



The Annual Journal of the Scottish Brewing Archive Association



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Old Jock at 40
by David McGowan

*Also: George Younger labels / Shipping beer / Russian Stout /
Breweriana collection / SBAA's own beer*

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George Younger, exporters to the world

Nick Drew

SITUATED ON THE north bank of the River Forth (supposedly at the point where the River Forth becomes the Firth of Forth), the town of Alloa is famous for the large number of significant brewing operations that were situated in the vicinity.

These included Robert Meiklejohn (founded 1774), James Maclay (1830), Blair & Co. (1853), James Calder (1862), Archibald Arrol (1866) and Robert Henderson (1871). However, the largest and best-known brewing enterprise was the third element of Scotland's 'Big Three' brewers – George Younger & Son (the other two being Wm Younger and Wm McEwan).



Figure 1: Two examples of the Revolver brand

Labologists are very aware of George Younger & Son (the family was brewing from around 1745) because of the considerable number of attractive, mostly export, labels available – stretching back from the early 1960s to Victorian times. The company generally used the revolver trademark, first registered in 1882, for its export labels (see figure 1 for examples).

For home sales the large letter Y was used – although the letter Y does appear occasionally on export labels (see figure 2, Light Sparkling Beer under Ship and Yellow



Figure 2: Export labels featuring the Y motif.

Label brands). Interestingly the large letter Y was used in slightly different formats by some other Scottish brewers (Young & Co Edinburgh, Robert Younger in a 1903 registration alongside their normal stag's head, and in the McEwan-Younger MY Lager brand).

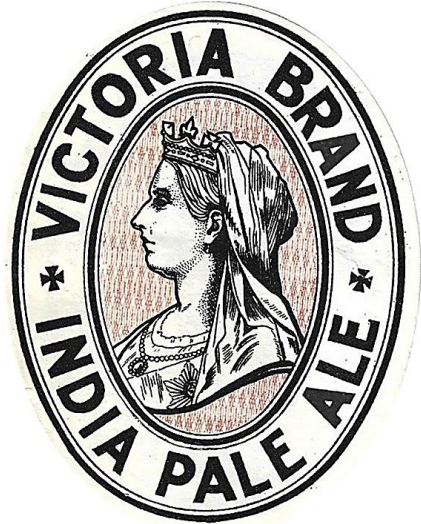
One is then left with the question: “How did George Younger manage to develop such a large overseas trade and become such a major player in the 1800s and the period up to the second world war?”

It seems that even before 1850 the business had established export markets all over the globe but particularly in the West Indies and British Guiana on the north coast of South America. The beer, mainly a very strong ale, was matured in bulk and shipped in stone bottles. Apparently despite the strength of the ale, customers in the West Indies felt that it was necessary to mix a glass of rum with each bottle of ale in order to reach the desired strength! Perhaps an alternative explanation was in fact not to increase the strength of the beer but to make it more drinkable, because rum has a lower specific gravity than strong ale so thins the body of the strong ale.

From 1860 right up to WWI the export trade – consisting of bulk and bottled beers – expanded particularly with the India, Singapore, Burma and Malaya markets. Illustrations on the previous page and below show a selection of mostly early export labels. The Queen Zobeida Brand (figure 8 – you need to go back to around the year



(a)



(b)



(c)



(d)

Figure 3: Victoria Brand labels.



Figure 4: Wilhelmina Brand labels for exports to the Dutch East Indies.

800 AD to find out about her!) brings in the Scottish Bottling Agency, which seemed to mainly deal with George Younger brands.

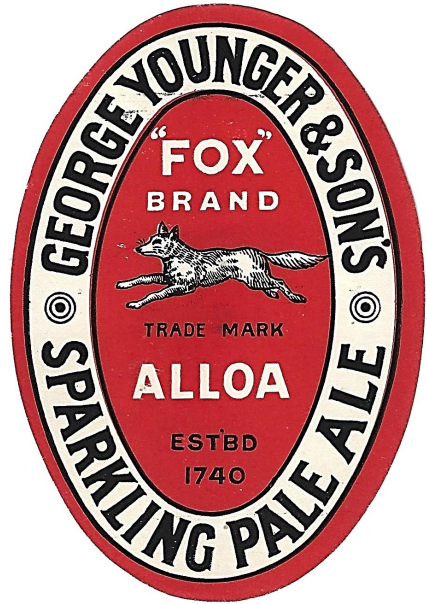
There were several very attractive Victoria Brand labels in different colours for each different brew (Sparkling Light Ale, Sparkling Light Beer, India Pale Ale and Stout). Wilhelmina was Queen of the Netherlands from 1890 until 1948 and presumably this brand was aimed at the Dutch East Indies market.

The book “A Short History of George Younger & Son Limited, Alloa 1762–1925” published by the firm in 1925 gives a fascinating glimpse into the development of the business and the ever-changing main export markets, which ebbed and flowed constantly. The First World War saw a major contraction in exports. There was something of a recovery between 1919 and the outbreak of the next war. The firm during this period bought the Indian business of J. E. Jowitt – formerly their agents – to handle that major export market (see figure 9).

The business had benefitted over the years from large contracts to supply the armed forces both at home and abroad. In addition, the installation in 1903 of the first chilling and carbonating plant in Scotland – producing carbonated ‘sparkling beers’ – had led to a rapid expansion in bottled beers for sale both at home and abroad. This in turn had required additional bottling facilities with a separate export bottling plant.



(a)



(b)



(c)



(d)

Figure 5: Various labels.



Figure 6: “Arab Brand” labels for Burma.



Figure 7: Arab and Lancer labels.



Figure 8: Queen Zobeida Brand beer for colonial markets.

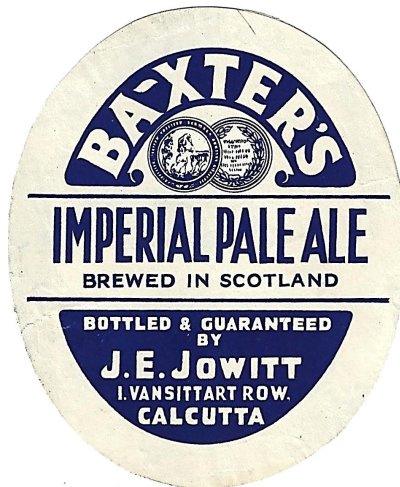


Figure 9: Indian export label bottled in Calcutta.



Figure 10: Pony Brand.

After WW2, with the military trade falling away and domestic breweries springing up in former export markets, plus overcapacity generally, the whole Scottish brewing industry went through a traumatic period of consolidation, leading ultimately in 1963 to the sad closure of George Younger's brewery in Alloa.

There are many other interesting facets to the George Younger story – for example their foray into non-intoxicating black beers and stouts (Pony Brand – see illustration 10) in order to combat the threat of the 1913 Temperance (Scotland) Act. Also, the interesting cross purchasing of brewing premises owned by the Meiklejohn family and the expansion into the North East of England. However, these stories will have to wait for another day!

I am indebted to Paul Dean who has generously supplied me with images from his collection together with a variety of source material relating to George Younger.

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This article first appeared in the Spring 2024 issue of the Labologists Society Newsletter.

The story of beer boats

John Martin

THE SBAA IS INDEBTED to Douglas Lyle and George Douglas for passing on an article titled “The Beer Boats” that appeared in the publication *Shipping Today and Yesterday* (July 2021). This magazine article covered shipping associated with breweries throughout the UK, however in keeping with the aims of the SBAA I have concentrated on only Scottish connections and have added a little more that highlights the importance of shipping to Scottish brewing.

The Beer Boats article starts by explaining that beer has been transported around the world for many years to quench the thirst of British colonials and its troops and gives several examples of ships that included beer amongst other items in their manifest.

The following are just a few examples that demonstrate how breweries relied on shipping.

James Deuchar (1849–1927) was born at Guthrie in Forfar and moved to Tyneside with his three older brothers, Alexander, George and Robert. He began work as a publican and in 1870 purchased the Arthur’s Hill brewery. This was followed by acquiring a string of hotels and pubs to build a strong beer business. Robert Deuchar followed his brother into the brewing industry by purchasing the Sandyford Stone brewery in Newcastle in 1888. Robert then purchased the Duddingston brewery in Edinburgh from the Pattinson brothers in 1899, and a year later acquired Simpson & McPherson, also in Edinburgh.

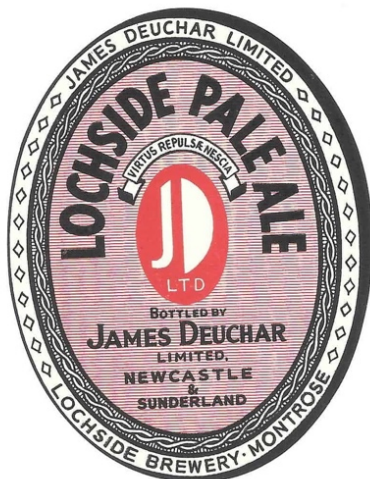
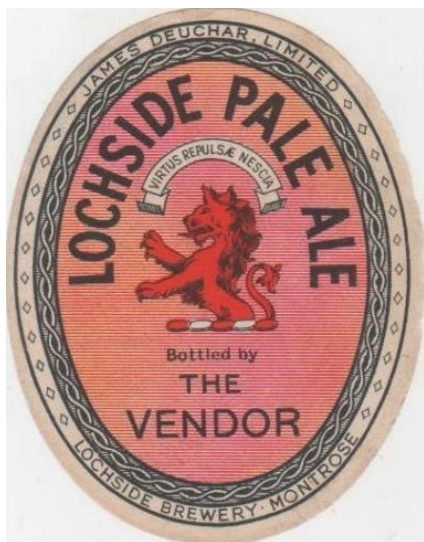
The Deuchar beers were in big demand and the Lochside brewery of William Ross at Montrose was acquired by James Deuchar Ltd in 1900. Deuchar transported pale ale for bottling from their Montrose brewery to their bottling plant and warehouse in Newcastle. A large warehouse and bottling plant were built on Newcastle quayside to bottle the pale ales that was shipped from Montrose.

A chartered ship was used from 1884 when completed by Wallsend Slipway on the Tyne as *Locksley*, an iron screw ketch of 131 grt (gross registered tonnage).¹

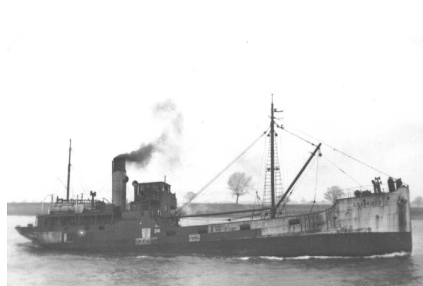
Deuchar introduced their own steam coaster, *Lochside* of 242 grt and built by T & W Smith at North Shields with an iron deck and a steel screw hull and was said to have been commandeered during World War I by Russian forces and sailed out of St Petersburg. She was returned to Messrs Deuchar in 1918 and sailed to the Tyne and later sold to Rowbottom & Sons in 1925 and converted into a coastal tanker named *Helmsman*.

Deuchar’s second ship was *Lochside II* which was built in 1925 and was a quarter-decker steel-hulled coaster of 368 grt. She carried well over two million barrels of Deuchar’s beer during the thirty years of her career, with 1450 barrels per week

¹ Gross registered tonnage is a ship’s total internal volume. A registered ton is equal to 100 cubic feet.



(a) Lochside



(b) Lochside II

being shipped between Montrose and the bottling plant at Newcastle. She also carried barley to Montrose for beer production, and other cargoes in winter when the regular trade was quieter. She was sold to Danish owners and converted to diesel propulsion and had a further long career before she was broken up at Morlaix in France. *Lochside* and *Lochside II* had the nickname of ‘The Beerie’ when they sailed from the Lochside brewery at Montrose to Tyneside.

The Robert Deuchar Duddingston Brewery along with 360 tied public houses was taken over by The Newcastle Breweries Ltd in 1954 and brewing ceased in 1961 although the maltings continued to be used until 1970. The James Deuchar Lochside

Brewery was also acquired by The Newcastle Breweries Ltd and in 1956 brewing ceased and was sold to Macnab Distilleries and converted to a whisky distillery. Distilling ceased in 1992 and the building demolished in 2005.

John Courage, a shipping agent from Aberdeen, purchased the Anchor brewery in Horsleydown, London in 1787 and was the start of the Courage brewing company.

William McEwan, originally from Alloa, established his brewery in Edinburgh in 1856 and within 30 years had become one of the most successful brewers in Scotland. William's father was a naval captain and ship owner so you could say that he was aware of the importance of shipping.

McEwan developed a colonial export market in the 1860s and was exporting as far afield as Australia and New Zealand and by 1868 export trade alone was £34,000, a considerable amount at that time.²

William Younger from West Linton when 16 years of age came to the Port of Leith to start work as a brewer, however a few years later became an exciseman. He invested wisely and bought an eighth share in a brig named *The William of Leith* which traded down the east coast to London. It was Wm Younger's family that achieved great success in brewing and as a result was the start of Wm Younger & Co which grew to become the largest brewing company in Scotland.

Tennent's in Glasgow was the largest bottled beer exporter in the world in the 1840s and relied on shipping to maintain this status. For their export trade Tennent's did have an agency in London, although not entirely successful and set up an agency in Liverpool with John Gemmill, a Scot and had been a shipping agent in Liverpool for many years.

Shipping played an important part in the growth of other Scottish brewery companies when exporting their beers throughout the world, such as George Younger of Alloa, Cooper & McLeod of Edinburgh and William Murray, Craigmillar.

There are several Journal articles that in recent times tell of other beer related connections with shipping, as follows. You can read these articles on the SBAA website under publications.

- 2018 – “It's coming home” – the story of a shipwrecked beer bottle finally returning to Glasgow from Australia. [5]
- 2019 – “HMS Edinburgh” – its history and its unexpected beery connection. [8]
- 2020 – “From the Royal Fleet Auxiliary to Courage & Co.” [1]
- 2020 – “The Frolic beer story”, wrecked cargo of Edinburgh Ale discovered off the coast of California. [7]
- 2020 – “Beer galore” – the story of the steamship *Wallachia* shipwrecked in the Firth of Clyde and where bottles of McEwan's beer were found. [2]

Ship ahoy me hearties.

² There is more information on McEwan's connection with shipping which can be found in the article by Topen [9].

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Imperial Russian Stout

John Martin

THE FIRST TIME I came across Imperial Russian Stout was when I was presented with a nip size (170ml) bottle of this beer when I was working at Berkshire Brewery.

This beer was brewed by Courage in 1989 with an original gravity of 1098 degrees and includes “As brewed for over 200 years” on the label. This refers to the long tradition of the beer being brewed by Barclay Perkins, before they merged with Courage in 1955. Courage itself was almost as old, having been established by John Courage, a Scottish shipping agent, in London in 1787.

This bottle remained forgotten in my attic for many years until I came across it again and decided to conduct my research into this beer and its origin. During my research I discovered that several brewing companies in the UK and America have brewed a form of this beer over the years.

The origin of Imperial Russian Stout is difficult to tell as some claims to fame by some brewers have used some, shall we just say, poetic licence. However, the more likely is the beer was first brewed in England for export to the court of Catherine the Great (1729–1796) who reigned as Empress of Russia from 1762 until her death. The style was adapted from a existing porter recipes by Thrale’s brewery in London, which was one of the biggest brewers of porter, and brewed as an extra strong version for export mainly to the Baltic area.

In 1781, Thrale’s brewery was bought over by Barclay Perkins & Co and the high strength porter continued to be brewed. Albert Le Coq, an independent bottler and shipper is best remembered as a 19th century exporter of Imperial Stout from London to St Petersburg, when he moved to London in the 1830–40s.

Since the early 19th century Le Coq had been buying extra strength stout from Barclay Perkins and bottling it under his own label for export to the Baltic regions in Russia. Le Coq made a gift of five thousand bottles to the Russian military hospital founded by Catherine the Great and he was rewarded with an Imperial Warrant of Appointment, and as a result the beer was named Russian Imperial Stout. Later the directors of Le Coq were invited by the tsarist government to brew this beer in Russia and in 1912 bought the Tivoli brewery in Dorpat, the town now known as Tartu, in present-day Estonia.

Following the Russian revolution in 1917 the brewery was nationalised and the beer Imperial Extra Double Stout was no longer produced after 1921.

Barclay Perkins continued to brew Russian Imperial Stout and in 1955 merged with Courage. In 1983 the production of this beer was transferred from London to the John Smiths brewery in Tadcaster, Yorkshire and was no longer produced under the Courage brand after 1993.



Figure 1: A vintage bottling label from the Barclay Perkins era.

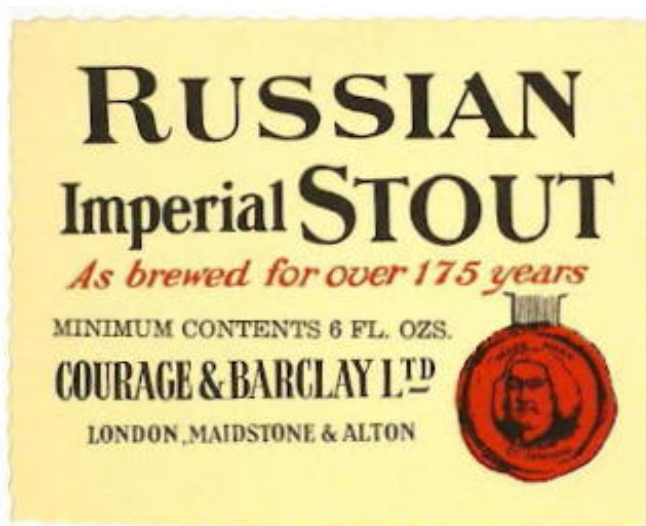


Figure 2: A Russian Stout label from the period after Courage and Barclay Perkins merged.



Figure 3: 1978 and 1989 bottles of Courage Imperial Russian Stout.

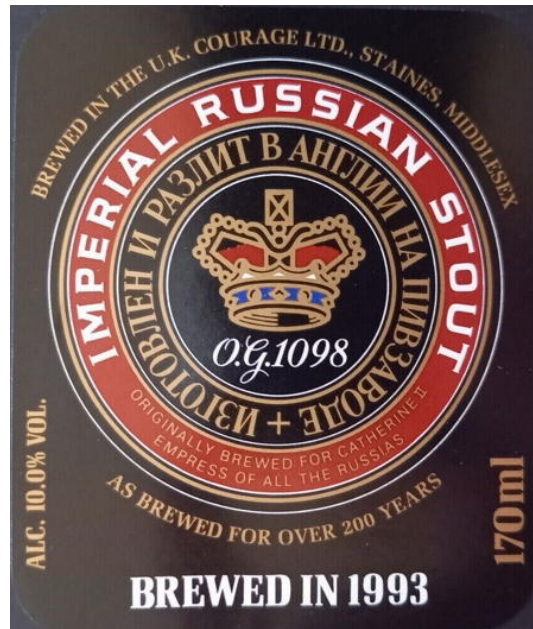


Figure 4: The last Courage label from 1993 before the beer disappeared for a long period.

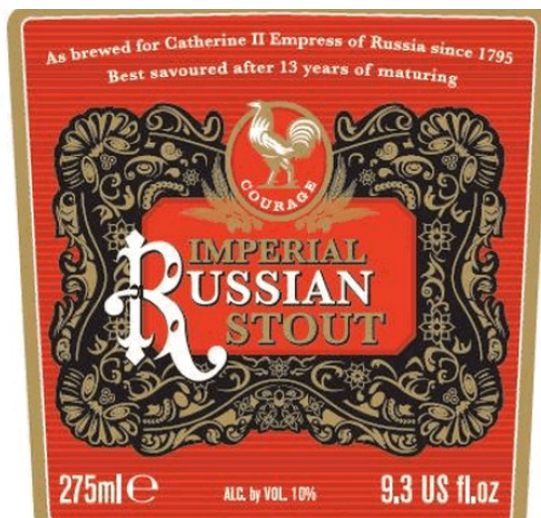


Figure 5: The last label to date.

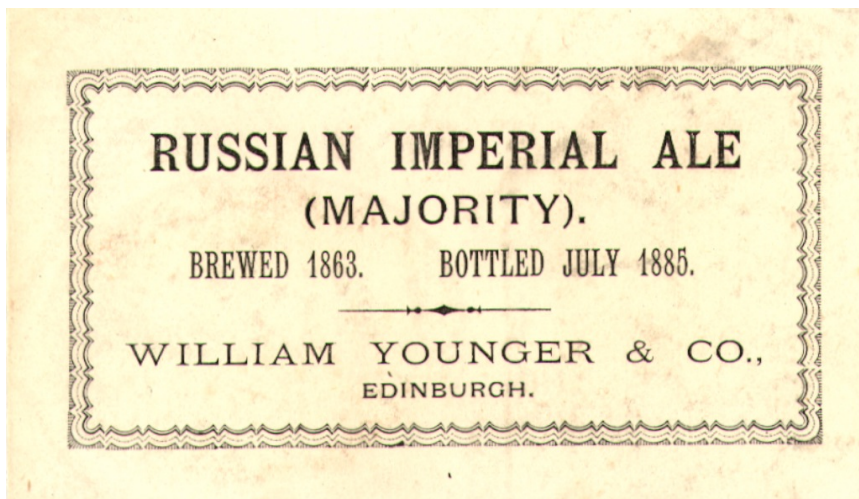


Figure 6: Label of William Younger Russian Imperial Ale.

1872	* Youngers xxxs Ale plus 50/- Ale. 7 lbs Pale Malt, 2½ oz. Golding Hops. Crush grain. Make a very stiff mash at 150°F for 3 hours then raise temp. slowly to 170°F over next hour. Drain wort and sparge very sparingly to get 1 gallon of wort at SG 120. (Sparge out the grain to obtain separate wort for a light ale). Boil the strong wort with the hops for 1 hour. Cool. (Strain off hops and re-use for the light ale). Adjust OG of strong wort by adding water or dried pale malt powder (to 120). Use good ale yeast. Dry hop 1/10 oz. Goldings. Keep 1 year.
Hard Water	

Figure 7: Recipe for Younger Majority Ale, as converted for home brewers by Dr. John Harrison.

When Wells & Young acquired the Courage brand in 2007, Imperial Russian Stout was brought back into production using the last known Courage recipe.

During my research I also discovered that William Younger & Co did brew Russian Imperial Ale in 1863 and bottled it 22 years later. Figure 6 shows the beer label.

Dr. John Harrison transcribed a similar recipe from the 1872 brewing book which is shown in Figure 7. This comes from an article in the SBA Newsletter No 10 Winter edition 1987/88 obtained at the Glasgow University archive.

On the beer label, Majority is shown in brackets, which was a beer brewed on the birth of an offspring of the William Younger family and then consumed at the 21st birthday coming of age party. The first recorded Majority Ale was brewed in 1866.¹

¹ See SBAA Newsletter No 45 (October 2020) for more information on Majority Ale.



Figure 8: Broughton imperial stout, brewed in 2000, bottled 20 years later.

Perhaps this Russian Imperial Ale was the forerunner of the Wm. Younger Majority Ale.

In 1998 Harveys Brewery in Lewes, East Sussex, which can trace its heritage back to 1790, was asked by a US importer to re-create Imperial Extra Double Stout, last brewed in 1921 at the Le Coq brewery in Tartu, Estonia. Harveys negotiated with the descendants of the Le Coq family to acquire the original recipe of the beer. Over the years this beer has received many awards, the latest being in 2022 when it was CAMRA's Champion Bottled Beer of Britain. Harvey's Brewery today remains an independent family company.

A transcript of the Harveys beer label follows:

After the import traffic increased dramatically in the early 1900s, A. Le Coq was invited by the Tsarist government to brew his legendary Imperial Extra Double Stout within the Russian Empire. In 1912 the first Imperial Extra Double Stout left the brewery in Tartu, the former province of Livonia, now Estonia.

World War I and the Russian Revolution, however brought a dramatic end to A. Le Coq's venture. Production ceased until 1921 and his brewery was nationalised by the Bolshevik government. The facsimile label on each bottle of Imperial Extra Double Stout pays homage to A. Le Coq without whom this classic style would have not reached its legendary place in the world of beers.

Bringing things more up to date, Broughton Brewery founded in 1979 decided to revive this historic brew at the start of the new millennium in 2000 and brewed Russian Imperial Stout for a customer in St Petersburg – however the customer never completed the order and as a result it was not delivered.

The casks of this beer were placed in Broughton's barrel store where they matured for 20 years. It was during the Covid lockdown period that these barrels were discovered and when the beer was sampled, it still had a strong roasted malt and hop flavour. This 20-year-old beer with an ABV of 7.9% was bottled (Figure 8) and I was lucky to have purchased two bottles and found them to be delicious.

However, the story of this Broughton-brewed beer does not end there.

Robert Burns, Scotland's national bard was also a favourite poet of the Russian people. His poems and songs were translated into Russian and admired by everyone. After the Russian Revolution in 1917, Burns became known as the people's poet.

The first stamps to commemorate Robert Burns were issued by the Soviet Union in 1956, on the 160th anniversary of the poet's death.

To celebrate this historic and unique link with Russia, Broughton brewery included a translation of the Burns poem 'Scotch Drink' on the back label of the Russian Imperial Stout.

It does seem fitting to end with this poem.

Scotch Drink

Gie him strong drink until he wink,
That's sinking in despair,
An' liquor guid to fire his bluid,
That's prest wi' grief and care,
There let him bouse, an' deep carouse,
Wi' bumpers flowing o'er,
Till he forgets his loves or debts,
An' minds his griefs no mo.
Robert Burns (1759–1796)

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The Carmichael breweriana collection

Alastair Carmichael, John Martin

LAST YEAR Alastair Carmichael invited SBAA members to his home in Dalkeith to view his brewing memorabilia and soft drinks collection labelled on Carmichael equipment.

Much of Alastair's beer-related collection came from his stepfather Bob Feltham who was the bottling manager at Fountain Brewery in Edinburgh and later appointed as Group Packaging Manager of Scottish & Newcastle in the 1970s.

Everyone who attended enjoyed the afternoon viewing combined with Alastair's knowledge, humour and hospitality. Many items of the collection have a story to tell, and this article highlights just a few.

Before examining some aspects of Alastair's collection, it would be good to highlight the origins of brewing in Dalkeith which can be traced back more than 250 years.

Brewing in Dalkeith

Two old wells were discovered in the area of the Common Close and Brunton's Close during redevelopment work.

The wells were dated no later than 1763 when, at a cost of £995, the Dalkeith Trustees ordained that water should be piped from Pittendreich to a reservoir to be constructed at the corner of Buccleuch Street and Eskbank Road and then led to the town centre, in addition to five wells.

The Dalkeith Trustees was formed as the result of an Act of Parliament in 1759 authorising them to levy two Scots pence (being one twelfth of the English value) on every pint of ale, porter or beer brewed for sale within the parish of Dalkeith. One hundred years later in 1859 a sunk well was discovered in Vint's close and the Trustees considered that it might be possible to use it to supplement the town's water supply. There is some belief too that wells were sunk in Dalkeith by the monks of Newbattle Abbey. The former brewing company McLennan & Urquhart obtained its water supply to produce its beer from artesian wells thought to be originated by the monks.

McLennan & Urquhart operated the Dalkeith brewery from at least 1867 and was registered as a limited company in 1909. As the company flourished, a bottling plant was added in 1921. The brewery employed about 50 people. In 1951 a Royal Warrant of Appointment as Brewers to King George VI was granted. The beers both in bulk and bottle were widely distributed throughout the East of Scotland, from the Borders to Inverness.



Figure 1: Part of Alastair's drinks memorabilia collection.



Figure 2: McLennan & Urquhart labels.

In 1955 McLennan & Urquhart was taken over by brewers John Aitchison of Edinburgh. Brewing continued until 1958 and bottling until 1961. The plant was then closed and the site re-developed.

Figures 2 to 6 show just a few examples of beer labels from Alastair's collection.



(a) Globe motif



(b) Cavalier motif

Figure 3: Note the different trademarks on the McEwan's Blue Label Ale labels. McEwan's first trademark was the globe to mark the company's success with exports world-wide. When the colonial markets were established, the flags were added. The cavalier trademark replaced the globe in the 1930s and is synonymous with McEwan's beer even today, although the brand is now brewed by Carlsberg Marstons.

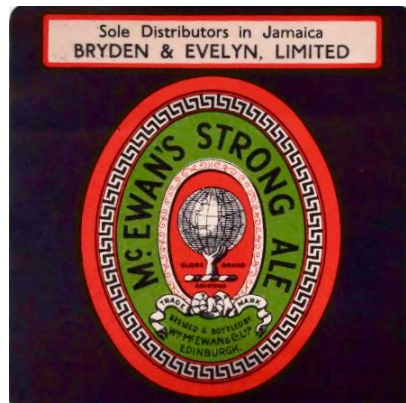


Figure 4: Export labels with the name of the local importer.



Figure 5: Father William motif on these Sweet Stout and No. 3 labels.

Export trade

Figure 4 shows two examples of Scottish beers exported throughout the world, in this case to Hong Kong and Jamaica. Within twelve years McEwan's export trade was worth £34,000 in 1868, a considerable amount at that time.

The trademark of William Younger & Co was the iconic Father William (figure 5), introduced in the 1920s with the idea coming from the poem "You are old, Father William" in Lewis Carroll's *Alice in Wonderland*. The trademark was the work of Alfred Leete, a graphic artist whose best-known work was the "Your Country Needs You" Lord Kitchener poster during the First World War.

The Monk Brand (figure 6) was first registered as a trademark by Wm. Younger & Co. in 1884 which comprised an image of a monk holding a tankard of foaming beer. The choice of this brand was appropriate as not only were the monks brewing beer in the 12th century, but also William Younger II had established a brewery very close to Holyrood Abbey.

Over the years the brand changed and in 1974 Younger's Monk Export was registered with the monk image being replaced by the Father William trademark.

This brand was last known in use about 1984/85, one hundred years after it was first registered.



Figure 6: Here we see two different designs for the long-lived Monk Brand.



Figure 7: Here we see two different can designs of Monk Export.

Cans

Originally the ring pull was completely detached when the can was opened and discarded resulting in litter and a potential hazard and danger to children and animals.

To avoid this, different methods were tried, one of which is shown in the image in figure 8. There were two holes that you depressed to open the can: the smaller hole to let air in and the larger to pour the beer. This method was not adopted and never went into full production.

One of the last three-piece steel plate cans was the limited-edition Newcastle Brown Ale 'Golden Jubilee' (1977) and the very first production S & N two-piece aluminium can for McEwan's Export (figure 9).

Alastair's grandfather had founded A .M. Carmichael Ltd in 1913 which at one time was Scotland's largest civil engineering company employing over 5,000 men, and whom were involved in the construction of hydro-electric schemes, dams, airfields, bridges, roads, and motorways including the M8, M9 and A1(M) whilst also being Scotland's largest open cast coal miner for the National Coal Board.

Alastair (not being a civil engineer) took his own companies, Carmichael Packaging Systems Ltd commencing in 1986, and latterly Carmichael Scotland Ltd, in a more mechanical engineering direction, and over the years this Loanhead based company designed, manufactured and installed their internationally patented equipment in bottling production plants throughout the world. Other company projects included engineering development work for Heineken in Amsterdam, and the world's first fully integrated mobile beer processing and bottling truck in 2016.



Figure 8: This can was the forerunner of today's ring pull.



Figure 9: Newcastle and McEwan's cans.



Figure 10: Carmichael Packaging Systems Ltd received this innovation award from Mobil Plastics Europe in 1992.



Figure 11: The Carmichael mobile bottling truck in operation at Alechemy Brewing, Livingston in 2016.



Figure 12: PET bottles for soft drinks.

Globally over the last 40 years PET (polyethylene terephthalate), more simply called the plastic bottle, has been the most widely used form of packaging and such products of course require labelling. In the early 1990s Carmichael Packaging Systems developed and manufactured in their Loanhead plant a range of roll-fed labelling machines designed to accurately label bottles at up to 1,000 per minute on round the clock production operations.

Figure 12 shows a few of the products labelled on the Scottish built Carmichael machines including Coca-Cola in UK, USA, France, Israel, Greece, South Africa, Thailand, China and Mexico; Pepsi in France, Cyprus and Saudi Arabia; Orangina in France; Nestlé in Argentina; and Schweppes, Canada Dry and Lucozade in UK. Although the photo also shows cans labelled for Spam, Green Giant, Nestlé coffee and also glass bottles, it can easily be seen that the dominant package is PET.

In 1999 Carmichael launched their new Razorcut labeller and at great cost obtained the patents for USA, Canada, Mexico, Brazil, China, Japan, Australia and most of Europe to protect this innovative technology. For a few years beers and ciders were packed in two- and three-litre PET bottles but this never really took off as a package particularly with such a short shelf life as PET did not have the same barrier protection as glass and cans, thus soft drinks and water remain the dominant markets for this bottle type.

It is good to know that Alastair has maintained his packaging material collection over the years and with it many interesting stories for others to enjoy.

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Figure 1: Stewart Beer Kitchen brewing kit.

A new departure for the SBAA

John Martin

THE SBAA OVER the years has concentrated on its main aim, which is to promote the history of brewing in Scotland. This has taken many formats from writing articles in the Newsletter and Annual Journal to giving talks, walking tours, and supporting the University of Glasgow Archives and Special Collections with the Scottish brewing collection, which is vast.

However last year the SBAA embarked on a new venture, to brew a beer.

This idea was raised by Richard Rees and discussed at a committee meeting in 2019, however the idea was shelved due to COVID, but was brought back to the fore early last year and to utilise the facilities at Stewart Brewing.

The original idea and purpose of brewing our own beer, apart from the experience, was to use it to promote the SBAA and to tell the story of the beer styles we adopted. A small team of four was formed consisting of Richard Rees, Graeme Fisher, Paul Mynard and John Martin who met to agree the way forward. The team was required to agree on the quantity of beer (full or half batch), bottle size (500ml or 330ml), beer strength and beer style.

Richard came up with the idea of producing a parti-gyle – two different beers and strengths from the one mash – and this principle was agreed by everyone, with the



Figure 2: Labels for the two beers.



(a) Milling



(b) Mashing



(c) Adding the hops



(d) Final boil

Figure 3: Brewing stages.

two beers to be a Strong Ale and a lower strength Table Beer. But following a visit to Stewart Brewing to discuss matters we found out that the Craft Beer Kitchen was not able to produce a parti-gyle, so instead we agreed to brew two separate beers.



Figure 4: John, Nathan, Graeme and Paul.




(a) Measuring the gravity of the wort.



(b) Pitching the yeast.

Figure 5: After wort production we let the yeast do the rest.



Beer Style
Scotch Ale

Ingredients

Grains
Stewart Brewing Wort
500g Melanoidin Malt
400g Chocolate Malt
200g Roasted Barley
1kg Wheat Malt

Hops: Bittering
150g Challenger

Flavour and Aroma:
50g Challenger
50g Mandarinina
Bavaria

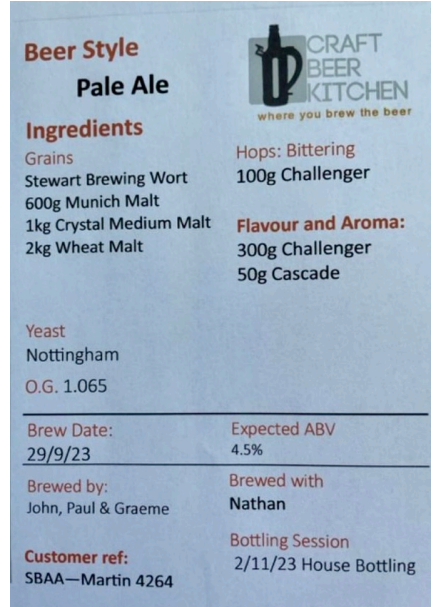
Yeast
Nottingham
O.G. 1.065

Brew Date: 29/9/23 Expected ABV 5.8%

Brewed by: John, Paul & Graeme Brewed with Nathan

Customer ref: SBAA—Martin 4264 Bottling Session 2/11/23 House Bottling

(a) Richard's Scotch Ale



Beer Style
Pale Ale

Ingredients

Grains
Stewart Brewing Wort
600g Munich Malt
1kg Crystal Medium Malt
2kg Wheat Malt

Hops: Bittering
100g Challenger

Flavour and Aroma:
300g Challenger
50g Cascade

Yeast
Nottingham
O.G. 1.065

Brew Date: 29/9/23 Expected ABV 4.5%

Brewed by: John, Paul & Graeme Brewed with Nathan

Customer ref: SBAA—Martin 4264 Bottling Session 2/11/23 House Bottling

(b) Geoff's Pale Ale

Figure 6: The recipes of the two beers.

Within a few weeks Richard took ill and was not able to participate and a few months later following hospital treatment, Richard passed away. A sad loss to Jenny his wife and family, and also to the SBAA, as Richard was a valuable committee member and was responsible for the introduction of MOJO, a membership management system that has proved to be a great time saver.

With the passing of Richard, we invited Fergus Clark to make up our brewing team of four. Following discussions the brewing team agreed to dedicate the two beers to Richard and Geoff Palmer, the founder of the Scottish Brewing Archive when he was professor of brewing at Heriot-Watt University. As a result of this decision, Graeme agreed to design the two beer labels.

The day before we were due to brew, Fergus informed us he was ill and unable to attend, which was unfortunate, however we did phone Fergus on the day to seek his advice before we started.

Nathan, the brewer at Stewart's, did involve us at each stage of the process and provided advice when required.



Figure 7: The final product.



Figure 8: A display detailing the solar power generation at Stewart Brewing.

Paul prepared an article on our brewing experience that appeared in the SBAAs *Newsletter* in January 2024 ([1]). The following is an extract from that article that explains our involvement in the Beer Kitchen.

We put our ideas to Nathan and he offered us malts to taste with his opinions on how they would impact on the beer styles we were hoping to emulate. After this discussion the recipes were formulated in Stewart's brewing software and the necessary recipe sheet/grain bills produced. Some of the malts were already crushed, the rest we milled, and they were put in a muslin bag prior to being dunked into the brew kettle. The kettle had been pre-filled with water at strike temperature and so the process began. Water treatment was also formulated and added. After 30 minutes the steep was finished and after some pummeling and squeezing the bag and contents were removed. Nathan then added the necessary amount of Stewart's stock house wort to bring the volume up to the pre boil quantity and gravity.

Then it was on with the steam and all talk turned to hops. The hops were weighed out by the team and as soon as the boil started the bittering hops were added, followed later by the flavour and aroma additions. At the end of the boil the wort was cooled in a plate heat exchanger and then put into the fermentation vessels, where the yeast was added and then they were left to Stewart's tender loving care to ferment, followed by bottling.

Apart from enjoying the beers, it is worth pointing out that Stewart Brewing have installed solar panels which produces 60% of their electricity requirements (figure 8).

We did say that it would be good to tell a bit about the types of beer we aimed to produce. We settled on producing a Scotch Ale as this was a favourite of Richard's, and after a brief discussion with Steve Stewart, we also decided on a light lower strength beer which Geoff prefers.

Scotch Ale is today usually understood to be a Scottish strong ale, usually between 5–10% ABV with a rich sweet roasted malt flavour and only a hint of hops and has a dark ruby colour. Earlier versions of Scotch Ale in the 18th century were a major export from Scotland, especially to America, and in the 20th century a lot of it went to Belgium. Today there are several breweries that produce a typical Scotch Ale and the following are a few good examples.

- Traquair House Ale & Jacobite Ale
- Belhaven, Wee Heavy
- Stewart Brewing, St Giles
- Broughton, Old Jock
- Tennent's Scotch Ale

Table Beer was a type of beer brewed with less alcohol and was very popular in Scotland in the 1800s. As the name implies it was a good accompaniment with a meal. Brewers in Scotland had a good reputation for producing excellent Table Beers and became very popular in England and abroad. In the second half of the

19th century, they continued to be popular in Scotland and export markets, whereas London brewers had mostly abandoned it. However, towards the end of the 19th century it petered out in Scotland too. The last known William Younger & Co Table Beer is from 1898.

It was a good experience brewing the two different types of beer and Nathan made it the more enjoyable with his advice and involving us at each stage of the process, very much hands on.

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Figure 1: One of the earliest labels.

Happy 40th birthday to Old Jock

David McGowan

BROUGHTON BREWERY WAS founded in 1979 by David Younger from the Younger's of Alloa family and Peter Collins from Collins publishing.

The brewery itself was designed by the late Stirling Gardner who had been head brewer at Scottish & Newcastle, and my own involvement started in 2015, when I and three others became owners.

Among the earliest beers were Greenmantle, Merlin, and 40 years ago in 1984 the award winning beer Old Jock first appeared in bottles, initially in Scotland, quickly followed by the rest of the UK and then across the globe.

The beer retail landscape in 1984 looked very different from today, as 85% of beer sales were in pubs and the rest were spread across local shops, off-licence chains like Haddow's and supermarket chains like Fine Fare, Safeway, Co-op, and William Low.

At this time, Broughton's current head brewer Ian Smith was a relatively new recruit to the team, and today, Ian and his team are still using the same Porteus malt mill and open fermentation vessels to brew this much-loved beer.

There are a number of interesting stories around the naming of the beer. David Younger, the brewery's founder, had served in the military and "Jocks" was a nickname given to the Scottish soldiers who were renowned for their hardiness and strength.

However, there are a couple of interesting alternative stories surrounding the beer's name.



Figure 2: The current label in use today.

Greyfriars Bobby's master was Auld Jock and some of the early bottles featured a Border collie, which coincides with the story of a legendary Borders shepherd known as Old Jock.

As a further twist, David Younger, whose wife was expecting at the time, wanted to call one of his children Jock, but eventually settled for calling his latest brew Old Jock!

From a brewing perspective, Old Jock is a relatively straightforward “wee heavy”, using pale malt and roasted barley, with traditional Perle, First Gold and Fuggle hops, but the combination of the traditional brewing process, Scottish Borders water and Broughton's own yeast culture, produces a rich, complex beer, best described as a master-class in Scottish brewing.

As an aside, wee heavies are quite similar to the Belgian abbey beers and German doppelbocks, and on a recent trip to Munich I tried the Andechs brewery's Dunkel which is technically a lager, but shares the same maltiness and light fruit flavours.

At 6.7%, the majority of Old Jock's sales are in bottles, but it is also available in cask where it is a bit of a delicacy and very quickly flies out the door.

Among the first retailers to stock Old Jock were the Dundee-based retailer William Low (now part of Tesco) and the Co-op in Biggar, and both still proudly sell Old Jock to this day.

Broughton also has some new additions to the “Jock” family, with the introduction of Stout Jock, Highland Jock (mainly for export) and Wee Jock 80 shilling.



Figure 3: The branding has changed over the years.



Figure 4: The Jock family has been extended in recent years with new beers.

The addition of Wee Jock was driven by loyal Old Jock fans, who wanted a more sessionable beer for the pub, and as a result Ian and his team set about creating Wee Jock 80 shilling, which has become an award-winner in its own right.

The last 10 years have seen a surge in new beers and new styles, but Old Jock continues to win awards both domestically and internationally, including SIBA's Champion Beer of Scotland and CAMRA Scotland's Champion Strong Ale in 2023. At the time of writing, the beer's success in Scotland allows Old Jock to compete in both competition's national awards which take place in 2024.

Fast forward 40 years from the first brew, I wonder if the Broughton brewing team realised they were creating a beer that has legendary status and quite simply is "a master-class in Scottish brewing."

In winter 2024, to mark 40 years of Old Jock, Broughton Brewery will be introducing a luxury Speyside barrel aged edition.

The author is managing director of Broughton Brewery.

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Date	Ale	No. of Hops	Quarters	MALT			MASH TUN												COOPER																																				
				Quality	1st Quarter	2nd Quarter	3rd Quarter	1st Run	2nd Run	3rd Run	4th Run	5th Run	6th Run	7th Run	8th Run	9th Run	10th Run	11th Run	12th Run	13th Run	14th Run	15th Run	16th Run	17th Run	18th Run	19th Run	20th Run																												
1867																																																							
March 12	XII	353	30	10 B 20 11 B 25	147		65	25	3	190	185	150	140	110	1	12.68	65	120	110																																				

Cover: Broughton's Old Jock strong ale celebrates its fortieth anniversary this year and is more highly regarded than ever. Our cover shows a special edition oloroso sherry cask on sale at CAMRA's Glasgow Real Ale Festival in June.

Back cover: This year the SBAA made a substantial donation to University of Glasgow Archive Services to support cataloguing work. This means that the contents of the archive can now be listed down to the level of individual documents, so researchers no longer have to consult a physical catalogue in the search room.