



SBAA Newsletter No. 32 – July 2017

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Welcome

Welcome to Newsletter 32 of the Scottish Brewing Archive Association.

“View from the Chair”

During the summer months (and I use the term very loosely) we had two very successful and rewarding visits to two breweries – The Edinburgh Beer Factory and Broughton Brewery. It was good to see very contrasting breweries. The Edinburgh Beer Factory only started brewing less than two years ago, whereas Broughton Brewery was one of the first microbreweries that opened more than 35 years ago. Although different, both breweries do have one thing in common; they produce great beers.

Many thanks to both breweries for their great hospitality. For further details of our visits please read on.

At the last AGM a request was made to arrange a visit to the Scottish Brewing Archive for members to gain a better appreciation of the brewing collection. As a result I asked Clare from the University of Glasgow Archive Services when it would be best to arrange a suitable day. It was thought either May, June or August next year on either a Wednesday or Thursday.

I know it may depend on the chosen date but I wish to determine a level of interest. If you wish to visit can you please let me know before the end of August if you would like to attend.

Contact John Martin – martin.j7@sky.com or phone 0131 441 7718.

We need sufficient numbers to attend it make the event viable.

John Martin

Forthcoming visit to attend

The following is the date of the next visit planned during this year. If you wish to attend please contact John Martin by either phoning **0131 441 7718** or by e-mailing **Martin.j7@sky.com**

Numbers to be confirmed at least two weeks before the date to allow time to book a minibus for those travelling from Edinburgh.

Diageo Archive, Menstrie – 23rd August at 2:00pm.

The Diageo Archive is the largest source of drinks brand information in the world and two years ago it was expanded to store more than a half a million items of drink heritage.

AGM – date to be agreed in **November**

Reminder of SBAA Membership arrangements

Currently renewing your SBAA membership varies at different times throughout the year. To simplify matters it was agreed at the AGM in November for current members to renew their membership in line with the SBAA financial year, which runs from 1st October to 30th September. It was agreed that the change in membership arrangements would start as from October 2017, giving some members time to make any changes with their banks.

For the current financial year please renew your membership as soon as possible, if you have not done so already. With your continuing support the aims of the SBAA can grow.

martin.j7@sky.com

0131 441 7718

John Martin

Quiz

Following our excellent visit to Broughton Brewery, David McGowan also provided the SBAA with a selection of Broughton Brewery beers.

As a result do you want to win a case of Broughton beer, if so, please answer the following questions. The first entry with all correct answers received wins. This excludes committee members.

Please e-mail John Martin – martin.j7@sky.com or phone 0131 441 7718

Q1. In what year was Broughton Brewery founded?

Q2. Prior to Broughton Brewery, what was the building used for?

Q3. What was the first beer brewed at Broughton Brewery and was named after John Buchan's novel?

Q4. Who is featured on the Exciseman 80/- beer label?

Q5. What is the ABV of Old Jock?

Brewery tours sample the new "new" and the old "new"

Members and friends enjoyed recent brewery visits, one to a relatively new example of Scotland's new breweries and one to the oldest of the breweries that might be classed as "new".

Those who have not yet called in at the **Edinburgh Beer Factory** (there's a daytime shop and it's worth visiting) may have noticed it from a passing train, tram or bus just east of Edinburgh Park station. It's on the south side of the railway line, tram tracks and road.



The otherwise plain exterior is distinguished by colourful illuminated tubes displaying its title.

The Factory was the name of the art studio of the 20th century American artist Andy Warhol. And the business of Tony Wilson of Manchester was named Factory Records.

Inspired by the concept of the "factory" in a modern context, and the historic role of Edinburgh as a world-class brewing centre, not to mention the art of brewing, the Edinburgh Beer Factory started production in 2015.

With the slogan "This is beer, re-made by Edinburgh, for The World", the Edinburgh Beer Factory is a family-owned business. It represents a transformation for an industrial unit at Bankhead, becoming a state-of-the-art production facility, shop, office, bar, visitor experience, exhibition and events space.

They brew several interesting beers but the flagship lager is named appropriately after an artist, from Leith. Paolozzi recalls Eduardo Paolozzi, the Scottish artist who actually invented Pop Art before Warhol.

The company says that in Paolozzi Lager it has taken a Munich style of beer and given it a new lease of life with a combination of 21st century Italian technology and Scottish flair. (Apart from the fact that Munich is twinned with Edinburgh, Eduardo Paolozzi was a lecturer in Munich for ten years.)



Allan McLean presenting the SBAA framed 'thank you' to Kane and Jamie of EBF.

You can look up the brewery on its website www.edinburghbeerfactory.co.uk and you will also find "edbeerfactory" on Twitter, Facebook and Instagram. Or you can just enjoy a refreshing beer.

After our May trip to The Edinburgh Beer Factory, the next visit was on the 15th June to **Broughton Ales**. In contrast to the shiny stainless steel modernity of Edinburgh Beer Factory, the brewery at Broughton looks a bit more traditional. Broughton began the trend towards "new" brewing businesses away back in 1979 when a former abattoir was converted into a brewery.

It had been next to a station on the former Caledonian Railway branch line from Symington through Biggar to Peebles. Although closure to passengers between Peebles and Symington came in 1950, the section between Symington and Broughton remained open a bit longer.

I was startled to recognise a vital piece of kit from 1979 when I first visited and was offered tea or coffee because beer was not yet ready. In 2017, there was some very good beer to enjoy after our wee thirst-boosting tour, but I could still recognise the hot liquor vessel from 1979 -- its former role as a milk tanker is rather obvious if you know what such things looked like more than 35 years ago.

Incidentally, the lively yeast looked familiar to those who saw something similar fermenting merrily away in Edinburgh in the old days. It was also interesting to see that the fermentation is still largely in "open" vessels whereas many breweries these days keep fermentation enclosed.

Also something I recognised from the past was a set of rather fine gates that once graced the entrance at Holyrood to the St Ann's Brewery of Robert Younger, the first brewery I visited, at the age of 12 away back in 1959!



The group visit including David McGowan from Broughton standing in front of the St. Ann's brewery gates.

David Younger, part of the "Robert" division of that great brewing family, was one of the founders of Broughton Brewery in 1979. David has saved the gates for posterity. Another founder at Broughton was James Collins of the publishing family.

For more on the Broughton Brewery, see the website: <https://broughtonales.co.uk>

There is a daytime shop and office at the brewery off Main Street in Broughton Village, postcode **ML12 6HQ**.



Allan McLean saying a few words of thanks to David McGowan and Ian Smith.

After our fascinating visit to the brewery, a short trip across the main road took us over to the Laurel Bank tea room and bistro bar, where Broughton ale was available to enjoy along with sandwiches.

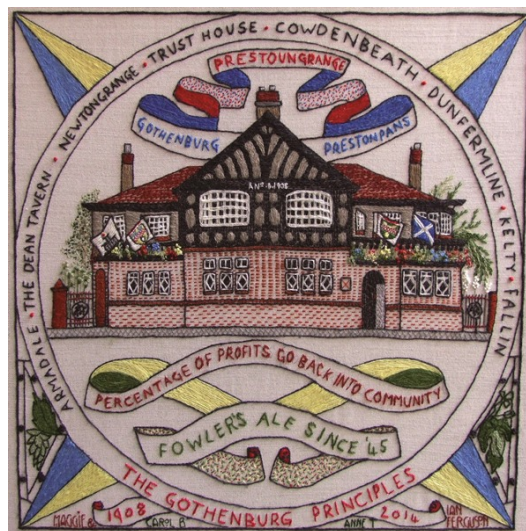
Allan McLean

The Scottish Diaspora Tapestry

I was indebted to Jim Bird who informed me back in May that the Scottish Diaspora Tapestry was on display in St Giles and featuring Sir Geoff Palmer. For those who know Geoff you will already know he is a proactive human rights campaigner and promoter of equality but best known for his studies in grain science where he made valuable contributions to both whisky and brewing industries. It was Geoff's daughter who stitched the tapestry, however I found out later that Geoff himself did stitch two other tapestries under the Jamaican flag.



During my visit I came across a beer related tapestry, this time representing Sweden, The Gothenburg at Prestonpans.



The Toby Tank System

When I was a boy I remember reading in mother's copy of the Guider "BP used the patrol system and we must use it too." BP was of course Lord Baden Powell. Many years later an executive of Charrington United Breweries must have had a similar line in thought "BP uses the tank system and we must use it too" – but here BP meant British Petroleum.

And so Toby Tank Beer was born. In Scotland we set about filling the tanks to be loaded onto the lorries at Heriot Brewery, Edinburgh cobbling together some gear with which to do it. When the clerk responsible for stock records did his sums at the end of the month he found that there was a 10% loss. He knew that that could not be right so he adjusted the figures. Needless to say next month a 20% loss showed up. This gave management cause for concern and they started to think more deeply about how such losses could be prevented in future. They came up with the notion that the volume of beer available before each movement should be recorded together with the volume of beer available after each movement and the difference noted. Thus was the system of 'Output and Loss' recording brought into being.

Needless to say many of the vessels were ungauged so a specialist firm (Redwood) was brought in to do this. The thinking was that if you knew where the losses were occurring you could maybe do something about them. We put up a little booklet showing what to do. As a frontispiece for this we had a picture I had taken at Falkirk brewery of a man at the racking machine standing knee deep in fob. The caption was "Does any of your plant behave like this." We tried to disguise the background as much as possible but even so, I heard that Duncan Heeps, the head brewer at Falkirk, was not terribly pleased.

The Toby tanks installed in the pub cellars were horizontal cylindrical tanks with a door in the front and legs so that cleaning could be done at a reasonably convenient height. The legs were fitted with castors. I can't be sure as to the tank sizes but I guess that they were 2½ barrel or 5 barrel in size.

I'm afraid that I never attended a delivery but it must have been pretty dire. The pubs with the sort of turnover to justify the tank system would mostly have been placed in busy areas – probably on a corner site with double yellow paint. Having arrived, the tanker crew first of all had to do the cleaning and slops collection, which must have taken about 15 minutes. The process of tank filling could now commence. For this pipes had to be run across the pavement and down through the cellar street door.

As the size of hose would have been about the same as for a petrol pump delivering some four hundred or so litres would have taken a considerable time. One can only speculate as to what sort of health and safety provisions there were for the passing pedestrians. I am afraid I cannot remember how long the tank beer system lasted. I fancy that it was not very long.

Stephen Younger

Footnote: The name Toby tank derived from Toby Ale, which was a standard ale ex Bass Charrington, the umbrella group of Tennent Caledonian Brewery.

MY Scotch Lager

I recently received a beer glass marked M-Y Scotch Lager, which led me to write up this short article.

When W. McEwan's and W. Younger joined forces in 1931 to form Scottish Brewers, they formed a subsidiary named McEwan-Younger Ltd to handle all military and naval contracts and overseas business.

To compete with Jeffrey's and Tennent's, Scottish Brewers embarked on producing a lager brewed at the Royal Moss Side Brewery in Manchester, formerly known as the Albert Brewery and renamed Red Tower Brewery. Scottish Brewers acquired the brewery in 1956.

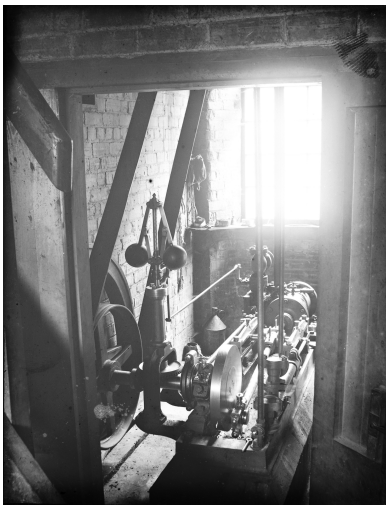
In 1962 it was agreed to drop production of the M-Y Lager in favour of Harp Lager. It was at this time that Guinness, Courage and Scottish & Newcastle formed a consortium to brew and distribute Harp Lager. This continued until 1979 when the Harp consortium was disbanded.

If you have any further information on M-Y please write in.

John Martin

Can You Help?

You may remember from the previous Newsletter asking if anyone could identify this picture:



As a result of this enquiry we received two answers.

John Reede wrote in saying it is a 19th century Lester Pendulum Steam Engine (patented in 1827) that would have been used to drive the machinery in the brewery.

Harvey Milne provided some detailed information saying that possibly it was a boiler blow down ash collection system.

Many thanks to both John and Harvey in providing their answers. It is much appreciated.