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SCOTTISH BREWING ARCHIVE
ASSOCIATION**

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Writing for the Journal of the Scottish Brewing Archive Association

We welcome articles on any aspect of the Scottish brewing industry and these should be sent to the Journal Editor, Allan McLean at:

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SBAA Journal - Volume 16

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Editorial

Allan P. McLean introduces this year's articles, with an emphasis on variety

Raise Your Glass! exhibition visitors and others will be aware of the major contribution of Edinburgh to the story of beer. But exhibits also displayed information about the brewing heritage of other parts of Scotland, including Alloa and Glasgow.

We have featured Alloa in these pages in the past and are likely to do so again. We have also brought you information about brewing in Edinburgh and Glasgow. It is appropriate that in this edition of the SBAA Journal, there is further information about Glasgow's brewing heritage, plus encouragement to pay heed to some of the brewing story available through the University of Glasgow Archive Services.

There are particularly interesting reminiscences by Ivor Reid of his years at Tennent's, whetting readers' appetite for more in a second part that is scheduled to appear later. Continuing a Glasgow theme, Jim Lawrie, who is well known for his historical references to brewing further east in Scotland, here tells more of Glasgow's beer story, complete with a link to Edinburgh.

And of course, there is more about Edinburgh's connection to the often untold and too often little known heritage of brewing in Scotland. See the article on Edinburgh's association with a beery reincarnation from Ancient Egypt.

A life with Tennent's - Part one

Ivor Reid, who has recently retired, recalls some memories of his career.

I first met John Martin, now Chairman of the Scottish Brewing Archive Association, in 2010 when he came to Wellpark to help set up production finance following the acquisition of Tennent's by the C&C group. He was already smitten with the beer heritage bug and quickly spotted that I had more than 30 years at Tennent's. He started to "badger" me for an article for the SBAA. I had quite a busy role but promised him that it would be written "some day". Finally, the opportunity came late in 2015 when I left after 37 years' association with Wellpark.

The history of the company and the brewery was previously well-documented by others and, indeed, a summary appeared in the Autumn 2010 edition of the SBAA Journal ("A Celebration of Tennent's Lager" in Volume 9). Instead I have given my personal memories that are not intended to be a factual or definitive view, but a light-hearted chronological stroll, pausing to capture moments in a changing business and culture, sprinkled with brands and names that others might remember.

My earliest recollection of Tennent's Lager was a larger than life mural that was painted on to the gable-end of the Waverley Bar at the Junction of the Main Street and Dryburgh Road in Wishaw where my family had moved in the late 1950s. To an impressionable five-year-old, I had never seen such a large illustration (see Figure 1) and it made a lasting impression.



Figure 1. The artwork of the original mural which filled the gable end of Waverley Bar Wishaw



Figure 2. The Waverley Bar today still with a Tennent's Lager Promotion at £2 per pint.

Despite searching local archives I have been unable to obtain an actual picture from the period, however I have found an indication that illustrates exactly what the figure appeared like. A recent photograph (see Figure 2) of the same "gable-end" remarkably still carries a promotion for Tennent's Lager, where the beer is being promoted at a price that would actually be 40% cheaper in real terms than it would have been in 1960 (see Figure below).

My family were also involved in the licenced trade in Wishaw. My grandfather ran the Pavilion Bar at the "fit o' the toon" – it was a right old spit and sawdust place (I can remember playing with the fresh sawdust that was purchased for the floor!). The pub closed in the late 1960s. However, in the early days I must have been one of the youngest readers of the Scottish Licenced trade magazine. It was printed on high gloss paper making it much more glamorous than the standard newsprint of the day. Copies of this publication and items of point of sale material provided by the "travellers" (salesmen) were passed to me weekly and greeted with anticipation. Two such items became fixtures in my bedroom, a 10-inch

high "BabyCham" bambi and a self-adhesive plastic advert promoting "Carling Black Label lager.

It might seem strange today that these would be cherished items. However, in the infant days of STV and before the idea of a watershed for alcohol adverts on television, these brands, supported with catchy theme tunes, were as "cool" as you could get. (Keep these in mind as they appear later in my experiences.)

By the 1970s I was a teenager and had moved to nearby Motherwell, a place full of thirsty steelworkers and sizzling hot summers .To meet this demand, TCB (Tennent Caledonian Breweries) had no less than 10 managed houses within the immediate area and the only drink in town was Tennent's Lager on draught. Other lager brands, "Skol", "Harp" and "Norseman" (from Usher Vaux) in particular, were actively avoided.

My local was the Electric Bar. It was always busy. Indeed it was full to capacity when a 26" colour TV set arrived in 1974 to allow customers to follow Scotland's progress in the World Cup. I was regularly in a round of six that consisted of five pints of Tennent's lager "two from the top tap and three from the bottom tap" and a bottle of Piper Export, also brewed by TCB, for the sixth member of our group. It was an accepted practice of the time that the locals had a strong preference for their lager to be from the top or bottom founts at the extreme ends of the bar. It was only after I joined the brewing industry that I really understood this phenomenon (see later).

As the end of the 1970s approached I was working as an analytical chemist with CPC (UK) Ltd. Consumers Foods Division based in Paisley making Knorr Soup, Brown & Polson Cornflour and Hellmanns Mayonnaise to list a few, when I spotted a job vacancy advertised in The Herald: "Assistant Chemist with modern analytical skills required at Tennent's Wellpark Brewery in Glasgow".

I spent most of my income on liquids, petrol was 76p a gallon and Tennent's Lager had passed the 30p pint mark, so travelling a shorter distance to help make Tennent's Lager was a no-brainer! I must admit that during the various interviews I had for the post I was not impressed with the old-fashioned management style or the state of the brewery which looked tired compared with the food production environment that I was

then working in. I even told my mates that if I was offered the job I would not take it.

Then I received an offer to start on 11 September 1978 at £4,000 per annum plus bonuses – a whopping £450 more than I was earning. As a result, any principles I had were put aside and I joined Wellpark Brewery.

In 1978 TCB was wholly owned by Bass Charrington who also ran 12 operational breweries within the UK (see Part 2 next year). This included the two Scottish Breweries at Wellpark, Glasgow, and Heriot, Edinburgh. These two Scottish breweries both produced Tennent's Lager and a range of local and national brands [see appendix] with a combined output in excess of 1.5 million barrels. I had joined the Quality Control department at Wellpark, at that time comprising 23 staff with an average age of 26. The equivalent today numbers fewer than ten people with a significantly different age profile.

Working under the QA Manager, Mr H.A. Freeland and Stuart Steele, the lab manager, the structure allowed for interesting work and career progression.

Indeed from this lab generation emerged future Head Brewers, General Managers and, in the case of Bill Simpson, an entrepreneur founding Cara and FlavouractiV Technologies. There was of course a lot of fun and drinking involved. One of the characters was the late Davie S. Johnstone (affectional known as "shaky" to differentiate him from D.I.H. Johnstone, who was at one time the Head Brewer).

"Shaky" would be known to anyone who worked at Wellpark at any time across the four decades from the Sixties. On my arrival, Davie immediately explained the after-work drinking culture and gave me this example from the early 70s when the lab acquired a keg of Project X, a draught keg project, light in colour, low in bitterness and high in alcohol. After a good "session" they adjourned to Davie's flat in a nearby Glasgow tenement where he proceeded to fall through his television set! The product in question became BREAKER MALT LIQUOR launched in 1973 with an ABV of 4.8%. The easy-drinking draught format proved too strong for the general public where quantity rather than quality was the objective before last orders were called in pubs each evening. Breaker did survive in small-pack format and significant quantities were exclusively produced at

Wellpark for the UK market right up to 2001 when Coors took brand ownership.

Breaker (see Figure 3) was one of several brands that you would not have naturally associated with Wellpark. I did not, and there were others. Although Tennent's Lager typically accounted for more than 70% of the plant's output other brands took up a disproportionate amount of time and resource in the decades ahead. Barbican was a non-alcoholic lager, produced on site using vacuum distillation, bottled and canned for Saudi Arabia. Latterly it was tankered in concentrate format to Japan. Similarly, Export Bass Pale Ale (EBPA) was brewed, bottled and kegged in significant quantities for more than 25 export markets, mainly for individual States in the USA which all had unique labelling requirements.

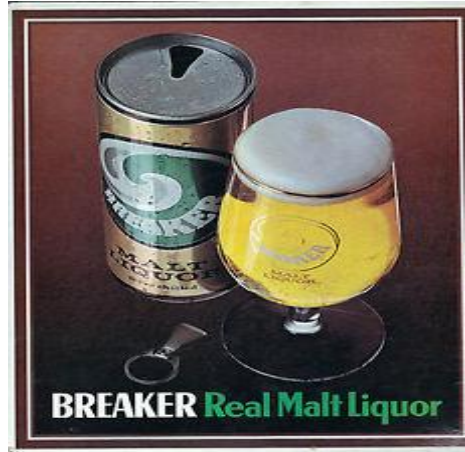


Figure 3. One of several non-Tennent brands brewed and packaged at Wellpark - note the ring pull

Another brand that I had not thought about since I had the "Hi Mabel Black Label" sticker in my bedroom 20 years earlier was Carling. In 1978 it was the company's biggest lager brand but I did not understand why we had not seen it in Scotland since the early sixties. Davie, as usual, could give me a full explanation, or at least his version. Carling Black Label Lager had been introduced into Britain under a franchise arrangement via the Hope and Anchor Brewery in Sheffield in the 50s, where, like Glasgow, lager became popular with those working close to iron and steel furnaces due to its refreshing properties.

Eventually both Hope & Anchor (Carling) and Wellpark (Tennent's) Breweries were all part of the Bass Charrington empire and the desire was for a single national lager brand to rival Skol from Allied Breweries. However the Scottish public rejected what was perceived as an English

lager and Tennent's would prevail, resulting in a two-tier lager strategy of Carling for England and Wales but Tennent's for Scotland and Northern Ireland.

During the early 1960s the Wellpark site had been visited by the Black Label brand owners from North America. Davie had met them and often told me they were gangsters, using a Jimmy Cagney accent to describe their conversations. I found this amusing. Years later I discovered that the parent, Carling O'Keefe Brewing from Canada, had been active "exporters" to the United States during Prohibition. So maybe Davie's story had provenance.



Figure 4. Note the emphasis on the “Black Label” present on the early branding, by 1998 the name was dropped and Carling Lager was the UKs biggest beer brand with Wellpark brewing & canning significant quantities for England and Wales

Although Carling and Tennent's were marketed differently, in the early 80s there was a concerted effort to have the lagers technically "matched". However, this was eventually abandoned and the focus moved to have Carling matched across the English brewing locations and Tennent's concentrated on a "match" between the lager brewed at Wellpark and Heriot.

This match of Tennent's Lager between the two sites was a contentious and emotional issue. Heriot had the tank-beer line that implied that all high-volume accounts in Scotland, like The Horse Shoe Bar in Glasgow (which had seven five-barrel tanks replenished up to three times per week) were actually supplied with Tennent's Lager brewed in Edinburgh. This explained the mysterious top and bottom tap issue I had experienced in the Electric Bar. During the mid-1970s wildcat strikes by draymen made tank-beer supply particularly vulnerable, therefore the Electric Bar opened a separate keg account to ensure two sources of lager and buffer supply in case of strikes. The top taps were tank lager (Heriot) and the bottom taps

keg lager (Wellpark) - I would always like to think my loyalty was with Wellpark but I honestly could not be sure where my preference lay in those days.

Although I had been employed as an analytical chemist with skills in modern methods I was surprised that many key measurements within the brewing industry still relied on methodology that was centuries old, from long before the age of digital density meters, not introduced until the 80s.

The gravity bottle was king. The most important analysis was Original Gravity (OG) which was the main indicator of a beer's strength and was actual declared on packaging labelling before the conversion to the more meaningful and current % Alcohol by Volume. The quick method for determining OG required a beer density determination using the aforementioned gravity bottle to obtain the Present Gravity (PG) and a refractive index from an optical refractometer reading. Armed with these two pieces of information came the tricky bit. This involved a wallchart the size of a door with three vertical scaled lines. Using a thin piece of string you would place the PG result on the left hand scale and the refractive index on the right hand scale and you would have to position your head to see where the string intersected the centre line to obtain the OG - I was almost six feet tall and was at full stretch - almost impossible for smaller technicians. The OG was particularly important with the onset of high-gravity brewing in the 1970s and placed considerable pressure on the filter

I had shift responsibility for the lab staff and one day one of the younger female technicians came to me in tears. She had just been given a "bollocking" from a shift brewer who said all five packaging lines were going off and it was her fault for not providing the OGs. He had demanded an explanation. Keen to support her, I asked if she had given an explanation. She had: "The string broke!"

Before I leave those early experiences, here are just two examples of how the world has changed. Firstly the brewery had all its services and trades in house, including canteen, plumbers, joiner's shop and the painting squad. The latter comprised of a foreman, a couple of tradesman and a lovely bloke, "big Arthur", who was the painter's labourer. He was always accompanied by large well-worn two-gallon tin of paint. The painters came to wash down the laboratory's Formica walls and its windows and were there for two weeks. Initially the length of time involved puzzled me.

However, it was the easy access to drink that made a prolonged stay in the lab attractive. Access to drink was more of a problem for the squad when it was out in the plant. Their solution was straight out of *The Great Escape*. One night I caught a glimpse of the interior of the aforementioned paint tin. It was spotless and contained a *Penthouse* magazine and two cans of Tennent's Super Lager. At the other end of the business, management were getting into personalised reward and recognition. On passing my associate brewing exam I received a letter from the Chairman of Bass Brewing J.R.Leachman (an ex-military man).His secretary had typed up the letter and had left the top and tail blank for him to personalise. It read "Dear Reid congratulations on your recent success".

I particularly enjoyed the early to mid 1980s at Tennent's. The company was completely vertically integrated and I had the opportunities to work on issues at the maltings based at Alloa, the Glasgow and Edinburgh breweries and out in the trade.

During this time I published a couple of technical papers. One was "The Introduction of Total In -Pack oxygen TIPO" which, with the assistance of Tom Hodgson at S&N, became the Institute of Brewing recommended method for the control of oxygen (a beer spoiler) in cans and bottles. I also studied part-time for a management qualification and as part of the course work produced a report "An evaluation of Quality Control in a Modern Brewery". This gave a detailed insight into the operation at Wellpark in the early 80s. Thanks to John Martin, a copy is now in the Scottish Brewing Archive should future generations want to reflect or research.

One experience probably sums up the changing society and standards of the time. One November Friday afternoon I received a call from Brian Head (TCB Trade Technical Service Manager) who asked if I could urgently visit a high-volume account in Cumnock, Ayrshire . We were at risk of losing this account to S&N if we failed to immediately resolve their perceived head quality issue with Tennent's Lager.

A TCB Technical Adviser and myself arrived at the Cumnock Working Men's Club around 5pm. It was a dark dirty night. When we entered, the bright fluorescent lights caused partial blindness. When my eyes did regain their focus I was staggered to see at least a hundred people (Margaret Thatcher had closed the pit earlier that year and there was not much else to do in Cumnock) fall silent and stare because "the man from

the brewery" had arrived. After being introduced to the bar manager and committee I nervously poured a pint of Tennent's lager. To my delight it looked perfect, crystal clear with a tight compact creamy head. With new found confidence I declared "tell me what's wrong with that?" The reply was quick "What's wrong wi' that son? It's f***ing deid". Heriot-Watt had never prepared me for this.

The issue was that there was no effervescence (bubbles) emerging from the liquid and it looked dead. Totally unacceptable to experienced Tennent's Lager drinkers in the audience. The root cause was in a change to environmental health policy, where the time-honoured two-sink glass washing method was outlawed and had been recently replaced by glass-washing machines. The net result was beer glasses in the Scottish trade had never been so clean. The technical problem was that small nucleation sites that allowed CO2 bubbles to form were also eliminated. The solution was ingenious. Our glass supplier etched a rough surface to the base of the pint glass allowing the effervescence to return, a technique adopted by others and now standard practice today.

Part 2 of these memoirs is planned for the next volume of the Journal, including Tennent's Lager's Finest Hour, Life With Bass, Belgians and Brazilians.

Meantime, this Appendix lists brands that came from Wellpark and Heriot in 1978, those in italics being concentrated on Heriot:

Tennent's Lager, Tennent's Export Lager, Tennent's Super Lager, Tennent's Stout, Sweetheart Stout, *Tennent's Light 60/-*, Bass Special, Bass Export, *Guards Heavy*, *Piper Export*, Breaker Malt Liquor, *Hemeling Lite*, *Fowlers Wee Heavy*.

The Scottish Brewing Archive and King Tut's beer

John Martin discusses the unusual origins of a limited edition beer

Introduction

Tutankhamun Ale is the first in a series of articles designed to highlight some of the content of the Scottish Brewing Archive and more importantly to tell the story behind each item selected.

As members of the Scottish Brewing Archive Association, I do not think that many of us are aware of the content of the archive to any degree and hopefully this will go some way to making it better known and encourage more people to use the facilities at the University of Glasgow Archive Services when conducting research, or just for interest.

Most of the information in the Raise Your Glass! exhibition came from the archive and much more remains to be investigated.

To become more familiar with the Scottish Brewing Archive content, please visit the University of Glasgow Archive Services website: http://www.gla.ac.uk/media/media_328078_en.pdf

The website has seen recent improvements and now contains details of:

Books

Records by Brewery

Artefacts

To visit the archive at Thurso Street in Glasgow it is necessary to book in advance and to mention the reason for your visit. Alternatively, contact myself by phone or e-mail and I can accompany you if you wish.

(0131 441 7718 or martin.j7@sky.com)

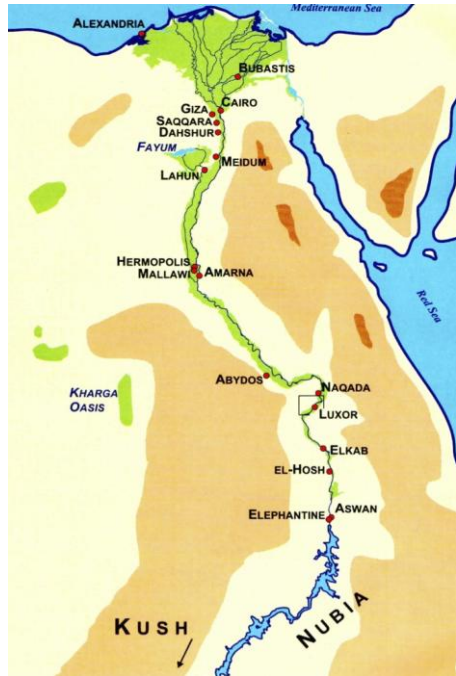
Tutankhamun Ale

A bottle of this beer was donated to the Scottish Brewing Archive by Scottish & Newcastle and with it the story of why it came about. The origins of beer can be traced back 4,000 years to Mesopotamia, Babylon and Ancient Egypt.

Beer was regarded as a food in Ancient Egypt, along with bread, and was the staple drink of both the poor and the very wealthy. It was offered to the gods and placed in tombs of the dead. Beer was so important in Egypt that it was used as a currency to pay slaves, tradesmen, priests and public officials and was also used as a medical prescription.

Now fast forward to 1990 when the Egyptian Exploration Society and Cambridge University asked Scottish & Newcastle Breweries to assist them in their research. After six years of archeological digs and botanical research in Egypt, S&N helped by producing a beer that was given the name, Tutankhamun Ale.

The archaeological digs took place at the ancient city of El-Amarna (see Figure right), built by Pharaoh Akhenaten and Nefertiti his queen in the 14th century BC. Queen Nefertiti was one of the most powerful women to have ruled and her husband went to great lengths to demonstrate that she should be considered as his equal.



The initial research for the late 20th century re-creation was based on sediment from jars found in the brewery housed in the Sun Temple of Nefertiti.

As a result of Egypt's arid desert, plant remains and traces of prepared food are well preserved. Therefore it was possible to make a detailed study of ancient beer residues and of the by-products generated in beer production.

The other areas of research were in tombs, where food offerings were placed for the afterlife. Researchers also set out to find information about

the remains of food found in the debris of ancient settlements, where people lived and ate. The study and interpretation of hieroglyphics resulted in determining that the symbol was used in words associated with beer.

It is reasonable to assume that most cereal-based residues that originally had high water content were derived from brewing. As a result of this research over several years, beer and bread were confirmed as the prime cereal food products in Ancient Egypt. The research team examined the residue of beer dregs left in excavated jars and swept the floors of the brewing area to find seeds from the plants that were used. After careful examination of the samples taken, whole grain, chaff and bran shreds, both barley and emmer wheat were identified. As a result of these findings, the botanists at Cambridge University grew ancient-style emmer wheat. They collected material in sufficient quantities for S&N to brew the beer.

Another discovery when examining the residues was that it contained heavily channeled starch granules, indicating extensive enzyme attack during germination, together with pristine-looking starch. This suggests that ancient Egyptian beer may have been made with both malt and un-sprouted grain. This means that the grain was treated in different ways before being mixed together for producing beer. Such a mixture would be a good way to brew if the temperature could not be closely regulated, unlike beer production today.

Today the main dry raw material used in brewing beer is malt. To begin with barley is converted to malt by encouraging germination and then after a few days, stopping the process by applying heat. There is evidence in the ancient residues, together with rare finds of sprouted grain, to show that the malting process was indeed a basic part of the ancient Egyptian brewing procedures. Some Egyptologists have proposed that a particular word in the ancient Egyptian lexicon, pronounced "beshaw", means malt.

Another conclusion reached at that time was that there was no evidence of dates in the ancient residues that were recovered. Date fruits may have been added in some types of beer, but there is no evidence to show that this was a standard ingredient. Other fruits and spices may well have been added on occasions.

After the beer was brewed and bottled by S&N, the next step was to decide what to call the beer. As the brewhouse was discovered in the Sun Temple of Queen Nefertitti, who was Tutankhamun's stepmother, it was agreed to name the beer Tutankhamun Ale. Later it became known simply as King Tut's beer.

In 1996 a thousand bottles were produced and sold in Harrod's in London, after the Egyptian-born owner Mohammed al-Fayed had agreed to sell the beer, with the proceeds going to the Egyptian Exploration Society. Each bottle was sold for £50, although the numbered bottles were snapped up in just two days with the first fetching £5,000, earning it a place in the Guinness Book of Records. This project lasted six years and with it ended one of the great detective stories and one I am sure that Sherlock Holmes would have been proud of.



Men of brewing in Glasgow: the Dawson brothers

Jim Lawrie describes how William and Patrick Dawson left their mark on Glasgow's brewing history. Usually associated with East Lothian, his subject here is in the west of Scotland.

Introduction

Throughout the 1860s Govan-born William Dawson and his older brother Patrick had been living in various lodging houses in Glasgow. During this period their widowed father Patrick Dawson had left Glasgow to work and live for a number of years at Newton in Makerfield in Lancashire. His younger children were there too.

In 1873 Patrick Dawson returned to Glasgow so that he could be re-united with the two older sons who had remained in Glasgow. The Dawsons then took up residence at No. 10 India Street in Anderston. The head of the household was retired distiller Patrick Dawson who had been born in Ireland around 1791. He lived in India Street with his eldest son William and the youngest of his eight children - Michael D Dawson. William and Michael's other siblings were their sisters Christian, Rebecca and Frances and brothers John, Patrick and James.

The following year in 1874 William and his younger brother Michael leased a commercial property at No.60 Bishop Street, a little north of Anderston Cross. They established a small brewery there and called it the Anderston Brewery. This was likely to have been the site of the former John Cowan & Co's brewery in Bishop Street in the early 1800s. Neither of these is to be confused with the original Anderston Brewery established more than 100 years earlier by Murdoch Warroch & Co., brewers in 1762 - usually referred to as the "Great Brewery in Anderston".

The Anderston Brewery

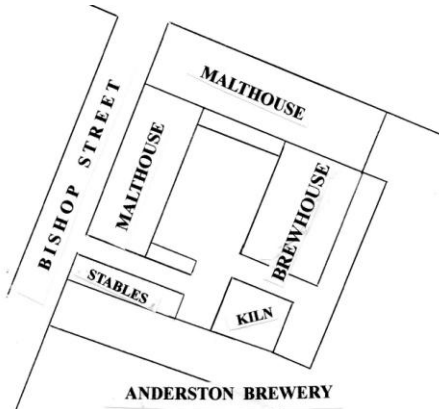
The Dawson brothers' new Anderston Brewery was located half-way up Bishop Street (going north) on the east side. There were two licensed premises on the same side of the street with other industrial premises to the west and to the south. Bishop Street in those days extended northwards from what was then Anderston Cross and was parallel with Pitt Street.

There is little left of Bishop Street today. As a result of the creation of the Anderston Cross Interchange only about one-fifth of Bishop Street remains (see Figure right). It is no longer an important industrial part of Anderston but is a small, nondescript cul-de-sac that extends off Pitt Street and accommodates the butt-end of two large buildings, one of which is the Hilton Hotel.



The Dawson family were not new to the Anderston area. Almost 60 years earlier in 1817 William and Michael's father Patrick Dawson was a partner of Dawson & Mitchell, distillers, at the Old Canal Basin until 1821 and later that partnership was distilling at No.57 Bishop Street until 1830. The distilling company at No.57 became John Mitchell & Co. and Patrick Dawson worked as a distiller for Mitchells until 1860, at which time he resided at No. 20 India Street.

In the mid-1870s William and Michael Dawson expanded the brewery encompassing all of the properties at 60 to 66 Bishop Street (see Figure right) . There was a narrow single entrance for dray carts leading to a central courtyard with stables, a brewing plant, kilnhouse and two malshouses.



In 1878 the Dawson partnership was dissolved and Michael Dawson left the Anderston Brewery and the city of Glasgow and moved to Violet Bank in Mansionhouse Road in Langside. Michael's older brother William Dawson continued to operate the business at Bishop Street in Anderston

on his own account. William moved from his private residence in India Street to 79 Gloucester Place off Hill Street in Garnethill with his father Patrick.

The Clydesdale Brewery

In 1879 Michael Dawson re-appeared on the brewing scene, having established a small brewery in Dundas Lane, off 33 Clarence Street in Rutherglen. His new brewing business was called the Clydesdale Brewery and his signature beer was Dawson's XXX Stout. After six years of brewing in Rutherglen, Michael Dawson closed his operations there and in 1885 re-located to Glasgow and opened a bigger brewery in Govanhill at the north-west end of Victoria Road at Nos. 44-50.

An advertisement for the Clydesdale Brewery published in the Haddingtonshire Courier in April 1891

THE CLYDESDALE BREWERY

Invites the public to judge for themselves

DAWSON'S XXX STOUT and BITTER ALE

ONLY REQUIRE TO BE TASTED TO PROVE THEIR SUPERIORITY

"CITY ANALYST'S LABORATORY.

38 BATH STREET, GLASGOW."

"I have made a careful chemical analysis of a sample of stout made by M D Dawson & Co., Clydesdale Brewery, Glasgow. This stout is of the highest quality and strength and is evidently made from the best materials. It is fresh and full in the taste and in excellent condition."

Highly recommended by many medical men as being nutritious

To be had at hotels and all the principal licensed grocers and spirit merchants.

M. D. DAWSON & Co.,

CLYDESDALE BREWERY, GLASGOW

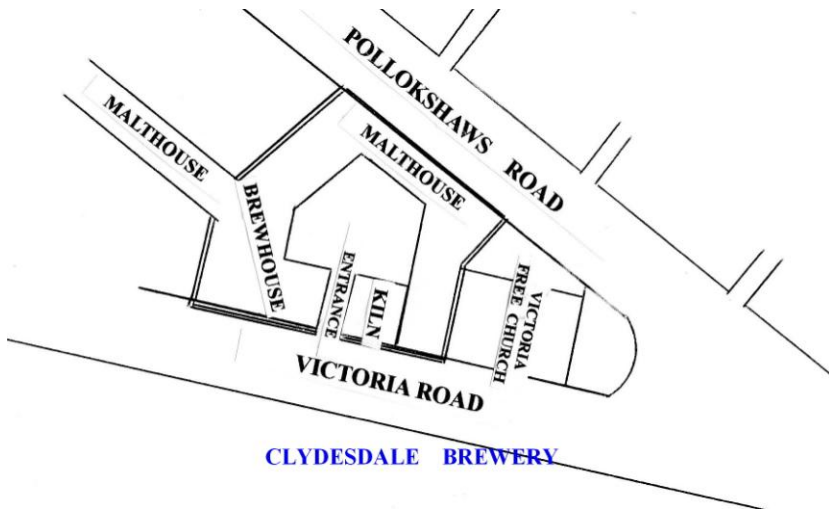
To be had in Haddington at :-

Mr McNeil, Sidegate Street

Mr Robert Stewart, High Street,

Mr Goodall, Nungate.

Victoria Road ran northwards from the entrance to Queens Park. The sole entrance to the site led into a central courtyard with large malshouses, a kiln, and a brewhouse forming a pentagonal shape. Michael Dawson retained his brewery trademark the "Clydesdale Brewery".



By 1895 Michael decided that he had had enough of brewing and left the Clydesdale Brewery (see Figure above). He subsequently worked as a wholesale beer, wine and spirit merchant with Sinclair Doig & Co. who were at 26 Anderston Quay and later at 119 Cheapside Street. This firm also acted as agents for the Simson & MacPherson Brewery in Edinburgh. Michael was then resident in Glasgow at 182 West George Street and he tenanted an office at 12 Waterloo Street.

The Tonbur Brewery

The new managing director of the Clydesdale Brewery was Ayrshire-born John Cummock, senior, a former neighbour of Michael Dawson in Langside. Cummock and his wife Ellen had back in 1880 been manufacturing and dispensing chemists at 69 Victoria Road in Govanhill and in the mid-1880s were operating solely as manufacturing chemists at 17 Kirk Street in the Gorbals.

In the early 1890s Cummock was a manufacturing chemist at the Premier Chemical Works at 45 Ropework Lane off Howard Street in the Bridgegate.

John Cummock changed the name of the brewery to the Tonbur Brewery - Tonbur was "Burton" with the syllables reversed. It was announced that they were then "brewers of Tonbur non-alcoholic ale and Tonbur non-alcoholic stout". When the brewery was partly re-built and enlarged in

1896 the western most side of the brewery backed onto Pollokshaws Road at Nos. 327 and 329. The north end of the brewery was immediately adjacent to the Victoria Free Church and church hall.

The production of non-alcoholic beers met with limited success and by 1900 the company reverted to the brewing of traditional porters and stouts. The 'Tonbur' name disappeared forever and John Cummock returned to using the previous brewery name. From around 1900 the Clydesdale Brewery appointed Saltcoats-born John Cummock, junior, as assistant brewer. The brewing business staggered on only for a few more years and closed around 1907.

Following the brewery closure John Cummock, junior, continued to operate the family's tenanted Premier Chemical Works at 45 Ropework Lane, off Howard Street. The latter was a warehouse and their other premises at No.64 Ropework Lane was a storage yard and shed. Cummock then described himself as a "manufacturer of coffee essence and fruit wines".

Some years after the Clydesdale Brewery closed the whole of this site including the Free Church and church hall were demolished. This site is now called Butterfield Place. William Dawson's Anderston Brewery continued to brew until around 1913. Following the closure of the brewery the premises at 60-66 Bishop Street became R Morrison & Co's Saint Mungo Paint Works.

The Tureen Street breweries of Glasgow

Jim Lawrie highlights how one small street was home to four breweries over time.

Tureen Street

Tureen Street is one of the many Glasgow street names that have disappeared over the years, although it was still in existence in the late twentieth century. Tureen Street was named after a Frenchman named Bagnal who operated a pottery there in the eighteenth century. His speciality was the manufacture of tureen dishes for soups and stews. Tureen Street extended in a southwards direction from the Gallowgate and ended at King Street in the Calton district of Glasgow.

In the nineteenth century Tureen Street was a relatively short street but it accommodated numerous industrial buildings, most of which were located on the east side of the street. There were four breweries there between 1824 and 1868.

No.8 Tureen Street - Bryson's Brewery (1824 - 1827)

The earliest of the four breweries to be established was William Bryson's Brewery at No.8 Tureen Street. It was founded in 1824 and was in existence until 1827. After the brewery closed Bryson was working as a self-employed merchant in the Drygate area.

No.21 Tureen Street - Dickson & Stewart's Brewery (1828 - 1838)

In the 1820s James Dickson had been operating as a spirit merchant from his home address at 82 Great Hamilton Street (located between St Mungo's Lane and Barrowfield Road). With effect from 1828 he was the senior partner in a new enterprise called Dickson & Stewart's Brewery at No.21. This partnership was short-lived and from 1829 James Dickson was brewing at No. 21 on his own account and did so for another seven years until 1836. At that time he described himself as a "distiller and brewer". Dickson ceased both of these occupations around 1837. He continued to work from 21 Tureen Street under the name of J & J Dickson, merchants, but only until 1838.

No.29 Tureen Street - Gibson & Ricketts' Brewery (1865 - 1868)

The two senior partners of Gibson & Ricketts' Brewery were James Gibson

who was resident at 146 Duke Street and Robert Ricketts who resided at 7 Somerville Place (part of Monteith Row). James Gibson's family had been operating as wine and spirit merchants for many years. James chose an unlikely business partner for brewing purposes in the form of Ayrshire-born Robert Ricketts who had been employed as a power loom tinter.

Their Gibson & Ricketts' Brewery was established in 1865 at No.29 Tureen Street. This business arrangement lasted barely a year. Some time during 1866 the brewery was trading under the name of James Gibson's Brewery. It would appear that this brewery closed in early 1868.

No. 35 Tureen Street - Steel's Brewery (1835 - 1848)

In 1835 Glasgow-born Thomas Steel, a former corn factor and accountant at 22 Mitchell Street, established Steel's Tureen Street Brewery at No.35. (Thomas Steel had previously been an assistant brewer for a short time at the Clyde Brewery in Commercial Road in the Hutchesontown part of the Gorbals.)

A father of seven children Thomas Steel trained two of his sons in all of the skills of malting and brewing. James was Thomas' eldest son and William his third-eldest. Both sons were to become successful and reputable brewers in their own right. Following Thomas Steel's untimely death in 1846, the brewery continued to be run by his two sons until 1848.

James Steel subsequently left Tureen Street and created a completely new brewing enterprise that he called the Sydney Street Brewery. This was located at 41 Sydney Street in the Gallowgate. James remained there for five years before moving in 1853 to acquire the long-established Greenhead Brewery. The latter had been in the hands of the Struthers family. Robert Struthers, the first Provost of Calton, had his premises at Blackfaulds Place, near 80 Canning Street.

James also purchased the Craighend Brewery in Edinburgh in 1858. Before joining his father's Tureen Street Brewery, James Steel trained as an engineer and he invented the Steel Masher used in the brewing industry. He also co-invented the Steel-MacInnes brake for railway carriages. In 1865, James went into partnership with George E. Coulson and set up a new brewing company under the name of Steel Coulson & Co. They subsequently purchased the Croft-An-Righ Brewery in Edinburgh, close to the Palace of Holyroodhouse.

In his later years after he retired from brewing James became a councillor in Glasgow. Following his death on 10 November 1891 aged 72 years, at 99 South Portland Street a tribute was paid to him by the then Glasgow Provost John Muir in the Glasgow Herald. (The third-eldest son William left Glasgow in 1858 and flourished at the West Barns Brewery in East Lothian, near Belhaven, for around 25 years.)

Follow-up needed after success of Raise Your Glass!

Allan McLean assesses the impact of the 'Raise your glass!' exhibition mounted by Brewing Heritage Scotland.

A strong case has been made for a long-term exhibition to promote interest in Scotland's great brewing heritage.

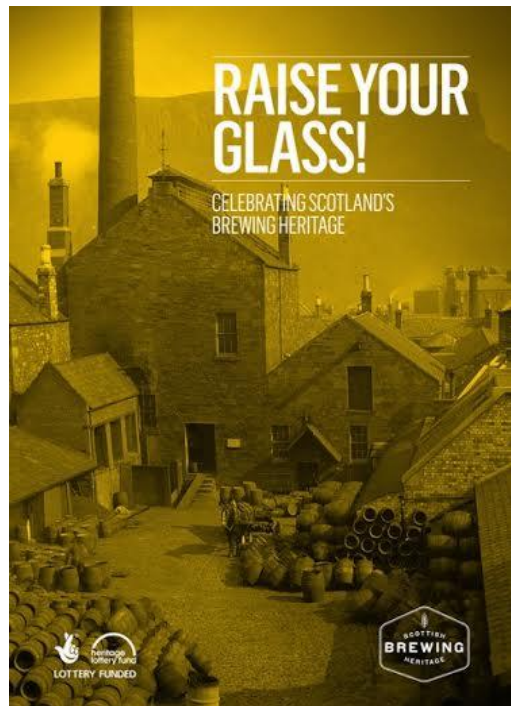
The fact that there is interest in the previously untold story of one of Scotland's most significant industries was confirmed during an initial exhibition at the Edinburgh Central Library in October 2015 and then in a more significant exhibition at the Museum of Edinburgh in 2016, from 5 March to 25 June. The Raise Your Glass! events also proved that there are sufficient artefacts and information to constitute a longer term museum display (see Figure below).

Visitors delivered positive reactions. Many entries in the visitors' book at the Museum of Edinburgh were full of praise. Several also suggested that a longer-term display would be fully justified.

"I love beer and this room is the best," commented one visitor. "Highly informative and extremely well displayed. Splendid!" encouraged another. "V. interesting. Would like to see a lot more," noted another person.

"Fantastic stuff!" said one. "An excellent display of the Scottish beer legacy" said another. Others found it "very nice" and "very interesting". One person commented:

"Excellent, long overdue in the city of breweries. Now we're thirsty."



The welcoming reactions were just what the beer heritage enthusiasts behind "Raise Your Glass!" wanted.

A longer term display was always something that our associated not-for-profit community interest company Brewing Heritage Scotland aimed to achieve. Initially, what better way to prepare for such a prospect but temporary exhibitions demonstrating what could be done.

In this, there was considerable help available. Artefacts and copies of documents and beer labels and beer mats came from committee members of the Scottish Brewing Archive Association, from the University of Glasgow Archive Services and from the City of Edinburgh Council. Essential cash came from several organisations and companies and particularly from the Heritage Lottery Fund.

The HLF tops the list of supporting organisations. But credit should also be given to the

Institute of Brewing and Distilling (IBD),
Scottish Brewing Archive Association (SBAA),
University of Glasgow Archive Services (UGAS),
Campaign for Real Ale (CAMRA),
Tennent Caledonian Breweries UK Ltd,
The Belhaven Group,
Inveralmond Brewery Limited,
Greene King plc,
McEwan's Beer Company,
Stewart Brewing,
Labologists Society, and
National Library of Scotland.

The dream was realised by Edinburgh-based creative agency 442 Design, whose expertise in mounting heritage displays proved invaluable.

Holding the main exhibition, with the support of the Heritage Lottery Fund, in the Museum of Edinburgh on the Canongate gave the opportunity to remind people that the Scottish Parliament at nearby Holyrood is in an area once renowned all over the world for the production of beer.

The William Younger company, part of Scottish Brewers from 1931 and Scottish & Newcastle (S&N) from 1960, once brewed on the site now occupied by the Scottish Parliament. S&N established its headquarters for several years at the same location (see Figure below).



Memories were revived of a time when that whole area of Edinburgh was full of breweries. The exhibition celebrated Scotland's brewing industry, so other parts of the country besides Edinburgh were also featured, notably Glasgow and Alloa. There was also a reminder of brewing elsewhere, including in Falkirk.

There was much about Scottish brewing in general, as well as information about breweries in the Canongate area and the aquifer, from which they tapped their essential water, still under the feet of museum visitors. As well as the story of William Younger and the brewing dynasty he founded in Edinburgh, there was information about Hugh Tennent and the fantastic job he did in Glasgow with the family concern, J & R Tennent's at the Wellpark Brewery.

As well as facts about brewing in the biggest cities, one interesting section was devoted to Alloa, a relatively small town whose contribution to

Scottish brewing was acknowledged as "very significant". This part of the display featured the Alloa Brewery of Archibald Arrol & Sons, the Townhead Brewery of Blair & Co, the Shore Brewery of James Calder & Co (Brewers) Ltd, the Mills Brewery of Robert Henderson & Co, the Forth Brewery (at Cambus) of Robert Knox, the Thistle Brewery of Maclay & Co, the Bass Crest Brewery of Meiklejohn's Brewery Ltd, the Meadow and Candlerigg breweries of George Younger & Sons and the Caponcroft Brewery of John Thomson.

As well as information about Alloa brewing itself, the exhibition also acknowledged the role in Edinburgh brewing of two brewers born in Alloa – Robert Younger and, of course, William McEwan (whose personal contribution to Edinburgh was immense and lasting).

Many visitors who arrived for the beer heritage exhibition were also fascinated by other excellent displays in the Museum of Edinburgh, a location well worth visiting in its own right. Among items of interest is the Trotter Tankard of 1765, possibly the most spectacular surviving work of William Crow, a master goldsmith of Canongate. Engraved with the arms of Trotter of Mortonhall (Edinburgh) and Chartherhall in Berwickshire, this is a fine example of a tankard of a kind that was usually intended for the drinking of ale.

John Martin, chairman of the SBAA and a director of the separate but associated Brewing Heritage Scotland, pointed out that the Museum of Edinburgh is on a site once surrounded by breweries, which were established to draw on underground water supplies within an area known to brewers as "the Charmed Circle".

"Edinburgh was once a major centre for beer production with dozens of breweries. The city's international reputation is continued to this day by some brewers and by Heriot-Watt University, a key centre for the training of brewers and distillers and for research in brewing and distilling," he added.

This was a theme picked up at the formal opening of the Museum of Edinburgh event by Councillor Richard Lewis, Culture and Sport Convener of the City of Edinburgh Council, who said: "Brewing is one of the Capital's oldest industries and it's incredible to think the trade hasn't been celebrated with its own exhibition in Edinburgh before. 'Raise your

Glass' will take visitors back to the days of Auld Reekie, when Edinburgh had no less than 35 breweries churning out a haze of smoke at the industry's peak in the 20th century. With a display of original brewing artefacts and advertisements and a series of talks and tours, it will document the brewing giants of the trade's past and how the future of the industry now lies in the hands of Edinburgh's micro-breweries."

The Museum of Edinburgh event was formally declared open by a long-standing member of the SBAA, Prof Sir Geoff Palmer OBE, a Professor Emeritus in the School of Life Sciences at Heriot-Watt University. He recalled his role in saving items that formed the basis of the Scottish Brewing Archive in Edinburgh more than 30 years ago.

As well as artefacts and documents celebrating Scotland's long brewing heritage, there were also audio-visual contributions from the Caledonian Brewery, the last functioning example of the Victorian breweries that once dominated the Edinburgh brewing scene.

Linked with the exhibition, John Martin delivered talks at the museum on beer heritage and organised walks around the Canongate area where visitors were impressed to see and hear about the role of brewing at the very sites where history happened.

And there were some of the voices of people closely involved in brewing to bring the heritage to life with their comments recorded by Rosalind Gibb. It is hoped that this oral history will form part of the legacy of the work this year and last of Brewing Heritage Scotland. In this, there has been welcome help from the Living Memory Association also.

Back issues

Back issues of the journal are available from 13 Park Place, Stirling, FK7 9JR

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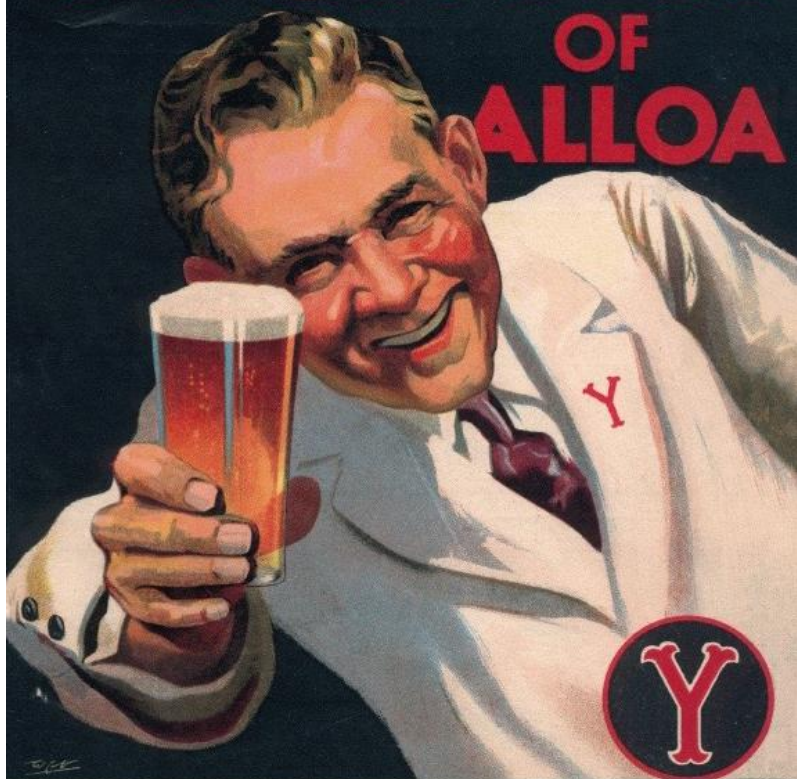
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