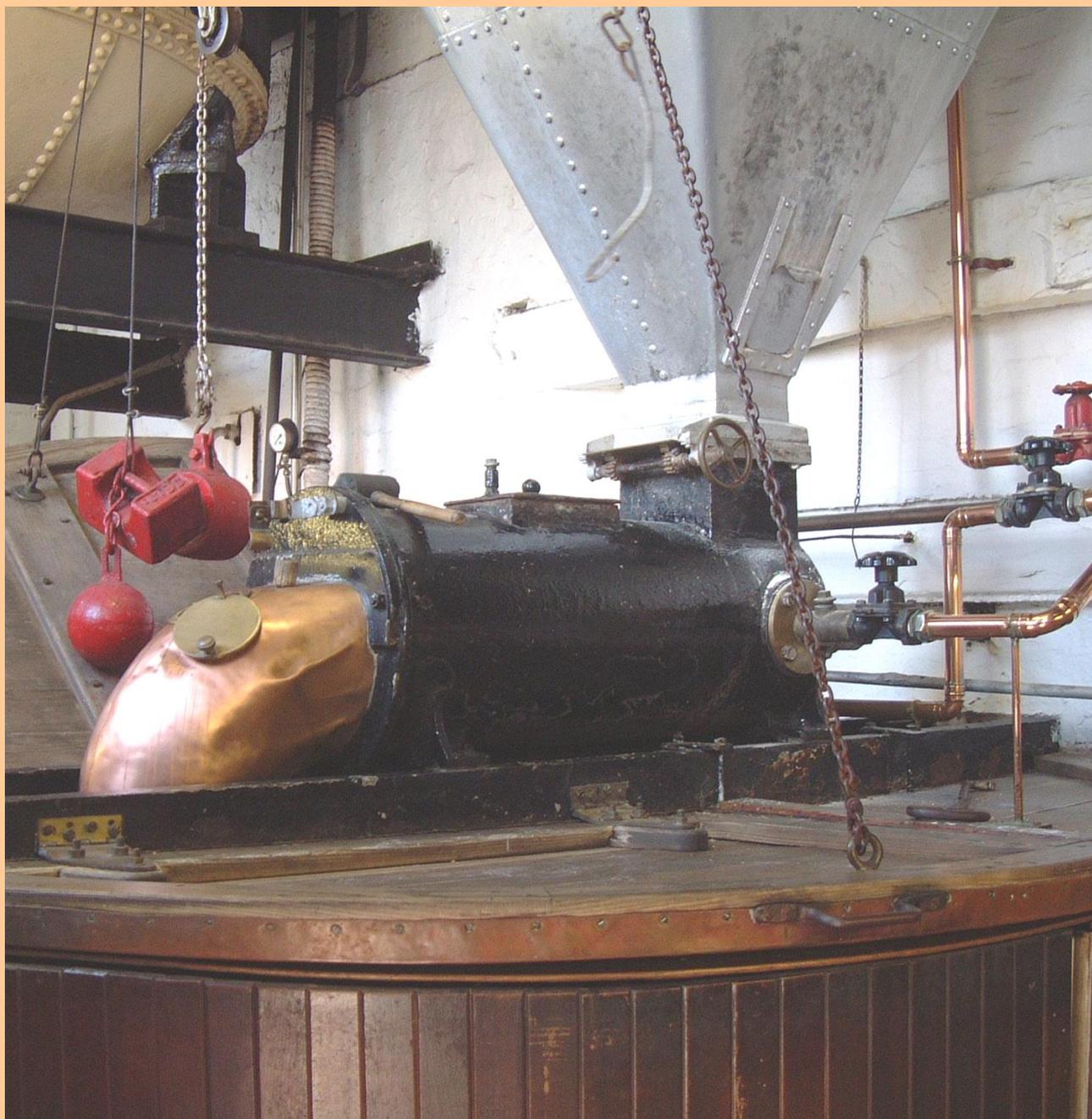


# BREWERY HISTORY SOCIETY

## NEWSLETTER



The Steel's masher, grist case and mash tun at Arkells Brewery at Kingsdown in Swindon on 29 August 2001. There are further pictures from Arkells on the back page. You can view more of Roger Putman's photographs courtesy of the Institute of Brewing and Distilling on the BHS Wiki Brewerypedia website.

June 2018

Newsletter 81

# BREWERY HISTORY SOCIETY

June 2018

Newsletter 81

## Contents

- 2 - Roger's intro
- 3 - Calendar of BHS events
- 3 - From the Chairman
- 4 - Membership matters
- 6 - The dreaded GDPR
- 7 - Brewers and bankers – part 2
- 9 - More about Cooper
- 12- Some puzzling old breweries
- 13- Beers of yesteryear
- 14 - Out and about
- 12- Mike's meanderings
- 22 - Gleanings
- 26 - New Brews News
- 28 - Questions and occasionally the odd answer
- 30- BHS AGM notice
- 31- Competition

## Contact Us

### Newsletter Editor

newsletter@breweryhistory.com

Roger Putman

*Address withheld*

### Journal Editor

journal@breweryhistory.com

### Book Sales

books@breweryhistory.com

### Publications

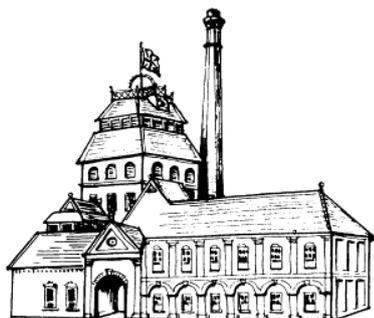
publications@breweryhistory.com

Ken Smith

*Address withheld*

### Membership

membership@breweryhistory.com



## Roger's sixth

*Bannaghtyn* from the rock in the middle of the still cold and still windy Irish Sea.

Once again we are overrun with motorbikes for the TT races. Luckily Mr and Mrs Loganair are providing respite to long suffering residents by offering cheapish flights as they go to pick up bike fans and take them home again. By the time you read this your Editor will be having a cultural week in the fair city of Norwich.

Last night I attended a beer tasting hosted by beer writer Pete Brown on his first visit to the Isle of Man. He was part of Islexpo, a day's conference designed to encourage entrepreneurial souls to set up businesses over here which we are told is not a tax haven. Top rate of personal tax is 20% and they will pay no corporation tax. It is one of nature's miracles that the place can afford to renationalise the local Steam Packet ferry company for £124million!!

Anyway I digress. Pete offered five beers which well illustrated the tremendous state of flux which is the current UK beer scene. There were four in can, all were from breweries I had not heard of, four were 'naturally hazy' and indeed the fifth may have been but for the classic porter colour!

We were reintroduced to lager with Brewgooder's Clean Water Lager at 4.5%ABV using Sorachi Ace hops, thus proving that refreshing does not have to mean tasteless. Gipsy Hill had brewed 4.6%ABV Hepcat Session IPA complete with a grunty yankee hop aroma; I just wonder whether you would want a second can. Manchester's Shindigger had a colourful can of Mango Unchained Fruit IPA at 4.2%, nothing like an IPA but undoubtedly fruity. The current fads for sour and fruity came together with London's Moncada Brewery and its Pink Grapefruit Sour weighing in at only 2.7%ABV. Despite a full ingredients list there was no mention of how it does the souring – not a mouth puckering lambic but an odd earthy aroma which I did not find pleasant.

Fierce Beer from Scotland brought up the rear with Café Racer Porter and striking can graphics of a shark's open jaws. With coffee and vanilla added it certainly tasted like what it said on the tin but at 6.5%ABV you could not have many in one go.

So I took the bus home and had a pint of Okells Bitter at 3.7%ABV washed down with a couple of nightcaps of Timmy Taylor's Landlord – 4.3% and superb. I guess the current exotica might get different people into beer but it is not going to stem the inexorable decline in volumes. Interesting though!

Copy closes for NL82 on August 17th

*Slaynt vie!*

## BHS Calendar

- Saturday 23 June 2018  
From 12.00 noon  
**BHS visit to Titanic Brewery, Burslem.** We meet from 12 noon at the Bulls Head, 14 St Johns Square, Burslem, Stoke-on-Trent ST6 3AJ. 10 minutes walk to the brewery for a tour. There will be a charge of £15.00 which includes a bowl of Lobby (stew) and three pints of Titanic Ale. Tour guide Mr Malcolm Hawkesworth will then give a talk about his experiences running the Old Crown at Heskett Newmarket, the first Community pub in the country. Contact Stan Platt - *Address withheld*
- Saturday 23 June 2018  
**London Brewers Alliance Beer Festival** at Fullers in Chiswick from 1300 to 1900. We have two tickets to give away – full details on page 31
- Saturday 30 June 2018  
From 11.00am for 12 noon  
**Brewery History Society AGM** at Harvey's Brewery, Cliffe High Street, Lewes, Sussex BN7 2AH.  
We hope to have a tour of the Burning Sky microbrewery on Friday 29 June, and a walking tour of Lewes on Sunday 1 July conducted by the President. Please email [visits@breweryhistory.com](mailto:visits@breweryhistory.com) to register your interest in the brewery tours and walk.
- Saturday 7 July 2018 from 1200 noon  
**BHS North West Group to the 4T Brewery** at Latchford in Warrington. We hope founder John Wilkinson will be present with another speaker from the local industry. Details from Dave Sweeney at *e mail address withheld*.
- Saturday 21 July 2018  
1.30pm  
**Brewing in Oxford.** A two-hour walking tour commencing 1.30pm from Oxford Railway Station led by local historian Liz Woolley (<http://lizwoolley.co.uk/guided-walks>). The tour includes a visit to The Queen's College and a talk from the librarian, Robin Hobbs, about the history of brewing at the college. There will be a charge of £8 for each participant (20 max.).  
Please contact BHS member Mick Connors (before 8th July) at *Address withheld* to register or for further information.
- Wednesday 19 September 2018  
**Joint BHS / British Guild of Beer Writers conference** at The Button Factory, Birmingham.  
Provisional title is 'The Pub: Past, Future and Present' and a very impressive list of speakers has already been lined up. Please e-mail [visits@breweryhistory.com](mailto:visits@breweryhistory.com) if you wish to receive more details as they become available.
- September 2018  
*PROVISIONAL*  
BHS Heritage Walk through Bishops Castle, Shropshire featuring the Three Tuns and Six Bells breweries.  
More details later.
- October 2018  
*PROVISIONAL*  
BHS visit to Oktoberfest and Flaxmill Maltings, Shrewsbury. More details later

## From the Chairman

Welcome to another BHS Newsletter at the start of another membership year – I do hope you have enjoyed your membership and wish to carry on. Please see Membership Matters for details about renewing your subscription.

Firstly, may I flag up a couple of very important reminders? Our 2018 AGM will be held at Harvey's Brewery in Lewes on Saturday the 30<sup>th</sup> June with additional activities on the Friday and Sunday. Full details can be found on page 6 of the previous BHS Newsletter, No 80. Elsewhere in this Newsletter you will also find an advertisement for Situations Vacant – we are currently looking for volunteers to take on the roles of Secretary and Visits Secretary and I would love to hear from you if you would like to know more about either of these roles. There would be plenty of support from the team for anyone taking either of these on.

Speaking of Harvey's, congratulations to our President, Miles Jenner who, as I write this, has just completed a very successful run in Eastbourne of his self penned one man show 'If I catch Alphonso, tonight!', and is due to reprise it at the Brighton Festival. A man of many talents, as we all know.

Another very important date to note is that of the next joint BHS / British Guild of Beer Writers conference, which will be held on 19<sup>th</sup> September 2018 at The Button Factory, Birmingham. If you would like to be kept

informed of final details please let us know by email or letter. We don't have a title for the day yet, but it will be something along the lines of 'The Pub: Past, Future and Present' and a very impressive list of speakers has already been lined up.

I write this as our BHS visit to Budapest is still fresh in my mind. What a beautiful city it is. I am already planning to return to explore further. As you will recall, we used the services of Crookham Travel for the detailed arrangements and they provided a varied itinerary and a huge amount of supporting information to enable us to enjoy the breweries, beers, bars, buildings and cultural centres, as well as the range of transport options including trams, trolley buses, river buses, a funicular railway and much more. Our thanks to Gerald Daniels and BHS member Tony Fox-Griffiths of Crookham and also to Peter Dyer for providing much documentation of Hungary's brewery history.

I imagine that you have been inundated with requests to opt in to receiving emails from all sorts of organisations as GDPR, the replacement for the current Data Protection legislation, comes into force. Elsewhere I explain what information we hold about members and how we use it – basically to be able to send you copies of the Journal and Newsletter. The key part of the new legislation is the need for people to opt in to having their data held by an organisation. Our membership form has, for decades, asked this very question so we believe that we already comply with this requirement but do please contact me if you have any concerns after reading our statement on this.

One change that we are introducing is to stop listing the addresses of new members in the Newsletter and instead just showing the County. This is partially as a result of GDPR but was actually something we were planning anyway as we would like to explore putting old Newsletters on to the website in the same way as the Journals. They contain so much useful and fascinating information it seems a shame not to share it once it is a few years old. In order to do this we felt that we would need to take out private addresses. We shall also be looking into how to deal with our archive to enable this.

Another initiative that we are exploring is to make PDF versions of the Journal and Newsletter available to members with difficulties with their sight. PCs now often have the functionality to 'read' such documents out loud and we are keen to help in any way that we can with this issue. Do please let me know if you would like to join the trial of this. Please also let me know if you think there may be any mileage in offering an option to have the Newsletter in an electronic form instead of paper.

Elsewhere Mike Bone has written about some possible visits that he could organise if there is sufficient interest. Do please let us know your thoughts so that we can see if it is worthwhile organising any or all of these. I note that one destination mentioned is Weymouth and Julian Herrington has also offered to guide a visit there. These guided town walks tend to be hugely enjoyable and informative days. We would be very keen to have your suggestions for visits that you would like to see arranged.

We are always very keen to hear feedback from members on all aspects of the Society. Many of you comment when sending in your renewal and our thanks for all of the messages - the many kind words of appreciation for the work put in by the team, and the constructive criticism that helps to shape the way forward. Please don't hesitate to share your thoughts with us at any time.

Best wishes, I look forward to seeing many of you at the AGM  
Jeff Sechiari  
chairman@breweryhistory.com

## **Membership Matters**

I'm very sorry to have to pass on the news that long standing members Roddy Pryor and Stan Parsons have passed away. Stan was a frequent attendee at our visits over the years and had a special passion for the Isle of Man. Roddy was a retired brewer and former director of Truman. We are pleased to have known them over the years and send our condolences to their family and friends.

### ***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.

Hugo ANDERSON, Surrey  
Interests: Brewing history.

Peter ANDERSON, Hertfordshire  
Interests: Microbreweries, Rayments, Beer styles.

Robert CHESTER, East Yorkshire  
Interests: Brewery buildings.

Pat DONOVAN, Co. Dublin  
Interests: A self employed Guinness contractor, I have a collection of Guinness models and have restored Guinness trucks. I am writing a book on the history of Guinness transport.

Robert FALCONER, South Yorkshire.  
Interests: Changes in brewing methods and recipes.

Ray LONDON, Cambridgeshire  
Interests: The development of brewing and beer.

Daniel MASON, Nottinghamshire  
Interests: Breweries and pubs of the East Midlands, in particular Nottinghamshire

Andy PARKIN, Staffordshire  
Interests: Historic pubs.

Dominic PINTO, London  
Interests: Brewing techniques and recipes; Traditional and not so traditional ingredients; Business strategies - Tied Estate; incorporation & flotation; Campaigns against state control; In house and retained architects; London area and wider.

Kelvin READ, Buckinghamshire  
Interests: Real Ale, Walking, Old buildings, History

Michael SMITH, Leicestershire  
Interests: History of pubs & breweries. Local history - East Midlands

## **Membership Renewals**

### **IMPORTANT**

***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. We also have a few members who are paying twice, usually at renewal time in May or June and then again around December or January. Many thanks.***

### **2018/19 Subscriptions**

The current subscription levels for 2017/2018 are as listed below.

The levels for the 2018/19 membership year will be set by the AGM (the committee recommending no change). As this will be some time after the start of the actual membership year (May 1<sup>st</sup>) the renewal notice will be sent out with the first publication after the AGM.

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

*Address 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. Thank you also to those of you who kindly add a donation to your subscription. 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. We are now also able to offer the option to pay using PayPal, sending the money to the email address-membership@breweryhistory.com, a very convenient way to sign up a new member. Our overseas banking references are – *Address withheld*

Jeff Sechiari, Membership Secretary, membership@breweryhistory.com  
*Address withheld*

## **GDPR – General Data Protection Regulation**

The new regulation replacing the Data Protection rules that have been in place in the past is now being introduced.

The key part of the new legislation is the need for people to opt in to having their data held by an organisation. Our membership form has, for decades, asked this very question so we believe that we already comply with this requirement, but do please contact me if you have any concerns after reading our statement on this.

In particular, our membership form asks the two questions:

- **I agree to my details being held on computer for the production of mailing labels: YES/ NO**
- **Please include my address and interest details (not telephone) in any future membership list: YES/ NO**

The information that we hold and what it is used for is as follows.

All items are optional other than Name and Address, which we need for mailing out the Journals and Newsletters

- Name and Address – Used for mailing out the Journals and Newsletters
- Telephone numbers – This would be used in exceptional circumstances, e.g. if a visit was cancelled at the last minute
- E-mail address – for occasional communication, e.g. if a meeting has been arranged and there will not be a Newsletter beforehand to announce it. Under NO circumstances is this shared. When a member wishes to be put in touch with someone their request is forwarded on their behalf and it is up to the recipient to share their contact details if they so wish.
- Particular interests – for the Members' Interests list if you wish to be included
- Membership type (Individual, Corporate or Associate)
- Date Joined
- Date subscription paid up to
- Overseas Y/N – used to separate out overseas addresses for mailing
- Number of copies of each issue of the Journal and Newsletter to receive
- Date last updated – to aid ensuring updates are not overlooked
- Notes – used to hold where you heard about us
- Subscriptions received

The only times that we share any of your information outside the committee are:

- To post the Journal and Newsletter – this is done on our behalf by the printers so they receive the address, the overseas flag and the number of copies of the Journal or Newsletter to send.
- In the Members' Interests list where the member has specified that they wish to be included (we have not actually produced such a list for a number of years)

Members can change or request sight of their details at any time by emailing or writing to the membership secretary.

Please don't hesitate to contact me if you have any queries or concerns.

Jeff Sechiari  
Membership Secretary (membership@breweryhistory.com)

## Links between brewers and bankers – Part 2

By Alan Greenwood

*Many Brewery History members will be well aware that in addition to brewing many brewers involved themselves in other business activities. The main activity being maltsters, but there were also many coal merchants and hop merchants. One of my particular interests is how many were also involved with banking.*

*Below are some of the banking tie-ups I know of, but if any member has information on any others I would be very pleased to hear of them. I am on [e mail address withheld](#)*

### George Barker & Co

George Barker was born in 1815. By the 1890s he was a wealthy man with a varied business career behind him, for the firm covered not only a bank, but also a brewery and public house in Widegate Street, London. The bank suffered when his sons went into printing. During the bankruptcy trial, Hilton Barker shot himself in a train near Wimbledon. At the resumed hearing, the prosecution announced, perhaps a little oddly, that the charges against William would be dropped as "in view of the peculiar circumstances the defendant had already been sufficiently punished".

### Joseph Clays - Burton Union Bank



The brewery was founded in 1774 by Joseph Clay, described in The British Directory of 1791 as one of the famous nine common brewers of Burton-on-Trent. At the same time the bank of, Wilson, Dalrymple and Co, was established in Horninglow Street. Clay's involvement with this bank must have been significant as it was Clay who was described in records as opening one of the first banks in Burton and by 1811 the bank was known solely as Clay and Co.

In 1839 Clay was instrumental in establishing The Burton Union Bank or, as it was originally called, the Burton, Uttoxeter & Staffordshire Union Bank. It was the result of a merger of two local private banks: Henry Clay & Co., set up in 1790, and Meek, Mousley and Co. Business was brisk for the first few years, leading to the intended expansion into Uttoxeter and Ashbourne.

Plans for further expansion were halted, following a series of banking crises in the 1840s and 1850s. It was a time when investor

confidence was declining and many joint-stock banks were either forced to close, or accept a drop in their profits. Although the Bank survived intact, its directors resolved to consolidate business in just the three towns, and it was another 50 years before they opened their next branch.

It seems the bank's customer base reflected the involvement of many prominent brewers in the area, for in addition to Henry Clay being registered as the director, a July 1840 list of shareholders and directors included the might of the town's brewers with the names of Henry Allsopp and William Worthington sitting beside those of Henry Clay and, because Brewers and Bankers were of great influence, Robert John Peel, Prime Minister of England was also a director.

In 1839 the bank merged with Blurton, Webb & Peel, founded in 1806 to become the The Burton Union Bank. In 1991, the Burton Mail newspaper managed to catch a rare glimpse of a Burton, Uttoxeter and Ashbourne Union Bank paying-in book from Bass Brewery dated from 1881. This pass book showed the enormity of the brewery when Bass paid in a deposit of £20,000, followed four days later with a deposit of £10,000 and 16 days later with another of £20,000. These are quite big sums of money today – imagine their worth in 1881. Like many banks of the time they issued their own bank notes and at an auction in 1991 a Burton Union Bank's £5 banknote from the 1800's with a "unique" printing error was sold at auction for £720. The words "ten pounds" being printed repeatedly on the note in tiny red script, even though all the other graphics show its value as just £5.

Clays brewery survived until 1927, when it was taken over by Bass.

Lloyds who opened their first branch in Burton in 1876, absorbed the Burton Union Bank in 1899. The story is that the Bank was still a relatively small joint-stock bank in comparison to Lloyds and the directors found it

difficult to resist the advances of its larger bank and agreed that the best way to safeguard their customers' interests would be to accept an offer of a takeover. Absolutely no mention of the excellent opportunity to capitalise on their own investment.

### **Halls of Alton**

Henry Hall was already brewer and banker of Manor House, Alton when he entered into the partnership with the 'Winchester, Alresford & Alton Bank' in 1858 and the firm changed its name to be known as 'Bulpett & Hall'.

Henry Hall died in 1898 and Courage, the London Brewer, took over his brewery business.

The Bankers to Courage were the long established firm of 'Prescott, Dinsdale, Cave, Tugwell & Co. Ltd' and it is said that Courage suggested that whilst they take over the brewery their bankers should take on the banking business of 'Bulpett & Hall'. This they did.

### **Guinness**

The name Guinness is often thought of regarding banking and investments and whilst it may not have been Arthur Guinness the brewer who was the banker there is still the family connection. His brother Samuel (1727–1795) set up as a goldbeater in Dublin and it was his son Richard and grandson Robert Rundell Guinness that founded Guinness Mahon in 1836.

Whilst Guinness the brewer did not have a bank they did set up The Guinness Permanent Building Society as a means of enabling their staff to purchase houses.

### **Rigdens of Faversham and H&O Vallance of Sittingbourne**

In Kent both Rigdens of Faversham and H&O Vallance (Payne's Steam Brewery) Sittingbourne were both brewer - bankers. In the Mr Vallance's case he sold his share in the bank to the London County and Westminster Bank (which later became the Westminster Bank, whilst Mr Payne sold his share to Martin's Bank, on condition that he remained as manager until he wished to retire. This was fairly common practice in the late-Georgian and early-Victorian period. Many banks were off-shoots of the chief local breweries as these were thriving and had the corporate strength and financial reserves to act as such important local institutions.

### **Edwards and Co**

Edwards and Co of Stamford, Lincs. Various banking partnerships - started in about 1782 and failed July 1814. The Edwards' involvement in brewing continued until 1857 and the brewery buildings still exists

### **Parks London**

I have not been able to prove the connection but I think it likely that Park's Bank London was connected with Park's Brewery, Camberwell SE5

### **Leeds, Moseley and Co**

Leeds, Moseley and Co of St Ives, Hunts. Started banking in about 1806 and seems to have ceased trading in 1811. In December 1811 an item in the London Gazette described the business as "bankers, brewers and merchants".

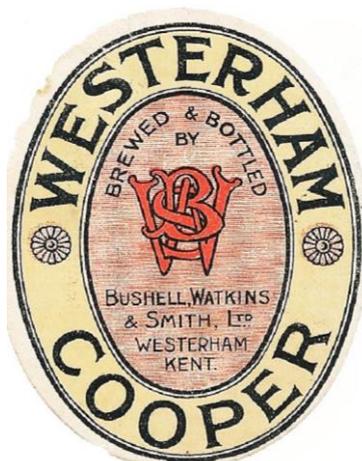
### ***E. Lacon & Co Ltd***



Edmond Lacon was also one of the founders of the bank Lacon, Youell & Co. The private bank was established in 1791 as Lacons, Fisher & Co. in Yarmouth with the founding partners being Edmund Lacon, a brewer, and James Fisher, a merchant. It was also known as the Yarmouth, Norfolk and Suffolk bank.

When Harveys & Hudsons (est. 1791) of Norwich failed in 1870, Lacons acquired some of its offices. By the time it was taken over by Capital & Counties Bank in 1901, it had become one of the largest banks in East Anglia. C&C Bank was taken over by Lloyds Bank in 1918.

## Some more thoughts on Cooper from Peter Moynihan



Upon receipt of the March edition of the Society's Newsletter, I was most interested to read Dr. Steve Baker's piece on Cooper and its possible origins. I too first became aware of Cooper from that same Bushell, Watkins & Smith label which intrigued Steve. Like him, I have been unable to pin down the exact origins of Cooper and have found no evidence that it was brewed as a bona fide beer style. I have always been inclined to think that it may have begun as a customer's preference in the pub trade, in the same way as three threads, the precursor to Entire and Porter, and Mild and Bitter or Brown and Mild. However, in 1863 one Frederick Smee, proprietor of the Little Crown beerhouse and brewery in Loampit Vale, Lewisham, was advertising "SMEE'S HALF-AND-HALF (alias Cooper), DOUBLE STOUT AND PORTER MIXED, Delivered at 10/6d the nine gallons".

From this we can see that Cooper was a recognised name for the blend by the early 1860s and that it was being supplied in small casks for the Family Trade. Here I would take issue with Steve's contention that it may have been sold as suitable for children. At this time the adjective "Family" when applied to beers, whether bottled or in cask, surely just meant that it was intended for home consumption? Martyn Cornell, in his admirable Blog, states that Mrs Beeton, in her famous book of household management (1861), recommends the mixture, although not calling it Cooper, as a tonic suitable for nursing mothers, stout alone being *"too potent, from its proneness to affect the head"*.

The mixture of Double Stout and Porter, already known as Cooper, seems to have become very popular as a bottled product at around this time. The Evening Standard, in March 1863, contained an advertisement for "Laidler's & Fitch's Celebrated London Cooper" at 2s 6d per dozen Imperial pints, from their stores at 52 Old Bailey. Also on offer in the same issue was "Henry Johnson's Celebrated Bottled Irish Cooper" at the same price, which could be had from their Circular Vaults, St Pauls Churchyard. That Cooper rapidly became popular is evidenced by the fact that five years later Johnson was announcing to the public that *"Owing to the unprecedented and suddenly increasing demand for this article, which has exceeded the most sanguine calculations, it became for a short time absolutely impossible to keep up the stock in prime condition for immediate consumption. Many orders were declined, and others executed immediately the Cooper was bottled, thereby doing great injuries to the quality. That difficulty no longer exists, a very large stock now being regularly kept in the prime condition"*. Also in 1868, advertisements claimed that *"Pownceby's Bottled Cooper is the Best, and Superior to many Stouts"*, further claiming that *"This Unexampled Cooper avoids the risk of Unsound Beer, which attends small casks, and forms an appetizing Tonic, as well as a nutritive Beverage"*.

The fact that all of these companies were London-based and were bottlers and bottled beer merchants would seem to indicate that Cooper was indeed a local phenomenon. However, the London brewers, always ready to exploit a new market, soon started to market their own Cooper. In December of 1869 Whitbread announced the appointment of Robert Baker, of Worship Street, Finsbury Square as sole agent for their "Bottled Cooper, Stout and Ales". In the following year Truman, Hanbury & Buxton followed suit, appointing Motion, Entwhistle & Co. as their sole agents and bottlers of their "Cooper and Stout". Where big brewers lead, smaller brewers are sure to follow and, in addition to those mentioned by Steve, amongst those who sold bottled Cooper in and around London were A. Gordon & Co., Lyndhurst Road, Peckham, Holt's Marine Brewery, East Ham, Benskins Cannon Brewery, Watford, Wethered of Marlow, and Fuller, Smith & Turner, whose "Family Ale, Cooper, IPA and Stout" were bottled by R. H. Cumbers & Co. at their Griffin Brewery Bottling Stores in Chiswick. From this we can see that there must have been a considerable demand for Cooper, after all it was cheap compared with Stout. Whitbread, through the appointment of agents and aggressive marketing, sold their bottled beers all over the country; hence their label bearing the title of "London Cooper". Whitbread, and the other London brewers, must have found the line very profitable, but Steve's supposition that Cooper originated at Chiswell Street must remain, in my opinion at least, just that, a supposition. The author of the Whitbread book would have been aware of this trade, which would be why he mentions Cooper in addition to Porter. Had the blend originated with Whitbread, as Steve contends, one can be sure that the writer would have mentioned that fact also! Further evidence of Cooper's local south-eastern nature, if it were needed, is the fact that Whitbread's agent in Huddersfield felt the need to explain in his advertising, albeit erroneously, that *"Cooper is the common term for London Stout"*.

It would seem that the brewers found Cooper very profitable and their sales began to affect those of the bottled beer merchants, for in 1875 advertisements appeared, placed by the Cooper Company, of the Hop

Exchange Cellars, the Borough, Southwark, stating that they were "THE ORIGINATORS AND INTRODUCERS TO THE TRADE OF BOTTLED COOPER AND FAMILY ALE". The advertisement went on to further state that "THE COOPER COMPANY desire to call the attention of consumers to their CELEBRATED BOTTLED COOPER, at 2s 6d per dozen. It was originally introduced by them to supply the public with a generous, wholesome, and agreeable beer, at a price not greater than that on draught; guaranteeing it free from the possibility of adulteration, insuring good and true Imperial measure, and avoiding the lees, waste, extravagance, and inconvenience attending Beer in Cask. The price of Bottled Ale

**W. & R. RICHARDS'**  
**BOTTLED ALES, COOPER, & STOUT.**

PRICE LIST.		s.	d.	
FINE BITTER PALE ALE	...	2	6	per doz.
INDIA PALE ALE	...	4	0	"
DINNER ALE	...	2	3	"
DOUBLE BROWN STOUT	...	4	0	"
COOPER	...	2	6	"

Imperial Price

BOTTLED BY FRED. C. CLENCH,  
**Albion Brewery Bottling Stores, Kensington.**  
Supplied also in Casks of 9, 18, and 36 Gallons.

**FULLER, SMITH, AND TURNER'S**  
**BOTTLED ALES, STOUT, & CO.**

PRICE LIST.		s.	d.	
Dinner Ale	...	2s	6d	per doz.
Cooper	...	2s	6d	"
India Pale Ale	...	4s	0d	"
Double Stout	...	4s	0d	"

Imperial Price

BOTTLED BY R. H. CUMBERS & Co.,  
**Griffin Brewery Bottling Stores, Chiswick.**  
AGENTS EVERYWHERE

and Stout was previously exceedingly high, usually sixpence for a small reputed pint bottle; but since the Cooper Company introduced their beers, although at first ridiculed, they have had, as they anticipated, many imitators; but their Brewings of this season they submit to the public as unusually fine, and feel confident they will meet with the attention they merit. The Cooper Company's Cooper is not Plain Porter, under the assumed name of Cooper, but is what the Cooper Company originally professed it to be – viz., Dublin Vatted Stout and London Porter. It will keep thoroughly mild and soft for any reasonable time, and has found a market in every Part of the World". This diatribe gives us a huge clue as to why the brewers found bottled Cooper to be profitable; their "Cooper" was merely bottled Porter!

In the following year the Cooper Company felt it necessary to "request consumers to see that the bottles are labelled with the yellow label, and "Castle" trademark, and the corks branded "Cooper Company"; for, in consequence of the popularity of this Beer, other of inferior quality, and Plain Porter, are being offered in imitation and under the name of "Cooper". The Principal of the Cooper Company was none other than the Henry Johnson mentioned above, and the success of his bottled Cooper had enabled him to move to much larger premises south of the river. A licensed grocer, at 116 King Street, Hammersmith, was urging his customers in October 1870 to "never send your Servant to the Public House when you can get Cheaper and Purer articles of the Grocer, who can Buy in the Open Market....". He supplied the Cooper Company's bottled Cooper, "Better than the Best Stout Out, 10,000 dozen consumed weekly" at 2s 6d per dozen. Allowing for advertising hyperbole, the Cooper Company must indeed have had an extensive trade to be selling 420brls of Cooper per week, over 20,000brls per annum! The name of the Grocer was none other than William Smee, although no connection has been proven with the Frederick Smee at the Little Crown beerhouse and his "Half-and-Half".

So we know what Cooper was, or was supposed to be, but what of the name? Steve gives us some possible origins but I have come across another, published in The Globe newspaper in November, 1862.

"Bottled Cooper. - "What stuff is that?" growled out a passenger seated alongside the driver of an omnibus the other day when he heard him smack his lips after swallowing a pint of this new decoction and exclaiming "That's first-rate!" The old roadster, looking sneeringly round, exclaimed "Don't you know? Why to be sure it's half porter and half stout." The inquisitor was still dissatisfied by his asking "Why call it 'Cooper'?" This was enough to rile even a 'bus driver, at the same time feeling a thorough contempt for such glaring ignorance that he weighed over to himself whether or no he should satisfy his importunate companion; but taking pity on one evidently 'from the country', he ejaculated: "Oh, do you want to know that too? Well that is easily answered. You must know some time ago old Jack Cooper, who used to drive one of the Bromptons, when he pulled up at the White Horse Cellar, Piccadilly, always had a glass of this stuff, and upon the potboy seeing his 'bus pull up, would always sing out "Another glass of Cooper." Well, you see, this name got abroad, and now everyone does his Cooper. Take my advice 'Governor', when you feel dry try a drop". Reader, be very much obliged for this solution; few people know the origin of the word "Cooper". Now, however, we have just had an improvement introduced in the shape of "Bottled Cooper". Messrs. Beamish & Crawford, brewers, of Cork, who have the supplying of the refreshment department of the International Bazaar, and whose beers, bye-the-bye, have been much patronised for the quality and the price, finding it necessary to have a London agent, appointed Mr. Henry Johnson, of the Circular Vaults, St. Paul's; and him the public have to thank for the introduction of this popular drink. The idea suggested itself to him that what was palatable as a draught drink would be doubly so when bottled. Hitherto bottled beer had been kept up at a fabulous price, for reasons that no-one knows. At all events the firm go right straight at the existing high prices, and look to the public for that amount of support which they are entitled to expect. In the first place the "Cooper" is comprised of single stout and double stout, and that which has been heretofore charged 5s.

and 7s. per dozen, they sell at 2s. 6d., and their bottle, giving imperial pints, the same measure that the publican gives over his counter.”

This piece may smack of what today we would call an “advertorial”, indeed it may well have been written by Henry Johnson himself! It was only published once although it was picked up and republished in newspapers in Waterford and Cork, presumably because of the reference to Beamish & Crawford. It is earlier than Steve’s references and it raises one or two interesting points. If Cooper wasn’t named for an omnibus driver, why make this story up? The only explanation would be that even in 1862 the origins of the name were already lost. Some of the facts included in the piece can be verified; the Brompton Omnibus had two routes, one to the Angel, Islington, and one to London Bridge, and both passed down Piccadilly past Hackett’s White Horse Cellar, a coaching inn from which most of the mail coaches to the west of London departed. (Not to be confused with the White Horse Cellar in Edinburgh, which gave its name to White Horse whisky!) However, genealogical research has failed to find either a Jack, or John, Cooper listed as an omnibus driver in the censuses, which started in 1841. The “old roadster” seems to imply that the passenger “from the country” would already be aware of “old Jack Cooper” which set me thinking. Was there a Jack Cooper who had achieved any form of fame or notoriety for something other than driving an omnibus or liking his Stout mixed with Porter? Indeed there was; “Gypsy” Jack Cooper was a bare-knuckle boxer in the 1820s!



John “Jack” Cooper had been born in 1799 somewhere around Windsor, the son of Elisha (Lusha) Cooper, himself a noted fighter, and his wife Tryphenia (Truffeni) Lovell. Jack, described as about five feet and five inches tall and between nine and ten stone, had his first bout at Epsom in 1820 when he easily beat West Country Dick. He also won a re-match one hour later! Over the next three years Jack Cooper built up a fearsome reputation, particularly after beating the Irishman O’Leary at Epsom in August 1821. The hard-fought bout over thirty eight rounds and lasting sixty eight minutes resulted in O’Leary’s death, for which Cooper was charged with manslaughter. He was found guilty and sentenced to six months imprisonment, but only served three. His reputation as a killer drew large crowds to his subsequent bouts but he appears to have not fought again after 1823 and some sources state that he was made soft by town life. Perhaps he settled down and got a job driving “one of the Bromptons”; from gypsy stock, he would certainly have been skilled in horse driving. It seems that he became a petty criminal having a number of brushes with the Law, until he finally got his come-uppance. His case was heard at the Central Criminal Court (Old Bailey) in March, 1840 when Mary Ann Hart was indicted for “stealing, on the 24th of February, 1 purse, value 1s.; 1 half-crown, 4 shillings, and 2 groats; the property of Julia Nelthorp, from her person”; and John Cooper, for “feloniously receiving the same, well knowing them to have been stolen, against the Statute, &c.” Hart, aged 19, and

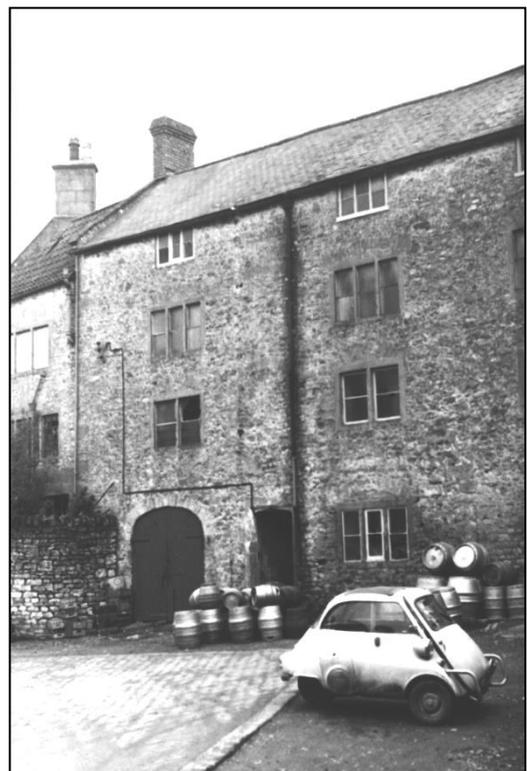
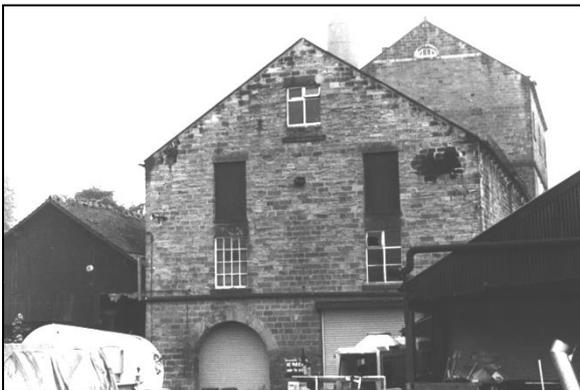
Cooper, aged 35 (sic), were found guilty and sentenced to be transported to Van Diemens Land for ten years. Mary Ann Hart was immediately embarked on the Surrey, which was the last convict ship to take female prisoners from England. Cooper was one of some 270 prisoners who sailed on the Eden on July 8<sup>th</sup>, 1840, reaching Australia on November 18<sup>th</sup>, 1840. He was noted as a Horse Dealer, born in Windsor. If this is our omnibus driver then this would certainly explain his non-appearance in the 1841 census! After serving out his time he remained in Tasmania and is reputed to have lived to the age of 104!

Despite Whitbread selling, although not brewing, a bottled beer named London Cooper across the UK, Cooper was clearly a product mostly confined to the Southeast and with a lifespan as a bottled product of about fifty years. As a dark product Cooper, like Porter, did not survive long into the 20<sup>th</sup> century; the drinking public preferring paler ales, particularly after the development of artificially carbonated, non-sediment bottled ales. Why it remained popular in Kent, *vide* Bushells at Westerham, Fremfords at Maidstone with their network of agents and Stores, Edwards at Tenterden, Bartrams at Tonbridge and the Northfleet Brewery, remains unclear, although all of them, and especially Fremfords, relied heavily on the Family Trade. Elsewhere, Morrell’s Lion Brewery in Oxford was still advertising their Cooper in 1907.

Whilst I have still not come to any positive conclusion and whatever the truth of the origin and naming of Cooper, its story is not over yet; at the time of going to press, plans are afoot at the Westerham Brewery Co. to recreate Westerham Cooper by blending their Puddledock Porter and Double Stout and finishing it in oak casks. The result promises to be, once again, a “generous, wholesome, and agreeable beer”

## Some puzzling old breweries

As readers know the team of Trevor Unwin, Steve Peck, Mike Brown and Ken Smith have been loading the BHS Photographic Archive onto the BreweryPedia web site. During the process a number of photos have come to light with no indication of what they are and where they might be. Some are fairly clear when scrutinised and others are deduced using some image processing software to enlarge give away signage. However, this still leave a number of unidentified mystery breweries. You were all most helpful sometime ago when Ken asked for assistance. Do you know where these building are, or used to be? Anything familiar? Email Ken with any clues you might have at [e mail address withheld](mailto:ken.smith@brewerypedia.com).

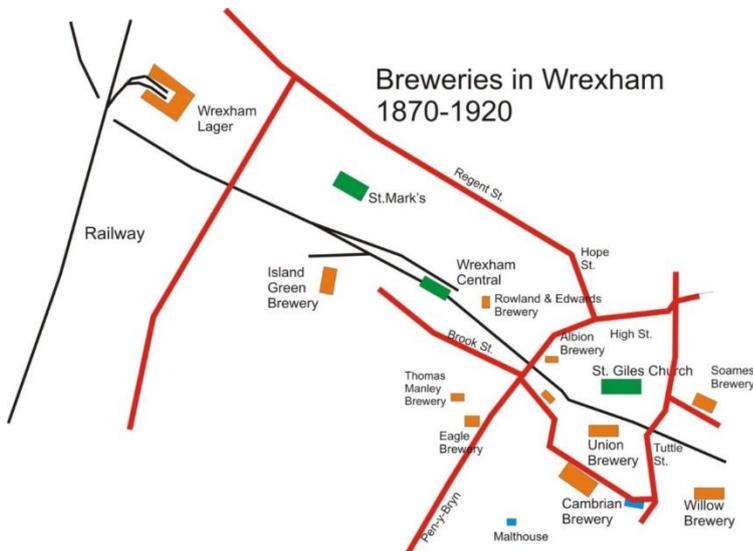


## Where are the beers of yesteryear?

Many people have spent time examining their ancestry- looking for the relatives who have disappeared without trace (deported to Australia?) or who are not talked about. However, as you stare at your beer glass, how many have thought where your favourite pint of 30 years came from, or where it went to? It takes a bit of research, but tracking down old brewing companies is often slightly easier than tracking down old relatives- at least the brewing fraternity only has one Black Sheep!

When I was at college in Wales, I remember the beers that were commonplace. Hancocks of Cardiff, Rhymney, Vale of Neath, Border Breweries were well known brands, but where have they gone to, and where did they come from? I came across an old beer mat the other day for Border – ‘The Prince of Ales’

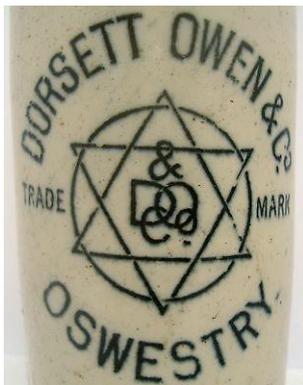
and decided to have a look at who they were and what happened to them. Border Breweries were a Wrexham brewery, one of many. For a town in what was, until recently, dry on Sundays, it was well supplied with beer. In 1844, there were over 50 pubs as well as other retailers of beer. There were also many breweries, a result of the pure water supply in the area.



Border was the result of an amalgamation of Island Green, Soames with Dorsett Owen of Oswestry. The largest of the three constituents was probably Soames. This brewery started as the ‘Nag’s Head Brewery (the pub is still there) in 1834. It was acquired by Henry Aspinall and expanded before his bankruptcy necessitated a sale to the Soames family,

who ran it until Frederick’s death in 1926. During this time, tragedy struck the family in WW1. One son died of a heart attack in the Egyptian desert. Another son, Arthur, who had been awarded the MC and the *Légion d’Honneur* for gallantry in the air, was killed while testing weapons at Upavon on the Salisbury Plain. In 1919, they expanded by taking over the licenced houses of the Llangollen brewery.

Island Green Brewery was founded by John and William Jones, and by 1881, was employing 23 men and had 21 licensed houses. In 1905, shortly after William’s death, the brewery was sold to F.O. Huntley and was re-registered as Huntley and Mowatt. In 1927, it expanded by buying the Union Brewery, a small family-owned concern, also in Wrexham.

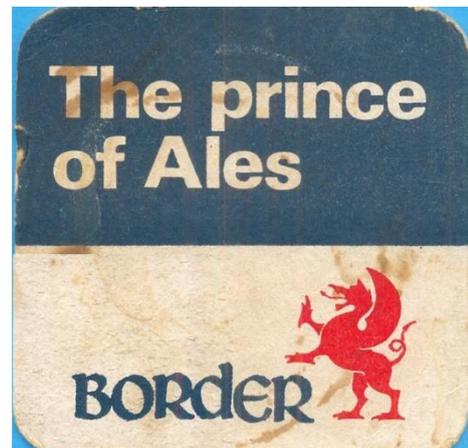


The Shropshire part of Border was Dorsett Owen based in Oswestry from 1865. As with Soames, the family owning it were beset by tragedy. The ancestor of one brewer was a solicitor who took the blame for document forgery to save his son from disgrace. At the time, such an offence by a legal officer resulted in the death penalty. Then in 1912, Lt. Hotchkiss, the brewer, became the first Shropshire man to be killed in an aircraft. The brewery itself struggled

through the 1920s with financial problems and must have welcomed the approaches for amalgamation that came in 1933.

Border was set up in 1933, and moved all brewing to the Tuttle Street site, behind the old Nags Head. The Oswestry site was sold off and became a cinema. The old Island Green site is now a shopping centre and car park. With 170 tied houses, Border spread across 4 counties, producing a beer that Richard Boston described as ‘reddish colour, pleasant in flavour but rather thin’. Shares after the war settled at around 43p and the operation was an obvious target for larger and more predatory operations. In 1984, both Burtonwood and Marstons launched take-over bids. Whitbread, who had a minority shareholding, supported Marstons. The latter let it be known that should they be successful, then brewing would continue in Wrexham. With the share price at 208p, local shareholders sold out. Six months later, there came proof of the old saying that ‘an oral contract is not worth the paper that it is written on’, and the brewery closed.

Oliver Richardson



## Out and about

### New Bath brewery comes on line

Bath Ales has opened its brand new brewery at Walmley near Bristol. Head Brewer at parent St Austell Roger Ryman tells us that the new brewery is based around a fully automated four vessel brewhouse from Musk Engineering. Musk has been principal contractors for the brewing and process side of the project, with Kronos supplying the glass packaging line.

BSPS supplied two 40 tonne malt silos and all the conveyor work either side of the Alan Ruddock AR2000 four roller dry mill.

Treatment of Bristol town liquor is via a Envirogen RO plant to cold liquor tank. Bristol water is high in temporary hardness (alkalinity 176mg/L, total hardness 320 mg/L).

The four vessel brewhouse includes a mash conversion vessel, lauter tun, kettle with external wort boiler and a whirlpool. In addition there is a 'Hop Infusion Vessel' for post boil infusion of whole



hops en route to wort heat exchanger. The wort cast out volume is 90 hL.

For fermentation, conditioning and processing there are 12 x 180 hL cylindro-conical dual purpose vessels, designed and specified by Musk but constructed by HML Nosewicz based at Warminski in Poland. Yeast cropping is controlled with two Aber meters from a pair of 20hL yeast storage vessels and one of them is duelled as a propagator. The DPVs are top pressured with N<sub>2</sub> gas from Parker Dominick-Hunter air separator. All vessels are hard piped and auto routed using Alfa Laval valve blocks and swing bend so there are no flexible hoses.

Beers are filtered through a Pentair flux-4 crossflow unit and diluted with deaerated liquor from Mini-aldox equipment from Alfa Laval



On the Packaging side there is a Kosme 7,000 bph (on 500mL) glass filling line with Kronos Sensomatic electronic filling valves. The M+F 25 keg/hour keg washer/racker was recovered from the old brewery. Also resited was the Gimson 120 piece per hour cask washer, originally sold to Bath Ales by St Austell in 2011!

Filling is via Microdat 120 cask per hour twin head cask racker and there are four bright beer tanks and two cask racking tanks again recovered from the old brewery.

A boiler from Fulton supplies 3000kg of steam an hour while air compressors are from Atlas-Copco

Meanwhile back at home in St Austell, a 5.9% ABV saison brewed with Magnum and Citra hops with the addition of ginger, lemon and lime zest has been added to its range for Marks & Spencer. St Austell already brews four beers for M&S including a Cornish pale ale, an IPA, a six malt stout and a Cornish red ale.





### Stan's been on the radio

The ever energetic Stan Platt was invited by BBC Shropshire Radio to present the Brewery History Society and to discuss the forthcoming event of the BHS Shropshire Region at the Wem Civic Society and the topic 'Brewery History of Shropshire and Surrounding Counties' Stan in the centre is seen with Vicki Archer and Adam Green.

Later Stan led a small group of BHS and CAMRA members on a visit to Hobsons Brewery at Cleobury Mortimer in Shropshire as part of its silver jubilee celebrations. The visit involved a tour of the brewery in the company of founder Nick Davis and Paul Albini a member of the brewing team. All guests retired to the visitors bar for a question and answer session while enjoying Hobsons award winning ales with an extensive buffet.

### Useful beer blogs

We are grateful to Dave Pickersgill for compiling this useful list of pub and beer blogs.

A Swift One	Huddersfield	<a href="http://www.aswiftone.com/">www.aswiftone.com/</a>
Boak & Bailey		<a href="http://boakandbailey.com/">boakandbailey.com/</a>
Pete Brown		<a href="http://www.petebrown.net/">www.petebrown.net/</a>
Called to the Bar	Adrian T- Jones	<a href="http://maltworms.blogspot.com/">maltworms.blogspot.com/</a>
CAMRGB		<a href="http://www.camrgb.org/blog/">www.camrgb.org/blog/</a>
Cask Matters		<a href="http://cask-marque.co.uk/cask-matters/">cask-marque.co.uk/cask-matters/</a>
Curmudgeon		<a href="http://pubcurmudgeon.blogspot.co.uk/">pubcurmudgeon.blogspot.co.uk/</a>
Inside Beer	Jeff Evans	<a href="http://www.insidebeer.com/">www.insidebeer.com/</a>
Paul's Beer and Travel Blog		<a href="http://baileysbeerblog.blogspot.co.uk/">baileysbeerblog.blogspot.co.uk/</a>
Pints and Pubs	Cambridge	<a href="http://pintsandpubs.wordpress.com/">pintsandpubs.wordpress.com/</a>
Protz on Beer	Roger Protz	<a href="http://protzonbeer.co.uk/">protzonbeer.co.uk/</a>
Stonch's Beer Blog		<a href="http://www.stonch.co.uk/">www.stonch.co.uk/</a>
Tandleman	Manchester	<a href="http://tandlemanbeerblog.blogspot.co.uk/">tandlemanbeerblog.blogspot.co.uk/</a>
The Beer Cast	Edinburgh	<a href="http://thebeercast.com/">thebeercast.com/</a>
Two Beer Geeks	Sheffield	<a href="http://twobeergeeks.blogspot.co.uk/">twobeergeeks.blogspot.co.uk/</a>
Wee Beefy's beer and pub blog	Sheffield	<a href="http://weebeefyspubblog.blogspot.co.uk/">weebeefyspubblog.blogspot.co.uk/</a>
Zythophile	Martin Cornell	<a href="http://zythophile.co.uk/">zythophile.co.uk/</a>

### Portslade brewery for more development

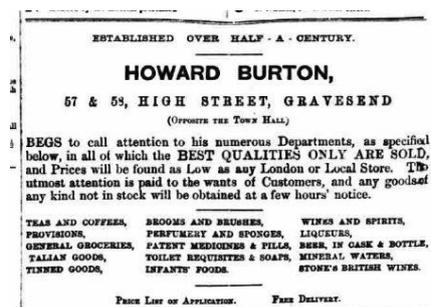
Estate agents Oakley have been instructed to market The Old Brewery at Portslade near Brighton saying it is a major residential development opportunity, set within an iconic building, with full planning permission granted for 48 residential units and 674m<sup>2</sup> of commercial space.

Reader Jamie Hooper reports that it was J. Dudney, Sons & Co, latterly Smithers & Sons and it finally closed as a brewery in 1938. The local CAMRA branch holds its meetings in the old brewery tap, the Stags Head.



### Nice flagon

Terry Rochdale sent a photograph of a Doulton flagon from Howard Burton in Gravesend. A fine piece but sadly not a brewer as Peter Moynihan established that Howard Burton was a Licensed Grocer. Attached is an ad from the Gravesend & Dartford Reporter from October, 1868.



## The Grapes from 1583

Ken Smith and Robert Humphreys received an enquiry as to whether the pub in the photograph could be The Grapes in Narrow Street, London E14? The pub now has a blue plaque stating 1583.

Ken advised that the firm Charrington Head was an early take over by the London Charringtons which was then run separately for some time. Century advises:-



**Charrington, Head & Co. Ltd, Abbey Brewery, Lichfield Street / Abbey Street, Burton-upon-Trent, Staffordshire.**

The Abbey Brewery, probably named after the adjacent Burton Abbey, was being run by Hill & Sherratt in about 1740. By 1828 it was trading as Hill & Meakin. In 1850, the business was trading as Meakin & Co. On 21 February 1862, it became London & Burton Brewery Company Ltd, when Meakin's Burton brewery merged with the Old Queen's Head Brewery of Stepney. The company was wound up in 1865, but brewing continued at Stepney.

In 1871, the Mile End brewers Charrington Head & Company decided to establish themselves in Burton, and acquired the premises. The buildings were in poor condition, and a new brewery was built in 1872 to the designs of Nottingham architects Martin & Hardy.

The Brewery operated as above until 1880 when it became plain Charrington & Co.

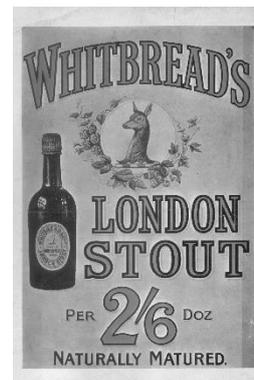
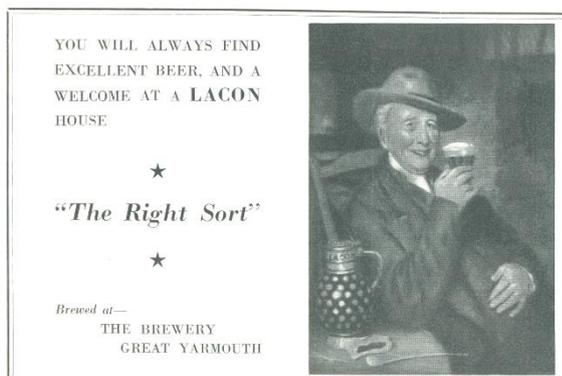
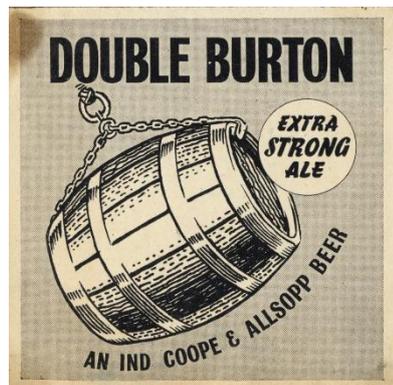
Run as a separate concern from the London brewery until Charrington & Co. Ltd was registered in July 1897.

Brewing was transferred to London in 1925 and the brewery was sold to Yeomans, Cherry and Curtis for maltings. 86 tied houses were sold off separately.

The company owned five pubs in Burton: Blackpool Inn, Blackpool Street; Leopard, Abbey Street (the Brewery Tap, which survives); Marquis of Anglesey, Abbey Street; Oddfellows Arms, Uxbridge Street; and Sportsman, Branston Road. The brewery was demolished in the late 1960s, and the site was redeveloped by a DIY store. Source: The Capital of Ale: Keith Osborne, 2008

## HAT update

Sue Stanton at the History of Advertising Trust advises us that in 1976 the Trust was founded and became a registered charity in 1978 and is now the world's biggest archive of UK advertising and in 2017 was awarded with Archive Accreditation. This gold standard gives a national recognition of the standard to which HAT works.

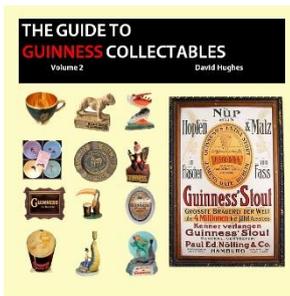


There are 8,000m<sup>2</sup> of archive facilities which are environmentally controlled and as an independent charity it aims to promote the greater understanding of the advertising and brand history by providing a self-funded educational archive service. Most of the materials at the History of Advertising Trust have been deposited by clients. These are complemented by rescued and donated archives including (since 2012) some of the Brewery History Society archive with books and other advertising and heritage materials.

The archive has a wealth of ideas breweries can use for the future and from this a project has started to look at the heritage of UK breweries. HAT would love to bring brewing under one roof and believes it is best place for a composite archive for the industry.

## Lichfield RO closes

Lichfield Record Office closed to the public on 31 December 2017. The archive collections currently held at Lichfield is now available for consultation at Staffordshire Record Office in Stafford in May 2018.



### New Guinness collectables book

David Hughes reports that his new 'Guide to Guinness Collectables Vol 2' is about to be printed. Since the first book, much material has come to light. New sections are added on early show cards, Gilroy poster oil paintings and Gilroy sketches, signs, clocks, ashtrays and model vehicles. There are 210 pages and 1200 items shown in full colour. There is even a choice of two hard covers. The price depends on how many people order and there will be only one print run and will not be retailed as this is not a commercial venture. Call David on *e mail address withheld*.

### Richard Percival's beer tray website is back

This stunning web site has been relaunched after being hacked and completely destroyed last year. It is now available for inspection again at [www.brewerytrays.co.uk](http://www.brewerytrays.co.uk).

### Report on BHS NW Region visit to Wrexham

Around a dozen members of the BHS and the local CAMRA branch were welcomed on their visit to Wrexham Lager on 22 March. The first impression was that the Roberts family had a passion for what they were doing and that passion covered the product they brewed, the plant in which it was brewed and the heritage they had revived in the Wrexham Lager brand.



Our guide was Martyn Jones, who had been the Chief Microbiologist at the original Lager plant. He was a font of knowledge about the history of the brand, the main people involved with it and the brewing process. Martyn bought the brand for £1 from Carlsberg when the brewery closed...a bargain by any stretch of the imagination considering around 5,500 barrels of product are produced annually and are drunk as far afield as Chester and China!

It was during his time as a local MP that Martyn fought a tenacious but eventually fruitless battle to keep the original brewery open. As part of his PR campaign he gained exposure of the issue by asking the then Prime Minister Tony Blair the following question in Parliament:-

**Martyn Jones.** *Is the Prime Minister aware that Carlsberg-Tetley proposes to close the Wrexham Lager Beer Company, which is just outside my constituency? The company was established in 1882 and is the oldest lager brewery in Britain, not much younger than Carlsberg itself. Given that Carlsberg makes great play of its history, does my Right Hon. Friend agree that if it goes ahead with the closure and does not enter into negotiations with the local council to continue brewing on the site, Carlsberg risks being considered by the people of Wrexham to be probably the worst lager in the world?*

And received the following reply:-

**Prime Minister** *Of course I am aware of the distress that those job losses may cause, but I know that my Hon. Friend is working with others to try to put together a package for his constituent, and I very much hope that it is successful.*

### Report on visit BHS NW Region to Foolhardy Brewery

A hardy band of ten Brewery History Society North West members managed to make the trip to Foolhardy Brewery in Stockport on the 14 April last and were welcomed by owner and brewer, Martin Wood. Martin discussed the various trials and tribulations of creating a brewpub in an old Victorian pub in 2012. He outlined the ideology behind the brewery to produce excellent, saleable beers, with his own stamp of quality. Core beers available on rotation included Rash at 3.8%, Rou Shou at 4.1%, Risky at 4.4%, a Pale Ale, and a newcomer called Raven at 3.6%. A mellow chestnut beer which punched well above its weight. Martin explained he started brewing at the Duke William in Stourbridge for Craddocks Brewery before deciding to seek his own premises in the home town of partner Sam in Stockport. A number of premises were under consideration, but who could resist The Hope, a former Hardys pub from Ancoats, Manchester. A pub with the name still in mosaic lettering high on the walls overlooking the A6 on the climb out of Stockport.



Dave Sweeney together with Martin Wood of Foolhardy, discussing the nicety of hops with Aidan Grannell of Topsy Angel

Martin has a background in graphic design which is clearly seen in the background to the pump clips, lettering and signage visible in the pub. Indeed Martin has won awards for his pump clips, as well as his beers. Martin is very likely to produce some graphics for his next beer, then create the beer around the graphics!

A very successful three hours was spent with Foolhardy Brewery and the Hope Inn, before a presentation was made to Martin by chairman of the BHS North West, Dave Sweeney to remember the visit, which was enjoyed by all concerned. The members then visited some of the many CAMRA National Inventory pubs in Stockport, descending into town to visit firstly the Arden Arms and finishing up in the Crown Inn, under the famous Stockport viaduct, before dispersing home.

The next meeting and visit of the BHS North West Group will take place in Warrington on the 7<sup>th</sup> July, at 4T's Brewery in Latchford, starting at 12 noon. It is hoped that owner and creator of the brewery John Wilkinson, will be available to conduct members around his brewery, followed by some gentle tastings afterwards. It is hoped that another speaker from another of the famous breweries of Warrington, might also be available to give a brief presentation on the history of his brewery also. Would people interested in further details please contact *e mail address withheld* for further details.

## Cask Marque turns 20

"Who would have thought that 20 years ago we would be here today with 10,000 pubs in the scheme and lots of project work covering our Grain to Glass accreditation where we check brewers (SALSA+Beer), supply chain (Distributor Charter and cellars (Scores on the Cellar Doors) as well as beer standards across the bar" writes Paul Nunny, Cask Marque's founder and director. In those early days Cask Marque was backed by just four brewers, Marstons, Greene King, Adnams and Morlands. Beer in glass in the first 1,000 pubs found a 60% failure rate. Today, the pass rate for new applications is 90% but sadly, a survey last year showed us that non Cask Marque pubs only have a 51% pass rate and shows that the industry has still a lot to learn and put into practice.

In the early days our assessors were:

Peter Tulloch, David Waller, John Palmer, Mike Beech, Gary Bunyan, Doug Dykes, Eddie Keogh, George Roe, John Hitchcock, Howard Morgan, Tony Millington and Mike Parker. Today there are over 45 assessors carrying out 22,000 pub visits a year, testing 100,000 pints of beer a year. Over 20 years this amounts to ¾ million pints tested!



Paul Nunny with most of his Cask Marque assessors at a celebratory lunch in Nottingham

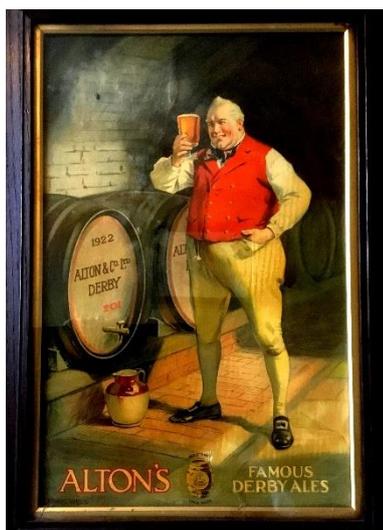
At the end of the first year in 1999, there were 856 accredited pubs rising to 2058 by 2001 and 3,024 pubs in Cask Marque by 2003. The Training Department under Annabel Smith started in 2004 along with the Distribution Charter and the first visits to SIBA breweries, they indeed discussed extending the scheme to include lagers! 2007 saw 4325 pubs and the first Cask Report. By 2009 Cask Marque was recognised by 57% of cask ale drinkers who could download the pubs on to their satnavs. By 2014 with 9337 pubs, assessors input their inspection data online and corporate members received reports on line as well. Over 10000 pubs were in the scheme by 2017 and it was recognised by 77% of cask ale drinkers.

Today Cask Marque is looking seriously at bar

staff training, not only in the serving of beer but also their knowledge and the ability to communicate with customers and it is seeking to develop a Beer Marque covering all beers which was spoken about back in 2004.

Quality is certainly on the agenda for modern pub owners with investment in dispense equipment and the development of cellar management training. It was back in the early days when Adnams' Simon Loftus said that Cask Marque should complete its job in five years and then be able to disband. Today you could argue beer quality is as important an issue as it was 20 years ago and the industry has much to do to make beer, in the eyes of the consumer, a premium product.

## Derby's oldest brewing company



John Arguile writes...

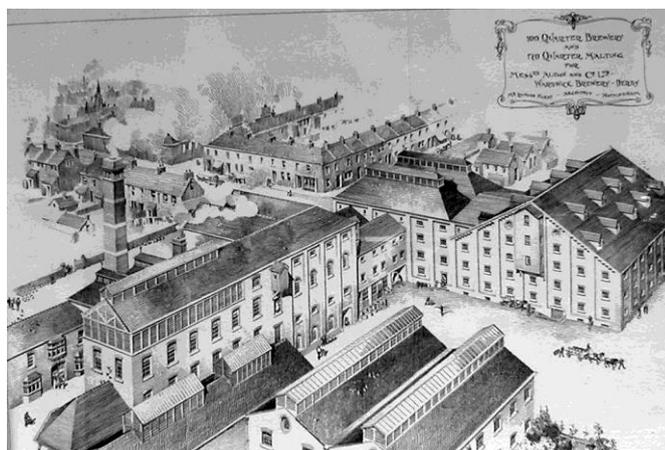
Given that so little appears in BHS circles about Derby breweries, I thought readers might be interested in some details of Alton & Co Ltd, Derby's oldest established brewery, which was absorbed into Ind Coope and Allsopp in 1934 via takeovers by Strettons Bry (1903) and then Samuel Allsopp (1927).

Local press<sup>(1)</sup> reported that the Wardwick Brewery was built on the old portion of the brewery premises of Messrs John and Samuel Crompton in 1788<sup>(7)</sup>. It came into the Alton family in 1869, the last (brewery) member of which, Mr Hepworth T Alton, by then Managing Director, died in November 1903<sup>(2)</sup>. At the time he was staying at the Langham Hotel in London where he suffered from a seizure. He had been a director of the firm since 1888 and was just 45 years of age. Strettons Derby Brewery purchased the company later that same month<sup>(3)</sup>. Brewing had ceased by 1922 when the brewery, which was set back behind the offices, but not the offices, were purchased by the Post Office to make way for a new telephone exchange. Allied retained the offices as a local base for Ind Coope (East Midlands) until turning the offices into the Wardwick Tavern.

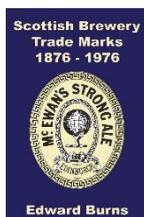
As well as the brewery behind the offices at 15 Wardwick - amply described in Barnard<sup>(4)</sup>, they had premises on Colyer Street and extensive maltings both in Derby and at Castle Donington in Leicestershire.

An architectural drawing<sup>(6)</sup> suggests that it was an extensive brewery.

A further plant existed on Ashbourne Road, this being the brewery formerly owned by Messrs Weall Brothers and purchased in 1895 along with seven public houses<sup>(5)</sup>. At this point Alton & Co were growing rapidly, it purchased a further six pubs that year.



- 1 Derby Mercury November 17th 1922
- 2 Derby Evening Telegraph 20 Nov 1903
- 3 Derby Evening Telegraph 23 Nov 1903
- 4 Noted Breweries of Great Britain & N Ireland Vol 3
- 5 Derbyshire Advertiser 27 Dec 1895
- 6 Brewer's Journal (March 1900)
- 7 However Max Craven ('Illustrated History of Derby pubs') thinks otherwise ascribing the brewery having been built by one Thomas Heaford sometime before 1767



### Scottish brewery trademarks

Edward Burns new eBook, 'Scottish Brewery Trade Marks 1876 - 1976' is now available on Amazon. The content is largely pictorial, consisting of black and white images direct from Trade Marks Journals and will be of interest to collectors of all manner of things ranging from beer bottles to beer labels and all types of ephemera relating to brewing in Scotland.

### Should we go west?

Ideas for future BHS visits are exchanged at every BHS Committee Meeting and we sometimes struggle to come up with something different when so many of our interesting historic breweries have closed. It was suggested that the west country might offer fresh opportunities and that we consult members as to possibilities for future events in the region:

**Weymouth** - the town's breweries, maltings and some of its oldest pubs are conveniently sited around Hope Square on the west side of the harbour. Brewing ceased in 1985 and the main buildings subsequently housed a visitor attraction which included access to some of the historic fermenting vessels. This has now closed and plans for future development are under discussion as is the future of the brewing artefacts. The Weymouth Museum was also relocated here some time ago and curated the brewery (Devenish) archive. A tour of the site, possible access to the interiors and a look at some surviving documents, if possible to arrange, would make a good half-day visit. Members wishing to spend more time in the town could visit the nearby Nothe Fort (completed in 1872 to protect the entrance to Weymouth and Portland harbours) or

explore the heritage of this 'Georgian seaside resort *par excellence*' as it is described in the recently-revised copy of Pevsner's *Dorset*. Dorchester is not far away and provides an opportunity to see the adaptive reuse of the old Eldridge Pope brewery.

**Exeter** – the last two city-centre breweries did not survive for long under the 'Whitbread umbrella'. A half-day walking tour could take in the surviving (and fine) St Anne's Brewery and nearby malthouse, the site of the old City Brewery (both were eventually operated by Norman & Pring), the remains of breweries over the river in St. Thomas (the Well Park Brewery and the building latterly known as the Haven Banks Malthouse) as well as sampling some of the city's surviving industrial archaeology *en route*.

**Bath** – Like some of our other smaller historic cities, Bath lost its commercial breweries before the Second World War but still retains a number of survivals of interest. This is probably a day visit starting with a walk from the city centre (the Northgate and Westgate breweries), then eastwards along the London Road past a number of sites here to pick up a minibus to take us to the village of Batheaston to view the former County aka English Lager Beer Brewery (an early example of its type which failed miserably) and one of the last historic home-brew pubs in the area that is mentioned in Peter Mathias's classic history of the industry - It may still have some of its kit in the brewhouse to the rear. We could then drive to Warmley on the eastern edge of the Bristol conurbation to visit the new Bath Ales brewery, now part of St Austell. We might then return to Bath with a drop-off near the old Green Park Station (now well restored and once the supply route for Burton ales into the city courtesy of the Midland Railway) before returning to the city centre via the new Bath Brewhouse and some historic sites near the quays on the River Avon.

**Bristol** - A few miles west of Bath and probably another day visit for a walking tour and a brewery visit. The city was formerly home to Georges Bristol Brewery that was responsible for the demise of Bath's remaining commercial breweries. A walk from Temple Meads Station could take in the remains of Rogers' and Garton's breweries (both visited by Barnard) and the large Georges' site (brewing ceased at the end of the last century) that is currently under development but retains many of its buildings. We might then take a minibus to the former Ashton Gate Brewery which now hosts The Bristol Beer Factory in an old fermenting block that was built by local brewery architect and engineer George Adlam.

As mentioned above, these are merely suggestions and need to be worked up into viable itineraries. Our previous attempt to hold a brewery and pub walk in Bristol was cancelled when only two members expressed an interest and it maybe that the west country is too remote from the homes of most BHS members.

However, attendance at last year's AGM in St Austell was encouraging with some flying into Newquay to reduce journey times. Please do let me know whether any of the above appeal – or your alternative suggestions. Also, offers of help will be welcomed - Mark Steeds, our former member and award-winning publican, has already offered to assist with a Bristol visit. Please do contact me at *e mail address withheld* with your views.

*Mike Bone*



A 4-ton Hallford special high-sided brewer's wagon, the sides being divided into two portions, and made detachable. This is the fourth of its sort supplied to the Birkenhead Brewery Co., Ltd.

### **Grace's Guide**

Grace's Guide is the leading source of historical information on industry and manufacturing in Britain. This web publication contains 128,392 pages of information and 202,730 images on early companies, their products and the people who designed and built them.

A search for brewery or similar terms produced several hundred entries, with quite a bit of cross-referencing to our Century. For those interested in the engineering aspects there is much more on individuals and items of equipment, including some excellent images of brewery transport. Go to [www.gracesguide.co.uk](http://www.gracesguide.co.uk)

### **Labologists to meet**

The Summer Meeting of the Labologists Society will take place the Royal Oak, a Harveys of Lewes pub in Tabard Street, London, SE1. on Saturday July 28<sup>th</sup> starting at 12 noon

All are welcome to join us for chat about all things beer (especially beer labels) and, of course, to enjoy Harvey's beers. Some breweriana to sell? Bring it to the Royal Oak and turn it into cash! Old UK beer labels fetch good prices at our meetings! For more details contact Eric Doré on *e mail address withheld*

## Mike's Meanderings



### Matley Spring Brewery, Stalybridge

Left is a somewhat picturesque image of the Matley Springs Brewery.

Online pages suggest that the brewery closed in the 1830s and was demolished in the 1950s, but my photos show much of the building remains on Blundering Lane. However, the story is a bit more complex. Brewery Lane is now Woodend Lane and the story I have put together is as follows:

From at least 1828 John Gartside was an ale and porter brewer Matley Brewery.

**John Gartside and Company**, carrying on the business of Brewers, at Matley, near Mottram, in the county of Chester, is dissolved; and that the said business will from henceforth be carried on by Mr. John Gartside alone. 20th November 1838. *John Gartside. Henry Gartside.* Mr Gartside sometimes shown as "Garside" then moved to the Brookside Brewery in nearby Ashton under Lyne and the family was also involved with the Tame Valley Brewery at Dukinfield. The latter site became Henry Shaw & Co (See previous article in NL80 on George Shaws of Leigh).



On 6<sup>th</sup> May 1853:

Partnership hitherto subsisting between us the undersigned, carrying on business as Brewers, at Matley, under the firm or style of **Garratt and Lilley**, was dissolved on the 2nd day of May instant, by mutual consent. All debts due and owing to and by the said concern, will be received and paid by the undersigned Edward Lilley, who will continue to carry on the said brewery

and business. *Samuel Garratt. Edward Lilley.*

In February 1855 the business was to let, previously Mr Gartside, then Garratt, Lilley & Buckley. That year Edward "Lilly", brewer and innkeeper, committed suicide by throwing himself down a mine shaft. On 28<sup>th</sup> April 1856 the plant was for sale.



Contrary to the online version about closure, Hy Heap was bankrupt in 1864 and the plant was for sale 2<sup>nd</sup> May. In March 1866 Evan Hall was trading here and 154 Stamford Street, Ashton under

Lyne. The latter was the Boars Head, dating back to 1780. In 1861 Councillor Hall (Evan) had been described as a wholesale brewer and wine & spirit merchant. In October 1863 the Boars Head to let, Hall extending his brewing concern.

Then by 1874 Stocks Charles & Co were listed. On 1st June 1876 a limited company with capital of £30 000: Charles Stocks, agent Cheadle; JK Moffat, maltster, Mirfield; Wm Shaw brewer, Ashton under Lyne; J Reade, innkeeper Ashton. The business was acquired from Charles Stocks, described as trading nearly 40 years and recently enlarged. However, in 1877/78 William Shaw was shown at the Matley Spring and Dukinfield Breweries.

On 18th October 1882 the Matley Spring Brewery partnership was dissolved and in April 1883 there was a court case vs Millen. In January 1884 Charles Daggatt was bankrupt and in January 1884 trustees were appointed to monitor the finance problems. The Brewers Journal of 1885 (p198) mentions that Ellison & Daggat had failed in February 1884. In 1886 Charles Daggat of Matley Spring Brewery Co living in Mottram Road made an application for discharge of his bankruptcy.

Our revised version of Century – Brewers of Britain – notes that the plant was not sold until 10<sup>th</sup> January 1900, but as yet I have nothing to show it as being used after Daggatt's bankruptcy. The entry suggests that the premises had once been Blundert Mill, but given my doubts about some of the other statements online, I am now less sure of this. As ever, any information gratefully received.



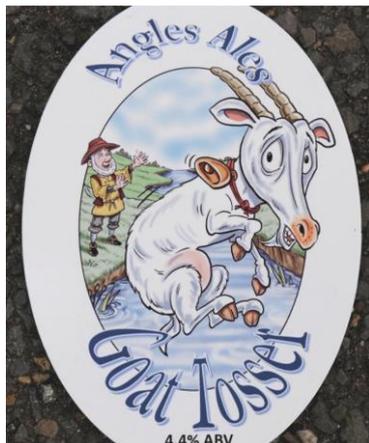
# Gleanings – tomorrow’s history today!

## Porterhouse to expand

Dublin’s Porterhouse brewery is to spend €6m on new plant to cope with rising popularity of its beers abroad. It was founded as a bar selling imported beer in 1989 by Liam LaHart and the late Oliver Hughes. In 1996 it opened Ireland’s first brew pub in the Temple Bar district. It now has six bars including those in London and New York as well as a distillery at Dingle in Co Kerry.

## Beer name fuss at CAMRA

CAMRA was accused of a ‘politically correct’ crackdown after demanding to know the origins of two beer names before Angles Ales Goat Tosser and Happy Paranoids could be served at the Leicester beer festival. They cited possible sexual connotations and being insulting to those with mental health issues.



Owner Paul Dickinson explained Goat Tosser referred to an ancient Fenland practice of throwing goats over dykes when they are too afraid to cross rickety bridges and Happy Paranoids related to the side-effects he experienced from malaria tablets on a business trip to Vietnam! Both beers were apparently at the festival last year without comment and Cairngorm’s Sheepshagger Gold was put on sale without scrutiny this year.

CAMRA Head of Communications Tom Stainer said: “Labels and images that are offensive or derogatory have no place in the modern beer world”. Perhaps CAMRA has gotten a bit ‘snowflake’ following an apology it had to issue over two clues in its Derby branch magazine. The clues read: ‘US negro could become an operational doctor’ and the other was ‘A sex toy or an effeminate man.’ I’ll leave you to supply the solutions!

## Burton Bridge Brewery objects

There is a plan to build 140 homes on a former shopping precinct site adjacent to the Burton Bridge Brewery in Burton on Trent where operations apparently start at 0500. They fear that noise complaints could put the viability of the brewery, which the owners are currently trying to sell, in jeopardy. Owner Geoff Mumford says the development must respect the needs and operational requirements of the residents as well as the businesses surrounding it.

## Prawns to hold cans together

Scottish biotech firm CuanTec and the University of Strathclyde are pioneering a food wrap made from the chitin found in langoustine shells and they could be just months away from launching biodegradable beer packaging to replace the traditional plastic Hi-cone used to hold cans of beer together for sale.

## US brewers fear job losses

As soon as President Trump announced a 10% tariff on imported aluminium, America’s Beer Institute, said it might cost 20,000 jobs over the beer industry. Canada, the biggest import source is exempt and the increased cost is expected to be one cent a can; but the Yanks fill an awful lot of them. Some 60% of the beer sold in the States is in can equating to over 120mL. If they were all 12oz, that would be 34 billion of them.

## Women’s Day stunts go awry

8 March was International Women’s Day with many equality campaigns. Diageo joined in with some badge engineering to produce a scotch called Jane Walker and BrewDog put a pink label on its Punk IPA calling it Pink IPA, a ‘beer for girls’. The brewery aimed to sell the beer for 18% less than the blue labelled product to reflect the gender pay gap and donate the same



percentage of the profits to equality causes. Woman in the industry dubbed the stunts to be patronising and number crunchers noticed there was a pay gap declared in BrewDog’s latest company results!

## Stone sues Molson Coors

Stone Brewing based in California is taking Molson Coors to court over the latter’s revamped advertising for its Keystone Light brand, where the word ‘Stone’ is emphasised on the side of its cans. M-C says customers call this budget brand ‘Stone’ anyway and legal pundits are divided over whether Stone, the brewery has a case.

## A-BI expands in Africa

A-B InBev says its new \$250m brewery at Sagamu in Nigeria will be ready next month. No capacity has been disclosed but ABI said it was upbeat about growth prospects in Africa’s most populous nation and elsewhere across the continent.

Another \$100m will be spent in Tanzania at a plant in Dodoma, the national capital which is 280 miles west of the former capital Dar es Salaam. Production is expected to start in late 2020

## Beer is good for you

Although excessive alcohol consumption is a well-documented health hazard, many studies have linked lower levels of drinking with a reduced risk of cardiovascular disease and cancer. Researchers at the University of Rochester Medical Centre have added to the growing body of research with a new study, indicating that low levels of alcohol consumption decrease inflammation and help the brain clear away toxins, including those associated with Alzheimer’s disease.

Another study of about 1,700 people over 90, conducted by the University of California, reports that drinking a couple of glasses of beer or wine a night could be the secret to living into the 90s. Modest consumption of alcohol was one of the five factors associated with long life.

## Cascade to become craft hub

Carlton and United Breweries (CUB) now part of A-BI, plans to upgrade its 1824 Cascade brewery in Hobart, Tasmania to become its craft brewing hub for the Asia Pacific region. The upgrade will increase production by 65% to over 350,000hL and cost A\$10.3m. The

previous small batch brewery at the Matilda Bay Garage near Melbourne closed in 2014. Cascade's old Head Brewer Mike Unsworth has moved back to the UK to join Sheps and be closer to his family.

### 75 new homes for Mansfield

The site of the old Mansfield Brewery at Littleworth has been derelict for 15 years after the brewery closed following the takeover by Marstons in 2002. Now Wise Living Homes plans to build 75 privately rented properties on the four acre brownfield site which has been vacant since the buildings were bulldozed and cleared in 2008.

### Heineken opens in Mexico

Heineken has opened its seventh brewery in Mexico with a capacity of 6mhl. The \$500m investment at Meoqui in Chihuahua state will produce leading brands such as Tecate, Dos Equis and Heineken for the Mexican as well as for export markets. Energy saving is to the fore with the brewery windows being fitted with photovoltaic cells which will produce 12% of the site's electricity requirements. It also plans a water usage of only two to one, which will be Heineken's lowest.

### Charles Wells to build

After selling its brewery and brands to Marstons for £55m, pub operator Charles Wells plans to build a 30,000hL brewery and visitor centre at Fairhill on the outskirts of Bedford. The new site is able to tap into the same brewing liquor aquifer used since 1902.

### China Resources may acquire Heineken's China business

Heineken has been slow to gain momentum in China since entering the market in 1983. Indeed it has less than 0.5% market share. Now China Resources Beer, the nation's largest brewer is in talks to acquire Heineken NV's China business in a deal that could be worth more than \$1bn. CR has the world's biggest beer brand in Snow but virtually all of that is sold internally so a premium international brand in its portfolio is a good fit. The deal would include three breweries - in Guangdong, Hainan and Zhejiang provinces - Heineken's distribution operation and its brands in China. Details have not been finalised.

### Dogfish Head makes chicha

Chicha is a Peruvian drink classically produced by chewing maize where enzymes in your saliva convert starch to sugars for fermentation. Dogfish Head Brewery in Delaware has produced 200 750mL bottles of the

stuff following a staff party where employees were asked to chomp through a cup of purple maize at the annual Hootenanny shindig. The masticated maize along with some malted corn and barley was added to the mash. Strawberries were added to the wort and the brew turned out at 3.1%ABV. Fruity, spicy and dry we are told.

### Derelict maltings revived

Stone's Crown Hotel has obtained permission to convert a derelict listed historic building into a gym, shop and guest bedrooms. The development will save the deteriorating property which forms an important part of brewing history in the town. The Maltings, formerly part of Joule's Brewery, was bought by the neighbouring Crown Hotel in 2017. Built in the 18th century, the building was used until 1908

### Carlsberg launches 1883 lager



Carlsberg has recreated its original dark lager from the late 19th century for launch into the UK on trade. Brewed in Denmark the beer weighs in at 4.6%ABV. Carlsberg 1883 celebrates the discovery of the purified lager yeast strain by Emil Hansen.

### Printed beer head anyone?

Now here's a nifty gadget. Readers will be aware of baristas sprinkling cocoa powder through a template on top of coffee froth to make logos and now Ripples can make more intricate patterns by blasting coffee powder



using similar technology to that used in laser printers.

Now there is Beer Ripples which uses dark malt extract powder to do the job with a glass of beer. The only drawback seems to be the cost of \$3,000 and requires an additional \$1,500 annual subscription fee which includes enough ink for 6,000 prints a year. We do not expect to see one in the Bat and Ferret very soon!

### Monks blast supermarket

A Dutch supermarket, Jan Linders has aroused the wrath of the brewing brothers of the Abbey of Saint Sixtus in Westvleteren in Flanders who have strict rules governing the sale of their beers. Their famous 10.2%ABV beer is not sold to shops and they only brew enough to keep the monastery going. Customers must get through on a dedicated phone line, can only have two cases and must pick the beer up personally from the brewery gate. Linders apparently sold 300 cases at €9 a bottle which is around five times what the monks charge. It is unclear how the supermarket obtained supplies.

### Northern Powerhouse beer

Wylam Brewery is hosting collaborations between themselves and Buxton Brewery, Cloudwater, Black Lodge, Northern Monk, Magic Rock, Hawkshead, Thornbridge and Box Social. The project is entitled the Northern Powerhouse Brew Series and will run in conjunction with the Great Exhibition of the North at the Palace of Arts in Newcastle. The beers will be available in 440ml cans. 6,600 cases containing all eight beers will be made available.

### Breweries and house prices

According to research by estate agents eMoov, living close to a brewery could add a 15% premium to your property's price tag. They looked at the property values around some of the most noted breweries in each region of the UK and how they compare to the wider area.

The average property price in areas with a brewery in the vicinity sits at £432,536, while the average price across all the wider areas only amounts to £383,061. To prove this is not due to London weighting, they quote.....

The Navigation Brewery: Nottingham, NG2 with a 33.6% premium; Ouseburn Valley Brewery: Newcastle upon Tyne, NE3 at 27.4; Tiny Rebel: Newport, NP10 with 26.8 and Hog's Back Brewery: Farnham, GU10 at 20.7%. Meanwhile in London E1 near the One Mile Brewery the house price difference to wider area is 14.1%.

## Everards to branch out

With all its beers out for contract brewing and the 1985 Castle Acres



brewery being pulled down to make way for a retail development, Everards has been thinking about the future. It plans an upmarket clothing collection based on its Tiger branding. The new Everards Meadows £20m investment nearby will include a brewery, distillery, a 200 seater beer hall as well as the Company HQ. It also plans to produce sake

## Let's hope Mel's Sparkly Pony does not catch on here

Edible glitter has been used to enliven cupcakes and other baked goods for years. But it only recently shimmered its way into the beer glass — thanks to the first glitter beer, Mel's Sparkly Pony, produced in California. However an *Eater* article says you should go easy consuming it. "Our body can only take care of it if we consume it once in a while in small amounts," says Dr. Zhaoping Li, chief of the Division of Clinical Nutrition at UCLA.

## Yeast makes hop compounds

In a paper published by the journal *Nature Communications*, boffins from the University of California showed how they used DNA-editing software to manipulate the genome of brewer's yeast, introducing genes from mint and basil plants. This boosted the production of flavours normally provided by adding hops. The press were quick to foretell the demise of the hop industry. Although brewers at nearby Laganitas said the beers were 'hoppy', it was pointed out that only geraniol and linalool were synthesised leaving another 998 compounds to go!

## Japan changes the rules

Under existing rules, beer had to be made from water and hops and have a malt content of 67% or higher. But earlier this year a new law lowered that to 50% - the first change in 110 years. A wide range of other items join the current approved list of rice, wheat and corn. The new ingredients include fruits, spices, herbs, flowers, seaweed, oysters and bonito flakes. Earlier lower malt strength beers had to be called happoshu at a lower duty rate. The government also plans to harmonise the excise load on beer, happoshu and

the so-called third way non-malt beverages to bring them all closer in price. But this will only happen by 2026.

Asahi has the largest market share with 39%, followed by Kirin (32%), Suntory (16%), Sapporo (12%) and Orion (1%).

## 'An exhibition worth seeing'

Temple Newsam House near Leeds will launch its brand new exhibition, which solely focuses on the subject of beer.



The history of Temple Newsam's beer cellars will be unveiled, exploring the huge labyrinth of cellars which lie beneath the lavish halls and chambers of the Tudor-Jacobean house. These cellars would have once stocked thousands of gallons of beer and 18th century aristocrats would have hosted banquets and parties, serving their guests an abundance of locally-brewed ales. This exhibition will also explore the different roles beer played at not only Temple Newsam, but British culture in general between the years 1650 and 1850. Experts have used local archives to discover intriguing facts and stories about life at Temple Newsam and explore beer and brewing in relation to social class and divides.

A varying programme of events will take place on the estate throughout the exhibition and will also include tasting sessions. Leeds-based Northern Monk Brewery has also brewed a Temple Newsam beer especially for this exhibition, inspired by a 1736 recipe for a 'pipe of pale strong beer'. The exhibition will run until October 27 2018.

## Blue Moon founder launches cannabis beer

Blue Moon founder Keith Villa has launched a new business dedicated to producing cannabis-infused beer. Villa left Molson Coors after a 32 year career to launch Ceria, a company "dedicated to the creation of custom and cannabis-infused non-alcoholic craft beer." The dealcoholised beer is infused with THC, the psychoactive chemical compound present in cannabis, in a variety of strengths with a view to rolling the drinks out in legalised cannabis states by the end of the year. Eight States currently allow legal recreational use. At the moment,

beverages infused with THC are only legal in the state of Colorado. Even when they are elsewhere, the product cannot cross state lines and must be brewed locally.

## 1974 GBG sells for £72

The Good Beer Guide for 1974, the first edition, sold on E-bay for £72.00. This edition is quite sought as there were two versions. The seller did not state which one this was. The first version upset Watney's by adding 'avoid like the plague' against Watney's entry. CAMRA brought out a revised edition which said 'avoid at all costs'

## BrewDog to seek listing

While announcing its annual results, Scottish maverick brewer BrewDog said it has averaged 63% annual growth over the last six years while its average annual operating profits have grown by 76% during the same period. The company raised \$7million in an Equity for Punks USA crowd-funding campaign and £10m in its UK crowd-funding campaign. The company employs over 800 people. It has acquired the 14 strong Draft House pub chain in London for an undisclosed sum to add to its existing 33 pubs in the UK and its 17 worldwide. The Islington bar in London will reopen with four 20L homebrew systems in place.

Following a substantial private equity investment, co founder James Watt said a float on the London or New York stock exchange could come as soon as 2020. This would give the 75,000 crowd-funding 'punks' a chance to cash in.

BrewDog said its Punk IPA now accounts for 60% of sales, followed by Dead Pony Club (11%) and Elvis Juice (9%).

## CAMRA votes against

CAMRA's AGM held at Coventry in April failed to widen the body's remit to act for "all pub-goers and beer, cider and perry drinkers". The motion gained just 72% of the 18,000 members who voted not the 75% needed. The result means that CAMRA will continue to act as a promoter primarily for cask products, however there was agreement among the members that beer festivals should not be limited to selling just cask ale. Pubs remain a prime focus and it will put extra resources into education about different types of beer. We suppose acknowledging the other 92% of the UK beer market is a step in the right direction!

### A-B pioneers energy savings

A-B InBev has announced that a new technique it has developed to reduce energy used in brewing will be made available free of charge to small brewers. The technique decreases the volume of wort evaporated during boiling from 5% to 1%, with bubbling steam from the traditional 'rolling' boil replaced by bubbling N<sub>2</sub> or CO<sub>2</sub> through wort heated to just below boiling point. The process is currently used at its Abbotsford Brewery in Melbourne. Sounds a bit like the old 'simmer and strip' technique tried by many brewers in the late 1960s.

### Windsor & Eton gets Warrant

To become a Royal Warrant holder a business must have supplied goods or services to a royal household over a period of at least five years. Windsor & Eton brews beer using barley grown on the Windsor Farm, with the spent grains returned to the farm to feed cattle and the brewery's bottled beer is sold in the Windsor Farm shop. The award allows the Windsor and Eton Brewery to display a Royal Coat of Arms on its beers, vehicles and buildings.

### Highgate back on the market

The former Highgate Brewery which has failed to sell at several auctions is up for sale again. The 1898 brewery in Walsall is Grade II listed and is now on the market for £975,000.

### SIBA Chairman stands down

Buster Grant has resigned as chairman of the Society of Independent Brewers (SIBA). Grant, who founded Brecon Brewery in Wales, made the decision to focus on his own business activities. Ian Fozard, the present vice-chairman, is to take the helm until a new chairman is elected by the SIBA board.

### McMullen worried about quarry

McMullens Brewery in Hertford has told a planning inquiry into the proposed site of a quarry at Bengoe close by its water source that it may have to leave town and brew elsewhere if the project goes ahead. It has been brewing in the centre of Hertford since 1827.

### Dorchester moves ahead

Plans for the next phase of the £100m regeneration project of Brewery Square beside the old Eldridge Pope brewery in Dorchester is moving into a second phase. Under the proposals, the Grade II listed original Brewhouse building site will be transformed into 29 private flats along with commercial



space on the ground floor. Originally, planning consent was granted in 2012 to turn the 130-year-old brewhouse into a 52 bedroom hotel and a 17 unit apartment block, however, it was unsuccessful in obtaining commercial interest. The brewery closed in 2003.

### Pernod Ricard has a brewery

Pernod Ricard has acquired its very first brewery following Irish Distillers acquisition of Cork-based Eight Degrees Brewing. The brewery was founded in 2010 in Mitchelstown by Australian Cameron Wallace and New Zealander Scott Baigent.

### Scottish MU pricing torpedoed by Amazon

It did not take Scottish drinkers long to find a loophole in the recent minimum alcohol pricing rules without taking a booze cruise trip to Carlisle or Berwick supermarkets. You order supplies from Amazon and they are dispatched from Doncaster where the law does not apply. Even paying a fiver for carriage, it is still cheaper than the price in Scotland.

The law, which sets a floor price at 50p per unit of alcohol was passed in 2012 but has faced delaying legal challenges. The main effect has been on budget cider brands where 2L at 7.5% for £2.50 will now cost £7.50. A current English promo on 40 bottles of Stella for £20 would have to be a minimum of £27.50 if the same rules applied south of the border.

### Tetleys to move back to Leeds

Complete with a new logo doing away with the old huntsman, Carlsberg has announced that a cask version of this iconic Leeds brand will be moving back



to the city brewed by the Leeds Brewery micro. The beer is Tetley No3 Pale Ale inspired by an 1868 recipe.

The new logo is an interpretation of the Tetley family's original coat of arms, including symbols inspired by its previous malting business. Carlsberg closed the Tetley brewery in Leeds in 2011 and brewing moved to Marston's in Wolverhampton.

### Monks look for a recipe

Grimbergen is a Belgian Abbey beer brewed by Carlsberg at its Alken-Maes and Strasbourg breweries. The monks are now seeking to re-establish their brewing credentials but have been unable to find the old recipe. Four researchers have studied some 35,000 volumes in the abbey archives but can find nothing. The abbey was founded in 1128 and brewed a dark beer until the French Revolutionary Wars stopped production in 1797. Maes first brewed Grimbergen beer in 1958.

### Lager for Hooky

Hook Norton Brewery is brewing a lager for the first time. Trial #1 takes its



name from the first trial batch of a lager yeast, said to deliver a crisp, clean continental style. MD James Clarke said: "this is a real departure for us but then when I joined Hook Norton Brewery we didn't have mobile telephones or the internet, we brewed three different beers, records were handwritten, and 90% of beer drunk in the UK was drunk in pubs".

### Adnams brews with old bread

Not any old bread but Marks and Spencers old bread. Inspired by pioneering work by Toast Ale, Adnams Used Our Loaf line of beers is being sold at Marks & Spencer in three varieties: Triple English Hop Southwold Pale Ale, Earl Grey Pale Ale and Raspberry Fruit Beer. The first batch used over 700kg of surplus bread that was then mixed with three times as much barley malt, meaning that each beer is about a quarter salvaged bread waste.

# New Brews News

This information is kindly supplied by Ian Mackey. It is sorted into county order so that readers may more readily see activity in their own area. If readers have any details about the capacity of these breweries, please let Ian know on *Address withheld*

## ABERDEENSHIRE

**Reid's Gold Brewing Co Ltd**, 61 Provost Barclay Drive, Stonehaven, Aberdeenshire, AB39 2GE  
T: 07707 944 034

Barry Reid started brewing in early 2018. His beers are sold in Keg and Bottle format.

## BERKSHIRE

**New Wharf Brewing Company**, Hyde Farm, Marlow Road, Maidenhead, SL6 6PQ  
W: [www.newwharfbrewing.co.uk](http://www.newwharfbrewing.co.uk)  
Established in 2017 by distributor The Beer Warehouse. Well known home brewer and beer reviewer Kevin Black, who started Blackies Brewery is Head Brewer.

## CLWYD

**Magic Dragon**, Plassey Brewery, The Plassey, Eyton, Wrexham, Clwyd, LL13 0SP  
W: [www.magicdragonbrewing.co.uk](http://www.magicdragonbrewing.co.uk)  
A resurrection of Plassey Brewery bought and rebranded as Magic Dragon by Richard Lever. The old 12 barrel plant is used.

## DENBIGH

**Dovecote Brewery**, Unit 2, Denbigh Industrial Estate, Colomendy Ind Est, Denbigh LL16 5TA  
T: 07908 957 116  
Established in June 2017 beers are produced vegan friendly, unfiltered and unfiltered. A five barrel plant is located on an industrial estate location. Sold in bottles and cask.  
**Buzzard Brewery**, Unit 3, Vale Park, Denbigh, North Wales LL16 5TA  
W: [www.buzzardbrewery.co.uk](http://www.buzzardbrewery.co.uk)  
2013-2016  
Buzzard Brewery, Speddyd Farm, Llandymog, Denbigh LL16 4LE  
Brewing commenced in Spring 2013. In 2016 they move to an industrial estate location.

## CORNWALL

**Dowr Kammel Brewing Co**, 9 Tregarne Terrace, St Austell, Cornwall PL25 4DD  
W: [www.dowrkammelbrewingcompany.co.uk](http://www.dowrkammelbrewingcompany.co.uk)  
Established by Simon and Justine Carruthers on the banks of the River Camel, near Bodmin Moor. Dowr means River, Kammel means crooked and is the Cornish name for River Camel.

## DERBYSHIRE

**Eyam Brewery**, Unit 5a, Eyam Hall Craft Centre, Main Road, Eyam, Derbys S32 5QW  
W: [www.eyamrealalescompany.com](http://www.eyamrealalescompany.com)  
A real ale shop was established in the Eyam Hall Craft Centre in 2016, by Tracy and Gervaise. In 2018 a one and a half barrel plant was added, with beers offered in cask and bottle.  
**Alwark Artisan Ales**, Lydgate Farm, Aldwark, Gragemill, Matlock, Derbys DE4 4HW  
W: [www.aaabrewery.co.uk](http://www.aaabrewery.co.uk)  
In early 2017, Ian a pharmacist and Jenny a 3<sup>rd</sup> generation farmer have converted their milking parlour into a micro brewery on their farm.

## DYFED

**Tinworks Brewing Co**, Llys Cerdd, Heol Gelli Fawr, Five Roads, Llanelli SA15 5EQ  
W: [www.tinworksbrewery.co.uk](http://www.tinworksbrewery.co.uk)  
A home based microbrewery established by Matthew and Ben Stevenson in early 2018. They can produce 1200 bottle a month, with beers of an American style with a welsh twist.

## EAST SUSSEX

**Cloak & Dagger Brewing**, 35a Preston Road, Brighton, East Sussex  
W: [www.cloakanddaggerbrewing.com](http://www.cloakanddaggerbrewing.com)  
Established by three friends in 2017. Beers are sold in cans.

## GLASGOW

**Floodline Brewery**, 85 Drygate, Glasgow, G4 0UT  
W: [www.floodlinebrewingco.com](http://www.floodlinebrewingco.com)  
Brewed and Bottled at Drygate Brewery.

## GREATER LONDON

**Forest Road Brew Co**, 8 Netil Lane, Hackney, London E8 3RL  
W: [www.forestroad.co.uk](http://www.forestroad.co.uk)  
Established in 2015 by American Pete Brown. He initially brewed at a family Brewery in Belgium, but has plans to build his own state of art kit in London.  
**Wildman Craft Beer Co**, Wolfpack Lager, 53 Lonsdale Road, Queen's Park, London NW6  
Commenced brewing as a cuckoo at a brewery in Suffolk in 2014.

## HAMPSHIRE

**Test Brewing**, The Greyhound Pub, High Street, Broughton, Hampshire, SO20 8AA  
W: [www.testbrewing.co.uk](http://www.testbrewing.co.uk)  
Established in October 2017 in a stable block behind the Greyhound pub in Broughton High Street.

## KENT

**Arden Beer Co**, 68 West Street, Faversham, Kent ME 13 7JQ

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

Barry Watts and Gareth Arnold collaborate with other brews. They test brew on a 100l kit in a kitchen. Beers are described as shadow brewed and packaged at Firebrand in Cornwall.

## MERSEYSIDE

**Flagship Beers**, The Ship & Mitre, 133 Dale Street, Liverpool, L2 2JH

W: [www.theshipandmitre.com/brewery](http://www.theshipandmitre.com/brewery)

Initially beers were just cuckoo brewed for The Ship & Mitre pub, but in late 2016 they commenced selling them more widely. A 4bbl plant at Stamps Brewery is used.

## N IRELAND

**Maltmeister Brewery**, Bangor, N. Ireland.

Established by Geoff Nuttal in 2015, beers were bottled, but stopped around 2016.

## NORFOLK

**The Barsham Brewery**, Estate Office, West Barsham, Fakenham, Norfolk NR21 9NR

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

Susanna and Jeremy Soames created the Barsham Brewery, Jo Coubrough was taken on as a brewer, creating her old beers, marketed as Jo C's Barsham Brewery. Beers are produced using barley from the farm.

## NORTHANTS

**Hoppy Family Brewery**, PO Box 7813, Kettering, NN16 6PB

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

Established by Chris and Eva at their home in Kettering. Commercial brewing started in April 2017.

## STAFFORDSHIRE

**Tamworth Brewing Co**, 29, Market Street, Tamworth, Staffordshire B79 7LR

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

A CAMRA Community brewing project established in a High Street location, with brewery visible from the shop front. A three barrel plant is used.

## TYNE & WEAR

**Great North Eastern Brewing Co Ltd**, Wellington Road, Dunstan, Gateshead NE11 9HS

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

John Stubbs set up, located on the site of the old Federation Brewery. Most the beers are ex Jarrow Brewery brands and brewed from 2016 at Hadrian Border Brewery.

## WEST YORKSHIRE

**Outgang Brewery**, Kinsley Hotel, Wakefield Road, Kinsley, Pontefract, West Yorks WF9 5EH

T: 07747 694 611

Brewhouse at rear of Kinsley Hotel, possibly with Outgang beers sold in the Kinsley Hotel and Thomas Elstone for the free trade.

## WILTSHIRE

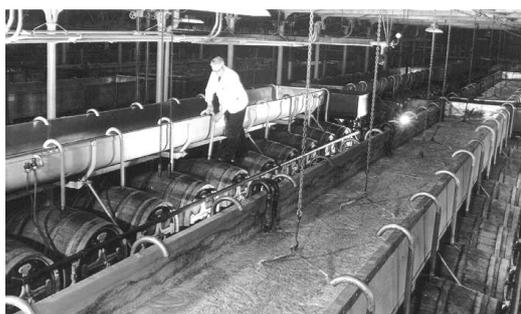
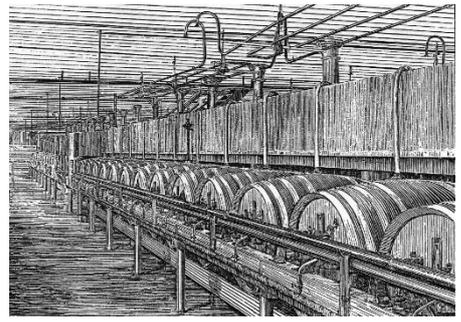
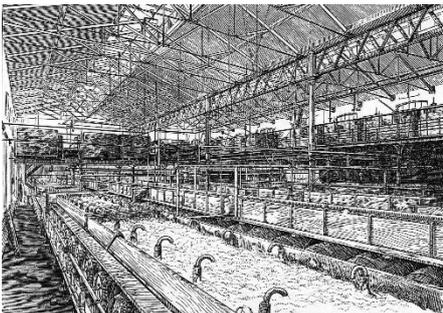
**Devitera Brewery**, The New Bakery, High Street, Rowde, Devizes, Wiltshire SN10 2PL

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

Established by Glen Upward, an ex IT professional. The name is derived from the combination of two Latin words, creating "Together Boundary Lands". Beers are sold in bottle format.

## Burton Unions

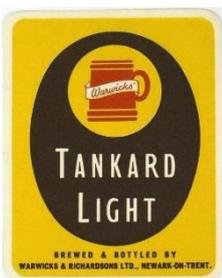
At Trumans, Wardwick in Derby and Youngers from Barnard while the bottom two are in Bass' famous No 2 Brewery 60 set union room in Burton on Trent which closed in 1982.



## Questions and occasionally some answers

### Ian Baker asks about Newark recipes

Being an ex microbrewery and now a passionate home brewer born in Newark. Is it possible to get some recipes from breweries such as Hole and Co and Warwick's and Richardsons. How I wish I had a time machine to go back and sample those fine ales and enjoy a pint or two with my late father.



*Our archivist replies...*

*Since the records ended up within Courage, any brewing books would have ended up in their archives. However, if so, you would have to decide what time period you were looking to recreate, since the recipes*

*would be rather different for each one. Although county archives may have some business papers, these tend to be more to do with properties, perhaps one of our readers can help.*

### Kathryn Strawbridge asks about a Macclesfield pub back in 1857

I am trying to trace the history of my ancestor Thomas Strawbridge (born 1827 – 1909), he was listed as a publican for Punch Bowl Inn at Macclesfield in 1857, in the Post Office directory. Would you be able to supply any information relating to the above and if not, could you tell me where to continue my search?

*Our archivist notes...*

*I'm afraid that we don't have much information on the pub. It is mentioned in 'Pubs & Breweries of Macclesfield No1' p5 which has the 1825 landlord as Andrew Wood. In 1850 it was leased by local brewers Stancliffes, with their tenant being Samuel Heath. In the 1890s the lease was held by Showells of Stockport and it closed 1906. There are excellent local studies collections at both Macclesfield and Stockport libraries which would be worth a visit.*

### Maggie Scott asks about Coopers of Eastbourne

I am researching my family history and one line is that of coopers. The last of these was my great grandfather Charles Everest. He was born 1853, in East Grinstead, the son of Charles Everest who was also a cooper. On Charles' death certificate 1933, it states 'former hoop maker for Cooper's'. I recognised the name Cooper's from my childhood in the area, but cannot seem to find any information on a brewery in the area. Does the statement mean quite literally that he made the hoops for the makers of coopers?

*Mike Brown responds...*

*There was a Cooper's Brewery based in Eastbourne, but they were bankrupt in 1875. I think your first assumption is quite likely. Coopers worked in wood, whilst the hoops on the barrels would be metal. So it is quite possible that it was indeed his occupation as a metal worker. There are records of apprentices for the Coopers which can be accessed online through sites such as Find My Past etc, but not sure about metalworkers. Plus the records tend to cover dates earlier than those of your relative*

### Professor Rae from Australia asks about chemist George Hoffmann

I am researching the career of George Christian Hoffmann, an analytical chemist who spent part of his working life in Australia. The 1861 UK Census records show him living in London, where his father, George Hoffman, was a master brewer. Hoffman Snr was born in Germany and presumably came to England to ply his trade. George Jnr was born in 1837 in London, so his father must have been there for quite a while. I should be interested to know whether you have any information about Hoffman Snr (the use of n and nn seems to vary, depending perhaps on who was taking down the information). More generally, could you direct me to information about the 'export' of technical personnel like master brewers from Germany to Britain in the nineteenth century?

*Ray Anderson replies*

*I am afraid that I can find nothing on George Hoffman the brewer. The only Hofmann I know of who had anything to do with the British brewing in the 19<sup>th</sup> century is the rather more famous August Wilhelm von Hofmann (1818-1892), who became the first director of the Royal College of Chemistry in 1845 and stayed there for 20 years before going back to Germany. August Wilhelm had dealings with the brewing industry through his students (a number of them were brewers' sons) and through his work on drawing up tables for the determination of original gravity and his help in the early 1850s in refuting the claims that Burton brewers used strychnine to bitter their beers. I doubt if AW was any relation to George.*

On the more general question of the export of German brewers to Britain, the only man I can think of who vaguely fits the bill is Dr. Heinrich Böttinger (1820-1874) who joined Samuel Allsopp's brewery as scientific adviser in 1845 and later became head brewer (the 1851 census describes him as brewers' manager) staying with the company till January 1866. But Böttinger was not a trained brewer but a chemist who had been awarded a D.Phil. from Liebig's lab in Giessen in 1844 for 'ash analysis of wood'.

The only other significant German who I can think of who worked in the British brewing industry at this time was Peter Griess of diazo dye fame, who joined Böttinger at Allsopp's in 1862 and stayed there until his death in 1888. But Griess was never a brewer.

I think it is fair to say that the vast majority of British brewers showed no interest in German brewing methods in the 19<sup>th</sup> century. Cool fermentations and lower beer strength were not for the Brits!

James Sumner of Manchester University, author of 'Brewing Science, Technology and Print, 1700-1880' adds...

Brewing was one of a number of industries in which major British producers in the mid- and late-nineteenth century were concerned to hire German chemists (or, to be exact, chemists trained at the major German centres, who were mostly from the German lands themselves). It was definitely German chemical expertise, not traditional German brewing methods, which they wanted to acquire.

Heinrich or Henry Böttinger seems to have been from a brewing family: the obituary of the successful brewery manager and consultant Basil Valentin (*Brewers' Journal* 52, 1916, p161) notes that Valentin first studied "at Wurzburg University, and at Messrs. Böttinger's brewery in that town". Valentin's German father, William George Valentin, had trained with A W Hofmann at the Royal College of Chemistry, where he became a staff member under Hofmann and then Edward Frankland and his projects included a patent for brewing sugar – so there was a definite culture of overlapping chemical and brewing interests, based partly on family and teacher-pupil connections that spanned Britain and Germany.

I cover this culture more generally in Chapter 8 of the book Ray mentions

(see <https://www.jbsumner.com/brewinghistory/2013-book.php>), but unfortunately I don't have any specifics on other Germans in British brewing.

Ray later remembered the Austro-Bavarian Lager Beer & Crystal Ice Company founded in Tottenham in 1882. The brewery has been said to have been staffed entirely with German's and was certainly backed with German capital. It later became the Tottenham Lager Beer Company and by the time it folded in 1903 it was the Imperial Lager Brewery.

There is also the Wrexham Lager Beer Company which began brewing in 1883 (after originally being formed in 1878). It was financed by British businessmen who had German and Czech lineage and built to a continental design. The company went into liquidation in 1892 and the assets were bought by Robert Graesser, a German-born industrialist who owned a chemical works near Wrexham. His family ran the company until the 1940s. The company certainly had a German brewer during the Great War as he was interned as an enemy alien!

I have a list of about three dozen other UK companies who at least showed an interest in lager brewing in Britain up to 1914, but I have very little information on staffing and most of these companies never came to fruition anyway.



## Simon Schaffer asks about Bawtrey's of Colchester

George Airy was the most famous astronomer in Victorian Britain. He was at school in the 1810s in Colchester. In his autobiography he writes that "From various books I had learnt the construction of the steam-engine: the newest form however (with the sliding steam valve) I learnt from a 6-horse engine at Bawtrey's brewery (in which Mr Keeling the father of my schoolfellow had acquired a partnership). I frequently went to look at this engine, and on one occasion had the extreme felicity of examining some of its parts when it was opened for repair." In 1832 a brewery in Colchester named Bawtrey and co. is recorded as purchasing a new furnace. Otherwise any information about this brewery would be invaluable.

Our archivist supplied the Bawtrey references in Ian Peaty's book on Essex Brewers, which gave some details but can readers provide anything more?

Professor Schaffer was well satisfied with the BHS response and Ray Anderson observes that he is probably the most distinguished historian of science and technology in the UK and arguably the world. Praise from him is praise indeed.

## NOTICE OF BREWERY HISTORY SOCIETY AGM 2018

To be held at 12.00 noon (meet from 11.00) on Saturday 30<sup>th</sup> June 2018 at Harvey's Brewery, The Bridge Wharf Brewery, 4 Cliffe High St, Lewes BN7 2AH

Agenda:

1. Apologies for absence
2. Minutes of AGM held 19<sup>th</sup> May 2017
3. Matters arising
4. Chairman's report
5. Treasurer's report
6. Auditor's report
7. Subscription levels
8. Election of Officers
9. Any other business

### Notes about the AGM:

(2) Minutes of 2017 AGM - These were published in Newsletter 77, July 2017

(8) Election of Officers. In accordance with the Constitution Rule 6, the following will be standing down at this meeting:- Tim Holt, Paul Travis and David Dines. Please contact the Secretary (secretary@breweryhistory.com) if you wish to stand for election to the Committee.

(9) If you would like to have a topic added to the agenda under AOB for this meeting, please contact the Secretary (secretary@breweryhistory.com), or by writing to the BHS *Address withheld* at least seven days before the meeting.

All members are welcome to attend the AGM but if you wish to partake in any hospitality or brewery tour that may be offered **it is essential to register** your intention to attend to aid our host's planning. You may register by emailing visits@breweryhistory.com or by writing to the BHS *Address withheld*

### Additional AGM weekend visits – booking details as above:

Our host, Miles Jenner, has arranged a visit to Burning Sky Brewery on the afternoon of Friday 29<sup>th</sup> June.

Our thanks to Miles and Mark Tranter of Burning Sky.

Burning Sky Brewery, Place Barn, The Street, Firle, East Sussex BN8 6LP

Miles will also be leading us on one of his very special walks around the brewing history of Lewes on Sunday 1<sup>st</sup> July.

Further details will be forwarded when you book in for the AGM and will appear in the BHS Diary on the web site as well as in our Facebook and Twitter feeds.

### 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! Contact membership@breweryhistory.com

### Changes to BHS book list

A small stock of 'Whitbread's Breweries' by H A Monckton at £5.00 (+ 15% P&P) has been found and is reinstated into the BHS Booklist. Note - the stock is quite old and the outer leaves may have some scratches or blemishes, though the insides are fine.

## Situations Vacant

We are looking for volunteers to fill two roles on the BHS committee. There would be plenty of support from the BHS team for anyone taking on these roles. Job specifications are available.

### Secretary

After over 20 years on the committee, latterly as secretary, David Dines has decided to take a well earned rest. If you would like to know more about this opportunity to be at the heart of running the Society please contact me for further information.

### Visits Secretary

A change in jobs has meant the Ed Wray would like to step down from the role of Visits & Meetings Secretary. If you would like to know more about this opportunity to arrange the Society's social calendar please contact Jeff Sechiari for further information. (chairman@breweryhistory.com)

## BHS Corporate Members

If you get the chance, please support our Corporate members.

8 Sail Brewery	Greene King plc	Phipps NBC
Adnams plc	Guildhall Library	Phoenix Brewery
Bank Top Brewery Ltd.	Guinness	Pope's Yard Brewery Ltd.
Daniel Batham & Son Ltd.	Hadrian Border Brewery	Ramsgate Brewery Ltd.
Beers of Europe Ltd	Hall & Woodhouse Ltd.	ReAgent Chemicals
BFBi	Harbour Brewing Company	Rebellion Beer Co.
Biblioteca UNISG	Harvey & Sons (Lewes) Ltd.	Robert Hole Brand Solutions
Black Sheep Brewery Plc	Hepworth & Co. Brewers Ltd.	Sambrook's Brewery Ltd.
Boudicca Inns	Historic England	Sarah Hughes Brewery
Brewlab Ltd	Hogs Back Brewery Ltd.	Sentinel Brewing Co.
Burlison Inns Ltd.	Holden's Brewery Ltd	Shepherd Neame Ltd
Burton Bridge Brewery Ltd.	Joseph Holt Ltd	St. Austell Brewery Co. Ltd.
CAMRA North Surrey	Hook Norton Brewery Co Ltd	St. Peter's Brewery Co. Ltd.
Castle rock Brewery	Hop Back Brewery plc	Stewart Brewing Ltd.
Charles Faram & Co. Ltd.	Innis & Gunn Inveralmond Brewery	Stonehenge Ales Ltd.
Christeyns Food Hygiene Ltd.	Institute of Brewing & Distilling	Thornbridge Brewery
Colchester Brewery Ltd.	Isle of Wight Brewery Ltd.	Tipsy Angel Micro Brewery
Crisp Malting Group Ltd	Lacon Ales Ltd.	Twickenham Fine Ales Ltd.
Dark Star Brewing Co.	J W Lees & Co (Brewers) Ltd	University of Reading
Dove Street Brewery	McMullen & Sons Ltd.	Warminster Maltings
Elgood & Sons Ltd.	Murphy & Son Ltd.	Westerham Brewery Co
Everards Brewery Ltd	National Library of Science and Technology	Weyermann Speciality Malting Co
Frederic Robinson Ltd	Nethergate Brewery Co. Ltd.	Wimbledon Brewery Co. Ltd.
French & Jupps Ltd.	Nottingham Brewery Co. Ltd.	Windsor & Eton Brewery
Fuller Smith & Turner PLC	J C & R H Palmer Ltd.	Wrexham Lager
George Bateman & Son Ltd.	PBC (Brewery Installations)	Wye Valley Brewery Ltd.
Goddards Brewery		
Great Oakley Brewery		

## Competition

The London Brewers Alliance is holding its first Festival featuring the beers brewed in the capital. The LBA makes up the majority of London-based breweries within the M25 (plus Windsor & Eton – founding member!). Founded in 2010, it has grown from an initial 13 breweries to just under a hundred members, all active brewers in London. Fundamentally, its only agenda as a group of brewers is to improve quality, share information, and

ultimately help each other make better beer, so that London continues to grow its reputation as a hub and centre for UK beer.

At the Festival, each brewery will be pouring two lines of beer showcasing the breadth of the London beer scene. Each brewery will be represented by a brewer, offering a unique occasion to meet and ask questions about your favourite beers directly to the people behind them.

The Festival will be held at Fuller's Brewery on Saturday afternoon 23<sup>rd</sup> June from 1300 – 1900hrs. The Brewery History Society will be promoting its London Brewed book at the show and John Keeling from Fullers has kindly given us two tickets as prizes to members who can answer the following question. 'What was the full date of the new partnership between J B Fuller, Henry Smith and John Turner'? Send your entries to [publications@breweryhistory.com](mailto:publications@breweryhistory.com).

Closing date is 16th June 2018 and the first two correct answers drawn from the hat will win.

Good luck



Arkells Brewery at Swindon in August 2001

