

# BREWERY HISTORY SOCIETY

## NEWSLETTER



Venerable four roller Bobby mill at Felinfoel in Llanelli back in November 2008. The belt drive is no longer connected but the mill engineer reckons it must be approaching its 100<sup>th</sup> birthday. The brewery was the first in Great Britain to put beer into cans and only the second in the whole world. That was back in 1936. You can view more of Roger Putman's photographs courtesy of the Institute of Brewing and Distilling on the BHS Wiki Brewerypedia website.

July 2017

Newsletter 77

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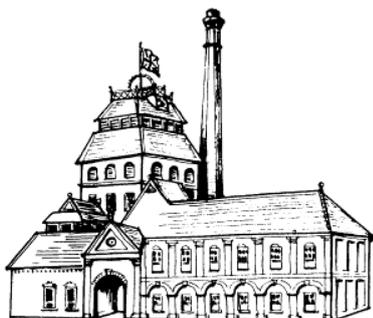
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## Roger's second

*Bannaghtyn* from the rock in the middle of the Irish Sea.



they do take up a lot of room in the Island's public houses. It will soon be all peace and quiet again!

I thought I would pen my brief editorial while I cannot get out of the house very easily. We are overrun with motorbikes as the annual TT races reach their climax. Ed Wray our new Head Brewer over here reports on the trials of tribulations elsewhere in this issue. There is an assumption that every bloke on the Island is motorcycle mad and knows one end of a banjo bolt from the other – I plead 'no' on both counts! Over 40,000 visitors do bring valuable funds to the Manx economy but

they do take up a lot of room in the Island's public houses. It will soon be all peace and quiet again!

I think my tweaks to the Newsletter have been well received particularly the new brews section which is now a lot more useful for you to see developments in your own areas. I do apologise for relocating a Cheltenham brewery to Dorset! When I edited the *Brewers Comic* for the Institute of Brewing I got very little feedback from readers and your Newsletter seems to be little different so please do not be shy if you think that we are not quite hitting the spot.

There is an open invitation to contribute short bits of news and photographs from your own areas of interest to the Out and About section so please let us know what is happening where you live. With only two weeks until I closed for copy for July publication, I was well short of material and thought I would have to fill your comic with news snippets. I kept my fingers tightly crossed and you have your usual 32 pages. We close for copy for NL78 on 25 August.

The cartoon above was drawn by the late Gordon Honeysett. Fleet Street cartoonists used to visit the Bass Brewery in Burton on Trent every year. After a sea of Draught Bass their afternoon efforts were always rubbish so we had a brainwave; let them drink all afternoon but keep their eyes open and submit a suitable record once they felt better. The results are in the National Brewery Centre – somewhere.

*Slaynt vie!*

## Calendar

- 26 August Tipplefair at The Peterborough Beer Festival. If you want a stall, please contact *e mail address withheld*. See more details below and on page 26
- 7 September Joint meeting with the British Guild of Beer Writers on the subject of ingredients, Thornbridge Brewery, Bakewell, Derbyshire (see more details below)
- 17 October Nethergate Brewery, The Street, Pentlow, Essex, CO10 7JJ 2pm
- 21st October National Breweriana Auction at Burton on Trent Town Hall, doors open at 11:00. Auction starts at 12:00. To book a stall or enter some breweriana into the auction, contact Bill Austin *e mail address withheld*.

Please book the NW events with NW-Region@BreweryHistory.com  
Please book the others with visits@breweryhistory.com

### Tipplefair 2017 – 26 August, with Peterborough Beer Festival

The Tipplefair in Peterborough will be on Saturday 26th August from 12:00 to 17:30. There will be 20 plus exhibitors featuring breweriana, glassware, playing cards and other drink related collectables. Exhibitor tables are available for £23.00, with a discount on additional tables.

Entry to the Tipplefair is via the beer festival for which there is a charge of £2.00, or £1.00 for CAMRA members up to 3:00 pm. After that the price increases.

Exhibitors wishing to have a table at the event can download a PDF booking form from the Tipplefair web site. Exhibitors please note there is approximately 100m from the unloading area to the exhibition area.

Any exhibitor wishing to book a table please e-mail contact *details withheld*  
Then complete the form and send it off with your cheque.

If you are going to the Tipplefair, expect plenty of special beers at the beer festival, presumably with accompanying point of sale material

The Tipplefair is organised by the Pub History Society, and is run in association with the Peterborough Beer Festival.

### Joint meeting with BGBW at Thornbridge Brewery, Bakewell, Derbys, Thursday 7 September (all day)

We are joining forces with the British Guild of Beer Writers for this one-day seminar on 'Ingredients in Beer'. Confirmed speakers include: Scott Williams, Williams Bros; Mike Cable, Wild Beer; Toast brewing; Jenn Merrick, brewing consultant and Carl Heron, Crisps Maltings. The day will include a panel debate and a tour of the Thornbridge brewery. We will be providing free transport between the brewery and Sheffield Station. To book please contact  
... visits@breweryhistory.com



### Is anyone interested in a trip to Budapest?

Ken Smith has been working with a team from Crookham Travel to arrange a trip to Budapest. He is trying to gauge the interest from members as the ultimate price will depend on the numbers attending.

The tour is nominally based on 4 days in the capital and will include:-

Date: late April/early May 2018 including 4\* accommodation.

- Day 1: An evening welcome meeting to introduce everyone and the schedule of the trip.
- Day 2: Tram tour of the city followed by a visit to the Dreher Brewery.
- Day 3: Boat trip on the Danube followed by a visit to the Kaltenburg Sorhaz es Etterem brewpub.
- Day 4: Rail centre tour and visit to one or more of the local brewpubs.

There are many other beer based visits that could be included and the final itinerary will be subject to the numbers of you that are interested. Additionally, there is the option to extend this to maybe 5 or 6 days. Why not let Ken know and he can work on the final schedule. We shall have an English speaking guide for the entire trip.

If you are interested and would like to register with Ken let him know on *contact withheld*. He will then see if this is worth taking forward with the company.

## From the Chairman

As we start the new membership year with Roger's second Newsletter I must congratulate him on his first edition, which was very well received.

Our AGM 'long weekend' in Cornwall was a hugely enjoyable success. Our grateful thanks to Roger Ryman for inviting us to St. Austell brewery for the AGM, and to all of his staff for making it such a memorable day. I was amazed at how the plant, including the Pilot Brewery and the Visitor Centre have developed since my last visit. The previous day we were hosted by Harbour Brewery with a very impressive set up on a rather remote farm – it certainly confused my satnav; and on the day after we were hosted by the renowned Blue Anchor in Helston, one of the oldest breweries in the country and quite a contrast to all of the examples of the latest kit we had seen elsewhere. Our grateful thanks to all of our hosts who made us so welcome and gave us such interesting tours.

I was very impressed with the turnout at the AGM given the distance most people had to travel to get there. We even had five having to fly – two from Germany, one from Luxembourg and two from ..... Manchester.



There have been a number of other visits and walks in the past quarter and we thank our hosts at Phipps NBC, Greene King where Susan Chisholm put on a display of some of the wonderful archive material discovered recently, Martland Mill Brewery and Ken Smith for leading another urban walk.

In case you missed it, bookings are now open for our joint one-day seminar with the British Guild of Beer Writers. The topic will be "Ingredients in Beer" and it will be held at Thornbridge Brewery, Bakewell, on Thursday 7<sup>th</sup> September. Confirmed speakers include: Scott Williams, Williams Bros; Mike Cable, Wild Beer; Toast brewing; Jenn Merrick, brewing consultant and Carl Heron, Crisps Maltings. The day will include a panel debate and a tour of the Thornbridge brewery. We will be providing free transport between the brewery and Sheffield Railway Station. For more details, and to book a place, please email [visits@breweryhistory.com](mailto:visits@breweryhistory.com). Our previous joint seminars have been fully booked and proved to be fantastic days, so don't delay.

You may recall that Ken Smith is looking into a possible visit to Budapest next year. If you would like to express an interest he would be delighted to hear from you so that he can gauge whether there is likely to be sufficient interest – email [treasurer@breweryhistory.com](mailto:treasurer@breweryhistory.com).

As mentioned last time, we have had a few changes in personnel recently and I am very keen to hear from anyone who might be interested in taking on the role of Visits Secretary or that of North West Region Coordinator. If you think it may be of interest do please call to find out more. There would be lots of support for anyone taking on these roles.

We have just started the new membership year so may I point you to 'Membership Matters' and, in particular, to the point about ensuring any standing orders are for the correct amount.

Best wishes  
Jeff Sechiari  
[chairman@breweryhistory.com](mailto:chairman@breweryhistory.com)

## Membership matters

### *New members*

We welcome the following new members and hope that you all enjoy your membership of the Society. Please spread the word amongst your friends and colleagues – we are always keen to have new members and especially now as we have just started a new membership year.

### *Individual Members:*

Luke AGBENYO, *Address withheld*

Interests: Brewing science and ingredients, Brewery tours, beer tasting, cask ales and good lagers.

Jon AVERNS, *Address withheld*

Interests: Brewing in South East London and the City of London

John BOOTH, *Address withheld*

Interests: Northamptonshire breweries. Brewery architecture.

G&A CHRISTIE, *Address withheld*

Professor Jon DOWLING, *Address withheld*

Vincent PIGGINS, *Address withheld*

Marcus RAUPACH, *Address withheld*

Daniel SCOTT, *Address withheld*

### *Corporate Members:*

E Gadd, The Ramsgate Brewery Ltd., 7 Hornet Close, Pyson's Road Ind. Est., Broadstairs, Kent CT10 2YD

Phipps NBC, The Albion Brewery, 54 Kingswell Street, Northampton, Northamptonshire NN1 1PR

Harbour Brewing Company, Trekillick Farm, Kirland, Nr. Bodmin, Cornwall PL30 5BB

Blue Anchor Inn and Brewery, 50 Coinagehall Street, Helston, Cornwall TR13 8EL

The Wimbledon Brewery Co. Ltd., 8 College Fields, Prince Georges Road, Wimbledon, London SW19 2PT

## Membership Renewals

As mentioned, we have just started the new membership year (actually on 1<sup>st</sup> May) so I would be delighted to receive your renewal subscription. As the AGM actually sets the level of the subscription we do not send out renewal notices until this Newsletter, although many of you have already paid and my thanks for this.

***For those who pay by standing order, could you please check the amount that you are paying – we are receiving the odd payment still set at the rates from some years ago, e.g. £15 / £18 / £21.***

## 2017/18 Subscriptions

The AGM decided that subscription levels for 2017/2018 should remain unchanged and are as listed below.

	UK	Overseas
<b>Individual</b>		
- full	£25	£35
- retired	£22	£35
<b>RCB</b>	£40	£80
<b>Corporate</b>	£80	-

## Options for Paying Subscriptions

Although we cannot offer Direct Debits, Internet Banking now means that anyone can pay electronically, and even set up your own regular annual payment if you so wish. A great many of you have done this and it seems to be working very well.

If you have **electronic banking** you are welcome to pay by this method – you can set up a standing order, which would remain under your own control, or you could make a one off electronic payment at renewal time. In either case please add a reference of your name **and postcode** so that I can identify you correctly – you wouldn't believe how many members have the same initial and surname! Whilst a reference of 'BHS Subs' works well on your bank statement it does leave us stranded wondering who to allocate it to at this end.

**Please also see the note above about out of date Standing Orders.**

## Our bank details are:

*Details withheld*

Do please email me (membership@breweryhistory.com) if you have any queries about this.

We are still delighted to receive payments by post, and thank you for the many nice letters and comments that often accompany such payments. My address is below.

We are also able to offer a **credit card** payment facility for overseas members through the kind efforts of Paul Travis in the bookshop. If you wish to use this facility, which gets around the problem of finding a sterling cheque, please contact Paul – address in the Journal or at [books@breweryhistory.com](mailto:books@breweryhistory.com). We are now also able to offer the option to pay using **PayPal**, sending the money to the email address- [membership@breweryhistory.com](mailto:membership@breweryhistory.com), a very convenient way to sign up a new member.

Our overseas banking references are – *details withheld*

**Gift membership** – Any time of year is an ideal time to consider a gift of BHS membership for one (or perhaps more) of your loved ones. Why not treat someone and give them a gift membership, so that they can share the pleasure that you get? A gift not only at the time, but also a reminder of you whenever a Journal or Newsletter pops through the letterbox!

**Jeff Sechiari, Membership Secretary**

[membership@breweryhistory.com](mailto:membership@breweryhistory.com)

*Address withheld*

*Below are some photos from the AGM weekend, from top left; the party at Harbour with Brewer Stuart Howe, a venerable copper and the mash tuns at St Austell and the party inside Harbour.*



## CHAIRMAN'S REPORT TO THE 2017 ANNUAL GENERAL MEETING

Welcome everybody to our AGM. Thank you all for coming along.

First and foremost I should like to say that we are very grateful to our hosts, St. Austell, for inviting us for our AGM today and giving us this opportunity to see their fine brewery once again. It's a great pleasure to be here for this, the most important day in our Society calendar.

Those who were at our 2015 AGM at Robinson's will recall Chris Marchbanks starting the meeting to much amusement by presenting us with a 'very long gavel' to manage our meetings. This was actually a dipstick, last used in 1990 at Shipstone's, and he was inspired by our having seen the chairman of the German Brewing School using such a dipstick at their AGM during our wonderful Berlin visit – a huge welcome to Michaela Knoer, our then host, and her husband today. It occurs to me that we should take a moment to remember absent friends – over the past year we have lost -

George Crutcher, Sidney Fussell, John Hodges, Julian Long, Bill Rudderham and Colin Waite, all very long standing members who we remember with appreciation. We also lost a very good friend of the Society, although not a member, in Stephen Humphrey – former Archivist in Southwark.

There have also been significant changes within the Society during the past year. At the end of the year our President, Dr. Ray Anderson, decided to stand down after a decade in the role during which he has worked tirelessly for the good of the Society. In practical terms members will recall that he and Mike Brown spent six months together rescuing the Allied Archive for the benefit of future researchers some years ago. What members may not be quite so aware of has been his regular attendance at committee meetings and AGMs over the years, providing wise counsel (and good company), as well as a huge amount of work successfully raising our profile within, and helping to strengthen our links with, the industry that we all enjoy spending so much time researching. This has all been to the great benefit of the Society as a whole and each of our members. Ray, thank you for everything. You and your input will be missed.

Also at the end of last year we thanked Mike Brown for his magnificent 12 years editing 50 editions of the Newsletter. We owe Mike a huge debt of gratitude for work he has put into producing it regularly over such a long period and we all thank you for your contribution Mike. I am delighted to say that Mike will be staying on as our Archivist.

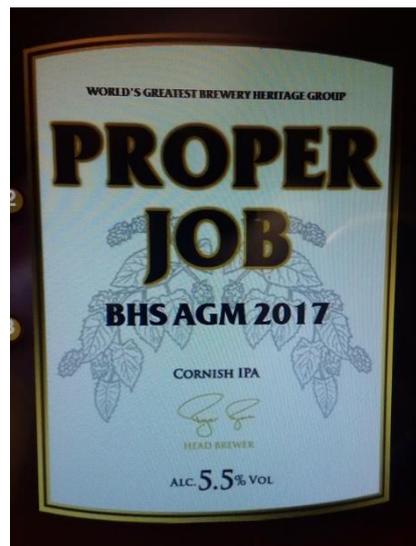
Mike was always going to be a hard act to follow but I am absolutely delighted to say that Roger Putman has agreed to take over the helm. Roger will be familiar to many members having had a lifetime in the industry, culminating as the editor of the IBD's monthly technical magazine, the *Brewer and Distiller International* until his recent retirement and we now welcome him to the BHS team.

Another fascinating and varied programme of meetings is in place for the rest of this year and I must express our tremendous gratitude to Ed Wray for all of his work in the role of Meetings Secretary I must also congratulate Ed on his recent appointment as Head Brewer at Okells in the Isle of Man. Whilst this may well present an opportunity for a future BHS visit, there is a serious downside in that it is not really practical for Ed to continue in his role from 'off shore', so we are very keen to recruit a new volunteer – I await your calls with baited breath....

Our thanks also go to Stan Platt, who has stepped down as the Regional Coordinator for the North West. Stan has put in a huge amount of work over the past couple of years establishing the Region, organising regular meetings and speakers and creating an informal 'members committee' to work with him in keeping it running. It has added a great deal of interest for members in the area, as well as attracting new members and we hope it will continue to flourish. Thank you Stan. Needless to say, I would love to hear from anyone who would be interested in taking on this coordinator role.

One major development during 2016 was the, fairly informal, rolling out of the BHS Wiki – Brewerypedia, a huge database of knowledge of the history of the British brewing industry, of which more later.

Since last year's AGM report we have had a varied selection of visits.



In the spring we were out East with our AGM weekend, which included –

- A visit to The Old Cannon Brewery in Bury St. Edmunds
- Our AGM at Greene King's Westgate Brewery, also in Bury St. Edmunds, when Susan Chisholm shared some wonderful documentation on the history of the company with us (and showed the finest collection of cobwebs in the cellars that I have ever seen).

We were then back to London where we co-chaired –

- Roll Out the Barrel: Beer, Brewing and Buildings. A Victorian Society study day to encompass a wide range of subjects relating to drinking and brewing

We also had a spot of exercise with –

- Ken Smith's East End Urban Walk: A re-run of Ken's tour of brewing remains of London's East End

In July it was off to Burton for –

- The Worthington White Shield Brewery within the National Brewery Centre

This was followed by more exercise with our North West Region –

- Burnley the Bygone Years. BHS member John Ingham lead a walking tour of Burnley's brewery sites

During the summer we had our usual presence at–

- Tipplefair 2016

September saw us heading North for –

- A visit to Jennings Brewery in Cockermouth

We then finished the year with another North West Regional meeting at –

- Morrow Brothers Limited, Chorley

The North West Region also started the New Year for us with a visit and social gathering at –

- Wigan's Prospect Brewery

Then we headed South for a –

- Joint social meeting in London with the Labologists Society and the ABBC (Association for British Brewery Collectables) at the Royal Oak

And the first event for our new Solent region –

- A walk exploring the 'The historic pubs and breweries of Cowes'
- We also had a very successful stand at SIBA BeerX in Sheffield once again

As we moved into the Spring the events continued unabated with –

- A visit to Pope's Yard Brewery in Watford where members also explored the town's brewing heritage in Watford Museum,
- A visit to Phipps NBC at the Albion Brewery in Northampton, where the town's two historic brewing names have been kept alive.
- Another North West Regional meeting, hosted by Martland Mill Brewery
- A rerun of Ken Smith's Southwark Urban Walk

These visits all proved to be very informative and enjoyable, and we are very grateful to all of our hosts and guides throughout the year, for both their hospitality and the opportunity for us to forge even stronger links between the industry and ourselves. I am also delighted that we were able to build on our relationship with other industry bodies, e.g. the IBD, BFBi and SIBA in various ways, as well as with organisations such as the British Guild of Beer Writers, the SBAA and the various collecting societies. It is wonderful to have such strong links with them all.

Another fascinating and varied programme is in place for the rest of this year and I must express our tremendous gratitude to Ed Wray for putting this in place, however, as mentioned earlier, Ed is now stepping down so we are very keen to recruit a new volunteer. Please call at your earliest opportunity! Note also that we have another in our series of joint study days with the Guild of Beer Writers later in the year.

The Society, and all of you, its members, has continued to make a great contribution to the recorded history of the brewing industry and I'm sure that this will continue in the future. This is not only with our books, but also with the Journal, the Newsletter, the web site, and now the new Wiki database, all of which provide

forum for the dissemination of information and the raising of queries. It is clear that we are now well known to researchers in all sorts of fields as well as the media.

During the year we have had an enormous volume of authoritative and interesting written material to enjoy, giving us, I hope you will agree, great variety and remarkable value for our subscription, as well as leaving a valuable historic record for future generations – copies are held by a number of major libraries and repositories around the world. We thank Ken Smith, Tim Holt, Mike Brown and Roger Putman, together with all of the contributors – members like Ray Farleigh who provide a huge amount of knowledgeable input, for all of their hard work in this area. As mentioned in the past, one area where I would be keen to see more input from members is visit reports for the Newsletter and web site. People are always interested in reading such things and they would help to highlight just how active the Society is to those who can't get along to meetings. Postings on 'social media' of photographs and comments relating to our many visits would also be very welcome.

We must ensure that the industry is fully aware that we are here and available to help with finding a safe home for unwanted archive material before any more is lost, even though we can no longer take it ourselves. We have had some notable successes in the past, but time is always very short when a closure arises. Please do whatever you can to ensure that the industry is aware of the help that we can offer if material is threatened. Wherever possible we try to house such material in the appropriate County Record Office. We also do what we can to support the National Brewing Library at Oxford Brookes and the National Brewery Centre in Burton.

Copies of photographs for the photographic archive would also be appreciated – especially easy to do in this digital age. Ken Smith and Mike Brown look after this area.

I am very grateful to Steve Peck who maintains the web site, which continues to grow, and in particular the Defunct section. Steve observes that the addition of new records has slowed down somewhat; perhaps we have most of the interesting examples already recorded, although one feature of the last couple of years has been the revealing of old fascia tiling, etc. when pubs are refurbished and modern fascia boards are removed. There are now about 4,674 records on the Defunct database (4,600 last year); and there are also about 2,644 picture pages of Defunct items on the web site (2,595 last year), of which 123 now go direct to the Brewery Wiki pages when the defunct features are on former brewery buildings. Sadly 289 records are shown as 'Gone', although we suspect the real figure is much higher. These pages attract contributions from a wide range of people as well as BHS members, and have a staggering number of hits, raising awareness of the BHS amongst non members.

We have a Blog linked to the web site however there has been so little activity on it, other than spam, in the past few years that I think it has had its day and has been superseded by Twitter and Facebook, which we really ought to embrace.

The Oral History project continues to move gently forward. As I often say, I am very keen to see this expand around the country and I am always keen to hear from anyone who would like to conduct interviews or who knows of an existing archive that we should explore – and I would love to have recordings of some of these reminiscence sessions going on at regional meetings, particularly in the North West. There must be some wonderful stories there that we should get into the archive for posterity.

We are very fortunate to have an excellent team of very hard working officers and activists, and I'm sure that you would like me to record our thanks to them for their contribution. They each put in a great many hours to make the Society what it is. This reminds me that we took it for granted that everyone is aware that the BHS is entirely volunteer run with no paid staff, however on a couple of occasions recently members have said they thought we had staff – and an office!

- Ken Smith who is our treasurer in addition to his role overseeing our publications and our photo library. The publishing team would always welcome contact from anyone who would like to discuss support writing a book for the Society to publish.
- David Dines, former treasurer for many years, is now our secretary.
- Paul Travis, who has run the bookshop, also for many years, providing us with reading material and the Society with much funding,
- Tim Holt who edits the Journal, and also runs our essay prize, due again this autumn and which is providing publicity and interesting reading.
- Roger Putman for taking on editing the Newsletter, stamping his own style on to it
- Mike Brown for looking after our Archive as well as writing many books, and for all of his years as Newsletter Editor.

- Mike Bone who brings a wealth of experience and contacts in the IA world
- Ed Wray, for all of his work as Meetings Secretary
- Martyn Cornell, well known journalist, brewery historian and blogger, who looks after our publicity.

Although not on the committee, I would also like to say a special thank you to:

- Andrew Wells for auditing the accounts and providing accountancy advice
- Steve Peck for maintaining the web site in general and especially tirelessly maintaining the Defunct data
- Ian Mackey, who continues to maintain details of new breweries and report on this in the Newsletter
- Amber Patrick, who looks after our maltings special interest group
- Stan Platt, supported by a strong team in the north West region – including Dave Sweeney, Phil Linley, John Ingram, John Robinson, Phil Lewis and more.
- Robin Shacklock who has set up a region in the North East

And last, but certainly not least, Ray Anderson for all of his work and sound advice during his time in his presidential roll, as well as his input to the Newsletter.

I would also particularly like to thank all members for their contribution. Those who have contributed to the Journal, Newsletter or web site, of course, but also those who simply enjoy being a member because this is what gives us the critical mass to succeed.

In spite of the continued economic situation (and aging membership) numbers have held up well and are much the same as last year. The current figures are

Individual: 399 Corporate/RCB: 82 Associate: 6 Total: 487 [last year: 497, previous year: 492]

In spite of the pressure on the industry we still have over 80 Corporate members, close to our record, but we are always very keen to increase this further, and to make further connections with the allied trades. If you have any contacts within the industry I would welcome any help you can offer to encourage them to join. Having a strong corporate membership gives us much more strength going forward.

Word of mouth is certainly the most effective recruitment tool, so please do what you can to 'sell' the Society to friends, acquaintances and people that you bump into. I often find that people have heard of us and are thinking of joining, so a gentle nudge can do the trick. We have stocks of the current membership flyer available here today so do please take some away with you if you have somewhere suitable to display them. We would also welcome any ideas for marketing ourselves better to raise awareness of the Society. Indeed, we are always keen to receive feedback on all aspects of our activities.

I have been very proud to be your Chairman for the past year – I have thoroughly enjoyed it. I look forward to another year of success for the Society and of enjoyment for all of our members.

*Jeff Sechiari*



*BHS Chairman Jeff Sechiari presents commemorative certificates to Blue Anchor's Tim Sears with Bill Austen on the left and St Austell's visitor guide Nick Orton.*

## MINUTES OF THE 2017 ANNUAL GENERAL MEETING

St Austell Brewery on 19 May 2017

In attendance. Jeff Sechiari, Anne Sechiari, Paul Travis, Stephen Slater, John Ingram, Steve Peck, Bob Martin, Peter Dyer, Bob O'Brien, Mick Connors, Steve Elliot, Bill Austin, Trevor Unwin, David Charlton, David Dines, Evelyn Williams, Paul Williams, Michael Kolthoff, Michaela Knor, Angus Mitchell, Susan Chisholm, Mark Mercer, Ken Smith, Mick Jowers, Geoff Dye, John Holroyd and Mike Bone.

Minutes of the 2016 AGM at Greene King were proposed by Dave Charlton and seconded by Bob Martin.  
*Matters Arising,*  
There was nothing reported.

*Chairman's Report (see above).*

After the Chairman's Report, Susan Chisholm, the quality manager at Greene King addressed the meeting about the upcoming visit to view the archive material she has collated. She reported that she had unearthed plenty of new material and has access to the strongroom. Since the acquisition of Spirit Group records of items such as pub deeds have been moved to Burton on Trent. Bernard Tickner, her mentor



has written his memoirs which will be published in due course. Finally Susan explained she was looking for a further years funding to complete the records.

*Treasurers Report.*

Ken Smith explained via an 2016/15 income sheet that the society's main expenditure was on the Journal and Newsletter. The subscription noted on the sheet is for the National Brewing Archive. He went on to explain the society had an excess of £2619.60 income over expenditure. Current assets were explained on the second sheet. Ken finished off by saying he believed the society has a healthy balance sheet. In questions Susan Chisholm asked about subscriptions and membership numbers, she also asked to be enlightened on the Geoffrey Ballard Memorial Fund.

*Auditor's Report*

Nothing has been heard yet as the accounts have only just been completed, as Andrew Wells does the auditing voluntarily he fits them when he has a bit of spare time.

*Subscription Levels*

They were proposed and seconded to be left at current levels.

*Election of Officers*

The committee members who stood down were subsequently proposed to be re elected by Bill Austin and seconded by David Charlton.

*Any other business*

Nothing has been submitted prior to the meeting, Susan Chisholm asked about the role of President. Steve Peck mentioned Wiki which has had a quiet launch. Mike Brown has scanned 25,000 photographic images for the site. Information from Century has been scanned into Brewerypedia.

David Dines  
BHS Secretary

### **BHS Accounts**

Unaudited financial figures were presented to the AGM. We are waiting for the auditors to complete their work and hope to be able to publish the Accounts in NL78.

# Gleanings – tomorrow's history today!

## 100 yo Czech beer analysed

Boffins at the Research Institute for Brewing and Malting in Prague have analysed three bottles of Czech beer that were discovered in an old cellar during the reconstruction of the Raven Brewery in Záhlinice. The bottles are believed to have been brewed at some point during the First World War and contained most probably a lager type beer.

As well as a sensory analysis conducted by the five members of the team, the beers were analysed to help determine the yeasts used, the alcoholic content, colour and total acidity. It was found that the beers were higher in alcohol than their modern counterparts and contained more iron, copper, manganese and zinc though had fewer bitter compounds.



Yeast was extracted from two of the beers although only bacterial DNA (from *Staphylococcus* and *Streptomyces*) was found in one. The beer with only bacterial traces was the most disappointing of the brews sensorially, having a whiff of sulphur and "faecal matter" according to the scientists.

The second beer was more promising, showing "Madeira" and "fruity off-flavours" as well as being dark and sour, more like a lambic beer than a lager. Several yeasts were present in this second beer and no bacteria.

Finally, the third beer still contained traces of carbon dioxide bubbles and was the most beer-like of the three tasted.

## US beer sales 2016

US beer sales of 207.3 million hL, up 0.3% from the previous year, have been reported. Imports were up 6.8% to 39.2 million hL for a market share of 18.9%; imports from Mexico alone were 25.8 million hL = 13.8% of the total beer sales. Craft beer is estimated at 30.2 million hL – up 7% – for a market share of 14.6%. The

number of operating breweries in the U.S. grew 16.6%, totalling 5,301, broken down as follows: 3,132 microbreweries, 1,916 brewpubs, 186 regional craft breweries and 67 large or otherwise non-craft brewers. Throughout the year, there were 826 new brewery openings and 97 closings.

## Brewers propose apprenticeship scheme

The UK brewing industry has joined together to submit plans for an 'industry standard' apprenticeship to the government. The move comes in response to the introduction of the new Apprenticeship Levy, which will be charged to large businesses with a pay roll bill of over £3 million.

An 'Expression of Interest' has been submitted to the government by a group of ten brewers, outlining the intention to develop a new brewing apprenticeship. The plan is being backed by BBPA, SIBA and the IBD. It is now subject to consultation by the Department for Education.

An apprenticeship 'Trailblazer' of employers and stakeholders has been formed to develop the standard. It is being chaired by Kris Gumbrell, chief executive of the 17-strong Brewhouse & Kitchen group. He is due to report next year.

## Aussie PM gets his own beer

87 year old Bob Hawke was Australian prime minister from 1983



to 1991 but is perhaps more famous in brewing circles for his prestigious beer drinking exploits. Once famed for downing two-and-a-half pints of beer in 11 seconds while studying at Oxford in 1955, he now has a beer named after him. Hawke Lager will donate some of the profits to Landcare, a scheme to assist farmers.

## Carlisle barber offers free beer

Barber Kyle Fisher moved from London to Carlisle and he brought trendy Shoreditch ways with him by offering a beer with a beard trim. He says he got through a couple of kegs of Hop House Lager on his first weekend and is so popular that he employs three barbers, an apprentice and a receptionist. Dirty Filthy Barbers has church pews and cinema seats and old floorboards cover the walls there is also a shop Staffie called Dr Dre.

## Lower global alcohol consumption

According to International Wine and Spirits Research (IWSR), the global market for alcoholic drinks shrunk by 1.3% in 2016 compared with an average rate of decline of just 0.3% in the previous five years. The reasons for the accelerated downward trend include a faster decline in beer (lower sales in China, Russia and Brazil) which remains the world's favourite form of alcohol. Usually beer sales move with GDP but according to the IMF global GDP rose 3.1% in 2016 and is forecast to improve by 3.6% this year

## Hopback gets new MD

John Gilbert, the founder and Chairman at Hopback in Salisbury has appointed a new MD. Paul Sullivan comes from Wadworth and has had to suffer all the Gilbert & Sullivan jokes!

## New look for Old Tom

Robinson's has been brewing Old Tom barley wine to the same recipe since 1899. Chocolate and Ginger variations were added in 2008. Now the whole range has had a revamp ditching the old Head Brewer's sketch of the famous feline. Blonde Tom, a Belgian style blonde ale at 6% has been added to the range.



## Everards about to shut up shop at Castle Acres

Everards has reported success in the matching of its brands by Robinsons (Tiger and Beacon Hill) and Joules (Sunchaser, Old Original and the seasonals). Unblended beer is being well received and production will cease at the old plant at the end of July. The downsizing will see 27 fewer jobs in the 102 strong work force. Everards brewed 60,000hL last year.

The Company is still negotiating the sale of its Castle Acres headquarters to the Crown Estate - owners of the nearby Fosse Park shopping complex - after getting planning permission for a £150 million extension which will include a large Next, Debenhams and TK Maxx. Everards already has permission for a new, smaller brewery on land it owns on the other side of Soar Valley Way.

## Brewers fail to organise a piss up in a brewery

The owners of the Black Iris Brewery in Nottingham hoped to hold a knees-up at their Basford, brewery but were forced to axe the party at the last minute when they discovered they had forgotten to obtain an alcohol licence. A nearby pub stepped in so they had a 'Piss-up near a Brewery' instead!

## Remember football clubs launching their own lagers?

A piece in the *Liverpool Echo* reminded us that a number of football clubs promoted their own brands of lager in the late 1980s. Much to the dismay of the health lobby and against a background of continuing soccer violence, Everton, Liverpool and Manchester United launched their own lagers in late 1987. The clubs planned to sell the 60p cans through supermarkets and were hoping to bring in royalties of up to £100,000 per season. Arsenal was also understood to be backing the idea, with only Tottenham Hotspur of the big five clubs at the time uninterested because of their then sponsorship relationship with Holsten Pils. *The Times* reported that West Ham, Derby, Sheffield United and Aston Villa were negotiating sponsorship of lagers and said continental clubs including Barcelona and Benfica were also interested.

Man United held a launch event with Coronation Street stars at Old

Trafford and went even further by offering merchandise and match



tickets to supporters who collected ring pulls. The Mail calculated that with each ring pull valued at half a penny, a fan would have to drink 640 cans to get a free Stretford End stand ticket which cost £3.20 at the time. All this led to scathing headlines, alongside a cartoon showing someone having a beer thrown at them with the caption "Warning: This Lager Could Be Dangerous to your Health", the project was dead in the water. Now the cans are very rare indeed.

More recently Bud Light sparked controversy by handing out beer cans to rough sleepers in Liverpool. Cans were presented to the public to drive brand awareness but one homeless person told the Echo he managed to get hold of a whole trolley load! Needless to say that project was dead in the water too.

## BrewDog sells 22%

Maverick brewer BrewDog is now ten years old and rather less independent with some 22% of its equity in the hands of TSG Consumer Partners who paid £213m for the shares valuing the whole operation at over £1bn. TSG also owns Pabst in the States.

Separately, BrewDog announced they want to build breweries in Australia and Asia. They already operate a brewery each in Scotland and the US, as well as around 40 bars globally. During the UK's recent General Election, staff outside its 29 pubs were giving free cans of Punk IPA to anyone who could prove they had voted.

## Heineken buys all of Lagunitas

Heineken now owns all of California brewer Lagunitas having acquired half back in 2015. It is the sixth largest US craft brewer. Heineken has worked to expand Lagunitas' global presence, expanding existing markets in the UK, Canada, the Netherlands and Japan and creating entirely new markets in France, Mexico, Italy and Spain.

Lagunitas is now looking to set up brewing in the UK and is considering London, Leeds or Manchester for a possible venue.

## New seal for US craft beers

The US Brewers Association has launched a 'seal of approval' for the 5300 US brewers who meet the criteria for size, independence and materials. The bottle is upside down indicating how the movement has upended US brewing since Jack McAuliffe set up his New Albion micro plant at Sonoma in California back in 1976.



## Try a Pilsner

Danish Brewery Nørrebro Bryghus has released a beer called Pilsner; copy writers worldwide wrote it was made from 54,000 litres of urine collected during northern Europe's largest music festival held at Roskilde near Copenhagen. Read behind the sensationalist headlines and we find the 'beercycling' exercise involved irrigating fields of barley and brewing with the resulting 11 tonnes of malt.

## Heineken spat in Hungary

Back in March the Hungarian government threatened to ban Heineken's red star logo as a now illegal symbol of communism. It all stemmed from a trademark dispute in neighbouring Romania when a beer brewed in a Hungarian enclave named 'Csiki' was deemed to be too similar to Heineken's 'Ciuc'. Such anti Hungarian activity inflamed nationalism and a boycott of Heineken products was called for.

## CAMRA beerfest bans sour beer

CAMRA's East Anglian Beer and Cider festival at Bury St Edmunds in April was without a Boxford brewer's cask of *Brett Terrior* despite it being made from 99% Suffolk grown materials by The Little Earth Project. CAMRA explained it was felt that an unknowing drinker trying the beer might think it was off and they might use social media to spread this comment around to the detriment of the festival!

## Lads, lager and Lego

Koffee Pot, a café bar in Manchester is starting a 'lager and LEGO' night aimed at adult fans of everyone's favourite sophisticated interlocking system.

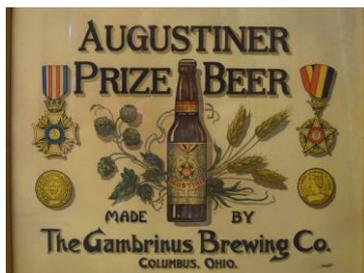
### Whatever next?

Ever on the look out for beers made from novel materials around the world we are pleased to bring you Chopsecutioner IPA. Terrapin Beer Co in Athens (Georgia, not Greece) brewed the beer which was aged on top of wood chips left over after carving baseball bats. Better than a used jock strap perhaps.

Meanwhile over in Iceland, Borg Brugghús has teamed up with its Norwegian counterpart Voss Bryggeri, to make a stout brewed from sheep's heads. Apparently Svið, is one of Iceland's oldest delicacies, with every Icelander having fond childhood memories of gouging out the sheep's innocent looking, tender eyes and devouring its soul!

### US museum showcases beer ads down the ages

The Johnson-Humrickhouse Museum at Coshocton in Ohio is hosting an exhibition of Breweriana this summer said to be one of the largest displays



dedicated to the history of beer in America. Back in 1884, newspaper man Jasper Meek made use of his steam printing press to lithograph a shoe shop ad onto a burlap school bag. A few years later Henry Beach, Meek's competitor, developed a process to lithograph on metal signs using a steam press, a first worldwide. As a result, for a while Coshocton became the centre of advertising art in America.

### Oregon hop archive

The USA has its first archive devoted to hops in the form Oregon Hops and Brewing Archives, housed at Oregon State University's Valley Library. The original college on the site was founded in 1890 and began studying remedies to control the "hop louse," moving to studies of processing machinery and, after Prohibition, to the development of the plant itself, creating varieties resistant to mould, lice and

mildew. Modern research is producing new aroma varieties. The earliest shipping record dates from the 1820s and by 1880 there were over 1000 growers and up until the 1930s, that needed a lot of pickers. The archive was set up by Tiah Edmunson Morton who is descended from one of the State's early hop growers, you can read her blog at <http://thebrewstorian.tumblr.com>.

### Guinness Brexit worries

Guinness has waded into the Brexit debate about the border between Northern Ireland and the Republic by pointing out that currently all its canning is carried out in Belfast. Each year some 13,000 beer related border crossings take place and the Company reckons that a delay of up to an hour on each crossing of a 'hard border' would add €1.3m to its annual costs

### London loses 25% of its pubs

According to CAMRA, London has lost over 1200 pubs since the turn of this century. In 2001 there were 4835 pubs but now there are 3615. Barking and Dagenham (a drop of 56%) and Newham (52%) reported the loss of more than half of their pubs. Hackney was the only London borough to report an increase. London Mayor Sadiq Khan has promised an annual audit of pub numbers as part of his Cultural Infrastructure Plan.

### Beer can halt slug invasion

Apparently the six-inch long slug *Arion vulgaris*, recently arrived from Spain, is resistant to slug pellets and can consume up to 20 before it dies. It is coming to a garden near you and *The Mirror* reckons that drowning the gastropods in beer could be the only way of stopping them before they outbreed native species. Predators will not eat them as they produce more slime than British slugs

### Gettelman saved...for the time being

Milwaukee's Gettelman Brewing Co buildings (NL76) has been saved...for the time being when the city's Historic Preservation Commission voted unanimously to grant 'temporary historic designation' to the buildings which are currently owned by MillerCoors at its Miller Valley site.

### Beer, bad or good for you?

University Hospital researchers in Munich monitored some 3028 drinkers across the 16 days of the 2015 *Oktoberfest* in the city. They found that drinkers' chances of cardiac arrhythmia, which opens the door to a host of more serious conditions, doubled after the relatively modest intake of two litres. The team compared the results from the *Oktoberfest* with those from a study of habitual chronic alcohol users and found the effect on rhythm was far smaller than in those who binged as a one-off. Sometimes known 'holiday heart syndrome', returning merry makers without any previous history of heart problems can develop irregular heart beats.

Just to cheer you up a bit, researchers from the University of Greenwich found that drinking two beers is more effective at relieving pain than taking painkillers, cutting down pain by a quarter. They concluded that alcohol is an effective analgesic that delivers clinically-relevant reductions in ratings of pain intensity, which could explain alcohol misuse in those with persistent pain, despite its potential consequences for long-term health. It is not clear whether alcohol reduces feelings of pain because it affects brain receptors or because it just lowers anxiety, which then makes us think the pain isn't as bad.

### Small breweries get bigger

Camden Town's £30m state of the art brewery on the River Lea Navigation Park in Ponders End in London is set to open at the end of this month. The existing brewery underneath railway arches in Kentish Town will be used as a test site for new beers and collaboratives.



On a smaller scale, South Wales micro Tiny Rebel has splashed out £2.6m on a new brewery and visitor facility at Rogerstone while West Berkshire will open its new 60hL brewery at Yattendon which cost £5m next month.

### Free beer on St Georges Day

On St Georges Day (23 April) any Georges, Georgies, Georginas, Georgias, or anyone with any variation of the name of the English patron saint could get a free drink at Jimmy's NQ Bar in Manchester

## Tennents uses old labels



Tennent's has looked into its archives to produce a limited edition heritage pack. The Heritage Pack is the fifth limited edition run the brewer has released in recent months.

## 1000 pack anyone?

Once a four pack seemed a lot, then packagers found a way of stacking a pair of 5x3 to make a thirty pack. A Texan brewery



upped the ante with a long 99 pack but now the race to absurdity has culminated with Finnish brewery Nokian Panimo offering a 1000 pack of Keisari Lager. It was on offer in the country's K Supermarket stores. The 500mL cans will cost you €2149.20 and for that you get 1080 cans since 1000 would not stack properly. You would need a pallet truck and a wagon to get it home but we are told that groups of neighbours have clubbed together to buy one.

## You can now follow the bear again

Remember George the Hofmeister bear with the pork pie hat? He disappeared over 20 years ago but now drinks industry veterans Spencer Chambers and Richard Longhurst have bought the brand from Heineken. Launched by Scottish Courage in 1977 it had grown by the late eighties to be one of the UK's Top five beer brands. George featured in Channel 4's 'Top 100 Adverts of All



at No. 58. Today's Hofmeister comes from Schweiger Brauerei on the edge of the Ebersberger forest in Bavaria.

## Monastery malt kiln found

A medieval malt kiln has been discovered along the route of Lincoln Eastern Bypass. A large area of rubble was uncovered suggesting a complex of buildings over 800 years old. Records show that in the twelfth century, the monks of Kirkstead Abbey founded a grange near Washingborough, where they farmed the land and



raised sheep. Among the more puzzling finds was a pair of rectangular structures with sloping sides of stepped-out limestones. A smoke-blackened floor and flue indicated that the buildings were most likely malt kilns

## CBIA rebrands and expels the big boys

Australia's Craft Beer Industry Association (CBIA) has voted to remove large brewers from its membership and has been renamed the Independent Brewers Association (IBA). IBA says the reform is a move designed to create a body that is better placed to address challenges on issues such as taxation, materials, market access and licensing that do not align with those of larger global organisations. So out go Heineken, AB-I and Asahi each with Aussie 'craft' beer arms.

## Beerfest pipeline

A 7km pipeline will supply around 400,000 litres of lager to revellers at this year's Wacken Open Air festival in northern Germany next month. Bar staff will be able to serve six beers every second.

## Wells sells brewery to Marstons

Charles Wells has sold its Bedford brewing operation to Marston's in a £55m deal. Charles Wells' Eagle brewery is home to the Bombardier, Courage and McEwan's ale brands. The deal also includes UK distribution rights for Kirin Lager, Estrella Damm, Erdinger and Founders, as well as the exclusive global licence of the Young's ale brand. The current 1mhl brewery dates from 1976 and has a useful canning and bottling capability. The Wells and John Bull brands are not included with Wells planning a smaller brewplant to supply its own estate of 200 pubs in England and France.



Marston's remains a vertically integrated brewer and pub operator with 1500 pubs and five other breweries at Burton-on-Trent (Marston's), Oxfordshire (Wychwood), Cumbria (Jennings), Hampshire (Ringwood) and the Wolverhampton (Banks's). It recently bought the Thwaites brands for £25m.

## Less duty from beer

With gin sales up 12% to 43m bottles according to WSTA and 45 new distilleries being registered across the UK in 2016, spirits have overtaken beer as a money maker at HMRC for the first time. The UK Government made nearly £3.4bn in tax revenue from spirits, up by 7pc on the previous year. Beer sales rose just 1pc over the past year to reach £3.3 billion in 2016/17. Wine remains the biggest earner for the Government, cashing in on over £4bn in tax from sales last year. Some 60pc of the price of a pint of beer is taken in VAT and alcohol duty, while the figure is 76pc of the price of a bottle of gin, according to the WSTA.

## First music infused beer

We have heard of loud music helping to mature casks of whisky more rapidly but now Danish audio company Bang & Olufsen has worked by micro brewer Mikkeller to create the very first beer infused with music. 6.8%ABV Beobrew IPA had a B&O Play's Beoplay A1 Bluetooth speaker suspended within the fermenter for two weeks.

## Out and about

### Maidenhead bottle collector



Stuart Badock has been digging up bottles since 1994 and his 700 strong collection features examples from old breweries in the areas of Maidenhead, Windsor, Taplow, Slough and Wooburn Green. He has bottles from two breweries which used to be in Maidenhead including Fuller Story, which took over Bell Brewery in Bell Street, and Nicholson's Brewery, which closed in 1960. It also includes pieces he has bought in auctions including a Wooburn Green enamel sign.



### Exploring the brewing heritage of the East End of London

Graham Barker is currently setting up a community project called 'Beer Barrels and Brewhouses: exploring the brewing heritage of the East End'. He writes "the project was inspired by me attending the BHS 'Roll Out the Barrel' study day last year and realising from 'London Brewed' just how many breweries there had been in the East End.

"Working in partnership with the Tower Hamlets Archives – and thanks to a grant from the Heritage Lottery Fund – we'll bring together a group of 12-15 local residents to research the history of around 15 historic local breweries. And we'll also be looking at the emergence of five newer breweries. To share our findings, we'll work together to create a 64-page booklet featuring profiles of the breweries and a guided Whitechapel walk, including archive and modern-day images.

"I am now plotting out the detailed sessions and we have built up a link with the Brewery History Society. Ken Smith will join the team to put our research into context in such areas as the workings of a Victorian brewhouse (supply of ingredients, brewing process and buildings, working roles at the brewhouse, allied trades re hops, malt, casks etc). London Brewed is an invaluable resource for the project. Whilst the main focus will be breweries, he hope also to discuss public houses – how brewers built their empires, designed their pubs, named and promoted their beers, and the social role of pubs (vs temperance).

### Ray Kirby reminds us that Barnard is on line

Just in case some members are unaware, there is an Irish Libraries web site which has the entire four volumes of Alfred Barnard's Noted Breweries of Great Britain and Ireland available to read for free on-line at <http://www.askaboutireland.ie/reading-room/digital-book-collection/digital-books-by-subject/industry-and-trade/barnard-the-noted-brewer/>

## When Flaxmill was a maltings



Stan Platt found this old photo amongst the Flaxmill archive. Peter Brookes confirms that the photograph was taken at Ditherington. "The person making the presentation is Walter Hyde who was at that time Malting Director of Allied Breweries (Production) Ltd. He is presenting a 25 year long service presentation to Dennis Howells who was foreman in the Ditherington Malthouse. This was the malt house that was the former flax mill. I reckon it is early 1970s. I was still in R&D at the time. It is after 1969 because the person on the far right of the front row is Eric Cooper who was the malting manager and he did not go to Shrewsbury from Barnby Dun until after the Allied 'October Revolution' of 1969. Other people I recall on the front row are: First left, Walter's secretary, Maureen Massey; Second left, technical maltster, Bill Preen; Fifth left, malting engineer, Tony Coles; eighth left, chief clerk, Les Dennis. Other personnel shown were all workers at DitheringtonIt is interesting to note the malt delivery vehicle in Ansell's livery. This would be in the brown and yellow of the post 1969 Allied corporate identity".

### Short film about pub brewing in Hampshire

The Yorkshire Post posted a short film shot back in 1947 by Pathe News  
It is nothing to do with Yorkshire, as Hunt's Golden Lion the pub is in Hampshire; it is still open and selling Southwyk ales brewed by a nearby microbrewery. The brewer featured would have been amazed that 70 years later this cottage industry would be all the rage. The link is  
<https://www.facebook.com/yorkshirepost.newspaper/videos/1326027660785501/>

### More greetings from the Land of the Three Legged

Ed Wray, the new Head Brewer at Okells on the Isle of Man writes: It's normal for breweries to have to cope with seasonal demand. When the sun comes out people drink more beer, and Christmas and the New Year lead to another surge in sales in December. On the Isle of Man the largest peak in demand is linked to another factor: a sporting event. Though showing sport on pub televisions can help boost sales on the Isle of Man the effect of sport is considerably larger, as 40,000 thirsty bikers come over for the TT races. With a population of 83,314\* this is a huge increase in the drinking population and unsurprisingly it puts pressure on the brewery.

Equipment was serviced well in advance, and extra malt supplies were brought in. To ensure there are enough containers for the beer empty firkins and kilderkins had to be hired. More cold storage was needed for filled casks, and pubs stocked up their cellars in advance of any road closures. At Okell's Brewery we are perhaps better equipped for the production of the beer than our competitors on the island, as our current brewery was built at a time when we were brewing keg lager under licence. As we now produce around 95% cask ale we usually have a lot of surplus capacity. This is not the case in the run up to the TT! Doing multiple brews a day became more common, and brewing had to take place at the weekend too. Though things became a little fraught at times we were able to supply all our orders and do our bit in keeping the many visitors happy.

\*I've boosted the population number by one since Roger's editorial in the last issue of the newsletter.



## Crown cap competition results

In BHS Newsletter issue 76 (page 18) new member Andrew Kearley invited members to complete a crowncaps challenge; to try and identify UK breweries from their cap designs. We have two winners: Bernd Raible from Germany - a specialist crowncap collector – managed to correctly identify all 20 crowncaps in the picture and so a special 'well done' to him.

Another entrant, Ian Mackay, managed the next best score with 9 correct answers which is a creditable entry and so he also deserves an honourable mention. Well done to both members and thank you to those that have taken part. Below is a list of the 20 breweries that were represented in the crowncap quiz....



1. Gadds - The Ramsgate Brewery
3. Oakham Ales
5. Cumberland Breweries Ltd (N.I.)
7. Thwaites Brewery
9. Siren Craft Brew
11. Beavertown Brewery
13. Drygate Brewing Co (Scot.)
15. Williams Bros. (Scot.)
17. Magic Rock Brewing Co
19. West Berkshire Brewery

2. Frederick Robinsons Ltd
4. Shepherd Neame
6. Revelation Cat Craft Brewing
8. East London Brewing Co
10. Marstons plc
12. Orbit Beers London
14. Wild Beer Co
16. Wells & Young's Brewing Co
18. The Norfolk Brewhouse
20. By The Horns Brewing Co

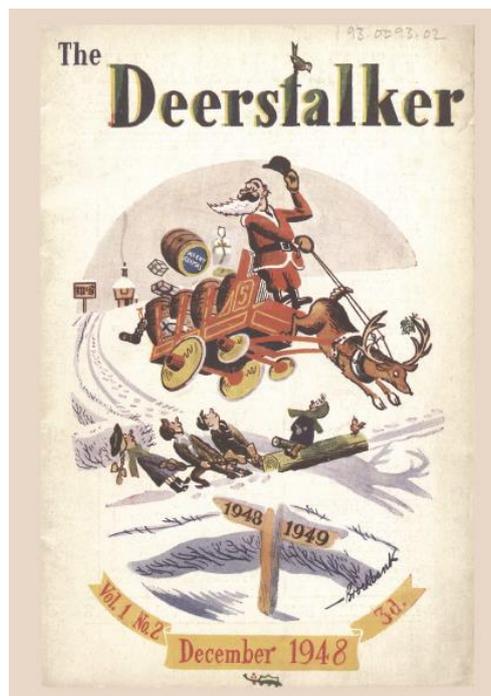
## News from the NBHT in Burton on Trent

Harry White reports that the Trust launched its new website last month with the aim being to provide information on, and to seek support for, the Trust's activities and projects on a more proactive basis. New features of the site include an online shop whose initial products are high quality graphic laminate coasters based on the pre war bottle labels collection kindly donated to the Trust by Darley's. It is expected that the Trust will add other on line retail offers starting with its brewing based Christmas Cards.

The web site can be found at [www.nationalbreweryheritagetrust.co.uk](http://www.nationalbreweryheritagetrust.co.uk) The shed housing the Burton Union set has been repaired and repainted and now looks pristine. I have been in discussion with Marstons about how best to restore the set itself. Unfortunately, in order to retighten the casks themselves, they would have to be removed from the set a few at a time and transported across the town to Marstons; a very labour-intensive task with significant Health and Safety implications. A more viable alternative may be to give the entire set a high pressure clean "in-situ", followed by a repainting of the metal work. The costs associated with this are being investigated.

Work on restoring the barley wagon continues slowly but steadily, and the wood (ash) required for the base has now been purchased. It is hoped the work will be completed by the autumn.

The Trust is looking into developing a range of greetings and Christmas cards using graphics from old in-house brewing company magazines, for sale via the on-line shop on our website. The attachment shows a few examples. As part of the package, we also hope to offer the facility to have the cards overprinted with personal messages.



## Mike's Meanderings

Mike Brown writes; "Having got over some surgery, I hope to continue my previous meandering round the physical remains of our brewing history.

The first of my trips was to our good friends in Bury St Edmunds, where Susan Chisholm hosted a small interested group. This concerned the archive material they hold and how it was being catalogued etc. This includes items from acquisitions such as Hardy & Hanson, Morlands and Ridleys. Previously they had employed a student to do some of the catalogue, but there is much more to be done. The material is stored in a house across from the brewery. In addition there are many title deeds for pubs and properties which would be a boon for researchers.

Susan is to be congratulated on taking such an interest and ensuring that the material has been saved. My personal interest is in the Morland's papers, since Berkshire is high on the 'to do' list.

Meanwhile BoB – Brewers of Britain is slowly taking shape as the hoped-for replacement for Century. The new title being deemed necessary on the grounds that we couldn't really add another "plus". Indeed for the brew-pubs, especially in the West Midlands and Yorkshire, there have been some major rewrites. So, in terms of my journey:

### **ST IVES** Hunts (now Cambs) –

Fountain which Osborne (Brewers of Cromwell Country) notes as later a bakery has it seems become Greggs; Golden Lion, Sheep Market to let June 1854 with brewhouse, is still trading

How & Son, Oliver Cromwell, 13 Wellington Street. Opened 1840 by Henry How, previously at the Curriers Arms, Bridge Street. Name changed 1880s and brewed until c1906 as the Cromwell Brewery, also known as Feathers.

Manchester Arms, Needingworth Road, now cunningly disguised as a Tesco Express, which is better than the planned demolition. Not recorded as brewers on the details shown on the pub history web site, though Osborne suggests part of the original building included a maltings.

Reginald Martin Osborne, Broadway Brewery, 11 Broadway. In 1787 it was operated by James Osborne. Brewery demolished in 1962, although the owner's house remains as a dental practice.

West End Brewery, Ramsey Road.

*Partnership carried on by Samuel Dore Ulph and John Johnson, Saint Ives, as Common Brewers, has been dissolved by mutual consent; and that all debts due to or from us, as such Copartners as aforesaid, are to be received and paid by the said Samuel Dore Ulph.* 12th August 1835.

In 1869 Francis Earl, son of Thomas. 1879 James William Knights. Ceased 1911. Later used by Permanex and standing until a few years ago, but now the site is housing.

Wheatsheaf delete from Century, since only a depot/ stores for Odams from 1877. My guess is that the property was rebuilt judging by the buildings which stand at No22.

Unicorn, Bullock Market later 34 Broadway. On 23<sup>rd</sup> March 1868 for sale with malt chamber and malting East Street, Mrs Fisher. Jenkins of Huntingdon and traded as the Three Tuns, closed 1893. Site now Unicorn House.

White Hart, 1-2 Sheep Market. In 1689 fire and probably rebuilt. For sale 1<sup>st</sup> October 1832 with brewhouse, Mrs Watkinson.

### **EARITH**

**Bidwell James**, *Old Brew House, 88 High Street.*

In 1876 J Brown & J Bidwell partnership dissolved October. Ceased 1897 when bought by Cutlacks. Surprisingly intact given the Cambridge property development boom.

No 79 High Street is called the Old Brewhouse stands next to the site of the George, also known as the Cock & George or the George & Dragon (Osborne).



### **SOHAM**

Cutlack William, Paddock Street/Brewhouse Lane.

Joel Chamber, Soham Brewery, Paddock Street, died July 1853. John Raby died 1859. The origins seem to be in the Crown eg Crown for sale 12<sup>th</sup> February 1810 with brewhouse. In January 1879 new brewhouse for Crown tap. In November 1882 Soham Brewery and Crown with 3 beerhouses and 20 qtr malting. No signs, but brewery cottages next to Olympic Tyres.

Century has Treadway & Percy shown as the Saracen's Head, Churchgate Street; however, *Mr Wm Cutlack jun, of the Soham Brewery, having been joined by Mr William Treadway in partnership, they have jointly purchased of Mr George Mainprice the freehold of the Saracen's Head Brewery. Their business will be conducted under the style of Cutlack & Treadway. Feb 1889*

Records Office: Deeds and admissions relating to Soham Brewery, bought by William Cutlack and William Treadway, 1765-1885 Date 1765-1891 Description With valuation of brewery, White Hart Inn, Soham; the Bell, Isleham; Red Lion, Wicken and Carpenters Arms, Fordham, Cambs., 1891

Brewers Journal 1897: Cutlack & Treadway partnership dissolved. In 1912 Treadway & Percy listed. In 1922 bought by Cutlack & Harlock. The entry in Century will need to be amended.

## STOKE FERRY

Hogge & Seppings, Old Brewery, Oxborough Road.  
*Printed sales particular, brewery and residence in Stoke Ferry and 18 public houses in Norfolk, the property of the late SH Winfield and leased to Hogge and Seppings of King's Lynn*  
Date 22 Jul 1892 With plans of properties in Methwold (inc. "Crown", "Cock", "Windmill"); Feltwell (inc. "Elm Tree", "Bell"); Lakenheath ("Plough", "Chequers"); Brandon (inc. "Sun"); Hockwold (inc. "Ferry Boat Inn"); Wereham (inc. "Chequers"); Southery (inc. "Nags Head"); Hilgay (inc. "Queens Head"). This is contract copy for White Hart Inn, Foulden  
In 1852 Henry Wm Winfield and by 1869 Samuel Henry Winfield. In 1872 Hogge & Seppings of Setchey. Andrew Davison (Justly Celebrated Ales p40) suggests the building was destroyed by fire pre WW1. However, the photo of the Old Brewery suggests otherwise.



## Biggest beer tray collection

Richard Percival has a splendid collection of beer trays and other breweriana. This display is the fourth incarnation of the display, it took six months to complete and is in his garage in Rutland. There are 300 trays on exhibition out of some 1200 which makes it the largest collection in the country dating from 1870 to the 1960s. Members are welcome to visit and can get in touch with Richard on [details withheld](#).



## Fancy a wander around Sherborne?

BHS member Barry Brock is leading some evening walks around pub and brewery sites in Sherborne in Dorset. He runs these evening walks each year and any proceeds go to Sherborne Museum. He writes "If any members taking part care to make themselves known to me, I will buy them a beer!"

Walks last about 1 to 1½ hours and will be confirmed by email, as they may be dependent on weather. Meet at Sherborne Museum. All proceeds to Sherborne Museum.

Route 1. Half Moon Street, Trenderle Street, Westbury, Digby Road, South Street - Tuesday evenings: 1 and 8 August

Route 2. Cheap Street, Greenhill, Newell Water - Wednesday evenings: 2 and 9 August

Route 3. Long Street, Newland, Hound Street - Thursday evenings: 3 and 10 August

Walks start: 6 pm. Price: £5 (booking advisable). To book, apply at the Museum or telephone (01935) 812252 (don't forget to leave an email address or telephone number).

## Malthouse and a little brewery news

Amber Patrick writes; The Association for Industrial Archaeology had asked me to talk on industrial building re-use at a joint seminar being held in Utrecht. Despite the fact that the tour, mainly looking at converted industrial buildings, but not including brewery buildings, had started on the Monday, the seminar was not until the Friday afternoon, so the first few days were not entirely enjoyable. I chose to talk on maltings and breweries on the grounds that should I be asked any difficult questions by the audience, I should be able to answer them! I talked on some of the maltings and breweries in Newark and Burton, and what buildings had been lost and what had been re-used. To be up to date I had taken the precaution of visiting both just before Easter. There were no new losses, although I suspect that two maltings in Burton may not survive that much longer. They are the maltings between Derby Street and Dallow Street, and the remains of the Crown maltings on Anglesey Road. The Goat Maltings and Bass's Plough Maltings still await conversion to residential. In Newark just one listed maltings awaits conversion, that of Warwick and Richardson's Brewery on Northgate. The brewery has been converted to residential on the upper floors and commercial/retail use on the ground floor, but the bottling plant has been completely demolished. However, another maltings on Millgate seems in a not particularly secure re-use. Also of concern is the permanent closure of the Museum on Millgate which had a very good section on malting equipment.

## New Brews News

This information is kindly supplied by Ian Mackey. We have sorted it into county order so that readers may more readily see activity in their own area. Please contact the Editor if you have any views on the format of this section.

### ANGUS

**Hawkhill Brewery**, 5 Sugarhouse Wynd, Dundee DD1 2SH

T: 01382 205 020

Brewing commenced in July 2016.

### BERKSHIRE

**Stardust Brewery**, Unit 5, How Lane Farm Estate, Howe Lane, White Waltham, Maidenhead SL6 3JP

W: [www.stardustbrewery.co.uk](http://www.stardustbrewery.co.uk)

Brewing commenced in September 2016.

### BUCKINGHAMSHIRE

**Abington Ales**, Buckingham Garden Centre, Tingewick Road, Buckingham, MK18 4AE

W: [www.abingtonales.com](http://www.abingtonales.com)

Started by Peter Brown as a home brewery at 26 Ridgeway, Abington, Northampton and company incorporated on 25 April 2016. He produces commercially in 50 litre batches at the family garden centre; sold in bottles at the garden centre and two outlets in Northampton.

### CAMBRIDGESHIRE

**Brewboard Brewery**, Unit B3 Button End Industrial Estate, Harston, Cambridge CB22 7GX

W: [www.brewboard.co.uk](http://www.brewboard.co.uk)

Established in January 2017 on the site of Black Bar Brewery.

### CHESHIRE

**Chapter Brewing**, Unit 2a Sutton Quays Business Park, Clifton Road, Sutton Weaver, Runcorn, WA7 3EH

E: [chapterbrewing@gmail.com](mailto:chapterbrewing@gmail.com)

Run by Noah Torn, with a reading suggestion for each brew, brewing commenced in December 2016.

### CO ANTRIM

**Barrahooley Craft Brewery**, 122 Glenravel Road, Martinstown, Ballymena, BT43 6QL

W: [www.barrahooleybrewery.com](http://www.barrahooleybrewery.com)

Brewing commenced January 2015.

### CO DURHAM

**Roundhill Brewery**, Unit 1 Lagonda Court, Billingham TS23 4JF

E: [roundhillbrewery@outlook.com](mailto:roundhillbrewery@outlook.com)

Brewing commenced in November 2015 on a five barrel plant.

**Hopburst Brewing**, 80 Grange Road, Darlington DL1 5NP  
T: 07929 007 509

A home brewer who sells bottles commercially. Brewing commenced in Autumn 2016. Later cask was created and in 2017 they are looking at taking on a micropub, where they can also brew.

**Rocket Town Brewing**, Unit 1, Cleveland Industrial Estate, Darlington, DL1 2PB

W: [www.rockettownbrewing.com](http://www.rockettownbrewing.com)

Beers that appeared first in early 2015 were brewed at Schoolhouse Brewery, but their own plant was established later the same year.

### DERBYSHIRE

**Coppice Side Brewery**, Unit 3 Small Business Centre, Adams Close, Heanor Gate Industrial Estate, Heanor DE75 7SW

W: [www.coppicesidebrewery.com](http://www.coppicesidebrewery.com)

Using a five barrel plant Chris Turner created Coppice Side and started brewing in September 2010. The premises were shared with Leadmill, but the plant was their own. They ceased brewing in mid 2015

**Heath Village Brewery**, Owlcotes Farm, Shire Lane, Heath, Chesterfield S44 5SQ

W: [www.heathvillagebrewery.co.uk](http://www.heathvillagebrewery.co.uk)

Six locals commenced brewing from April / May 2014 in a garage near Junction 29 on the M1. A one barrel plant was used, but they closed late in 2015.

**Moody Fox Brewing**, The Hilcote Country Club, Holcote Lane, Hilcote Alfreton DE55 5HR

W: [www.hilcotecountryclub.co.uk](http://www.hilcotecountryclub.co.uk)

Beer launched in November 2016.

### DEVON

**Stannary Brewing**, Unit 5a, Pixon Trading Centre, Tavistock, Devon PL19 8DH

W: [www.stannarybrewing.co.uk](http://www.stannarybrewing.co.uk)

Established in 2016 by Laurence Sargeant, Garry White, Chris John and Cameron Woodrow. They decided to start brewing after seeing a two and a half barrel plant on e-bay, located nearby. Having purchased that the hard work started.

**Moorstone Brewery**, Axna Farm, Horndon, Mary Tavy, Tavistock PL19 9NF

W: [www.moorstonebrewery.com](http://www.moorstonebrewery.com)

Established in early 2016, first brew took place in April 2016. A two and a half barrel plant is used by Paul and Joanna Barton. They brew in a converted barn on their farm in the Dartmoor National Park.

**Moonchild Brewing**, Church Gate, Petrockstowe, Okehampton EX20 3HL

W: [www.moonchildbrewing.co.uk](http://www.moonchildbrewing.co.uk)

Brewing commenced in Spring 2016.

### DORSET

**Brewhouse & Kitchen (Bournemouth)**, 152 – 154

Commercial Road, Bournemouth, BH2 5LU

W: [www.brewhouseandkitchen.com](http://www.brewhouseandkitchen.com)

Brewing commenced in March 2017.

### DUMFRIES

**Madcap Brewery**, Annan, Dumfries & Galloway DG12 6ER

W: [www.madcapbrewery.com](http://www.madcapbrewery.com)

A part time operation run by John and Jason Maddison. John is a self employed risk management specialist and Jason is a bus company engineer. Jason trained at Sunderland University Brewlab, before commercial production commenced in November 2009, on a one barrel plant. The emphasis was primarily on bottled beers, with authentic reproductions of historic beer styles. They ceased brewing in early 2016.

### EAST LOTHIAN

**Eyeball Brewing**, Unit 2, Cockenzie Business Centre, Edinburgh Road, Cockenzie, East Lothian EH32 0XL

W: [www.eyeballbrewing.co.uk](http://www.eyeballbrewing.co.uk)

Established by James Dempsey in 2016, he produces unusual lagers.

#### EAST LOTHIAN (Continued)

**Kentwood Brewing**, The Goth, 227-229 High Street, Prestonpans, EH32 9BE

W: [www.kentwoodbrewing.com](http://www.kentwoodbrewing.com)

Established in 2015 by Sean Wood and Lewis Kent. Another brewing company established at the Goth location. A three and a half barrel plant is used.

#### EDINBURGH

**Valve Brewing**, Hamilton Drive, Edinburgh ED15 1NR

E: [info@valvebrew.com](mailto:info@valvebrew.com)

Home brewer who went commercial from Autumn 2015.

#### FIFE

**Inner Bay Brewing**, Hill Street, Inverkeithing, KY11 1AB

W: [www.innerbay.co.uk](http://www.innerbay.co.uk)

Brewing commenced in the summer of 2016 on a one barrel plant. Established by husband and wife team Kate Russell and Jed Martens, the brewery is named after an inlet at the local harbour.

**Fyfe Brewing**, Harbour Bar, 469-471 High Street, Kirkcaldy, Fife, KY1 2SN

Fife's first commercial brewery since 1926 commenced brewing in May 1995 by landlord Nick Bromfield an Accountant from Edinburgh. Brewing consultant Graham Moss of Preston Atlas Brewery assisted for 6 weeks in the start up period and installed the two and a half barrel plant, which was made up from Grundy Tanks. There was originally a 10 barrel a week limit imposed by the local authority.

History plays a strong role in the brewery and beer names, Fyfe being the ancient spelling of the county. Auld Alliance was named after the 700<sup>th</sup> anniversary of links between Scotland and France and in the beer they originally intended to use Scottish malt and French hops. Their brew Fyfe Fyre was named after William Coke and Alison Dick who in 1633 were burned on the beach after being found guilty on being witches.

Distribution at peak was to about 20 local free trade outlets and selected wholesalers in addition to The Harbour Bar. In Early 1998 output was about 5 barrels a week. In 2015 they stopped brewing.

#### GREATER MANCHESTER

**Juggernaut**, Pollard Street, Manchester M4 7AL

T: 07841 978 112

A gypsy brewery in Manchester.

**The Gasworks Brewbar**, 5 Jack Rosenthal Street, Manchester M15 4RA

W: [www.gasworksbrewbar.co.uk](http://www.gasworksbrewbar.co.uk)

Brewing commenced in January 2017 at this bar located in the old Gaythorn gas works site. Beer is brewed on site, tanked and served direct from the tanks.

#### HAMPSHIRE

**The Way Outback Brewing** (Ecologic Developments), Blue Gates, Back Lane, Bransgore, Hampshire BH23 8EA

W: [www.thewayoutback.co.uk](http://www.thewayoutback.co.uk)

Established by Richard Brown in 2017.

**London Road Brewhouse**, 67-75 London Road, Southampton SO15 2AB

W: [www.londonroadbrewhouse.com](http://www.londonroadbrewhouse.com)

Brewing started in January 2017 at this pub.

**Broken Bridge Brewing**, Unit 5, Lycroft Farm Business Park, Park Lane, Swanmore, Southampton SO32 2QQ

W: [www.brokenbridgebrewing.co.uk](http://www.brokenbridgebrewing.co.uk)

Brewing commenced in Summer of 2016.

#### HERTS

**Mad Squirrel Brewery**, Unit 24, Boxted Farm, Berkhamsted Road, Potten End, Hertfordshire HP1 2SG

W: [www.madsquirrelbrewery.co.uk](http://www.madsquirrelbrewery.co.uk)

Set up by Gary Haywood in February 2004 at a site on Mimram Road when he took to brewing after 20 years experience in manufacturing in the defence, electronics, telecommunications and space project management. Gary studied brewing at the University of Sunderland and had experience at Grand Union Brewery. He started test brews in February 2004 on a two and a half barrel plant with a 5 barrel weekly capacity. A 10-barrel plant was later installed.

They merged with Cellar Master Wines and a move to Potten End took place in 2011. In 2017 after a £500k crowd funding boost, they increased production and changed the name to Mad Squirrel.

#### KENT

**Stag Brewery**, Little Engeham Farm, Woodchurch, Ashford TN26 3QY

W: [www.stagbrewery.co.uk](http://www.stagbrewery.co.uk)

Established late Summer 2016 by Joe McErlean to produce cask and bottle conditioned beers.

**Nautic Ales**, 347 Margate Road, Ramsgate, CT12 6SG

T: 07552 600 919

Micropub, which brews its own range of beers at Four Candles Brewery.

#### LANCASHIRE

**Serious Brewing**, Unit C5, Fieldhouse Industrial Estate, Fieldhouse Road, Rochdale, Lancashire OL12 0AA

E: [jenny@seriousbrewing.co.uk](mailto:jenny@seriousbrewing.co.uk)

Run by Ken and Jenny Lynch, beers will be primarily bottled but cask also available occasionally. A £25k business loan assisted the husband and wife team, launch the six barrel brewery. Beers will have Belgian and other influences to differentiate from others in the area.

#### LEICESTERSHIRE

**Framework Brewery**, Corporation Yard, The Old City Depot, 72-74 Friday Street, Leicester LE1 3BW

W: [www.frameworkbrewery.com](http://www.frameworkbrewery.com)

Established by Andrew Goodliffe in a Victorian red brick factory in Leicester. The Brewery is named after the patterns used by framework knitters, and the beers are called patterns.

#### LINCOLNSHIRE

**Star Brewery**, Unit D Bentley Business Park, Northfields Industrial Estate, Market Deeping Peterborough PE6 8LD

E: [starbrewco@gmail.com](mailto:starbrewco@gmail.com)

Initially brewed by Simon Raines on the old Ufford plant but after Simon had sold it to Golden Triangle in Norwich. A new brewery was established in Market Deeping and brewing commenced there in Mid 2013 but had ceased brewing by the end of 2016.

**Ferry Ales Brewery**, Ferry Hill Farm, Ferry Road, Fiskerton, Lincoln, LN3 4HU

W: [www.ferryalesbrewery.co.uk](http://www.ferryalesbrewery.co.uk)

Brewing commenced Oct 2016. Run by John Cussons and Mike Holman who met whilst both commuting from Newark to London. They use a five barrel plant from AB UK located on John's freeholding

#### LONDON

**Enfield Brewery**, 17a Eley Road, London N18 3BB

W: [www.enfield.co.uk](http://www.enfield.co.uk)

Establish in Enfield and using a traditional old name for the area. Beers are sold in cask, keg and bottles.

#### MERSEYSIDE

**Wapping Beers**, The Baltic Fleet, 33a Wapping, Liverpool, L1 8DQ

W: [www.wappingbeers.com](http://www.wappingbeers.com)

Simon Holt of The Baltic Fleet pub purchased the plant used by the Passageway and commenced brewing at their pub in January 2002. The brewery was situated in the extensive cellars under the pub and an old smugglers tunnel was used as a cooping area for the beers. Simon was assisted by Stan Shaw, and some of the beers were from Passageway recipes. Brewing ceased in late 2016.

**Glen Affric Brewery**, Unit 3 Lightbox, Knox Street, Birkenhead CH41 5JW

W: [www.glenaffricbrewery.com](http://www.glenaffricbrewery.com)

Brewing was commenced in November 2016 by brothers Craig and Callum McCormick. They produce keg only at the start with cans to follow.

#### NORTHAMPTONSHIRE

**The Cranky Cobbler Brewery**, Unit 7 Bondfield Avenue, Northampton NN2 7RD

E: [crankycobbler@outlook.com](mailto:crankycobbler@outlook.com)

Brewing commenced in late 2014 but stopped about a year later in Autumn 2015.

**Latimer Ales**, 13 South Folds Road, Oakley Hay, Corby, Northants NN18 9EU

E: [james@latimerales.com](mailto:james@latimerales.com)

Brewing commenced in December 2012, at the start output was just bottles. In late 2016 they stopped brewing and focused on supplying brewing kits.

#### NORTHUMBERLAND

**Muckle Brewing**, 3 Bellister Close Park Village, Haltwhistle NE49 0HA

W: [www.mucklebrewing.co.uk](http://www.mucklebrewing.co.uk)

Brewing commenced in Autumn 2016 by Tom and Nicola Smith. Based near Hadrian's Wall they sell in cask and bottles.

**Rigg & Furrow Farmhouse Brewery**, Acklington Park Farm, Acklington, Morpeth NE65 9AA

W: [www.riggandfurrow.com](http://www.riggandfurrow.com)

Brewing commenced March 2017 in a converted milking parlour on their farm.

#### NOTTINGHAMSHIRE

**Harby Brewhouse**, 5 High Street, Harby, Newark NG23 7EB

E: [email@bottleandglassharby.com](mailto:email@bottleandglassharby.com)

Brewing commenced December 2015 at the Bottle and Glass.

#### OXFORDSHIRE

**Tap Social Movement**, 27 Curtis Industrial Estate, North Hinksey, Oxford OX2 0LX

W: [www.tapsocialmovement.com](http://www.tapsocialmovement.com)

Established in 2016 by five partners with a criminology background at the University. They are Amy Taylor, Paul Humpherson, Tess Taylor, Matt Elliott and Brewer Jason Bolger.

#### STIRLINGSHIRE

**Hybrid Brewing**, Unit 14c Abbotsinch Road, Grangemouth FK3 9UX

E: [contact@hybridbrewing.com](mailto:contact@hybridbrewing.com)

Established in July 2016 two plants of two and a half and eight barrel are used.

#### SURREY

**Tilford Brewery**, The Duke of Cambridge, Tilford Road, Tilford Farnham GU10 2DD

E: [genesiscraftales@gmail.com](mailto:genesiscraftales@gmail.com)

Brewing commenced January 2017.

#### TYNE & WEAR

**Flash House Brewing**, Unit 1a, Northumberland Street, North Shields, Tyne & Wear NE 30 1DS

W: [www.flashhousebrewing.co.uk](http://www.flashhousebrewing.co.uk)

A five barrel plant established in April 2016, in North Shields near the fish quay.

**Saints Row Brewing**, 4 Clayton Court, Stockton-on-Tees, Durham, England TS18 3QX

W: [www.saintsrowbrewing.com](http://www.saintsrowbrewing.com)

Michal Czubak brews at Three Brothers in Stockton on Tees.

**Three Brothers Brewing**, 4 Clayton Court, Bowersfield Crescent, Stockton on Tees TS18 3QX

W: [www.threebrothersbrewing.co.uk](http://www.threebrothersbrewing.co.uk)

Established by Kit Dodd a home brewery after he was joined by his elder brother Dave and Brother In Law Chris. They started in an industrial unit in late 2016.

**Whitley Bay Brewing**, 1 East Parade, Whitley Bay NE26 1AW

E: [whitleybaybrewingcompany@gmail.com](mailto:whitleybaybrewingcompany@gmail.com)

Established by Jaimie Cooper at his pub, with brewing starting in June 2016.

**Rail Ale Brewing**, The Schooner, South Shore Road, Gateshead, NE8 3AF

Brewing commenced in Autumn 2012 at The Schooner pub in Gateshead. This is run by two ex railwaymen and the railway theme will be seen in all their beers. Ceased brewing in 2014.

#### YORKSHIRE

**Carlton Towers Brewery**, Carlton Towers Estate, Carlton, Yorkshire DN14 9LZ

W: [www.littleblackdogbeer.com](http://www.littleblackdogbeer.com)

Established in Carlton Towers and named after Casper. They offer brew experience days from the old coach house in this stately home.

**Blue Square**, c/o MSS City Mills, Peel Street, Morley, Leeds LS27 8QL

W: [www.bluesquarebrewery.com](http://www.bluesquarebrewery.com)

Started brewing in July 2016.

**Zapato**, Leeds

Beers seen first in late 2015, they use spare capacity at a number of other breweries.

**Eagles Crag Brewery**, Unit 21 Robinwood Mill, Burnley Road, Todmorden OL14 8JA

W: [www.eaglescragbrewery.com](http://www.eaglescragbrewery.com)

Using an eight barrel plant, brewing commenced in November 2016.

## Questions and occasionally some answers

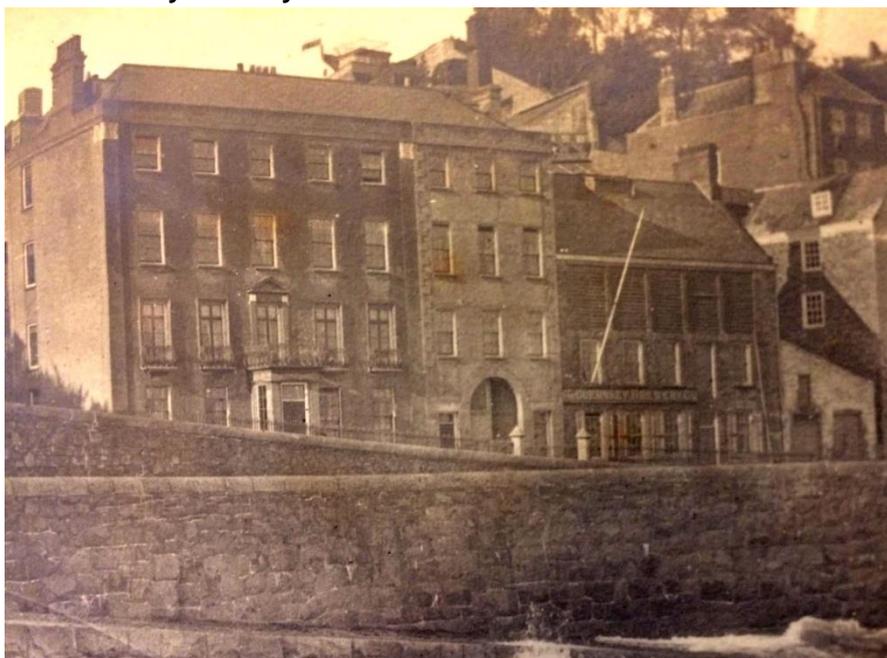
If you have any observations on any of the following inquiries, please send them to the Editor – newsletter@breweryhistory.co.uk and I shall pass them on to the originator and print them in the next issue.

### Jeff Upton asks about the Anchor Brewery memorial plaque

I am currently trying to locate the war memorial plaque for the Charrington's Mile End Brewery. I understand that the majority of the Anchor Brewery which closed in January 1975 was demolished to make way for the Anchor Retail Park and all that currently remains is the former Charrington Offices which are now Adams Solicitors and a residential building. Although the London Imperial War Museums website gives a description of the memorial plaque, its exact location is unknown. I recently visited the location and even popped into the now Adams Solicitors Offices and inquired further, but it would appear that the solicitors are also unaware of the memorial's existence. If you do have any further information which may lead to the whereabouts of the Charrington Anchor Brewery war memorial plaque, it would be gratefully received.

### Geoff Dye asks for details of the Guernsey Brewery

BHS member Geoff Dye is writing a history of The Guernsey Brewery and is seeking any photos, details, plans, information that members may have. He is especially trying to discover the date of the last brew as it seems to have been run down slowly and even Jersey Brewery (latterly Liberation) which took over the concern and carried out the last brew do not seem to know. He is also seeking any of the wartime beer labels produced by the Nazi occupying forces. He says he has been able to locate a manuscript in full written by the Company secretary and unpublished and is using this as a base. The book which he hopes to publish will be called "The Brewery On The Beach" reflecting its location.



Geoff also confirms that digits stamped on earthenware beer jars (NL76) are actually a number not the date. The jars cost a lot to produce so breweries had numbers on them so they could be tracked just like cask numbers burnt into the wood. On leaving the brewery a note was made on the delivery note/receipt and when returned would be cancelled. If not returned undamaged they would be charged for

### Misa Ujje asks about burdock in brewing

David Gutzke has been approached by Misa Ujje who is a production researcher for Japanese broadcaster NHK based in London and is currently working on a Japanese Life and Culture programme called 'Gatten' and wants to learn more about British burdock drinks.

Misa believes that the burdock was, like some other herbs, used as bitter agent in perhaps 'gruit' and 'Dandelion and Burdock' has been a popular fizzy soft drink.

Andrew Davidson at Historic England replies....

*"I have spent some time over the past few years researching medieval brewing in England. My main research interest is the archaeological evidence for brewing technology, but I have also looked into the ingredients used in brewing ale and beer in the pre-industrial period.*

*I have found very little evidence for the use of burdock in beer in the medieval period. This is partly because no recipes, as such, survive. Instead, there are records of the grain produced on the estates of landowners such as lords of the manor or the hundreds of monasteries and nunneries which owned large areas of the country. These all kept detailed accounts of the amount and types grain produced on their estates, or paid to them by their tenants. These records often detail where the grain went (normally to the bakery or the brewery) when it was received at the manor house or the monastery. In the later middle ages (after about 1400 or so) we also get records of the purchase of hops. However, there are no records of the 'foraged' ingredients, such as herbs, which we believe would have been added to ale to give it flavour or to improve its keeping quality. The London and Country Brewer, which was published in the early 18<sup>th</sup> Century, is pretty much the earliest brewing handbook to include detailed recipes, and it is interesting in that it first appeared at a time when larger commercial brewers were beginning to adopt more scientific methods, but many domestic and small-scale brewers were still using methods which would have been quite familiar to a medieval brewer.*

*The book contains a large number of recipes, some of them including some pretty odd ingredients (from a modern perspective), but there is no mention of burdock, or dandelion for that matter!*

*“There are one or two folk tales involving the early use of burdock in drinks. It is claimed that the 13<sup>th</sup> Century Dominican friar and philosopher St Thomas Aquinas made a dandelion and burdock drink to help him sleep and to aid his concentration, but as far as I can discover this story only appeared many centuries after his death. I suspect that it is one of those stories made up, in the days before controls on advertising, to suggest that the drink had a long heritage and medicinal qualities. Wikipedia claims that it was used as a flavouring for mead, but no reference is given for this claim, and I have seen no other suggestion that it was used in this way.*

*“I suspect that dandelion and burdock actually originated as a home-brewed drink in the eighteenth century, when water-based drinks became popular across Europe. These ranged from seltzer water and other aerated drinks, which appeared towards the end of the century, to cordials and fruit infusions. Dandelion and burdock is traditionally made from the roots of the two plants, which are grated and infused in water, usually with sugar to provide a low-level fermentation which gives it a degree of fizziness. I have found no record of dandelion and burdock being produced commercially until the end of the 19<sup>th</sup> century. A search of the on-line British Newspaper Archive (a project by the British Library to put its holdings of newspapers going back to the 1700s on-line in a readily searchable format) finds no mention of dandelion and burdock before the 1870s (when it was being advertised as a medicine) and no mention of it as a simple soft drink until the 1890s, when it began to be advertised by commercial ‘botanical brewers’ (brewers of non-alcoholic drinks made from plants). Much of the production must have been on a very small scale, however, by manufacturers who hardly appear in the records, because they did not need a government licence to make non-alcoholic or low-alcohol drinks. Some of these small producers appear in newspaper accounts of prosecutions brought by the police because they had allowed their dandelion and burdock to ferment too much, with the result that it exceeded the low level of alcohol under which drinks were classed as non-alcoholic. I am not sure that the Temperance movement, many of whose followers classed themselves as ‘teetotallers’, who did not drink alcohol at all, realised that what was widely sold as a Temperance drink typically contained up to 2% alcohol!*

*“I do not think that any special equipment was needed to make dandelion and burdock – just a large pan or vessel to infuse the grated roots in water, and to hold the fermenting liquid once sugar had been added. It could be made at home, or on a larger scale by commercial companies. Advertisements by these ‘botanical brewers’ usually offer it as a bottled drink for home consumption (the quart, or two pint size, was standard) although it would also have been sold in coffee taverns and cafes”.*

Martyn Cornell added..

*“Although burdock is claimed to have been used as a flavouring for ale, the actual evidence for this appears to be small to non-existent. I know of no references that give a definite time or place for burdock-flavoured ale, nor any recipes for it: the only extant references are to herbal drinks such as the well-known dandelion and burdock. If burdock WAS used in ale, I suggest it would have been by home-brewers only, which is why it has gone unrecorded”*

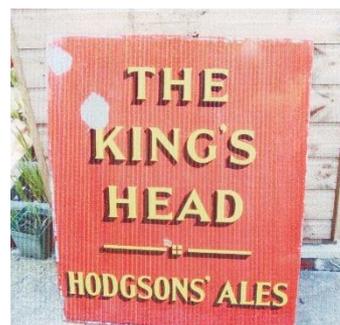
#### **An answer about Hodgson's Kings Head (NL76)**

Jane Hurst enquired about a Hodgsons sign for the King's Head in NL76. Ian Butt tells us that there are at least two other King's Head that the sign could have come from.

The King's Head Frimley Green, I believe this is now a Harvester pub/restaurant and The King's Head Roehampton (now SW15) now a Young's pub.

These are listed in a 1932 publication 'A Guide To Surrey & District', produced by Hodgsons Kingston Brewery. As well as 'Containing historical notes thereon together with a short history of the development of the firm of Hodgsons' there are 50 adverts for Hodgsons pubs (controlled or supplied by), including the two above - but not one for a King's Head in Guildford.

The sign is similar to a number that can be seen in the pub adverts, although not on the two King's Heads. The book also states 'To-day, of course, discerning travellers look for the celebrated red and gold sign of Hodgsons'. So the type pictured in the newsletter was certainly around in the 1930s but I cannot tell when they commenced and ceased being used, a number of other designs can just about be seen on other pubs in the book.



#### **An answer from Peter Dyer about Sandbach beer (NL76)**

Sandbach was indeed once famous for its ale. The book *The Vale-Royall of England, or, The County Palatine of Chester* was published in 1656 by Daniel King, and consisted of three parts: (1) an account of Cheshire written by William Smith in about 1585, (2) a topography and history of Cheshire written by William Webb in about 1615, with some updates presumably added by King, and (3) a description of the Isle of Man written by James Chaloner in 1653.

According to Webb:

Mr. *Cambden* in his description of *Derby*, took occasion to delight his Reader with a discourse of the nappy Ale of *Darby*; Let me have a little leave to touch upon that Subject; Our Ale here at *Sandbach* being no lesse famous then that for a true nappe. And I have heard men of deep experience in that element contend for the worth of it, that for true dagger stuffe, it should give place to none; and if that Ale got name from *Oel*, as he saith, the old *Danish* word, I know not why

this may not almost with as little variation come from Oil, being almost as substantiall in the handling, as oyl is, and justifies that old report of the merry Poet,

----- nil spissius illa,  
*Dum bibitur, nil clarius est dum mingitur: ergo  
Constat eam multum terrenæ fœcis habere.*

The Latin poet was Henry of Avranches, who in the 13th century wrote a life of St Birinus. When he came from Rome to England, the saint had to face a hellish mudlike concoction called ale (*cervisia*). The Latin may be roughly translated as 'Nothing thicker when you drink it, nothing clearer when you piss, so it must leave lots of dregs in the body'. It appears that Camden quoted the passage in his account of Derby, but only to disagree with it, as he regarded beer as a healthy drink. Webb seems to have taken it as a laudatory description.

According to Richard Blome, *Britannia* (c.1673), Sandbach 'may be taken note of for its strong ale, sold at London for 12d. per bottle, which for strength and clearness doth equalize Canary' (quoted in Thomas Baines and William Fairbairn, *Lancashire and Cheshire Past & Present*, 1867).

A letter from Sir John Berkenhead in London to Sir John Crew of Utkinton, Cheshire, dated 19 March 1676, thanked him for 'yor excellent Ale, wch (I perfectly believe) was the best ever came from Sandbach to London', and said that 'wee have devoutly remembred Sr John Crew and his Lady in yor own Plate fill'd with yor owne Cheshire Canary' (quoted in *Cheshire Sheaf*, 1915).

Henry Prescott, deputy registrar of the diocese of Chester, also mentioned Sandbach ale – or rather *Cerevisiae Sandvicensis*, as he was writing in Latin – in his diary (c.1700), among the many other beers and wines he drank in great quantities.

Later guidebooks and directories mentioned Sandbach ale, but only in the past tense, as something the town used to be famous for; for example, Aikin noted that the town 'was ... famous for its malt liquor' (John Aikin, *A description of the country from thirty to forty miles around Manchester*, 1795), and Cooke's guide to Cheshire, published in the early 1800s, observed that 'Sandbach was formerly noted for its fine ale'.

Unfortunately, while the 'true dagger stuff' with its 'nappe' was presumably strong and heavy, none of the sources gives any idea of what style of ale it was.

## **Tipplefair 2017**

**Brewery and Pub collectables  
in association with**

**Peterborough Beer Festival and the Pub History Society**

**Saturday 26th August from 12-5.30pm  
(beer fest continues until 11pm)**

**Tipplefair is a part of the Peterborough Beer Festival and is located on the River Nene Embankment, a 20 minute walk from the railway station and town centre.**

**[www.tipplefair.org.uk](http://www.tipplefair.org.uk)**

**Some tables still available (from £23)- call Steve on**

**0775 6066 503 to book a table or email [steve@pubhistorysociety.co.uk](mailto:steve@pubhistorysociety.co.uk) for more details**

# Changes to the BHS Booklist from the 2015 edition

## ADDITIONS

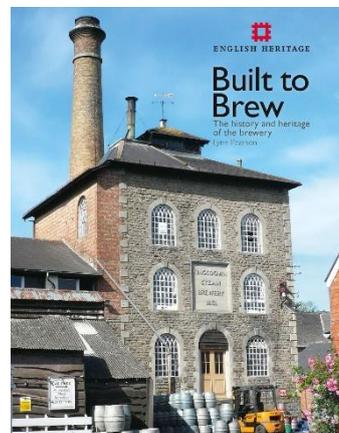
### **Brewery Histories**

1356 £25.00 **Built to Brew** (Lynn Pearson) – 2014, 20 x 24cm, 256pp, full colour illus.

Sub-titled 'The History and Heritage of the Brewery'

....*This is a magnificent book with a comprehensive scope, clear descriptions, historical references and excellent illustrations – a joy to explore!*

*The book is in nine sections from beer and early brewing and breweries, their development, the design of breweries, the various trades employed in the brewery and the equipment, powering the breweries. Plus a chapter on Burton's old breweries, associated buildings related to breweries and finally the brewery buildings of today. Supplementing the main body there are fulsome appendices – Notes on each chapter, Bibliography, Illustration Credits, Glossary, Brewery and Geographical and General Indexes.*



1383 £19.95 **London Brewed** (Mike Brown) — 2015, A4, 420pp, some b & w & colour illus.

Sub-titled 'A Historical Directory of the Commercial Brewers of London from circa 1650'

...*This mammoth directory covers the brewers of London – 'London' being the former GLC area and 'brewers' being commercial or common brewers (non-commercial brewers being mainly private brewers). The brewery entries are (a) by district and then (b) by the brewer's name although the first district entry is the 'City of London' area and then alphabetically from 'Aldergate' to 'Woolwich'. Note some of the district names may not be familiar to some readers used to current borough names.*

*The entries range from a single line (where little is known) to large breweries such as Whitbread which has 6 pages of history. The factual information is illustrated by many illustrations of breweries, adverts, bottle labels, showcards, letter heads etc.*

1373 £12.99 **Brewing Champions** (Adrian Tierney-Jones) – 2015, 13 x 20cm, 354pp



Sub-titled 'A History of the International Brewing Awards'

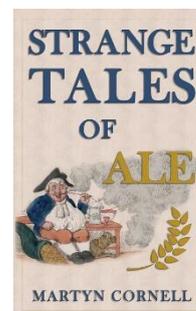
....*At first sight of the book and the title you may think it would just be a lot of lists of breweries, however look further and you'll find the excitement running through these competitions. It started in 1879 with British brewers and it wasn't long before overseas breweries took part and in the 1980s it became 'International' in name.*

*The lists of the winners (about half the book) from 1888 to 2015 are interesting both for the breweries (many long deceased) and the types of beers that won.*

*Plenty of interest and information in this very readable book.*

1375 £12.99 **Strange Tales of Ale** (Martyn Cornell) – 2015, H/B, 13 x 20cm, 224pp, some b & w illus.

.....*The scope of this fascinating book hovers over the usual pigeon-holes of 'Beer History' or 'Brewery History' or 'Pub History' and probably the 'Brewery History' tag is the most appropriate. This is a collection of historical events all linked to beer or the brewing or the pubs such as 'The Great London Beer Flood, or the Spitfires that ferried ale to thirsty soldiers in northern France; other essays include Potboys, Twenty-One Year Old Ale for Stately Homes, the Dimple mug, Rough Pubs and the appropriate word for Beer. Fascinating aspects of beer history in its many facets, well researched and captivating.*



1378 £14.95 **Brewed in the Traditional Manner** (Rob Woolley) – 2015, 17 x 24cm, 246pp, b & w illus.

....The history of the Hook Norton Brewery Co uses four aspects of the Brewery's operations and the family management to illustrate the history namely –

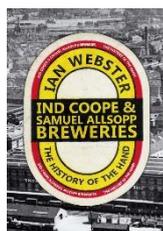
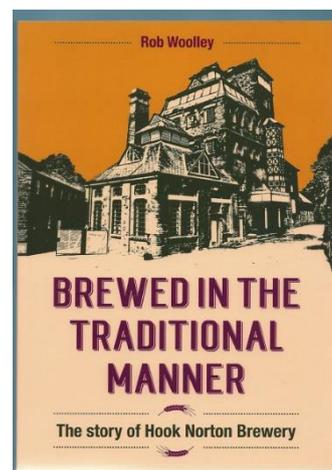
a) Running the business from John Harris in 1849 to the reign of Percy Flick from 1910 to 1951.

b) Brewing beer from 1852 to 1951 with evolving brewing technology and fluctuating of markets.

c) Delivery of beer changes from horse drays, steam wagons and motor drays up to 1951.

d) Selling the beer to private trade, tied houses, and clubs with the ups and downs.

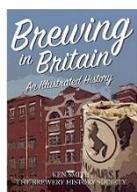
The fifth chapter examines the period 1950 to ~ 2000 with factors such as post-war changes, the ownership of the Gilchrist family, the Clarke family management and the popularity of lager beers.



1381 £12.99 **Ind Coope & Samuel Allsopp Breweries** (Ian Webster) – 2015, 16 x 23cm, 128pp, b & w illus.

....'The History of the Hand' charts the growth, prosperity and decline of these famous Burton breweries. Samuel Allsopp started in Burton, and Ind Coope starting at Romford then expanded to Burton, merging together in 1934 as Ind Coope & Allsopp. Their post-war growth incorporated many breweries including Tetleys, Ansells into Allied Breweries and eventually declining into Carlsberg-Tetley - by then the Ind Coope name was gone.

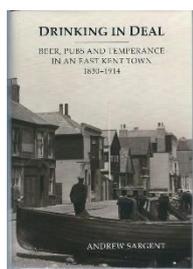
1384 £8.00 **De-coding the Morses** (Eric Doré) – 2015, 15 x 21cm, 100pp, full colour illus.  
...A short history of the brewing interests of the East Anglian family of Morse, whose various members started in Norwich with Morse's Oak Street Brewery and at Swaffham with the Swaffham Brewery and too at Lowestoft with their Crown Brewery. The various Morse owned breweries eventually were swallowed by the main Norwich breweries (Morgans and S & P) and ultimately into Watney Mann.



1390 £12.99 **Brewing in Britain** (Ken Smith) – 2016, 17 x 23cm, 128pp, b & w illus.

....Using the vast archive of brewery illustrations held by the Brewery History Society, Ken Smith has selected the illustrations to portray the changes in the British brewing industry. The large number of illustrations include both exterior and interior views of breweries, old adverts, brewery drays. The illustrations used are mainly of English breweries though there are views of from Wales and Ireland.

1410A £20.00 **Drinking in Deal** (Andrew Sargent) – Softback, 2016, 17 x 25cm, 288pp, b & w illus.



Sub-titled : Beer, Pubs & Temperance in an East Kent town 1830-1914

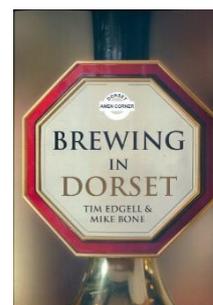
.....Drinking in Deal draws from reports in Victorian & Edwardian newspapers and other sources to discuss the role of pubs and beerhouses in the life of this East Kent seaside town. It tells the history of the landlords and landladies and the boatmen and marines who frequented the pubs and the beers that were drunk, and the clubs and societies met there plus of course the role of the police and the temperance forces.

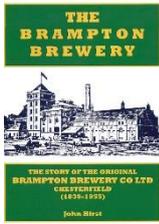
1410B £25.00 **Drinking in Deal** (Andrew Sargent) - Hardback. 2016, 18 x 25cm, 288pp, b & w illus.

1421 £14.99 **Brewing in Dorset** (Tim Edgell & Mike Bone) – 2016, 17 x 23cm, 96pp, full colour illus.

.....Survey of the past and present breweries of Dorset, grouped geographically into – East Dorset, Purbeck, Blandford to Bourton, Portland and Weymouth, Dorchester to Sherborne and finally to West Dorset. Well illustrated with illustrations of the old breweries (buildings, adverts, drays, beer mats, bottle labels etc and illustrations of the new breweries – their brewing equipment, brewers, pump clips etc.

An interesting and illustrative of the past and present brewing heritage of Dorset.

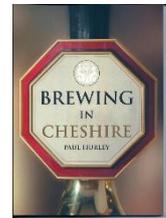




1425 £3.50 **Brampton Brewery** (John Hirst) – 2011, 15 x 21cm, 24pp, b & w illus.  
.....History of the original Brampton Brewery Co Ltd of Chesterfield (1839 – 1955) with illustrations of plans, brewery buildings, adverts and bottle labels.. Lists the pubs owned by the Brampton Brewery in 1955 when it was taken over by Warwick & Richardson in the Brampton and Chesterfield districts plus the Brampton pubs that had already been closed before the W & R takeover. Also included is a list of the former brewers of Brampton Brewery (1890 to 1939). Map shows the distribution of Brampton Brewery tied houses

1430 £14.99 **Brewing in Kent** (Johnny Homer) – 2016, 17 x 23 cm, 96pp, full colour  
....The book is in 4 geographical areas - the North area covers the former breweries in Maidstone, Chatham, Dartford; South Kent includes Hythe (famed for Mackeson's Milk Stout'), Dover, Folkestone and Deal, Tenterden and Romney Marsh. East Kent covers Canterbury, Faversham (Shepherd Neame, Rigden's), Margate (Cobbs), Ramsgate (Tomson & Wotton). West Kent includes Westerham (Black Eagle Bry.) Each chapter starts with their former large breweries followed by the more recent breweries in the area – full info and pictures for their breweries and brews. Pity that some spelling mistakes eg 'Tomson and Wootoon and 'Thomson & Wotton' could have been avoided if Century had been referenced and read!

1434 £14.99 **Brewing in Cheshire** (Paul Hurley) – 2016, 17 x 23cm, 96pp, full colour illus.  
....The history of brewing in Cheshire is described in 6 sections –  
The 1<sup>st</sup> chapter is on the Old Breweries of Warrington and the 2<sup>nd</sup> is about the newer breweries of Warrington eg Coach House Bry. The remaining chapters describe the histories of the operational and closed breweries in various parts of Cheshire – Central & North Cheshire, around Chester, around Macclesfield. The 'Old Breweries' section covers Burtonwood Brewery, Greenalls Breweries, Peter Walker brewery. Well illustrated by bottle labels, brewery staff, and the breweries.



1435 £14.99 **Brewing in Nottinghamshire** (Keith Osborne) – 2016, 17 x 23cm, 96pp, full colour illus.  
.....Starts with a brief summary of the known early brewers from the 1820s to the 1860s. the subsequent chapters are given to the dominant breweries in the county eg Nottingham (Home, Shipstones), Kimberley (Hardy & Hansons), Mansfield, Newark (Hole's, Warwicks & Richardsons) and Worksop describing their origins and ownership and their brews. Later chapters look at the histories of the extensive former home-brew breweries of Nottingham, and other breweries in the county and the 50 micro-breweries that have been established in the shire. Overall a comprehensive attractive and interesting history of brewing in the county, and well illustrated by adverts, maps and plans, old photos and of course – bottle labels!



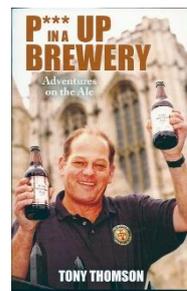
1440 £14.99 **Brewing in Gloucestershire** (Geoff Sandles) – 2016, 17 x 23cm, 96pp, full colour  
... A good half of this book (first 4 chapters) refers to the many former older breweries of Gloucestershire (eg Stroud Brewery, Cheltenham Bry, Nailsworth ~Bry, Cheltenham & Hereford – all ending as Whitbread and all to no avail). The subsequent chapters describe the Brewing Renaissance in the county – the many new breweries running there and their successes. Well supported with illustrations of the new brewing – breweries, beers, staff, pubs.

1441 £14.99 **Brewing in West Sussex** (David Muggleton) – 2017, 17 x 23cm, 96pp, full colour illus.  
....This book paints the brewery scene in the county of West Sussex – the histories of the few former major older breweries such as King & Barnes, Henty & Constable followed by the former smaller older breweries (Lambert & Norris, Geo. Ockendon, East Grinstead Brewing, Steyning Brys etc) and then the many new breweries peppered over the county. The book is arranged geographically –Chichester & the Coastal Plain, the Coastal Towns, South Downs and the Western Weald, the Low Wealden Plain and the mid-Sussex Towns and finally the Forest Ridge. Full descriptions and histories of the new (and old) breweries with plenty supporting visual interest – brewers, staff, breweries, adverts, bottle labels (many!). Recommended.

1444 £13.99 **P\*\*\* Up in a Brewery** (Tony Thomson) – 2017, 14 x 22cm, 248pp, some colour illus.

*‘Adventures on the Ale’ is the sub-title of the author, Tony Thomson – the founder of York Brewery. This is brewery history on the hoof in so far that many brewery histories have been published long after the brewery has gone. The author ventured from the mass food industry into the beer brewing world starting from scratch. He overcame the various hurdles of problems and grew his brewery and pubs into success.*

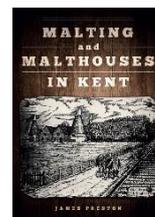
*Very interesting and entertaining – and a good primer for wannabee brewery startups.*



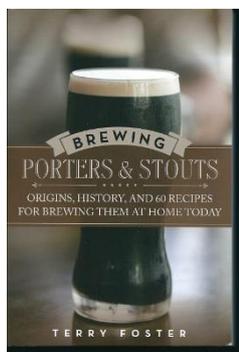
## **Maltings**

1378 £14.99 **Malting & Malthouses in Kent** (James Preston) – 2015, 17 x 23cm, 96pp, full colour illus.

*....Describes the history of malting in Kent, the malting processes and the building architectures and the reasons for the decline of the malting trade in Kent. Well illustrated by archival and contemporary photos of malthouses (and their latter day conversions).*



## **History of Brewing & Beer**



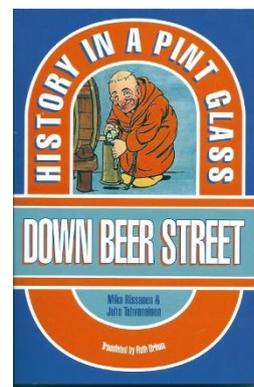
1374 £11.99 **Brewing Porters and Stouts** (Terry Foster) – 2014, USA, 14 x 21cm, 212pp, some illus. Sub-titled 'The Origins, History of Porter and Stouts plus 60 Recipes for their Home-Brewing'.

*...The origins of Porter in London in the early to middle of the 18<sup>th</sup> century are described and its quick growth in Yorkshire, Ireland and USA to the end of the 19<sup>th</sup> century. The evolution of Stout to Porter is discussed and the eventual decline of Porter against the pre-eminence of pale beers in England and the US, especially after Prohibition and WW2. Some of the variation styles such as Milk Stout are also described and the types of Porter and Stout are defined at some length along with the raw materials particularly the many types of malt. The final 1/3<sup>rd</sup> of the book details many recipes (60) for the various styles of Porter and Stout, each with an all-grain recipe and an extract-based recipe.*

1436 £12.00 **Down Beer Street** (Rissanen & Tahvanainen) – 2016, 13 x 20cm, 240pp, b & w illus.

Sub-titled 'History in a Pint Glass'

*....This concise collection of 24 chapters about beer, from Italy in the south to Finland in the north, Russia to the east and Ireland to the west and they cover from the early Middle Ages to the 21<sup>st</sup> Century. The stories present beer in the context of cultures, social changes and economic situations over the eras. Each chapter has a detailed description of a particular beer linked to the events described in the chapter. In the chapter 'Hunting for Microbes' Louis Pasteur is described visiting various breweries including Whitbread who accepted Pasteur's findings – the particular beer shown for this chapter is Whitbread's Best Bitter. Other beers selected include Le Coq Porter, Carlsberg, Zywiec, Gravitas. Index & Bibliography included.*



## **DELETIONS**

072 **The Story of Biggleswade Brewery** (Ken Page) is out-of-stock

**All the following titles are now out of print**

### **Brewery Histories**

1212 **Amber, Black & Gold** (Martyn Cornell)

0192 **Country House Brewing in England 1500-1900** (Sambrook)

0627 **Brewing was a Way of Life, the Story of Hyde's Anvil Brewery**

- 1285 **A Pictorial View of the Last Century at Wethered's Brewery** (Ray Evans)  
1069 **Perfectly Pure – A Dictionary of Somerset Brewers** (Mary Miles)  
1114 **Brains, 125 Years** (Brian Glover)

#### **Hops & Oasthouses**

- 0504 **Kentish Oasts, 16<sup>th</sup> – 20<sup>th</sup> Century** (R & I Walton)

#### **Breweriana**

- 0701 **Tavern Checks from Liverpool and Vicinity** (Todd)

#### **Inn and Pub Histories** (relevant for brewery history)

- 0178 **Thirsty Old Town**, the Story of Biggleswade's Pubs (Ken Page)  
1225 **Old Maidstone Pubs** from Old Photographs (Hales)  
0157 **Pubs and Pints** – the Story of Luton's Public Houses & Breweries (Smith)  
1201 **Reading Pubs** (John Dearing)

#### **PLEASE NOTE:**

- 0743 **Century of British Brewers, Plus, Plus** is out of print but a revision is in progress.  
1280 **Brewers of Kent/Kentish Brewers** (Peter Moynihan) is out-of-print. Revision in progress.

#### **STOCK CLEARANCE:**

South Yorks Stingo (Directory of South Yorks Brewers) - £6.50 incl. UK P&P  
Tiger Tales & Ales (Directory of Leicestershire Brewers) - £6.50 incl. UK P&P  
(2 copies for £11)

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# "LONDON BREWED"

**A historical directory of the commercial brewers  
of London from circa 1650**

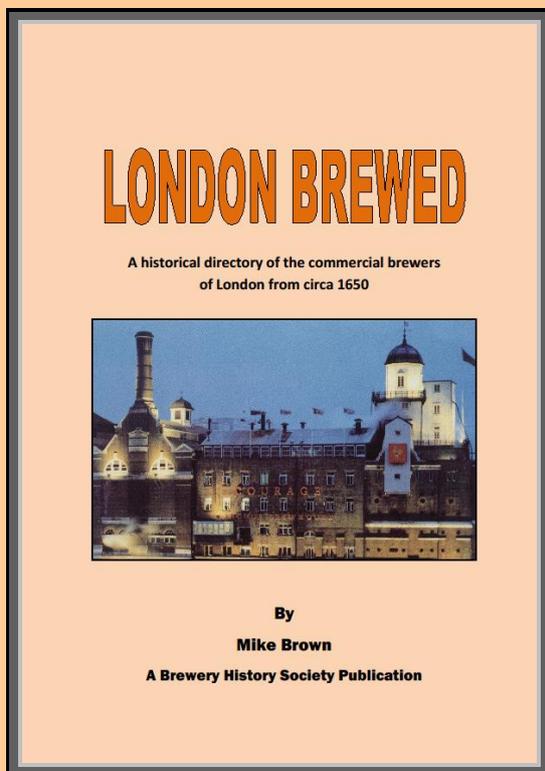
**By Mike Brown**

**"We are not here to sell a parcel of boilers and vats...."**

**"When a man is tired of life...."**

Dr Johnson sagely knew the value of beer to his beloved London Town

Now discover the firms and the characters who brewed it.



This work represents over 10 years of careful and painstaking research into the brewing firms that operated in the capital over the past 350 or so years. Some of the names are very, very familiar and the Author gives an objective report on their development. Perhaps even offering a different history to that recorded in their own biographies!

The Author tracks each brewer, showing dates and presenting well researched facts. Many of the individual histories are illustrated with adverts, labels and photographs, some in colour.

You can find out about more about the names that only just remain in the collective consciousness, names such as Mann, Calvert, Hammerton, Huggins and Hoares.

An essential book for all those interested in brewing, beer and all things London.

**ISBN 978-1-873966-17-2      426 pages   A4 colour softback   Price £19.95 plus £3 p&p**

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