



The Annual Journal of the
Scottish Brewing Archive Association



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Last days of Holyrood

Les Hutcheon, John Martin

We are very grateful to Les Hutcheon (aka Sam PLE Cran) in providing a selection of photographs he took prior to Holyrood Brewery closing in 1986. Les is not only a maltster and a brewer but also a life member of the SBAA.

HOLYROOD BREWERY HAS a long and illustrious history, which can be traced back to 1753 when James Gentle was brewing there. In 1788 the brewery was passed to Richard Younger, the second son of the original William Younger. In 1801 Richard Younger left for London and the brewery was acquired by Alexander Berwick and during his ownership the brewery expanded greatly.

In 1858, Holyrood Brewery was bought by Wm. Younger & Co. giving the company two large breweries (Abbey and Holyrood) very close to each other.

Over the years there were over twenty breweries in or near the Canongate, part of the Royal Mile in Edinburgh. Abbey Brewery was closed in 1956, although the buildings were converted into offices and became the Head Office of Scottish & Newcastle and today the Scottish Parliament. When Holyrood Brewery closed it marked the end of 900 years of brewing history in this area.

Les Hutcheon was Holyrood's Production Manager leading up to the closure of the brewery and points out that breweries over the years have frequently changed locations, for example, the Wm. Younger family moving from Leith to Holyrood and Drybrough's from the North Back of the Canongate to Craigmillar.

When Holyrood Brewery was closed, production was transferred to Fountain Brewery, where William McEwan first started brewing, but that is another story.

Of the 304 people employed in the brewery and keggling plant, the vast majority were redeployed in other jobs in Edinburgh and in some cases, voluntary redundancy. Les was very proud in managing the closure of the brewery and still maintaining to meet all production requirements. Holyrood Brewery not only brewed beer but also lager and to give you an idea of scale, one million containers of Harp Lager was brewed and racked in 1985 alone.

The decision to close Holyrood Brewery was a difficult one. With falling volumes of beer demand and smaller runs of specialised beers in general, it was obvious that the plant needed to be developed and updated with more automation. The local team had considered plans of how this could be achieved, however looking at it objectively from the Group point of view, the decision was obvious. There were two breweries in Edinburgh and the space for development in the older plant made it apparent that a choice between the Group breweries of Holyrood, Fountain, Tyne and Royal, it was logical that Holyrood was the one chosen to be closed.



Figure 1: Les Hutcheon (centre) being presented with a copy of the details of the last brew by John Chambers (left) and Roy Summers (right), Production Director.

Leading up to the closure of Holyrood Brewery the S&N directors were not only pleased but also impressed that the work force could respond to meet the production demand, even though it was about to close. Les was very proud in managing the closure of the brewery that the team were able to meet all production requirements resulting in being able to complete the closure without there having to be any compulsory redundancies.

The following are a selection of photos taken by Les at the time of the Holyrood brewery closure including a brief explanation of each.



Figure 2: Above the main entrance to Holyrood Brewery was the Customs & Excise office, which held a commanding view over the site and a picturesque view across to Salisbury Crags and Arthur's Seat. The C&E officer would conduct a number of random checks to ensure the correct amount of duty was paid, based on the quantity of beer collected at the fermentation stage and the original gravity (OG) of each beer. A change in the Beer Regulations in 1993 meant that the duty calculated was based on the volume of beer and ABV% of the finished product in package. This became known in the trade as End Point Duty.



Figure 3: As business was booming, Holyrood Brewery increased its capacity when the Coronation Tun Room (CTR) was installed, which housed forty open top fermentation vessels. It was named after the coronation of King George VI in 1937. You can see the year on the CTR building in the above photo, taken from Holyrood Road.



Figure 4: Edinburgh's underground water supply was one of the main reasons why there were so many breweries that operated in the capital during the 19th and 20th centuries. This water supply became known as the 'Charmed Circle'. However problems arose with the water when increased domestic and industrial usage resulted in the water table sinking and also a certain amount of contamination took place. As a result breweries created new wells, some nearby, but others further afield. Holyrood Brewery ended up piping water from a well in Grange Loan, which is about two miles away. The Grange well provided water to both Abbey and Holyrood breweries and the Park Stores packaging plant.

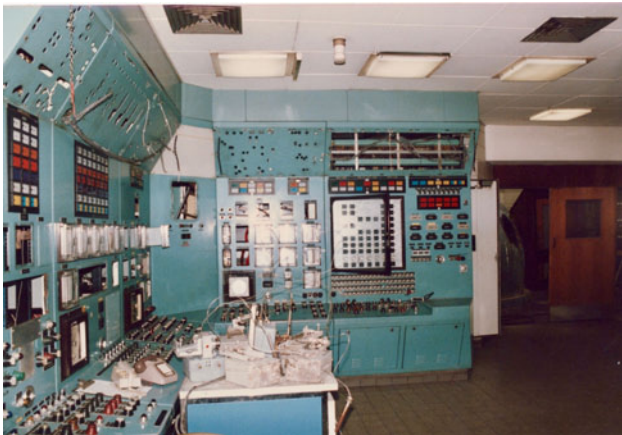


Figure 5: Automation of Holyrood Brewery was a gradual process that started in the 1960s. The whole brewing process was controlled from a panel in the Control Room, from the intake of raw materials to the finished product.

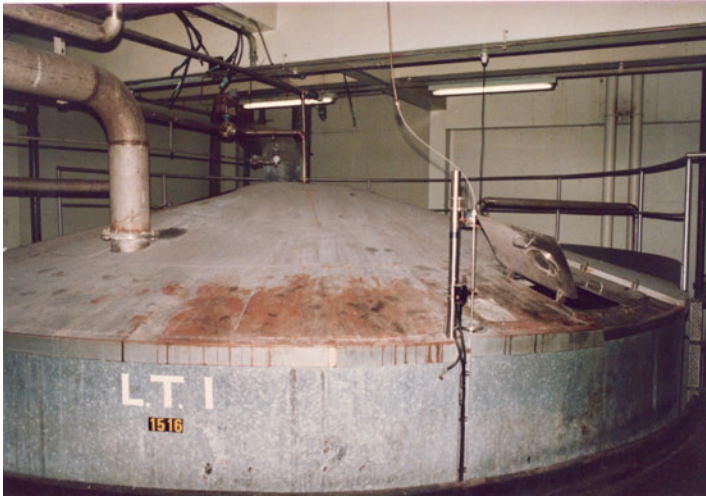


Figure 6: The lauter tun is a vessel used to separate the liquid (wort) from the grain (mash). The operation ends with sparging when hot water (liquor) is sprayed onto the bed of grain to extract the sugars from the malt.

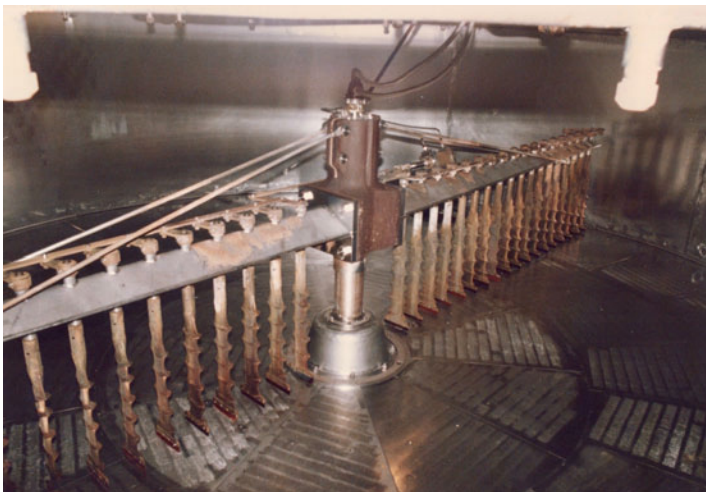


Figure 7: The rotating rake arms slowly revolve to ensure the mash does not solidify. The wort flows through thin slits leaving behind the spent grains, which is then sold to farmers as cattle fodder.



Figure 8: After the wort is transferred from the lauter tun to the copper or sometimes called the wort kettle, it is brought up to boiling point. Thereafter hops are added to give bitterness, flavour and aroma to the wort. Holyrood had five coppers, each containing 100 barrels, equivalent to 28,800 pints.



Figure 9: Open fermentation vessels (no longer in use) in the Coronation Tun Room. Malt intake and brewhouse operations were carried out in Holyrood with ale brews being routed to the vertical conical fermenting vessels whilst lager brews were pumped to the lager brewery for fermentation in horizontal cylindrical fermenting vessels, maturation and separate lager yeast handling, before being packaged in keg at Park Stores or tanked to other S&N locations.



Figure 10: Harp Lager fermentation/maturation tanks. The association of Harp with S&N started in 1961. It was Guinness that initially produced Harp prior to forming a consortium that consisted of Guinness, Courage and S&N. Bass did hold a 5% stake but soon dropped out. This venture was very successful for many years and as a result S&N built a Harp Lager brewery adjacent to Holyrood Brewery in 1970, which was officially opened by the Duke of Edinburgh.

B TIME COLLECT	BREW No. Grain	COLLECTION				TOTAL Litres	EXTRACT		WEIGHT Kg	DEG C
		KV No.	DIP Cm	D.G.	TUN Litres		LITRE*	L*KG		
	1005 HARP	CV1	84.8	45.5	46527	2107673	2256	8220		
END OF ANOTHER ERA.										

Figure 11: The last brew was Harp Lager. It is good to know that the brewer's book with the details of the last brew is kept and maintained in the Scottish Brewing Archive by Glasgow University along with many other brewing records. Les drew a line in the brewer's book and wrote 'End of Another Era'.

One of the Holyrood Brewery employees penned the following poem in respect of Holyrood Brewery, which I think says it all.

A lament on the demise of Holyrood Brewery

The dry goods bins are empty
The weighers lie at rest
The cereal cooker does not cook
There is no mash to test

The coppers are collapsing
The separator does not squeeze
The whirlpools are static
What can cause all these

The open bins are cracking
The conicals the same
The paraflow is resting
Is CO₂ to blame

The B and R is leaking¹
With no more kegs to fill
Its heads all lying broken
No fancy left to spill

The cry it is for Tennent's
Or Watney Mann, or Bass
No longer is there Tartan
And Harp has gone, alas

The pigeons now go hungry
The workers left to roam
They sold the site to Barratts
To build an old folks' home

¹ Burnett & Rolfe keggings line.

The McEwans and their legacy: family connections

Eleanor Docherty

Introduction

THIS IS THE FIRST of three articles about William McEwan, who owned the Fountain Brewery in Edinburgh, about his family and two other well-known brewing families he was related to. Part one will chart the McEwan, Jeffrey and Younger family trees, their connections and their lives both within and outwith the world of brewing. This is not intended as an exhaustive family tree, nor does it reach to the present day. I have concentrated mainly on those times, during which the families were most active in terms of their brewing pursuits and to show how they became related by marriage.

Part two will look at areas of William McEwan's life, which most people are unaware of, including his political life and his generous philanthropy. Part three will tell of the life of McEwan's daughter, Margaret, who was a colourful character in her own right and who left behind a rich legacy of her own.

Key to colours used in the family tree diagrams:

There are three main branches of the family – the McEwans, the Jeffreys and the Youngers of Alloa. Due to the space constraints of the A5 page, I have used a separate page for each of the three main branches of the family tree and used a different colour for each, as follows: **McEwans – red**; **Jeffreys – blue**; **Youngers of Alloa – brown**.

To show the connections between each of the branches by marriage, I have used the relevant colour for each spouse, e.g. **Janet McEwan** –m– **James Younger**. Where the details of a marriage into one of the three main branches is known (and where space allows), I have kept the new spouse's name in black. As parts two and three of this series will deal further with William, Helen and Margaret McEwan, their names appear in **bold**.

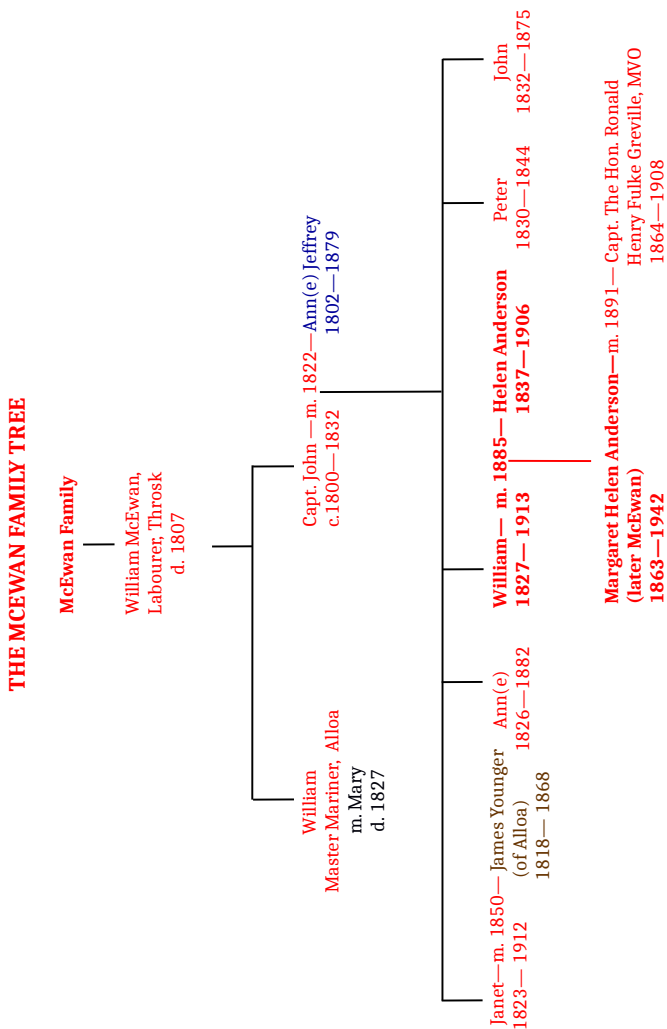


Figure 1: The McEwans



Figure 2: Forth Street, Alloa, looking west.

The McEwans

William McEwan (DOB unknown–1807) This was the paternal grandfather of William McEwan of Fountain Brewery. He was a labourer at Throsk.

William McEwan (DOB unknown–1827) William's uncle. He was a Master Mariner in Alloa and married Mary. He also part-owned a ship, called *Mary of Alloa*.

John McEwan (c. 1800–1832) William's father. He was a naval captain and ship-owner in the family business in Alloa. He married Anne Jeffrey on 19th May 1822 at St Ninian's, Stirlingshire. They had five children, the first two of whom were born in the parish of St Ninian's. The family later moved to a newly-built three-storey house at 15 Forth Street, Alloa (figure 2), where they were living at the time of William's birth in 1827. John senior died in 1832, while his wife was still pregnant with their youngest child. Anne died in 1879 of apoplexy and she and John are buried at Alloa Church and Mossgreen Cemetery, Alloa. John and Anne's children were:

Janet McEwan (1823–1912) Janet married James Younger of Alloa in 1850.

Ann(e) McEwan (1826–1882) Ann did not marry. Instead, she stayed at Alloa to care for her mother. She died in 1882 of stomach cancer.

William McEwan (1827–1913) More about William to follow.

Peter McEwan (1830–1844)

John McEwan (1832–1875) John appears to have been studious, like his elder brother William. He was studying to sit Presbytery exams and studied the classical subjects of Latin, Greek and Logic at Glasgow University from 1849–1851. However, he never graduated, despite being encouraged by William and his uncle William Jeffrey, who was himself a minister. He developed smallpox in 1853 and this seems to have led to him having further ill-health. He travelled to Germany in 1860 to take the waters at Ems. He lived with William for a while at Shandwick Place, Edinburgh and died of tuberculosis in 1875 at the Royal Edinburgh Asylum, Morningside, after suffering from the condition for twelve years.

William McEwan of Fountain Brewery

Now, back to our most famous McEwan – he of Fountain Brewery fame. William McEwan (figure 3) was only four years old when his father died, so his grandparents paid for his education at Alloa Academy. We can deduce that he was a conscientious and enthusiastic student from an entry that William wrote in one of his notebooks some years later, now held at the Scottish Brewing Archive in Glasgow. He wrote “I have now attained the age of 22 years. Ever since my school boy days I have been what is termed a considerable reader and have dabbled a little in almost all subjects”. That interest in a broad range of subjects would have stood William in good stead for his future careers, not only in brewing, but also later in politics.

His early career was not particularly fulfilling for him. At 16 years old, William became a clerk at Alloa Coal Company and two years later he became an accounts clerk for TL Paterson’s (Merchants) in Glasgow. Whilst in Glasgow, he spent a lot of his spare time attending university lectures and the theatre, which he enjoyed. His next job was as a cashier in a spinning mill at Honley in Yorkshire, where he was paid £70 per annum (more than twice his previous wage). However, it was not the job he expected and he was not happy there. Therefore, in 1851, his uncle John Jeffrey offered him a five-year apprenticeship in brewing at his Heriot Brewery in the Grassmarket area of Edinburgh. William accepted and the rest, as they say, is history!

William moved to Edinburgh to start his apprenticeship in 1851. This career obviously suited him, because in 1856, with a £2,000 loan, William McEwan established what would become the highly profitable Fountain Brewery on the north side of



Figure 3: William McEwan

Edinburgh's Fountainbridge. In fact, within 30 years of opening, it had become one of the most successful breweries in the country.

The location of the brewery was ideal in every way, due to the excellent underground water supplies and its proximity to the Caledonian Railway line, which provided excellent transport links. The brewery even had its own spur, leading from the main railway line into its yard. The place would have been buzzing with activity all day long, firstly from the brewers themselves, making the finest beers for both home and export markets, such as India Pale Ale or Pale India Ale, as it was known at that time. Next, there would be the ear-splitting noise from all sorts of other highly-skilled craftsmen, such as the blacksmiths and the coopers. The brewery even trained many of its existing staff on how to fight fires, so that there were always people available on site to deal with any unfortunate occurrences. There would have been some unmistakable 'aromas' in the area too, shall we say, from not only the brewing process itself, but also from the many horses. I need not elaborate on that! However, all of this must have made the place very characterful and I think it is a great shame that this has been lost forever.

It is also interesting to view entries in the McEwan journals at the Scottish Brewing Archive, which detail expenditure of the company. My original purpose for viewing the journals a few years ago was to obtain information about the building and fitting out of William McEwan's house at Palmerston Place. I had, therefore, restricted myself to certain journals and certain dates, which did not include the early years of setting



Figure 4: William McEwan's Fountain Brewery.

up the brewery. However, many of the pages in the journals I did see contained a great deal of interesting information and I have included images of just two of the pages I photographed during my visits, covering the period of late 1878–1880 (figures 5 and 6). One of these gives details of some of the day-to-day costs incurred, such as the purchase of hops, corks and repair works. There is even a list of items, such as a padlock and two keys, 13 files, three dozen bolts, 6lb. copper rivets, as well as numerous other miscellaneous items.

The other page shows what appears to be an expansion of the brewery, with the purchase of brewery property, cooperage (detail illegible), new office, counting house furniture, horses, casks, Dalry Park Well and hay barn. From his youth, William McEwan kept meticulous and detailed records of every penny in and every penny out of his personal expenditure and this is clearly reflected in the journals of his business.

The first McEwan's trademark carried the globe and two flags, indicating markets at both home and abroad, as the company had very quickly gone from strength to strength. However, perhaps the trademark that most of us think of when we think of McEwan's is 'The Cavalier' (figure 7), introduced in the 1930s.

This was as a result of the merger with William Younger's that year to form Scottish Brewers Ltd. A further merger in 1960 with Newcastle Breweries resulted in the birth of Scottish & Newcastle Breweries Ltd. S&N subsequently took over Courage in 1995. It went on to be so successful that it became the largest brewing company in the UK and the third largest in Europe.

In 1973, the brewery expanded into the former site of the British Rubber Mill on the opposite side of Fountainbridge, with high levels of automation. Further expansion allowed for the use of two of the fastest and most advanced canning lines, with each line filling 1,250 cans per minute. During the 1980s, around 10,000 people per year visited the Fountain Brewery to enjoy conducted tours and to partake of 'a wee refreshment' in The Tartan Club.

Sadly, after so many years of success and expansion, demand for beer was declining and the original brewery plant on the north side of Fountainbridge was sold. It is now Fountain Park – an entertainment complex. Operations on the south side were also downsized. Despite the installation of a new, highly-automated keg line in 2002, the fate of Fountain Brewery was sadly sealed, with its closure in 2004. As a result, production moved to the Caledonian Brewery, not far from Fountainbridge, and other breweries down south. However, the McEwan name still lives in Fountainbridge, with the newly-created McEwan Square – a modern development of residential and serviced apartments.

Fountain Brewery had been not only a well-known landmark in Edinburgh, but it was also a large and important employer for generations of workers. The Scottish Brewing Archive holds two rather exciting documents – these being Contracts of Indenture as apprentice cooper. The first, dated 26th August 1885, refers to the

Dec	256	Sundries Dr to Geo Sibley Edin				
	196	Matt Charges Making doors & platform for cash shot & yelbing 2 Hall for Oct one lute barrow complete	24	14	8	
			2	.	.	26 14 8
	188	Matt Charges Repg steepers Kays Mills Repg spouts & steepers @ Lockrun	12	6		
			2	14	9	3 7 5
	100	Charges Making new drafft table, repairing stairs to mill & yelbing in Brewery for Oct.				15 11 1
						48 15 -
	18	Acqts Dr to W. K. Russ & Co London				
	229	For 100 Bales Bohemians R 1880 - 207 c. us @ 6/9 each 5 10 Less Freight 10c 28 15 4	28	15	4	875 12 6
	42	Corks Dr to Robt Barr Falkirk				
	264	For 200 gross punts @ 7/2 ¹¹ / ₁₀₀ 400 - 2 ⁵ / ₁₀₀ ¹¹ / ₂₀₀ ¹¹ / ₁₀₀	21	15	11	?
			40	.	.	81 15 -
	160	Charges Dr to North British Rubber Co Edin				
	259	For defect 1 1/2 hose @ 7/4 less 25% 6 1/4 tubing 2 1/4 2 1/2	1	10	.	
			.	.	10	1 10 10
	275	Sundries Dr to Thomas Scott Edin				
	185	Matt Charges 1 of Whites dock steel yard for Laming Lochrun Carrriage to Swardbridge	4	5	.	
			5	.	.	
	160	Charges 1 Padlock & 2 Keys 12 files 1 doz bolts 1 lbs copper rivets 1/2 key 3 bars iron 2 wash locks 1/2 doz hex bolts & nuts 2 lbs nails 2 shoe brushes 20m laths 1/2 lbs 2 1/2 inch tacks 7/8 m top nails	2	6	9	7 8
						8 15 7
						15 1 1
	100	Marine Insurance Dr to Thell Carrack & Co Leith				
	274	For premium on London policy				12 19 7
	252	Sundries Dr to Truschetti Fleming & Co Glasgow				
	38	Cham. Bottles 45 gross @ 14/6 each				34 7 6
	35	Bottles - 75 - punts 10/6				48 0 0
						77 7 6

Figure 5: Expenditure on day-to-day costs, 1878.

1878		1879		1880	
June 30	Balance	1899 11 1	June 30	Balance	7039 11 1
	Interest	85 14 3		Bank of Brantock	1705 3 11
	Saves	387 17 11		Pool of Brantock	67 4 11
	Expenses	200 4 3		Interest	39 16 11
	Changes	8889 10 5		Stk.	2720 2 11
	Agency Changes	1602 11 2		Sept. 1879	205 12 11
	Mail Changes	3682 12 11		Profr. Co. 1877	228 6
	Coal Returns	2775 9 11		1878	228 6
	Exp. at all	1690 2 3		299 306	675 16
	Stock	7756 6 5		1800	330 17 11
		23958 16 11			
1879		7039 11 1			
June 30	Response of	1758 11 1	June 30	Response of	7039 11 1
	Agency Property	691 15 1		Agency Property	691 15 1
	Corporate Property	200		Corporate Property	200
	New office	578 13 8		New office	578 13 8
	Commod. the furniture	299 10 10		Commod. the furniture	299 10 10
	Horses	104		Horses	104
	Carriage	735 11 11		Carriage	735 11 11
	Salary Cash	500		Salary Cash	500
	Agency Office	48 10		Agency Office	48 10
	Agency Insurance	1010		Agency Insurance	1010
	May 1879	377 11 11		May 1879	377 11 11
	Carriage debt	414 2 5		Carriage debt	414 2 5
	Insurance	79 17 10		Insurance	79 17 10
	Saves	552 17 11		Saves	552 17 11
	Expenses	7340 7 7		Expenses	7340 7 7
	Changes	11837 15 2		Changes	11837 15 2
	Agency Changes	3127 17 6		Agency Changes	3127 17 6
	Mail Changes	7134 2 3		Mail Changes	7134 2 3
	Coal Returns	1634 11 3		Coal Returns	1634 11 3
	Exp. at all	4136 5 4		Exp. at all	4136 5 4
	Stock	4181 4 5		Stock	4181 4 5
1880		7048 9 9			
June 30	Response of	7048 9 9	June 30	Response of	7048 9 9
	Agency Property	529 4 9		Agency Property	529 4 9
	Corporate Property	210 5 3		Corporate Property	210 5 3
		2341 10 0			2341 10 0

Figure 6: Substantial expenses on property in 1879 indicate that the brewery was expanding from the original brewery McEwan opened in 1856.



Figure 7: McEwan's well-known 'globe' and 'Cavalier' trademarks.

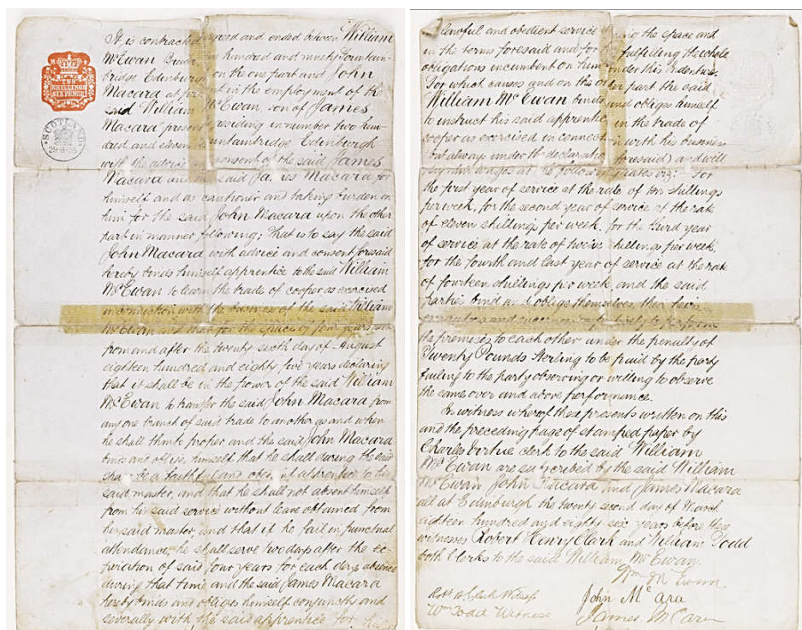


Figure 8: John Macara's contract of indenture, 1885

It is Contracted and Agreed between the parties following, viz. — **WILLIAM McEWAN AND COMPANY, LIMITED,**
 BREWERS, Fountain Brewery, Edinburgh, hereinafter called the Company, on the one part, and **James Barlas, son of W. and**
 with the special advice and consent of **James Barlas**
 and the said **James Barlas** for himself, and as customer, and taking burden on him for the said
James Barlas on the other part, in manner following—That in so far as the said **James Barlas**
 with advice and consent aforesaid, hereby binds himself Apprentice to the Company to learn the trade
 of a Cooper as exercised in connection with the business of the Company, and that for the space of **Seven**
 after the **1st day of March** next ensuing and full years
 of the Company to transfer the said **James Barlas** Declaring that it shall be in the power
 as and when they shall see fit; and the said **James Barlas** from any one branch of said business to another,
 hereby binds and obliges himself that he shall, during the said period of Apprenticeship, be a sober, faithful and obedient Apprentice, and that he shall behave himself
 civilly, respectfully and obediently towards the Directors of the Company, and any Manager, Foreman, or other person set over the
 said Apprentice, it being hereby declared that in the event of the said Apprentice being guilty of any contravention of these conditions,
 or of any other of the conditions herein contained, and especially (without prejudice to the above generality) if the said Apprentice shall
 be guilty of using insolent language to, or disobeying the orders of, any Director, Manager, Foreman, or other person set over him, or
 of getting drunk, taking drink at other than the fixed hours times, or being wasteful of the Company's material, all and every of which
 offences shall be conclusively proved by the report to that effect of any Manager or Foreman, then it shall be in the power of the
 Company, or of their Manager, instantly to bring this Indenture to an end, and to dismiss the said Apprentice from their employment. And
 the said **James Barlas** also binds and obliges himself that, if he fall in punctual attendance, he shall serve two
 days after the expiration of said **Seven** years for each day's absence during that time: And the said **James Barlas**
 hereby binds and obliges himself, conjunctly and severally with the said Apprentice, for his faithful and obedient service during the space
 and in the term aforesaid, and for his fulfilling the whole obligations incumbent on him under this Indenture; For which cause, and on the
 other part, the Company hereby binds and obliges themselves to instruct their said Apprentice, or to cause him to be instructed, in the
 trade of a Cooper as exercised in connection with the business (but always subject to the conditions and declarations aforesaid), and to
 pay him wages at the following rates, viz. — For the first year of service at the rate of **Five** shillings per week, for the second
 year of service at the rate of **Seven** shillings per week, for the third year of service at the rate of **Seven** shillings per week,
 and for the fourth and last year of service at the rate of **Seven** shillings per week: And the said parties bind and obliges themselves,
 their executors and successors respectively, to perform the promises to each other, under the penalty of Twenty Pounds Sterling, to be paid
 by the party failing to the party observing or willing to observe the same, over and above performance: In Witness whereof, these presents
 written, in so far as not printed, by **David Hutton** Clerk to the Company, are executed as follows, viz. on
 the **1st day of March** 1908, at **Edinburgh**
 days after the expiration of said **Seven** years for each day's absence during that time: And the said **James Barlas**
 hereby binds and obliges himself, conjunctly and severally with the said Apprentice, for his faithful and obedient service during the space
 and in the term aforesaid, and for his fulfilling the whole obligations incumbent on him under this Indenture; For which cause, and on the
 other part, the Company hereby binds and obliges themselves to instruct their said Apprentice, or to cause him to be instructed, in the
 trade of a Cooper as exercised in connection with the business (but always subject to the conditions and declarations aforesaid), and to
 pay him wages at the following rates, viz. — For the first year of service at the rate of **Five** shillings per week, for the second
 year of service at the rate of **Seven** shillings per week, for the third year of service at the rate of **Seven** shillings per week,
 and for the fourth and last year of service at the rate of **Seven** shillings per week: And the said parties bind and obliges themselves,
 their executors and successors respectively, to perform the promises to each other, under the penalty of Twenty Pounds Sterling, to be paid
 by the party failing to the party observing or willing to observe the same, over and above performance: In Witness whereof, these presents
 written, in so far as not printed, by **David Hutton** Clerk to the Company, are executed as follows, viz. on
 the **1st day of March** 1908, at **Edinburgh**
 and are also subscribed by **William Young** Secretary at **22 2/2 Henry Place**
Edinburgh and **William Young** Secretary at **22 2/2 Henry Place**
Edinburgh two of the Directors thereof, all at Edinburgh, on the **1st day of March**
 day of **March** in the year Nineteen hundred and **1908**
 in presence of these Witnesses **James Barlas**
David Hutton Clerk to the Company
 and are also subscribed by **James Barlas** and **James Barlas** also at **Edinburgh** on the one hand, and
 witnesses of their signatures **David Hutton** Clerk to the Company and **William Young** Secretary at the
Company

Henry Good Witness
David Hutton Witness
David Hutton Witness
William Hutchison Witness

James Barlas
James Barlas
James Barlas

Figure 9: James Barlas' contract of indenture, 1908.

apprenticeship of John Macara (figure 8). It is two pages long and entirely handwritten. It is quite difficult to read in parts. However, it sets out the expectations the company has of the young apprentice and what the apprentice can expect of the company, much like a modern-day contract of employment, only much stricter. One of the signatories is William McEwan himself.

The second (figure 9) is dated 17th December 1908 and refers to James Barlas. This time, the document is much grander looking and has been printed, with spaces inserted for relevant details to be filled in by hand. One of the signatories on this contract is William Younger, who was Managing Director by that time. The young apprentice is expected to be “sober, faithful and obedient” and “he shall behave himself civilly”. “If he fail in punctual attendance, he shall serve two days after the expiration of the said four years for each day’s absence during that time.” These are the same terms referred to in John Macara’s contract. His wages increased each year, as his skills grew, from four shillings per week during the first year of his apprenticeship to 14 shillings per week in his fourth year.

With such an increase in wages to be had, I expect that the young coopers behaved themselves (most of the time!).

At the time when William was doing his apprenticeship and setting up the Fountain Brewery, he was single and lived in boarding houses in the West End of Edinburgh. The 1861 census shows that he was boarding at 5 Shandwick Place. The 1871 census shows that he was lodging at 15 Shandwick Place with his brother, John McEwan. John’s occupation is listed as ‘Dividends’, which would suggest he had a private income, whilst William’s is listed as ‘Brewer, employs 149 men & 53 boys’. That was quite an achievement in just 15 years. At some point later, William moved to lodgings at 43 Manor Place.

During this time in lodgings, William met Helen Anderson. Helen is listed in the 1871 census as ‘Head of household, a Lodging House Keeper’ at 14 East Maitland Street, Edinburgh. East Maitland Street was the former name for the south side of Shandwick Place. The name changed in 1899/1900, so William was living across the road from her at the time of the 1871 census. The census shows that Helen was born in Dunfermline, Fife in ‘about 1838’. Other sources suggest 1837. The 1841 census shows that Helen was residing at Minchie Loch, Torryburn, Fife, aged four, with her parents, Thomas Anderson (an agricultural labourer) and Helen Anderson née Laurence; and her siblings Margaret, Isabel and John. Although by 1871, Helen was head of her own establishment, it is believed that, when she first met William McEwan, she was a domestic servant. However, another entry in the 1871 census may reveal how she came to be running her own place. One of the people residing at the same address as Helen is Margaret H Anderson, aged seven. This is Margaret Helen, the illegitimate daughter of Helen Anderson and William McEwan.



Figure 10: Helen Anderson.

It is not known exactly how and when William and Helen met, but what we do know is that she became pregnant by him in 1863. By that time, the Fountain Brewery was well established and, coincidentally, McEwan had an employee at the Fountain Brewery named William Anderson (no relation to Helen). When McEwan realised this, he arranged for William and Helen to travel to London. McEwan rented a house for them at 4 Wellington Place, St John's Wood, to stay in as 'husband and wife' until the baby was born. Margaret was born on 20th December 1863 and baptised on 8th April 1864 at St Stephen the Martyr, Hampstead. Shortly thereafter, Helen returned to Edinburgh with baby Margaret, claiming to be Mrs Anderson, with a cover story that her husband had died. This allowed her to keep her reputation intact in Victorian Edinburgh. William Anderson returned to his wife and children in Fountainbridge. McEwan no doubt ensured his service was well rewarded, as he too had a reputation to uphold.

Although still unmarried, William ensured that Helen and Margaret were well provided for. Entries in journals held at the Scottish Brewing Archive in Glasgow show regular payments of £14 every six months to 'Mrs Anderson', as well as for school fees at McIntosh School and dance classes at Mr J Smyth's Dance Academy, 38 North Hanover Street, Edinburgh (presumably for Margaret). They also show regular rent payments for 43 Manor Place, Edinburgh. It would be reasonable to assume that it was William who set Helen up with her own business. As a single mother with a new-born

baby in those days, it is unlikely that she would have been able to have continued in her post as a domestic servant, working long hours, even if her employer had been willing to keep her on. It is also unlikely that, given her situation, she would have had the funds to have set herself up in business. It says a great deal for McEwan that he did not abandon them, as many rich and powerful men might have done. The fact that he always lived near to them would indicate that he was not just giving financial support, but that he was also involved in their lives in whatever way he could, according to the proprieties of the day.

Happily, William McEwan finally married Helen Anderson in 1885 at St Peter's, Pimlico in London. They moved into a magnificent, newly-built five-storey townhouse at 25 Palmerston Place, Edinburgh, which today operates as The Sir Arthur Conan Doyle Centre.¹ The McEwans had another lavish home at 16 Charles Street in Mayfair, London, where they spent most of their time. This was partly as a result of William's political activities, meaning he was closer to Westminster, but he also seems to have preferred the life there, away from the Scottish glare. At the time of her parents' marriage, Margaret was 22 years old and was referred to in the press as the 'step-daughter' of William McEwan. William used his status and influence to ensure that Margaret met the 'right kind' of people. He also taught her the brewing business.

Sadly, Helen died in 1906 of 'Acute nephritis, exhaustion and general dropsy'. She is buried at Highgate Cemetery, London. William never stayed in the house at Palmerston Place again. Instead, when visiting Edinburgh, he stayed in hotels.

Upon his death in 1913, William left most of his fortune to his beloved daughter, Margaret. This amounted to over £1.5m at the time. In his will, he referred to Margaret as his 'lawful daughter'. This terminology used in legal documents of the time meant that he was declaring Margaret as his *biological* daughter and not his step-daughter. It is so sad that he was not able to declare this during his lifetime, due to prevailing Victorian attitudes. However, as we shall find out in part three of this series, this did not do Margaret any harm at all when it came to climbing the social ladder, as she went on to become a society hostess and friend of royalty from all over Europe.

The Jeffreyes

Moving now to the maternal side of the family, please note that, due to the inconsistency of records pre-1855 as well as less literacy, there were at least three different spellings of the surname relating to the Jeffreyes i.e. Jaffray, Jaffrey and Jeffrey.

¹ For more about this beautiful building, see my article in *SBAA Journal* Vol. 19, 2019, 'The Edinburgh Home of William McEwan'.

THE MCEWAN FAMILY TREE

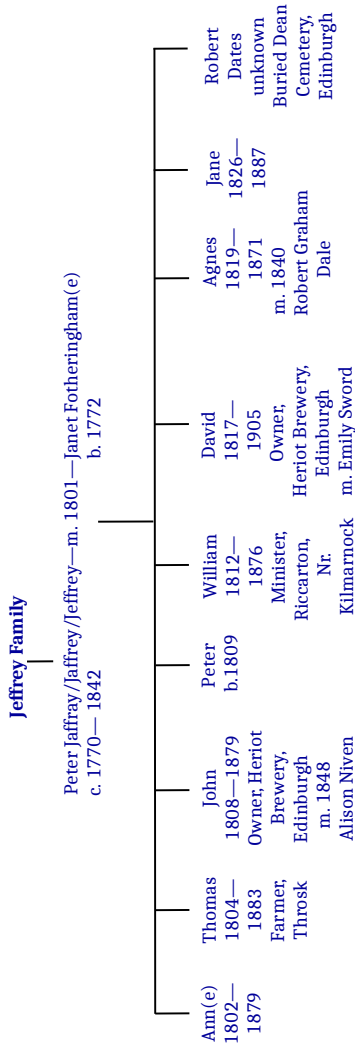


Figure 11: Jeffrey family tree.

Peter Jaffray (c. 1770–1842) William's maternal grandfather married Janet Fotheringham(e) in 1801. He was active in the shipping trade, as well as having a hand in the family farm at Throsk. In fact, Peter Jaffray and William's father, John, were in the shipping business together before John married Peter's daughter, Anne.²

Ann(e) Jeffrey (1802–1879) Anne's exact date of birth is unknown. However, the inscription on the family headstone states that she died on 7th October 1879, aged 77, which would make her year of birth 1802. Pre-1855, it was not a legal requirement to register a birth in the way it is now and, when giving information for census purposes, it was not uncommon for people's ages to be inaccurate by five years and sometimes more.

By the time that Anne married Captain John McEwan, it is likely that they had known each other for some time, given that John was in the shipping trade with Anne's father.

Thomas Jeffrey (1804–1883) Thomas was a farmer at the family farm at Throsk. The farm seems to have been in the Jeffrey family for several generations.

John Jeffrey (1808–1879) John was born in 1808 in the parish of St Ninian's, Stirlingshire. John and his brother, David Jeffrey, went into the brewing business together, taking over the Heriot Brewery in the Grassmarket from 1837. The business was known as John Jeffrey & Company Ltd. Although not much remains of the original building nowadays, it was very successful in its day, requiring additional buildings and new wells to be sunk at Roseburn in 1880 to cope with the increasing volume of trade.

John married Alison Niven on 3rd August 1848 in the parish of St Cuthbert's in Edinburgh. Due to space constraints, their children are not shown on the family tree. They had a large family of eight children, but sadly some of them died very young. The following gives the details I have been able to find:

² For more on the shipping connection to the McEwans and the Jeffreys, please see the excellent and in-depth article written by Alma Topen, "Coasting Along – The McEwan Family Ships", *SBAA Journal* Vol. 5, 2003.



Figure 12: Jeffrey's Pale Ale label.

	Born	Died
Peter	18/5/1849	31/5/1849 (13 days old)
Alison Abernethy	5/11/1850	26/8/1906
John	6/6/1852	14/12/1855
James Niven	3/6/1854	12/2/1860
Janet Fotheringham	1856 or 1857	unknown
Thomas	1858 or 1859	unknown
Helen Liddell	1861	unknown
Alexander Niven	23/3/1863	12/3/1892

The 1841 census shows that John senior's occupation was 'Master Brewer'. By the time of the 1861 census, his family consisted of himself, his wife and four children. He was clearly doing rather well for himself, as the household employed four servants, including a cook, a housemaid and two nurses.

By 1871, John's occupation is listed as 'Brewer Employing 216 Men & 72 Boys'. Visitors at his home on that date were Christina Roberts, George Younger (Brewer) and Ann Younger, so there were clearly close family ties with the Youngers.

John Jeffrey died on 6th January 1879 at his home at 23 Chester Street, Edinburgh – a stone's throw from where, in 1881, his nephew, William McEwan would have works commence on his own grand home at 25 Palmerston Place.

Peter Jeffrey (1809-?) I have, to date, been unable to find any information about Peter, except that he was born in the parish of St Ninian's, Stirlingshire. There is a Peter Jeffrey of the same parish, who died at St Ninian's in 1837. It is possible that this is the same person, but without further corroborating evidence, it is difficult to say.

William Jeffrey (1812-1876) William became a Church of Scotland minister at Riccarton Parish, near Kilmarnock in Ayrshire. He lived at Craigie Road Manse, but never married.

The 1851 census shows that his sister, Jane, was living with him and his two female servants – a cook and a maid. Jane is listed as his House Keeper. By the 1861 census, she is no longer living there. At the 1871 census, William and his two servants are living in the Manse with Mr & Mrs McFadyean and their four daughters.

William died on 5th February 1876, having served his parish for 33 years.

David Jeffrey (1817 – 1905) David was also associated with the Heriot Brewery. The Scottish Brewing Archive has a short paragraph on their website, which states that he and John took over the Heriot Brewery in 1837. The 1841 census shows David and John Jeffrey living together at 73 Grassmarket, Edinburgh. David is listed as a 'Brewer Assistant'. The 1851 census shows him lodging at 2 Melville Street and is a Brewer.

David married Emily Sword and they had five children, listed below:

	Born	Died
Rachel Stevenson	30/11/1868	19/8/1944 (Australia)
Peter	20/7/1870	18/4/1955
Robert	25/8/1871	3/7/1943
Janet	27/7/1872	13/9/1956
Emily	17/4/1874	1/8/1966

David Jeffrey died in 1905.

Agnes Jeffrey (1819-1871) Agnes was born in 1819 in the parish of St Ninian's, Stirlingshire and married Robert Graham Dale in 1840. She died at Portobello in 1871.



Figure 13: Jeffrey's Castle Brand Lager Beer label.

Jane Jeffrey (1826–1887) Jane was born in 1826 and spent some time as her brother William's housekeeper. She also died at Portobello, in 1887.

Robert Jeffrey (Dates unknown) Robert Jeffrey's name appears on the Jeffrey family headstone in the Dean Cemetery in Edinburgh, which refers to 'brother Robert'. Online records for the inscription do not include any dates and Covid restrictions at the time of writing prevent me from visiting the grave to see at this time.

David's son, Robert, must have been involved in the family business too, as the next sentence refers to a conversation between him and Harry George Younger of William Younger & Co. Ltd, which occurred in April 1901. Charles McMaster quotes him commenting that the water from the Roseburn wells was "even better for export beer than that from the Grassmarket."³ This was before the water at Roseburn became contaminated, due to having been sunk through shale oil beds. Once this happened, water was piped from the Grassmarket to Roseburn – quite some distance and quite a feat of engineering. Further evidence of Robert's involvement in the business is cited in the same article by McMaster, where he describes a letter sent to Robert by

³ Charles McMaster: "John Jeffreys & Company Ltd., The Heriot Brewers, Edinburgh". In: *Scottish Brewing Archive Newsletter*, 15 (1989)

Harry George Younger, asking what would happen to Heriot (presumably, as a result of brewing at Heriot ceasing in 1900). Robert's response was that he did not know, as his father, David, would never sell it. This also confirms that, although the business went by the name of John Jeffrey & Co., it was either co-owned by David or inherited by him upon John's death. Again, Covid restrictions prevent me from checking this at the Glasgow archive at this time.

John Jeffrey & Co. went from strength to strength, however, taking over several other breweries over the years. They also pioneered lager-brewing in Scotland, with the help of German brewer, Jacob Klingler, who had also assisted Tennent's in this area. As a result, a new lager brewery was added at Roseburn and Jeffrey's developed an enviable domestic and export trade.

From 1934 onwards, the company went through great change. Following a series of mergers, it became part of United Caledonian Breweries Ltd in 1961. A further merger with J & R Tennent of Glasgow in 1966 saw it become part of Tennent Caledonian Breweries Ltd.

The Youngers

George Younger of Alloa (1722–1788) started brewing around 1745 and established the Meadow Brewery in 1764, which was passed on through the generations. Additional nearby premises were acquired in 1832 and 1850 and the Candleriggs Brewery was added to the business, initially leased in 1851 by James Younger (1818–1868) and later bought outright in 1871. During his time at the helm, James expanded both the home and colonial markets, but it was his son, George, who would take the business to even greater success.

James' relative, Robert Younger, also trained as a brewer in Alloa with the family business before moving to Duddingston. He began brewing in around 1844 and moved to Edinburgh in 1850. There, he was employed as a brewer by Andrew Drybrough & Co. in the Canongate, before purchasing the St Ann's Brewery at Croft-an-Righ Lane in 1854.

James married the eldest of the McEwan siblings, Janet, in 1850. Their marriage resulted in the birth of six children:

George Younger (1851–1929) was only 17 years old when he inherited the family business. However, he made a great success of it by expanding the brewery plant and adding new maltings at Craigwood and Candleriggs. The bottling plant was extended in 1885 and again in 1899. In 1903, it was moved to a new premises altogether. In the same year, a chilling and carbonating plant was installed for home beers. Trade was expanding so rapidly, that the home and export bottling plants were separated and a new home bottling plant was opened in 1912.

THE MCEWAN FAMILY TREE

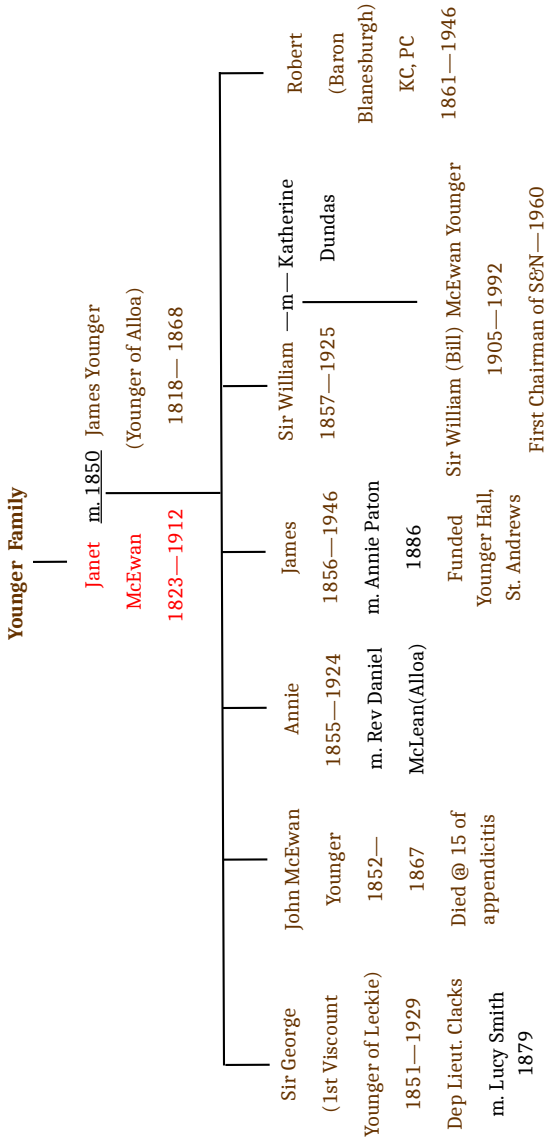


Figure 14: Younger family tree.



Figure 15: Meadow Brewery, Alloa, 1890.

George Younger & Co. was acquired by Northern Breweries of Great Britain in 1960 and became part of the Scottish interest of that company, United Caledonian Breweries Ltd. They, in turn, merged with Tennent's in 1966 to form Tennent Caledonian Breweries Ltd. Tennent's still brew Sweetheart Stout today, using the Younger name, who introduced the beer.

As well as being a success in the brewing industry, George Younger became a prominent politician as a member of the Unionist Party. He was knighted in 1911 and, in recognition of his services to his party, he was granted a peerage in 1923, becoming 1st Viscount Younger of Leckie. At the time of his death in 1929, he was also Lord Lieutenant of Stirlingshire and Vice-Lieutenant of Clackmannanshire.

George married Lucy Smith in 1879. They had three children – James, Edward John and Charles Frearson.

John McEwan Younger (1852–1867) sadly died of appendicitis, aged only 15.

Annie Younger (1855–1924) married the Rev Daniel McLean of Alloa.



Figure 16: George Younger beer labels.



Figure 17: Sir William McEwan-Younger, a.k.a. “Colonel Screwtop”.

James Younger (1856–1946) was a senior director of the family business. He married Annie Paton in 1886. They lived on the Mount Melville estate, St Andrews. Together, they financed the building of the Younger Hall from 1923–1929 at a cost of around £90,000. It was built as a graduation hall for the University of St Andrews, as well a concert hall for the town. It was designed by Paul Waterhouse and built in a combination of Neo-classical and Art Deco styles.

William Younger (1857–1925) later Sir William. He married Katherine Dundas. Their son was Sir William McEwan Younger (1905–1992) – more on him in a moment. You could say that history repeated with this William Younger, when he became apprentice brewer to his uncle William McEwan in 1874. In later years, when William McEwan entered politics, William Younger became Managing Director of William McEwan & Co. Ltd. Although McEwan had retired from the brewing business itself, he remained as Chairman.

Robert Younger (1861–1946) was appointed Queen’s Council in 1900 and was a High Court Judge between 1915 and 1919. He was knighted in 1915 and received the Knight Grand Cross of the Order of the British Empire (GBE) in 1917. He became a Privy Councillor in 1919 and was given a life peerage as Baron Blanesburgh of Alloa.

Sir William (Bill) McEwan Younger of Fountainbridge, 1st Baronet (1905–1992)

Sir William joined the McEwan's brewery, which, following a series of mergers, became Scottish & Newcastle. He became the first Chairman and Managing Director of Scottish & Newcastle. In his younger days, he served with the Royal Artillery in the North African campaign and in Italy. He ended up in command of the regiment and earned himself the nickname 'Colonel Screwtop'. This was not only because of his beer-related name and heritage, but also because, much more importantly (to the troops, at least), the main supplier of beer to the army was McEwan-Younger's! He also earned the Distinguished Service Order during his military career.

Sir William became Deputy Lieutenant of Midlothian and of the City of Edinburgh. He was involved in politics and was the Chairman of the Scottish Conservative & Unionist Party from 1971–1974. He supported many charities, including the Scottish Symphony Orchestra and the Mount Everest Foundation (he was himself a keen mountaineer).

Upon the death of Margaret, William McEwan's daughter, Sir William inherited all of her ordinary shares in the Fountain Brewery.

What a rich history all of these brewing families have left behind them and not just in the brewing sense. Part two of this series will explore more of William McEwan's life, his political career and his philanthropy.

I thought I would end on a topical note though and remind you all that it was Sir William McEwan-Younger who officially opened the Scottish Brewing Archive at Heriot-Watt University in 1982. However, as the Archive was actually formed in 1981, those of you with a head for figures will realise, therefore, that it celebrated its 40th anniversary this year. As a relative newbie to the world of beer and brewing, I can honestly say that the Archive is like an Aladdin's cave of wonderful documents, journals and artifacts. Huge, heavy journals, all neatly filled with the most beautiful copperplate writing, tell the story of the daily transactions of these wonderful organisations. Personal letters and artifacts add another dimension to the treasures to be found. You can easily lose yourself for hours or even days! I can highly recommend a visit to anyone who hasn't been along. You won't regret it. However, be warned - you might just develop a new addiction! Happy birthday, SBA!

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Images: William McEwan, Forth Street – Alloa, Fountain Brewery, Helen Anderson (McEwan), Sir William McEwan Younger, Meadow Brewery, George Younger Beer Labels, Jeffreys Pale Ale Brand Label, McEwan's Pale India Ale (Globe) Label and McEwan's Cavalier Label courtesy of the Scottish Brewing Archive Association. All other images author's own.

The temperance movement

John Martin

THE SCOTTISH BREWING ARCHIVE holds a great deal of brewing-related artefacts and records telling much of Scotland's history, none more so than that relating to temperance. The term 'temperance' means the abstinence from, or moderation in drinking alcoholic beverages. A more common word used to describe this is 'teetotal'. The word came from a speech given by Richard Turner in 1833, advocating total abstinence from liquor. Accounts differ as to whether the word was intentional, as Turner claimed, or the result of a speech defect, which caused Turner to stutter, "n-n-nothing but t-t-total abstinence will do."

The focus of this article is on the temperance movement and the action that brewing companies took to combat it.

One source suggests:

During the 18th and 19th centuries, public consumption of alcohol was commonplace in British society. This was partly due to its accessibility in a time before more stringent licensing laws, and partly because drinking water was often contaminated and unsafe to drink. Many people drank a weak type of ale known as 'small beer' as an alternative, but others turned to stronger alcoholic drinks...¹

Temperance began in the early 19th century in America as a social movement against the consumption of alcohol, with branches of the society appearing in Britain a little later. During the 1830s they campaigned for total abstinence from any kind of drinking alcohol.

John Dunlop (1789–1868), a Greenock lawyer and philanthropist, was a firm believer in education, irrespective of class and occupation. In 1829, he established the first anti-drink society and is recognised as 'the father of temperance in Britain.' Dunlop attempted to introduce American temperance principles, but initially received little support. However, he eventually succeeded in establishing temperance societies in Maryhill and Greenock. Dunlop was the moving spirit behind and the prime organiser of the first general temperance movement in Britain. By 1831, the Scottish Temperance Movement numbered 44,000 people.

As Temperance societies were increasing in numbers, they usually had a Christian base and were initially composed of people who took the pledge to abstain from alcoholic drinking. One such group was the Band of Hope.

¹ 'Watch and Be Sober': *The story of Army temperance* [1]



Figure 1: Membership card of the Highland Temperance League with the 'pledge' taken by members.



Figure 2: Scottish Band of Hope Union temperance medal, late 19th century. GLAHM: 39498. © The Hunterian, University of Glasgow.

The Band of Hope

Paisley in Scotland is credited with having the first juvenile temperance association in Britain (1830), but the Band of Hope idea originated in Leeds in 1847. The Scottish Band of Hope Union was formed in Glasgow in 1871 to co-ordinate the efforts of the many individual organisations, which were already formed.

The Band of Hope, which embraced all children up to the age of 16, was one of the first organisations to recognise the problem of teenage rebellion. In 1906, the Crusader movement was formed to accommodate those too old for the Band but too young for adult temperance societies and it proved to be a great success.

In 1995, the UK Band of Hope changed its name to Hope UK – inheriting a 150-year tradition of putting children and young people first and encouraging them to “live life to the full”.

The British Army

During the Victorian era, soldiers in the British Army were driven to periods of drinking, due to the lack of activities or recreation: “Barrack life was often monotonous, especially if stationed overseas and the situation wasn’t helped by their unappetising rations.”² The British Army awarded medals for six months’ abstinence from alcohol.

In 1913, the Temperance (Scotland) Act was passed by Parliament, which gave the voters in local areas of Scotland the opportunity to hold a poll to vote either to remain ‘wet’ or go ‘dry’, i.e. to decide if alcoholic drinks should be allowed or not. Kilsyth, Kirkintilloch, Wick and Lerwick were among those who voted to go ‘dry’.

However, perhaps the greatest force for abstinence came as a result of the First World War, when tight restrictions were placed on alcohol to preserve resources. The Defence of the Realm Act in 1914 led to stricter controls on pub opening hours, the strength of beer was reduced dramatically and tax levels increased with an extra penny on a pint of beer. After the war, high taxes remained in place and beer strengths never recovered to their former levels.

The temperance movement seized on the mood and, in 1920, vast numbers of local votes went ahead. In the General Election of 1922, the movement experienced an extraordinary victory when Edwin Scrymgeour, who had formed the Scottish Prohibition Party in 1901, won a sensational victory in Dundee by defeating the Liberal candidate Winston Churchill. However, it would appear that his success was limited, as he was defeated in the 1931 General Election and, a few years later, in 1935, the Scottish Prohibitionist Party was disbanded.

² ‘Watch and Be Sober’: *The story of Army temperance* [1]



Figure 3: British Army Temperance Association Medal (1893). GLAHM: 36769. © The Hunterian, University of Glasgow.

The following poem, published in 1918, highlights how food shortages had already been disrupted by war and, as a result why many people were keen for the country to go 'dry'.

A Voice from the Corn

I was made to be eaten, not to be drank,
To be husked in a barn, not soaked in a tank.
I come as a blessing when put in a mill,
As a blight and a curse when run through a still.
Make me up into loaves and your children are fed,
But made into drink I will starve them instead.
In bread, I'm a servant the eater shall rule,
In drink, I'm a master – the drinker a fool.
Then remember my warning; my strength I'll employ,
If eaten, to strengthen, if drunk, to destroy.

The brewers' response

The brewers' first line of defence against the threat posed by the temperance movement was the Brewers' Association of Scotland, which in conjunction with the Brewers' Society in London, co-ordinated the brewers' own campaign against any attempt at control of the drinks industry. Concern was so great that all brewers were levied, on a barrelage basis, to pay money into a fighting fund to pay for research and anti-temperance propaganda.

The Brewers' Association of Scotland and the Brewers' Society continued to support campaigns in Britain to defeat prohibitionists and encourage responsible drinking. An example of this was the formation of The Scottish Licensed Trade Defence Association, formed in 1879. The Association was the central organisation of the retail trade of Scotland. Its income was obtained by means of capitation grants from their affiliated associations. Its subscribers included members of all retail sections of the trade. The Association changed its name to the Scottish Licensed Trade Association and still operates today.

Figures 4 and 5 show just two examples of the efforts made to challenge the temperance movement in the early 1900s.

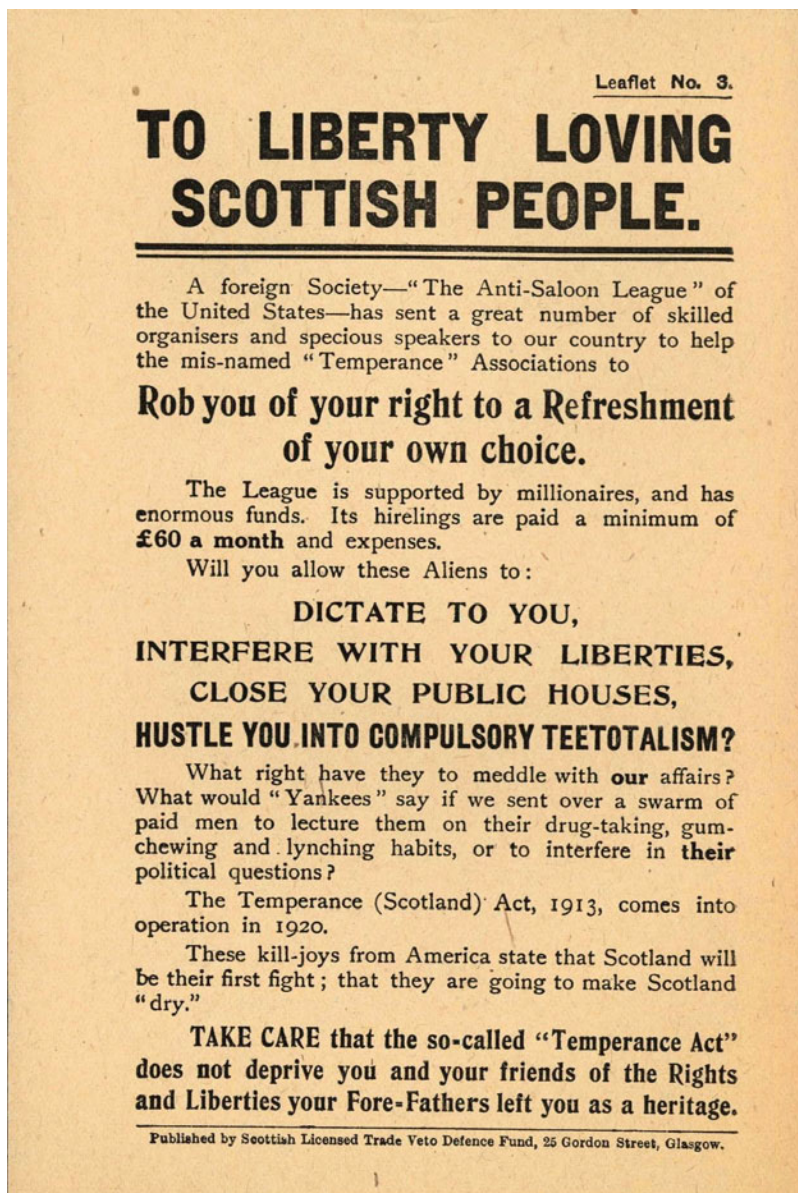


Figure 4: Leaflet issued by the Scottish Licensed Trade Veto Defence Fund. © University of Glasgow Library, Archives & Special Collections: William Younger Temperance Collection WY16/22.

WHY
SHOULD MOTHER
GO WITHOUT
her nourishing glass of Ale or Stout
ON WASHING DAY?
—or during rearing of healthy children.

BECAUSE
Pussyfoot says so.

Please Exhibit this, or distribute locally.
Send Copies to local clergy and friends.
Feb. 21, 1920. *Copies of this Leaflet 250 for 2/6 post free.*

WRITTEN AND PUBLISHED BY
HARRY BINDER,
211 HAINAULT ROAD, LEYTONSTONE, LONDON, E. 11.
Edward Dudfield, Printer, Southwell Grove Road, Leytonstone, E. 11.

Figure 5: Leaflet issued in London specifically attacking 'Pussyfoot' Johnson. © University of Glasgow Library, Archives & Special Collections: William Younger Temperance Collection WY16/22.

Prohibition in America

William Johnson (1862–1945), better known later as ‘Pussyfoot Johnson’, acquired his nickname for his stealth when enforcing prohibition laws in America.

In 1906, President Teddy Roosevelt appointed Johnson as special officer in what was then called the Indian Service to enforce these laws in Oklahoma and later in all the “Indian territories”. In 1911, Johnson resigned from government service and joined the Anti-Saloon League.

Johnson toured abroad extensively for the League and visited many countries to promote prohibition. In 1919, while visiting England, he lost an eye when angry students in London threw a stone. He called the loss a good investment for the cause of prohibition. This helped to raise his profile and made him a martyr for the cause. However, prohibition was waning by the end of the 1920s and, in 1930, ‘Pussyfoot Johnson’ retired. In 1933, prohibition was ended.

By World War Two, the temperance movement in the UK was seen as irrelevant and the government did not impose the same alcohol restrictions seen during World War One.

The Temperance (Scotland) Act in 1913 and the subsequent Acts that followed were abolished by the Licensing (Scotland) Act of 1976, which included the local polls, although some parts of Scotland, such as Kilmacolm in Inverclyde took longer to embrace these changes. It was not until 1998, when an old waiting room at the disused railway station was converted into The Pullman Tavern, that more than 70 years of ‘dry’ Kilmacolm reached its end.

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The brewing of alcohol-free beers and non-intoxicating beers in Scotland

Jim Lawrie

HARVIESTOUN BREWERY IN Alva is presently brewing an 0% ABV beer and the Tempest Brewery makes 'Drop Kick'. Edinburgh's Jump Ship Brewing won the gold award at the Scottish Beer Awards 2020 with their beer 'Yardarm' with an ABV of 0.5%. There are numerous other breweries producing low-alcohol beers at this time.

The brewing of this style of beer is not new to Scotland – there have been numerous breweries and aerated water manufacturers in Scotland who have made this type of beer in the last 135 years! Below are listed some of the better known ones.

G & P Barrie, Dundee

Peter Barrie, grandfather to George & Peter Barrie established himself as a ginger beer brewer as early as 1830. The business passed to his son George and later in the 1880s 'G & P Barrie' took over the business in Albert Street, Dundee and commenced the brewing of 'non-intoxicating bitter beer and stout' from 1885. They placed advertisements in every edition of the Dundee Directory from 1885 until the 1940s.

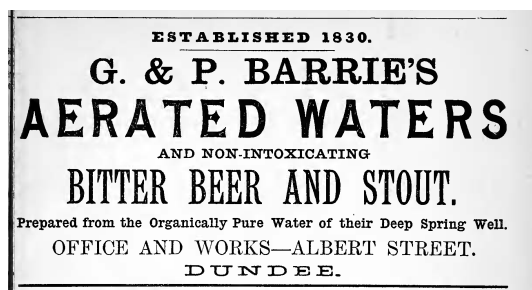


Figure 1: An advertisement from the Dundee Directory of 1895–96.

In 1896 the Dundee-based Barrie brothers expanded their business into Glasgow, initially at Otago Street in Kelvinbridge, Hillhead. In 1898 they commenced the brewing of non-intoxicating hop bitter beer and stout at new premises in Maxwell Road, Pollokshields. Their new plant took in St Andrew's Road and McCulloch Street. They brewed their speciality beers in Glasgow until 1933.

Barrie, G. & P., aerated water manufacturers, brewers of non-intoxicating bitter beer, stout, and fermented ginger beer, manufacturers of fruit wines and cordials specialities, ginger champagne, champagne cider, sparkling muscatel, Tay Valley table water, phosphated lemonade, restoral fruit water, &c; awarded five gold medals and 1st class diplomas; Maxwell road, St. Andrew's road, and M'ulloeh st., Pollokshields; also at Dundee.

Figure 2: An entry in the Glasgow Post Office Directory of 1898–99.

Tonbur Brewery, Glasgow

In 1893 John Cummock acquired the brewery at Victoria Road, Govanhill, Glasgow from his friend and former Langside neighbour, Michael Dawson whose company M D Dawson & Co. were declared bankrupt in 1893.

TONBUR Brewery, Ltd. (The), brewers of non-alcoholic Tonbur Pale and Tonbur Stout, 44, 50 Victoria rd.; John Cummock, managing director, Beechwood, Camphill avenue, Langside.
Tonbur Brewery, Ltd. (The), maltsters, 44, 50 Victoria road; John Cumnock, managing director, Beechwood, Langside.

Figure 3: An entry in the Glasgow Post Office Directory of 1895–96.

John Cummock was not a trained brewer – he was originally a dispensing chemist in Saltcoats. He moved to Glasgow and set himself up as a manufacturing chemist in Ropework Lane, off Howard Street. At Govanhill, Cummock only brewed non-alcoholic beers. Tragically Cummock died from an apoplexy in February 1894.

Following the death of his father, John Cumnock jnr. took over the brewery and changed the name from 'Tonbur' to its original name – the Clydesdale Brewery. He continued to brew beer until around 1914.

Joseph Dunn, Glasgow

Joseph Dunn established an aerated water business in Glasgow in 1891 at 135 Cumberland Street in the Gorbals. In 1895 he moved his business to 21 Greenhead Street in Calton and from 1905 announced that he was then producing 'non-intoxicating bitter beer'. His business moved to 41 Bankier Street, Calton, where he continued to manufacture the same beer and in 1926 announced he was also making light ale and stout. Brewing ceased at Bankier Street in the late 1920s but continued to produce aerated waters as well as bottling. This company survives to this day under the name of Dunns Food & Drinks Limited at Blantyre, having absorbed rivals such as Garvie's and Currie's. They produce a wide variety of products including Dunn and Moore's lemonade.

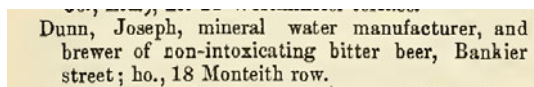


Figure 4: An entry in the Glasgow Post Office Directory of 1913-14.

George Younger & Co., Alloa

This long established company had the Meadow Brewery in the late eighteenth century and the Candleriggs Brewery in the nineteenth century, both in Alloa. In addition they acquired the Grange Brewery in Alloa in 1919 from Bass, Ratcliff and Gretton.



Figure 5: George Younger Pony Brand label.

Under the terms of the sale the Grange Brewery under Younger's ownership was operated as a de-licensed brewery, brewing only non-intoxicating 'black beers' and

stouts under the 'Pony' brand so as to combat the threat of prohibition of alcoholic beverages.¹

Boroughloch Brewery, Edinburgh

It is said that Alexander Melvin, brewer, had an American fiancée who was a prohibitionist in the USA. With this connection he brewed non-alcoholic beers in the early 1900s. His fiancée supposedly indicated that he had not gone far enough and stated that if he wanted to marry her he would require to give up brewing altogether. Brewing ceased in 1907.²

In addition to those listed above, the North Port Brewery in Brechin brewed non-alcoholic beer, as did one of the breweries that existed in Dumfries.

In the 1970s and 1980s some breweries attempted to produce non-alcoholic beers. The approach used by many breweries was to extract the alcohol out of the beer, which did not always result in a convincing product.

Scottish & Newcastle Breweries adopted the 'reverse osmosis' approach to produce McEwan's LA.

In Edinburgh S&N also marketed the original Clausthaler for a period. Clausthaler is an award-winning German beer that was launched in Frankfurt in 1979. They took the approach to stop the fermentation just before the alcohol began to develop. Although usually described as 'non-alcoholic' Clausthaler is a low-alcohol beer with an ABV of 0.5%. A variety of different Clausthaler drinks exist including 'Original', 'Premium', 'Classic', 'Golden Amber', 'Lemon', 'Grapefruit', 'Dry-hopped' and 'Unfiltered'.

¹ Charles McMaster: *Alloa Ale*. Alloa Brewery, 1984.

² Charles McMaster: "Scotland's Forgotten Breweries: Alexander Melvin & Co., The Boroughloch Brewery, Boroughloch, Edinburgh". In: *Scottish Brewing Archive Newsletter*, 11 (Spring 1988).

Tennent Caledonian, Glasgow



Figure 6: Tennent's 'Malto' label.

Early in the 20th century Tennent's brewed a non-alcoholic beer called 'Malto' – effectively a non-fermented wort – for foreign markets and some local non-licensed premises.

In the early 1980s a state-of-the-art “vacuum distillation” plant was installed in the ground floor of the old Tennent's Lager maturation building at Wellpark. This involved using all-malt brews which were fully fermented then transferred to the distillation plant. The alcohol was evaporated under relatively low temperature and high vacuum to avoid burnt, stale characters. The beer produced was then reconstituted with water and “essences” to give the final branded product “Barbican”. When launched in the UK it had limited success in a market not looking, at that time, for non-alcoholic beers. However, it did well in export sales to alcohol-free Saudi Arabia where Barbican sold over a million cases in its first year.

The Barbican success led to another product, this time carrying the Tennent's brand name. Tennent's L.A., basically a blend of Barbican and Tennent's Lager of 1% ABV (later 0.9% ABV), it was a national success available in bottle, can and draught formats.

More recently Tennent's has launched 'Hee Haw' (Glaswegian slang for 'nothing') followed by Tennent's Zero. Hee Haw, introduced in 2014 and discontinued in 2018, was a dealcoholised lager, while Zero launched in 2020 is an alcohol-free malt beverage with a very low original gravity (1.018).

Additional material from Ivor Reid

COVID and its impact on Scottish breweries

John Martin

THE COVID PANDEMIC has had a dramatic effect on everyone throughout the world, and has caused widespread heartache and sorrow. Over the years we have taken for granted our way of life and many people found it difficult when the lockdowns were enforced. It has affected individuals, families and businesses on a scale never seen before since the Second World War. However with the rollout of the vaccine program, there is light at the end of the tunnel.



As a direct result of this backdrop, it is important that we capture the events and how people and businesses have adapted in order to survive. The SBAA has used before the expression, “Today is tomorrow’s history” which is a reminder of the need to record how Scottish breweries have reacted and adapted during the pandemic.

The following notes highlight the hardships encountered by some of the SBAA corporate members and more importantly what changes they have made in order to survive and were written in March/April 2021.



Figure 1: Tanks *in situ* at Stewart Brewing.

Stewart Brewing, Loanhead

Sarah Stirton writes:

Prior to March last year over 70% of our business came from the on-trade; supplying to pubs, bars and restaurants across Scotland. When lockdown was introduced this instantly disappeared, leaving us with only a small portion of our revenue stream left to keep the business afloat.



In response we quickly shifted our focus to increase our business to consumer sales through our online shop, which we were fortunate to already have. We were overwhelmed by the level of orders, both on a personal level to see such customer loyalty, but also physically we struggled to cope in those initial weeks. In the first two months we received over three times as many orders as we did in the whole of 2019, we had to change our operations significantly to be able to cope with the fulfilment logistics. Wherever possible we tried to use our own drivers, which involved manually routing all the runs for the first few months until we found a software that could work for us. We had to source packing materials that were already in short supply, begging and borrowing from anyone we could. At one point we were sending out beer in another brewery's delisted boxes. We rearranged our entire brewery site to create

space to run a packing centre and focused all our marketing effort on creating new online offers to bring in as much business as possible.

While our direct to customer sales have been invaluable, those alone would not have kept our doors open. We fortunately had cultivated relationships with many of the big supermarkets and were also able to benefit from increased orders in the area. We saw order volumes increase rapidly and we were struggling to keep up with the demand, so we took the risk to invest in our own canning line despite our knock in revenue so that we could produce the volumes required to gain supermarket contracts. This is the first time we have done our own canning and getting this operating in only a matter of months was another huge challenge. The supermarket volume, although not the most profitable, has helped inject much needed revenue into the business to help us keep up with overheads and keep our team members in jobs.

We are proud to say we survived 2020 but we most certainly did not thrive; the increase in business to consumer and off-trade sales only went some of the way to making up the hole left by the on-trade. Throughout the year we also faced constant difficulty in accessing support; we found that our status as a manufacturer hurt our ability to access grants, rates relief and other support measures that were available to the wider hospitality sector. It certainly felt at times that brewers were being forgotten in the middle ground. Looking now into 2021, purely on a business level the on-trade cannot return soon enough. While we have plans to continue driving our online shop and to bring in new resource to push off-trade sales even further nothing can make up for that 70% of our business that is dependent on people in pubs drinking pints.



Figure 2: Belhaven's best-selling beer.

Belhaven, Dunbar

Billy Mathers writes: The pandemic has had its challenges for Belhaven as we are primarily a keg and cask brewer and as pubs and restaurants have been closed, then sales have been badly impacted. We had a brief flurry of activity after we reopened in August when sales spiked very positively, however as the virus returned and the restrictions started to tighten then sales slowed quite quickly, making the operational planning extremely difficult resulting in more beer being wasted.



The first lockdown came quite suddenly although we used the furlough scheme to reduce costs as much as possible, retaining a skeleton crew brewing minimum volumes to keep things ticking over sending it off site for bottling and canning at our sister brewery in Bury St Edmunds. In the initial phases we also managed to catch up with a maintenance backlog getting those who were working focused on cleaning up, painting and making all those small repairs to the infrastructure which are too often neglected when times are busy. We looked forward to welcoming the administration and sales staff back in August and prepared the office with screens and PPE to create a COVID-secure environment, however at the last moment the advice changed and as yet these staff remain working from home or furloughed.

As we moved into the second lockdown things became a bit more difficult as the costs of repeated reopening and closing were unsustainable and as such the company decided to shut down more drastically to preserve cash until such time as we can see light at the end of the tunnel. We returned to a skeleton crew to keep the brewery ticking over mainly producing for the off-trade, where looking on the positive side

we have seen growth in sales especially on our Belhaven Black, Oat Stout and Scottish Ale. We've seen good sales both domestically and for our export customers, which gives us something to build on when we eventually open up fully and get back to supplying our core customers when the hospitality sector finally reopens. Then we will restart supply of our draught portfolio and get "Best Back on the Bar" supported by our full range of keg and cask products.

Bellfield, Edinburgh



Giselle Dye writes: The last twelve months have been exceptionally challenging for us – as they have been for so many small breweries across the UK.

Our on-trade sales collapsed in Spring 2020, when the first lockdown happened. On top of that, we had to close our popular taproom too, and at first, there was very little support for breweries with taprooms.

As government grant schemes and funding support were (gradually) announced, we've applied for everything we can and – while it's hardly a substitute for normal trading – it's been just enough to allow us to hang in there. We will be glad however, to never have to fill in another application form: some of the bureaucracy around these support schemes has been exhausting to deal with.

We're lucky to be part of a vibrant ecosystem of small businesses and other microbreweries in Edinburgh and so when online food and drink businesses – like Edinburgh Beer Box and Schop – 'popped up' during the pandemic, they started selling our beers which helped to raise awareness, especially within Edinburgh.

We worked hard to build our online sales, with some considerable success although it was a relief when things opened up again in the summer, albeit briefly. We took the opportunity to build some outdoor booths to allow social distancing, while keeping the feel of a sociable space. These proved very popular and they were busy until we had to close again in October. Last summer we also launched our brand refresh, designed to bring coherence to our product range and achieve stand out on crowded beer shelves. The concept – designed by Glasgow based drinks branding agency, Thirst Craft – has now been applied to merchandise, our tap room walls, cans, bottles and even a light projection that you can see from the London train.

More or less right through the pandemic we've continued to provide 'takeaway' draught beer; we didn't want to waste the lovely beer in our tanks! It's been great to continue to see and serve our loyal, local customers. We've served draught (keg and cask) in takeaway containers and also five-litre mini casks and kegs, which we're now also shipping across the UK, such has been the demand.

Most of the team have been furloughed to some extent through the last twelve months, though our brewers, Keith and Sally, have worked the whole time and in



Figure 3: Brewer Sally MacGarry of Bellfield Brewery.

fact, we've even launched three new beers: Jex Blake Mosaic IPA (mid Lockdown 1), Eighty Shilling (last winter) and most recently, Rational Creatures, our International Women's Day beer.

As if the pandemic wasn't bad enough, we had Brexit to contend with. Delighted to get our first export deal in several years over the line in early January, we then spent three weeks dealing with the paperwork associated with getting it over the channel to the Netherlands.

We're now looking forward to – and planning for – a busy summer. We think people will be desperate to get out for a real pint of beer again (we know we are!), and it's going to be wonderful when beer gardens, tap rooms and pubs can open up again.



Figure 4: Tennent's Lager has recently become available for the PerfectDraft home dispense appliance.

Tennent's, Glasgow

Compiled by Ivor Reid. Thanks to Martin Doogan and his colleagues at Wellpark.

Wellpark Brewery has survived many events. However, the pandemic of 2020-2021 brought a different challenge that affected People, Production, Products and Progress.



People — Being a significant employer with production, marketing and all administration on the site at Wellpark Brewery, ensuring the health and safety of the staff was the priority. This was achieved by carrying out stringent daily audits to ensure compliance with all the government guidelines. Actions included the use of thermal cameras at the entrance to buildings to measure body temperature and door handles that released sanitising gel to minimise the potential of virus spread. In line with government policy only essential staff attended their normal work place. Additionally, many employees were furloughed, at one point approximately 70% of staff were in this category. It was recognised that this was particularly difficult for those involved and to keep them engaged, regular on-going contact was made using group calls and newsletters. Employee wellbeing was further supported by the provision of access to impartial physical and mental health advice.



Figure 5: The recently introduced Tennent's Light.

Production — Closures and restrictions on the Scottish on-trade resulted in an immediate loss of circa 80% of turnover. The commercial side of the business were involved in arranging a capital and interest 'holiday' for loan customers, opening dedicated help lines, launching initiatives that would enable home deliveries, click-and-collect and enhancing on-line services. Production at the brewery were dealing with the return of un-broached kegs and the unprecedented switch from draught to small-pack demand, resulting in the closure of the keg line, and canning and bottling facilities moving to a 24/7 operation with the associated 'scramble' for packaging materials.

Products — Lockdown has seen an acceleration in the demand for no-and-low-alcohol variants. Research showed that 35% of Scots were keen to try drinks that would have fewer calories and avoid weight gain. Tennent's responded with Tennent's Zero and Tennent's Light, a 3.5% ABV lager with 30% fewer calories than Tennent's Lager (figure 5). Tennent's Light on draught had an incredibly successful on-trade launch, however, the pandemic soon put a pause to that.

Another lockdown initiative was to meet the desire of Tennent's Lager customers to experience pouring fresh pints at home. Working in partnership with PerfectDraft



Figure 6: Part of the new CO₂ recovery plant being moved into place at Wellpark Brewery.

(figure 4) Tennent's Lager became available through their system. The reaction was phenomenal with the first full batch selling out in under four hours.

Progress — Before the pandemic struck Wellpark Brewery had embarked on an ambitious environmental programme on carbon capture and a move out of plastic packaging. Although social distancing and covid restrictions have had an impact figure 6 shows part of the new CO₂ recovery plant being moved into place. Wellpark Brewery is gearing up for the bright future post coronavirus.

You can visit the websites of all our corporate members on the SBAA website sponsors page: <https://www.scottishbrewingarchive.co.uk/sponsors/>

The history of Crisp Malt

Colin Johnston

Before going to print, Anglian Malting Holdings Chief Executive, David Thompson, sadly passed away on July 4th 2021, aged 67. Before purchasing Anglia Maltings, including Crisp in 2005, he was the fifth-generation head of Wolverhampton & Dudley Breweries, later to become Marstons. He was a giant in the brewing industry and also laterally in malting and his wit, dynamism and business sense will be sorely missed at Crisp for many years to come. This article is dedicated to his memory.

CRISP MALT HAS A historic past, headquartered at our oldest malting site in Great Ryburgh, North Norfolk, and we still have one original 1870s floor malting (no. 19) in operation. In 2020 Crisp Malt celebrated its 150th anniversary. If you search out the Companies House entry for our parent company Anglia Maltings Holdings Ltd, you will see it was established on June 26th, 1890. You will also see the original name of the company shows that of F. & G. Smith, Limited. With our anniversary in mind, we have set about the task to research more into the founders and history of our 150 years young company.

The Smith brothers

Frederick Edgar Smith and his brother George of F. & G. Smith, Limited were born in 1827 and 1834, respectively. In the 1850s, Kelly's directory for Norfolk records that Frederick and George Smith were general merchants established at Scarning outside Dereham in Norfolk. They dealt in grain, coal, farming equipment and general merchandise.

In 1859 Frederick Smith obtained the title to 288 acres for a farm in the village of Little Ryburgh which included the water-powered grain mill on the river Wensum. Given that the Smith brothers were not from money nor were they well educated it is unclear as to how he was able to obtain such a parcel of land. However, on August 16th, 1861, Frederick married advantageously to Anne Jacob at Watton. Frederick's father-in-law George Jacob, was a successful breeder of horses and the crown revenue officer for the district which made him an important and well-known figure, so it is more than possible that Frederick took a loan from his new relation, one who counted the Kings of Spain and Italy as his customers!

In 1870 Frederick and his brother George bought land adjoining the station in East Dereham for malthouses and extended the purchase again in 1872. This is our starting date for the malting side of the business and where we draw our anniversary from. One advantage that may have driven their first forays into malting was the establishment in the 1850s of the railway network in Norfolk. Drawing on their



Figure 1: A field of barley.

agricultural merchanting knowledge, the brothers most likely saw milling and malting as a way of benefitting from the value that malt and flour would bring from barley and wheat. They had ready access to a port at Wells-next-the-Sea which could bring in imported wheat or barley should the local pricing not be favourable, and they had access to a supply chain that stretched to the nearest big city in Norwich or indeed, they could have exported malt from Wells if export markets were favourable. Perhaps Frederick's father-in-law was an encourager of the enterprise; with his role as an excise officer, he would have had intimate knowledge of the malting industry and the strong prospects this line of business would have in a county already awash with malthouses and good barley.

Frederick and George not only expanded to Dereham but started a lease at Wells-next-the-Sea, for twelve years at a rent of £133 per annum in 1878. A balance sheet from 1879 (figure 2) shows that they were prospering exceedingly well.

Profits in today's currency amounted to £2.5m. A tidy sum given that the brothers had only been malting for nine years.

In 1881 at the age of just 56, Frederick died leaving his wife Anne with eight children under 18 and within one year, his brother George, the only other owner of the business, also died. So only 22 years after starting in milling and 11 years in malting, the original founders of F. & G. Smith were no more.

<u>Gross Profit</u> - <u>Mills Maltings</u> - 2976 2 10	
<u>Less</u> -	
Freight	216 11 2
Discounts Comm ⁿ , Rent & Lease contra	2113 15 7
Labour	1210 10 3
Interest ^{on} Bank Ac. Lease contra	72 0 2
Duty Less Drawbacks	1755 15 6
Railway Carriage Lease contra	1556 0 6
	20172 19 7
To folio 15	£ 5928 11 2

<u>Gross Profit</u> - <u>Duckhorn Maltings</u> - 26258 12 4	
<u>Less</u> -	
Discounts Com ⁿ Rent & Lease contra	1799 16 11
Labour	1512 15
Interest ^{on} Bank Ac.	150 9 3
Duty Less Drawbacks	26161 12 2
Railway Carriage Lease contra	2275 9 9
	202000 2 0
To folio 15	£ 6258 5 10

<u>Gross Profit</u> - <u>Fyfeburgh Maltings</u> - 17665 5 10	
<u>Less</u> -	
Discounts Com ⁿ & Lease contra	1288 5 10
Labour	1571 2 11
Railway Carriage Lease contra	2211 17 2
Interest ^{on} Bank Ac.	159 12 9
Duty Less Drawbacks	22657 7 2
	20822 10 2
To folio 15	£ 3306 15 7

Figure 2: Balance sheet from 1879.

Enter Anne

Anne Smith was now a widow with eight children and was left in charge of a large business. According to the articles of incorporation of the company in 1890, the following business was conducted: Corn, Coal Cake, Seed, Manure, Oil Cake and Artificial Food, and Flour Merchants, Millers, Farmers, Dairymen and Maltsters. The business had malthouses and warehousing at Great Ryburgh, Dereham and Well-next-the-Sea. Anne appeared undaunted by the task and she worked to run the business alongside the excellent and loyal employees that Fred and George had fostered.

According to census records, by 1890 just two of the eight children were still living with Anne at the family home, the elder children having married and taken up residencies in the local vicinity. Anne was now 54, running the business alone with the children having moved away. It was at this point she decided to marry a man 20 years younger than her, and a distant cousin to boot, which sent shockwaves through the family. Anne Smith married George Edward Jacobs from Brockhurst in Warwickshire, and on March 19th, 1890 at St Andrew's Church in Great Ryburgh, with great pomp and ceremony. Interestingly for the time, just ten days before the wedding, George Jacobs changed his name by deed poll to Jacobs-Smith. He was intending to be a fully involved member of the Smith family and enjoy all the trappings that this entailed. It is understood that at various points, the elder sons of Anne referred to her new husband as a "gigolo" and a "waiter", the depth of feeling being quite clear! The couple travelled by train to London and Brighton before departing for a honeymoon in the Italian Riviera. The company must have been continuing to do well.

A new generation

The business carried on its work and a major improvement in modernisation of the mill at Ryburgh was undertaken. Anne's eldest son George Frederick Smith (George 2nd) took control of the business as chairman. In 1891 the directors decided to install a first-class steam engine and Galloway boiler capable of driving a four-roller plant mill, independent of water power. Prior to this, the mill was water powered and milling carried out using stone.

The milling side of F. & G. Smith's operation seems to have been almost entirely local, but the malting business soon reached much larger markets. The local breweries generally made their own malt, but the firm was exporting malt to Guinness in Ireland as well as Australia and no doubt many other places.

By 1891, the company's Wells malting was expanded through the purchase of Everett's maltings with the deal completed in 1893. In 1893, they purchased Chapman's maltings in Wells at the same time as they were expanding the maltings at Ryburgh. In 1903 a final purchase of four maltings and premises at Wells was made including "A long range of granaries and warehouses to cottages and outhouses with the merchant's

office fronting the quay. Also, a valuable landing wharf for quay in front of the warehouses, having a frontage about 66 feet to the main harbour channel.”

Frontage to the quay at Wells had been part of the responsibility of the company since 1882 and they were responsible to repair, improve and preserve the harbour. The quay needed deepening and the harbour wall strengthened by the maltings since George Smith had to moor ingoing and outgoing coastal craft. The company owned and had moored at Wells, a steam tug called Maire which was 82 feet long and had 77 gross tonnage. Her duties were to tow the grain-laden sailing ships in and out of the harbour. Incoming barley cargoes came not only from Europe, but wherever suitable barley was found; Australia, the Mediterranean and South America were often matched with outgoing malt bound for Dublin or London.

George 2nd died on October 15th, 1917. During the 27-year period that he ran the business, it had become international; the malting at Wells had been greatly extended, as had those at Ryburgh and Dereham. The farm at Little Ryburgh had been sold and the company had been increasingly in the position of being able to buy their properties and not just lease them. Shortly after his death, the directors appointed Herbert Smith, George's uncle, as chairman. With the First World War ended, a good many men of the village having perished and a distinctly different world emerging, it would have seemed prudent to assess the future and make investments for the long term. However, Herbert did not do so. In addition, he was not a well man and he died just four years later in 1921.

Ladas Smith – the inter-war years

The chairmanship of the company then fell to George's youngest son Ladas, just 27 years old at the time. Ladas was named after the derby winner in his birth year, 1897. The horse to come in second was called Matchbox!

The post-war years had actually been pretty good for business. Increased malting fees agreed by the Brewers' Society protected profit margins while exports of malt, much to the annoyance of British brewers, rose substantially. This post-war boom possibly deluded the directors into thinking that all would proceed as it had always done but they failed to take into account the implications of the war and the mass disruption to world trade that it caused. The empire in Africa was actually enlarged through the acquisition of former German colonies but the trade patterns were altered nearly beyond recognition. Countries and colonies formerly largely dependent upon the mother country for supplies of manufactured goods, now had to learn to produce these for themselves as well as give as much help as possible to the war effort. During the winter of 1920–21 the Corn Production Act was repealed, and with it the guarantee of farmers' pricing. Imports of cheaper (and often better) barley caused the price of British barley to fall from 89s. per quarter in 1920 to 52s. the following year. Maltsters involved in the grain trade or caught with large stocks immediately felt the impact.



Figure 3: F. & G. Smith workers, 1901 (image courtesy of www.picture.norfolk.gov.uk).

Business was beginning to fall away in the late 1920s and the board continued to invest as much of the profits as possible in gilt-edged securities rather than in updating the business. By 1927 the company was selling land adjoining the Manor House in Ryburgh and some securities, and some customers were experiencing difficulty in meeting their commitments.

The first mention of borrowing in the company's history occurs in 1925. £50,000 was negotiated with the banks and it seems this was needed merely to purchase barley rather than to make any significant capital improvement.

By now, Wells maltings was of particular concern. It was quite old, and the working conditions were poor. Workers could barely stand upright on the malting floor and there was no room for expansion given the location of the site in the middle of town and abutting the harbour wall. Some improvements were evidently made, but they didn't help. Complaints were being received about the noise of new engines installed in Wells, so much so that whatever sound proofing was done was insufficient. This complaint must have been the last straw for Ladas who was compelled on March 25th, 1929 to close the Wells maltings. In some ways this closure must have been a relief as business was poor and orders were few.

Ladas tried to guide the company through these very testing times but the combinatory effects of the strains of large capital borrowings and his responsibilities towards

the firm, was too much for him. On September 5th, 1929, he was found in a garden shed at the family home of Mayfield, having died by suicide at the age of 35.

Malcolm Smith – the 1930s and WW2

The chairmanship of the business now fell to Malcolm Smith, son of Herbert Smith, one of Frederick's brothers. Malcolm had been involved in the business early on and was made an assistant manager at age 22. He soon rose to company secretary and took charge when his cousin Ladas tragically passed.

In 1934 the directors were approached by the Ipswich Malting Company about the rental of a malt house and barley kiln at Ryburgh and it was decided to ask a rent of £750 per annum for this and no doubt the board was glad that a use had been found for these buildings, given that production was so low and said malthouse was not in use.

Even though Wells had ceased to operate, the company still owned the properties which began to cause concern. The gable end of one malthouse was in danger of collapse and the tenants wanted the company to make a contribution towards making it safe. The harbour wall also needed repair. By 1937 more properties in Wells were sold including no. 10, no. 2 and no. 6 maltings as well as various houses, shops, stables and yards, for the sum of £1,100.

In 1938 a Mr Arthur Wharton wrote to the board with the suggestion that they should consider the possibility of turning the company into a public one. This was too much for the directors who dismissed the suggestion more or less out of hand. Though they were not to know it, the Second World War was about to break out, and it would have been unwise to make any changes. In March 1939 the concerns of war prompted the company to take out insurance against war risks and lucky that they did. The war came to Ryburgh on the nights of August 25th and 26th, 1940 when fire-bombs destroyed no. 5 malt house.

The company received £39,684 in compensation, but much worse was to come two years later when severe damage from high explosives was sustained.

The following account comes from the director's minutes of June 26, 1943:

The company's properties at Ryburgh were again severely damaged that's about 6:10pm on August 3rd 1942, bank holiday. Four 500lb high explosive bombs were dropped from a low altitude, the first entering the kiln and exploding on the roadway under the east side archway, felling both arches and demolishing almost the whole of the kiln and malt stores, the engine house, and the west end of the barley kiln, and severely blasting other buildings particularly the foreman's house, Chapel and public house. The second bomb entered the malt stores, smashed a 14-inch square beam, passed through the 22-inch wall at the North East corner,



Figure 4: Bomb damage after the 1942 raid.

hit and bent the railway points on the private siding, and finally exploded on the mainline near the North End of the platform severely blasting the walls and roof with the East side of the maltings and demolishing the office. The fire which started in the kiln furnace was quickly got under control and there were no casualties despite several narrow escapes.

... The necessary steps have been taken to lodge the claim for compensation under the war damages act, and it was anticipated that the claim for loss of stock would be settled on the basis of replacement value at a figure in excess of £108,000. About 3000 quarters of barley and 4000 quarters of malt had been salvaged in fair condition and had been commandeered by the government.

The war damages claim was due to run and run and was not finally settled until 1951. Meanwhile number 19 maltings which had been virtually destroyed by bombs in 1942 was rebuilt by 1945 and a new barley store was also completed. No. 19 continues to operate to this day.

Malcolm ran the company valiantly over these years, but he died from a serious haemorrhage in 1947, aged 49. It was now time for his brother Vardon to take the reins and like his brother, he remained cautious about modernisation. He maintained that as long as F. & G. Smith could produce and sell 10,000 tonnes of malt per annum

the dividend level of 10% could be sustained and there was no need to consider plans to install a mechanical plant.

Post-war modernisation

The thirty years after the Second World War were to witness a technical revolution unprecedented in the history of malting. Despite the advances of the last quarter of the 19th century, the malting process had changed little. The war marked a turning point; the loss of malting capacity, the advent of the combine harvester, and, not last, the labour shortage all made change inevitable.

The most pressing problem facing the industry was the rapid spread of the combine harvester. Two and a half thousand of these were at work in Britain's fields in 1944. There were more than 10,000 six years later, when around half the cereal crops were cut by them. The barley crop, which traditionally had been stored in sacks and threshed throughout the winter months, was increasingly harvested and marketed in little more than eight weeks.

In practical terms, older varieties of malting barley were not ideal for combine harvesting because their long straw made them prone to lodging.¹ Existing storage and drying facilities were totally inadequate and maltsters were forced to spend huge sums on the provision of drying and storage capacity.

With F. & G. Smith's destroyed Ryburgh maltings, the choice lay between a fully mechanised floor maltings or one of the available pneumatic systems. By 1951, Vardon began to realise that modern mechanical malting was here to stay and ordered one drum at a cost of £20,000. The board had recommended the purchase of three which would have meant enlarging the malt and barley stores and Vardon objected to the increased expense and the reorganisation that this would entail.

Despite this concession, Vardon does not seem to have wanted to face the future prospects of the business. The board did though, and again raised the question of installing a Saladin (box-shaped) plant. The board's hand was forced by the government's decision to liquidate the war-damaged commitments. The options were either to take cash and distribute it to shareholders or to be given a replacement maltings, at the then present-day value, which amounted to building costs that were some five times the cash value. It was not an easy decision, because malt sales had not recovered in the post war-years, and so the output of a new factory malting would be impossible to handle.

Vardon, who personally would have preferred to take the cash, succumbed to majority rule and allowed the firm to proceed with the construction of a Saladin plant. Construction began in early 1962. Alongside the physical maltings, a corporate

¹ "Lodging" is when tall barley is blown over by weather and doesn't recover upright again.

construction was taking place, one that would change the direction, and name, of the company.

The Crisp Years

Prior to 1962, John Crisp was working as a maltster for Associated British Maltings (ABM) in Norfolk. No neophyte to malting, he was an eighth-generation maltster, with the family firm of John Crisp & Sons having been established in 1734 at Beccles, Suffolk. John Crisp & Sons founded ABM alongside four other old-established family firms, in 1927.

John Crisp had dreamt of starting a new malting company, but it was really a pipe dream given he had no money or working capital. However, he saw an opportunity at F. & G. Smith. After all the prevarications of the post-war years, the government's ultimatum on the war damages forced the board's hand to build the new maltings, and Vardon Smith resigned as chairman. The more progressive members of the board were determined to restore the firm's lost vitality and entered into a joint venture with John Crisp for the new Saladin box maltings at Great Ryburgh. The new company, Crisp Malting, was created, in which F. & G. Smith held 75% of the shares, but John Crisp 50% of the voting rights (having subscribed £10,000 himself) presumably due to the valuable contracts he was able to bring with him from ABM.

From the beginning the venture flourished and capacity at Ryburgh soon doubled. The cost of the new maltings was £453,000, of which £195,000 was received from the War Damages Commission. Production began in 1963 with four Saladin boxes, but orders in the first year of production were well above expectations with Mitchells and Butlers and Whitbread both pledging support. The first delivery was actually to Groves and Whitnall of Salford. Another four Saladin boxes were soon ordered.

One of the few breweries not to give orders was Courage. The head brewer said that his hands were tied, to which John Crisp replied, "it's not that you can't, but you won't."

Management changes at Courage meant that the tables were soon turned. Having taken over Barclay Perkins in 1955, Courage had a maltings they didn't need. The new production director agreed to sell Barclays' old Saladin maltings at Ditchingham to Crisp and to take the output for a five-year period. John Crisp quickly figured out how to increase production at Ditchingham by 50%.

Crisp's sales continued to increase and in 1965 they appointed I. M. Cowe & Company of Edinburgh as their Scottish agents. The distilleries in the Highlands mostly had their own maltings and used to buy barley from the Edinburgh barley merchants; however they were finding they could buy better malt from East Anglia, and turned many of their floor maltings into warehouses.

Crisp was still short of production and so in 1969 the company bought the large floor maltings in Beccles, which had been founded by the Crisp family. Two years later,

Crisp purchased the Mistley company, The English Diastatic Malt Extract Company (EDME). The company was one of the first malt extract companies to get into the home brewing business, however by 1971 it had fallen on hard times. Crisp had been working on their own malt extract method, which had ultimately failed, but they were able to relocate the capital equipment, a package boiler and evaporator, to EDME when the company was purchased and turn it around. Strong contracts for Kellogg's and Weetabix in Denmark revived the flagging order book.

Malt sales continued to increase, so it was decided to build another plant at Great Ryburgh using some of the facilities of the 19 floor maltings. The "vat" plant is still producing to this day. In 1977 a long-term contract to supply Wolverhampton & Dudley Breweries with the total output of the No. 8 floor malting at Dereham was signed. This was the last of the floor maltings at Dereham, numbers 13, 14 and 15 having already been closed.

In the later part of the 1970s the distilling industry was rapidly increasing production to meet export demand, which was going up by 8% per annum. So, the company decided to build a new maltings at Portgordon, near Buckie, to take advantage of the abundance of local barley, access to Buckie port and the proximity to the Speyside distilleries. It was the most unfortunate timing as production didn't start until 1979. The global oil crisis and the onset of world recession prompted a lengthy destocking by distillers. From a peak in 1974, the demand for malt had fallen to 296,000 tonnes, a decline of 57%. It was sale-maltsters that felt the main impact, deliveries over the same period having fallen by a massive 64%. However, it was argued by the company at the time that had they not established a Scottish maltings on Speyside, they would have lost all their distilling orders, considering that during the same period Moray Firth and Pauls had established maltings at Arbroath and Buckie, respectively.

The next maltings to be built was at Ditchingham. Similar in construction to Portgordon, a vat plant with a batch size of 230 tonnes was constructed with an annual capacity of 8,000 tonnes. This was initiated due to a valuable seven-year contract from Whitbread, who agreed to take output of the new plant as well as the old, then producing 5,500 tonnes. The old plant closed in 1987 and by 1989 the new plant had been extended to 23,000 tonnes.

By 1989, after some serious production shocks, sales were outstripping production, this at a time when the Saladin maltings was now 26 years old. So the board decided to invest in a new plant at Great Ryburgh capable of making 30,000 tonnes of malt at a cost of £6 million.

To the present day

Already in 1989, the company was entertaining entreaties by bidders looking to purchase the group, now called Anglia Maltings Holding. The new plant at Ryburgh started production during 1991 and was extended with a new kiln in 1994 allowing

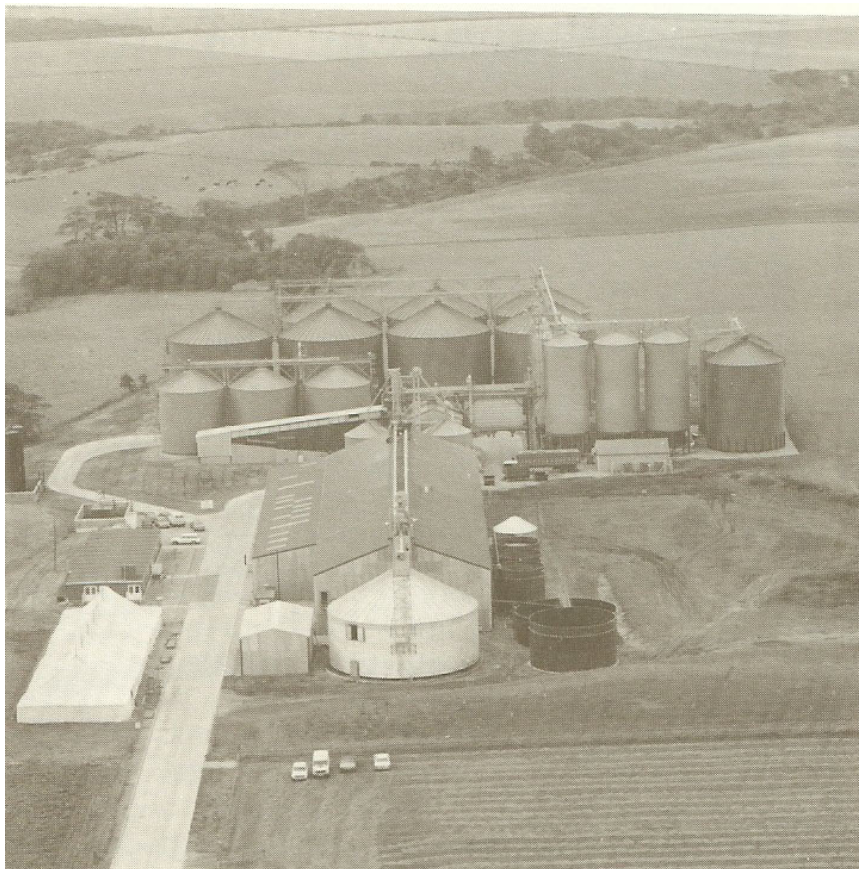


Figure 5: Portgordon maltings.

for much larger production batches of 230 tonnes. At the same time exports were at an all-time high with malt being sent all over the world, especially to Japanese brewers and distillers. It was also around the mid-90s that William Crisp, son of John Crisp, emigrated to the USA. With the dawn of the USA craft brewing movement taking hold, William saw an opportunity to market Crisp malts to this new wave of brewers. Starting out with just a few tonnes and basing themselves out of a homebrew shop in Rhode Island, his newly established import and wholesale company, Brewers Supply Group, had soon expanded into warehouses on the Providence dockside. William would regularly welcome influential craft brewers to the Ryburgh maltings, including Ken Grossman of Sierra Nevada brewery, who was interested in building his own malthouse in California. In time William would expand into hops and process aids and eventually sold his company to the Rahr Malting Company of Shakopee, Minnesota. BSG remains Crisp's USA exclusive distributor to this day.

All was not looking so firm on the home front. In 1997 the barley price and the pound collapsed, causing losses on Long Term Agreements entered into with major brewers. In 2000 the final salary pension fund was closed due to escalating costs. However, full capacity was achieved in 1999 and 2000, but with margins being eroded. In 2001 Euan MacPherson, the then maltings manager at Portgordon was appointed as managing director.

In 2003 the group decided to purchase Alloa maltings from Bass. With growing interest in supplying High Diastatic Power (HDP) malt to Scottish grain distilleries, it was felt that Alloa was perfectly located to supply these prospective customers. The site had been mothballed a year prior but until 2002 had been the sole supplier of malt to Tennents in Glasgow.

The maltings was originally built by George Younger's brewery in the 1890s to bolster the brewery's Craigward maltings which was by then at capacity. Originally built as a floor maltings, it was advantaged by being located at a railhead and was very close to the river Forth for the offloading of barley. In the 1960s, Bass converted the maltings into a vat plant using the same technology utilised at Ryburgh.

To re-establish the Alloa maltings Crisp employee Rob Moody was sent up from Ryburgh. He recalls being handed a huge ring of keys at the entrance gates and given the challenge of getting malt out of the plant within three months. Fortunately, he was able to hire back most of the original workforce and they were soon able to revitalise the site. Alloa has now been producing HDP, Pot Still and now craft brewing malt since it was restarted in 2003.

Results in 2004 took a dive due to escalating oil and gas pricing, overproduction in Eastern Europe, a weak dollar and a poor UK harvest and it was about this time that now Chief Executive David Thompson, was searching around for a sound investment opportunity. He formed a small investment group called Ragleth that purchased the

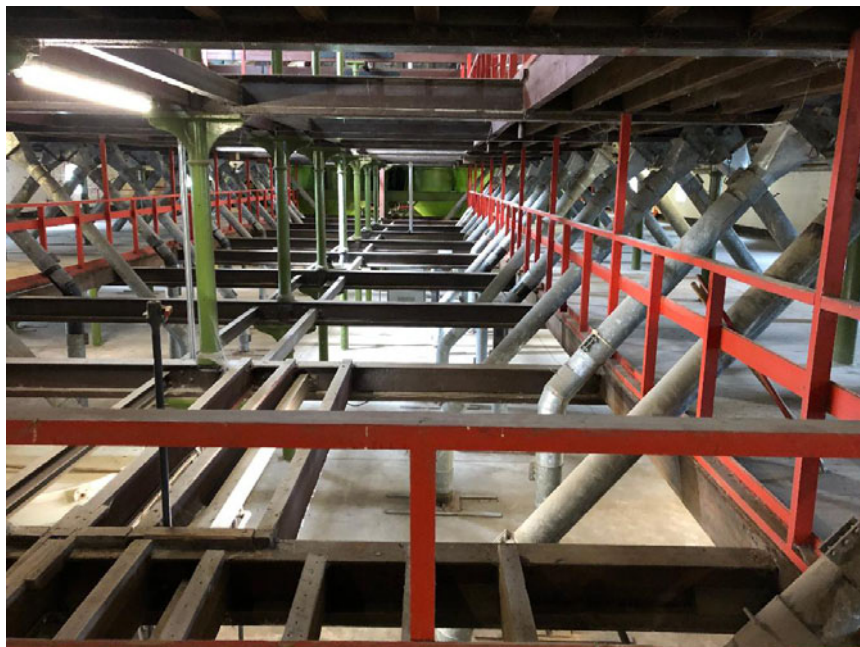


Figure 6: Alloa maltings today, showing floors.

entire Anglia Maltings Holdings from John Crisp and the other share holders in 2005 and really, the rest is modern history yet to be written.

Over the next 15-year period the group has expanded with the acquisition of GlobalMalt in Germany and Poland adding malting capacity in continental Europe. The group also purchased Micronized Food Products in Northallerton, adding micronizing, torrefying, and flaking capabilities for brewing products. At the main site in Great Ryburgh, expansions into coloured malt production and a major investment in a packaging line for the growing craft market were completed in the past few years, setting the Group up for long term success in these markets. At Portgordon, a new peat kiln to expand production to Scottish distillers and at Alloa a sack plant to supply bagged Scottish malt to craft brewers at home and abroad.

The Group capacity now stands at 435,000 tonnes of malt, making Crisp the 10th largest commercial maltster globally and the largest independently owned maltster in the UK.

Despite the size of the group, there is much about the feel of the company that remains from the old Smith days. Crisp remains collegiate, rooted in Norfolk's agricultural landscape and community and focussed on customers large and small; a balanced approach that has stood the test of time when many other malting companies have sadly succumbed to the vagaries of the market. As we look forward to the next generation, we see a return to our roots; a focus on local barley for smaller brewers and a very bespoke approach yet always backed up by the very highest quality barley that UK farmers can grow. Here's hoping we can be here another 150 years to continue to serve this wonderful industry.

Crisp Malt is a corporate member of the SBAA and you can view its website at crispmalt.com.

Strathalbyn Brewers: a contribution to their history

Robbie Pickering

WHEN DAVID ANDERSON and John Stuart took on a unit on a Clydebank industrial estate in 1982 to start the most westerly modern microbrewery in Scotland, it was a huge leap into the dark. There had been no brewery west of Glasgow since the closure of Gillespie's Crown Brewery in Dumbarton in 1952.

In the early 1970s Stuart had shared a house with four other young men and, like many others at the time, they made their own beer: "We brewed a black plastic bin a week to try and keep up with demand. I brewed wine and beer up until my first daughter came on the scene."

Ten years later, he and his fellow home brewer Anderson were making beer commercially.

Stuart, a computer engineer, and Anderson, a bank clerk, were both bored of their jobs, and by the end of the 1970s the idea of starting a brewery had germinated. The two men spent the next three years researching, visiting the nearby Bothwell Brewery (1979–1982) and the Oakhill/Beacon Brewery in the West Country.

"It's a gamble, a calculated risk," Stuart told the *Glasgow Herald* in August 1982 as the new company brewed its first beer for sale. "We don't know how the public will react. We're not sure what the market will support. But we think there's a real ale upsurge in the West of Scotland."

The name Strathalbyn is a portmanteau of strath-, "in the valley of", and Albyn for Scotland. The name was chosen to sound Scottish, yet also abstract and thus unique. Clydebank Brewers had been one idea, but the name of the declining shipbuilding town was thought to suggest failure – although the company did later use the slogan "Clydebank's other Heavy industry", punning on the word heavy, then still in general use to denote the draught pale ale which was the bread and butter of most Scottish breweries. Anderson had considered calling the business "Ale Caledonia", however thought that Stuart might veto it.

Initially the staff were directors Anderson and Stuart, brewer Billy Mathers – a Heriot-Watt graduate formerly of the Goose Eye Brewery in Yorkshire – dray drivers Andy Rose and Tom Hayes, and administrator Christine Hume.

The official launch of Strathalbyn Brewers was on 17th May 1982, John Stuart's 30th birthday. This was when agreement was reached on the £120,000 finance package needed to start building the brewery. Some of the finance came from government industrial development funds on favourable terms, some of it was commercial loans: £30,000 from the Bank of Scotland at 14% interest, £20,000 at 10% from the European Coal and Steel Fund. These interest rates were normal for the time; the bank base rate hovered around 11% throughout 1982.

Brewing started in late August. The brewery kit had a brewlength of 15 barrels (540 gallons or 24.5 hL). Plough Engineering in Derbyshire fabricated seven fermenting vessels to Strathalbyn's specification. One of these was eventually repurposed as a hot liquor tank/whirlpool.

John Stuart recalls the equipment:

We had a two-barrel mash tun made from a repurposed cellar tank, an underback that doubled as a hop back filter and a brewing kettle made from a 10-barrel cellar tank with additional manway on top. Additional insulation was added by the guys at the Wood Group engineers in the same industrial estate as the brewery. We all turned up at the industrial unit to begin building the brewing plant: mezzanine floor for storage of dry goods, malt in 50kg bags, coloured malts were in 75kg bags (loved carrying them up the stairs!), and a pocket [80kg] of Northern Brewer and a half pocket of Goldings. We had bought a batch of 100 or 150 second-hand kilderkins [18-gallon casks] from Allied Brewers that still had ullage [waste beer] in them, so they had to be cleaned. We had 50 firkins [9-gallon casks] made for us. They'll still be out there somewhere with the Strathalbyn name on them.

Strathalbyn's first beer appears not to have had a name as such, but was at various times called Ale, Original or Traditional Ale. It was a relatively simple recipe much like many other contemporary beers, made with 90% pale malt, 10% crystal and a bit of roast barley for colour.

This was to be the brewery's sole product for the first year. Stuart and Mathers both maintain that Original was a good bit hoppier than a typical heavy due to Mathers' influence. Mathers had initially told the *Glasgow Herald's* reporter the beer was "fairly sweet, Scottish-style", but also that he preferred Yorkshire beer because it was more bitter. He experienced some tension with Anderson who favoured more conservative hopping: "I usually won as I was the one who added the hops!" For Stuart, "We knew we needed to be different to the run of the mill 70/- so we were looking for a beer that had a hoppy punch that drank 'bigger' than those available then."

The yeast came from Lorimer & Clark in Edinburgh (now the Caledonian Brewery). The head brewer Russell Sharp and managing director Dan Kane – later to lead a management buy-out of their own brewery – were friendly and "helped whenever they could," says Stuart. Ken Brooker of Harviestoun, founded in 1983 in Dollar, also became a frequent visitor.

Strathalbyn Brewers soon discovered, as many small brewers since have also discovered, that Glasgow is a tough market for real ale. Tennent Caledonian and Scottish & Newcastle between them had the market sewn up, with only a few pubs willing and able to take a small brewery's beer.

Name	Original gravity or ABV
Strathalbyn Ale/Original	1.039
Strathalbyn II	1.043
Beardmore Porter	1.043
Mayfest	4.5%

Figure 1: Strathalbyn beers (Sources: 1987 *Good Beer Guide* and the beermad.org.uk website).

There were a few exceptions: Chandlers Bar in Clydebank and the Horse Shoe in Glasgow were both Tennent Caledonian managed houses at the time, and took Strathalbyn beer thanks to the area manager John Wypers.

But these were a drop in the ocean. Strathalbyn Brewers were just not selling enough beer. On occasions when they did find a good account, S&N would move in and undercut them, says Mathers. Fearing the worst, Mathers left after a year to join Samuel Webster's in Halifax.

John Stuart did the brewing for several months until a replacement brewer, Phil Douglas, was found in June 1984. Douglas was also a recent Heriot-Watt graduate. He had been volunteering at Devanha Brewery in Aberdeenshire and looking for a paid role: "I was pleased to get paid work with Strathalbyn. I was sure I wouldn't like working for a big company, and that was true, but looking back, some good industrial experience would have been very useful."

In the 1980s the brewing scene in Scotland was tiny, with the number of breweries, of all sizes, dropping for a time into single figures. The pioneering beer writer Michael Jackson does not appear to have visited Strathalbyn – at least, John Stuart does not remember it – although he went to several Scottish micros in the 1980s which were not much bigger, such as the infant Harviestoun and the Clockwork brewpub in Glasgow. He did, however, taste Strathalbyn's beer (figure 2), describing it thus: "Very malty nose + palate, garnet color, smooth, satisfying, a classic Scottish heavy."

Jackson was slightly fixated on the idea that Scottish beer ought to be malt-accented, and on occasion went so far as to argue that Maclays' ales were a little too hoppy to be truly authentic. However, he did not appear to think Strathalbyn's beer out of style, describing Strathalbyn II (1.043) as a "rich, malty-fruity Scottish ale" in his 1986 *Pocket Beer Book* and awarding it two to three stars (out of a maximum five).

Only four beers were ever produced, of which Beardmore Porter, sometimes also called Beardmore Porter Stout, named after the brewery address at 70 Beardmore Way, is most fondly remembered by drinkers. The Glasgow and Renfrewshire branches of the Campaign for Real Ale (CAMRA) were keen advocates for the brewery and the porter was described in the 1987 *Good Beer Guide* as "probably the most distinctive

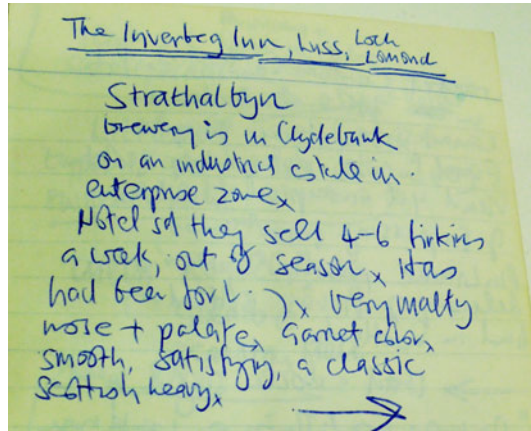


Figure 2: Michael Jackson's notes on Strathalbyn beer.

beer brewed in Scotland this generation". Notwithstanding that, Phil Douglas, who developed the recipe, claims that John Stuart's first reaction on tasting the new beer was to say that it "tasted like mince".

Douglas himself describes Beardmore as "dominated by the dark ingredients of the grist. It wasn't particularly strong (which was the original meaning of a stout, of course), but had lots of body due to unfermentable sugars in the wort."

Mayfest was a one-off for the Glasgow Mayfest, the city council's attempt to compete with the Edinburgh Festival. It was rebrewed and renamed Buddies Ale in 1987 when St Mirren football team won the Scottish Cup.

As a sideline the company began distributing Taunton cider to increase delivery volumes. "We were sending a truck to our customers anyway," says John Stuart. "We rented a factory unit opposite the brewery for storage. I recall it came in very handy during the 1985 beer strike. I think we hired a lorry to help with distribution. And had a little Daihatsu van for local deliveries. Everybody was doing deliveries except the secretary who was busy taking orders. We had a small flirtation with German bottled beer (Dortmunder Union and Holsten Pils)."

Selling other people's beer and cider was one thing. Selling enough of their own beer was the crucial issue. The answer to that problem, it seemed, was for Strathalbyn Brewers to have their own outlets.

One of Glasgow's best-known bars, the Tolbooth at Glasgow Cross, became Strathalbyn's first pub.

The Tron Bar at 70 Bedford Street in the Gorbals, now demolished, and the Kimberley, 94 Main Street, Bridgeton (now the Scotsman) followed.



Figure 3: The Tron Bar, Bedford Street, Gorbals, 1991. Picture courtesy of John Gorevan.

“The main reason was to try and drive the market for our beer,” recalls Stuart. “The only pub that was really successful doing this was the Tolbooth. The throughput on a good week May and November/December was about 9/10 barrels which was most of a brew of 13 barrels. This maximised margins as well.”

All three bars were in what were then very run-down areas of Glasgow, far away from the few cask ale outlets which tended to be in the west end. Cask beer was extremely scarce in the whole city, and there had even been a short period in the 1970s when not a single pub in Glasgow sold it.

“The post-grad student union (the Research Club), the BBC office, the Milngavie Hotel, The Ubiquitous Chip, these were the places to look for your real ale drinker, not around the corner from Paddy’s Market,” says Phil Douglas.¹

The Tolbooth was in a rough area of Glasgow. There was a pub just around the corner from us that only sold Carlsberg Elephant beer, and they put the contents of a can into a plastic cup, patrons not being trusted with glass. When we were renovating, I think it was, someone came in from there with blood pouring from his forehead – he said he’d been beaten up when he went to the loo. ‘I should have known better,’ he said. The other pub nearby had a very heavy-handed tartan theme going on –

¹ The Ubiquitous Chip is one of Glasgow’s best-known restaurants. Paddy’s Market was a historic street market which was forced to close by the council in 2009.



Figure 4: The Tolbooth at Glasgow Cross as it appears today, 2020. Picture by author.



Figure 5: The Scotsman, formerly the Kimberley, 2020. Picture by author.

carpets, wall paper, the staff, everything. Nice enough, apart from the tartan.

We took over the Tolbooth at a time when the money that had come in from distributing cider had all run out, and David was looking around for an outlet that would give us control of our beer. It was very run down, and we stripped it completely. I remember the fire brigade coming to the door due to the billowing steam coming out of the place – we'd taken a high pressure high temperature water gun to the paint work. We kept the lovely gantry, though Davey said that some American had offered a whole load of money for it.²

Serving beer at the Tolbooth was done with beer engines. The casks were conditioned in the cellar, where they were held in a gantry lying flat. The cellarman would drive a spile into the top to release pressure, and then drive a tap into the keystone. The tap was connected to the pump at the bar.

Later, after the introduction of Beardmore Porter, experiments were conducted with fonts driven by an electric pump to give the porter a tight creamy head.

Most beer was fined at the brewery, but at the Tolbooth, the experienced cellarman Kenny Driver, nicknamed 'Gumbo Teaspoon', was trusted to add the finings himself when he considered the beer to be in peak condition. The Tolbooth's other cellarman, Dougie/Daavid Fyfe, went on to work for the celebrated publicans Robin and Gay Graham at their Boswell Hotel; later he brewed at Glaschu Brewery and then Clockwork Beer Co. in Glasgow until his sudden death in 2010.

The brewery took on the Kimberley in Bridgeton in 1987 with ambitious plans, as the Renfrewshire CAMRA magazine *Heavy Reading* reported:

Clydebank based real ale brewers Strathalbyn have just acquired their third tied house. It is the Kimberley Bar, Main Street, Bridgeton, Glasgow which is an ex-Tennent's pub. It reopened under the Strathalbyn banner in February selling the full range of Strathalbyn brews. "It is quite a sizeable pub and in a high volume area for drinking, so it should work out very well for us," said Strathalbyn Brewers director Mr. David Anderson. He is determined to build his own estate to make the company less reliant on the volatile Scottish free trade.

² There is at least one documented example of a Glasgow pub interior being stripped out and shipped to dealers in the US – the St Mungo Vintners in 1974. Forty years later it was discovered that it had never actually been rebuilt on the other side of the Atlantic and was languishing in a warehouse. See Kenna and Mooney [5, p. 111], Pickering [6]. The tartan pub would have been Graham's Tartan Lounge in the Saltmarket, later known as O'Brien's, the Lampost, and Bonjour.

By 1986 a relationship had been established with the Titanic Brewery of Stoke-on-Trent, itself at the time a recent start-up, and the two breweries would conduct monthly “brewery swaps”. This had come about through a chance meeting when both were delivering beer to CAMRA’s Paisley Beer Festival. “We struck up a conversation and since the driver had to stay overnight I invited him to come over to our brewery for a visit. They delivered their beer to an agency somewhere in Edinburgh, so it was easy to swap like for like as their pricing structure was similar, and we used it as a guest ale for the Tolbooth and our customers,” says Stuart.

The recollection of CAMRA activist Bob Wallace is that the first Paisley festival in 1986 was saved from potential disaster by Strathalbyn and Theakston’s of Carlisle delivering substantial amounts of beer on the Saturday morning after unexpectedly high sales on the Friday night.

The end

Strathalbyn Original won Glasgow CAMRA’s Beer of the Year award in 1983, and Beardmore Porter won it in 1986. The brewery closed the following year, leading to a dark in-joke in the branch that the award was a curse rather than a blessing, bringing misfortune to any brewery that received it.³

For the first couple of years Strathalbyn had effectively enjoyed a subsidy in the form of reduced rent and rates, intended by the local authority to encourage employment – which it did, until it ended. Once these ran out it became apparent that the brewery was only barely viable on its own. Economies of scale, such as bigger breweries had, were out of reach. Pubs were not prepared to pay a premium for microbrewery beer as they might do today. Sales were picking up and the beers were enjoyed, where drinkers could get them. But as soon as the full rent was due it created an immediate cash flow crisis for the business and there was not enough ready cash to service those loans at 10 and 14 per cent interest.

In the middle of 1987 Douglas, like Mathers before him, felt foreboding. He went on holiday to the United States. He did not tell Anderson or Stuart that one of the reasons for his trip was to seek a new job. Similarly, Anderson did not spoil Douglas’ holiday by telling him the receivers had already been called in.

³ Two of the breweries honoured in the first five years of this award had subsequently closed (the other being Drybrough’s). See Thompson [8]. Maclays limped on for another few years after winning in 1988 and 1995. The branch trophy was named the Strathalbyn Cup and is still in use today. Happily, its malevolent powers seem to have declined over the years and have failed to damage the fortunes of more recent award winners such as Fyne Ales and Loch Lomond Brewery.

Legacy

In early 1983, remembers John Stuart, a visitor came to the brewery with a proposal: "I'm a teacher and will work for nothing during my summer holidays if you teach me how to brew beer!"

This was Derek Moore, then a maths teacher. Moore went on to work at Houston brewery before founding his own Kelburn Brewing Co. in Barrhead, now a long-standing and well respected business, winner of numerous awards including silver in CAMRA's Champion Beer of Britain competition in 2015.

Another visitor to Strathalbyn was David Geary, a young American brewer who had been learning to brew at Traquair House under the tutelage of the laird, Peter Maxwell Stuart.

Maxwell Stuart had picked up the phone and arranged for his apprentice to follow up his time at Traquair with visits to several other small breweries in Britain, including Strathalbyn.

Stuart remembers a discussion with Geary – "We were very open with him as he was no threat to our business in the west of Scotland" – which ended with the Strathalbyn side being very envious of the much more favourable tax regime in the state of Maine, compared to the set-up in the UK.

On returning to the United States, Geary set up the first microbrewery in Maine and went on to become something of a brewing icon himself with his by-the-book English-style beers. A typical comment is that of Maine writer Kate Cone: "If one person is responsible for igniting the microbrewery fire under the East Coast, it's David Geary." Today Geary Brewing Co. is the oldest surviving micro in the state (Geary himself handed the business on to new owners in 2017, though his son is now involved).

New England has returned the favour, in a way. For many years after Strathalbyn's closure, Clydebank was without a brewery. But today, Dan Miller, a native of New Hampshire, brews the cloudy New England style of IPA at Overtone Brewing Co., set up in 2018 just down the road in Yoker, about two kilometres from where Strathalbyn was.

Thanks to John Stuart, Phil Douglas, Billy Mathers, Derek Moore, Bob Wallace, Carla Jean Lauter, David Geary.

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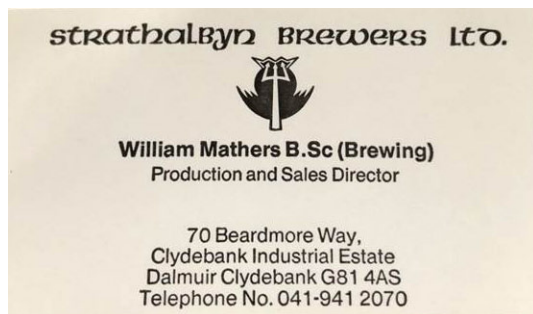


Figure 1: My business card. It took me 30 years before I got a job title quite as grand again.

Brewing at Strathalbyn

Billy Mathers

I GRADUATED FROM HERIOT-WATT in July 1980, aged 20, and after the requisite trip bumming around Europe and a short spell in a whisky lab, I joined Goose Eye Brewery near Keighley, in early 1981. It was already operating, and the brewer was a guy called Peter Wesley who had left S&N Manchester to set this up.

The brewery served a busy local pub, the Goose Eye Inn, and a couple of local outlets. The volume was circa 15–20 barrels a week and there were three brews: Bitter, Dark Mild and a stronger dark ale. The owner was opening an additional bar and I was the apprentice to cope with the extra volume anticipated. I learned loads of practical stuff from Peter which set my career up properly. I met with Peter at various points later in my career as he returned to Theakston's (I think he was there before S&N) at Masham as Head Brewer/Head of Quality.

Unfortunately, the expected additional volume in the new bar didn't materialise as it simply split the existing volume between the two bars, so in September/October the job finished and I moved to Hull where I made baker's yeast with Mauri Products.

Again, I learned a lot but in summer 1982 I was approached by David Anderson and John Stuart, two ex-Royal Bank of Scotland employees who had obtained funding and premises to set up a brewery in Clydebank. The funding came from various grants (Scottish Development Agency, European Coal and Steel, etc) and support funds for the area with the premises rent and rate free for five years. The one condition was that they employed a qualified brewer. I was keen to get back into brewing and the offer of a company car – a red Nissan Sunny – was more than enough to swing it (although after a year delivering casks out of the boot it didn't look quite so smart)! So I upped sticks and moved again.



Figure 2: David Anderson mashing in. This was not something I recall David ever actually doing so this was definitely for the camera. You can see the hot liquor coming in via the spout into the grist which was supplied via the auger and dropped via the spout. This was an early brew as the spout was subsequently significantly shorter to avoid getting caught up in the mash.

The premises had an office, toilets and an extractor fan in the centre of the ceiling of the “factory unit”. We bought a selection of second hand and new tanks, put the “copper” (stainless) under the extractor fan and designed the rest of the layout around it. It was heated with a direct fire gas burner with a steel flue, which glowed orange when the burner was on! Water was heated in the copper and transferred to a 15-barrel hot liquor tank in the morning. The mash tun had a wire plated bottom and was fed by an auger from a plastic trolley which held circa 280kg grist, brim full. The standard brew was 300kg pale malt, 27kg crystal and 3kg roasted barley, so it didn’t all fit in. The mashing process used a kitchen mixer tap (red and green dots) plumbed into a cold supply and the hot water was pumped from the HLT to the hot feed on a flexi pipe. The strike temperature was set using a standard thermometer and when it reached 67 degrees, I ran round to switch on the two-roll mill which had the remaining malt in the feed hopper, ran back, started the auger to feed the malt into the mash and started stirring with my metal paddle, trying to keep the flows all in balance. Mashing took 15 minutes, after which I was covered in flour and sweat.

The mash would stand for 60 minutes before we ran off from the bottom into the portable underback and pumped wort to the now empty copper. Sparge continued from the HLT until I had the 15 barrels required in the copper, added the hops, and went for lunch. After the boil, the “underback” was moved to be the “hop back” and the wort was strained through another mesh grid into the (now empty) HLT which became a whirlpool. A 30 minute stand, and I then cooled the wort via a small heat exchanger into one of the five fermenting vessels we had.

The FVs were cleaned by hand (Scotch-Brite pad and 2% caustic), and sterilised with a watering can of dilute sodium hypochlorite (basically bleach). This was used extensively in the brewing industry as a cheap sterilant – however it’s nasty stuff, will taint beer if not properly rinsed off and will eventually dissolve stainless steel, so most breweries have now moved away from it. Yeast was from Lorimer & Clark fresh every six weeks or so and kept in domestic fridges (regularly sterilised with hypo, so they didn’t last long) and acid washed before use. Yeast was skimmed with a plastic sieve into plastic buckets to be reused (all sterilised with the watering can of hypo first) after each fermentation.

Afternoons were then spent manually digging out the spent grains and the hop back before collecting the brew for excise, so I was kept fit.

We brewed Tuesday, Thursday and occasionally Friday 15-barrel batches and during my time only the Strathalbyn Original, which was 1038.8 and slightly more bitter and hoppy than the traditional Scottish beers of the time (my Yorkshire experience, and personal taste). The beer was racked direct into cask after it had been cooled in the FV using a portable stainless steel coil which was moved between vessels as required and used cold mains water to cool the beer. The 18- and 9-gallon casks were cleaned using a Kärcher steam cleaner and the beer racked into them Monday and Thursday/Friday.



Figure 3: Me after mashing was complete. Note the dust cloud and the fact I am covered in flour.



Figure 4: After mashing, the hose-tail with the incoming water was replaced with the sparge ring which had holes in the underside, enabling the sparge to be added after first worts were run off.



Figure 5: There were five 15-barrel open fermentation vessels. These were cleaned by hand by getting inside with a bucket of caustic, rubber gloves and safety glasses! There were actually six of these vessels, however one was used as the hot liquor tank and whirlpool.

We all had the title Sales Director and we each did delivery and sales around Glasgow and the west coast. The delivery vehicle was a small Nissan truck, and my delivery day was Wednesday driving from Dalmuir up Loch Lomond side and down the Mull to Campbeltown and back the same day.

We had a financial breakeven of 30 barrels per week and initially things went quite well, however when we got a good account (two or three barrels a week) we often then lost the account to S&N who would offer Younger's and McEwan's as cask beer and push us out. The smaller accounts were left alone but this increased the cost of supply and we started to struggle with cash flow quite quickly. By summer 1983 we were hand to mouth and I hadn't been paid properly for months. The Excise cheque bounced one month, so when I heard a vacancy had come up for a shift brewer at Samuel Websters in Halifax, I contacted them and left Strathalbyn and joined them in September 1983. I became Head Brewer there in 1988 and have had a great career since brewing beers and ciders all over the world, but what I learned at Goose Eye and Strathalbyn helped me both as a brewer and as a person throughout my career.



Call for papers

NEXT YEAR'S EDITION of the *Annual Journal* will be a special issue devoted to the beers commonly referred to as Scotch Ale and Scottish Ale.

We shall explore what types of beers have been given these names and what, if anything, distinguishes them from ale brewed outside Scotland. We shall also be looking at the influence of Scottish beers and brewers elsewhere in the world.

We would be delighted to consider articles of around 2,000—10,000 words on suitable topics. Short historical notes are also welcome.

Subjects of interest might include, but are not restricted to:

1. Scottish-influenced beers outside Scotland
2. Scottish brewers' impact elsewhere
3. Detailed treatises on specific beer styles regarded as 'Scottish', e.g. 60/-, wee heavy, etc.
4. Changing patterns of beer consumption
5. Mutation of Scottish beer styles over time

The deadline for proposals is 5th February 2022. Please contact the editor, Robbie Pickering, at info@scottishbrewingarchive.co.uk to discuss your proposal.

Completed papers should reach the editor by the beginning of April 2022.



Cover: When pubs in Scotland were able to re-open after the Covid pandemic forced them to close their doors for the longest period of forced closure the licensed trade has ever experienced, it was a relief not only for beer drinkers but also for breweries. In this issue, John Martin asks Scottish breweries which depend on pubs for their market about the effects of the crisis on their business.

Back cover: Engraved Dudgeon & Co. window seen in situ at the Volunteer Arms, Dunbar (image reversed for legibility).