

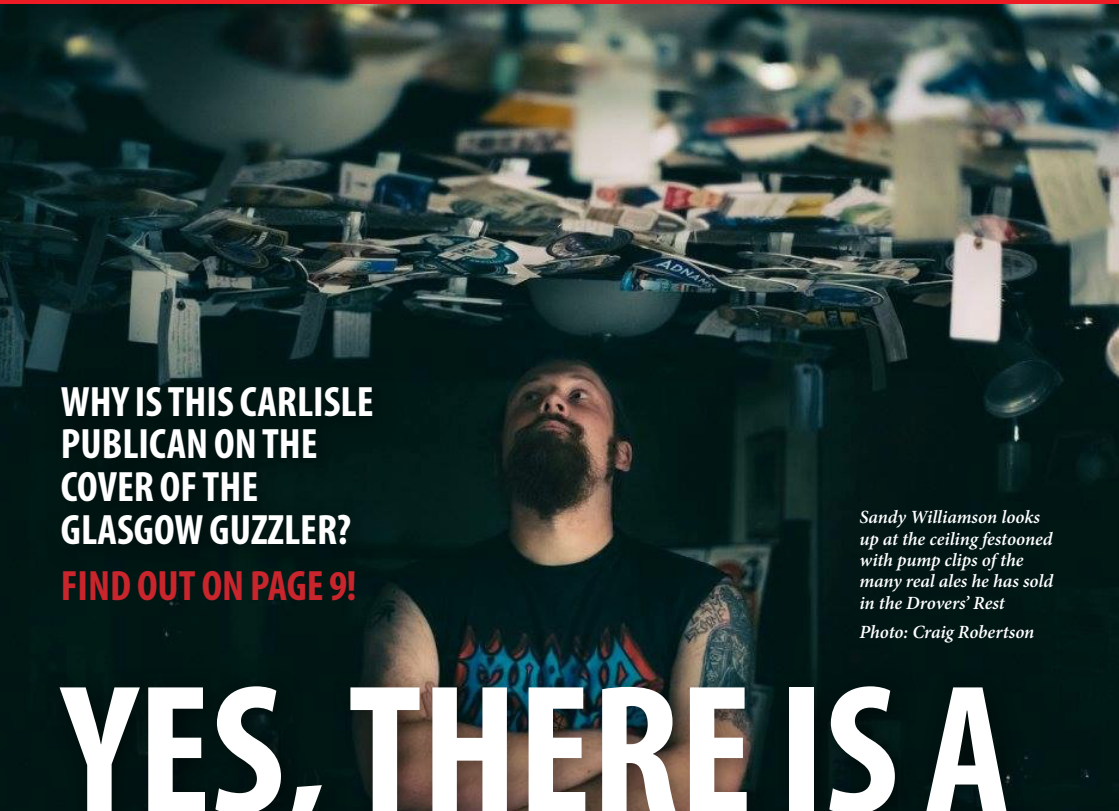


CAMPAIGN
FOR
REAL ALE

The New Glasgow Guzzler

Glasgow & West of Scotland branch of CAMRA
Vol. 5, No. 6 Free Winter 2015

Festive
wishes to all
our readers



**WHY IS THIS CARLISLE
PUBLICAN ON THE
COVER OF THE
GLASGOW GUZZLER?**

FIND OUT ON PAGE 9!

*Sandy Williamson looks
up at the ceiling festooned
with pump clips of the
many real ales he has sold
in the Drovers' Rest*

Photo: Craig Robertson

YES, THERE IS A SANDY CLAUS

**CHRISTMAS COMES EARLY FOR THE DROVERS' REST AS
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The New Glasgow Guzzler

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CAMRA is part of the European Beer Consumers' Union.

A pub isn't just for Christmas

WHETHER YOU are reading this before or after the festive season, or whether you are a pub regular or one of those people who somehow only finds themselves in a pub in the weeks before Christmas — all of us at Glasgow CAMRA hope you have (or have had) a merry yuletide and a happy start to the new year.

If you've been shocked by the price of a Christmas pint, you should know one reason for this is the grip of pub companies, who see pubs as a cash cow. Some pubs struggle because they are forced to pay through the nose for their beer and restricted to those beers the pub company wants to sell, rather than those their customers want to drink. Other pubs – like our Pubs of the Year – still manage to succeed selling beers drinkers want in good condition. It's no surprise that they are often not tied to a pub company.

Since we relaunched the *Glasgow Guzzler* in 2012, it's been our pleasant duty in nearly every issue to report the launch of one or more new breweries in and around Glasgow. We are blessed with more beer choices than ever before, to the extent that it can sometimes prove difficult to find a pub serving an old favourite.

But all these breweries can't flourish unless drinkers can find their beer in pubs. If you are one of those Christmas drinkers, why not make it your new year's resolution to visit a pub regularly – and demand local real ale?

Branch diary

Wed 9 December, 7:30pm

Branch meeting

Blackfriars, 36 Bell St

Wed 16 December

Christmas curry

Akbar's, 573–581 Sauchiehall St, Glasgow. See website or Twitter for details

Wed 6 January, 7:30pm

Good Beer Guide selection meeting

Laurieston Bar, Bridge St. Members only.

Wed 13 January, 7:30pm

Branch meeting

The Vale, 5–7 Dundas St

Wednesday 17

February, 7:30pm

Branch Meeting

Sir John Stirling Maxwell, 140 Kilmarnock Road, Glasgow

17–20 February

National Winter Ales Festival

The Roundhouse, Pride Park, Derby (see advert opposite)

Sunday 20 March, 2pm

Branch AGM and March Branch Meeting

The State Bar, 148 Holland Street, Glasgow. Bring membership card to vote.

1–3 April

CAMRA Members' Weekend and AGM

Liverpool Guild of Students

23–25 June

Glasgow Real Ale Festival

The Briggait – watch out for details soon

9–13 August

Great British Beer Festival

Olympia, London

Visit www.glasgowcamra.org.uk for the latest news

Or follow @GlasgowCAMRA on Twitter

[facebook.com/GlasgowCAMRA](https://www.facebook.com/GlasgowCAMRA)

New CAMRA members, previously inactive members, non-members, etc. welcome at meetings (unless stated otherwise). We are nice!



Branch visits Drygate

FINALLY, ON 26 October, a group of branch members visited the Drygate brewery for our – long overdue – first brewery tour.

For those who haven't yet been, the brewery and restaurant occupy a converted factory on the western edge of Tennent's Wellpark brewery.

Drygate's Chris (above, with beard) gave us a tour of the continental-style brewhouse with some discussion of the advantages of pelletised hops vis-a-vis whole cones.

Having launched eighteen months ago with a core line-up of only keg and bottled beers,

some members had doubted the brewery's commitment to cask beer. We were delighted to hear that – in contrast to some other breweries – Drygate is planning to expand its production of real ale. So you can look forward to seeing their beer in more pubs in future, though it's worth checking out the brewery itself for its experimental beers too.

Two of these were offered to us to sample: a special cask-conditioned version of Gladeye IPA (normally keg and bottle only) "dry-hopped" with green tea – which was titled "Camra Ready" in our honour – and an outstanding barrel-aged

cranachan stout.

Of course, we also tried the core cask ales Reflex, Pale Duke and Seven Peaks. Samples of the food available in the brewery restaurant went along with the beers, and the staff even managed to find a spontaneous alternative snack for our party's unannounced vegetarians!

There have been some staffing changes at the brewery recently, with operations manager Colin leaving for pastures new, and former brewer Alessandra has moved on to join Cromarty Brewing in Ross-shire.

ROBBIE PICKERING
Brewery liaison officer, Drygate

Local breweries top the lists in brewers' awards

Shortly after our visit, Drygate hosted the Society of Independent Brewers' (SIBA) Scottish beer competition and festival in November – and snapped up a silver award for its cask ale.

The Mosaic-hopped Seven Peaks IPA came top in the Strong Bitter & Pale Ale category and took overall silver, beating Fyne Ales' Jarl into third place. But Fyne took gold for their 7.4% Ragnarok in the Premium Strong category.

The other big winner at the SIBA competition was Loch Lomond Brewery, which scooped two gold awards for its cask beers. Southern Summit was top best bitter and Silkie Stout the top stout. Silkie Stout went on to win SIBA's

gold award as best cask beer overall.

Managing director and brewster Fiona MacEachern said: "We are all thrilled to have received the awards. The brewery is only four years old and to have our peers choose our ales to receive these awards is wonderful."

Gold winners will go through to the SIBA National Beer Competition taking place at BeerX, Sheffield in March 2016.

Other breweries in our branch area doing well were Jaw, who won best mild with Fathom, and Strathaven, whose Craigmill Mild achieved bronze in the same category. Full results can be seen at www.siba.co.uk. [rp]

I am the law

THREE MONTHS ago, Craig Laurie was making beer in his kitchen.

The few casks he was able to produce under the name Lawman Brewing Co got him sales to top pubs in Edinburgh and Glasgow.

Now the Cumberland-based brewer has got a five-barrel brewery on an industrial estate and is all

set to take on the beer market.

Bon Accord landlord Paul McDonagh liked Craig's beer so much, he bought the company. Well, part of it – he's now a minority shareholder, and there will be a Lawman beer permanently available at the Bon.

Craig's biggest seller to date has been the dry, hoppy Pixel Bandit in cask. [rp]



Doublet sold



THE LONG-ESTABLISHED Doublet bar at Kelvinbridge, a real ale outlet for many years, has been sold.

Licensee Alistair Don, who took over the pub from his father, has retired. The new owners are Paul and Claire Butler of the CCA bar Saramago. We understand there were several other parties interested. Since the

takeover, the pub has departed a little from its usual Belhaven fare and ordered some Kelburn ale.

The Doublet opened in 1961 and by all accounts has not changed much since. It's now a rare surviving example of the once very popular 'Brewer's Tudor' style of pub design, and has been noted for its high standards of cellarmanSHIP. [rp]

Broughton taken over

Broughton Ales, known for its Old Jock and Greenmantle beers, has been taken over by a group of former Heineken and Diageo executives. We wish all at the brewery well.

Expansion in the East

East End lager brewery WEST has finally begun installation of its expanded brewery on the same site.

Christmas cheer at Three Judges

The Three Judges has confirmed that it will once again have the strong Burton Bridge barley wine Thomas Sykes Old Ale (10%) at Christmas.

Minimum wage shame for Bar Soba

A Glasgow bar has been "named and shamed" by the Government after failing to pay the minimum wage.

scc Leisure Ltd, trading as Bar Soba, Glasgow, neglected to pay £2,015.82 to one worker, the Department for Business, Innovation and Skills announced.

New cider made in Glasgow

An interesting development for cider fans – John Hancox is making cider from donated apples in the West End of Glasgow. This is being bottled and sold under the Clyde Cider brand. We will cover Clyde Cider in more depth in the next issue.

Fighter for tied licensees

Lynn Adams remembered

SCOTLAND LOST a true pubs champion in October following the death of Lynn Adams after a short illness.

She and husband Colin took over the George Bar in Hamilton in the early 1990s and gradually built the pub up to be one of Lanarkshire's premier real ale pubs. We first met in the late 1990s when I was the organiser of the first National Winter Ales Festival in Glasgow and Lynn came along to judge and, more importantly, to sample.

We became firm friends and remained so, even in the occasional year when the George was not in the *Good Beer Guide*.

For many years the George was the closest real ale pub to Fir Park, home of my beloved Motherwell FC and our end of season tradition, including last season, was to travel to Motherwell by public transport and get a taxi to the George for a few beers before heading home.

When Lynn and Colin first took over the lease of the pub, their landlord was Maclay Inns of Alloa

and when they rationalised their estate, the George was sold to Belhaven. Lynn struck up a friendship with legendary Belhaven Managing Director Stuart Ross. Belhaven was bought by Greene King and the George subsequently passed to Hawthorn Leisure.

Twenty-five years in the same pub and four landlords – I'm sure that, and the frustrations of dealing with a new business development manager on an almost monthly basis, moved Lynn to do something about the tied publican's lot.

As pub legislation crawled its way through Westminster, Lynn was at the forefront of calls for tenants of the large pubcos, of which she was now one, to be given a fair deal. Her biggest disappointment was on discovering that the officials in the Business, Innovations and Skills ministry had made a minor clerical error when drafting the Small Business, Enterprise and Employment Bill and, despite assurances that the legislation covered the whole of the UK, drafted the legislation

only in terms of the definition of a pub in the 2003 Licensing Act, completely ignoring the fact that the definition of a pub in Scotland is contained in the Licensing (Scotland) Act 2005. This means that Scottish tenants of the big pubcos will not derive any of the benefits that may accrue from the introduction of the MRO option in England and Wales.

Despite attempts by Lynn and myself, amongst others, to persuade the Westminster and Scottish Governments to adopt a Legislative Consent Motion whereby Westminster legislation would be incorporated into Scottish law, neither government budgeted and we had to set off anew to persuade the Scottish Government of the merits of giving Scottish tenants the same benefits as their English and Welsh counterparts. It has been slow going, but Lynn was tireless in her efforts of making that happen, no matter the obstacles thrown in her path and I'm sure she made a big impression on all of the officials, ministers and backbenchers who met her,

as she was the one we all turned to to explain the finer points of the battle we were waging.

Latterly, Lynn entered politics and since 2012 she had been an SNP councillor on South Lanarkshire Council. She also became active in the Scottish Licensed Trade Association (SLTA), rising to become their treasurer, and was tipped as a future president. Such was the esteem in which she was held in the trade that the crematorium was full to overflowing for her funeral and I was one on the many people who had to stand outside.

I have no idea where she got the energy from and I shall miss our telephone conversations and the lobbying we did together, but most of all I shall miss sharing a pint or four and chewing the fat in the George Bar.

Lynn is survived by husband Colin and sons Andrew and Gary.

COLIN VALENTINE
National chairman of
CAMRA

Ashton voted top Dunbartonshire pub

AT OUR September branch meeting – held in the Ashton, Helensburgh – members voted to award the title Dunbartonshire Pub of the Year 2015 to ... the Ashton, Helensburgh.

This was of course immediately celebrated with a pint or two, and we heard the welcome news from landlord Euan Catterson that real ale sales are doing very well in the pub.

We took another trip at the end of November for the formal presentation of the award, where Glasgow Real Ale Festival organiser Jonathan Kemp presented Euan (right) with his certificate.

Warning: discussion of local government reorganisation follows after this point. This award caused some confusion among people who assume that Helensburgh is in Argyll & Bute, as it has been in local government terms since 1996. But, to make things easier for the large number of tourists



who use the *Good Beer Guide*, CAMRA uses the same boundaries as VisitScotland – and according to those boundaries Helensburgh is still in Dunbartonshire.

There are a number of newer real ale pubs in Dunbartonshire proper which are also deservedly potential winners. We are sure Euan does not fear the competition, and it's certainly good news for beer drinkers! [rp]

The State is Glasgow Pub of the Year again



AT OUR branch meeting in November, we chose The State Bar as our Glasgow Pub of the Year, making it the winner for a sensational three of the past four years.

Members appreciated The State's responsiveness to customer requests. Landlord Jason has gone to the effort of sourcing new beers and old favourites from breweries across Britain.

Top criterion though – as it should be – was the excellent quality of The State's beer. [rp]

Bute Brewery tap

BUTE BREWERY now has its own tap, five minutes' walk from the ferry, currently seasonal opening for on-sales but year round for off sales.

■ Is your local a real ale star? We are always looking for news. Drop us a line: theeditor@glasgowcamra.org.uk

Duncan does it again

Glasgow man's annual challenge to visit every pub in *Good Beer Guide*



For most of us the *Good Beer Guide* is a reference work that we consult occasionally, but we know we will never see most of the pubs. But Duncan Mackay has accomplished the remarkable feat of drinking in every single pub listed in the 2015 guide. Here Duncan describes how his beer hunting began...

Caledonian Brewery. Despite the narrow range, this represented, according to editor Roger Protz, “a bountiful choice of real ale” when compared to the first guide in 1971.

The only survivor in contemporary guides is the Bon Accord which offered Marston's Burton and Pedigree and Bothwell Brewery Heavy, from a briefly flourishing micro. Beer styles on offer were mostly confined to 60/-, 70/- and 80/-.

Maclay's 60/- was regarded as a treat and could still be found in places such as the Central Bar in Muirkirk and the Commercial in Ochiltree (“beware of the local domino school”).

Most of the beer was dispensed by air pressure and there is an interesting diagram showing the Dalex, Albany and Cornelius

methods of dispense, courtesy of the Scottish Real Beer Guide (anyone got a copy of that?).

I managed to sup in a grand total of 65 pubs in that guide, but later set myself a target of visiting all the pubs in a guide, before the calendar year on the cover had passed.

Every year there are at least 550 new ones to visit. The 2015 Guide was finally completed in October, fittingly in one of the new breed of micro-pubs- the excellent Liverpool Pigeon in Crosby, Merseyside. During this arduous journey the 2013 and 2014 Guides were also finished.

I have sworn not to try to complete the 2016 Guide but then again I only need 420. Perhaps I should try and finish the 1981 edition first...

THE FIRST *Good Beer Guide* I bought was the 10th to be produced, in 1981. A slim volume, pubs were described in the briefest of terms. The breweries section was a sorry affair – 170 listings dominated by the Big Six, accounting for 80% of the brewing business at the time. The *Guide* also contained 35 pages of Automobile Association-style maps.

There were seventeen pubs in Glasgow including some that would never feature again such as Betty's Bar (“legendary dock-side howff”), the King

Arthur (“comfortable medieval-theme bar” in Sauchiehall Street), or Mally's in Eglinton Street, described simply as “a pub of character”. The rest of what was then Strathclyde contained a mere 37 others including the long gone Ranche Bar in Hamilton where “a sloping floor causes immediate feeling of inebriation”.

Beer choice was dominated by Scottish & Newcastle and Belhaven, leavened by Maclays, Broughton and very little else. Lorimers had been taken over by Vaux but still produced (undistinguished) beer at the

WITH HIS partner Sarah, Sandy Williamson runs the Drovers' Rest near Carlisle, a traditional country pub close to the popular Hadrian's Wall path.

The Drovers has just been crowned the best pub in the West Pennines region by the Campaign for Real Ale.

But CAMRA members in our branch know Sandy better as the former manager of two popular Wetherspoon pubs in Glasgow, the Counting House and Henglers Circus.

Both Sandy and Sarah joined Spoons in 2007 and Sandy took care of the real ale at Henglers from 2010, getting the pub into the *Good Beer Guide* for the first time in its history. He then moved to the Counting House, getting that back into the guide the following year after an absence of several years.

After that the couple moved south and bought the Drovers' with Sarah's parents.

Sandy says: "We are stunned and proud of first getting to the top sixteen pubs in the country and now to the top four, it's almost unbelievable. We bought the Drovers' two and a half years ago in a basically closed state. So to get to this point in such a short time means so much to us,

Final four



Photo courtesy of News and Star, Cumbria

Sandy runs one of Britain's top four pubs, says CAMRA – but he started in a Glasgow Spoons

our community and our local CAMRA branch. We're just a small family run country pub who loves doing what we do. Thank you to everyone."

The pub has been named as one of CAMRA's Super Regional finalists and now stands a chance of being named the National Pub of the Year.

The Drovers is very much a pub at the heart of its community and has a well-deserved reputation for excellent food and as an oasis for lots of different real ales.

It was described by judges as having the perfect mix of the essential characteristics which make a great

pub: atmosphere, decor, welcome, service, value for money, customer mix, but most importantly – quality real ale.

The *Good Beer Guide's* Editor, Roger Protz, commended the top pubs set to feature in the guide: "Being named in the Top 16 in Britain is something these pubs should be hugely proud of and is testament to how hard each of the pubs work to get this far, winning



Where it started: the Henglers Circus in Glasgow

their local and now regional pub award."

The pub was judged against 16 of the best pubs in the country, in the regional heats of CAMRA's National Pub of the Year competition, with four super regional finalists going through the last round of the competition.

Sandy says the Drovers has been "a run-down pub that had a good history but had been abused by the brewery and previous managers. We started with basically nothing so it was only up from there!

"Carlisle until recently has struggled to attract a lot of different beers for whatever reason. We found that if we changed our beers often and got stuff no one else had, people were coming out to get them. It's become our trademark really.

"And of course, I keep my beer as good as I can make it!"

The last remaining Scottish pub in the contest, Edinburgh's excellent Stockbridge Tap, made it to the top 16 pubs but lost out in the previous round. Glasgow branch will therefore be rooting for the Drovers' Rest in the final – but whatever the result, all the finalists are well worth a visit if you're in the area.

ROBBIE PICKERING

Real ale tour of Argyll

CAMRA'S GLASGOW & West of Scotland branch covers a wide area which includes Argyll.

This is a large, but sparsely populated area. There are some good pubs to be found, but the travel times involved make it difficult for members based around Glasgow to visit them often. An additional complication arose in June when it was decided that the Barn, in Lerags (five miles south of Oban and off the public transport routes) should be our Argyll Pub of the Year for 2015.

The solution was to arrange a coach tour for a day that would enable us to visit the Barn, and also the Kilmartin Hotel, some relatively new real ale outlets, and some old favourites. The offer proved to be very popular and we managed to fill 27 of the 28 available seats.

After a slightly delayed start we sat back and enjoyed the scenery along the southern shore of Loch Lomond, Arrochar, the "Rest and be thankful", past Fyne Ales' brewery and Inveraray to Lochgilphead. Here

we stopped at the Argyll Inn and sampled Fullers London Pride and Greene King Aleòha. While the beer quality was acceptable the choice was a bit disappointing because more local beers had been on offer at previous visits. We received more bad news when it was reported that the "Comm", the other pub in Lochgilphead reported as serving real ale was no longer doing so.

The second segment of our trip was only 15 minutes, taking us past the Crinan Canal towards Kilmartin Glen and the Kilmartin Hotel. The hotel has twice been our Argyll Pub of the year and the ales on offer were all very good. The choice was LiteNess and LochNess from the Loch Ness Brewery, and Orkney's Corncrake, which is impressive as the hotel is not very large. The short stop gave us to opportunity to view, from a distance, the standing stones erected by a Neolithic civilisation thousands of years ago.

From here the coach moved northwards towards Oban, but before descending into the town we took a left turn down a single



Oyster Inn, Connell

track road for two miles towards a chalet site in an area called Lerags. The Barn used to be the chalet bar and restaurant, but the two businesses separated several years ago and now many of the Barn's customers do not stay in the chalets. The Barn started selling real ale in the early part of the century and it soon built a reputation for its quality. We have included it in the *Good Beer Guide* for the last 10 years and the pub was voted "Argyll Pub of the Year" for 2015. This was in view of the welcome we receive whenever we visit as well as the quality of the beer. Today was no exception as the mother and son team of Mary and Donny Mcleod gave us sandwiches and served Fyne Ales' beers, Rune and Superior IPA, both in excellent condition.

Branch Contact Jonathan Kemp presented our hosts with their award certificate and explained how refreshing it was to see the event so well supported with a wide cross-section of our membership.

We could have happily stayed much longer at the Barn, but after 4pm it was time to go as there were more pubs to visit. The first stop was a short drive down to Oban. There are several pubs serving real ale in the town, though some often run out of (drinkable) beer. Most of us visited, Wetherspoon's "Corryvreckan", which was serving Orkney Norseman, Exe Valley Autumn Gold and others in reasonable condition. The more adventurous of us enjoyed ales from the Lorn and elsewhere in the town.

After Oban the coach took us a few miles along the edge of Loch Etive to the Gluepot Bar of the Oyster Inn in Connell. From the front of the hotel we could see the Falls of Lora, the shallow tidal race in the area under the Connell bridge. The inside of the hotel was a bit of a disappointment. Apart from being a busy Saturday evening, meaning it would take a long time to serve all of us, the only real ale on offer was Caledonian Deuchars IPA. While the ale quality was quite good several of us decided buying a ubiquitous pint would not be worth the effort and chose to admire the sunset putting an end to a warm and sunny day.

Back in the coach for 45 minutes we travelled along the bank of Loch Awe, climbing past Taynuilt to Bridge of Orchy and its namesake hotel. Here we experienced another busy bar, so busy that the first ones off the coach were able to drink their beers before the last ones could get served! However, the Harviestoun beers, Bitter & Twisted and Afterglow, were on offer and both were very drinkable.

After 8pm we gathered everyone back to the coach for the final hour and three quarters ride back to Glasgow. After visiting six pubs the mood was calm and subdued. It was as if everyone had said all they needed to as our driver whisked along the new Crianlarich bypass and the west coast of Loch Lomond towards Tarbert, and back the way we came. We arrived back at Glasgow before 10pm, giving us time for “one for the road”, or whatever mode of transport takes us home.

In all we visited six pubs; two award winners, one dependable old favourite, one with perhaps a fading reputation, one recently gaining GBG status, and one young pretender. The experience will be helpful when it comes to making decisions about who to include in the 2017 Good Beer Guide, and the short list for our Argyll Pub of the Year for 2016. Oh yes, and it was also an enjoyable day out with an opportunity to talk beer with old friends and new acquaintances!

TOM ORD

23 years ago...

IN THE Winter 1992 issue of the *Guzzler*, the fact that there were 12 brewing organisations in Scotland, making 53 cask ales between them, was considered front page news. Seven new real ales had been introduced in 1992, we wrote proudly.

But there was a fly in the ointment. Most drinkers could not buy these beers in their local boozery. “All this means nothing to the average Scot as the majority of pubs continue to ignore this vast range of quality ales and offer us the same old insipid, chilled, insipid, gassy liquids with a take-it-or-leave-it attitude, despite the big brewers’ own admission that demand for cask ale is on the increase in Scotland,” said the article. Plus ça change... [rp]



Local Trading Standards Offices

If you have a complaint about quality or service in a pub, always try to sort your complaint out with the pub first. If that doesn't help, you can contact your local Trading Standards offices. It is CAMRA policy to print these contact details in branch magazines.

East Dunbartonshire

0141 578 8813
trading_standards
@eastdunbarton.gov.uk

West Dunbartonshire

01389 738552
trading_standards
@west-dunbarton.gov.uk

Glasgow

0141 287 6681
ts.enquiries@glasgow.gov.uk

North Lanarkshire

01236 638678
(Coatbridge)
01236 638905
(Cumbernauld)
01698 274220
(Motherwell)

South Lanarkshire

08457 406080
Business.Enquiries
@southlanarkshire.gov.uk

Pub discounts

Members of CAMRA benefit from discounts in a number of pubs. Visit glasgowcamra.org.uk for full details.

■ The *Guzzler* welcomes letters from readers. So if you disagree with something in the magazine, or have something regarding beer or pubs you want to get off your chest, drop us a line: theeditor@glasgowcamra.org.uk

Crownpoint Brewery

Jim Lawrie looks into the history of a forgotten Glasgow brewery

OWEN LYNCH was born in Ireland circa 1824 and moved to Glasgow in 1856 with his wife Anne where they took up residence at 151 Saltmarket. Lynch had financial backing from his widowed mother to enable him to create a business.

In the Saltmarket area he set himself up as a lemonade manufacturer in 1857. The following year he transferred his business to larger premises at 1 Steel Street (located between the Saltmarket and Low Green Street) where he made and bottled a wide variety of soft aerated drinks. During this stressful period, Owen's wife Anne died, aged only 29. In 1864 Lynch expanded his business to include the manufacture of his own corks for his bottling plant. Also on 22nd May of that year he married

his second wife Catherine McAteer, daughter of local barber John McAteer.

In 1865 Owen Lynch once again relocated his business premises and moved to 49 Greendyke Street. The following year he created a small brewery adjacent to his aerated water works and bottled all of his products on site. The Greendyke Street Brewery lasted just two years. In 1868 a larger and more commodious brewing plant was created on property leased at 796 Gallowgate and Lynch called it the Crownpoint Brewery. At that time he was resident close to the brewery at 713 Gallowgate. Lynch was at that time referred to as a 'Brewer, bottler, cork maker and aerated water manufacturer'.

At lunchtime on Monday 13 November 1871 Owen Lynch col-



lapsed at the brewery and died aged only 47.

In 1872 the Crownpoint Brewery was acquired by Gillespie, Gray & Co. Alexander Gillespie was already an established brewer who lived at Helenbank, Dumbarton. His business partner Thomas Gray resided in Abbotsford Place, Glasgow. They changed the name of the brewery to the Crown Brewery, and quickly established a fine reputation for making quality stouts and porters.

In 1882 Gillespie & Gray left the Crown Brewery site next to Alma Street and moved to 58 Slatefield Street – less than a mile away on the north side of the Gallowgate. The Crown Brewery site at 796 Gallowgate was taken over by Patrick and Terence Lynch who were younger cousins of the late Owen Lynch

who had established the brewery in 1868. The two brothers had been previously been operating an aerated water factory at 31 Miller's Place (between King Street and the Saltmarket) since 1876.

The new company resurrected the name Crownpoint Brewery. The main entrance to the brewery was from the south side of the Gallowgate – there were two public houses opposite the brewery and another just a few yards to the west, at the junction of Crownpoint Street and Gallowgate.

The brewery site formed a series of parallel buildings that included several maltings as well as kilns, stables, cellars and brewhouse with chimney. By the late 1880s their brewing plant was expanded and modernised.

The east side of



the brewery extended along Alma Street, a hive of industrial activity with the Alma Boiler Works, Camlachie Chemical Works and the Clyde Oil Works all close to the brewery.

The west side of the brewery complex was bounded by Crownpoint Street – principal entrance to the substantial complex of the Crownpoint Tramworks and the Bluevale Tramway Depot.

On Wednesday 22nd September 1897 Master Brewer Terence Lynch, who controlled all aspects of the brewery operations, died from heart failure at the family home. Terence was aged just 45. Under his control, the Crownpoint Brewery had earned a splendid reputation for the quality of their stouts. In addition, their aerated water business had expanded considerably, although the sale of their beers and other products were generally restricted to the Glasgow area.

Terence had never married and his share of the business passed to his mother Catherine and siblings James, Michael and Anne.

Several months after Terence's death, the Lynch family sought legal advice to the effect of changing to the business to a limited

liability company, and introducing a professional board of directors knowledgeable in the licensed trade. The legal change took effect from April 1898. The nominal capital of P & T Lynch Ltd was declared to be £8000.

In July 1898, the Board of Directors of P & T Lynch Ltd acquired the company shares belonging to the surviving members of the Lynch family. The settlement figure agreed was £4000 split between the four family members.

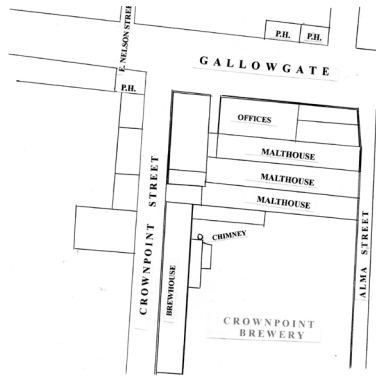
By this time James Lynch had ceased to be a director and was replaced by Michael Lynch. In 1902 the latter was dismissed from the Board of Directors 'having been absent without the consent of the Board for six months'. From that time, no members of the Lynch family had any connection with the company. Michael's

seat on the board was taken by John H MacLauchlin, a wine and spirit merchant.

In September 1902 the Board of Directors arranged for a Special Resolution to be prepared proposing to change the name of the

company from P & T Lynch Limited to The Crownpoint Brewery Company Limited. Board of Trade approval was required and this was granted in October 1902.

The brewery never fully recovered from the loss of Terence Lynch's brewing expertise, and from 1898 the company was principally being run by local wine and spirit merchants. At an extraordinary general meeting of the company directors, held on 13 May 1904, the brewing company was voluntarily wound up and John Malloch, an accountant in Glasgow, appointed liquidator.



Around the branch area

The newly opened **AMETHYST** in Govan/Linthouse (formerly the *Gazelle*) is selling Harviestoun and Timothy Taylor's beer, bringing real ale back to an area that had been a desert.

The **THREE JUDGES**, now owned by Stonegate, has slashed its prices, but CAMRA members still get 30p off a pint too.

The **TRADING HOUSE** (not to be confused with the Counting House) in St Vincent St is a new opening. Real ale is served through flo-jet taps. Harviestoun beer was on offer when we visited, and the house beer comes from trendy Manchester

■ We very much appreciate updates from readers about pub openings and closures, and information about pubs that have started (or stopped) selling real ale. Send your information to theeditor@glasgowcamra.org.uk, or tweet it to @GlasgowGuzzler.



brewery Cloudwater. Rumours continue that the Trading House's parent company plans to open its Botanist brand in Glasgow too.

The **ROSEVALE** in Partick, a handsome old pub, has been selling Oakham and Inveralmond beers.

German-inspired **BAVARIA BRAUHAUS** has opened in Bothwell St (previously Madness nightclub). It has the novelty of offering six brands of draught lager from four Munich breweries. No cask beer.

Another purportedly German outlet is **SAUCHIE BEER HALL** in the former Jumpin Jaks nightclub. This appears to focus more on the dirndl and oompah aspects than on beer, if its website is anything to go by.

The former Honours Three on St Andrews Road is now a pub



again after spending a couple of years as a restaurant.

The **Pop Up Pig**, Partick Cross, is changing its name yet again to the **MEAT HOOK**.

The **STATION**, Bearsden, formerly the Inn, has been refurbished and offers real ale again.

The **AVALON** is the Avalon again after an interlude as "Whiski Kraft".

The long-delayed **Wetherspoon** in East Kilbride is now due to open in February and will be called **THE HAY STOOK**. Other JDW pubs the **CLYDESDALE INN** (Lanark) and the **SOCIETY ROOM** and **EDWARD G WYLIE** (both Glasgow) are on the market for sale.

Wetherspoons aren't the only people who can turn old churches into pubs. **SAINTE LUKE'S** in Bain St

opened in September and serves C&C brands. No cask beer.

The **CRICKLEWOOD** in Bothwell has real ale.

The **DUCHESS OF DUKE STREET** has removed its real ale.

We are told the **BURRELL** in Pollokshaws is to reopen with four handpumps, but could not verify this at time of going to print.

Shawlands "nano-brewery" **RIDE BREWING CO** is to run a pop-up bar in the former Ketchup in Kilmarnock Road over the festive period.

The **Argyll Hotel** in Inverary has changed its name to the **INVERARY HOTEL**.

■ Thanks to all who supplied real ale and pubs gen.

Digital Guzzler

■ The Glasgow Guzzler is produced for people to pick up and read in the pub. But if you want to read it on your interwebular device, you can also get it online at issuu.com/glasgowguzzler, or glasgowcamra.org.uk

■ The copy and advertising deadline for the next issue of the Guzzler is 15th February.



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