the second in 1650 by Oliver Cromwell during the Wars of the Covenant. This quiet coastal town on Scotland’s beautiful east coast does, however, boast of enjoying more sunshine and less rain than the majority of Scotland and of being the birthplace of explorer and naturalist John Muir, creator of the United States’ national park system. Most importantly, housed in historically listed buildings on the west side of Dunbar is Scotland’s oldest surviving operating brewery, the Belhaven Brewery.

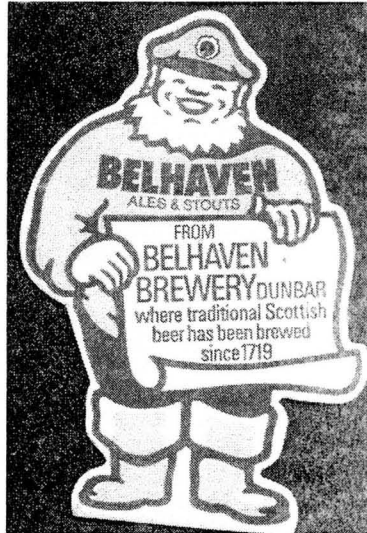
Origins

The history of brewing associated with Belhaven dates back to the early thirteenth century when Benedictine monks were given land for a monastery here and later began brewing. Indeed, the Hunter family home next to the present day brewery is still referred to as Monkscroft. It is said that in the middle of the sixteenth century ale was supplied by what was by then a secular brewery at Belhaven to the Franco-Scottish army at Dunbar Castle. There were certainly ‘publick’ breweries in existence in Scotland as early as the fifteenth century such as one at Blackford in Perthshire visited by King James IV in 1488 and Sir James Stanfield’s Yardheads Brewery established at Leith in the early 1600s the latter of which was to be unequalled in stature for nearly one hundred years. The origin of the Belhaven brewery of today is accepted as 1719 when the site came into the hands of one John Johnstone and this date is recorded in a lintel at the brewery that was preserved and incorporated within later renovations. Of the Scottish breweries listed in the outstanding *The Brewing Industry – A Guide to Historical Records* by Lesley Richmond and Alison Turton only Archibald Campbell’s famous Argyle Brewery (established 1710) in Edinburgh predates Belhaven in breweries with surviving records. The early eighteenth century saw the rise

of more commercial breweries as domestic brewing interests started to decline soon to disappear altogether. Later to emerge in the century were the well-known breweries of Hugh and Robert Tennent of Glasgow, William Younger of Edinburgh and George Younger of Alloa.

The Eighteenth and Nineteenth Centuries

In 1727 John Johnstone's son James took over brewery operations at Belhaven until his death in 1799 at which time James' second son, George Johnstone succeeded him. A fire severely damaged the brewery in 1814 and it was rebuilt around the buildings that survived. George Johnstone died suddenly the following year and the brewery passed to his son-in-law Ellis Dudgeon. Under the leadership of Ellis the brewery began trading as Dudgeon & Company and their trade was beginning to expand beyond the regions of Lothian and Berwickshire to the south. The London based *Morning Chronicle* ran an advertisement in 1827 declaring that Dudgeon & Company's beers were available through an agent in London and that the Austrian Emperor had boldly stated that Belhaven ale was "...the burgundy of Scotland; and famed as Bavaria is for its strong beer, it cannot produce the like." Ellis died in 1876 and his son-in-law, Alexander Hunter, a maltster of nearby Musselburgh, took over. Around this time Belhaven was producing an extensive range of ales including table beers (made from the second mash of grains used for brewing Strong Ales), Pale and India Pale ales, Mild ales, 80 shilling and 100 shilling Export ales, Strong ales, Stouts and Porters. Beer in Scotland was priced by Shillings-per-barrel which also gave a rough but inconsistent indication of the alcoholic strength of the product. This practice led to certain Scottish ales being referred to in name by their price in shillings (denoted by the "/-" symbol) and this nomenclature has stuck to the present day despite no longer having any relationship to pricing. These beers were made with a mixture of local or 'scotch' barley and imported barley from Europe. English hops from Kent were favoured but hops from other regions in England were also used. Somewhat surprisingly the yeast used came from a number of other breweries in the region. A brewing record



from October, 1881 accessed by the author at the Scottish Brewing Archive in Glasgow noted yeast from “Younger’s” and “Steel’s” being used, the latter likely being from William Steel’s West Barns Brewery close by.

The coming of the North British Railway to Dunbar in 1846 opened the door not only for wider distribution but also for stiffer competition from the growing number of urban breweries in the larger cities, primarily Edinburgh, Glasgow and Alloa. The number of breweries in Scotland reached a peak of roughly 280 occurring in 1840. Thereafter, the major urban breweries started to dominate the industry leading to a decline in numbers as the smaller country brewers began to disappear. Perhaps this fact and his background as a maltster led Alexander Hunter to put more emphasis on the malting side of the business at Belhaven. Belhaven, like many other Scottish breweries of this time, had their own malting operations and when another devastating fire occurred in 1887, the brewery and maltings were expanded during rebuilding. Further, Alexander constructed an entirely new purpose-built maltings less than a mile away at West Barns in 1894. The four storey maltings housed eight Henning Pneumatic-Drum Systems for the turning of barley during the malting process (as opposed to the much more labour intensive practice of turning the malt by hand at floor malting operations) and had two double-floor kilns for drying the barley. This new maltings became a tragic failure; technically, primarily due to poor humidity control and personally, as four years after opening, Alexander Hunter was killed instantly when he was hit by debris from a flywheel that had shattered when a governor broke. The running of the brewery then fell to his twenty-one year old son, Ellis Dudgeon Hunter, who, despite the setback, continued to focus much of the company’s business on malting which is likely the reason for the brewery’s survival during this period of increased competition and growing dominance by the large urban breweries.

The Twentieth Century

In 1904 the nearby Haddington Brewery went into liquidation and some of its equipment was purchased by Belhaven. However, by World War I Dudgeon’s brewing had declined to such a level that one of the two coppers used for boiling the wort were removed leaving a single open coal-fired copper turning out



around 100 barrels (of 32 Imperial gallons each) per week. Their main products were India Pale Ale, Oatmeal Stout, Table Beer and Strong Ale that were bottled as well as put into casks. Dudgeon also bottled beers from other brewers under contract such as Tennents of Glasgow, a side of the business that continues increasingly to this day. Dudgeon & Company was by no means alone in its struggles as the number of breweries in Scotland dwindled throughout the early twentieth century. The *Brewers' Almanack* recorded that there were 92 breweries in Scotland in 1910, 63 by 1920 and that the number had dropped to just 36 by 1940. At the outbreak of World War II, restrictions were placed on raw materials further impacting output quantities and gravities. Nonetheless, Dudgeon survived and in 1944 became a private limited company, namely, Dudgeon & Company Limited.

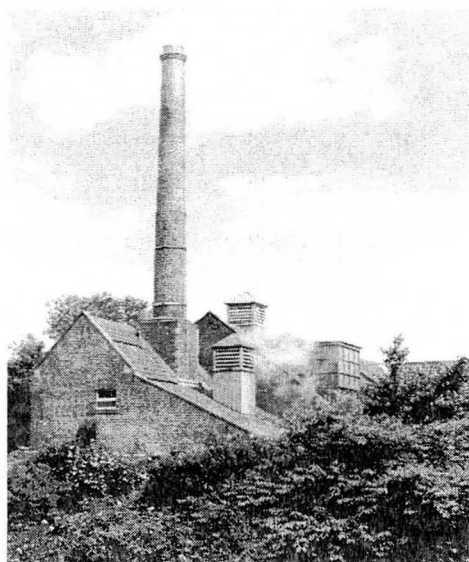
In 1946, Ellis Hunter's son, Alexander Dudgeon Hunter, widely known as "Sandy" Hunter, joined the company after spending three years at Edinburgh's Heriot-Watt College studying as a brewer. Sandy also worked as a pupil brewer at Drybrough & Company at Craigmillar, a district of Edinburgh just south of the unmistakable landmark of Arthur's Seat and the Salisbury Crags. In later years, a number of students from Heriot-Watt would gain their experience working at Belhaven. Sandy brought a lot of new ideas to the brewery and throughout the 1950s Dudgeon & Company won numerous awards both in the U.K. and in Europe. Brewing now concentrated on a 60/- Pale Ale, an 80/- Export Ale and three stouts. A Harvest Beer (of 1.027 gravity) was periodically brewed and bottled as Table Beer. The stouts were, namely, Heavy Stout at 1.070 gravity, No. 1 Stout, which was a medium gravity oatmeal stout and the newly added Sweet Stout. Sweet Stout was to become over fifty percent of the stout brewed by Belhaven during the 1950s. Like many breweries, porter had been dropped many years previously due to its decline in popularity (leading to near extinction of the style). Sandy's father, Ellis Hunter, died in 1964 at the age of eighty-seven. He had been with the firm for over sixty years. Sandy then took over as Managing Director and Chairman.

The 1960s were years of relentless brewery takeovers and closures in Scotland. In 1960, only twenty-six breweries remained, Edinburgh having seventeen of them. Through these closures Belhaven obtained some second-hand equipment such as conditioning tanks from Robert Younger's St. Ann's Brewery in Edinburgh and other equipment from fellow Edinburgh firms of Campbell and Ushers as well as from Aitken of Falkirk. In 1960 they also acquired the rights of T. & J. Bernard's stout and its trademark St. Bernard dog that was brewed for the West Indies market. Only eleven breweries existed in Scotland by 1970 and changes were coming for Dudgeon & Company. A hotel and investment company took over the

brewery in the early 1970s providing much needed capital for upgrading the brewery's equipment. Malting operations, which had been in decline, were ceased. Conditions of the agreement insisted upon by the Hunter family were that the brewery continue operation as a traditional brewery as the renamed subsidiary of Belhaven Brewery Company Limited and that Sandy Hunter would remain as Chairman and Managing Director. The deal did not work out as conceived primarily due to bad investments and poor planning in handling the pub side of the business brought to the firm by the investment company. Sandy retired from Belhaven in 1982 but continued as consultant to the brewery for a number of years and he still lives at Monkscroft next to the brewery. By the early 1980s production had been concentrated on 60/-, 70/- and 80/- cask conditioned ales and Light, Heavy and Export keg products. The range of shilling designations for cask products corresponds in increasing order of strength to the keg products. The company became Belhaven Brewery Group and its ownership changed hands a number of times until a management buy-out occurred in 1993.

Belhaven Today

By 1989 only seven breweries remained in Scotland of which only three were considered independent and not part of a large conglomerate. These were Belhaven, the Caledonian Brewery in Edinburgh and the Maclay brewery in Alloa, the latter of which ceased brewing operations in 1999. Belhaven's current Head Brewer and Production Manager, George Howell, came to Belhaven in 1992 as a result of the "rationalisation" of the Heriot Brewery in Edinburgh by Tennent-Caledonian (not to be confused with the Caledonian



Brewery), which also resulted in its bottling operations being contracted to Belhaven. George studied as a microbiologist at Napier University in Edinburgh and first worked in the lab at the Heriot Brewery later moving to work in production. He then obtained his Master Brewers Certification

through the Institute of Brewing and now oversees most aspects of Belhaven's brewing business. In 1999, George installed a five-barrel experimental brewing operation at Belhaven consisting of a mash tun, boiling copper, four fermenters, conditioning tank and a hand bottling set up. This line is primarily used for trying out new varieties or suppliers of malt and hops along with other experimental runs. In recent years Belhaven has invested considerably in quality management systems within the brewery.

Today, Belhaven has a capacity of 112,000 barrels per year and a run rate of approximately 75,000 barrels per year. According to George Howell, potential new business may raise this to around 98,000 barrels by the end of 2004. The brewery operates seven days per week, brewing taking place twice daily, six days per week and packaging running between five to six days per week. In the U.K. Belhaven's number one selling product is Belhaven's Best, a keg beer served with nitro-gas. Belhaven maintains a strong commitment to cask ale (despite being only roughly five percent of its output) and a number are produced including the fantastic but very difficult to find 60/- cask ale – never has a beer with so little alcohol by volume (2.8 – 3.0 ABV) had so much flavour and depth of character. A number of other beers are produced in keg and bottled format. Locally grown Scottish malt is used almost exclusively and along with the traditional English Challenger, Fuggle and Golding hop varieties, others such as Mt. Hood and Willamette are occasionally used. The present 120-barrel stainless steel boiling copper is fired by external gas using a heat exchanger and was installed in 1983 when the old 45-barrel copper (which had been used for almost one hundred years) was removed. A reverse osmosis system was recently installed allowing Belhaven to once again use the original wells sunk by monks as the source of their brewing liquor. The system removes the high concentration of nitrates from the well water that are present due to the surrounding agricultural area after which the water is "Burtonised" for brewing purposes. All Belhaven beers utilize a single step infusion mash with a strike temperature of 72 degrees C (about 162 degrees F) and a 60-minute stand at 65 degrees C +/- 1 degree C (roughly 147 to 151 degrees F) followed by re-circulation for about 15 minutes. The wort is boiled for 75 minutes. The beer is then cooled and racked into lidded (but not closed) square fermenters and ales kept at 18 degrees C (64/5 degrees F), lagers at 13 degrees C (55 degrees F) for four to five days. Bottled beers are pasteurised (as are keg beers) and then bottled in one of the industry's most state of the art bottling lines that was installed in late August, 2002. Of all the bottling done at Belhaven about eighty-five percent of capacity is

contract bottling for other breweries including Tennents, Carlsberg and Stella Artois lagers.

Belhaven has weathered years of tough times to emerge today as Scotland's oldest independent brewery. It continues to uphold a strong commitment to Scotland's historical brewing traditions and styles. Even the buildings at the brewery itself, including the distinctive pyramid-topped pagodas of the former malt houses, echo of tradition and a time gone by. The Benedictine monks who broke ground here so many years ago would surely appreciate the tradition in each sip of a fine Belhaven ale.

Neil Spake

THE SCOTTISH MICRO SCENE

(A shorter version of this feature appears in the September 2004 issue of *What's Brewing*.)

The Scottish micro-brewing scene has become so vigorous during the past couple of years that it is difficult to keep up with all the new breweries and new brands that have appeared. Here we provide an overview of some of the latest developments.

From its once proud position as the 'second brewing city' of the Empire after Burton-on-Trent Edinburgh's fortunes as a brewing centre have faded in recent times, a situation exacerbated by the closure of Scottish Courage's Fountain Brewery. The capital's beer lovers have, however, received a timely boost with the development of Stewart Brewing.

Steve Stewart has recently started full-scale production of his Edinburgh No.3, a fully-flavoured 4.3% abv darker beer, in his 2,000 sq feet industrial unit in Edinburgh's Bilston Glen. Initial development took place on a 50 litre pilot plant in his garage, where he has experimented with fruit and wheat beers in addition to more traditional ales. This was followed by large-scale trials at the former Heather Ales Craigmill brewery.

Steve is a graduate in brewing from Edinburgh's Heriot Watt University, and has worked in the brewing industry since then, spending time at the Harpoon Brewery in Boston in the USA



Gothenburg Pub in Prestonpans

“Our target areas are Edinburgh, the Lothians and the Borders,” he says, “and our aim is to produce quality ales for a local population. One hundred years ago there were no less than 40 operating breweries in Edinburgh.”

“It’s always been in my game plan to create a brewery,” he explains, “but Progressive Beer Duty makes it a little bit easier. However, there’s a danger of passing the savings on to the retailers. The aim was to stimulate investment in breweries, but to do that you’d have to maintain present prices, and as it becomes more competitive with more and more breweries there is the temptation to drop the price.”

Certainly, competition is coming thick and fast, and in keeping with recent trends in Scotland, it is coming from all corners of the country.

An Teallach brewery was founded during 2003 by David and Wilma Orr, on their croft at Dundonell in the north-west Highlands. It currently brews three ales, An Teallach, Beinnderag, and the latest addition, Crofters’ Pale Ale. “Most crofts are based around sheep,” says David, originally from the Scottish Borders, “and diversification was being pushed as the way to go. I’d always been a keen home-brewer, and this was another way of helping to make a living in a remote area, so we turned an agricultural building into a brewery.”

David and Wilma currently brew between 12 and 15 barrels per week, with sales in the Gairloch, Ullapool and Inverness area, but the beers also make regular appearances in Edinburgh and the Borders. “The downside to being based where we are is the fuel bills,” says David, “they’re horrendous!”

Hill climbers who flock to the area to climb An Teallach and neighbouring mountains are enthusiastic patrons of the brewery, but David also claims to have converted quite a few locals. “We’ve got the beers into our local bar in Dundonell,” he says, “and they are selling to the locals, some of whom had never tried real ale in their life! The lager drinkers have been trying Crofters’ Pale Ale”, he notes, “and a lot have stayed with it.”

The Orrs experimented with bottle-conditioning last winter, and hope to expand on this aspect of their operation during the 2004 tourist season. “So many visitors want to take a bottle of An Teallach home with them,” reckons David, who has turned out 1,500 bottle-conditioned bottles for local sales so far.

Even more geographically remote than An Teallach is the Islay Ales Company Ltd, based at Bridgend on the ‘whisky island’ of Islay. This four-barrel plant is producing the 3.7% Finlaggan Ale and 4.2% Blackrock Ale, and, like so many of Scotland’s micro-breweries, is being run by English ‘incomers’, Paul Capper and Paul Hathaway. In this instance, however, the international aspect of the operation is further enhanced by the fact that

Walter Schobert, German whisky fanatic and former professor of film studies, is also a company director.

Local sales in the short to medium term, but has plans to produce bottle-conditioned versions of its first two ales in the near future, and a visitor centre, with an off-sales licence for bottles and four and eight pint 'carry-kegs', is already in place.

One Scottish brewer with anything but local sales on his mind is Douglas Ross, founder of the Bridge of Allan Brewery near Stirling, and now the driving force behind the City of Stirling Brewery at nearby Bandeath. Having beaten off very stiff competition to land the Tesco 'Beer Challenge Winner' title, the Bridge of Allan brewery now has a contract to supply City of Stirling Ale to all 180 Tesco stores in Britain. The company's turnover is set to double in the next year, and the new brewery has a twenty-barrel capacity, though City of Stirling Ale will continue to be produced at the Bridge of Allan Brewery after refurbishment has been completed.

Douglas Ross is also the brewer behind the Trossachs Craft Brewery at the Lade Inn, Kilmahog, and a range of organic ales is being produced initially for on-sales, though it is anticipated that other outlets will be supplied in time.

Douglas already brews a number of organic ales at Bridge of Allan, and organic and bottle-conditioned ales are a growing feature of the Scottish micro-brewing expansion. Until recently bottle-conditioned Scottish ales were rare creatures indeed, with Brig o' Allan 80/- Ale being one of the few available, but they now feature in the plans of a number of new Scottish breweries, including the Tryst Brewery.

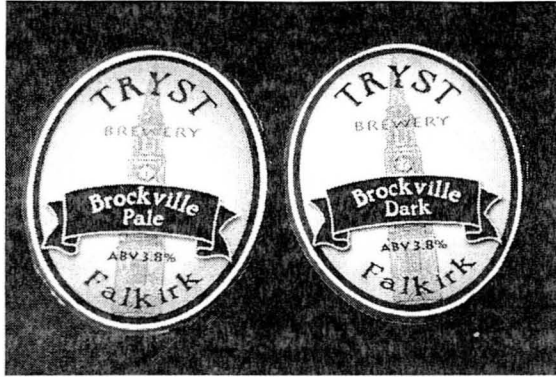
Tryst was founded by keen amateur brewer John McGarva in an industrial unit in Larbert, Stirlingshire. John began brewing late last year, after accepting a redundancy package from his 'day job', and Tryst's ten-barrel plant is currently turning out around five barrels per week.

Tryst is brewing two 3.8% 'session' beers, Brockville Dark and Brockville Pale, with John noting that "Pale is aimed between Deuchars IPA and Harviestoun Bitter & Twisted. They really go for pale beers in Edinburgh, and it's done well there."

Edinburgh drinkers account for an astonishing 75 per cent of all cask ale drunk in Scotland, and John says of the capital's pubs, "Edinburgh



throughput is quite quick, and they're good at giving everybody a try when new breweries come along". Edinburgh is his principal market so far, with a handful of outlets in Glasgow, too, and plans to expand in Central Scotland, "within striking distance of the brewery."



Having produced two "English-style" beers, John's future brews look set to include what he describes as "a big, blousy IPA at 5.5% or maybe 6.0%". This would lend itself to bottling, and the brewer is considering offering a bottle-conditioned version in due course.

"I wouldn't have liked to have been brewing when Beer Duty was the full whack," he says, "and it certainly influenced my decision to start up. Being located half an hour's drive from Edinburgh and Glasgow was also a big influence. If I'd been somewhere more remote I'd probably have thought twice."

Another fledgling brewing operation aiming to sell close to home is based at the Gothenburg pub, a restored, grade 2 listed 'arts & crafts' style building in the East Lothian town of Prestonpans, near Edinburgh. The Gothenburg venture sees a welcome revival of the famous old Fowler name, with the company being best known for its 'Wee Heavy', brewed in Prestonpans until the closure of Fowler's brewery in 1969.

The brewery officially opened in May, and head brewer at the Gothenburg is ex-Fisherrow brewer Iain Turnbull. The intention is to brew what marketing manager Adele Conn describes as "21st century interpretations of Fowler's beers" for on-sales and for wholesale to other East Lothian outlets.

"We're the only micro-brewery in East Lothian and we have a huge market on our doorstep," says Adele, who notes that the 'Fowler's School of Brewing' will give small numbers of keen members of the public the opportunity to try their hand in the brewhouse.

A 70/- and a 90/- are likely to feature among the beers being produced by Fowler's Ales. According to Adele, "Fowler's had a very good reputation, everybody round about knows the name, and we plan to rebuild on that reputation."

One brewer who has been around for a while longer than some of the ‘new boys’ is Derek Moore, founder of Kelburn Brewing Company Ltd, which began trading in 2001, and is equipped with a ten-barrel plant which can brew up to 20 barrels per week. Derek makes the obvious, but all too frequently ignored point that “quality is paramount if you want repeat orders.”

Musing on the ever-increasing rash of Scottish breweries, Derek observes that “the outlets aren’t increasing, maybe they’re selling more cask ales, but I think it’s getting to be a ‘less of the cake’ situation. It’s getting close to saturation point if they are all going to be viable.”

He does say, however, that “we are getting a greater awareness of Scottish micros. You maybe get more new ales appearing in bars, and perhaps that leads to the odd convert. Progressive Beer Duty has helped tremendously to keep us going. We’d have had to expand much more to survive if duty hadn’t come down.”

One new Scottish brewery which can do nothing but expand is Breadalbane, established in a previously derelict farm barn at Lawers, just to the north of Loch Tay in Perthshire. All three of the principals involved have other jobs, and brewing began on a ‘pilot’ plant in January 2003. “It makes up to one and a half barrels per batch, so it’s a micro micro,” says spokesman Andy Warwick. A ten-barrel plant is on the premises and will be installed when time permits. “We would then probably brew twice a month. That would cover all our overheads and give us a wage for the work we do,” he says.

As with An Teallach, this is a project which grew from an agricultural diversification initiative, and is one of several non-farming ventures currently being developed on the farm.



“Making beer in the pilot brewery helps us to perfect recipes and brings in enough money to finance the ongoing building work,” notes Andy. Outlets are limited to the Killin and Loch Tay area, and regular beers are an IPA and Black Duncan, though a session bitter is due soon, and seasonal specials may include bog myrtle and elderflower beers. Bottle-conditioned ales are also a long-term aim.

“We aim to get into new outlets for real ale, not take existing business from anyone,” says Andy, who strikes a cautionary note for any beer aficionados left in the country who have not already set up their own breweries.

“The problem in Scotland is that nobody drinks real ale! Only tourists and in the cities, and English incomers. Otherwise nobody’s really heard of it and they’re still very suspicious, especially in the Highlands. A big education job is needed north of the Central Belt.”

In addition to the establishment of new breweries, there have also been a number of other significant developments on the Scottish micro scene in recent times. Brothers Scott and Bruce Williams of Heather Ale fame have bought the Forth Brewery in Alloa, moving from their Craigmill premises at Strathaven in Lanarkshire. Forth was established in 1999 by ex-Maclay head brewer Duncan Kellock, when Maclay stopped brewing in the town.

The purchase gives Heather Ales, now re-named Williams Brothers, four times the capacity they previously had, a necessary step as Fraoch Heather Ale is being exported widely, as well as enjoying strong sales in the domestic market.

The Orkney and Atlas breweries have merged to form Highlands & Islands Breweries, with Orkney founder Roger White acting as chairman, while Atlas boss Neill Cotton will serve as managing director. Atlas was established in 2002 in a listed building within the former Kinlochleven aluminium smelter complex, and the merger brings together Orkney’s comparatively traditional range of ales, with a strong emphasis on bottled sales, and the more contemporary Atlas beers.

Finally, not a new brewery, but certainly a new beer. Former Caledonian brewery head brewer Dougal Sharp has joined forces with the independent distiller William Grant & Sons Ltd to produce an oak-aged beer under the Innes & Gunn label.

According to Dougal, “traditionally, William Grant & Sons buy beer to treat and season the inside of casks to make whisky, and about two years ago I asked for samples of the stuff. There was this amazing beer. I knew immediately it was a unique product and so different from the beer going into the casks in the first place.”

Once brewed, Innes & Gunn’s beer spends 30 days in American white oak barrels, before being transferred to a marrying vat for a further 47 days. The effect of this maturation is to produce a beer in which vanilla, malt and toffee notes predominate on the nose and palate.

It is good to see Scottish brewing thriving and being innovative. The predecessors of our current crop of beer pioneers would surely be proud.

Gavin D Smith

PRESTONPANS BREWERY

NEAR EDINBURGH.

Proprietors: JOHN FOWLER & Co., Limited.
Managing Partner: R.H. White, Esq.

“Even thus, methinks, a city reared should be,
Yea, an imperial city, that might hold
Five times a hundred noble towns in fee,
And either with their might of Babel old,
Or the rich Roman pomp of empery,
Might stand compare, highest in arts enrolled,
Highest in arm, brave tenement for the free
Who never crouch to thrones, or sin for gold.
Thus should her towers be raised; with vicinage
Of clear bold hills, that curve her very streets
As if to vindicate, ’mid choicest seats
Of art, abiding Nature’s majesty;
And the broad sea beyond, in calm or rage,
Chainless alike, and teaching liberty.”

CHAPTER 1.



The dusky veil of evening had left nothing visible but a dim outline of the great Metropolis, when we started on our tour to Edinburgh by the evening express from St. Pancras Station.

A considerable portion of our journey was effected during that period of twenty-four hours when

“Half the world

Is in a lonely solemn silence hung.”

It was past midnight when we reached Carlisle, on which the mantle of darkness and the spell of silence had long since fallen, hence we missed seeing the historic old city through which the line passes. Night is only beautiful when there are stars or a moon; and being unable to sleep, with nothing to engage our attention, the hours dragged heavily on. It was so dark, that the common-place hedge and field were not visible, when

“Black melancholy sits, and round her throws
 A death-like silence and a dread repose;
 Her gloomy presence saddens all the scene,
 Shades every flow’r, and darkens every green;
 Deepens the murmur of the falling floods,
 And breathes a browner horror on the woods!”

The next morning we journeyed to another of Scotland’s historic and noted breweries. As a matter of fact, the annals of Edinburgh and its vicinity are

more intimately connected with the history of its breweries than with any of its manufactories.

Unfortunately, the weather proved most unpropitious for our journey, and the rain fell in those fine drops which so effectually penetrate the clothes and obscure the prospect. Entering a train at the Waverley Station, we were soon moving away from the turret - clad heights of Edinburgh, and proceeding at a good pace along the lowlands of Midlothian, in sight of the shore of the Firth-of-Forth. When we reached our destination we found ourselves in the midst of a heavy storm. Rain, rain, rain! How the trees were shivering and dripping in their rich foliage beneath the melting sky! how the flowers were bent down by the heavy shower, and their rich blossoms, instead of shedding their beauty and fragrance, trailed, soiled and rotting, on the earth! As we drove along the sea-shore, the winds seemed to be unchained in wild commotion; wave followed wave, rolling mountains high. The sea was certainly considerably out of humour; there was a white froth on the top of the curling waves, which dashed with all their force against the rocky beach, and from thence onto the walls of the brewery. In the finest weather, Prestonpans, with its low-storeyed stone houses, occasional outside stairs and long wriggling street, is a melancholy and miserable place; it was, therefore, under somewhat unfavourable circumstances that we set ourselves to visit the brewery, the only redeeming feature in architecture of the place.

Prestonpans, formerly Salt-Preston, consists of one street, which stands along the shore of the Firth-of-Forth, on the Edinburgh and North Berwick road, and is eight miles from Edinburgh. As early as the twelfth century it became a seat of population for the manufacture of salt, under the auspices of the monks of Newbattle, who pushed outh their enterprises in all directions. So long as the town was under their influence they secured it an abundance of prosperity, which it retained for generations after the Reformation. A race of females, known as salt-wives, and second in notoriety only to the fish-wives of Newhaven, used to carry the salt in creels, for sale in Edinburgh and other towns. It was in consequence of the repeal of the duty upon salt that the town lost its trade in that commodity, and fell into decay. When the town was most prosperous the brewery under notice stood next in importance to the salt-pans, now it is the only noteworthy building, and its business the sole industry of the place worth mentioning.

In olden times Preston was famous for its oysters, called Pandores; and, as recently as forty years ago, many boats, each capable of containing 30,000 oysters, constantly traded with Newcastle, Shields and Hartlepool. The largest and fattest of the famous oysters were formerly taken nearest the shore, hence their name- whimsically given them from the oyster-beds lying off the doors of the salt-pans.

The dredging song of the fishermen was often heard long before dawn. They sang a peculiar air, said to have been of Norwegian origin, which had a very weird and striking effect, when borne over the water by fitful gusts of wind.

Chief among the antiquities of Preston is the Old Tower, a stately massive edifice, standing in the middle of a large garden, which in recent years, has been restored and repaired. It is supposed to have been one of a chain of fortalices erected and garrisoned in the fifteenth century by Lord Home afterwards burnt in 1544 by the Earl of Hertford, and again in 1650 by Cromwell.

Of the historic battle of Prestonpans, fought on the morning of 21st September, 1745, in which Sir John Cope was totally routed, we have already written in a former work.

Sir Walter Scott resided for sometime, during the year 1777, at Prestonpans, when he is supposed to have acquired his minute knowledge of the locality, which he turned to such good account in his novel of "Waverley." Who can estimate the good effects which the writings of Sir Walter Scott (so filled with human sympathies and wise examples) have exerted on the destinies of Englishmen?

Not far from Preston Tower, standing in solitary dignity in a market garden, is the ancient and beautiful Cross of Preston, which once a year, was the scene of festivity, when its proprietors, the fraternity of the Chapmen of the Lothians (of whom more anon) assembled there. The cross consists of a shaft surmounted by a unicorn, holding a shield 3 feet in height, and supported by a highly ornate understructure, nearly 12 feet high and 15 feet in diameter. The understructure is hollow in the centre, and contains a spiral stair leading to the roof, which is surmounted by a parapet. From the centre of the roof springs the above-mentioned shaft of pillar, which is 18 feet high. There are only five crosses in this style (which is the same as that at Edinburgh), all if which are said to have been built about 1617. The cross at Preston is, perhaps, the finest in architectural style of any of them, and the only one remaining in its original beauty and integrity. It is considered by eminent architects to be the finest example now extant of the national architecture of Scotland before the union. As late as the beginning of the present century the cross stood in the middle of square, when Preston consisted of two streets. The Village has decayed long since, and the cross, as we have stated, stands isolated in a garden.

The Chapmen of the Lothians, who lay claim to this cross, were originally a fraternity of packmen, who travelled from place to place on pack-horses, and were persons of importance in the days before shops existed. In later days, they comprised a body of merchants, who alleged that

their predecessors acquired a right to this cross about the year 1663, since which time they have assembled annually around the structure, to join in certain festivities, and for the election of office-bearers. The privilege of holding weekly markets and annual fairs was granted about the same time as the cross was built, and until the year 1732 the Chapmen held the annual fair at Preston Square, when it was transferred to Prestonpans.

The old brewery of Prestonpans, which is said to have been built about the year 1720, came into the hands of the Fowler family prior to the year 1756. Reference is made to it in an old work, which states that,

"the brewery has been long at work, and has enjoyed large fame for the good quality of its ales."

The first name mentioned in the deeds of the brewery is Robert Fowler, of whom it is recorded that he purchased some property, to be used for brewing, in the year 1774. Robert Fowler was succeeded by John Fowler, his son, who was born July 9th, 1756, and died at the advanced age of eighty-three years. This John Fowler, who was a laird, was a very notable personage, and he is frequently mentioned in parish documents, in 1809 as a brewer. As years rolled on, and the business increased, the laird found it necessary to enlarge the brewhouse, when the roof was raised, the vessels re-adjusted, and some new ones added. He also built, in 1828, a new brewery, in a most substantial manner, which is fully described in the following pages. Laird Fowler was succeeded by Robert Hislop, his nephew, who had previously managed the business with great energy. Mr Hislop retired from the business in 1865, when it was turned into a private limited Company, under the management of Mr.R.White, who died in 1887. He was succeeded by his son, the present managing partner, since whose advent the output of the brewery has been more than doubled.

The ales of Prestonpans have become a household word in Scotland, and their reputation dates back more than a century. J. Parker Lawson, in his work, speaks of Prestonpans ale as a celebrated beverage, and the brewery extensive. But we must now hasten to make our readers acquainted with this venerable brewery and its fine business.

On the east side of the ancient town of Prestonpans stands Laird Fowler's brewery, and in close proximity, its numerous subsidiary maltings. The walls, and one or two outlying buildings of the original brewery, are still standing, and contain, among other things, a peculiarly shaped ten-barrel brewing copper, and a quaint-looking old pump, which formed a portion of the ancient plant. Equally interesting is the Laird's dwelling-house, a roomy low-pitched building, which has been altered into a counting-house and offices, joined on to which is a new structure,

containing a board room, managing partner's office, a sample room and lavatories.

The new brewery, built by Laird Fowler, is opposite the old one, covers upwards of an acre of ground, and is situated close to the margin of the sea. The premises consist of a number of massive stone buildings, grouped round a courtyard, the most important of which comprise the brewhouse, fermenting rooms, and *above-ground* cellars. So close are these buildings to the sea, that in rough weather the waves dash up against their walls, in magnificent style, as they did during the time of our visit.

Some of the malthouses are even more ancient than the old brewery, having been erected in the seventeenth century. Beneath the ground floor of one of them, now used for storing ales, are subterranean caverns, called the "Catacombs," which are curiously constructed and of great extent. Another of the maltings formed part of an extensive distillery, which, in the days of James II., was famous for its whisky.

On entering the offices of Mr. R. H. White, the managing partner, we were entertained by that gentleman with a brief history of the brewery. Afterwards we were introduced to the head brewer, Mr Armstrong, who directed us through the brewery, and finally took us to the maltings. We commenced our observations at the malthouse, a two-storeyed building to the left of the entrance, and adjoining the brewhouse. It is used for receiving and storing malt from the various malthouses, and contains, on the ground floor, the mill chamber. The room is paved with stone, and contains one of Milne's malt mills, enclosing a pair of pressed rollers, capable of crushing thirty-five quarters of malt per hour. Before reaching the rolls, the malt is most effectually screened in the following manner. The malt hopper is situated about eighteen feet from the rolls, and the malt is conveyed thither by a propeller 11 feet long, inside a cylinder. This propeller is fashioned to act as a conveyer and polisher, and delivers into the malt screen. We do not remember having seen anything like it before. It was designed by Messrs. Milne & Son, to meet the special requirements here, and has been found to work admirably. When the malt has been crushed between the rolls, it is carried by an elevator to the top of the building, and thence, by an Archimedian screw, to the grist-case depending over the tuns. The remainder of this floor is used for storing cumins in sacks, and for a fitters' shop.

Pursuing our way upstairs to the top floor, we passed an enormous fly-wheel, connected with the shafting of the main engine, which is for driving the mill machinery and working the pumps.

The whole extent of the large room above is used for storing malt, and, fixed in the floor, is a hopper, into which the sacks are tipped, when the malt disappears as fast as it is put in.

Before following the crushed malt to its destination, we have something to say about the water used, which plays an important part in a brewery.

The brewing liquor is drawn from a well, 80 feet deep, situated in the old brewhouse, which has supplied the brewery for two centuries, and is of the finest quality. It is particularly free from objectionable matter, which, along with the first-class material always used, accounts for the excellent keeping qualities of even the lightest ale made.

Through an opening in the wall, we passed into the brewhouse, a square structure with an open roof and a paved floor. On the north side, reached by a staircase in the centre, is a broad gallery, on which the coppers are erected; and over them, at a slight elevation, a special copper tank for heating brewing water, which holds 100 barrels. On the floor of the house, which measures 50 feet square, are three cast-iron mash-tuns, having a total capacity of forty quarters - viz., eight, twelve, and twenty quarters. The difference in the capacity of these vessels indicates the successive and proportionate increase of the trade during the last half century. These tuns, all of which are fitted with covers, telescopic spargers, and slotted iron draining plates, are commanded by an extra size portable Steel's mashing machine, which possesses a 5 feet gun-metal cylinder, and runs on wheels.

In the basement of the building is a very capacious underback, for receiving the contents of all the mash-tuns, and from whence the wort is pumped direct to the coppers.

Following our guide, we ascended to the copper-stage, to take a peep at the inside of the three coppers, which hold respectively thirty-five, seventy, and eighty barrels. They are all supplied with boiling fountains, and are heated by fire. As we approached them, the copper-man, as he is called, was emptying the hops from the bags in to the boiling wort, and their fragrance soon filled the air with an appetising odour. The hop-store, afterwards visited, occupies the upper floor of the beer-bottling house, and is capable of holding 300 pockets.

Leaving the coppers behind us, we descended to the mashing floor, to inspect the hopback, built into a recess on that level. It is a square vessel, holding ninety barrels, and beneath it, sunk into the floor, is a receiver, 10 feet deep, into which the strained wort runs, from whence it is pumped to the coolers by a powerful three-throw pump. We next bent our steps to the top of the adjoining building, where the cooling department is situated. On our way thither, a capacious tank was pointed out to us, holding 20 barrels, which receives the waste water from the refrigerator. It commands a large oval heating tank, heated by exhaust steam, and its contents are used for flushing down the tun-rooms, for cask-washing, and for other purposes.

CHAPTER II

The cooling room is a spacious and lofty chamber, some 50 feet in length, with louvred walls. How the wind from over the sea howled through these louvres, and how glad we were to turn our backs on this chilly place!

Nearly the whole of the floor is covered by an open cooler, in the centre of which is a fan, driven round by steam-power. At the east end of the room is fixed a large refrigerator of the Morton type, cooling wort at the rate of 40 barrels per our. From this level a few steps lead down into the fermenting house, 110 feet in length, which contains a range of fermenting rooms extending its whole distance. They are well lighted, most effectively ventilated, and kept beautifully sweet and clean. The fermenting process conducted in this brewery is that known to brewers as the cleansing system, which has been described in these pages.

In the No. 1 room, first entered, we were shown three copper-lined fermenting vessels, fitted with modern attemperators, and each holding seventy barrels. The top of these vessels, as well as those afterwards visited, are reached by a latticed staging, through which we could see the busy workmen in the racking and other rooms below.

The second chamber contains five fermenting squares, constructed of massive blocks of slate, each vessel holding about sixty barrels, and weighing many tons. Passing through a lofty doorway, we came to the No. 3 fermenting room, the last of the series, which contains five more of these ponderous slate vessels, lined with copper, two of which hold forty-five and three sixty barrels.

Bearing round to the left, we reached the yeast room, where the barm is stored, either for pitching purposes, or for sale to the distillers, beyond which is the finings factory, where we saw heaps of the finest quality of isinglass being manipulated for fining the beers.

Ascending some steps, we reached two settling-back rooms situated over a portion of the cellars, one of which contains six settling squares, lined with copper, and having attemperators, and the other, the same number of settling-backs, constructed of slate; also a capacious vat for finishing stout and porter.

Our next visit was to the cellars, which are situated on the ground level, and have a frontage to the sea of 260 feet. They are four in number, all laid with cement, and some idea of their size and capacity may be imagined from our illustration, which is copied from a photograph taken for the purpose. Together, these cellars will store upwards of 5,000 barrels; at the time of our visit they contained more than half that number spread out on the floor. In order, however, to make room for the increasing trade, it has been found

necessary to add considerably to the cellarage accommodation. The space where the old stabling stood has been utilised for this purpose, and a handsome addition made to the cellars, with a loading-stage, etc., for wagons, the floor being arranged at a convenient height for this purpose.

From the No. 4 cellar, we made our way to the beer-bottling store, situated in a fine building, over which is the hop store. Here the famous Prestonpans specially brewed ale, as well as the twelve guinea Crown Ale is bottled, the operations being conducted in the same manner as at other large breweries described in these volumes. Adjoining, is an empty-bottle store, and beyond, the sampling cellar, where a sample cask of every brew is staged for reference, etc. Our guide invited us to enter and taste some of the specialities of the brewery, which we gladly accepted. The Prestonpans table beer was the first tasted - a light, delicious drink, well suited for family use, and as cheap as it is good. Next, our guide handed us, in a tall glass, a sample of the firm's pale bitter ale, which possesses a fine hop flavour, and is as sparkling as champagne. Finally, a sample of the twelve guinea Crown Ale was handed to us in a thin hock glass, but a tablespoonful was about as much as we dare tackle, so rich, strong and old was this *seductive* drink. Whilst we were thus resting and refreshing ourselves, our guide related the following anecdote of the previous proprietor of the brewery:- "Laird Fowler brewed entirely by Rule of Thumb, it was, therefore, his custom to test the gravity of the mash by tasting it. On one occasion he was going his rounds, and, as usual, dipped his finger in the mash-tub. Calling out to his man, he said, 'Jamie, put in anither bag o' maut.' To which Jamie curtly replied, 'There's owre muckle in't a'ready.' The laird frowned, and silenced him with the remark, 'The maut's nane o' yours, Jamie, but mine.'" From this narrative we concluded that the laird believed in giving good value, and this was probably the cause of his wonderful success.

On leaving the sample room, we made our way to the cask-washing department, situated under the east side of the fermenting house, where casks are unheaded and subjected to a vigorous scrubbing, then reheaded and steamed, before being sent into the racking room to be filled. In close proximity is the coopers' yard and shop, where casks are made and repaired, over which is a joiners' and carpenters' shop, and opposite, the engine-room. This latter place contains a vertical engine of twenty-five horse-power, which does all the driving power on the premises, and also contains a steam boiler of great power, fed by an injector.

At this point of our tour we were introduced to the foreman of the maltings, who conducted us through the Company's various houses, and gave us the desired information. We first walked through the Nos. 1 and 2 malthouses, situated at the back of the offices, and then crossed the

road to Nos. 3, 4, 5, and 6, which adjoin the brewery, and have beneath them the catacombs, called the Sebastopol Cellars. After this we were taken to the No. 7 malthouse, adjoining the old distillery and the new stables, which, like all the others, is constructed of stone, with a slate roof, and has a spacious kiln, whose floor is laid with Farnley tiles, and fired by open furnaces erected in brick chambers. It is a fifty-quarter house, with four growing floors, a barley garner, and capacious malt stores. The water supplying all the cisterns comes from a fine spring, situated in a meadow beyond the station. The firm manufacture, all in their maltings, 8,000 quarters annually.

Before returning to the brewery, we inspected the new stables, built from designs prepared by Mr. Peter L. Henderson, brewers' architect and engineer, Edinburgh. They are erected on the east side of the road, and have accommodation for twelve horses, besides a harness room and an infirmary with two stalls and a loose box. Above the stable is a hay-loft, and, in front, is a large courtyard, enclosed from the road by a high wall, having a gate and handsome pillars for entrance; on one side of the courtyard is a spacious shed for wagons. The stable is fitted up in the most modern style, with iron heel-posts and ramp-rails, the wall space, for about 3 feet above the mangers, being lined with glazed tiles, while the whole of the stalls are lined with wood. The mangers and hay-racks are of cast-iron, each with a separate supply shoot from the hay-loft above; and each stall is separately ventilated by a Musgrave's patent adjustable ventilator. The sanitary appliances and arrangements of the drains have been carefully considered, so as to avoid any smell about the place, or risk to the horses from this source. We should also add that the firm specially care for their horses, of which they are justly proud, and have always a relay of resting ones in the stables, ready to relieve those that are sick or need rest. They are also known for the smart appearance of their drays and other vehicles.

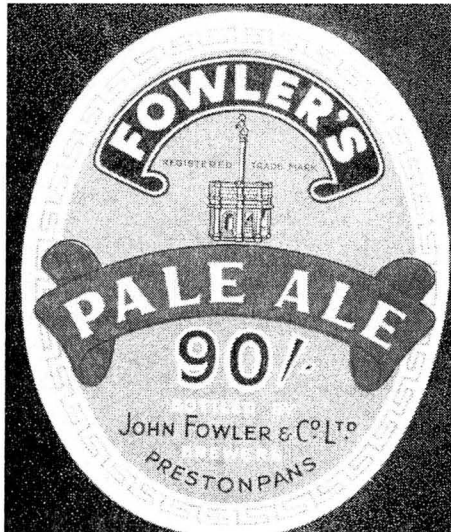
Leaving the stables behind us, we walked past the cottages, twenty-four in number, provided by the firm for their workmen; also a large house, standing in a fine garden, for the head brewer, and a place of residence for the cashier. The firm employ twelve travellers, who, with numerous resident agents, cover all parts of Scotland, and there are five clerks in the office; altogether they employ eighty persons.

We cannot close our remarks on this interesting brewery without making reference to the neatness and order prevailing in the brewery and malting premises. The business is carried on most systematically, and to such an extent that everything goes on like clockwork for regularity; and the work is accomplished with an amount of actual and active mental exercise

which raises the workmen to a condition in which the *man* is more seen than the hired servant.

A few years back Messrs. Fowler & Co. started the brewing of export ales, in which they were most successful, and the trade therein is yearly increasing.

After finishing our inspection of the brewery, we drove out to Mr. White's charming house, which stands in a delightful garden, to enjoy his hospitality. The evening passed away all too soon, and we felt quite sorry when the time came for us to leave the happy home and agreeable society of our host and hostess, to catch our train for Edinburgh.



JOHN FOWLER'S ALE

“Though grey are my locks, and wrinked my brow,
Though my strength and my eyesight both fail,
I'm as blithe as the lark and cheerful e'en now,
O'er a bottle of John Fowler's Ale.

“I covet not riches to render me blest,
And honours I count no avail;
Of all my enjoyments, the one I like best,
Is a bottle of John Fowler's Ale.

“To those who despise the comforts I find,
And liquors of all kinds assail,
I would venture to say they would alter their mind,
If they tasted but John Fowler's Ale.

“Such blessings as these we should never despise,
But make it a rule without fail,
Not to drink to excess but be merry and wise,
O'er a bottle of John Fowler's Ale.”

HENRY GROVER, 1839

Alfred Barnard
(from *Noted Breweries of Great Britain & Ireland* (1889-91.)

EMIL WESTERGAARD AT FOUNTAIN BREWERY

Dr Emil Westergaard, the Danish brewing scientist, is well known for developing brewing courses between 1904 and 1918 at Heriot-Watt College in Edinburgh, where he became Professor in 1912 ¹. However, his previous employment as scientific expert to William McEwan & Co Ltd at Fountain Brewery in Edinburgh from 1898-1906 is virtually unknown. Some years ago I came across company letters referring to Dr Westergaard's employment at McEwan's, which prompted further research in the company records to extract relevant references. The available evidence for Dr Westergaard's time at McEwan's is set out below, but it is far from complete due to the non-survival of key records. For example, only two company letter books survive for the period 1906-1918 (none for 1898-1906 when he was employed there); no brewing books survive, having been thrown out decades ago by a former head brewer, nor are there any scientific reports by Dr Westergaard. At least enough has survived to show that he did work for the company for eight years before going off to pursue an academic and teaching career.

Emil Westergaard was born in Copenhagen in 1873, graduated from university in 1895 with a degree in "Pharm." ², and obtained a doctorate in 1897. From 1896-1898 he was an assistant at Alfred Jørgensen's laboratory, a world-renowned research establishment. Jørgensen was director of the laboratory for the physiology and technology of fermentation at the Carlsberg Brewery in Copenhagen and had published *Micro-organisms and Fermentation* in 1893. Dr Westergaard came from Copenhagen to Edinburgh in 1898 to work at Fountain Brewery, as confirmed in a company letter of 1915 (see below) and in a Royal Society of Edinburgh obituary notice of 1920 where he was described as "scientific expert to the firm of Messrs McEwan & Co Ltd, brewers". The Danish equivalent of *Who's Who* ² described him as "laboratorieførstander i Edinburgh 1898-1906" (laboratory director).

19 Jan 1915
 E Westergaard Esq
 Northfield
 Liberton

Dear Sir

We are interested to learn that you contemplate taking steps towards securing your naturalisation as a British subject, and with the view of assisting you in your application, we are glad to bear testimony to the fact that you joined the Staff of this Company at our request in 1898 and left eight years afterwards to take up a Professorship under the Heriot Trust.

We wish you success in your endeavours

*We are, dear Sir,
 Yours truly
 WILLIAM MCEWAN & CO. LIMITED
 [signed by]
 James Bartleman, Director*³

McEwan's salary book ⁴shows that Dr Westergaard was employed continuously from May 1898 until March 1906 when he left to become a full-time lecturer at Heriot-Watt College.

He entered employment at McEwan's on 23 May 1898 and was paid £25 per month – (£300 per annum). In March 1899 this was increased to £33.6.8d (£400 per annum). This amount remained the same till he left in 1906, although he was paid extra amounts - £50 in 1901/2; £50 in 1902/3; £75 in 1903/4; £75 in 1904/5; £56.5s in 1905/6. His last salary was 31st March 1906. Thereafter he received £100 as a retainer as a specialist for a year - £25 in June, Sept, Dec 1906 and Mar 1907.

30 Mar 1907

E Westergaard Esq, 7 Abbotsford Park,

*Dear Sir,
 Although our arrangement to give you a retaining fee for one year comes to an end at this date, we shall only be too glad to consult you as a specialist at any time of need. Luckily we have had a*

season of perfect immunity from trouble in the brewery, but of course we cannot count on always being so fortunate. We have pleasure in handing you enclosed cheque for Twentyfive Pounds.

*We are, dear Sir,
Yours truly
WILLIAM MCEWAN & CO. LIMITED
William Younger [signed]
Managing Director*⁵

Dr Westergaard began his employment at Fountain Brewery as various extensions and improvements to the brewery and maltings, including two laboratories, were being completed. The brewery was the second largest in Edinburgh after William Younger & Co Ltd.

The company minutes include estimates and references about the following building work and improvements:

1894 –new cellar in Brandfield Street; a new refrigerator; improvements to bottling hall.

1895- new tun rooms; extension of office buildings; hydraulic machinery in new cellars; 30 new fermenting tuns; 2 open wort coppers; villa at Merchiston Park purchased for £2,500 for the water supply and a well was sunk in the garden; additions to hop stores; extension of railway siding.

1896- Slateford Maltings –estimates for building work accepted £25,647. 2. 9d; new copper house; new tank house.

1898- paving washing shed, engine house and sawmill

Notes of the expenditure on the laboratories can be found in the company ledgers. The following entries are in Cash ledger B on the pages entitled “Brewery Plant Extn” [extension] ⁶ and relate to the period just before Dr Westergaard came and during his first three years of employment.

			£	s	d
1897	Sept 8	Yeast Propagator	131	10	
1897	Dec 31	Sundries, No 1 Laboratory	57	14	
		Sundries, No 2 Laboratory	41	05	04
1898	June 28	Fitting Laboratory	02	04	11
	June 30	John Beddie & Sons, lab	5	06	
		T B Campbell & Co, lab	8	12	06
		P Barton, laboratory	50	09	07
		a/cs payable, laboratory	25	12	10

1898	Dec 26	P Barton, laboratory	4	09	05
1899	Jan 31	Robt Kidd, laboratory	3	11	10
	Feb 8	P Barton, laboratory	2	04	
1898 [sic]	Oct 20	P Barton, cases for laboratory	17	09	11
1901	Nov 20	lab machinery	97	08	01

Although there are no photographs or descriptions of McEwan's laboratories, Alfred Barnard described the laboratory of Ballingall's Park Brewery, Dundee which was probably similar to those in Fountain Brewery:

*On one side of the apartment there is a library of brewing books, a microscope, and a set of scientific apparatus; on the other are sampling and testing vessels, also a lead-lined sink, together with a counter for working experiments. This room, which is well-ventilated and neatly furnished, is fitted up with desks and contains the usual instruments etc.*⁷



Emil Westergaard

There are no details of the duties Dr Westergaard performed at the brewery, but it is possible to speculate that his role as chemist would have included analysing raw materials –malt, hops, water, sugar, yeast - to make sure they were

of sufficiently high quality and free from contamination; sampling beers for purity and quality; testing beer returns to find out what had gone wrong.

Although Dr Westergaard was employed full-time at McEwan's he presumably must have obtained his employer's permission to do part-time teaching at Heriot-Watt College from 1904-1906. Unfortunately the company letter books do not survive for this period. In 1904 he was a part-time lecturer in brewing within the Department of Chemistry and gave a two-month summer class in May to July. In 1904-1905 he was teaching evening classes on brewing and was also in charge of the new bacteriology laboratory, opened by Prof E C Hansen of Copenhagen. In 1906 he was appointed a full-time lecturer in the Department of Technical Mycology.⁸

William McEwan was a financial supporter of Edinburgh University and also funded the McEwan Pretsell Scheme to aid students in the Edinburgh area who required assistance to attend evening classes in Heriot-Watt College or the Edinburgh College of Art. He may have given his blessing to his employee teaching evening classes on brewing, but doubts were expressed about his full-time teaching with regard to McEwan's commercial confidentiality. Two company letters in July 1906 refer to Dr Westergaard's new full-time appointment at Heriot-Watt College. William Younger (William McEwan's nephew) was Managing Director of William McEwan & Co Ltd and was in daily contact with William McEwan, who lived mostly in London or went to Europe on holidays. They corresponded frequently about every aspect of brewery business – from prices and sources of raw materials, personnel, agents, exports, to problems with customers. The two letters illustrate that his former employers were wary of the possibility of him revealing company techniques/procedures to competitors.

Letter from William Younger to William McEwan

13 July 1906

My dear Uncle,

I have your letter of 12th inst. enclosing the letter from Prof Lawrie, and your proposed reply. I think your answer is quite correct as regards the facts, but, if you don't mind re-writing it, I should be obliged if you would alter the last paragraph so as to keep my name out of it. The fact is that I have to spend some days in Copenhagen at the end of the month under our friend's [Emil Westergaard] guidance, and am dependent upon him for seeing just what I want to see, and if you would recast the last

paragraph in something like the following terms I think it might ease the situation if you would put it this way.

*"I am the less inclined to do it seeing that my firm already contributes an annual sum towards the expenses of your Chair". I have taken the liberty of putting in brackets the part which I should prefer to be cut out, substituting the phrase I have ventured to suggest. It was just as I told you. Neither Mr Hunter nor I had any idea that the real intention of the scheme was to school our competitors*⁹

Letter from William Younger to William McEwan

18 July 1906

My Dear Uncle,

I last wrote on the 13th inst., and I have now your letter of the 15th inst, from the Priory. [Reigate Priory, his daughter's house] I am much obliged to you for having re-written that letter to Westergaard, for it puts the whole thing right as far as I am concerned. I don't think he can do us much harm with his outside teaching, because, as I explained to you, he is far from being a believer in one or two things which we consider of essential importance. Outside these things there is really not much to give away, even if he wanted to do it.

*I am going to Copenhagen in the beginning of next week, and expect to be away until about the first of August. Three or four days there will, I think, enable us to see all there is to be seen.*¹⁰

And finally, despite the Carlsberg connection with Emil Westergaard and William Younger's visit to Copenhagen breweries in Aug 1906, this letter explains why McEwan's did not follow J& R Tennent and John Jeffrey into lager brewing until the 1920s.

Letter from William Younger to William McEwan

15 Oct 1906

There is not much outside news to report, but I heard the other day at first hand, because it came from Robert Jeffrey himself,

that this Lager Beer trade of theirs has turned out most disappointing. He said that the largest summer week they had ever had only amounted to 300 brls, but did not say what their smallest week was, and I should not be at all surprised if in the winter time it went down to 100 brls. They have been at great expense advertising it, and as the cost of distribution is great, I am not surprised that they are disappointed with the results. He also said that, to some extent, it had adversely affected their trade in the ordinary beer, but not seriously. Anyway he told me enough to show that there is no attraction for us in such a trade, for apparently there is no real volume in it, indeed, I never could see that it was to be expected that the masses of working men would continue to desire to drink in quantity non-stimulating Beer like that, costing them threepence a pint bottle. They show no signs of taking to it as a permanent drink and the price is really beyond them.

Alma Topen

Notes

- 1 McMaster, C: "Men of Brewing: Emil Westergaard". *Scottish Brewing Archive Newsletter* 15, Autumn 1989 and
- 2 Manners, David J: *Brewing and Biological Sciences at Heriot-Watt University 1904-1989*. Edinburgh 2001
- 3 *Krak's Blaa Bog*, 1917
- 4 William McEwan & Co Ltd, Letter book- ref SNM 3/2, page 698
- 5 William McEwan & Co Ltd, Salaries Book- ref SNM 8/3/1/3
- 6 Wm McEwan & Co Ltd, Letter Book -ref SNM 3/2, page 220
- 7 Wm McEwan & Co Ltd, Cash Ledger B-ref SNM4/4/2/14
- 8 Barnard, A. *Noted Breweries of Great Britain and Ireland*, London, 1890, vol 111, p160
- 9 Letter from Heriot-Watt University Archive to SBA, Dec 1988
- 10 Wm McEwan & Co Ltd, Letter Book -ref SNM 3/3, page 55
- 11 Wm McEwan & Co Ltd, Letter Book -ref SNM 3/3, page 57
- 12 Wm McEwan & Co Ltd, Letter Book- ref SNM 3/3, page 77

***British Brewing in Old
Photographs*** by Gavin Smith

This latest book from journalist and drinks author, Gavin Smith, explores the development of the brewing industry throughout Great Britain, and reveals fascinating details of Britain's social and industrial life by way of using predominantly pictures from various sources, including the Scottish Brewing Archive.



Each chapter begins with a block of introductory text, and is followed by a vast array of photographs and captions which explain fully what each picture is depicting.

The first chapter focuses upon the history of British Brewing. The author successfully explains how brewing has developed as an industry, from the times when monks made ale in the monasteries, and by women in their kitchens, to a multi-national industry creating massive amounts of revenue per annum. Interesting facts arise from reading this first chapter, for example, in the medieval period, brewed beer was actually safer to drink than water as there was less risk of infection. The chapter goes on to give details of the industry throughout the decades, and trends that are present today.

Chapter Two gives a helpful introduction into the brewing process which results in beer. The processes of brewing are the same whether it is a large brewery turning out hundreds of casks of beer, or a micro brewery who supply only a select amount of beer to various local outlets. Gavin Smith outlays all the different materials needed for the various types of alcohol produced. The pictures in this chapter range from the machinery used by brewers, to the jobs done by various people along the process. Traditions involved with such jobs are also highlighted within the pictures, providing a light-hearted insight into some of the work done in breweries.

Brewery Transport is focused upon in chapter three. It again gives a brief coverage of text explaining the importance of transport, before moving on to the images and captions. The chapter evolves through the ages, with the advances of technology effecting how the brewers' produce was delivered. The pictures move through various methods of transport, beginning with horses pulling the drays full of beer. The images also depict the use of boats, and then steam powered drays to get the final product to its destination. The advancement to diesel powered lorries draws to a close the final stage of this chapter, and how breweries transport their goods today.

However, it is expressed that some breweries in the present day still use horses and drays to deliver their goods to local outlets, which is a nice traditional touch.

The penultimate chapter focuses upon the various brewing centres of Britain. Gavin splits this chapter up into the three main areas connected to the brewing past of Britain. The first area he examines is the South of England. The captions relating to each picture briefly explain several key historical points relating to several breweries past and present in this region. They vary from outside views of the breweries themselves, to workers, machinery, advertisements and events. The Midlands, East, West and Wales are next to be explored. Again, after a small introduction to brewing in the areas as a whole, the pictures delve into specific breweries pasts, and highlight several key points, such as when they were established, and by whom etc. The North of England and Scotland are the third and final areas to be observed in this second last chapter. The pictures used in this section of the chapter are both old and new. Some represent Scottish brewing in the past, while others represent what it stands for today, and what methods are used by brewers of the present time. Once more, individual people, as well as machinery, buildings and advertisements, are used to illustrate the industry in such areas.

The final chapter of this interesting book is entitled *Drinking Beer* and gives details of when the first drinking taverns and pubs opened up to people. The author gives details of various Acts passed by Parliament, and how over the decades, pub scenes have changed dramatically. In today's climate it seems necessary to have entertainment and food available, as the focus is not upon the quality or types of ales housed in the one establishment. The pictures in this closing chapter show some fine old taverns, including two which lay claim to be the oldest public houses in Britain. They also show how people throughout the ages have enjoyed drinking a pint!

Therefore, this book is one which will not only give the reader a basic insight into the brewing industry, but gives comprehensive illustrative examples. These pictures further explain, and show the reader, how much the times have changed over the years, and how techniques have altered (or indeed, stayed the same) throughout time. The book shows that the industry was as important to people when it first started, as it is to the larger companies today. As stated in the beginning of this article, the book provides great details and illustration into British social and working life throughout many different eras. It is certainly an enjoyable read.

Vikki Laidlaw

SCOTTISH BREWING ARCHIVE OPEN DAY 19TH NOVEMBER 2004

The SBA will once again be holding an Open Day this year, and the focus will be on the changing faces of brewing over the past few decades.

More details of the event, and speakers who will present short lectures, will be announced nearer the date, as well as the opening and closing times.

We hope that this year's event will be as successful as all the previous Open Days.

See webpage <http://www.archives.gla.ac.uk/sba/sbaopen.html> for future details.

SBA EXTRAORDINARY GENERAL MEETING 23RD SEPTEMBER 2004

There will be an extraordinary general meeting held at Belhaven Brewery in Dunbar on the 23rd of September 2004 in order to go over the accounts for 2003/2004.

All friends and members of the Scottish Brewing Archive are welcome to attend this meeting which is being held at Belhaven Brewery in Dunbar, and begins at 10:15am.

A NIP AND A CHASER

The processes of making beer and making whisky are remarkably similar until the point in whisky-making when distillation takes place. The man in charge of mashing and fermentation in a distillery is called the brewer, and what is known in Scotland as 'wash' is often called 'beer' in the USA and Ireland. In the USA the wash still is frequently known as the beer still, while the residue left in the wash still after distillation is known as burnt or pot ale.

Little wonder then that many of the same factors that influenced distillery locations have also influenced brewery sites. Traditionally, these included a guaranteed supply of high-quality water and ready access to barley, along with easy availability of peat or coal for fuel. Speyside grew into a great distilling area principally because of its water, much as fine water made Edinburgh a major centre for brewing. The growth of the railway network also influenced distillery locations just as it did breweries.

Not surprisingly, a number of well-known distilleries were founded on old brewery sites, or were converted from existing breweries, though in at least one case the opposite was true, and a distillery briefly became a brewery.

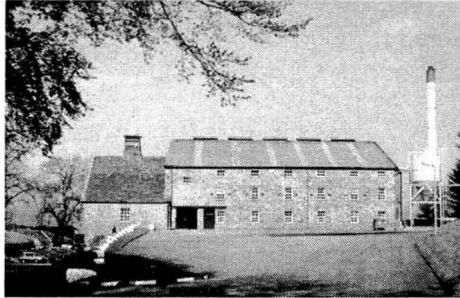
The impetus for many such conversions came as a result of whisky 'booms', sometimes created by new excise legislation. For example, there was a period of rapid distillery expansion in the years immediately following the 1816 Small Stills Act, and one early instance of a brewery being converted into a distillery occurred in 1818, when the Denny Brewery in Stirlingshire was redeveloped to make whisky.

The 1823 Excise Act provided the next stimulus for expansion of distilling interests, and in 1824 Ebenezer Connal & Co's Finnieston Brewery in Glasgow was converted to produce whisky. Two years later, the Ardgowan Brewery in nearby Greenock went the same way.

According to Alfred Barnard, writing of the situation in the north-east of Scotland, "...the Government resolved about the year 1820, to encourage distilling under legal authority, and the erection of distilleries was suggested to the brewers of the period. Strathdee, one of the first distilleries in Aberdeenshire, was erected by Mr Ogg, the principal partner of the Ferryhill Brewery, and about the same time the Devanha Distillery was established by the owners of the brewery of that name." William Black & Co's Devanha Brewery dated from 1768, and it grew during Victorian times to become the largest brewery in the north of Scotland.

Most celebrated of all the distilleries which were formerly breweries is Glenmorangie. The Dornoch Firth distillery on the outskirts of the ancient

Royal Burgh of Tain dates from 1843, when William Mathieson, a partner in the nearby Balblair distillery, bought Morangie Farm, which had been the location of Mackenzie & Gallie's Morangie Brewery since 1738. Brewing is said to have taken place on the site since the Middle Ages, and Matheson converted the old brewery buildings into his new distillery.



Glenmorangie Distillery

Coincidentally, Glenmorangie's Speyside sister distillery, Glen Moray, also began life as a brewery, and some of the buildings which make up the Elgin distillery's central courtyard date from Henry Arnot's 18th century West Brewery. It was adapted for whisky-making in 1898, at the very height of the whisky boom, and a time when the blenders' demands for Speyside malts outstripped the available supply.

Just a few miles to the south-west of Elgin lies Milnorduff distillery, which occupies a location formerly belonging to the Benedictine Priory of Pluscarden. The monks were both brewers of ale and distillers of *uisge beatha*, and the Black Burn which supplied water for their activities was blessed by the abbot of Pluscarden during a 15th century New Year's Day ceremony.

Milnorduff was built in 1824, in the wake of the Excise Act, on the site of one of 50 illicit distilleries allegedly operating on the blessed burn by the late eighteenth century. It is said that the old brewhouse of Pluscarden became the tun room and stillhouse of the new distillery, and that the stone on which the abbot knelt to bless the burn four centuries earlier was incorporated into one of the walls of the maltings.

To the west, in the Highland capital of Inverness, the now demolished Glen Albyn distillery was founded beside the Caledonian Canal in 1846, during the same boom in legitimate whisky production following the passing of the 1823 Excise Act that stimulated the development of Milnorduff. It was built on the foundations of a derelict brewery by Inverness provost James Sutherland.

Down in Perthshire, the recently re-opened Tullibardine distillery at Blackford near Auchterarder, was built in 1949 by the celebrated distillery designer William Delmé-Evans. It was an early example of post-war distillery development as the next ‘boom’ hit the Scotch whisky industry.

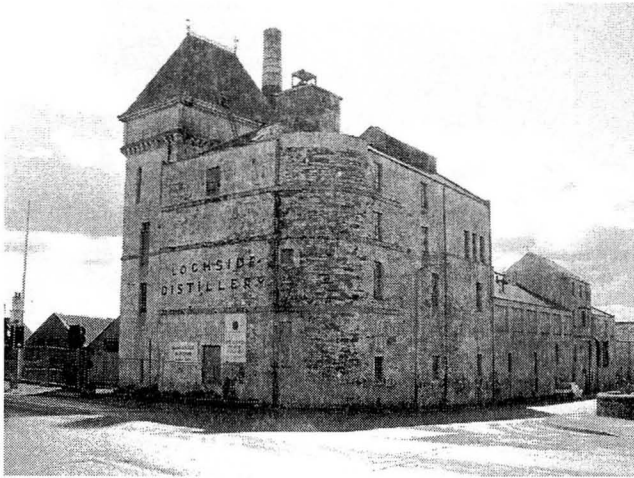


Tullibardine stands on the site of what is often said to have been the first public brewery in Scotland, and it is known that on his way south after his coronation at Scone, near Perth, in 1488, King James IV purchased a barrel of ale from the Blackford brewery for twelve Scottish shillings. The attraction of the area in terms of water supply is illustrated by the fact that in Victorian times two breweries operated in the little village, namely those of R&D Sharp Ltd and WB Thomson of Perth. Today Blackford is home to the vast Highland Spring operation.

One of the most architecturally distinctive distilleries in Scotland is Lochside, which started life as a late 19th century ‘brauhaus’-inspired brewery on the outskirts of Montrose. Sadly, the structure, where distilling ceased in 1992, is destined for demolition to make way for new development, like the late, lamented Glenury, some 20 miles up the coast at Stonehaven.

Lochside was built on the site of an earlier, 18th century beer-making establishment, and drew water from its own artesian wells. For many years it belonged to a member of the famous Deuchar brewing family, who sold the business to Newcastle Breweries Ltd. Lochside was soon abandoned as surplus to requirements, and in 1956 was sold to Macnab Distillers Ltd, who converted it into a distillery, preserving the copper-lined brewing vats, and

installing four pot stills and a Coffey still, making it one of the few Scottish distilleries producing both malt and grain spirit at the same time.



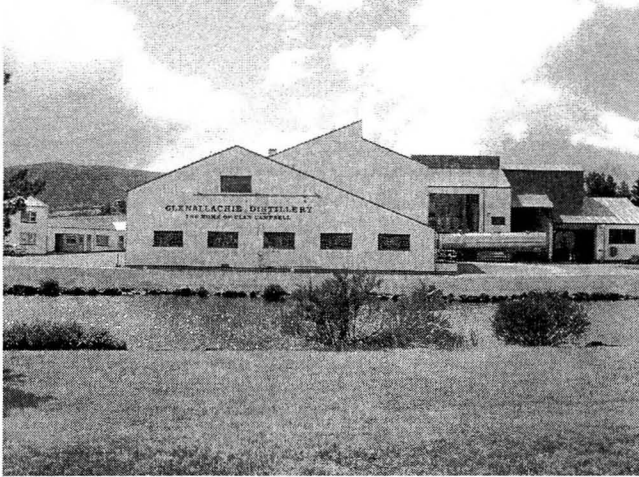
Another distillery which made both malt and grain whisky in its time was Strathmore, located at Cambus, near Alloa. Strathmore was created by George Christie's North of Scotland Distilling Company Ltd in 1957/58, and was based on the former Forth Brewery of Robert Knox, which itself had been established in the 1780s or early 1790s. Strathmore ceased production around 1980, when there was a glut of cheap whisky available, and the site was subsequently absorbed into the Distillers Company Ltd's Cambus grain distillery, which itself closed in 1993.

Bucking the historical trend of breweries becoming distilleries is Glenugie, the Peterhead distillery which closed in 1983. Glenugie was founded in 1831 by Donald, McLeod & Co, and was adapted for brewing some six years after its construction, being turned back into a distillery in 1873.

In 1975, Glenugie's association with brewing was revived, as its then owner, Long John International, was purchased by Whitbread & Co Ltd, who at the same time acquired Laphroaig and Tormore malt whisky distilleries and the Strathclyde grain distillery in Glasgow.

It was not, therefore, always a case of distillers buying up breweries. There was a time when no self-respecting brewer would be without his own 'house' whisky blends, and in 1960-63 William Delmé-Evans was called upon to reconstruct the Isle of Jura distillery from its derelict state for Scottish & Newcastle Breweries. In 1967/68 demand for their Mackinlay's

Finest Old Scotch Whisky was such that the company built from scratch Glenallachie distillery near Aberlour-on-Spey, again to the design of Delmé-Evans.



The often convoluted commercial histories of companies such as Allied Brewers (now Allied Distillers) who purchased William Teacher & Sons Ltd in 1976, Hiram Walker (Scotland) Ltd a decade later, and then Whitbread's spirits division in 1990, illustrate the synergy between brewing beer and distilling whisky.

Of course, a certain Irish stout brewer took the whole business to its ultimate extreme by becoming the largest player in the Scotch whisky game, and eventually part of the biggest drinks business in the world, but that is another story.

Perhaps the most tangible example of the close relationship between breweries and distilleries, between beer-making and whisky-distilling, is William Grant's Ale Cask Reserve, the result of a unique co-operation between Grant's and the Caledonian Brewery. Grant's pioneering product, launched in the autumn of 2001, is finished in casks that previously held Edinburgh Strong Ale.

Let's just hope that none of this will render superfluous the fine old Scottish bar tradition of a nip and a half of beer...

Gavin D Smith

PHOTO CORNER

It seems fitting that for this photo corner we should have images of the Fountain Brewery and some of the things that are associated with it.

Firstly, have a look at the original William McEwan Fountain Brewery, established in 1856

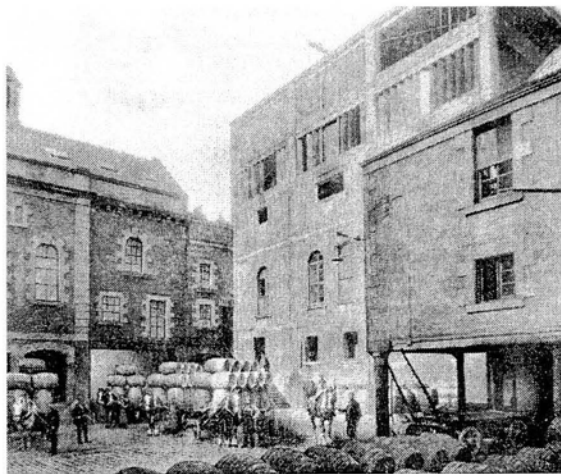
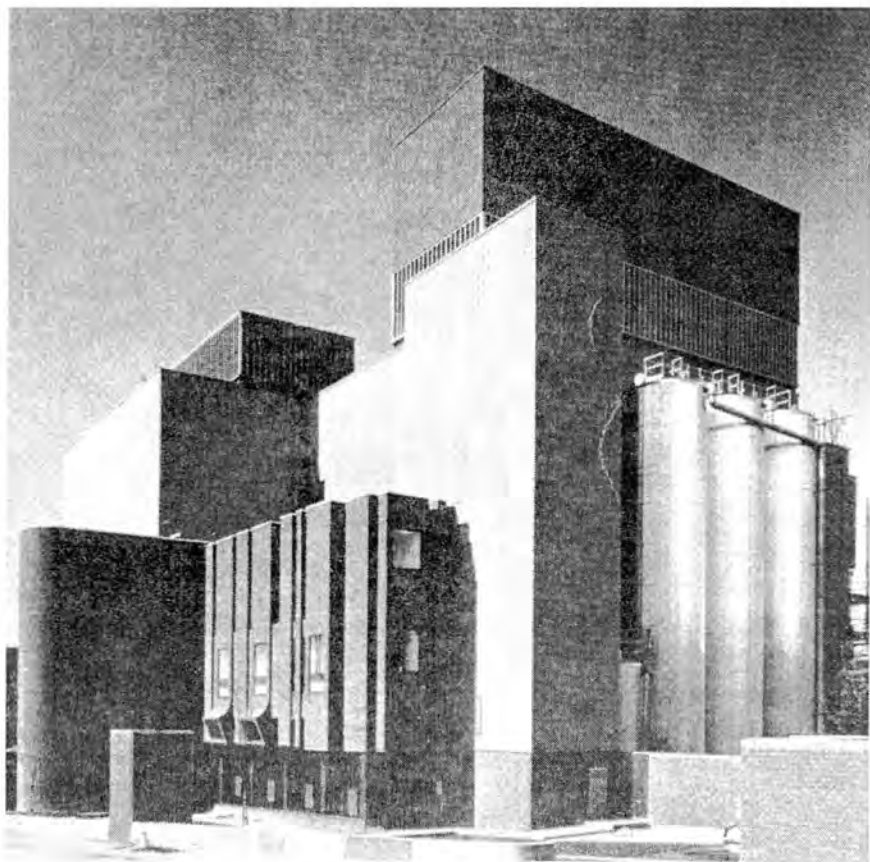


PHOTO CORNER

The original site was then demolished and a new Fountain Brewery built across the road. The official opening of Scottish and Newcastle's new Fountain Brewery took place on the 20th July, 1973. From the picture below you can see how impressive the new building looked.



William McEwan worked extremely hard to make Fountain Brewery the success that it became, and he will be remembered for being an inspiration to many other early brewers.



TWO SCOTTISH BREWING POEMS

Instead of Brewing Words, we decided to opt for brewing poems this issue. The first is very well known, the second less so. The origins of heather ale are a matter for conjecture, with the Picts popularly being credited with brewing it, though many historians dispute this. Whatever its origins, heather ale largely died out in the years after the Act of Union in 1707, though it survived in more remote areas of Scotland, and Thomas Pennant recorded that it was still being brewed on Islay when he visited in 1774. The early 1990s saw a revival of heather ale, thanks to Bruce and Scott Williams, and today it is available on draught and in bottled format as Fraoch.

HEATHER ALE A GALLOWAY ROMANCE

From the bonny bells of heather
They brewed a drink long-syne,
Was sweeter far than honey,
Was stronger far than wine.
They brewed it and they drank it,
And lay in a blessed swound
For days and days together
In their dwellings underground.

There rose a king in Scotland,
A fell man to his foes,
He smote the Picts in battle,
He hunted them like roes.
Over miles of the red mountain
He hunted them as they fled,
And strewed the dwarfish bodies
Of the dying and the dead.

Summer came in the country,
Red was the heather bell;
But the manner of the brewing
Was none alive to tell.

In graves that were like children's
On many a mountain head,
The Brewsters of the Heather
Lay numbered with the dead.

The king in the red moorland
Rode on a summer's day;
And the bees hummed, and the curlews
Cried beside the way.
The king rode, and was angry,
Black was his brow and pale,
To rule in the land of heather
And lack the Heather Ale.

It fortune'd that his vassals,
Riding free on the heath,
Came on a stone that was fallen
And vermin hid beneath.
Rudely plucked from their hiding,
Never a word they spoke:
A son and his aged father-
Last of the dwarfish folk.

The king sat high on his charger;
He looked on his little men;
And the dwarfish and swarthy couple
Looked at the king again.

Down by the shore he had them;
And there on the giddy brink-
"I will give you life, ye vermin,
For the secret of the drink."

There stood the son and the father
And they looked high and low;
The heather was red around them,
The sea rumbled below.
And up spoke the father;
Shrill was his voice to hear:
"I have a word in private,
A word for the royal ear:

"Life is dear to the aged,
And honour a little thing;
I would gladly sell the secret,"

Quoth the Pict to the King.
His voice was as small as a sparrow's
And shrill and wonderfully clear:
"I would gladly sell my secret,
Only my son I fear:

"For life is a little matter;
And death is not to the young;
And I dare not sell my honour
Under the eye of my son.
Take him O king and bind him,
And cast him out far deep;
And it's I will tell the secret
That I have sworn to keep."

They took the son and bound him,
Neck and heels in a thong,
And a lad took him and swung him,
And flung him far and strong,
And the sea swallowed his body,
Like that of a child of ten;-
And there on the cliff stood the father;
Last of the dwarfish men.

"True was the word I told you:
Only my son I feared;
For I doubt the sapling courage
That goes without the beard.
But now in vain is the torture,
Fire shall never avail:
Here dies in my bosom
The secret of Heather Ale."

Robert Louis Stevenson (1850-94)

ELEGY ON MAGGY JOHNSTOUN

AULD REEKY, MOURN IN A SABLE HUE!

Let fouth of tears dreep like May-dew!

To braw tippony bid adieu,

Which we with greed

Bended as fast as she could brew:-

But ah! She's dead.

Ae summer nights I was sae fou,

Amang the riggs I gaed to spew;

Syne down on a green bawk, I trow

I took a nap,

And soucht a night balillilow,

As sound's a tap.

And when the ground begin to glow

I hirsled up my dizzy pow,

Frae 'mang the corn like wirrycow,

Wi bains sae sair,

And ken'd nae mair than if a yow

How I came there.

Some said it was the pith of broom

that she stow'd in her masking-loom,

Which in our heads rais'd sic a stoom;

Or some wild seed,

Which aft the chaping stoup did toom,

But fill'd our head.

Then farewell, Maggy, douce and fell,

Of brewers a'thou beur the bell;

[at] a'thy gossies yelp and yell,

And without feed,

Guess whether ye're in heaven or hell,

They're sure ye're dead!

Allan Ramsay (1684-1758)

It is interesting to note that some drinkers considered that Maggy's use of broom rather than hops in her ale might account for their morning after headaches...

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.

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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 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: VIKKI LAIDLAW, RUTH SMITH, NEIL SPAKE, ALMA TOPEN, WHAT'S BREWING, ZYMURGY.

