

BREWERY HISTORY SOCIETY

NEWSLETTER



This shot of Tucker's floor maltings at Newton Abbot in Devon was taken in August 2010. Britain's smallest commercial maltings at only 1600 tonnes a year has recently announced that it is to close this autumn once all the 2017 crop is processed and dispatched. You can see more of Tuckers on the back page and inside. A lot more of Roger Putman's photographs, courtesy of the Institute of Brewing and Distilling are on the BHS Wiki Brewerypedia website.

BREWERY HISTORY SOCIETY

September 2018

Newsletter 82

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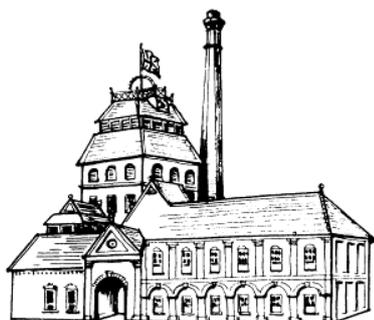
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Roger's seventh

Bannaghtyn from the rock in the middle of the still windy Irish Sea. We have had a good summer, the maximum heat was a balmy 26.4°C and with a gentle sea breeze was a lot more pleasant than some of the soaring temperatures on the adjacent island. You will upset a Manxman if you call England the mainland!

My cultural trip to Norwich to avoid the June TT races was highly educational but started a day late and I had to go via Edinburgh. The EU statutory compensation came in handy for a few beers (what has the EU ever done for us?) to take my mind off the fact that Mr Loganair abandoned my bag in Scotland's capital!

The hot summer passed with shortages of CO₂. I know that Holdens with a contract packaging operation stuttered a bit and there was a much publicised shortage of Warburton's crumpets, apparently the gas is used in the packing process to keep them fresher for longer. I always said if you cannot sell beer in hot weather.....I wonder how the year's beer sales will pan out but I am sure brewers who do not process their own CO₂ arguing that industrial spot prices are lower may be reviewing that decision.

If the World Cup, hot weather and a CO₂ shortage led to supply challenges, perhaps you ain't seen nothing yet! The price of malting barley has spiked to £229 a tonne, as I write, on the back of decreased yields and indeed poorer quality. Bob King from Crisp malt told us that there was hardly a drop of rain in northern Europe through June to early August, whilst temperatures reached record levels.

The winter sown barley crop had slightly smaller corns with yields around the five year average. The spring sown crops really suffered although performance did vary a lot between regions and even individual farms and did quite well where underlying chalk had been saturated during the winter and early spring, allowed spring crops to send roots down to access water and continue growing during the hot dry period. Grain nitrogens are in general lower than was feared but still significantly higher than in past seasons, however most of the crop produced in southern and eastern England should find a malting home as maltsters raise their nitrogen intake limits.

Throughout Scandinavia, Poland, Czech and Slovakia the story is the same: low to very low yields and high protein. Only France and southern Germany have had reasonable to good crops.

It is thought likely that for the EU to be barely self-sufficient, barley with up to 13% protein (2.08% TN) will have to be accepted by the malting and brewing industry. Gulp, who remembers 1976; Triumph barley and beers which would not fine?

With a lot of material this time for the AGM and twice as many New Brews as usual I have had to abandon any longer articles. Apologies to Messrs Dye, Pinto, Brown, Peaty and Ikin whose contributions will have to be carried over.

Copy closes for NL83 on November 16th

Slaynt vie!

BHS Calendar

Wednesday 19
September 2018

Joint BHS / British Guild of Beer Writers conference at The Button Factory, Birmingham.

Title is 'The Pub: Evolving or dying?' and a very impressive list of speakers has already been lined up.

Please e-mail (*address withheld*) if you wish to receive more details.

See below for a few more details.

Thursday 25
October 2018

BHS visit to Timothy Taylor, Knowle Spring Brewery, Keighley, West Yorkshire, BD21 1AW

Meeting details to follow. Book your place at visits@breweryhistory.org

Saturday 10
November 2018

BHS NW visit to Bowland Brewery

Meet at The Beer Hall at Holmesmill, Greenacre Street, Clitheroe BB7 1EB at 11.30 for visit at 12.00. To book and more details contact

Address withheld

The pub: evolving or dying? Joint seminar with BGBW and the Brewery History Society

Date: Wednesday 19 September 2018

Time: All day (10.30 – 4.00)

Venue: The Button Factory, 25 Frederick Street, Jewellery Quarter, Birmingham, B1 3HH

The British pub has survived, even thrived, by changing with the times. This seminar, organised with the British Guild of Beer Writers, looks at the evolution of pubs and the societal changes and other influences that have shaped their development.

Programme

10.30 Guests arrive, coffees

11.00 Early modern pubs and alehouses -
Mike Hailwood, beer historian

11.35 Creating the Firkin chain -

David Bruce, creator of Firkin pubs, co-founder of Capital Pubs, City Pubs, director of West Berkshire Brewery

12.15 The golden age of pub building and some regional variations -
Geoff Brandwood, beer historian

1.00 LUNCH

2.00 Consumer insight: what do people want from pubs today + tomorrow –
Karl Chessel, CGA

2.30 Pubs are about people -

Sue Martindale, Group HR director, Mitchells & Butlers

3.00 The micropub movement -

Charlie Rawlings, micropub licensee

3.30 Debate: title TBC

4.30 Optional pub tour

The event is free to our members and you can book a place via Ros Shiel, Secretary of the British Guild of Beer Writers at *Address withheld*.

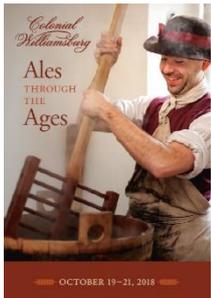
BHS NW members to visit Bowland Brewery

Craig Hall, the production and general manager has invited the section to visit Bowland Brewery on the 10 November 2018. Meet at The Beer Hall at Holmesmill, Greenacre Street, Clitheroe BB7 1EB which is open from 11 am, check out the website at: www.holmesmill.co.uk. It has one of the longest bars in Britain – 105ft 4” and is home to 42 hand pulls and hosts a minimum of 24 individual cask beers at any one time. Members should gather around 11.30 onwards for a brewery visit starting at 12 noon. The brewery is just behind the Beer Hall. It is hoped a short meeting can be held after the formal visit, when refreshments can be purchased by the gathering. For more details about the brewery, visit www.bowlandbrewery.com.

People wishing to attend, please forward details to *Address withheld*



Ales through the Ages 2 – Williamsburg, Virginia - October 19-21



Ales through the Ages offers a journey through the history of beer with some of the world's top beer scholars. We will explore ancient ales and indigenous beers of the past, examine the origins of brewing and discover the ingredients brewers have used through time. Don't miss your opportunity to have a pint from the past, October 19–21, 2018! This is the second such conference, the first one back in 2016 was well received and we are all looking forward to this next one. BHS members Martyn Cornell and Ron Pattinson are speaking and would like to see some friendly faces in the auditorium. Pete Brown is doing the keynote and is ably supported by such notables as hop guru Stan Hieronymus and pioneer micromaltress Andrea Stanley.

Drop everything and get over to Virginia! You can find out more at

www.colonialwilliamsburg.com/learn/conferences, click 'ale through the ages', click register now, click download brochure

Beverleys of Wakefield – a talk

Mike Field has sent details of a talk about Beverley Brothers Eagle Brewery in Wakefield to be given on the 25th September at 12 noon at the West Yorkshire History Centre, 127 Kirkgate, Wakefield WF1 1JG. The talk is by Dave Russ who is a local Beverleys expert.

To book or for further information contact Mike Field on [Address withheld](#)



From the Chairman

Welcome to another BHS Newsletter. We are now into subscription renewal time - I do hope that you have enjoyed your membership and wish to carry on. Many members have already sent their renewals but please see Membership Matters for details about renewing your membership if you are still to do so.

We had a wonderful AGM weekend with Harvey's and we thank Miles Jenner and all of his team for their hospitality. The weekend started with a visit to Burning Sky Brewery, a successful and innovative craft brewery with a passion for oak ageing and spontaneously fermented beers. Our host was Mark Tranter, who was voted 'Brewer of the Year 2014' by The British Guild of Beer Writers, and we thank them for hosting us. On the Saturday we had our AGM and a fascinating brewery tour - the minutes of the meeting and the chairman's report will be found elsewhere in this Newsletter. On the Sunday morning, in the midst of the heat wave, we enjoyed one of Miles' informative historic walks around Lewes.

On another hot summer's day we had a splendid walk in Oxford, including a visit to the former brewhouse of Queen's College, arranged by Mick Connors. We thank Mick, our guide Liz Woolley and our host at Queen's College Robin Hobbs. A few of us met for lunch before the walk and I took along a 1975 Oxford beer guide I had at home. Peter Dyer observed that he had been part of the production team and had, in fact, drawn the map in the book.

We were sorry to hear that our former corporate member, Tuckers Maltings, has now closed. I am delighted to say that through Amber Patrick, who knows them well, they kindly invited us for a last visit, which will have happened by the time that you read this. This highlights a very important issue. With such short notice opportunities we can only contact members by email, which we did on this occasion. However, I only have up to date addresses for less than half of the membership (along with a lot of addresses that now bounce) so I'm afraid many of you will not have heard about the visit. **If you would like to be updated on similar opportunities please drop me an email so that I can add your details to file.** We do not share your address with anyone. If someone wishes to be put in touch with anyone we forward their request to you for you to make the choice.

Don't forget the BHS Wiki (on the web site's menu on the home page). As well as a huge amount of historical information and our photograph archive, this also holds photographs from some of our visits (and more are always welcome), e.g. to see a selection from our recent visit to Budapest simply type this into the search box.

We send our congratulations to The All-Party Parliamentary Beer Group who are celebrating their silver anniversary this year as is the Stonehenge Brewery

Tottenham Hotspur FC have just launched their 3rd choice kit and I see it's described as "Colour theory – Neptune Green draws inspiration from the original Charrington's Brewery logo, the company that originally owned the land where White Hart Lane was built". They began playing on the site in 1899 having leased the land from Charrington on condition that attendances of 1,000 were guaranteed for first team games!

We are always very keen to hear feedback from members on all aspects of the Society. Please don't hesitate to share your thoughts with us at any time.

*Best wishes,
Jeff Sechiari
Chairman@BreweryHistory.com*

Membership Matters

New members

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

Corporate Members:

Hobsons Brewery & Co. Ltd., Shropshire
Burning Sky Brewery, East Sussex

Individual Members:

Colin BRUCE, Glasgow

Interests: Home brewing. Scottish brewery history

Michael COLLARD, London

Interests: Current family brewers. Jonas Alexander & Sons Ltd's Beeson Lane Brewery, Kendal (closed c1951).

Terry FIELDING, Cheshire

Interests: Breweries past and present. Brewery books. Investing in and visiting, breweries.

Mrs Dale INGRAM, London

Mark LAYCOCK, East Sussex

M MOORE, Northamptonshire

Interests: Home brewing, visiting breweries.

Thomas PLATT, Lancashire

Tom UNWIN, London

Interests: Historical beer styles, recipes and brewing practises

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 2018/2019 are as listed below, the levels being left unchanged by the recent AGM.

	UK	Overseas
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*

Gift membership

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

Jeff Sechiari, Membership Secretary, membership@breweryhistory.com

Address withheld

Journal and Newsletter Packaging

We have been asked about Journals and Newsletters being sent out in plastic bags – these cannot be recycled so could we use paper? This was an interesting thought and we asked the printer who packages the items for dispatch on our behalf. I paraphrase their answer below but we will keep monitoring the options. "We've consulted with suppliers. Unfortunately there are no truly recyclable products out there. Those that are tend to involve the end user having to compost the bags themselves and there is a significant extra cost involved with these products plus there would be a minimum order which would probably be more than you would use in years and we would have to charge for. The other option is you use envelopes which are recyclable but again this would involve extra cost as the envelopes would cost more plus it would increase the amount of hand work and time inserting and adding labels (*and increase the weight, reducing the number of pages available in a postal band - Jeff*). The view is there will eventually be a product especially in light of the Blue Planet highlighting the issues with plastics but the industry is playing catch up."

Electronic copies of the Journal and Newsletter

One 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. I would also welcome your thoughts on whether we should offer an option to have the Newsletter in an electronic form instead of paper. Apart from saving you paper storage space, and us postage, and you could zoom in to see it in a larger font and all in full colour if you so wish.

Situations Vacant

We are still 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 stand down. 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

Chairman's annual review for BHS AGM 2018

First and foremost I should like to say that we are very grateful to our hosts, Miles Jenner and his team at Harvey's, for inviting us for our AGM today and giving us this opportunity to see their beautiful brewery once again.

Before we start I perhaps we could take a moment to remember absent friends – over the past year we have lost - Ken Page – a former committee member and our bookshop manager, Roddy Pryor, Alan Gardner, Harvey Milne and Stan Parsons. They were all very long standing members who we remember with appreciation.



During the year we absolutely delighted that Miles Jenner agreed to become our President and today gives us an opportunity to meet Miles more formally, as a Society. The other major changes during the year were Roger Putman taking on the editorship of the Newsletter, which now features colour on the covers and Susan Chisholm joining us on the committee.

Our overseas adventures continued with a visit to Prague helped by Ed Wray's close links with the Brewing Research Institute there and then with our visit to Budapest. For this we linked with Crookham Travel, who specialise in this type of trip and who have links to the BHS, rather than trying to make all of the detailed arrangements ourselves. This

worked well and we shall explore further opportunities for the future.

In terms the Society's administration:

- We agreed to start taking advertisements in the Newsletter from Corporate members and we shall see if that takes off,
- We had to deal with GDPR – our approach to this was discussed in Newsletter 81,
- We have explored sending PDF Journals and Newsletter to members with poor eyesight now that the technology can dictate the content. We shall continue experimenting with this and will hopefully roll out a procedure available to all in the near future.
- In a similar vein, we are exploring adding PDF copies of the Newsletter to the website. This would be in the same way as we do for the Journal, that is waiting until they are three years old. There is such a wealth of information in each issue that it seems a great shame not to make it available for posterity. We have a few Data Protection issues to resolve (the back issues contain a lot of address information, for example), but we will soon be there.

This work also begs the question – 'Should we offer an 'electronic copies only' version of membership, which may be particularly attractive to overseas members? This could be for either or both of the Journal and Newsletter. Your feedback would be much appreciated.

One major development during 2016 was the, fairly informal, rolling out of the BHS Wiki – the Brewerypedia which has been driven by Ken, a huge database of our knowledge of the history of the British brewing industry.

Since last year's AGM report we have had a varied selection of visits. The AGM weekend itself included visits to Harbour Brewery, St Austell and The Blue Anchor at Helston. We then had:

- A visit to the Greene King Archives in Bury St Edmunds thanks to Susan Chisholm
- A BHS walk around Ventnor looking at the town's brewing and pub heritage with talks and a look at the Burt's display in the Heritage Centre.
- Our overseas visit to Prague.
- Our usual attendance at the Pub History Society's Tipplefair 2017.

- A walking tour around six of Burnley's former brewing sites led by John Ingham as part of Burnley Beer Week – it's great to see the wider membership arranging visits.
- The joint Brewery History Society and British Guild of Beer Writers seminar on 'Ingredients in Beer', held at Thornbridge Brewery. Chaired by Tim Hampson, speakers included: His Royal Highness Luitpold Prinz Von Bayen of Kaltenberg (who brought along a very early edition of the Reinheitsgebot; Scott Williams from Williams Bros; Mike Cable of Wild Beer; Rob Wilson from Toast brewing; Jenn Merrick, brewing consultant and ex-Beavertown and Carl Heron, Crisp Maltings.



- A visit to Nethergate Brewery
- A North-West Region meeting at Bank Top Brewery.

And in to 2018

- Wem Civic Society meeting with an open Forum led by Stan Platt: Breweries Past and Present - Herefordshire to N Wales via Shropshire.
- A visit to Wrexham Lager Brewery
- Shanklin: Historic Beer Walk
- We distributed Newsletters to 'Buckinghamshire Beer and Brewing'. A talk about records held at the Centre for Buckinghamshire Studies
- BHS overseas visit to Budapest
- Tipplefair 2018.
- BHS visit to Titanic Brewery, Burslem.

We also have a number of visits and walking tours already in the diary to look forward to during the rest of the year and I must express our gratitude to Ed Wray for putting this in place, however, as mentioned earlier, Ed is now stepping down so we are very keen to recruit a new volunteer as visits secretary. Please call at your earliest opportunity! I would also particularly like to thank Stan Platt for organising a number of meetings and visits in the Staffordshire area and to John Robinson, Dave Sweeney and the whole of the North-West team for keeping this region flourishing.

In Newsletter 81 Mike Bone shared some thoughts on possible future visits and we would welcome your thoughts on this. Numbers for visits have dwindled over the years, perhaps a sign that people have been to those breweries that particularly interest them, or that a great many sites now offer public visits – although those tend not to be as informative as the ones which our hosts lay on for us.

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

The Society, and all of you, its members, has continued to make a great contribution to the recorded history of the brewing industry and I'm sure that this will continue in the future. This is not only with our books – I would particularly commend 'London' to you at the moment, but also with the Journal, the Newsletter, the web site, and now the new Wiki database, all of which provide forum for the dissemination of information and the raising of queries. It is clear that we are now well known to researchers in all sorts of fields as well as the media and many professional writers use our publications as essential reference material.

During the year we have had an enormous volume of authoritative and interesting written material to enjoy, giving us, I hope you will agree, great variety and remarkable value for our subscription, as well as leaving a

valuable historic record for future generations – copies are held by a number of major libraries and repositories around the world, and this is increasing. We thank Ken Smith, Tim Holt, Mike Brown and Roger Putman, together with all of the contributors – members like Ray Farleigh and Ian Mackey who provide a huge amount of knowledgeable input, for all of their hard work in this area. As mentioned in the past, one area where I would be keen to see more input from members is visit reports for the Newsletter and web site. People are always interested in reading such things and they do help to highlight just how active the Society is to those who can't get along to meetings. Postings on 'social media' of photographs and comments relating to our many visits would also be very welcome.

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

Copies of photographs for the photographic archive would also be appreciated – especially easy to do in this digital age. Ken Smith and Mike Brown look after this area and we now have the Wiki to hold images, making them available to a wide audience.

I am very grateful to Steve Peck who maintains the web site, which continues to grow, and in particular the Defunct section. Steve observes that the addition of new records has slowed down considerably in recent times, perhaps reflecting the fact that it forms a pretty comprehensive record of what is there to be seen. These pages attract contributions from a wide range of people as well as BHS members, and have a staggering number of hits, raising awareness of the BHS amongst non members.

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

We are very fortunate to have a wonderful team of very hard working officers and activists, and I'm sure that you would like me to record our thanks to them for their contribution. They each put in a great many hours to make the Society what it is.

- David Dines, former treasurer and then secretary. David has now stood down from the committee and we thank him for his 20 or so years work.
- Ken Smith who is our treasurer in addition to his role overseeing our publications and our photo library.
- Paul Travis, who has run the bookshop, also for many years, providing us with reading material and the Society with funding,
- Tim Holt who edits the Journal, and also runs our essay prize.
- Roger Putman for taking on editing the Newsletter, stamping his own style on to it
- Mike Brown for looking after our Archive as well as writing many books.
- Mike Bone who brings a wealth of experience and contacts in the IA world and who is currently 'Acting Secretary'
- Ed Wray, for all of his work as Meetings Secretary
- Martyn Cornell, well known journalist, brewery historian and blogger, who looks after our publicity.
- Susan Chisholm, who has recently joined the committee providing a very valuable link with the industry



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

- Andrew Wells for auditing the accounts and providing accountancy advice
- Steve Peck for maintaining the web site in general and especially tirelessly maintaining the Defunct data
- Ian Mackey, who continues to maintain details of new breweries and report on this in the Newsletter
- Amber Patrick, who looks after our maltings special interest group

- Stan Platt, who set up the North West Region and now looks after the Shropshire and North Staffs Region
- John Robinson supported by a strong team in the North West region – including Dave Sweeney, Phil Linley, John Ingram, Phil Lewis and more.
- Robin Shacklock who has set up a region in the North East
- The Isle of Wight team who arrange Solent Region meetings

We do have a number of 'Situations Vacant'. Work commitments mean that Ed would like to stand down from his role as Visits Secretary and we are also looking for a Secretary. I would love to discuss these opportunities with anyone who would like to know more. There would be lots of support from the team going forward. I would also love to hear from anyone who would like to set up a local regional group.

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

Individual: 401(30 overseas) Corporate/RCB: 82(4) Associate: 6(1) Total: 492(35)
 [last year: Individual: 399 Corporate/RCB: 82 Associate: 6 Total: 487]

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

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

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

Jeff Sechiari
 Chairman

Collectables meeting later this month

The next Association for British Brewery Collectables meeting is at the Fullood Arms, 28 Cheriton Rd, Winchester, on 22nd September 2018 at 12:00 noon. BHS members are welcome.

Some puzzling old breweries

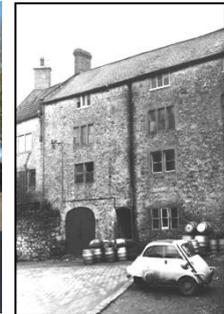
On Page 12 of NL81 we asked whether readers could help identify some mystery breweries from our large collection of photos.



Somerset expert Mary Miles wrote to help with two of them. "The one on the top left is North Town Wharf on the river Tone in Taunton. The town bridge is just to the left of the picture - just a bit of it visible. This was not brewery! The West Somerset Brewery was close to where the photographer was standing!! The photographer may have thought he was photographing the West Somerset, or even the Town Brewery of Davey - later Starkey Knight & Ford which was diagonally opposite what is in the picture, on the other side of the bridge.

The one on the bottom right is Charlton Brewery in Shepton Mallet, or, more properly the original woollen mill building (the brewery was on the other side of the yard, hence the barrels parked outside), and older than the brewery buildings. I don't believe the buildings in the photo were ever used for brewing or even malting purposes, though it may have been storage. The buildings are now in residential use."

So we have solved the top left and bottom right. Have another look and e-mail Ken Smith if you can help - *Address withheld*.



Out and about

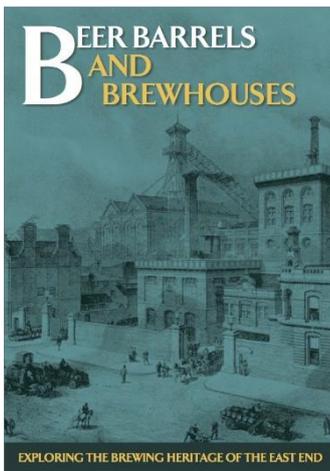
Archive Update from Mike Brown

I have deposited some of my Brewers Journals to fill the gaps in our archives held at the History of Advertising Trust (well worth a visit). The rest of my set will be going to Phipps NBC in Northampton, where they will form part of a proposed small brewing history exhibition.

We forwarded copies of various CAMRA magazines to the NBL at Oxford Brookes University. In addition I have given various papers to the Stockport and Macclesfield library local studies sections including some property transfer deeds. Both libraries have good sections on local industries such as brewing. Please let us all know of any similar donations of historical material.

Mike Brown

Beer Barrels and Brewhouses



Ken Smith writes 'during 2017 I was privileged to be asked to join a local history research project funded by the Heritage Lottery Fund. The scope was London's East End brewing and breweries. The project has now completed and a booklet produced. I have obtained a number of copies and these are being offered free to any member who send me a C5(A5) Stamped Address Envelope stamped with £1.22 to cover postage.

Ken Smith, *Address withheld*

Over 200 breweries – including household names such as Truman, Charrington and Taylor Walker – have brewed beer in the East End. Yet today, much of that industrial heritage remains hidden. On the Beer Barrels and Brewhouses community heritage project, participants delved into old maps, photos, trade directories and other historical resources to track down individual breweries. They looked at the lives of brewery workers, barrel-makers and hop-pickers. And they explored the local streets in search of surviving brewery buildings, large and small. The Beer Barrels and Brewhouses booklet brings together the participants' discoveries, to share with neighbours, friends and others interested in brewing heritage. Copies of the booklet have already been distributed to community groups, heritage venues, micro-breweries and pubs throughout the East End and beyond.

HIGH STREET BRANDS

In a competitive marketplace, brewers needed to stand out from the crowd. Many gave their beers memorable names, designed decorative labels and devised catchy slogans. But the larger brewers also had the opportunity to advertise on the corners of their local pubs. As these images show, there are still some remarkable examples of brewers' livery around the East End.

CHARRINGTON'S

Spillage at the Slaughter in 1870 - Charles Street in Bethnal Green - has recently been revealed. The Pump 1717 replaced the original Copper Brewery. The location between Green Road and City Ave. is not suitable for a large building. Former Fab & King in 1870 in the same place. Brewery and the Railway Tavern in Grove Road, Bow.

TAYLOR WALKER

Berky New Beer. The Ale and Beer were once on offer at the public house in Happing. The premises in Happing were 1722. AKA and the beer house and the beer house premises and a former employer of Turner's D&J. See for Happing Green.

SMITH GARRETT

This granite sign for Smith Garret Beer is on the corner of the street on Arch Road in Bow. It is also on the Bow Hill on Bow Road.

MANN, CROSSMAN & PAULSEN

The old sign for Mann, Crossman & Paulsen Beer has been preserved at the corner of Kings Norton Lane Street.

"Situated in the Mile End Road, close to the old sample gate... it is a fine old building, the brewery was almost hidden from the public road. For when it was the public house, the building was used as a store for the brewery. It has been entirely swept away, and their place filled up with modern machinery and other new and valuable vessels and machines... have been added to the plant."

BEHIND THE SCENES IN 1889

Extracts from Alfred Barnard's 'Noised Breweries' enables us to look around Mann, Crossman & Paulsen's Alston Brewery

BARNARD VISITS

In 1889, Alfred Barnard visited our 110 breweries throughout the country. His visit was a practical study of materials and methods, including descriptions of technical equipment, brewing processes and steps. This valuable information is preserved in a four volume publication, 'The Noised Breweries of Great Britain and Ireland'. Barnard visited more in the last 100 years than any other writer. The response was immediate. He was all that we needed. The project would use the information as well as produce new equipment, methods, and so on. It is thanks to Barnard's work that we can go back to the source to see how these innovations were organized.

The project was devised by Graham Barker at Walk East – working in conjunction with Ken Smith at the Brewery History Society and the Tower Hamlets Local History Library and Archives.

Tuckers Maltings to close

Tuckers Maltings has announced its closure. Writing to its many customers, the Company said “Operating on this scale has finally proven to be uncompetitive in the modern world and increasing capacity within the old traditional building would be very difficult while not jeopardising the quality of the product. After consultation and professional advice it was decided it would be wise to make this decision while the business was financially sound and closure could be achieved in an organised and efficient way.”



Your Editor visited during the summer of 2010 when MD Richard Wheeler and long time supporter of the BHS said “While we realise that we cannot match the big boys for price, with their economies of scale, we are sure that we make up for it with quality and service.” So the writing had been on the wall for some time. It has been confirmed that the Maltings Taphouse on the site will remain open as a bottle shop and pub. There are now but three traditional floor maltsters still in production; Warminster, Crisp at Fakenham and Fawcetts at Castleford. A number of distilleries in Scotland including Balvenie, Highland Park and Laphroag also use trad techniques. Some technical details from the Brewer & Distiller (December 2010) follow....

Edwin Tucker started a seed business in Ashburton in 1831. The early company had many tiny malthouses dotted about to serve the many tiny local breweries but consolidated into one larger one in Ashburton in 1870 which only closed one hundred years later. The Newton Abbot buildings date from 1900 designed by the well-known maltings and brewery engineer/architect, William Bradford and some of the original equipment is still in use. One year later a second was added with its kilns butting up against those of the first. Thus the steeps are at opposite ends. The 1900 part is known as the ‘big side’ with two five tonne malting floors and the 1901 part is the ‘small side’ as a ten tonne batch is spread over three floors. Add to that ‘rail side’ and ‘road side’, you can easily describe exactly where you are at Tuckers. The rest of the block of buildings along Teign Road was acquired after the war and now comprises the barley end, visitor facilities, shop and the Teignworthy Brewery which has leased part of the facilities since 1994 and has the shortest supply line of any brewery in the country.



There is a seven-day cycle with a day’s slack built in as the place can be very draughty in winter and the process could take longer despite doubling the depth of the grain on the floor to perhaps four inches. Similarly, if the weather is warm, a piece can be loaded to the kiln earlier. Four ten-tonne batches are produced weekly with only floor work necessary at weekends. Ten tonnes of barley yields around eight tonnes of finished malt. There is room to store about a quarter of the annual barley needs in wooden bins and a 1952 ten-tonne batch Bobby drum drier is usually employed drying the early season crops with the remainder coming in after farm drying. A 1900 vintage Nalder and Nalder screen still chugs away as does its counterpart on the malt flow to bagging. The original invoice on the wall shows the pair was purchased for the princely sum of precisely £203.



Barley from store is conveyed to two new steel steep hoppers for each floor set, five tonnes in each. The steep takes 48 to 60 hours using a 12-hour wet and dry sequence. The old adage of the steeping hours plus the temperature in degrees Fahrenheit adding up to 110 seems to be about right. The steeps are hopper-bottomed and empty on to the floors below. A suspended auger is used to load a Bobby barrow with around 200kg a time. The barley is then spread across the floors around two to four inches deep depending on the ambient temperature. The piece is turned four times a day, alternating between an electric turner which

looks like a lawn mower and a manual plough. Continuous 'mowing' apparently will pack down the grains too much and a plough is needed to loosen them and get the air circulating.

One of the floors on the 'big side' is the scene of the annual SIBA South West beer competition and following Fest. They are only allowed 500 imbibers and there is an overspill in a marquee on the football field opposite the maltings. This is the same location as the opening banquet in 1901 attended by Edwin Hicks of St Austell which can claim to be Tucker's longest standing customer.

After four days on the floor when the grain is ready for drying, a power shovel is used to drag it to a hole in the floor where it is conveyed 65 feet up and drops into the kiln falling into the hopper above a thrower on a turntable.

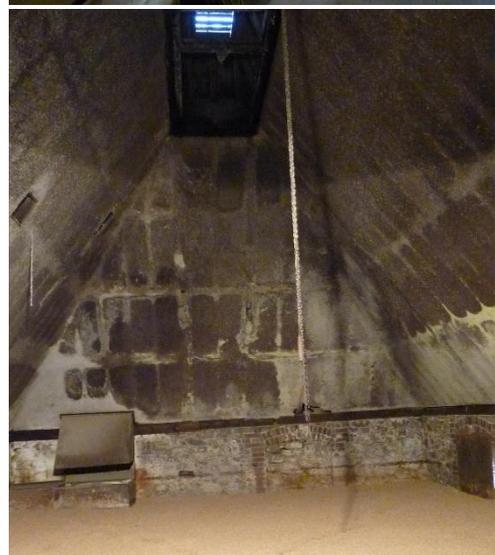
The operator deftly levels the bed to a depth of around 350mm deep above the wedge wire floor. Two of the original four kilns were removed and today gas is fed to low NOx burners set in the old coal furnace. Oil remains on standby and all the controls are six feet off the floor following the Great Newton Abbot Flood of Boxing Day 1979. There are bottom fans with a recirculation system to recover some energy.



Kilning takes 39 hours and the new malt is roughly screened into the 2005 malt store and properly polished through the other N&N screen before despatch. The culms are sold directly to farmers to supplement animal feed and the small corns return to Tucker's HQ to go to the country stores where they are also sold for feed. About 30% of output is precrushed using an Alan Ruddock two-roller mill.

There are seven men in the maltings, a cat named Ginger plus Andy the manager and his assistant Gareth who may also be called upon to drive the lorry, man the shop and do the malt analyses.

BHS paid a visit on 23 August and we hope there will be a report in NL83. The BBC were there too, filming for Inside Out South West which should be on iPlayer in due course.



Happier maltings news

On perhaps a slightly happier note is the withdrawal of the Planning and Listed Building applications to convert the Bass Malthouses, Nos 18 and 19, together with the engine house, on Wetmore Road, Burton on Trent into 182 apartments. This was a very dense application and was inadequately supported by the Heritage Statement. I had the opportunity of going over the maltings which given that they have been out of use for sometime are still in reasonable condition although there has been some water penetration on the top floors. Part has been used most recently by Holgran who had maltings involvement on the site. The steeples survive in Malthouse No 18 as well as the germination floors with their original quarry tile surfaces, and the kiln drying floor, although not the original one. The germination floors with their original quarry tile surfaces also survive in Malthouse No 19. Malthouse No 20 has already been converted and Malthouse No 21 was demolished some considerable time ago.

Amber Patrick



The western end of Malthouses 20 (on the right already converted), 19 and 18 and the engine house.

Report on a BHS Titanic Brewery visit.

A strong contingent of BHS members, reinforced by some regulars from Titanic's Bulls Head pub, met up for a much-anticipated trip to Titanic Brewery on 23 June. The Bulls Head, run by Bob Crompton is Titanic's showpiece pub and serves as its brewery tap.

When we were all assembled, having fortified ourselves, it was ten minutes walk to the brewery. The route took us past the former Parker's Brewery, sadly now demolished apart from a wall and a plaque, a sad memorial to a once thriving concern.

We were greeted by our guide Malcolm Hawksworth. Malcolm has an impressive CV having run a superb Beer Guide pub in Leek, being Director of the Bass Museum in the 1980s and more recently licensee of the community owned Old Crown, which is Heskett Newmarket Brewery's tap. Now in partial retirement he welcomes people to the Titanic Brewery.

Beers at the brewery included Iceberg (4.1%, a beer made from 25% wheat, which is not a high enough proportion to make the beer cloudy, but enough to provide an interesting taste), and Plum Porter (4.9%), what I would describe as 'a heady beverage'. In addition, their Stout, which has received numerous awards, was available on nitro-keg – and very nice it was too!

Titanic Brewery started life in 1985, in a small industrial unit on the other side of Burslem. It was run at the time by John Pazio, licensee of the Travellers Rest but he went bankrupt in 1990 and the brewery was bought by Keith and David Bott. Keith, who runs the brewery, was a leading light in SIBA for many years and is the proud possessor of an MBE. The brewery moved to Harvey Works in 1990 and continues today after considerable expansion. The brewery currently owns eight pubs with another one soon to be added - one over the eight? The aim is to have 20 pubs by 2020.

The brewery has one mash tun and one copper, giving capacity for one brew a day. Plenty of fermenting vessels accommodate the brews. The biggest surprise is the conditioning tanks, introduced three years ago, where beer is kept for up to thirty days before it is raked.

Sustenance was provided by bowls of 'lobby', a Staffordshire version of stew, which has local equivalents in various parts of the country, like 'scouse' in Liverpool, etc. This was accompanied by bread, and of course, beer.

An excellent talk by Peter Dickinson, Chairman of the Labologists Society, on local breweries, illustrated by his impressive collection of Staffordshire labels, provided members with a useful background to the day. Some of the regulars from the Bulls Head were especially interested and surprised at the number of breweries which used to supply the area.



Pictured are Malcolm Hawksworth (on the right), our tour guide for the day and Bob Crompton, licensee of the Bulls Head. In the background is Peter Dickinson, Labologists Society Chairman

The tour concluded with a presentation to Malcolm Hawksworth of a certificate of appreciation on behalf of the Society before it was back to the Bulls Head. Thanks must also go to Bob Crompton, Bulls Head licensee, Stan Platt who spent lots of time and energy ensuring sufficient attendance to allow the event to go ahead and Steve Peck who took the photographs.
Mike Peterson

Mike's meanderings

One that got away – surprisingly given how much of Ipswich has been subject to redevelopment: **Unicorn Brewery Co Ltd**, Unicorn Brewery, Foundation Street. In 1717 John Catchpole gent involved with the Mansion House brewery and property including the Unicorn. In 1813, Daniel Goddard at the Unicorn Brewery, Orwell Place. The 'Foundation' brewery was for sale 1842, newly erected, by Messrs Paul. In 1857



Nathaniel Catchpole as Catchpole & Co June 1918 registered as shown, but wound up voluntarily in 1923 and the 56 tied houses were divided equally between Tollemache and Cobbold.

It seems that the building was then used for producing mineral waters, though I don't know when that ceased. The building was then converted to apartments and the exterior at least survives:
Some other details from our notes:

August 1745 Notice to creditors of the late Mr Thomas Catchpole, Deceased, Brewer of Ipswich. The late Dwelling House, with the Brewing-Office, two very good Malting Offices, with the Premises thereto belonging, are either to be sold or let.

A report in Ipswich Journal dated 25th March 1811 announced that Studd, Halliday & Acton have purchased a brewery in St. Peter parish Ipswich (late belonging to Robert Trotman). Robert Trotman, aged 70, died January 1813.



20th November 1827 Commission of Bankrupt is awarded and issued forth against John Acton, late of Ipswich, Beer-Brewer, Maltster, Wine and-Spirit and Corn and Coal-Merchant, Dealer and Chapman (late Partner with Simon Halliday and Mary Studd, at Ipswich aforesaid, trading under the firm of Studd, Halliday, and Acton, lately residing at Calais.

On 4th July 1828 Description Brewery and premises, malting office, inns and public houses in Ipswich, Aldeburgh and Harwich, all the property of the late firm of Studd, Halliday and Acton for sale in 9 lots. Brewery & premises in St Peter's Street; The Golden Lion Inn,

Cornhill; The King's Head Inn near the Cornhill; malting office in Foundation Street; house and premises (formerly The Blue Posts Public House) in St Margaret's & St Helens; Great White Horse tavern; all in Ipswich. The White Lion Inn, Aldeburgh; The Swan and The Golden Lion public houses in Harwich. William Lines and John Fisher bought the Studd, Halliday & Acton Brewery, but were bankrupt 30th March 1832. Ipswich Journal on 13th April in 1833: Sale of the remaining Brewery Plant of Messrs Lines & Fisher

at St Stephens Brewery, Ipswich. It was in College Street, opposite St Peters church, together with 240 feet of frontage on the river. Brewing presumably then ceased at this site.

Returning to Foundation Street.

On 13th October 1830 there was a sale of lead and other material from the maltings. However, in terms of other property, in November 1813 Daniel Poole Goddard at the Unicorn, Orwell Place was advertising sales for private families. He was selling the compact brewery in 1824 and in January 1834 as the Unicorn with brewery and malting. By 1837 Robert Paul was listed and in 1839 as the Foundation Brewery. Courtesy of the online CAMRA Suffolk site (well worth checking out):

Extract from Pauls Malt Limited history registered in the Suffolk Records Office (Ref HC461) "Previously the Paul family had owned a small brewery in Foundation Street, Ipswich, with a tied estate of fifteen public houses and a wine and spirit trade. There is some evidence of financial crisis, and in 1842 the brewery, together with Robert's Ipswich saddlery and his father's Bury St Edmunds ironmongery were sold."

In May 1842 described as newly-erected with a capacity of 10 000 bpa together with the Unicorn. The sale on 28th July included: 7 public houses: the "Safe Harbour", St Clement's, Ipswich; the "Greyhound", St Matthew, Ipswich; the "Crown", Ufford; the "Horse and Groom", Melton; the "Angel" Theatre Street, Woodbridge; the "White Hart", nr the Market Place, Stowmarket; the "Bawdsey Ferry", Felixstowe; beer-house in Cat's Lane, Stowmarket; and beer-house in Stonham Aspal. Also the unexpired terms in the leases of the "Rose and Crown " Manningtree, Essex; the "Bull" Inn Pettaugh; the "Sailors' Home" St Peter's, Ipswich; the "Bell" beerhouse, Bury Street, Stowmarket; the "Cups" beerhouse, Bramford Road, Ipswich.

In October 1848 sale of the 3 coomb plant at the Foundation Brewery.

A coomb is a measure of volume. Its exact original details are not known. In 13th century England it was defined as 4 bushels. It was in use in Norfolk until the 1790s or later, as a dry measure: "Ben sold my Wheat to the Marlingford Miller this Morning for 19 shillings per coomb" - Parson Woodforde's Diary, May 20, 1786. The 4-bushel bag was the standard international shipping unit for grain, and the coomb was in common use in farming in Suffolk until well after the end of World War II, in fact for as long as grain was handled in sacks, a practice which ended with the introduction of combine harvesters which had bulk grain tanks.

In 1855 Nathaniel Catchpole was at the Malt & Hops brewery in Queen Street. Until 1851 this had been run by a Mr Hooper, who in 1854 paid £20,000 for the Prince of Wales hotel in Melbourne, Australia. Nathaniel was in partnership with William Hutchinson and William Cook.

Meanwhile it seems Ashton Blogg was at the Unicorn site, since in June 1855 there was a fire in the malting of his Foundation Brewery. Then in May 1857 N Catchpole mentioned in Foundation Street. In 1865 Nathaniel Catchpole & Co are listed as brewers & wine & spirit merchants Unicorn brewery with William S Hutchinson as brewer. On 30th November 1875:

Partnership hitherto subsisting between Nathaniel Catchpole, William Hutchinson, Joseph Owen, and William Catchpole, in the trade or business of malsters, beer brewers, and wine and spirit merchants, at Ipswich, under the style of Catchpole and Company, is this day dissolved so far as regards the said William Hutchinson by having retired therefrom; and that the said trade or business will henceforward be carried on under the same style of Catchpole and Company, by the said Nathaniel Catchpole, Joseph Owen and William Catchpole.

In the 1880s new brewery, to the design of William Bradford. When mineral water production ceased the building was used by a firm of engineers.

Elsewhere in or near Ipswich, some ex brew-pub sites.

The Rose & Crown on 77 Norwich Road is no longer trading but the building remains. The Maypole, 759 Old Norwich Road at Whitton is for sale. Similarly the Freemasons at Victoria Street, London Road looks in a sad state. This had traded as a pub with small brewery in 1862 as Dunningham Bros.

BHS at the London Brewers Alliance event



On Saturday 23rd June, a small team consisting of Mike Brown, Tim Holt and Ken Smith set up the BHS stall at the London Brewers Alliance Event which was held in the historic grounds, of Fuller's Griffin Brewery in Chiswick.

The aim of the event was to bring together all of the current London breweries in a capital size beer festival. The aim of the BHS stall was two-fold. Firstly we needed to sell more copies of Mike's London Brewed book in order to recoup our investment as funds are needed for future projects. Secondly to spread the word about the Society. There were over 600 tickets sold and the fine weather certainly helped to fill the yard and ancillary areas. With 30 plus London brewers dispensing their brews, attendees had plenty to choose from.

Some visitors to the BHS stall were happy to reminisce about brews from their past, others were just learning about some of the names from brewing history. We hope that some of these youthful enquirers turn in to long time members of the future.

Minutes of the 2018 Annual General Meeting

Held at the John Harvey Tavern courtesy of Harvey & Son (Lewes) Ltd, The Bridge Wharf Brewery, Cliffe High Street, Lewes on Saturday 30 June 2018

PRESENT: 44 members were present

1. **APOLOGIES FOR ABSENCE:** Were received from 17 members.
2. **MINUTES OF THE AGM HELD AT ST AUSTELL ON 19 MAY 2017:** These were accepted as a true record.

3. **MATTERS ARISING:** No matters were raised at this stage.

4. **CHAIRMAN'S REPORT:** Jeff Sechiari's report on another busy and successful year and his appreciation for the continuing support of individual and corporate members and BHS committee colleagues appears separately in this Newsletter.

5. **TREASURER'S REPORT:** Ken Smith distributed and spoke to his detailed analysis of income and expenditure in 2017 together with a separate report concerning the costs of printing and distribution of the BHS journal and newsletter which account for most of latter.



6. **AUDITOR'S REPORT:** Accounts for 2017 were currently with the auditor and would be published in the newsletter when signed off. The Treasurer acknowledged the important contribution of the auditor in the financial management of the society and his efforts were much appreciated by members.

7. **SUBSCRIPTION LEVELS:** The Treasurer proposed that subscription rates for all classes of membership should remain at current levels for 2018. This was unanimously approved by members.

8. **ELECTION OF OFFICERS:** Three committee members had reached the end of their current term of office. David Dines had resigned during this time and his position was now vacant. The Chairman thanked David for his contribution to the work of the committee over many years and his time in office as treasurer and latterly as BHS Secretary.

Tim Holt (Journal Editor) and Paul Travis (BHS Bookshop) were prepared to continue in office and were duly re-elected. The Chairman referred to recent appeals in the newsletter for members to fill the vacant posts of Secretary and Meetings Organiser and also for members to consider standing for committee. In the meantime, Mike Bone and Ed Wray would continue to cover the vacant posts mentioned above.

9. **ANY OTHER BUSINESS:** The following were mentioned -

- i) members were invited to join an Oxford brewery walk on 21 July, next;
- ii) the need to manage attendances at BHS events better than at present when late withdrawals occur – e-mail reminders and refundable deposits were suggested as possible solutions,
- iii) the Membership Secretary needed to obtain the e-mail addresses of approximately half of our current membership - please e-mail Jeff Sechiari (membership@breweryhistory.com) on reading this if you have not already forwarded your address to him as this will improve communications significantly,
- iv) the closure of one of the few remaining floor maltings (at Newton Abbot) was mentioned – BHS would try to arrange a 'closure' visit.

Mike Bone (Acting Secretary).

Gleanings – tomorrow’s history today!

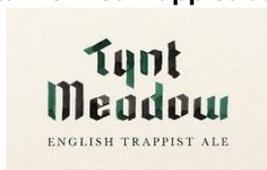
Heineken buys into Beavertown

Heineken has acquired a minority stake thought to be worth some £40m in London’s up and coming Beavertown which recently announced it was to brew two of its most popular beers at Brouwerij De Brabandere in Belgium to keep up with demand. The expected subsequent expansion with a £40m 450,000hL plant in London will be known as Beaverworld. It also confirmed plans to open a brewery (40hL Braukon plant) and taproom inside the newly developed Tottenham Hotspur stadium. Heineken also took a share in Brixton Brewery in 2016.

Lion buys all of FourPure

Australian brewing group Lion, which is part of Japan’s Kirin, has bought London-based Fourpure which was founded in Bermondsey in 2013 and has grown rapidly, undergoing a £2.5m expansion earlier this year to 60,000hL a year. No financial details of the deal were released. Now all major global brewers own craft breweries in London: AB-InBev bought Camden Town, Carlsberg acquired London Fields and Asahi, via SABMiller, has taken over Meantime.

Britain’s first Trappist beer



Mount Saint Bernard Abbey in Leicestershire is the world’s 12th officially recognised Trappist brewery. Monks at the abbey began investigating the idea of making beer after giving up their dairy business in 2013 as no longer viable. Their inaugural beer, Tynt Meadow, comes in at 7.4% ABV and is named after the meadow where the abbey is based. Founded in 1835, the abbey was the first permanent monastery to be founded in England since the Reformation, and the only Cistercian house in England.

Gettelmann compromise

MillerCoors has demolished the old three storey Gettelmann malthouse in Milwaukee’s Miller Valley to create room for more

parking but has left the associated 1856 house which is to be relocated to the south side of the W. State St near the existing Visitor Centre. However its exact use has yet to be determined. The brewery has reused three other former Gettelmann buildings: as a fitness centre, company store and warehouse. Miller acquired the neighbouring Gettelmann plant in 1961 and fully merged the brewery into its operations in 1970. The brewery has founded as the Schweickhart Brewery around 1850. Adam Gettelmann married into the brewery in 1870, eventually assuming control and renaming it.

Problems for Thwaites

A large group of travellers occupied Thwaites brewery in Blackburn during the Spring Bank Holiday while police were apparently attending to a man brandishing a knife in the town. The aggressive stand off ended after a couple of days but some £250,000 of vandalism had taken place. This event brought 211 years of brewing history at the Penny Street brewery to an abrupt end and plans for the relocation to the 12 acre £8m Mellors Brook site outside the town were brought forward. Three men and a teenage boy were subsequently charged.

Burton plaque sells for £1300

A Victorian commemorative plaque from Joseph Nunneley’s, a long defunct Burton brewery sold for £1,300 at auction on the Isle of Wight - despite a guide price for just £20 to £30. The brewery was originally founded in Bridge Street, Burton in 1835. Very little archive material survives. He was in partnership with



a J Mussen until 1847 and then sold the business prior to 1888.

CAMRA CEO steps down

Tim Page has stepped down as CEO of CAMRA following a row over whether the group should seek to attract younger members by supporting lager. The membership rejected the proposals at the recent AGM.

Beer underwater

Croatian based Coral Wine, which specialises in sea-aged wines, has collaborated with Zadar-based brewer Pivovara 8 to submerge thirty 750mL bottles of the 7.8% ABV Kraken’s Treasure Porter 20 feet underwater for six months. The winery has over 500 bottles down there.

Drew retires

Wychwood and Ringwood Head Brewer Jeff Drew has retired from Marstons after 16 years. Jeff was earlier at Abingdon’s Morland Brewery and took up the position of head brewer in 2002

Hawkshead plans unveiled

Cumbria’s Hawkshead Brewery has unveiled its £3 million expansion plans with a new plant at Flookburgh which will operate in conjunction with its existing brewery at Staveley Mill Yard. The new 40 barrel brewhouse will produce around 20,000hL a year

New US plant for Guinness

Diageo has opened its first US brewery since the 1950s. Costing \$80m and located in Relay near Baltimore in Maryland, the Guinness Open Gate Brewery & Barrel House will provide tours,



taproom tastings and dining in a 270-seat restaurant. Hoping to attract 300,000 visitors a year, tap house will have 92 dispense points each serving a Guinness product. The original stout will still come from Dublin. The 62 acre site was originally Seagram’s Calvert distillery, which Diageo purchased in 2001 and has recently been used for maturing and packaging of Captain Morgans Rum.

There will be three brewhouses on site; a two-barrel pilot brewery, a 10hL system that will focus on experimental small-batch brews for the taproom and a 100 hL system that will take over production of Guinness Blonde American Lager currently brewed under contract by City Brewing at Latrobe, Pa. since 2014.

Zima is back

MillerCoors in the States has resurrected Zima, a clear malt beverage that was worth 1.3m bbl back in 1994, but the brand was discontinued in 2008. The

citrus-flavoured drink will only be available until the end of summer.

A-B to build in Mozambique

AB InBev, will start building a 2mhl brewery in Mozambique in the second half of next year. Rivals Heineken are in the middle of spending \$100m on its new brewery. Apparently substantial gas reserves discovered off the coastline are set to jumpstart the local economy.

Elgood's exports

Elgood's Brewery in Wisbech was founded in 1795 but only started exporting three years ago. Now it is to enter its 11th country – Argentina. It was first introduced to potential buyers from Argentina at a 'Meet the Buyer' event hosted by the Department for International Trade (DIT) as part of its Exporting is Great campaign.

Holes dray restored

Paul Harrison has renovated a Holes Brewery wagon with two friends in a seven year project. According to Paul "More or less everything has been completely rebuilt, with an exception of the engine and gearbox." The vehicle is a 1948 Leyland Beaver and has been painted in the iconic black and yellow colours of the Newark-based James Hole & Co Ltd. Holes 1885 Castle Brewery in Newark



survived until 1967 when it was taken over by Courage.

St Peters to expand

St Peters Brewery near Bungay in Suffolk is ramping up production on the back of the success of its alcohol free beer called Without which is already 30% of output. A new bottle line has been installed funded by the European Agricultural Fund for Rural Development. Further land has been purchased to expand capacity four fold over the next couple of years. CEO Steve Magnall says he expects the alcohol free beer sector to grow to 10% of total beer sales within the decade.

Sara is BOTY

The All-Party Parliamentary Beer Group has announced its annual awards. Brewer of the Year is Sara Barton who founded Brewster's Brewery in Grantham back in 1991. Great British Bake-Off winner, Candice Brown, has been named as the Beer Drinker of the Year. She created a replica of her parents' pub in gingerbread - complete with a sticky carpet and remembers how her mum used to cook pub grub and that's the kind of food she still loves. Since winning Bake Off she has used her celebrity status to encourage young people working in the Pub and Hospitality sector.

New Chairman at BGBW

The British Guild of Beer Writers has appointed Pete Brown, who was only elected to the Board last month as its Chairman. He replaces Tim Hampson who retired at the recent AGM after twelve years at the helm.

SIBA has one as well

The Society of Independent Brewers (SIBA) has appointed Roosters Ian Fozard as its new chairman with immediate effect. He succeeds Buster Grant of Brecon Brewery, who stood down from the chair in April. Anthony Hughes of Lincoln Green Brewery will be vice-chairman.

Burns ink ingredient revealed

A team from the University of Glasgow have been studying the inks used by Robbie Burns to help distinguish the many forgeries in existence. They found Burns, who made his own ink, used stale beer, carbonised elephant tusk, lard and sulphuric acid as the main ingredients.

CBOB is a 6.5% stout

CAMRA has named a strong beer called Broken Dream Breakfast Stout as its Champion Beer of Britain. It is brewed near Reading by Siren Brewery, which was founded five years ago by Darron Anley. The 6.5%ABV beer has coffee, oats and milk in the grist, hence the breakfast reference.

Green Jack brewery based in Suffolk took second place for its barley wine Ripper (8.5% ABV) which was named the Champion Winter Beer of Britain earlier this year. Bronze was taken by Tyne & Wear-based Mordue for their Workie Ticket (4.5%ABV) at the more sessionable end of the spectrum.

A-B improves beer stock pics



Anheuser-Busch has launched Elevate; two collections of downloadable stock photography featuring properly served beer, diverse consumers and brewers, myriad beer styles, and contemporary settings, all are royalty free. Shots were taken at A-B's US 'craft' plants at Four Peaks, 10 Barrel, Karbach and Zeza Sur. See them at

<https://unsplash.com/@elevate> and <https://www.pexels.com/@elevate>

Carbon capture could solve CO₂ shortages

It was touch and go with CO₂ supplies this summer during the hot weather and World Cup. The gas is used extensively in the food packaging and abattoir industries as well as carbonating beverages. CO₂ is a by product of ammonia production and is susceptible to pricing in the fertiliser sector where a number of plants went on extended shutdowns.

Now biomass power generator Drax is in talks with the brewing industry to use captured CO₂ from its North Yorkshire power plant. It is early days yet but the project sounds like a win-win.

Badger redesigns

Hall & Woodhouse at Blandford Forum has redesigned its range of Badger



beers with a bit of help from the BrandOpus design agency. We are told the new image focuses on the brewery's independent provenance.

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. Ian writes "I make every effort to keep up to date with brewery openings and as much as possible closures. But if you spot something not here, or hear of a closure in your area please e-mail me so the society records are up to date - *Address withheld*.

Many thanks. Ian Mackey

ABERDEENSHIRE

Beer Story Brewery, Unit 5, Inch Business Par, Inch, Scotland AB52 6TA

W: www.beerstory.co.uk

Brewing commenced Oct 2017.

Big Fish Brewing Co Ltd, Glenury Crescent, Stonehaven AB39 3LF

A home brewer who commenced commercial sales in Late 2016.

AVON

Cosmic Brewing Co Ltd, Glaisdale Road, Bristol, BS16 2HY

W: www.cosmicbrewing.co.uk

Peter Livingstone, a home brewer who went commercial in early 2018, brews American style beers from a brewery in a shed in his garden.

The Little Giant Brewery Bristol Ltd, Unit 3, Stoke View Business Park, Stoke View Road, Bristol BS16 3AE

W: www.littlegiantbrewery.co.uk

Brewing commenced October 2017.

Croft Ales, 32 Upper York Street, Bristol, BS2 8QN

W: www.croftales.com

Established by Pedro in Stokes Croft, with brewing started Mid 2017.

Fierce & Noble Brewery, 25 Mina Road, St Werburghs, Bristol BS2 9TA

W: www.fierceandnoble.com

Brewing commenced in late 2017. Beers are sold in cans and in their own taproom on site.

BEDFORDSHIRE

Potton Brewing Company, Unit 2, 8 Market Square, Potton, Sandy, Bedfordshire SG19 2NP

E: rich@pottonbrewingcompany.com

Brewing commenced at Potton in early 2018.

There is no connection with the old Potton Brewery that closed in 2016.

Established by Richard Haigh using a five barrel plant.

BUCKINGHAMSHIRE

Blackened Sun Brewing Co, 3 Heathfield, Stacey Bushes, Milton Keynes MK12 6HP

W: www.blackenedsunbrewing.co.uk

New kit installed in September 2017. Run by Gary and Sharon Morse. Gary is a home brewer who has taken inspiration from Belgium based beers, with yeast varieties adding flavour.

CESHIRE

Offbeat Brewery Ltd, c/o Unit 6 Thomas Street, Crewe CW1 2BD

W: www.offbeatbrewery.com

Brewing commenced in October 2010 at the Borough Arms Brewery site and equipment and also at Limestone.

In April 2011 with a new six barrel plant Michelle Kelsall started brewing in Crewe. In 2018 Michelle sold the brewery to Sean Ayling, ex brewer at Pig & Porter. They took over in June 2018.

Tom's Tap & Brewhouse, Unit 6 Thomas Street, Crewe CW1 2BD

In June 2018 Sean and Jacqui Ayling took over the Offbeat Brewery and renamed to Tom's Tap & Brewhouse.

CO TYRONE

Baronscourt Brewing Co Ltd, 38 Baronscourt Road, Newtownstewart, Omagh BT78 4EY

E: baronscourtbrewing.co@gmail.com

Brewing commenced early 2018.

CUMBRIA

Grasmere Brewery, Lake View Country House, Lake View Dr, Grasmere, Ambleside LA22 9TD

W: www.grasmerepub.com

Brewing commenced in February 2018.

DEVON

Sprey Point Brewery, Unit 10, Helmores Yard, Exter Road, Teignmouth TQ14 8JW

W: www.spreypointbrewery.com

Brewing commenced in late 2017.

DUMFRIES & GALLOWAY

Lowland Brewing Co, 8 Well Street, Lockerbie DG11 2EY

W: www.lowlandbrewery.co.uk

Established by Michael Tough and Tom Barr in late 2017. Initially created as spin off from Chef's In Scotland who had ventured into property.

Michael is MD and Tom brewer, he is learning his trade at Isle of Skye brewery, so I assume initial brews were done there. Production in Lockerbie was planned to start in May 2018.

DUNBARTONSHIRE

Late Night Hype Brewing Co, Unit 17, Andrew Court, South Douglas St, Clydebank G81 1PD

W: www.latenighthypebrewing.com

Michael Shaw and Sam Turner commenced brewing in Autumn 2017. Originally a home kit then have a five barrel plant now.

DURHAM

Barnard Castle Brewing, Quakers Yard, 24, Newgate, Barnard Castle, Durham DL12 8NG
E: barnardcastlebrewingco@gmail.com
Brewing commenced summer 2017.

Crafty Monkey Brewing Co Ltd, Benknowle Farm, Elwick, Hartlepool TS27 3HF
W: www.craftymonkey.beer

Brewing was started in April 2018 by Paul Garrett and Gary Olvanhill.

Donzoko Brewing Co Ltd, Hartlepool Enterprise Centre, Brougham Terr, Hartlepool TS24 8EY
W: www.donzoko.co.uk

Brewing started in summer 2017, beers are cuckoo brewed at Camerons.

Autumn Brewing Co, 8 East Cliffe Rd, Spectrum Business Pk, Seaham, Co Durham SR7 7PS
W: www.autumnbrewing.co.uk

Brewer Peter Briggs gets beers contract brewed at Castle Eden. He specifies only gluten free brewing malts. Beers are sold in keg and bottles.

Mad Scientist Brewery, The Quaker House, 2 Mechanics Yard, Darlington DL3 7QF
W: www.quakerhouse.co.uk

Brian Dourish and Rob Brinton brew on a small plant in the cellar at the Quaker House pub in mid 2017.

EAST RIDING OF YORKSHIRE

Spotlight Brewing Co, The Goddards, Goole Road, West Cowick, Goole DN14 9DJ
W: www.spotlightbrewing.co.uk

Brewing commenced December 201 with customer launch in January 2018.

The brewery offers a workplace experience for people with learning difficulties.

Twisted Angel Brewing Ltd, Unit 2, Beckside Court, Annie Reed Road, Beverley, HU17 0LF
W: www.twistedangelbrewing.com

Established by Matt Hall, ex Brass Castle and Barry Wilson. they started small scale with help from Allan Sykes, they moved to a larger premises in October 2017.

Aire Heads Brewery, Unit 4D, Lidice Road, Goole, East Yorkshire
W: www.aireheads.co.uk

Established by Ben Pindar and Craig Sanderson, they commenced mid 2017.

Yorkshire Brewhouse Limited, Goulton Street, Hull HU3 4DD
W: www.yorkshirebrewhouse.com

Brewing commenced August 2017. Established by Joh Constable and Simon Cooke the beers are sold cask and bottled.

Vision Brewing Co. Ltd, Unit 12 Burma Drive, Kingston Upon Hull, HU9 5SD
Brewing commenced in March 2018.

Butchers Dog Microbrewery, Unit 10d, Twydale Business Pk, Skerne Road, Driffield YO25 6JX
Brewing commenced in 2015, but stopped early 2017.

Dick's Brewery, c/o The Craft Little Brewery, British Aerospace Business Park, Saltground Road, Brough HU15 1EQ

E: dick@dicksbrewery.co.uk

A cuckoo brewer, commenced in 2016 at All Hallows, and later in 2017 started using Craft Little Brewery.

FIFE

Coul Brewing Co Ltd, 22 Laggan Crescent, Glenrothes, Fife KY7 6FY

Established in Summer 2017, but brewing started July 2018. Directors are Chris Dean, with Janet and Rowan Duncan.

Ovenstone 109 Ltd, Ovenstone Works, Ovenstone, Anstruther KY10 2RR
W: www.ovenstone109.com

Brewing commenced April 2018. Doing all they can to be a green environmental brewery.

Kingdom Brewery Limited, Jutland Street, Rosyth, Dunfermline KY11 2ZL

W: www.thekingdombrewery.com

Home brewer who went commercial in early 2017.

His nano brewery name pays homage to the ancient Kingdom of Fife.

GLASGOW

Merchant City Brewing Co. Ltd, Oakbank Industrial Estate, Oakbank St, Glasgow, G20 7LU
W: www.merchantcitybrewing.com

Brewing commenced in August 2017.

Heidrun Brewing Co, c/o Valhalla's Goat, 449 Great Western Road, Glasgow G12 8HH

W: www.heidrunbrewingco.wordpress.com
Cuckoo brewer who uses Drygate.

GLOUCESTERSHIRE

Lydbrook Valley Brewing Co, Forge Hammer Inn, Forge Row, Lydbrook GL17 9NP

W: www.theforgehammer.co.uk

Brewing commenced at the Forge Hammer pub in April 2018.

Cocksure Brewing Co Ltd, Great Leaze Farm, Oldbury on Severn, Bristol BS35 1RF

W: www.cocksurebrewing.com

Brewing commenced Spring 2017. Run by Calum Douch and Daniel Snow.

GREATER LONDON

The Park Brewery Ltd, 95 Elm Road, Kingston Upon Thames, KT2 6HX

W: www.theparkbrewery.com

Using a one barrel plant brewing commenced in Autumn 2014. Run by husband and wife team,

Josh and Frankie, they upgraded to a four and a half barrel plant in the summer of 2015. The brewery is named after the nearby Richmond Park.

They commenced brewing commercially after Josh's home brew hobby developed.

The beers are sold in bottle and cask.

In 2018 they had to leave their site as the landlord was demolishing the site. Then they cuckoo brewed at Reunion.

Partizan Brewing Ltd, 34 Raymouth Road, South Bermondsey, London SE16 2DB (2012-2017) then Railway Arch, 8 Almond Road, Bermondsey, London SE16 3LR

W: www.partizanbrewing.co.uk

Brewing commenced late in 2012 by an ex Redemption brewer Andy Smith who was given some Kernel Brewery plant.

The four barrel plant is located in a 1000sq foot railway arch in South Bermondsey. Andy used to work at the White Horse in Parsons Green, when he met Andy Moffat at Redemption, joined the team and in three years developed several of their beers. At the first Andy brewed once a week with most output bottled, his first brew was based on a Courage Stout from the 1970s.

But they developed sales, built a large base and capacity and in 2017 moved to a larger site.

Spartan Brewery, Railway Arch, 8 Almond Road, Bermondsey, London SE16 3LR

Then 29 Old Jamaica Business Estate, London SE16 4AW

W: www.spartanbrewery.com

Initial brews done at UBrew, but they later moved to the old Partizan site in Bermondsey.

Jefferson's Brewery, Queen Elizabeth Walk, Barnes London SW13 0DG

W: www.jeffersonsbrewery.co.uk

Established by George and Freddie Jeffries in late 2017. A small 200LI plant is used, and beers are sold in cans and bottles.

GREATER MANCHESTER

The TicketyBrew Company, Waterloo Rd, Stalybridge, Gt Manchester SK15 2AU

W: www.ticketybrew.co.uk

Established by Duncan and Keri Barton, it commenced brewing in February 2013. A five and a half barrel Porter Brewery Installation plant was used.

Duncan gave up an acting career to start the brewery and the name reflects his interest in acting and the theatre. The beers were only bottled at the start, but cask did follow in July 2013. They stopped in 2018 and went back to previous careers.

Pomona Island Brew Co Ltd, 33 Waybridge Ent Cent, Daniel Adamson Rd, Salford M50 1DS

W: www.pomonaislandbrew.co.uk

Brewing commenced autumn 2017 on a ten barrel plant. The two directors Nick Greenalgh and Ryan Thompson own the Gas Light Bar in the City Centre where their beers are always available.

OI Nano Brewery & Bar, Unit 2, Hatch, Oxford Road, Manchester M1 7ED

W: www.olbrewerybar.com

Established in a new leisure retail centre the Hatch. OI bar is an espresso bar and brewery. Brewing commenced autumn 2017.

Beatnikz Republic Brewing, 15 Red Bank, Green Quarter, Manchester M4 4HF

W: www.beatnikzrepublic.com

Established by Paul Greetham in London, but moved to Manchester in Feb 2017. Beers originally bottled, but in April 2017 they moved to cans.

Origami Brewing Company, c/o 75 North Western Street, Manchester M12 6DY

W: www.organicbrewingcompany.com

Cuckoo brew at Beer Nouveau, started in May 2016.

GWENT

Brew Monster Ltd, Unit C, Avondale Business Park, Cwmbarn, Forfaen NP44 1XE

W: www.brewmonster.co.uk

Brewing commenced October 2017.

GWYNEDD

Anglesey Brewhouse, Bragdy Mon, Cefn Uchaf, Rhostrehwfa, Llangefni, Anglesea LL77 7AQ

W: www.angleseybrewhouse.co.uk

Brewing commenced Sept 2017.

HAMPSHIRE

Hop Art Brewery, Blacknert Industrial Park, Blacknest Road, Bentley, Hampshire GU34 4PX

W: www.hopartbrewery.com

Established in late 2014 by Tony Scardarella and Erik Van Dongen.

No activity after early 2017.

INVERNESS-SHIRE

Glen Spean Brewing Co, Tirindish Steading, Spean Bridge, PH34 4EU

W: www.glenspeanbrewing.com

Brewing commenced Autumn 2017 with most beers bottled.

Nessie Brew, West Oaks, Fort Augustus PH32 4BH

A small scale brewer who started in 2017. Most output is bottled.

Hanging Tree Brewery, The Benleva, Drumnadrochit, Inverness IV63 6UH

W: www.benleva.co.uk

A pub/hotel near Loch Ness. where they started brewing in Autumn 2017.

KENT

Maidstone Brewery, Unit 11 The Old Brewery, Rocky Hill, London Road, Maidstone ME16 8PY

Established by Rob Jackson and David Davenport in mid 2014. For about a year they produced only experimental beers which were primarily available at David's pub The Flower Pot.

Initially a half barrel plant was used, located at the site of the long gone Style & Winch Brewery.

Later a four barrel plant was installed but they closed in May 2018.

Hildenborough Brewery, 8, Birch Close, Tonbridge, Kent TN11 9DU
W: www.hildenboroughbrewery.com
Established by Gregg Ellar, an ex bank clerk in 2017. As a home brewer of over 10 years, he was made redundant and creating a nanobrewery at his home was a logical choice.

Fonthill Brewery, 29 Mount Ephraim, Tunbridge Wells. TN4 8AA
W: www.thegeorgepubtunbridgewells.co.uk
Brewing undertaken since November 2017 at the George Micro Pub. Paul Fillis and Mark Reddyhoff brew on a half barrel plant in a small room downstairs.

LANCASHIRE

Holy Well Ales, 4 Barnfield Close, Egerton, Bolton BL7 9UP
A sister company to Craft Ales who distribute bottled beers to markets in Lancashire.

Holy Well Ales commenced in late 2015 and is run by Chris Fielding and Phil Wyatt using a one and a quarter barrel plant. Output is primarily bottled.

Partridge Brewery, Dog & Partridge, Hesketh Lane, Chipping, Preston PR3 2TH
Brewing commenced in late summer 2017, but the pub closed in March 2018.

West Coast Rock Brewing Co, 1877 The Brew Room, 139-141 Church St, Blackpool FY1 3NX
T: 01253 319165
Pub in Blackpool commenced brewing in January 2018 on a six barrel plant.

Bridle Distillery, Holmes Farm, Sandy Lane, Brindle, Chorley PR6 8LZ
W: www.brindledistillery.co.uk
A small brewery established on a farm distillery.

Chain House Brewing Company Limited, Brookdale, New Longton, Preston PR4 4XL
W: www.chainhousebrewingco.uk
A home brewer who went commercial in autumn 2017.

Tin Head Brewery, Unit 22f, Bradley Fold Trading Estate, Bradley Fold, Bolton BL2 6RT
E: beer@tinheadbrewery.co.uk
Established late 2017.

LEICESTERSHIRE

The Market Harborough Brewing Co, 71 St Marys Road, Market Harborough, Leics LE16 7DS
W: www.marketharboroughbrewery.co.uk
Established by Simon Shipley and Ivan Sheldrake, to provide beers locally. Brewing started in November 2015 with a six barrel plant. They closed after going into liquidation in July 2018.

Mount Saint Bernard Abbey Brewery, Mount Saint Bernard Abbey, Oaks Road, Whitwick, Coalville LE67 5UL
W: www.mountsaintbernard.org
The UK's first Trappist Brewery. The community was founded in 1835 and brewing took place at the monastery in the late 19th century, but after the low price of milk, their previous source of income a

change was needed. In March 2018 they recommenced brewing on a new 20hL plant.

LINCOLNSHIRE

Consortium Brewing Company, The Consortium, 13c & 13D Cornmarket, Louth LN11 9PY
W: www.theconsortiumlouth.co.uk
Brewing commenced at this pub in October 2017.

MID GLAMORGAN

Twin Taff Brewery, Unit 4 Star Yard, Court Street, Merthyr Tydfil CF47 8DU
E: twintaffbrewery@gmail.com
Brewing started in Feb 2018. Established by brothers Daryl and Darren Williams.

Velvet Owl, The Celt Experience Brewery Ltd, Unit 2e, Sir Alfred Owen Way, Pontygwindy Industrial Estate, Caerphilly. CF83 3HU
W: www.velvetowlbrew.co.uk
Established by Richie Lesbirel, initially cuckoo brewing in Gloucester. In Caerphilly they use the location previously used by Celt Experience and Lines. Duncan Illsley is the brewer.

NORTHAMPTONSHIRE

Creaton Grange Ales, Creaton Grange, Groms Lane, Creaton, Northants, NN6 8NN
W: www.creationgrangeales.weebly.com
Established on Ed Matts family farm. A home brewer he started his micro brewery in late 2017.

Purple Cow Brewing, The Alexandra Arms, Kettering, Northants
W: www.purplecowbrewing.co.uk
Established in early 2017 in the cellars at the Alexandra Arms. A six barrel plant is used.

NORTH YORKSHIRE

Taylor Illingworth Brewing Co, 21 Harwood Ct, Riverside Park Ind Est, Middlesbrough, TS21 1PU
T: 07562 248 707

A four barrel brewery established by Ben Taylor. Brewing commenced late 2017.

The Bay Brewery, The Bay Horse, 1 North Side, Hutton Rudby, Yarm TS15 0DA
T: 01642 700 252

Cuckoo brewery, who uses Wainstones and started summer 2017.

Crooked Brewing Co, Leeds East Airport, Church Fenton, Tadcaster LS24 9SE

W: www.crookedbrewing.co.uk
Based at a North Yorkshire airfield Crooked Brewing started with an eight and a half barrel plant in mid 2017.

Three Valleys Brewery, 290-292 Rochdale Road, Todmorden. OL14 7PD

E: threevalleysbrewery@yahoo.com
After Barearts ceased it was taken over, and brewing recommenced in early 2018 at the same site called the Three Valleys Brewery.

Lady Luck Brewery (Whitby) Ltd, The Little Angel, 18 Flowergate, Whitby, YO21 3BA
T: 01947 602 899
Brewing started at the Little Anel pub in June 2017. Beers are sold to other outlets.

NORTHUMBERLAND

Twice Brewed Brew House, Bardon Mill, Hexham, Northumberland NE47 7AN
W: www.twicebrewedbrewhouse.co.uk
Brewing commenced at this pub in Autumn 2017.

OXFORDSHIRE

The Old Forge Brewery, The Radnor Arms, 32 Coleshill, Oxon SN6 7PR
T: 01793 861 575
The Radnor Arms was bought by Alan Watkins and he put a brewplant in with production commencing July 2010. As with Halfpenny the brewery and beers were named by locals. The Radnor Arms and the brewery closed in early 2018.

PERTH & KINROSS

Wasted Degrees Brewing, Kinnaird Bank, Pitlochry, PH16 5JL
W: www.wasteddegrees.com
Established in mid 2017.

POWYS

Lythic Brewing Ltd, The Brewhouse, Tynewydd Farm, Llangors, Brecon LD3 7UA
W: www.lithicbrewing.com
Using the same location as previously used by Redstone Lithic was established by David Drabble in late 2016. Beers are sold in cans, cask and keg format.

Wilderness Brewery, 54 Machdre Industrial Estate, Newtown, Powys, Wales SY16 4LE
W: www.wildernessbrew.co.uk
Brewing commenced late 2017 on this industrial estate location.

ROSS & CROMARTY

Dun Brewing, Corrary Farm, Glenelg, Kyle IV40 8JX
W: www.dunbrewing.co.uk
Brewing commenced on a four barrel plant in March 2018.

SOMERSET

Glede Brewing Co Ltd, Tweed Road Industrial Estate, Tweed Road, Clevedon BS21 6RR
E: tuckers@gledebrewing.com
Initially started under the name Red Kite somewhere in the Chilterns. In March 2017 the moved to Clevedon and became Glede.
Ralph's Ruin Ltd. The Royal Oak, Lower Bristol Road, Bath BA2 3BW
W: www.ralphsruin.co.uk
Brewing commenced Spring 2017. Named after a dog and the two barrel plant is based in the kitchen of the Royal Oak pub.

SOUTH GLAMORGAN

Brewhouse & Kitchen (Cardiff), Sophia Close, Cardiff CG11 9HW
W: www.brewhouseandkitchen.com
Brewing commenced in Spring 2018.

Brewsaurus, Powys Pl, Dinas Powys CF64 4LB
T: 07538 545 491
Commercial home brewer, commenced Summer 2017.

Rival Brewing Co, Theobald Rd, Cardiff CF5 1LQ
T: 07889 596 306

Duncan and Sam Higgit are home brewers who established a commercial venture in Summer 2017.
Arcadian Brewing Company Ltd. The Bridge Studios, 454 Western Avenue, Cardiff CF5 3BL
W: www.arcadianbrewing.com
Brewing on a two and a half barrel started in June 2018. Run by Bethon Millett and Kristy Durbridge.

SOUTH YORKSHIRE

Penistone Brewers, The White Heart, Bridge End, Penistone, Sheffield S36 7AH

W: www.thewhiteheart.co.uk
Brewing at the pub commenced early 2017.

Hopscotch Craft Brewers Ltd. 442 Manchester Road, Sheffield S10 5DR

W: www.drinkhopscotch.co.uk
Established by Joe Bentley and Mark Booth, they brew on a small scale, started in Spring 2018.

Old Vault Brewing Company Ltd, The Old Vault, Thorne, Doncaster DN8 5DP

T: 01405 947 180
Brewing at this pub commenced in August 2017.

Loxley Brewery, Wisewood Inn, 539 Loxley Road, Sheffield S6 6RR

W: www.loxleybrewery.co.uk
Brewing kit was delivered in January 2018 with brewing starting March.

Grumpy's Ales Limited, c/o The Old Co-Op Ale House, 28 Church Street, Darton, Barnsley
T: 07718 974 622

Beers brewed under this name first appeared in early 2018, they Cuckoo Brew at Two Roses Brewery.

Emmanuales, c/o111 Percy St. Sheffield, S3 8BT
W: www.emmanuales.co.uk

A commercial home brewery started in Mid 2014, in 2016 they started Cuckoo Brewing at Sheffield Brewery.

Dead Parrot Beer Co Ltd, 44 Garden Street, Sheffield, S1 4BJ
Brewing commenced Spring 2018.

TYNE & WEAR

Overkill Microbrewery, Brandling Villa, Haddricks Mill Road, Newcastle Upon Tyne NE13 1QL

W: www.brandlingvilla.com
Brewing commenced at this pub in Mid 2016.

WEST GLAMORGAN

Beer Riff Brewing Company, Pilot House Wharf, Swansea SA1 1UN

W: www.beerriffbrewing.com

Brewing commenced March 2018.

9 Lives Brewing, Unit 303 Ystradgynlais Workshops, Trawsfordd, Ystradgynlais, Swansea SA9 1BS

W: www.9livesbrewing.co.uk

Established by Robert Scott in June 2017 following the closure of Bryncelyn.

A five barrel plant is used.

WEST MIDLANDS

Beat Ales Ltd, 11 Sydenham Hill, Bristol BS6 5SL then Unit 9, Old Forge Trading Estate, Dudley Road, Stourbridge DY9 8EL

W: www.beatales.com

Originally Beat Ales, North Curry, Taunton, Somerset using the old North Curry Brewery plant. Established by Jack Pike as a break from corporate life and a way of combining his interest in beer and music. Jack brews with Paul Worsley, who used to brew at Arbor using a 5 bbl plant. They planned to move to Bristol when a suitable site becomes available, but ended up in Stourbridge in the West Midlands in 2018.

WEST YORKSHIRE

The Meanwood Brewery Ltd, Sandfield View, Leeds LS6 4EU

E: baz@themeanwoodbrewery.com

Commercial home brewer Barry Phillips went commercial in Summer 2017.

Anthology Brewing Company, Armley Link Trading Estate, Armley Road, Leeds LS12 2QN

W: www.anthologybrewing.co.uk

Liam Kane commenced brewing in May 2018.

Legitimate Industries, 10 Weaver Street, Leeds LS4 2AU

W: www.legitimateworldwide.com

Brewing commenced Summer 2016.

St Oswalds Brewery, The Red Lion, The Green, Guiseley, Leeds LS20 9BB

Micro in the Red Lion commenced brewing in late 2017.

Copper Hill Brewery Ltd, Highcliffe Industrial Estate, Bruntcliffe Lane, Morley, Leeds LS27 9LR

T: 0800 783 2989

Part of the Barmaster Group, brewing commenced in May 2018.

Golden Owl, Leeds

W: www.goldenowlbrewery.co.uk

A cuckoo brewer in Leeds. Operated 2014-16.

Hedge Row Bry, Lynfield Drive, Bradford BD9 9EP

A home brewer who went commercial between 2015 and 2017.

WILTSHIRE

Brotherhood Brewery Ltd, Unit 20, Oakfield Business Centre, Northacre Industrial Park, Westbury BA13 4WF

W: www.brotherhood.co.uk

Chris Robinson starting brewing late 2016 on a ten barrel plant.

WORCESTERSHIRE

Ambridge Brewery, Unit 2 Priory Piece Business Park, Priory Farm Lane, Inkberrow, Worcs WR7 4HT

W: www.ambridgebrewery.co.uk

Name created after take over of Wyre Piddle Brewery in 2013.

Pub puzzle solved

David Hall contacted us with the following question:-

Is it possible that you could identify the location of the pub in the attached picture please? I thought that it may have been in Essex or Kent but cannot find any trace of it. Also the only trace I can find of the brewers appears to be Flint and Co, not Flint and Sons.

Two eagle eyed members spotted that this is the George and Dragon, Fordwich, Kent . Happily still trading, it is on the Sturry Road NE of Canterbury, standing on the banks of the Great Stour, which is on an east-west alignment (note position of sun in the painting). It still has those tall chimneys but no longer sells Flint's ales. The only discrepancy, and we put this down to artistic licence, is that the Parish church is in the wrong place relative to the pub, although the characteristic shape of the spire is accurate.

Chris Murray and Peter Moynihan



Questions and occasionally some answers

Ian Webster asks about a Richard Moss

Eric Fower's passion for Marston's archives and history is well known in Brewery History Society circles, I am working with John Fower who is Eric's son. He has a portrait of someone called Richard Moss that Eric must have been given, it was presented by the County Brewers Society in 1874.

He is trying to trace the relatives of Mr Moss with a view to giving them the picture. Can anyone out there help?



Alex Mettler asks about malt kiln tiles



The image is of malting kiln tiles being used as a cover to a channel in the floor at Sampford Spiney parish church in Devon. The tiles clearly show the smaller (heat side) holes some of which have been worn away over many years of footwork to expose the larger cavity on the under side. They measure c30cm x 30cm. I am presuming the channel is used to duct hot air into the church; there are about 20 such tiles being thus used. I have no idea of the age of the tiles; the church itself is late 13th/early 14th century and Grade I listed. I have no knowledge of either a specific brewery or a malting house in Sampford Spiney although it is likely that any

of the surrounding farmsteads could have brewed and/or have malting kilns.

Howell Davies asks about a 1917 beer recipe

I have just discovered a recipe for making beer 'for reducing the cost of the manufacture of beer and for increasing output during the enforcement of the Beer Restriction Act'. It was bought by my Grandfather on 4th April 1917 from George Clark & Son Ltd., Broadway Works, Millwall Docks, London E. I wonder whether it could be of any interest or value to anyone?

Mike Brown suggests it might be worth asking the National Brewery Centre at Burton on Trent or possibly the National Brewing Library at Oxford Brookes University. Otherwise the London Metropolitan Archives might be a suitable home. Whilst of historical interest it may not have any financial value.

Stephen Peck asks about electric cask beer pumps

The other day I had the pleasure of visiting a fine traditional pub in Keighley. The Burlington Arms on Market Street in the town centre is a Timothy Taylor house and is remarkable for one particular fact.

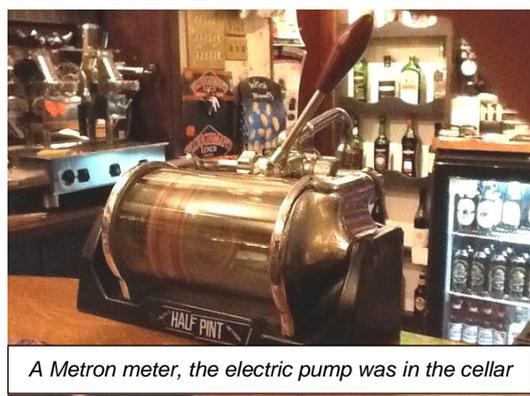
Although there is a bank of four hand pumps on the bar counter, closer inspection reveals that they were dummies and behind these are 'old-fashioned' electric pumps with a little lever which guarantees a full half-pint measure into an over-sized glass. From the 1960s on, such pumps (in varying shapes and styles), dispensing cask ales, were very popular with brewers particularly in the Midlands and North of England. The 'lever' style was most common in the English North.

The pub serves Timothy Taylor's Golden Best and Boltmaker, but endearingly, the price list refers to these simply as 'Mild' and 'Bitter'.

It has an attractive interior, very much in 1960s-1970s style, with wallpaper to match! Much of this is no doubt the result of having long-term tenants since 1979. Sadly, these decided to leave the pub at the end of July 2018. According to a notice in the pub, Timothy Taylor has resolved to close and sell the Burlington thereafter. So could these be the last electric pumps in the country?

Kevin Mutch from Cask Marque observed ...

Without a seeing them, I can only guess that these could be the real thing, and could be based on a Mills Brothers' (later Coldflow/IMI Cornelius) meter. I know that this style of hand



A Metron meter, the electric pump was in the cellar

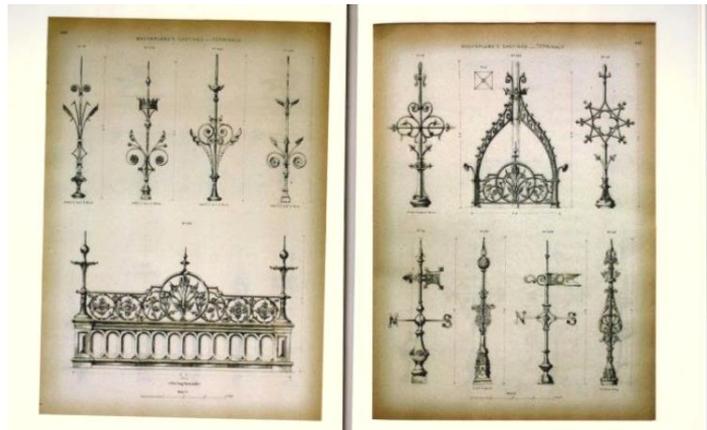
pump was championed by the likes of Greenall Whitley and fairly common in t'north, but I haven't seen any since before I joined the old company in '84.

Greenall's were very much into half pint dispense, with keg beer being measured in a glass cylinder (on the bar) where the piston moved from one end to another at the activation of a switch by moving the four inch handle from the position pointing to one end of the glass cylinder to the other, very much in the manner of a Minute meter. They were great for ensuring that the lines were cleaned properly, as the customers could see any yeast build up in the meter. As these meters were ubiquitous, Greenall's did attach them to handpulls which basically moved the lever to dispense the half.

The first time I definitely remember seeing any was in a Greenall's pub in Widnes in 1981, when after the school First XV game, both teams shot over the road for a quick one or two! More memorable for the bo**ocking the teacher gave us for not inviting him!

The initial meter was designed in 1964 and it was easy to swing the handle assemble round through 90 degrees, drop the meter into the vertical position, put a long handle on it, and dispense the beer through a longer spout.

Richard Benjamin from Flaxmill Maltings asks about coronets



The coronet on top of the hoist tower here at the Flaxmill Maltings was erected in 1897 to celebrate Queen Victoria's Diamond Jubilee. This was during the conversion of the buildings from flax mill to a maltings. The coronet itself was bought from a catalogue produced by Walter MacFarlane of Glasgow. You could say it was the IKEA of its day for commemorative ironwork. It will soon be renovated along with the main mill and kiln; work which is expected to finish in about three years time.

Our coronet is by no means unique. We have found at least two other examples of the same design. One is on a hotel in the Isle of Bute (below left) and the second is in Dalbeattie, Dumfries and Galloway (below right). Please let us know if you come across any further examples.



J P Lethbridge reminds us about DORA (Defence of the Realm Act 1916)

In March 1916 George Henry Payne, landlord of the King's Arms, High Street, Southampton, Dorothy Brown a barmaid, and two customers Robert Andrew Smith and his wife Elizabeth, were tried under the wartime alcohol control orders banning treating i.e. drinking in rounds. Robert Andrew Smith had bought alcoholic drinks for himself and his wife. I understand that in 1916 the Winchester Brewery Company owned the King's Arms. Do you have any information about this brewer/s history?

The Chairman responds

Our BHS web site includes this brief summary on the brewery

Winchester Brewery Co. Ltd, Hyde Brewery, Hyde Street, Winchester, Hampshire.

Founded by 1812. Originally, James Simonds from 1847 to 1857. From 1863 under the ownership of Richard Moss trading as Simonds & Co. Moss died in 1903. As above registered in November 1893. Acquired by Marston, Thompson & Evershed Ltd in 1923 with 108 public houses. Brewing ceased 1924 but bottling continued until 1969. Used as a regional depot until 1980s when site developed as a supermarket
In terms of the pub, you may like to try the Pub History Society, who know more about pubs than we do.

Tom Bradshaw wants to know about Soames in Spalding

I'm a co-owner of the only brewery in Spalding since Soames closed its operations down in 1949, we're keen to brew a heritage ale at our Welland Brewery as an homage to the old brewery but were struggling to find any recipe details, in fact the only thing we have found is one pump clip! I'd keen to hear from yourselves if you have anything in the archives.

Mike Brown describes the brewery history

One question is which period of beers would you be looking to recreate. Though they brewed until the take-over, the products of the 1930s might not be worth remembering! My guess is that they would mainly have produced mild, aimed at the farming community.

Steward & Patteson's papers, including some for Soames, are at the Norfolk Record Office. However the Soames papers mentioned in Richmond & Turton's Guide to Brewing Industry records would seem to be directors minutes etc. S&P's papers include some accounts of brewing materials though no specific mention of recipes, but might be worth a look.

David Hudson asks about the Hope and Anchor Brewery in Manchester

I was hoping you may have photographs and history of the Hope & Anchor Brewery that was situated in Gorton, Manchester established in 1883. The brewery was demolished about 1963. The site was opposite my old school Openshaw Technical High School that was demolished in the 1970s.

I acquired some Brewery records before the demolition of the brewery that I have kept for 50 years that may be useful to you - if I can find them after all this time!

Mike replies...

We don't have any photos, but our notes on the history are below. We are always interested in preserving brewery historical material, though the local archives would be the ideal place if they are interested.

Openshaw Brewery Co Ltd, Victoria, Aberavon Street, West Gorton; possibly origins in the Pine Apple Brewery, Aberavon Street of Peter Cough in 1860s - Pineapple St and Brook St met at the site.

Openshaw Bwy Co Ltd incorporated 19th Feb 1891 when moved to Aberavon St

1904 Ernest Pollitt chair. 1915 Augustus Mayers mentioned as brewer.

1938 PL Sheard joined board, hop merchant, 1943 appointed chair and MD until Hope & Anchor bought the 228 451 issued £1 shares in exchange for 5¾% loan stock on basis of £100 stock for every 23 shares. There were 115 licensed properties

The brewery tap, the Railway on Pottery Lane was demolished around 1991.



Dorothy Waine wants to know about the Albion Brewery in Wigan

My great great grandfather was Daniel Astley Calderbank he was brewery manager at the Albion Brewery Wigan. I have seen the Collier Arms in Wigan but need any information on the brewery in Hardybutts. Did the brewery have any more public houses? Also do you have any information on the staff as Daniel's sons seemed to have also been brewers or landlords.

Mike replies

The information which we have is shown below, which does indeed mention your gggf Albion Brewery Co Ltd, Hardybutts.

BHS 66 Dec 91 p132 brewery built 1872 with capital of £50,000

1892 Daniel A Calderbank mgr

1904 S Sloan apptd head brewer

In June 1919 they were selling houses in Chester area, Threlfalls paid £50 000 for 11 of them, including eight in the city. Pubs sold to Walker Cain in 30s. In October 1919 Threlfalls said to have bought 21 Albion houses, including some more in Chester.

Albion Wigan wound up debts and claims by 31 Jan 1921

Marnie Wheelwright asks about the Sutton Brewery in Macclesfield

I would love to find out more about one of my ancestors who was a brewer in Sutton, near Macclesfield in the 18th century. His name was George Voce and I understand he was in partnership, at one time, with Peter Wright. The family have a leather 'wallet' which belonged to him dated 1772.

Mike Brown replies...

Oddly enough this is a brewery on which I have been doing some research, although I have not noted any mention of a Mr Wright. Did your ancestor have any previous brewing connections, since the business they established was quite a major concern in later years

Stancliffe Bros, Sutton Brewery, Byrons Lane.

1781 1st Nov newly erected; George Voce on premises

1787 17th Jan George Voce & Co sale lately erected for sale at Mr Stedman's Queens Head

'Partnership between Jonathan Marsh and Thomas Phillips, of Sutton, carrying on the Trade or Business of Common-Brewers at their Brewery, was dissolved by mutual Consent; and that the said Business will hereafter be carried on at Sutton Brewery aforesaid by the said Thomas Phillips. 13th Day of February 1802.'

'The Partnership between William Hindley, William Bent, James Caldwell jun, and John Barrow, carrying on the Trade or Business of Brewers and Dealers in Spirits, at Sutton, under the Firm of William Hindley and Company, was dissolved: 8th December 1808.'

1814/28 Bent & Caldwell listed as Sutton Brewery.

1835 27th Apr sale by Wm Hankes assignees 150/200 bpw possibly rebuilt

'Partnership of John Stancliffe, Joseph Stancliffe, Hanson Ormerod, and Thomas Theodore Ormerod, as Common Brewers, at Sutton Brewery, under the style or firm of Stancliffe and Ormerod, was dissolved in the month of February 1840'

Partnership of Joseph Stancliffe and John Stancliffe, at Mirfield, in the county of York, and Sutton, near Macclesfield, under the style or firm of Stancliffe, Brothers, was dissolved by mutual consent. All debts owing by or to the said firm will be paid and received by the said John Stancliffe, by whom alone the business will in future be carried on. 1st February, 1853.

Registered 18th Oct 1897 Stancliffes Bros Ltd.

In February 1920 bought by Lonsdale & Adshead with 44 licensed properties. Put into voluntary liquidation 23rd July 1920



Simon Briercliffe at the Black Country Living Museum wants to rebuild a pub

The Black Country Living Museum is making plans to rebuild a pub on site as part of its new 1940s-1960s development. The Elephant & Castle was pub dating from 1905, part of the Banks's estate, which was unceremoniously demolished in 2001 before listing could be obtained. We are currently seeking memories so we can accurately recreate it, however we have yet to turn up any images of the interior.



The pub will be set c.1950, but we think it would likely have changed very little since the pre-war days. It was a working-class pub, with a public bar and a

smoke room, an upstairs function room and living accommodation. Although it had a grand exterior, we think the interior was dark wood, painted wallpaper, floorboards, converted gas lights, patterned tiles in the passage, and so on. However this is still all educated guesswork! The Museum believes there was a link with a Manchester brewery, can anyone confirm this?

Tim Nicholson is looking for a recipe

I am trying to find a brewing recipe from our family brewery which closed in 1960. Although Mitchells & Butlers own the brand it doesn't sound like they have any archives. Do you have any suggestions as to where I might look for anything along these lines?

The Chairman replies...

Our Century plus plus tells us that Nicholson & Son Ltd was at High St, Maidenhead, founded by William Nicholson in 1840 as the Pineapple Brewery. Bought by Charles H.J. Emery in 1897, then the South Berkshire Brewery Co. Ltd in 1900 and registered as a limited company in 1903. It was taken over by Courage, Barclay & Co Ltd in 1959 and closed in 1961. The stable buildings remain and the site is now the Nicholson Walk shopping complex

Changes to BHS book list 2015 edition

ADDITIONS:

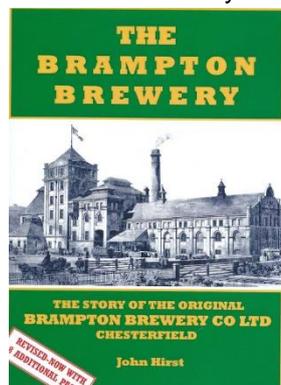
The Brampton Brewery, 2nd Edition (John Hirst)

2018, UK, A5, H/B 32pp, full colour

Ref No 1425-2, Price £4.00 [+ UK P&P (£0.90)]

Revised with eight more pages.

This little booklet is packed with historical information about the Brampton Brewery of Chesterfield. Topics covered are history and development of the brewery, the share issue, brewery fire, the Warwicks take-over, the brewing plant, the Brampton products (both the original Brampton brews and the Warwicks unpopular versions) and the Brampton Pubs (shown on the map from Sheffield in the north to south of Ripley).



The brewers are listed from 1890 to 1955 when the brewery was closed. An unusual and interesting is an obituary of the brewery workers who lost their lives in the 1st World War.

A full list of Brampton pubs at their Warwicks take-over is included with their purchase and closure/changes dates and plenty of old photos of the brewery (inside and external), pubs, drays and adverts plus map and brewery plan.

A comprehensive and interesting history of this Chesterfield brewery.

(The author, John Hirst is a BHS Member and has written other books about Chesterfield's breweries and pubs)

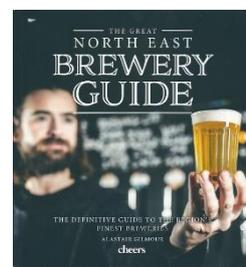
The Great North East Brewery Guide – (Alastair Gilmour) – 2017, UK, 128pp, full colour. Ref No 1459, price £15.00

This guide profiles 35 independent breweries in the North East.

Each brewery (alphabetical order) gets 2 to 4 pages describing the brewers, their beers, their kit and their particular features and their success.

Each brewery entry has very colourful images – brewers, brewery, bottles etc which illustrate their passion for brewing good beer.

The 35 breweries go from Allendale to Wylam, from Anarchy to Errant and Three Brothers to Three Kings plus nearly 29 other fascinating breweries.



DELETIONS

725 - The British Brewing Industry, 1830 – 1980 (Gourvish & Wilson), [out-of-print]

Ever wondered where our members live?

Our membership secretary has extracted this list from his records. I have not tried to rationalise it but it is clear that some members still refuse to use names of the Unitary Authorities and reorganisation of Counties which took place back in 1974! So this list is open to a degree of interpretation!

Overseas Members		Cardiff	1	Isle of Islay	1	Somerset	4
Australia	6	Cheshire	9	Isle of Wight	8	Staffordshire	14
Canada	1	Chester	1	Kent	26	Suffolk	19
Germany	6	Cleveland	1	Lancashire	20	Surrey	26
Greece	1	Clwyd	1	Leicestershire	6	Sussex - East	6
Ireland	3	Conwy	2	Lincolnshire	5	Sussex - West	9
Isle of Man	1	Cornwall	6	London	35	Tyne & Wear	5
Italy	1	Durham	2	Manchester	5	Warwickshire	1
Luxembourg	1	Cumbria	1	Merseyside	1	West Midlands	9
Norway	1	Derbyshire	10	Middlesex	12	Wiltshire	6
The Netherlands	2	Devon	6	Midlothian	1	Wirral	1
Turkey	1	Dorset	8	Monmouthshire	1	Wolverhampton	1
U.A.E.	1	Edinburgh	3	Norfolk	5	Worcestershire	2
USA	12	Essex	20	North Humberside	1	Yorkshire	3
Total Overseas	37	Flintshire	1	North Lincolnshire	1	East Yorkshire	1
		Greater Manchester	1	Northamptonshire	6	South Yorkshire	6
UK Members		Glasgow	2	Northumberland	2	West Yorkshire	15
Argyll	1	Gloucestershire	5	Nottinghamshire	10	North Yorkshire	8
Bedfordshire	4	Gwynedd	2	Oxfordshire	8		
Berkshire	13	Hampshire	16	Perth	1	Total UK	457
Berwickshire	1	Herefordshire	2	Perthshire	1	Grand Total	494
Bristol	5	Hertfordshire	13	Powys	1		
Buckinghamshire	9	Inverness	1	Rutland	2		
Cambridgeshire	7	Isle of Anglesey	1	Shropshire	7		

BHS Corporate Members

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

8 Sail Brewery
Adnams plc
Bank Top Brewery Ltd.
Daniel Batham & Son Ltd.
Beers of Europe Ltd
BFBi
Biblioteca UNISG
Black Sheep Brewery Plc
Boudicca Inns
Brewlab Ltd
Burlison Inns Ltd.
Burning Sky Brewery
Burton Bridge Brewery Ltd.
CAMRA North Surrey
Castle rock Brewery
Charles Faram & Co. Ltd.
Christeys Food Hygiene Ltd.
Colchester Brewery Ltd.
Crisp Malting Group Ltd
Dark Star Brewing Co.
Dove Street Brewery
Elgood & Sons Ltd.
Everards Brewery Ltd
Frederic Robinson Ltd
French & Jupps Ltd.
Fuller Smith & Turner PLC
George Bateman & Son Ltd.
Goddards Brewery

Great Oakley Brewery
Greene King plc
Guildhall Library
Guinness
Hadrian Border Brewery
Hall & Woodhouse Ltd.
Harbour Brewing Company
Harvey & Sons (Lewes) Ltd.
Hepworth & Co. Brewers Ltd.
Historic England
Hogs Back Brewery Ltd.
Holden's Brewery Ltd
Joseph Holt Ltd
Hobsons Brewery
Hook Norton Brewery Co Ltd
Hop Back Brewery plc
Innis & Gunn Inveralmond
Brewery
Institute of Brewing &
Distilling
Isle of Wight Brewery Ltd.
Lacon Ales Ltd.
J W Lees & Co (Brewers) Ltd
McMullen & Sons Ltd.
Murphy & Son Ltd.
National Library of Science
and Technology
Nethergate Brewery Co. Ltd.
Nottingham Brewery Co. Ltd.

J C & R H Palmer Ltd.
PBC (Brewery Installations)
Phipps NBC
Phoenix Brewery
Pope's Yard Brewery Ltd.
Ramsgate Brewery Ltd.
ReAgent Chemicals
Rebellion Beer Co.
Robert Hole Brand Solutions
Sambrook's Brewery Ltd.
Sarah Hughes Brewery
Sentinel Brewing Co.
Shepherd Neame Ltd
St. Austell Brewery Co. Ltd.
St. Peter's Brewery Co. Ltd.
Stewart Brewing Ltd.
Stonehenge Ales Ltd.
Thornbridge Brewery
Topsy Angel Micro Brewery
Twickenham Fine Ales Ltd.
University of Reading
Warminster Maltings
Westerham Brewery Co
Weyermann Speciality
Malting Co
Wimbledon Brewery Co. Ltd.
Windsor & Eton Brewery
Wrexham Lager
Wye Valley Brewery Ltd.

JUST ROOM FOR A COUPLE MORE.....

Robert Humphries asks about a Bass glass



This gem was bought at the CAMRA Great British Beer Festival last month. Can anyone date it?

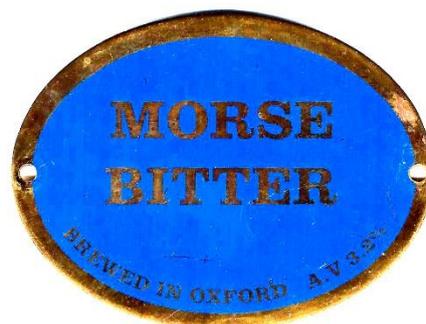
Harry White said it looks very much like the kind of glass used in Belgium by Interbrew (as it then was) back in the 70s/80s/90s for the Bass Ale and Stout they brewed (under licence) at that time. Then Mike Peterson....

The glass design is the style that was used in Belgium in the 60s and 70s, but it could have also been used elsewhere, like perhaps the USA. If there are no measure marks on it, then it's probably Belgian.

It is good when two experts agree!

Dick Bosley asks about a pump clip

I found a brass beer tap badge the other day and am trying to find out if it was a special Morrells brew or from a different brewer. It is oval, approx 3.5 x 2.5 inches and has a blue background with MORSE BITTER in large letters with smaller BREWED IN OXFORD ABV 3.2% underneath.



Tuckers Maltings at Newton Abbot in August 2010

