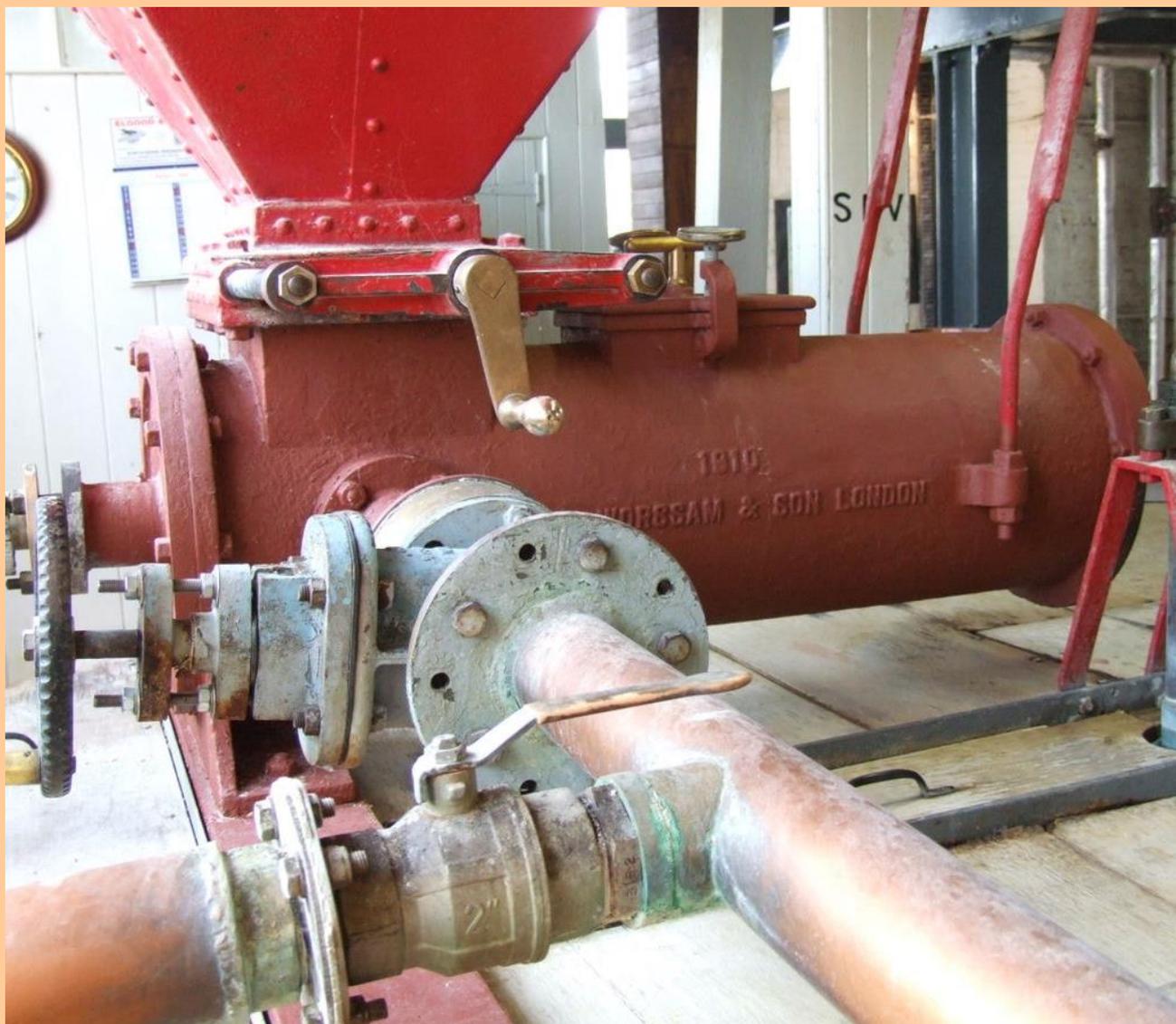


BREWERY HISTORY SOCIETY

NEWSLETTER



Here is the Steel's mashing machine at Elgoods at Wisbech in Cambridgeshire during June 2006. The equipment was made by G J Worssam and Son of London back in 1910. Worssam was taken over by Vickers Armstrong in 1947 and absorbed into its Boby mill division. You can see more photographs from Elgoods on the back page. 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

March 2019

Newsletter 84

Contents

- 2 - Roger's intro
- 3 - Calendar of BHS events
- 4 - Reports from Keighley and Bowland
- 7 - From the Chairman
- 7 - Membership matters
- 9 - **AGM notice**
- 10 - Members articles
- 16 - Mike's meanderings
- 18- Out and about
- 22 - Gleanings
- 25 - New Brews News
- 28 - Questions and occasionally the odd answer

Contact Us

Newsletter Editor

newsletter@breweryhistory.com

Roger Putman

Address withheld

Journal Editor

journal@breweryhistory.com

Book Sales

books@breweryhistory.com

Publications

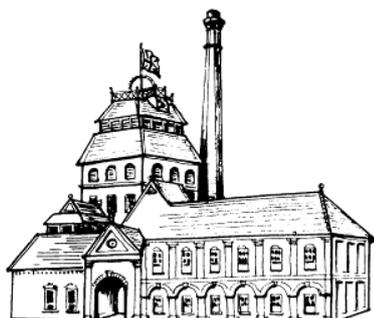
publications@breweryhistory.com

Ken Smith

Address withheld

Membership

membership@breweryhistory.com



Roger's ninth



Bannaghtyn from the rock in the middle of the still windy Irish Sea but the sun is shining and the daffodils are beginning to show along the roadside verges so spring is definitely springing. This means the tourists and the bikers will soon be back.

There is something mildly distasteful when competitors start to rubbish the opposition in their advertising campaigns. America's biggest brand Bud Light is having a go at Miller Lite and Coors Light. It started when nutritional information appeared prominently on Bud cans and outer packaging. Conveniently %ABV was absent yet alcohol makes a big contribution to carbs in this cut throat market where beers vary from 4% to as low as 2.5%. While the opposition was pondering whether to respond, an elaborate TV ad was broadcast during the Super Bowl match. More interesting than much of the action on the pitch was the view of some!

The Bud Light Dilly Dilly Brewery received a huge cask of corn syrup which it So with style mission Castle



at delivery

apparently does not use. slick Game of Thrones graphics they set off on a to find a home for it. Miller said they had theirs and eventually they polled up Coors Castle where a was expected.

Corn syrup is virtually all fermentable and should not be confused with high fructose syrup used as a sweetener which nutritionists love to hate but is also made from corn. So it is unclear why Bud are trumpeting the non-use of a perfectly legitimate brewing ingredient saying its beer is only made from barley, rice and hops (just a few). The National Corn Growers Association was not happy, MillerCoors took a full-page advertisement in *The New York Times* to confirm that its beer is made with corn syrup. In a statement Miller also pointed out that Anheuser-Busch uses both corn syrup and high-fructose corn syrup in other brands. It does get folk thinking about beer ingredients I suppose but perhaps we need look no further than the fact that Bud Light sales dropped 6.7% last year.

We had to check whether it was April 1st for this snippet. Newcastle Brown is going to be 'reimagined' for the US market and brewed in Heineken's Lagunitas plants in California and Chicago. Pale and roasted malts meet American hops says the blurb. The new brew will use Centennial and Chinook hops and will be fermented with Lagunitas' house ale yeast, presumably 1056. Can't wait to try it, it may be better than the Tadcaster brew but it is not really 'The Dog' is it?

Copy closes for NL85 on 17 May

Slaynt vie!

BHS Calendar

13-14 March 2019	SIBA Beer X, Exhibition Centre, Liverpool, L3 4FP. BHS is on Stand 130
Friday 12 April 2019	This year's AGM is at Shepherd Neame Brewery, 17 Court St, Faversham ME13 7AX, 1100 for 1200 noon Eddie Gadd at the Ramsgate Brewery has kindly agreed to host a visit the day before at Gadd's The Ramsgate Brewery 7, Pysons Road Industrial Estate, Hornet Close, Broadstairs CT10 2YD at 14.00 on Thurs April 11 th . Contact Ed Wray on visits@breweryhistory.com
Wed 15 May 2019	Banks's Brewery, Wolverhampton. Meet at 1130 at the Banks's Brewery Shop, Brewery Road, Wolverhampton WV1 4JT. Contact Ed Wray on visits@breweryhistory.com
Friday 24 May 2019	Joint meeting with BGBW in Norfolk, Malt, past, present and future See details below
Wed 10 July 2019	Bateman's Brewery at Wainfleet, Lincolnshire, meet at 14.00 Contact Ed Wray on visits@breweryhistory.com

Malt – Past, Present & Future – BHS and BGBW joint event

Norfolk, Friday 24th May 2019.

Provisional Times: 0845 start, Norwich Station, 1630 pm finish, Norwich venue

The Guild and Brewery History Society are meeting at Norwich's City of Ale Festival for an in-depth seminar on beer's main ingredient. The day involves a trip to the Maris Otter mother field, a secret plot in the wilds of North Norfolk; a chance to turn the sprouting grain on Crisp's traditional floor maltings and the opportunity to see the brand new speciality malting facility, the first of its kind in Britain.

Then head back to Norwich where the eminent Dr Neil Faulkner (Time Team, Timewatch) will give a talk on excavating the oldest known malthouse in Britain, dating to around AD 800 - and what it indicates about brewing practices at the time. Colin Johnston from Crisp will lead us through a present-day malt, wort and beer tasting. Other distinguished speakers will talk about the development of new barley varieties and what is in store for the future.

Tickets, regardless of whether you come for just the morning, just the afternoon or the whole day including lunch: £15, to help cover costs.

With limited spaces, to reserve your spot for the seminar, please email [address withheld](#)

The seminar heralds the beginning of Norwich's City of Ale. The organisers are inviting delegates to join the launch party the day before, Thursday 23 May. It will be opened by Roger Protz.

Exact timings and more details on speakers will be released soon.

Should you wish to attend the launch party the evening prior please contact Frances Brace at [email address withheld](#)

Update on Ken Smith's walking tours

Over the last ten years or so, Ken Smith has taken many Society members for walks around London to view the remains of our brewing past. Please note that you must register with Ken first as there is a chance that he may have to postpone. Drop him an email on [Address withheld](#).

- 1) Saturday 25th May - Southwark - Southwark Bridge to Tower Bridge (the Hop Exchange, Courage and a non beer brewery)
- 2) Saturday 22nd June - North City - Chiswell Street to St Pancras Station (Whitbread and the Cannon Brewery)
- 3) Saturday 13th July - West London - Vauxhall to Chelsea (the New London and Chelsea Brewery) - please note that a Travelcard or Oyster Card is essential as we will be using public transport for much of this 'walk'.
- 4) Saturday 27th July - North London - Seven Sisters to Tottenham (Wooldridge, Grippers and a Fremains intrusion)



New walking tour to highlight Henley's brewing heritage

A new walking tour of Henley on Thames has been launched to highlight the town's rich brewing heritage. Supported by local pub operator Brakspear, the 75-minute tour, led by a Blue Badge guide, takes walkers to key brewing sites and pubs around the town. The tour is on the last Sunday of every month and begins at the Hotel du Vin, site of the Brakspear brewery until it closed in 2002. It takes in the Town Hall, the Three Tuns in Market Square and the Bull on Bell Street - now home to Brakspear's Bell Street microbrewery and close to where Brakspears started back in 1714 - before finishing at the Angel on the Bridge for a complimentary pint brewed at Bell Street. The tour costs £10 per person and places must be booked in advance by calling [Address withheld](#).

The Labologists Society announce spring meeting at Donnington

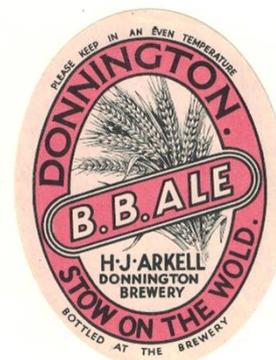
Sat 13 April and open to BHS members (Note this is the day after our AGM)

The first part of the Spring Meeting will comprise a tour of Donnington Brewery conducted by Johnny Arkell. This is regarded as the most picturesque brewery setting in the UK. After the tour there will be a chance for some hospitality before we move onto the Snowhill Arms nearby for the second part of the meeting where we will have use of the skittle alley as a private function room! There are a few places left on the tour and so we are now offering these to BHS members.

There is a train from London arriving at Moreton in Marsh around 1100, we will start the tour of the brewery at 1130, finish at 1230pm and leave for Snowhill at about 1300 arriving before 1330. Those traveling by train should make their way back to Moreton at 1600 for the London train at around 1640 (by the way, at the time of writing the train fare from London is just £6 each way before any discounts)

We have negotiated a reduced price for the tour of £10 per person payable on booking please. Those who are travelling to the meeting by train we are arranging a 'taxi ticket' to include all three journeys involved for £12.

If you would like to attend please contact Eric Dore at *Address withheld*



Report on a visit to Timothy Taylor – 25 October 2018



Although I am in the process of retiring as Visits Secretary, I somehow managed to find the time to organise a visit to Timothy Taylor's brewery at Keighley. My obsession with its Landlord is entirely unrelated to this!

A dozen BHS members arrived at the brewery in Keighley for the first test of the day: signing ourselves in on the iPad, reception being unmanned. Alerted by email to our arrival Head Brewer Andy Leman met us and we were split into two groups, one shown round by Andy and the other by Senior Brewer Tom Slack.

The company was founded in 1858 and five years later moved to the present site at Knowle Spring. The current brewhouse came from the wrong side of the Pennines, originally being from Oldham brewery which closed in 1988. They recently added a new Steel's masher. The mash tun is filled almost to the brim and has a brewlength of 180 barrels which is liquored back to 250 brl. They still work in Fahrenheit but kindly translated for us to Celsius. They mash at 66°C for an hour, then underlet raising the temperature to 70°C and leave for another hour. Only whole hops are used and more are added in the hop back. They use WGV (Whitbread Golding Variety), Fuggles and Savinjski Goldings for Landlord, with true Goldings also being used some years. Golden Promise pale ale malt is used, as are brewing sugars including priming sugar added to the casks.



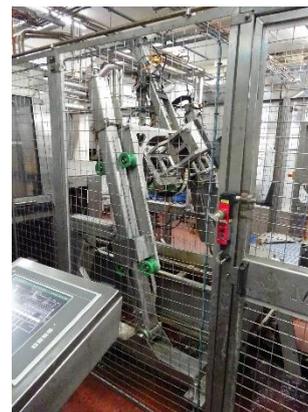
They carry out a range of lab tests in house including using an antique Lovibond meter. Modern colour determination only measures colour at one wavelength (430nm) which does not give the full picture so they compare the colour of their beer to tinted glass slides by eye. They ferment in open squares and rouse the yeast during fermentation. The yeast also came from Oldham brewery and they've been continuously re-pitching for 36 years. They crop the yeast by skimming it off the top. Newer vessels have lids that can drop down and seal the tanks. Which makes CIP (cleaning in place) easier and allows them to be used as conditioning tanks. They now have a five barrel pilot plant which has been

used for brewing some small batch beers.

Production is over 80% cask, with the rest being bottled at Robinsons. Annual production is 61,000 barrels so unsurprisingly they have very snazzy cask washing and racking equipment. They still have to bang in the shives by hand. With the casks being primed and racked with a yeast count of 2 million cells per ml there is a vigorous secondary fermentation. They recommend the cask is vented and left open for 24 hours before adding a soft peg. As all the best tours we ended up with a look at the Quality Control in the sampling room. Thanks to Andy and Tom for showing us round.

If anyone would like to take over the Visits Secretary job they're more than welcome and I would be happy to help and ease the handover. Please contact the Chairman.

Ed Wray



North West Region visit to Bowland Brewery – 10 Nov 2018

John Robinson writes that there were 13 members of the BHS North West Region present on the day. Tony Palmer, representing Bowland Brewery was our host and showed members around the modern well equipped 30 bbl brewery located in Holme Mill in Clitheroe. It has six core beers and a seasonal every quarter.

The brewery is owned by Andrew Warburton and his brother owns the Holme Mill, converted from a 19th century mill to provide leisure and retail facilities which is an award winning structure well worth the experience.



Tony Palmer conducts the party around Bowland Brewery and receives a certificate from Chairman Dave Sweeney

What will happen to our collections?

It seems from government statistics that the average life expectancy for men is 79 years (82 for women). This means I have approximately 6¼ years left, and as a dedicated BHS and PHS member I am intending to spend much of them in the pursuit of my favourite pastimes, drinking beer, particularly of the traditional sort, and learning more about the wonderful history of brewing it.

But the serious reality is, as I am constantly reminded, that when I do pop my clogs in 6¼ years what is going to happen to all those fascinating brewery and drinking books, leaflets, photos, promotional material and other items, which I have accumulated over the years. As it has been pointed out to me on numerous occasions, my wife and children won't want them and certainly won't know what to do with them. At best they may go to a charity shop but more likely to the dump.

Some of my things may be of monetary value to other collectors or enthusiasts, which would be good for any beneficiaries, whilst others will be worthless in monetary value but very worthwhile in historic or sentimental significance to a fellow enthusiast. However, it would be a shame to see significant brewery and pub history items scrapped just because we do not have a plan.

I could of course clear them out now, e-bay would be one option, but many are items I still enjoy and will continue to give me pleasure in my remaining 6¼ years so now is not really quite the time for parting with them. Then there is just the possibility I may last longer than 6¼ years. So just what to do? It then crossed

my mind that maybe other BHS and PHS members are in the same situation and maybe it would be an idea to ask for their thoughts.

My personal thoughts is perhaps to suggest at next AGM, that a new officer could be created within the Brewery History and Pub History societies, that of a 'Collectables Coordinator', someone with good spreadsheet or database record keeping capabilities who could be a conduit for members needing to divest themselves of their collectables.

Duties would essentially be to:

1. Keep an electronic record of what beer and brewing related collectable any member's has notified the Society that they have.
2. To distribute that list to other members or interested organisations like museums etc upon notification of death or incapacity of the member.
3. Possibly compile a list of members, collectors, organisations etc. that have an interest in specific beer-brewery related items that members wishing to dispose of collectables could refer to.

In my case I would compile my collection of books, etc in an Excel spreadsheet, then, as Excel is pretty common, it would just need the coordinator to copy and paste them to their master spreadsheet or Database which could then be made accessible to other members. I could then just put a label on my items pointing out to my family or executors, upon my demise please notify the BHS Collectable coordinator that these items on my BHS list are now available for disposal.

Of course I could put off any recourse to any such whim for now and just go for plan B, which is not to die in 6¼ years but to carry on enjoying life and to survive to be a ripe old 99 years of age when I would then be most happy to be shot by a jealous lover.

Alan Greenwood

Doing our bit

Whilst the plastic wrappers used for mailing the BHS Journal and Newsletter save weight, time and money, and allow a carrier sheet with more information than just the address on it, there is concern about adding to the world's plastic pollution. After queries about this from the membership I asked our printer if it might be possible to have recyclable / compostable wrappers for our mailings and have received this reply:

Dear Jeff

We've had a look into this and have consulted with suppliers.

From what we have been able to find out there are no truly recyclable products out there. The products tend to involve the end user having to compost the bags themselves (so you would have to instruct the end user how to dispose of it) so if they just threw it away they are not recyclable and can be worse by emitting methane on a landfill site.

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.

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.

PS. Just as I write this my National Trust mailing has arrived in a translucent wrapper that proudly announces itself as "I am 100% compostable and contain potato starch" so, the transformation is definitely happening, although this wrapper says it is compostable but not to be put in the council recycling bin – as our printer explains above.

Jeff Sechiari

Situations Still 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

From the Chairman

Welcome to another BHS Newsletter, the first of the New Year but the last before this year's AGM. This will be hosted by our long standing corporate member, Shepherd Neame and we thank them very much for inviting us. Full details of the day will be found elsewhere in this Newsletter along with details of a visit to the Ramsgate Brewery on the day before – our thanks to Eddie Gadd for this.

VERY IMPORTANT

We are still very keen to expand the Committee. We are very short of numbers and I would be delighted to hear from you if you would like to know more of what is involved. We hold four meetings a year, typically on a Saturday afternoon in a central location, but also elsewhere. **This really is urgent** as we are below the number specified by the Constitution and we have a few of us who are getting on a bit and will need to gradually ease off in due course. Fresh input is always essential as well, of course.

Apart from actually being on the Committee, we also need a range of people to call upon for occasional expert advice, e.g. on our corporate governance and structure, or perhaps if a legal point should arise. Please do contact me if you have skills that one day may be useful to the Society.

Another approach, if you don't want to actually be on the Committee, could be to support a Committee member, e.g. it could be useful to have small groups supporting arranging visits, promoting membership, giving input on our publications or for publicity. Group members could keep in contact by email or phone rather than having to meet, with the appropriate Committee member then dealing with the committee.

Back to the theme of meetings, Ed is busy putting together a varied selection of visits for year. Those so far confirmed include Banks and Batemans and details will be found in the Newsletter. We will also be at SIBA BeerX in Liverpool in March so do please come and say hello if you are there.

Following the recent very successful series of joint day seminars with the Guild of Beer Writers, the latest having been in Birmingham in September, another is planned for May on the subject of malt. This ties in with the Norwich City of Ale festival and full details are in this Newsletter.

We used to have a range of Christmas cards for sale but these sold out a few years ago. Would producing some more be of any interest to you? If so we would need to know by the summer in order to produce them in plenty of time. Other items such as clothing and calendars have not proved of interest in the past but we would welcome your views if you think there is anything that we should be producing.

In the past I have mentioned the possibility of electronic copies of the Newsletter. I haven't had any feedback, but would welcome your thoughts on this. As computers now 'read' Word documents and PDFs this is a possible help to those with sight issues. Given the very high cost of postage these days, especially overseas, another area we must look at is whether the Newsletter (not the Journal) should be sent to overseas members electronically. Not only would this cut costs, and therefore subscriptions, but would arrive earlier. We are always very keen to hear feedback from members on all aspects of the Society and would particularly welcome your thoughts on this point. Please don't hesitate to share your thoughts with us at any time and help shape the way forward.

Last but not least we send our best wishes to Dennis Briggs, well known to many members for his work on malt, as he recovers from two small strokes in the New Year.

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.

Individual Members:

Harry BLANCHARD Hertfordshire

Fergus CLARK, Perth

Terry CRITCHLEY, Derbyshire

Interests: National Brewing Heritage Trust (NBHT), All aspects of brewery heritage.

Charles GIBBONS, Surrey

Interests: Brewery antiques. Brewing history East End.

Continued overleaf

Martin KELLY, Hampshire

Interests: I am currently studying for an MA in Naval History and my dissertation subject is Beer, Brewing and the 18th century Navy

Phil MELLOWS East Sussex

Interests: Pubs and alcohol policy.

Bryan REED, Norfolk

Interests: UK Brewing histories.

Ian SCANLON Essex

John SIMKINS Middlesex

Interests: Trumans. Beer strategy through the ages.

Paul VANNESTTE, *President 't Hamerken vzw voor brouwerijgeschiedenis, Bruges*

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. The renewal notices for the 2019/20 membership year will be in the next newsletter and will reflect the subscription levels decided by the membership at the 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

NOTICE OF BREWERY HISTORY SOCIETY AGM 2019

To be held on Friday 12th April 2019 at 12.00 noon (meet from 11.00am) at the Shepherd Neame Brewery, 17 Court Street, Faversham, ME13 7AX

The agenda below is much as one would expect from any Society such as ours but I would like to emphasise the importance for all of us of item number eight - the election of officers. I hope that members who attend the AGM - and those who follow proceedings via the Newsletter - will agree that our Society has had another successful year and continues to attract the attention of other interested parties at home and abroad. This has been accomplished over the past year with three unfilled officer vacancies on a Committee that is already below strength. We have had no response to our advertisements for replacements as published in this Newsletter and, in addition, some of your officers currently in post have indicated that they would like to step down to be replaced with 'new blood' to take the Society forward in a rapidly-changing environment for the brewing industry. So – I would be grateful if all of you reading this preamble consider the need and opportunity to play an important and significant role in the Society. Please consider standing for office at the AGM – or, if you would like to contribute and want to find more about what's involved, contact current members of Committee to find out more about the roles, responsibilities and opportunities involved. In practice, membership of the Committee involves attendance at four meetings a year, arranged at a place convenient to members. Central London is the current venue. Meetings are held on Saturday afternoons in a room or reserved space generously provided by owners/tenants of licensed premises, thus providing a space for serious discussion and decision-making, with occasional opportunities to sample some of fine beers - and your travel expenses will be refunded. Please give some serious thought to this request.

Agenda:

1. Apologies for absence
2. Minutes of AGM held on 30th June 2018 as published in Newsletter 82
3. Matters arising
4. Chairman's report
5. Treasurer's report
6. Auditor's report
7. Subscription Levels

The Committee propose the following increase in subscriptions:

Individual unwaged £25 (currently £22) Individual ordinary £28 (£25)
RCB Corporate £50 (£40) Corporate £100 (£80) Overseas £40

8. Election of officers
9. Any other business: if you wish to propose any motion or topic for discussion at this meeting please contact secretary@breweryhistory.com or write to BHS *Address withheld* at least seven days before the meeting.

Mike Bone
Acting Secretary

Situations Still Not Filled

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

Hogs Back Brewery's Hop Gardens

In its heyday Farnham held a reputation for the pre-eminence of its hops but with the changing world local producers had gradually disappeared until only the Hampton Estate in Puttenham was left. Specialising in Fuggles, they still thrive and in fact I spent a very happy time when convalescing from meningitis some years ago watching their harvest and making an oral history recording about the processes.

In May 2014 I was delighted to join (in a very small way) in with the planting of a new three acre hop garden for the Hogs Back Brewery on a field opposite the brewery. As well as Fuggles and Cascade they also planted the renowned Farnham White Bine (see Brewery History No 147 summer 2012, 'The Farnham Whitebine Hop', by Ed Wray) and the garden flourished providing hops for their own brews. By the end, having their own yard as well as those from the local Hampton Estate meant that the majority of their hops came from within five miles of the brewery.



2018 saw the brewery's fourth and final harvest from the new hop garden after which the 2000 hop plants, along with 4,000 additional hops were transferred to a new field within the Manor Farm site that houses the brewery. The new garden is eight and a half acres. Once flourishing the new garden should provide around half of their hop needs rather than less than a quarter at the moment. Owner, Rupert Thompson (pictured above), who is passionate about food localism, was delighted to say that "we can measure the distance from hop garden to brewery in 'food feet' rather than 'food miles'!. From field to firkin in just a furlong (220 yards)".

To complement the new hop garden there will also be a new kiln. This large-scale project is believed to be the first traditional style kiln to be constructed in the county for over 100 years and should be ready for this September's harvest. It will cost £350,000 to complete, taking total investment in the brewery and hop garden over the last 12 months to £700,000. As well as being used for a month every year drying hops, the kiln will also serve as a visitor centre and event space. A new vacuum packing facility means that the hops should be packed within 24 hours of picking.

We look forward to seeing an exciting new chapter in the long history of Farnham's hops developing.



Jeff Sechiari

Industrial Relations at the Kent Brewery of Tooth & Co, Sydney

A warning from history - Part 1

“Give them half of what they need rather than half of what they ask for”

Tom Watson, General Manager

In 1968, when I first arrived in Australia, Tooth & Co was the largest brewing company in the country. Last year when I was talking to a group of young brewers I mentioned Tooth and they all said ‘Who?’!!! Tooth & Co was the second biggest company in Australia in the 1930s, mostly because they were a huge owner of property, not just through beer sales – miners BHP (Broken Hill Proprietary) at that time was the largest. The brewery was founded in 1835 and closed in 2005 with much of the production and many of the vessels moving to the new Yatala plant in Queensland.

To a large extent the corporate culture at Tooth & Co was dominated by experiences during the 1929 depression. Tom Watson, who was appointed at that time, remained the General Manager for over 40 years until 1970. During his leadership, he was the only person with the title ‘manager’ - every one else was an ‘officer’ or ‘assistant to’. Anecdotes indicate that Watson apparently had poor person-skills and reputedly ran the company like a school headmaster. Under Watson’s stewardship, Tooth & Co would not take on debt, in case of surprise high interest rates and they financed all their refurbishment and expansions through cash-flow. The lack of debt would make - and ultimately did make - Tooth an attractive takeover target. A predator could use Tooth’s equity to borrow additional funds. It is a touch of irony, that, when a predator did eventually acquire Tooth, interest rates rose aggressively, forcing that predator – Adelaide Steamships - into an asset fire sale to CUB in 1983.



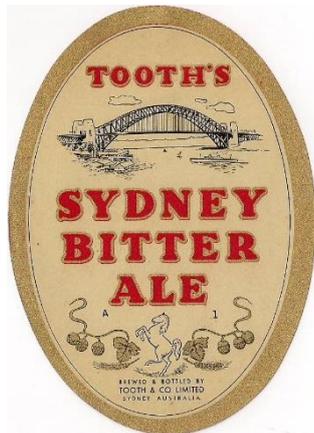
Tooth was rather secretive and avoided the press despite The Sydney Morning Herald being a near neighbour to the brewery. The Press would come to call the Kent Brewery, with its high anechoic walls, the ‘Vatican’ and it was rumoured that NSW Premiers entered the premises via the fire-escape to the Show Bar on the first floor to receive their running orders.

Since 1912, two breweries operated within the Broadway site in the city. The Irving Street Brewery produced top fermenting ales and Kent Brewery brewed bottom-fermenting beers. The maltings and the fermentation and filtration plant were later located on Irving Street. It was not until the early 1980s that they had control of the streets between them and therefore each site had to be shut down each evening. With maintenance and trade workshops spread across the two breweries, it was not always a straightforward task for workers to go from one area to the other to carry out their work.

The production and dispatch of beer from both Kent and Irving Street Breweries was supported by a vast number of workers – in 1955 there were 1,800 employees and even in the mid 1970s around eight hundred people worked across the two sites.

Tooth offered numerous staff benefits - the company offered a £10 marriage bonus to those employees getting married while in the company’s service and before the rest of industry, annual leave was four weeks per year, with a 50% holiday pay loading over average wages. Although there was no formal superannuation available, employees retiring from the company ‘would be provided for’ on confidential terms. There was no retirement age which led to men in their 90s coming to work – or rather, sitting on stools in the sun and watching the world go by with a beer in their hand.

In 1978, there was still one or more patmen ‘employed’ - a patman is the person who used to clean up after the horses when beer was delivered by horse and dray. There had been no horses at Kent for 20 years and yet there were still several patmen engaged!



It was decreed that only electricians could start electric motors and only electricians could turn on lights at the beginning of the day leading to long delays in production until they turned up.

‘One-in-all-in’ means that if overtime was required for any section of the workforce, then the whole body of workers must be offered overtime. When the brewery were seeking to resurface a section of the floor in the bottling hall, it was necessary to disconnect the bottle-packing lines to move them a few feet, so that a new floor surface could be put down, and then to move the lines back again. The work should have involved several electricians and probably half-a-dozen fitters over a weekend. But because of ‘one-in-all-in’, 250 people were brought in with absolutely nothing to do and paid at overtime rates for all-day Saturday and all-day Sunday.

Industrial disputation and unrest was a feature of work at the brewery until the late 1980s. Strike action was taken in response to anything from demarcation disputes to campaigns for better conditions or sometimes more petty issues. A number of strikes occurred over the years, lasting long periods such as the thirteen-week strike in 1949 and the eight-week strike in 1980 over redundancies. Until the early 1990s, no one on site was allowed to perform tasks outside of their own trade. Also operators could not carry out any maintenance task or use tools. Similarly, there were strict demarcations between other trades. Coopers were restricted to dealing with round, timber objects – kegs and casks whereas carpenters dealt with square timber items! These rigid demarcations resulted in fragmented and inefficient work practices and a workplace which was overtime driven.

Generally speaking, there was a ban on contractors coming onto the brewery site unless they possessed skills or equipment which it was not possible for brewery day labour to possess. Furthermore, by agreement, contractors would not be allowed on the site unless one week's advance notice had been given to the shop stewards. During the late 1970s this meant that it was virtually impossible, except for very specialist functions, to have contractors on the site; the day labour force consequently built up to include pavers, painters, builders, welders, tilers and virtually all manner of trades that could conceivably have occasion to be used, regardless of whether they needed to be employed consistently or continuously.

When the Resch's subsidiary plant at Waverley up the road was having some major building and reconstruction work in the 1960s, the contractors' portable hut was sited adjacent to the racking plant wall and they managed to tap into the beer line through the wall with a 1/4in line leading into their hut complete with a valve.



A generous donation of a guinea to the Yaree Hospital Fair in 1924

Any employee detected ringing the Bundy Clock for another employee will be dismissed.
By Order

Another *bête noire* were forklift drivers. In a brewery, forklift drivers have had enormous power because of their ability to halt production and distribution immediately. The forklift drivers at the Resch's had years before demanded, and been given, the right of an exclusive forklift assigned to each driver. This was said to be on grounds of safety and of machinery care, as individual trucks were alleged to have their idiosyncrasies and a fork-lift driver to be most productive if he was acquainted with the quirks of his machine. It was also said by management as part justification that if only one fork-lift driver drove a

machine, then he was more likely to look after it. The upshot of this was that there was always a pool of machines on standby as a result of absenteeism; that there were far more machines available than required for the job and these all needed servicing, which built up the labour force as servicing was done in-house; that over the years the particular variety of fork-lift employed became the most super deluxe model of the most expensive and exotic brand available in this country; and, as a crowning glory, that because the men were said to have such a pride in their one-man per machine fork-lifts, they needed to wash them as a safety measure each week and that the best time to do the job was on a Saturday morning, so that each Saturday morning every fork-lift driver came in at time-and-a-half for a four-hour minimum engagement period to wash their fork-lifts. In fact, of course, the washing took about 8-10 minutes and then the men adjourned to the bar. To be continued.....

Roger Bussell

We expect the article above chimed with a lot of our older readers and it was no worse in Australia than elsewhere. We shall bring you more social history from Oz next time. In the meantime look at what we found while researching the NSW Museum of Applied Arts and Sciences archive. An 1890 photo of an Australian Burton Union set.



Peach's Station Maltings at Langwith in Derbyshire.....

I made only two visits to this maltings. The first on 19 June 1991 with manager, Mr Stimpson when the maltings was still in production. The second occasion was on 17 June 1993 when there was an application to demolish the maltings. This visit was by permission of the owners with Tony Wright and Ivor Murrell present.

The malthouse was built for William S. Burkitt of Chesterfield in 1876, probably to take advantage of the newly opened Mansfield to Worksop branch of the Midland Railway. This would have provided good access to the barley growing lands of Lincolnshire and east Nottinghamshire. It would also have provided direct access to the brewing regions of Cheshire and Lancashire which then included Manchester. These regions had traditionally been served by Derby. The Maltings remained in the ownership of the Burkitts until 1934 when they were sold to Peach's although the company had been leasing them since 1921. It closed in September 1991. The buildings were subsequently substantially vandalised and later demolished.



View of the kilns at Langwith

The site and the building



View of the germination floor

The site included not just the maltings but cottages, a manager's house, two other houses, a railway goods shed and modern grain silos. The maltings was a three storey brick building with a slate roof. There was some decoration in the form of bands of buff coloured bricks at the level of the window sills and the window lintels. The original door lintels were also of buff bricks. In consequence the building was visually attractive. There was a datestone with the owner's initials on it, just under the eaves on the front of the building. The barley drying kiln was at the north west corner. The windows were regularly spaced along the long east facing elevation. They had four horizontal iron

bars across them and on the inside were horizontal sliding shutters. There tie bar bosses to the kiln elevations. There were detached concrete grain silos which had been in use since about 1956.

Inside, the northern end of the malting was the area for barley drying, cleaning and storage. The original barley storage was in wooden partitioned sections on the third floor where there was also barley dressing machinery. The roof structure in this section was queen post. (see photo on the right). There were three steeping cisterns on the ground floor immediately to the south of the barley storage area.

There was one rectangular steep for each of the three 'houses'. They were constructed of brick with a cement render surface. Above the outer steep walls were partitions, with hatches in them, which separated them from the germination floors. There were three germination floors. The top two had red quarry tiles, laid on timber boards, but the bottom floor had an experimental concrete screed floor. Each 'house' was separated from the next by a short wall. The upper floors were supported on cast iron columns.



An elevator running through the queen post truss.



The main elevation showing some details of the windows

There were two oil fired furnaces to each kiln. Originally they were anthracite fired. The furnaces were in square shafts and they had Boby sliding doors as ventilators in the face opposite to the kiln furnace. The access to the kiln furnace room was from the bottom germination floor and the outside. A heat exchanger unit was installed in 1982. Access to the kiln wedge wire drying floors was from the top germination floor. The wedge wire replaced perforated kiln

tiles. The malt dressing and storage area was beyond the kilns. The malt storage bins were formed by wooden boards being slid into grooves.

Working

The maltings was worked by seven men on the piece system. The individual batches malted were small - 20 to 45 tonnes and germination depth was usually between 5 to 8 inches (13 to 20 cm), and lasted between five and half to six days. Redler power shovels were used on the germination floors. Air conditioning was installed in 1945/46. There were wooden cased elevators for moving the green malt up to the top floor for kiln loading. Kilning took about two days with temperatures rising from 140°F to 190°F (35°C to 88°C). This brought down the moisture content from 36% to 2.5%. Dressing the malt was more important when it is kilned on perforated ceramic tiles as opposed to kilning on wedge wire. The culms (rootlets) do not go through the holes of the tiles but do drop through the wedge wire.

..and one at Newark

The Bury St Edmunds firm of J. Gough & Sons Ltd was taken over by Peach's (of Burton on Trent) in 1934 and they continued to trade under their own name until at least 1973. The premises were the two malthouses on Thingoe Hill. They were floor maltings built a few years apart with the first one in 1895 and the second in 1898 and therefore after the repeal of the malt tax in 1880. Despite this both had flat bottomed steeples as opposed to hopper bottomed ones which were becoming more common by then. Production ceased in the autumn of 1993. The buildings were subsequently demolished and replaced by housing. What is less common knowledge is that Peach's maltings in Newark also referred to themselves as Gough's. Something which was emphasised when I visited in December 1976. Quite why the manager was so emphatic about this I do not know. Certainly, the name board on the front of the building had under the Peach notation the name of J. Gough & Sons Ltd. These maltings were built in 1890 for the maltings firm of R. Bishop & Sons and were known as their Spitals Maltings and were on Northgate. They were designed by the borough



Peach's maltings at Newark in 1989 apparently known as Gough's by the company

surveyor, George Sheppard and Mr C. Kendall of Market Rasen. An interesting feature was that the steep was also flat bottomed. It was at the eastern or Northgate end of the building and had one germination floor at a slightly lower level than it and the other germination floor was more at first floor level. This was a similar layout to Warwick and Richardson's Brewery Maltings further south on Northgate, but these were of a much earlier date, 1864. Peach's bought the maltings from Bishops in 1937, although their name remained on

the rear of the building, the elevation facing the river Trent. The maltings ceased production in 1980 and for a short time were used for barley storage. They were destroyed by fire on 5 November 1995. The site is now part of or perhaps one should say under the Northgate retail park.

It is also worth noting that Peach's had other maltings mainly in Burton on Trent and Lichfield, Staffordshire.

Amber Patrick

The Deer's Leap

The trademark of a famous Midlands brewery

Many people will remember Mitchells & Butlers Cape Hill Brewery at Smethwick, near Birmingham – not only for its ales but for the familiar trade mark which adorned the company's bottle labels. The deer's leap was first registered in 1910. The design was modified the following year and continued to be used in the same form for over 50 years.



The two rocks and the chasm and stream below were said to represent the boundary between the counties of Staffordshire and Worcestershire. Cape Hill was situated in the old county of Staffordshire before the modern county of the West Midlands was introduced in 1974. The stream was clearly marked as "The Deer's Leap" on early plans at the time of construction of Cape Hill Brewery.

But the deer's leap was not the only trade mark used by Mitchells & Butlers. The brewery business was started by Henry Mitchell at the Oddfellows Arms, Hall Street, West Bromwich before 1851 and soon after he took on the Cape Inn, Spon Lane, Smethwick, another home brewed house,

before moving to the Crown Inn, Oldbury Road, Smethwick in 1854. The Crown Brewery was built in 1866 by Henry Mitchell Jnr. who had taken over his father's business on his retirement in 1861. The Cape Hill Brewery was erected in 1879, also called the Crown Brewery, trading as Mitchell & Co. Ltd. Another Crown Brewery joined the firm in 1898, when William Butler's brewery in Broad Street, Birmingham gave rise to the name "Mitchells & Butlers".

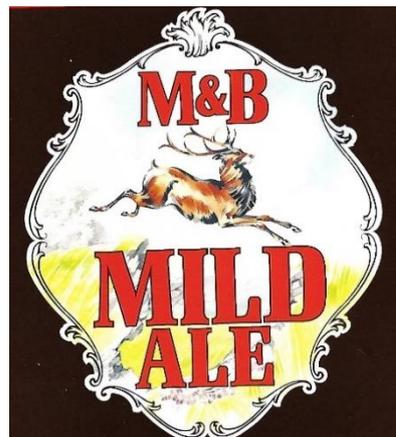
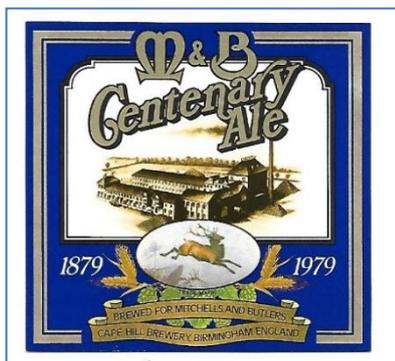


Prior to 1910 the crown trade mark was being used by Mitchell & Co. Ltd., and appears on a Mitchells & Butlers label for Guinness. Mitchell & Co. Ltd. were successful at a Brewers Exhibition in Paris in 1889, and the Gold Medal they won was used as a mark on bottle labels. The merged Mitchells & Butlers brewery also used this logo and prior to 1911, it was shown on labels of *Strong Ale*; *"Export"*; *Guinea Ale*; *Family Ale*; *Nourishing Stout*; *Extra Stout* and *All-Bright Ale*.



After the brewery merged with Bass Ratcliff & Gretton of Burton-on-Trent in 1961 to form Bass Mitchells & Butlers, bland bottle labels in a corporate Bass style replaced the graceful deer and in the 1980s, a poor design with a giant leaping animal was introduced, but at least the original design was kept for *Centenary Ale* in 1979 and Mild Ale in PET bottles. The final brew in 2002 (*Farewell Ale – The Final Leap*) had the deer but without the two rocks underneath the leaping creature, which appeared three times in the air.

Keith Osbourne



Mike's Mersey Meanderings

For those going to the SIBA conference, much of the industrial architecture of Merseyside has fallen to the rush to build student accommodation. Thankfully Cains/ Higsons remains and the advertising suggests a micro may be opening on the site this year. There are some remains at Birkenhead – see photo to the right which shows the faded Whitbread signage – and the Wavertree brewery is still standing, but that has been covered before.



However, there is one concern which tends to get forgotten, being the Thorougood family. Starting with Burscough Bridge.

Thorougood J & Son, Liverpool Road.

James Thorougood born in Ware was originally a gardener, who at the age of 37 took over the Packet House Inn, with its small brewery. In the 1870s he built the Royal Hotel, given to son in law James Walker in 1891. In 1892 Thorougood & Son until 1896 when Thorougood's Breweries Ltd was registered with capital of £50000 in £10 shares.

In 1893 new brewery built and in 1898 bought the Junction Hotel and in 1899 the Albert Hotel, Southport. Around 1900 there was some involvement with other concerns, but financial problems in 1904 caused separation.

In February 1906 Charles Thorougood previously MD Burscough and Waterloo bought the Reciprocity Brewery also in Liverpool Road from Thomas Rimmer. In 1906 Charles Thomas Clayton Thorougood made an application for discharge from bankruptcy, previously a brewer at Burscough. In 1908 JH Thorougood returned from Congleton as manager of the Brick & Tile Works, which in 1918 went to Charles and Walter Thorougood. In 1910 Clayton House was sold. James Hewitt Thorougood died in 1917 brother Walter still brewing. Brewing ceased in 1922. The building was on the canal side behind Packet House Inn, later Vitax Ltd. Presumably now Palais Buildings.

Lion Brewery, 12/14 Queen Street, Waterloo.

In 1877 a 10qtr plant was built by William Okell of the Isle of Man to introduce Light India Ale. It was run by his second son Douglas Edward Okell. Then in 1887 it was bought by Thomas Webster Thorougood. Registered 30th January 1896 as TW Thorougood Ltd with capital £100,000 (other sources say £500,000). In 1897 Thorougood of Waterloo was advertising for a 2nd hand to operate a 12 to 14 qtr mash tun. In April 1898 trading as Thorougoods Bwys Ltd when the merger with the Burscough Bridge concern took place. In 1909 Thomas Webster Thorougood, Lion, The Grange, Sefton & Lion Brewery Waterloo. James Thorougood, the founder aged 82, died 21 Jan 1909. Before becoming a brewer he had spent 13 years as head gardener to the Earl of Latham's grandfather and was an authority on horticulture. Thomas Webster Thorougood died 3rd Sep 1920. In 1921 Threlfalls offered cash for the ordinary shares and exchange of preference shares. In 1923 plant for sale (see also JBHS No 88 1997 p19) Charles Thomas Clayton Thorougood aged 70 died August 1934.

Sefton Brewery, The Lodge, Brickwall Lane

In August 1836 Rothwell Wm Molyneux of Sephton bankrupt in 1849 as the Sephton Brewery. In 1868 George Woods, in 1869 at the Grange and Sefton Hall farm, in 1871 between the school and site of Sefton Hall. In 1892 Thomas Webster Thorogood operating a 5qtr plant. The photos are of the old stable block in Coach House Court and the Lodge itself.



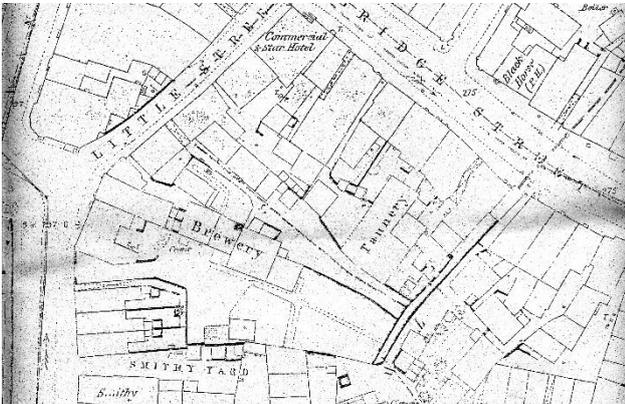
Swan Bank Brewery, 1 Swan Bank, Congleton

In 1857 William Hill, then 1871-76 shown as Swan Bank. For 1876-77 John Ford brewing at No1, shown in 1881 as a brewer aged 54. In 1884 a John Longshaw was brewing in Swan Bank.

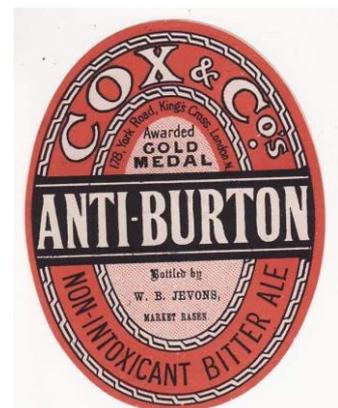
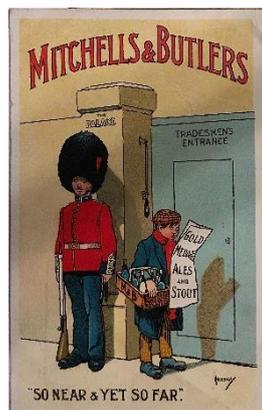
In 1891 Charles Thomas Clayton Thorougood was renting it from his father. For 1892-96 James Hewitt Thorougood. In an 1893 court case re lease of Mitre Hotel, Burslem. Frank Faulkner testified as to the quality of the beer supplied, which he described as a dry one, whereas that of Parkers was sweet and slightly stronger than that of the plaintiff. Parker's was also slightly cheaper and they owned 9/10 ths of the pubs in Burslem. Chas Wm Jackson of the Bull's Head regarded the plaintiff's beers as pure, wholesome and fit for general consumption, but went on to say that "the quality had lately improved" (BJ July 1893 p342).

In 1896 amalgamated with Thorougoods Breweries Ltd of Waterloo. In 1901 Charles Thorougood, aged 37 brewer, was living at Southport. On 29th Jan 1903 to let as brewery or store from Lady Day, occupied by Heaver Bros. In 1904 C Thorougood bankrupt described as previously a brewer now manager of Albert Hotel, Southport, he died August 1934 aged 70 left £7832 Burscough Bridge

In 1886 Peter Dominic property with a 3 storey brewhouse at rear "R.E. D--- importer of W&S".



oo



Out and about

Let's have your photographs

As you all know, a small team at the Brewery History Society has been busily building up and consolidating information on the breweries past and present on our database BreweryPedia. It occurred to me that with the breweries of the present there must be many of you who have visited or wandered past many of our micros over the last decade or so. If you have, and importantly, if you have taken photographs of these sites, I'd love to see them and incorporate them into the database.

Many members have already contributed but I notice that we still have a large number of recent breweries without an illustration. If you have any photos of recent micros, would you consider sending them in to us, either as an electronic image or as a good old fashioned print? If you can make it clear where the site is and the date I can add them to the record and acknowledge your contribution. You can reach us at publications@breweryhistory.com

Ken Smith

Kimberley Brewery update



On the left, the part of the Kimberley Brewery which has been demolished and on the right Malthouse No 1 which survives and will be converted.

The Brewery History Society visited Hardy Hanson's Kimberley Brewery in 2006 shortly before it was closed by owners Greene King. Although brewing ceased in 2006, the two maltings had ceased production some considerable time before, back in 1973. From 2006 the site stood empty with most of the brewing plant being removed. However, some six years later in 2012 I was asked by Nottinghamshire County Council to undertake a Heritage Assessment of all the buildings which included the two malthouses and their kilns as well as the surviving buildings of Hanson's Brewery. In 2013 planning and listed building applications were submitted in respect of the historic buildings on the Hardy site. (The remains of the Hanson Brewery just down the road did not form part of the application.)

These applications in particular were in respect of the demolition of part of the brewery and Malthouse No 2 but not its kiln and the conversion of the rest of the brewery and Malthouse No 1 and all the kilns and attached malt store. I commented on these applications



Part of the Brewery from the yard – note the old part behind the later modern additions.

on behalf of the Ancient Monuments Society and the Association for Industrial Archaeology – arguing against the demolition of part of the brewery and Malthouse No 2. In the event this application was allowed and some demolition went ahead. What did not happen was the conversion of the other buildings. As a result further planning and listed building consent applications were submitted in 2017 and again I commented on them. It is these applications which have now been decided.

The proposals include the conversion of the kilns to eight duplex units and conversion the kiln/malt stores to two dwellings. Permission had already been given for the conversion of Malthouse No 1 as a result of the 2013 applications to residential accommodation. This has now been detailed in that it is to be converted to 18 apartments and the other part of the applications which has been approved is for the building of 14 town houses on the foot print of the now demolished part of the brewery. All the permissions included conditions including building recording. Whilst it is sad to have lost part of the brewery and Malthouse No 2, at least part of the site is retained and with the brewery tower and the kilns surviving, the most visible parts will remain.

Amber Patrick



The malt kilns from the road. They will be converted.

..and in Ulverston and Arundel

Homes For Ulverston, a development group based in the Cumbrian town want to breathe life into derelict sites. If their bid is successful, they plan 37 homes on the site of the old Hartley's (Robinsons) site (photo right). Many of the houses will be sold or rented at lower cost than market value, giving the chance for first time buyers. The overall cost of the project is unclear because the conditions of the buildings are unknown. The group wants to conserve what they can of the original buildings dating from the 1750s. Brewing ceased in 1991.

Down in Arundel, moves are afoot to preserve what is left of the old Swallow Brewery of Henty and Constable on Queens Street. Last year the Arun District Council rejected plans to build 46 retirement homes on the site of the old brewery which ceased brewing in 1922. The developer has appealed and local campaigners are urging that the brewery is registered as a locally listed building to give it protection by forcing developers to apply for permission to demolish. Renaissance Retirement points out that earlier demolition and alterations to those buildings remaining over almost a century means that its significance as a heritage asset is very limited.



Update from the Emerald Isle

Guinness has withdrawn Foreign Extra Stout and Special Export Stout (Sold in Tesco as Guinness Antwerp) from supermarkets in Dublin to cede shelf space to the Brewer's Project crafty series of lagers. Even the Smithwicks variants seemed to have vanished from the Christmas market.

The Porterhouse completed its move to a larger purpose built 60,000hL brewery in Glasnevin industrial estate from its former abode at Ballycoolin Industrial estate,

A new visitor friendly 40,000hL brewery is due to complete construction shortly in modern buildings behind the Woolshed pub in Parnell Street, Dublin. Built in a former shopping arcade off the street, it is surrounded by cinemas and just off the main northside shopping area of Henry Street.

Five Lamps based at the White Swan estate on Donore Avenue is to move its operation to the former De Luxe cinema on Camden Street. It will be behind display glass in the former projector room. Again the plan is to be visitor friendly overlooking the biggest sports screen in Ireland? Europe? the World? Camden Street is an element of the four kilometre entertainment strip leading from Temple Bar to Rathmines with wall to wall restaurants and pubs.

Kelly's mountain brew hope to sell their brands to another brewer as their brewery in Kilcock is closed.

A 1 hL brewery was announced for Inisboffin on the west coast, this will doubtless vie with the 1 hL brewery at Bushe's hotel in Baltimore for the most westerly brewery in Europe since the closure of the Dingle Brewery. Its Tom Crean Ale brand has moved to Alltech group at their Cambricville site (formerly McArdle Moore) joining the Dundalk Bay brewery and restoring Dundalk to its former glory with two breweries and a distillery. Dundalk though a medium sized town was once the second most important excise office in Ireland having a port, a land border (shortly to be restored under Brexit) a cigarette factory and two breweries.

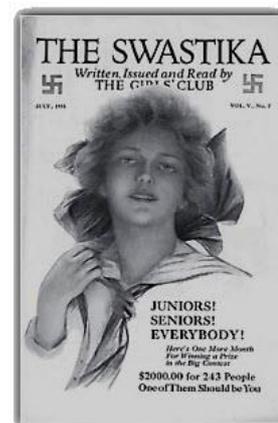
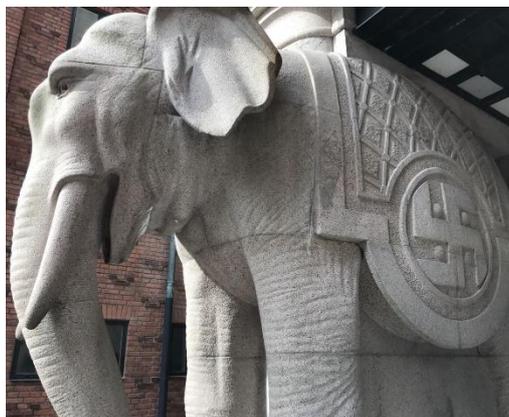
Eddie Bourke

The swastika is not a twentieth century symbol



Workers at a building site in Hayle in Cornwall were surprised to find bottle stoppers with the swastika symbol issued by St Austell Brewery. These predate the rise of Nazi Germany which hijacked an ancient symbol of divinity and spirituality thought to have been used by the Aryan race in India. It is a long established Eurasian religious symbol. The word is Sanskrit dating from over 3500 years ago but the symbol itself is a lot older; an intricate pattern of joined up swastikas on a small ivory figurine of a female bird found at a palaeolithic site at Mezin in the Ukraine could be 15,000 years old.

More modern interpretations include those adorning the Carlsberg elephants in Copenhagen, a Coca Cola key tag while the Girls' Club of America even called their magazine Swastika.



Watch out for brewery jargon

The English Project plans to investigate lingo, jargons, slangs, argots associated with various industries/activities throughout 2019. We might tell someone to learn the lingo first if they are going to live in Spain, but a lingo can also be a special version of the English language closer to home. English has thousands of words known only to practitioners and they are about to be exposed.

The list includes... Prison Patter, Brewery Jargon, Army Slang, Teen Speak, New Forest Argot, Posh Boy Talk, Gay Polari, Thief Argot, Structuralist Jargon and Geekspeak. The first is already published and Breweryspeak is planned for this month at www.englishproject.org/resources/

Bring on the hooters

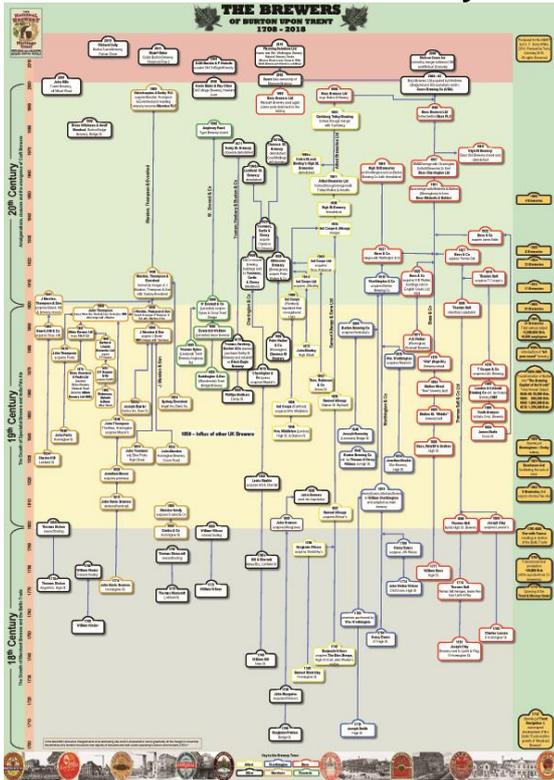


After a break of 20 years the steam powered hooter at St Austell Brewery is again being sounded once a day. Not to summon workers but to remind the townsfolk that it is coffee time! MD James Staughton said "we hope that the townsfolk who have missed the hooter will enjoy its return as a reminder of bygone days and we are sure that it will not prove a distraction to others."

These hooters were commonplace to coincide with work patterns. Your Editor remembers one called the Bull at Cape Hill in Smethwick, it hooted at breakfast time, around 0800 and again at lunchtime (1230) and again around 1630. We have been unable to contact the Cape Hill Coffin Dodgers group to get exact details. Can anyone out there help?

Left – the St Austell hooter in action on Remembrance Day

New from the National Brewery Heritage Trust



The National Brewery Heritage Trust (NBHT) has issued a revised version of its Brewers of Burton picture. At size B3 (353x500mm) it depicts all of the Brewers of Burton since the 1700s up to the present day. It also shows, through a colour coding, how each was acquired or merged with bigger brewers to create even bigger ones! Copies may be obtained from the Shop in the National Brewery Centre for £8 or via the on-line shop of the NBHT web site. Posting in a cardboard tube will cost a further £5.05. Go to the shop at www.nationalbreweryheritagetrust.co.uk

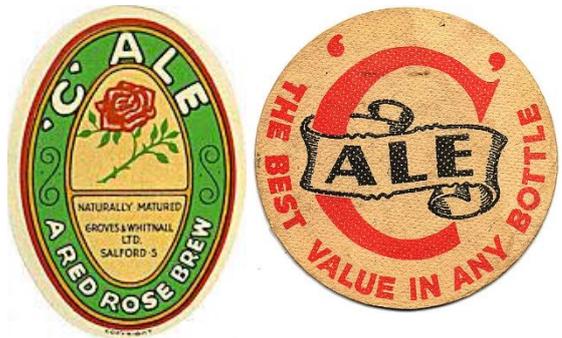
Another project undertaken by the Trust has been to re-document the Bass Family Tree which includes over 300 UK brewers that eventually became part of Bass. Documenting these in the same format as Brewers of Burton is likely to be very difficult without using a much larger page size so the Trust is looking at the possibility of producing a display for use in the National Brewery Centre. During the research for the Bass



Family Tree over 250 further pre-war bottle labels have been found and these will be shortly added to those on sale in the form of coasters in the on-line shop.

Has anyone heard of C Ale?

A label on E-bay from Openshaw Brewery which sold on e-bay for £13.55, got us wondering about the origin of 'C' Ale. It seems to be a beer style from the Manchester area. Mike Peterson from the Association for British Brewery Collectables told us he had a friend who researched Joules Brewery in Stone, Staffordshire and was its number one collector. He said that at one time Joules brewed it for Groves and Whitnall. It would be very interesting to know a bit about the beer. Was it really a beer style limited to the Manchester area? Did it appear on draught, or was it only bottled? What was its origins? What other breweries brewed it? Can anyone provide any answers?



bottled? What was its origins? What other breweries brewed it? Can anyone provide any answers?

Guinness collectables

David Hughes is working on another book cataloguing Guinness adverts. He writes "Over the last two years the last of the Benson canvases have been released and they are some of the best. They include famous people portraits such as Kings and Queens, Presidents, artists, writers, and Napoleon. Classic fairy tales such as Alice, Pinocchio, Father Christmas and Little Red Riding Hood. A classic car calendar, circus scenes, Russian and American landmarks and so it goes on. The full canvas catalogue now runs to 550 pieces and it has been reorganised and from it, the lost story of the Guinness advertising campaigns from 1930-60 can be told."



The book will be a hard back 200 page coffee table quality with over 160 full colour illustrations. It will probably available in March 2019. I am trying to judge orders so I can give the printer the number needed. It will sell at just over cost price depending on the print volume. Please indicate if you would like to reserve a copy (no obligation). Note a new e mail at Address withheld.

Gleanings – tomorrow's history today!

Biggest rise in UK brewing for 45 years

Total UK sales of beer across the on- and off-trade were up 2.6% on the previous year, according to the BBPA's 2018 Beer Barometer, marking the biggest year-on-year sales growth of beer in 45 years. Off-trade sales rose 4.7%, while on-trade did manage to rise 0.1% overall on 2017. The total market is worth 45.169mhl down from the all time high of 67mhl in those heady days of 1980.

The summer was helped by good weather and the unexpected success of the England football team at the World Cup. The decision to freeze duty in the autumn budget also did no harm. Brexit campaigners are calling for major cuts in beer duty after we leave the EU to lift everybody's spirits.

Fullers sells to Asahi

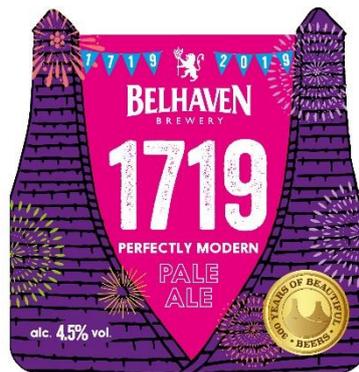
Asahi is Japan's biggest brewer with a 37% share of the steadily declining home market but is No7 in the world. It has been busy abroad gaining a presence in Eastern Europe for €7.3bn with previously SABMiller owned operations. It now owns Pilsener Urquell in the Czech Republic, Dreher in Hungary, Ursus in Romania, Tyskie and Lech in Poland as well as Peroni and Grolsch which it picked up for a further €2.55bn. Now it has made a £250m bid for the Fullers brewery in the UK. Fullers will keep its 385 strong estate which generated some 87% of group profits last year. Fuller's will retain ultimate ownership of its brand name, while Asahi will hold a global license to use the trademark.

Asahi intends to continue brewing at the 300,000hL Griffin brewery in Chiswick but has not disclosed the future plans for Dark Star which was acquired by Fullers last year. Asahi also owns Meantime in Greenwich. There has been a brewery on the site since 1654 but it is a chunk of valuable real estate on the riverside. News of the sale was met with handwringing by Fuller's drinkers on social media and there were threats of picketing the expected EGM. Blogger Martyn Cornell took a more practical view that it shows a major international player's faith in the UK market, gives Fullers the contribution from brewing all the way until 2038 up-front and once group standards and procedures have been introduced Asahi is likely to take a back seat as it knows little about the

market and even less about cask beer.

Belhaven celebrates 300

A new £500,000 visitor centre, a weekend music festival and a special celebratory beer are all being lined up as Scotland's oldest working brewery celebrates 300 years. Greene King acquired the brewery in 2005 and will brew 1719 as a 'modern' ale at 4.5%ABV. Belhaven Best is the biggest selling keg ale in Scotland and some 30% of output is exported overseas. John Johnstone founded his brewery in 1719 but some researchers have suggested he was only born in 1714! Perhaps they found the wrong John Johnstone. Former MD Ian Herok is on the case looking at old documents and will report back in due course. 299 or 301, it is still a good reason to celebrate.



Abbeydale expands

Sheffield-based Abbeydale Brewery is set to increase its capacity after acquiring an additional 700m² of space in units adjoining its existing site. Capacity will increase by another 20% following a recent £200,000 investment in four new vessels, a new mill and laboratory equipment. Abbeydale Brewery, established in 1996, operates two pubs and plans to brew a lager this summer.

Ossett sells 50%

Still in Yorkshire, Ossett Brewery has sold a 50% stake in its business to a private investor for an undisclosed sum. The sale follows Ossett's £1.7m investment in the Salt Beer Factory, a new microbrewery and taproom in Saltaire. The deal covers both the brewery and its 26 retail sites. The brewery dates from 1998 and a pub company was added in 2003. The Salt Beer Factory with a can and keg line will start production shortly.

New bar for Stroud

Organic brewers for 12 years, Stroud Brewery has opened its new premises complete with a new canal



side bar. The brewery has moved just 400 yards where the new building was partially funded by a crowd-funding campaign in partnership with Triodos Bank which raised £300,000 from supporters within a week of being launched last August.

Pabst contract renewed

It took a law suit to sort out whether MillerCoors would continue to contract brew Pabst's 6mhl as they have since 1999. The jury had been deliberating for two days when the brewers settled their differences. Details of the settlement were not disclosed. Miller was offering a price of \$42 a barrel against the current price of \$17 as it was wanting to close breweries at Eden in North Carolina and Irwindale in California and said there was insufficient capacity to keep servicing Pabst. They even offered to sell a brewery to Pabst. The latter has been in the hands of TSG Consumer Partners since 2014. The empty Eden plant is now being demolished.

Plastic free rings from Corona

Corona, which is owned by A-BI is to trial a plant based alternative to polyethylene plastic six pack HiCone



rings in Mexico. A trial in the UK is also planned. Last summer Carlsberg's 'snap pack' abandoned

plastic wrapping altogether in favour of glue dots to hold cans together in a six pack formation.

Mega beer tasting

Brewer and pub operator Brewhouse & Kitchen has broken the world record for the largest beer tasting across multiple venues, with 1,264 people tasting three brews simultaneously across 21 different sites. Founded in 2011 by Simon Bunn and Kris Gumbrell, Brewhouse & Kitchen now has 22 sites across the country.

Alcohol-free beer is just as much fun

According to researchers at Wageningen University, alcohol-free beer has the same effect on the brain's pleasure centres as the genuine article. Tests on a group of drinkers in an MRI scanner found that the taste of beer was enough to activate the brain's reward pathway, regardless of whether the drink contained alcohol. This does presuppose that the taste of the no alcohol 'beer' is close to the flavour of the more traditional product.

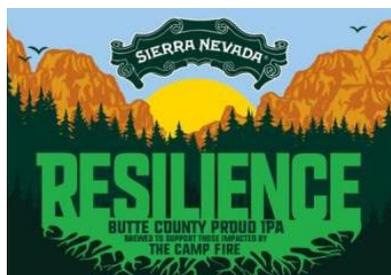
Rejected cornflakes beer

Seven Brothers Brewery in Salford is working with Kellogg's on a project which uses edible but not-sellable cereal where the flakes might be too big, too small, broken or not cooked properly; so not good enough for packaging. Around 30% of the grist of Throw Away IPA will be cornflakes and the rest wheat.

This initiative has helped Kellogg's in delivering a 12.5% reduction on food waste at its UK sites last year.

Over 1200 brewers to help Camp Fire relief

Many of the workers at Sierra



Nevada's brewery at Chico in northern California were directly affected by the Camp Fire wild fire which totally destroyed the town of Paradise where many of them lived. The fires killed 85 folk and devastated some 250 square miles over three weeks last November. Sierra Nevada brewed its Resilience Butte County Proud IPA and shared its recipe with all craft brewers and

homebrewers across the nation. To date over 1200 breweries have signed up to help out and S-N suppliers are donating materials.

York Brewery taken over

York Brewery has been bought out of administration by Masham-based Black Sheep in a deal which includes the brewery, brands and four pubs. York Brewery and its parent company Mitchell's of Lancaster were placed in administration before Christmas. York Brewery opened in 1996, the first brewery within the city walls for 40 years, it increased output by 50% in 2007 and was taken over by Mitchell's Hotels and Inns of Lancaster a year later.

Belgians take London



kombucha brewer

Belgian brewer Duvel Moortgat has bought a 60% stake in London's JARR Kombucha, which produces a range of fermented teas. No details of the deal have emerged. JARR was founded in 2015 will increase production, gain access to Duvel's UK distribution network and will use the funds raised to develop a new site in London. Molson Coors recently bought a majority stake in California's Clearly Kombucha.

For the record Duvel Moortgat has Brasserie d'Achouffe, Brouwerij De Koninck and Brouwerij Liefmans. It also owns Bernard in the Czech Republic, Brewery Ommegang in New York, Boulevard Brewing in Kansas City, Firestone Walker in California, Brouwerij Het IJ in the Netherlands and has a controlling stake in Italy's Birrificio del Ducato.

C&C Group to expand micro in Dublin

To support its Five Lamps craft brand which it bought outright last year, C&C the Magners and Tennents owners will expand the city centre site and look to moving to new premises to allow expansion.

Fabricator DME folds

Brewery fabricator DME has gone into receivership after defaulting on a secured payment of more than C\$18.1m. It was only two years ago that Diversified Metal

Engineering (DME) from Prince Edward Island and Newlands Systems from British Columbia merged. 250 workers across the two sites are affected as are many smaller brewers awaiting delivery of orders worth C\$27m.

Low and no-alcohol definitions unchanged

Brewers are disappointed over the UK government's decision not to change the descriptors for low and no alcohol products. The BBPA wanted to align with Europe and other global markets by changing the threshold for 'alcohol free' from 0.05%ABV to 0.5%.

Low alcohol is 1.2% ABV or below, Alcohol free for 0.05%ABV or below and De-alcoholised for 0.5%ABV or below – won't now change. It does not make sense that a 0.5% 'alcohol free' from Europe can be sold in the UK but local producers have to call it 'low alcohol'. The government argues that at 0.5% alcohol there is still quite a lot of ethanol in it.

Boortmalt is now biggest

Cargill in the US has offloaded its malting interests to Boortmalt. Cargill Malt has a capacity of about 1.55 million tonnes. The new company will become the world's largest maltster by far with a capability of 2.9m. Malteries Soufflet and Malteurop both have malting capacities of about 2.2 million tons each. Soufflet owns 27 maltings worldwide and Malteurop 26. At the end of September, Boortmalt started up its fourth malting tower, at the port of Antwerp in Belgium, which made Antwerp with 470,000t the largest single malting site in the world.

Innis & Gunn to build in Edinburgh

With the long-term deal with Tennent's to brew beers for Innis & Gunn due to end in 2020, Dougal Sharp's operation at Innis & Gunn is set to build a £20m 400,000hL brewery in Edinburgh. I&G sales were up more than 13% last year and total over 100,000hL per year. The firm was founded in 2003 and also owns the old Inveralmond plant in Perth. A Toronto operation for draught beer is also planned.

A-BI to build in Mozambique

Exactly one year after Heineken started work on its \$100 million brewery in Marracuene in Mozambique's Maputo Province, A-BI has laid the foundations for its own \$180 million brewery in the same

district. The new brewery will have a production capacity of 2mhl. A-BI already has three breweries in the country where consumption is 11 litres per capita but growing fast.

Goose Island opens London brewpub

Chicago's Goose Island, which is owned by AB-InBev has opened a brewpub in Shoreditch. An earlier venture at Balham was not successful. Beers will be brewed by ex Fourpure brewer Andrew Walton. Lion's Aussie craft arm Little Creatures is set to open at King's Cross while its NZ operation Panhead are bound for Bermondsey. Rumours persist that Sierra Nevada are coming as well.

Heineken expands in Poland

Heineken's Polish unit Żywiec which produced over 11mhl last year has taken over 1.7mhl Browar Namysłów which has plants in Namysłów and Braniewo, in the south-west and the north-east of Poland. Poland's largest - Kompania Piwowarska with the Tyskie and Lech brands is now part of Asahi and produces some 13mhl.

Monks win Brewery of the Year

The European Beer Star competition judged around the annual Brau equipment exhibition had 2,344 entries last autumn. Bierbrouwerij de Koningshoeven, a Trappist brewery from the small Dutch town of Berkel-Enschot in North Brabant was named *Brewery of the Year* for winning four gold medals for its *Blonde Ale, Dubbel, Tripel and Quadrupel* beers.

RateBeer is now an A-BI subsidiary

Ever so quietly A-BI subsidiary ZX Ventures has taken total control of America's RateBeer website. Users acknowledge that the site has more functionality and works a lot faster but we cannot help thinking that a site which collects the beer judgements of drinkers worldwide should be independent of the industry.

Lengthy pub crawl by Krombacher

A team representing Germany's Krombacher brewery has set a new record for the most pubs visited in one day. The crew set off from the Earl of Camden pub in NW1 at 0800 and finished at 2015 at the Lord Moon of the Mall, near Trafalgar Square. They visited 303 pubs in the 29 mile dash helping to raise funds for the Licensed Trade Charity. The

decision not to pay for a Guinness World Records adjudicator means that the record remains unofficial.

Thomas Hardy is 50

Thomas Hardy Ale was first brewed in Dorchester in 1968 to commemorate the 40th anniversary of the local writer's death. The beer was 11.7%ABV and recommended for laying down with a 'best after' date on the label! A pint bottle was sold for the princely sum of £1 when a pint of ordinary bitter cost less than a tenth of that. Reintroduced in 1974 it started to gain a cult status particularly in the States but Eldridge Pope shuttered the brewery in 1999. Badgering by the US importers got the brand brewed by



O'Hanlon in Devon but they only lasted from 2003 to 2008. There was another gap until 2014 and the latest incarnation brewed by Meantime weighs in at the healthy (or not) 13.0%. A bottle costs £5.99 for 330mL from

Laitwaites.

BrewDog to bring back cask

BrewDog intends to produce cask-conditioned beers again. It is also setting up a refrigerated warehouse in Glasgow to offer a complete chilled supply chain. Its fund to help start up brewers has also been reintroduced.

Upham gives up brewing

Upham Brewery which was set up in 2009 not far from Winchester has ceased production. Starting with 3.5btl kit and a single pub, a 30btl brewplant was installed in 2013 and there are now 16 pubs with 159 bedrooms which will continue to operate.

Ancient brewing by the A14

Remains of Iron Age brewing dating to about 400 BC were identified by archaeologists during an upgrade of the A14 between Cambridge and Huntingdon. They used a scanning electron microscope to examine lumps of charred residues in the soil. They found barley and oats and the microstructure of these remains had clearly changed through the mashing and fermentation process. The absence of fine starchy particles

suggested mashing in a brewing process rather than bread making. They also uncovered a medieval village, a comb made from deer antlers, Roman coins and the fossil of a woolly mammoth that could be more than 130,000 years old.

Burton bridge taken down

For 60 years there was a pipe bridge across Burton's Station Street taking green beer from No1 and No2 Breweries to the Middle Chilled Ale



Plant. With the closure of the old Bass site as part of Molson Coors £100m investment on its town centre site, the bridge was redundant. The site behind Sainsburys where No2 Brewery once stood will now be sold off.

Dutch brewery recycles Christmas trees

Dutch botanical brewery, Lowlander Beer collected unwanted Christmas trees and along with juniper berries used their needles to brew its 2019 Winter IPA. They are also making Lowlander Botanical Brut – a limited edition sparkling beer made from spruce and Champagne yeast. Around 600kg of needles were needed to produce the batch – the yield from over 1000 trees. The remainder of the trees were used in



the brewery's smoke house to smoke cheese, sausages and fish.

Hoegaarden mix up on the Chase

What type of alcohol is Hoegaarden? Contestant said 'beer' Nope, the answer is 'lager'. Heaven knows what might have happened if she said a 'Belgian wit' but it is not really that as it is made from very pale barley malt rather than wheat!

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

BRISTOL

Portishead Brewing Co, 1 St Mary's Road, Portishead, Bristol BS20 6SN

W: www.portisheadbrewing.com

Established in 2018, brewing commenced in November 2018 and run by Alex Grigorov and Yavor Kostadinchev.

CAMBRIDGESHIRE

The Red Brewery Co Ltd, The Orchard, Garden Farm, The Town, Great Staughton PE19 5BE

W: www.redbrewery.co.uk

Using a Porter Brewing four barrel plant brewing commenced in April 2012. They stopped in 2018, and the site was taken over by Rocket Brewery.

CHESHIRE

Macclesfield Brewing Co,

W: www.maccbrew.co

Established in 2015 using a 100l kit beers are brewed primarily for bottling although some kegging is done. In 2018 they tweeted that they may be stopping.

EDINBURGH

Cold Town Brewery, 8-10 Dunedin Street, Edinburgh, Edinburgh EH7 4JB

W: www.coldtownbeer.com

Established in mid 2018 in the Edinburgh suburb of Caldtown.

CONWY

Black Cloak Brewery, 71 Abergele Road, Colwyn Bay, Conwy LL29 7RU

Opened in November 2018, brewpub.

CUMBRIA

The Old Vicarage Brewery and Bar, Walton, Bampton, Cumbria CA8 2BH

W: www.oldvicaragebrewery.co.uk

Brewing commenced in December 2018 on a 300L plant. Beers are put into cask for just their bar and bottled to take away.

DEVON

Buckland Brewers, Bideford, Devon EX39 5NU

W: www.thebucklandbrewers.co.uk

A microbrewery that uses its own spring water. Initially a kitchen based nanobrewery. A one barrel plant is used now located in a converted stable.

DORSET

Imaginary Friends Brewery, Unit 16, Old Yan Mills, Sherborne, Dorset, DT9 3RQ

W: www.imaginaryfriends.beer

Established by George White, he brews in Sherborne and keg beers are sold in the tap there and two other taps they own in the West Country.

EAST SUSSEX

Good Things Brewing, 136 Framfield Road, Uckfield, East Sussex, TN22 5AU

Rendlye Farm, Sandhill Lane, Eridge, East Sussex TN3 9LP

Paper Mill Studio, 9 City Garden Row, London N1 8DW

W: www.goodthingsbrewing.co

Established by Chris and Kat Drummond, with Sam and Sarah Robinson. Beers are planned to be brewed on Kats family farm in East Sussex, by Russ Wheildon. Their office address is in London where they work in Design and advertising. Beers are canned.

Watchmakers Arms Brewery, 84 Goldstone Villas, Hove BN3 3RU

W: www.thewatchmakersarms.co.uk

In late 2018 a 100L nano brewery was installed at this new pub, with Jack Tavare brewing under the Beercraft Brighton brand.

ESSEX

Courtyard Brewery, The Street, Gosfield, Halstead, Essex CO9 1TP

W: www.courtyardbrewery.co.uk

A family run brewery established in 2018. Brewing commenced May 2018.

GREATER LONDON

Boxcar Brewery, Arch 221, Ponsford Road, Hommerton, London E9 6JW

W: www.boxcarbrewery.co.uk

Established by Sam Dickinson who was previously Head Brewer at Laine and Hammerton.

Deviant & Dandy Bry, 185 Nursery Rd, Hackney E9 6PP

W: www.deviantanddandy.com

Established by Byron Knight (ex Beavertown founder) and Ben Taub, initially cuckoo brewing in spring 2017. In January 2018 they moved into their own premises with Paul Bogan ex Camden Town joining as brewer.

House Bry, The Prince, 1 Finsbury Rd, London N22 8QF

W: www.housebrewery.co.uk

Five barrel plant at the Prince in North London.

Pretty Decent Beer Co, Arch 338, Sheridan Road, Wanstead, London E7 9EF

W: www.prettydecentbeer.co

Established by James Nida in 2017 with a proportion of the profits of all beers sold going to Pump Aid, a charity bringing water and sanitation to sub Saharan Africa.

Muswell Hillbilly Brewers, 14, Avenue Mews, Muswell Hill, London N10 3NP

W: muswellhillbillybrewers.co.uk

Beers brewed with local grown N10 hops.

Cellar Boys, The White Hart, 184 New Cross Road, New Cross Gate, London SE14 5AA.

T: @thewhitehartSE

Established in Spring 2017, originally known as PWA, Paddy's With Attitude. Later changed name to Cellar Boys and based in the cellar of The White Hart, but also Keg beers brewed at Bianca Road.

GREAT LONDON (CONT'D)

Ignition Brewery, 72 Lee High Road, Lewisham, London SE13 5PT

W: www.ignition.beer

An innovative set up linking Mencap and employing staff with learning difficulties at all stages in production.

Established by Nick O'Shea and Will Evans in 2016.

Small Beer Brew Co, 70-72 Verney Road, South Bermondsey, London SE16 3DH

W: www.theoriginalsmallbeer.com

Established to produce low strength "Small Beers"

Tiny Vessel Brewing Co, Unit 505, Platts Eyot, Hampton, London TW12 2HF

W: www.tinyvessel.co.uk

Established as an experimental brewery in 2016, building on this in 2017, producing unfiltered, unfiltered beers in bottle, cask and keg.

Elemental Brew House, Arches 29-30, 24 Old Jamaca Road, London, SE16 4AW

W: www.elementalbrewhouse.com

Established by two friends, Chris Mortensen and ?? around mid 2015. Relunched in 2017, but no activity in 2018 at all.

Gravity Well Brewery, Arch 142, Tilbury Road, Leyton, East London E10 6RE

F: Gravity Well Brewing Company

Established by Ben Duck in late 2018, he brews small batch hoppy IPAs.

Still & Star Brewpub, 1 Little Somerset Street, London E1 8AH

W: www.stillandstar.co

Using an automated kit, with pre-programmed recipes Michael Cox started brewing in January 2015. By 2018 the pub and brewery were reported as closed.

Mechanic Brewery, Arch 22 a, Cudworth Street, London E1 5QU

W: www.mechanicbrewery.co.uk

Brewing commenced in November 2018 with beers in keg, cask and bottle

GREATER MANCHESTER

Gentleman's Brewing Co, Failsworth, Manchestewr M35 9BG

W: www.gentlemansbrewingco.wordpress.com
Cuckoo brewery.

Soul Doubt Brew Co, Guildhouse Close, Manchester Science Park, Hulme, Manchester M15 6SY

W: www.theoldabbeytaphouse.co.uk

A nano brewery at the Old Abbey Taphouse, producing beer for cask and bottles.

Swindlers Ales, 8 Lever Street, Manchester M1 1LN

W: www.swindlersales.co.uk

Small scale brewery started in early 2015, producing cask and bottles. No activity seen after 2016.

Cryptic Ales Ltd, 3 Carrington Field Street, Stockport, SK1 3JN

W: www.crypticales.co.uk

Brewing commenced in late 2014. Run by Brian Smith but brewing stopped in 2017.

HEREFORDSHIRE

Ground Hammer Brewery, Unit 12 a, Thorne Business Park, Hereford, HR2 6JT

W: www.groundhammer.com

Established in 2018.

HERTFORDSHIRE

Bog Brew, 9 High Street, Stevenage Herts SG1 3BG

Tele: 07973 673 040

Initially started as a non commercial Pico Brewery by Alan ? . Originally called Bicknor Brewery, he has a photo showing beer fermenting in a toilet, so a nickname was christened and it became Bog Brewery. As he grew a 44L plant was replaced by a 500L kit.

KENT

Northdown Brewery, Unit JC1/A Channel Road, Westwood Industrial Estate, Margate, CT9 4JS

W: www.northdownbrewery.co.uk

Moved to a new industrial estate location in April 2018. A Kick Start funding campaign assisted the finance. Run by Jonny and Katie Spanjar

Pig & Porter Brewery, 9, Chapman Way, Tunbridge Wells, TN2 3EF

W: www.pigandporter.co.uk

An event and catering business, they brew their own beers at Downlands brewery in West Sussex. Later they set up in Tunbridge Wells, on the site vacated by the Royal Tunbridge Wells Brewery. Run by Sean Ayling and Robin Wright a ten barrel plant is used. They said they have three fermenters and adding two more later. In 2018 Sean left and they moved to Unit 9 on the same estate.

LEICESTERSHIRE

Buswells Brewery, The Lime Kilns BrewPub, Watling Street, Burbage, Leicestershire LE10 3ED

T: 01455 631 158

Established late 2017 at the Lime Kilns pub near the Ashby Canal on the A5.

Round Corner Brewing, Melton Mowbray Market, Scalford Road, Melton Mowbray,, Leicestershire LE13 1JY

W: www.roundcornerbrewing.com

Run by Combie Cryan and experienced brewer Colin Paige. A £1m investment led to them opening up in late 2018 at the Melton Mowbray Livestock Market. Named after a round piece of local Stilton cheese.

Anstey Ale Brewery, 46a Albion Street, Anstey, Leicester LE7 7DE

E: ansteyale@outlook.com

Initially with an eight barrel a week capacity, expansion took place in summer 2018 increasing capacity of 20 barrels a week. A bottling facility is planned. In 2018 Stuart Slessor was joined by Rob Clough of Charnwood Cider as a business partner.

Tres Bien Brewery, 36b The Manor, Main Street, Tur Langton, Leicester LE8 0PJ

W: www.tresbienbrewery.com

Brewing was commenced by Dave Canning in late 2014 on a one barrel plant. There was some collaborating with Market Harborough brewery where Dave closed the site and started using their six barrel plant, but this closed in Summer 2018.

MERSEYSIDE

Brooks Brewhouse, 17 Birkenhead Road, Hoylake Wirral CH47 5AE

W: www.brooks-brewhouse.co.uk

Nano brewery based on the Wirral. Beers in bottles and cask.

MID GLAMORGAN

Zepto Brewhouse, Graig Fawr Lodge, Caerphilly, CG83 1NF

W: www.zeptobrew.co.uk

A 100 litre nano brewery. Zepto is a latin term for one Sextillionth.

MIDLOTHIAN

Liquid Brewery, 64 Jane Street, Edinburgh EH6 5HG

W: www.liquidbrewery.co.uk

Brewing commenced in August 2013, initially all output was only bottled. The owner is Ivor and Mike does the brewing. A twelve barrel plant is used in Leith but by mid 2014, they were looking for larger premises. No activity seen after July 2018.

Scotch Hop Brewery, 114 Causewayside, Edinburgh EH9 1PU

W: www.scotchhop.co.uk

Brewing commenced in May 2015 at this bar, but had closed by 2018.

NORTH YORKSHIRE

Asylum Harbour Brewery, 5 Raincliffe Avenue, Scarborough, North Yorks, YO12 5BU

W: www.asylumharbour.co.uk

Small part time 50L operation, run by Roger Smith and Angela Gruber. Established in 2014, went commercial in 2018.

NORTHUMBERLAND

Cheviot Brewery, Slainsfield, Cornhill on Tweed, Northumberland, TD12 4TP

W: www.cheviotbrewery.co.uk

Established in mid 2018 on the Ford and Etal estate in Northumberland.

PERTH & KINROSS

Blunt Chisel Brewery, Phoenix Mill, Sawmill Road, Blairadam, KY4 0JG

W: www.thebluntchisel.co.uk

Established by Roy Head in an old woodworking studio. He brews on a 100L nano brewery installed in July 2018 with production capability of 600 bottles a month.

SHROPSHIRE

St Annes Brewery, Lea Cross Bridge, Shrewsbury, SY5 8JE

W: www.stannesbrewery.co.uk

Established in early 2018 in a church and run as a community asset.

SOMERSET

Frome Brewing Co Ltd, L13, Marshall Way, Commerce Park, Frome, Somerset, BA11 2FB

W: www.fromebrewingcompany.com

Established in 1999 as Milk Street brewery. In 2016 they relocated with a twelve barrel plant to an industrial estate location and changed branding to Frome Brewing Co.

Yonder Brewing & Blending, The Workshop, Rookery Farm, Benegar, Somerset BA3 4UL

W: www.brewyonder.co.uk

Brewing commenced in Summer 2018. Traditional brewing techniques combined with mixed culture fermentation and foraged ingredients are Beer Yonder's points of difference.

SOUTH GLAMORGAN

Dog's Window Brewery, 8 Nant Yr Adar, Llangewydd Court, Bridgend CF13 4TY

W: www.dogswindowbrewery.com

Lee Ralph launched in April 2018, a dog themed nano brewery.

SOUTH YORKSHIRE

Brewery at St Mars of the Desert, 90 Stevenson Road, Allercliffe, Sheffield S9 3XG

W: www.beerofsmod.co.uk

A family owned brewery bar of US origins.

STAFFORDSHIRE

Firs Club, Station Road, Codsall, Staffordshire WV8 1BX

W: www.thefirscodsall.com

Brewery established in 2017 at this private members club.

Stray Cat Brewery, The Limestone Vaults, Mount Road, Stone, Staffordshire ST15 8LL

W: www.thelimestonevaults.co.uk

Beers brewed for the Vaults by Limestone Brewery.

STRATHCLYDE

Ride Brew Co, Unit 1, Bridge Court, 12 Cook Street, Glasgow G5 8JN

W: Established by Dave Lanngian.

SUFFOLK

Krafty Beraumeister, Unit 4a, Eastkands Industrial Estate, Leiston Suffolk IP16 4LL

W: www.thekraftbraumeister.co.uk

Established by Uli Schufelbein in 2017. Originally a 50L kit but later he set up a 240L plant in an industrial estate location.

TYNE & WEAR

Session Brewing Co, 36 Sunbury Avenue, Newcastle upon Tyne, Tyne & Wear, NE2 3HE

T: @SessionBrewing

Beer contract brewed at Westerham's from Autumn 2018.

Salute Brewery, 6 Prospect Terrace, North Shields Tyne & Wear NE30 1DX

W: www.salutebrewery.co.uk

Established in 2016 as a social enterprise offering hope and employment to ex forces personnel. They lasted less than a year.

WARWICKSHIRE

Indian Brewery, Red House Farm, Nuneaton Road, Ansley, Worcestershire CV10 0QU

W: www.indianbrewery.com

Outlet is Indian Brewery, Unit 119 c, Baltimore Trading Estate, Baltimore Road, Great Barr, Birmingham B42 1DD

Starting in summer 2015 in the Birmingham, Warwickshire area, by Jaspal Purewal. Their first outlet is in Great Barr. In 2015 they bought the Tunnel Brewery and their beers are brewed on their 5bbl plant in Ansley.

WEST MIDLANDS

Ostler's Ales, The White Horse, 2 York Street, Harborne, Birmingham. B17 0HG

W: www.whitehorseharborne.com

A nano brewery based in the pub kitchen and only brews during the winter months.

Halton Turner Brewing, Unit 5, 270 Lakey Lane, Hall Green, Birmingham B28 8RA

T: @HaltonTurner

Supplies a tap room in Digbeth in Birmingham. More info requested, but on site industrial site as Thousand Trades.

WEST SUSSEX

Egremont Brewery, The Egremont, 32 Brighton Road, Worthing, West Sussex BN11 3ED

W: www.theegremont.co.uk

Bar / Restaurant that brews its own beers.

WEST SUSSEX (CONT'ED)

Bestens Brewery, Unit 17, Church Lane Farm Estate, Church Lane, Lower Beeding, West Sussex RH13 6LU
W: www.bestensbrewery.co.uk

Brewing commenced September 2018 on a one barrel plant, but a new brewhouse is planned for later in 2019. Run by Paul Swaffield beers are available in keg and cans.

Brew Studio, 39 Meadowview Rd, Sompting BN15 0HU
W: www.brewstudio.co.uk

Started as a nano and in April 2018 moved to a micro brewery two and a half barrel in size.

Engineer Brewery, Garage at Russetts, Burnt Oak Road, High Hurstwood, West Sussex TN22 4AE
W: www.theengineerbrewery.co.uk

Nano brewery established by John Packer.

Chapeau Brewery, Unit 8, Redkiln Close, Horsham RH13 5QL

W: www.chapeaubrewing.com

Run by ex chef and cycling fanatic Michael Nugent and Katherine Lee.

Rectory Ales Ltd, Streat Hill Farm/Streat Hill, Hassocks BN6 8RP

F: Rectory-Ales-Brewery

Brewing recommenced in October 2018 in Streat.

Vine Brewery, 27-29 High Street, Tarring, West Worthing, West Sussex BN14 7NN
W: www.vine-tarring.co.uk

A micro brewery was added to this Worthing pub in late 2018. This was once the home of the historic Parsons Brewery.

WEST YORKSHIRE

Salt Beer Factory Tap Room, 199 Bingley Road, Saltaire, BD18

T: @SaltBeerFactory

Brewing commenced in late October 2018, as Salt Beer Factory & Kitchen, Salt for short. This is owned by Ossett Brewery, who now number five, with others being Fernandes, Rat, Riverhead and parent Ossett. A new 20 hl plant was installed, capable of 90 barrels a week.

Nightjar Brew Co, 2 Richmond House, Caldene Business Park, Mytholmroyd, West Yorkshire HX7 5QL

W: www.nighjarbrew.co.uk

A rejuvenation of Slightly Foxed under a new name. Changed in 2018.

The Bridge Brewery, Bridge Tavern, Woodhead Road, Holmbridge, HD9 2NQ

W: www.thebridgeholmbridge.co.uk

Established in November 2014, Richard Thomas brews five beers mainly for sale at the pub. They stopped brewing in July 2018, but beers are brewed for them now at Donkeystone Brewing Co.

Here Be Monsters Brewery, Paris Road, Holmfirth, West Yorkshire HD9 1UA

W: www.herebemonstersbrewery.co.uk

Brewing was commenced in late 2014 by Doug Scard, with output mainly bottled. The name for the brewery is derived from old maps that pictured monsters in the remote area near Holmfirth. They stopped brewing in May 2018.

Questions and occasionally some answers

A Manners Brewery answer



Adam Cartwright has cracked the puzzle on page 30 of Newsletter 83, raised by Val Curtis. The name on the Six Bells Inn sign is 'Harness' rather than 'Manners' and it refers to the landlord rather than a brewery name. James Harness was landlord and lessee of the Six Bells from 1852 until his death in 1857. This means Val's photograph is a very early one, of course, which helps to explain the prominent display of the landlord's name. There were far more non-tied houses in the mid 19th century, rented from a property owner rather than from a brewery and there are quite a few instances, certainly in Lincolnshire, of landlords choosing to show their name on the exterior of the pub. The Six Bells seems to have remained in private hands until at least the turn of the 20th century, although it was a Soames of Spalding house by 1910.

Those lions

On Page 17 of the last issue of the Newsletter (No 83), Peter Dyer asks whether there are any other brewery lion statues extant. For us Londoners the most famous one is Goding's Lion which is resident at the south east corner of Westminster Bridge.

As Mike Brown's magnificent book on London Brewers tells us:-

"There was a pair of lions adorning the Lion Brewery, one surmounted the building and a smaller one was situated above the entrance gate. They were cast in an artificial stone produced at the nearby factory of Coade & Co. When the brewery was demolished in 1949 for the Festival of Britain, the two lions were saved, the large one at the request of George VI. When removed, the initials of the sculptor William F. Woodington and the date, 24 May 1837, were discovered under one of their paws. Today, the large lion is on permanent loan to the All-England Rugby Football Club at Twickenham, where it stands near the Rowland Hill Memorial Gate (Gate 3). The small lion is situated at the southern approach to Westminster Bridge.





Whilst on the subject of brewery statues and their location, I wonder if you know that in the Maidstone River Park, close by the law courts, are the remains of a statue once outside Watney's offices, Pimlico?

The plaque reads:-

"The Stag by Edward Bainbridge Cornall

Originally located in Stag Place, London 1963 to 1997, this was installed on this site in 2004 as part of the Maidstone Millennium River Park."

Delia Graham asks about Hewitts at Grimsby

I am at the early stages of a historic buildings investigation of the Cooperage building at the former Hewitt Bros. Tower Brewery at Grimsby, for Historic England. The cooperage is unlisted, is currently registered as a dangerous structure, and is the only surviving building from the former Tower Brewery site, which I believe closed in 1968. Do any of your members have any particular knowledge of this building, or the Tower Brewery site in general. It is not listed in the English Heritage Brewery Industry report of 2010, and it would be great if the significance and historic context of the Cooperage building could be better understood, prior to decisions about its future use.

Andrew Land is trying to track down a Suffolk brewery

Hello from deepest Suffolk. There is a poorly substantiated story that there was once a brewery in Beyton, Suffolk, possibly located at The Bear Inn. I can find nothing supporting this on your defunct brewery page. There is also talk of some sort of related activity possibly taking place at the village's other pub, The White Horse. Can you shine any light?

Our archivist replies " CR Bristowe's book on Suffolk Breweries gives details of the 'BBC' and includes an 1883 trade advertisement on p5. He describes this as run by John Corsbie-Brown of Beyton House and the White Horse. Brewing probably ceased by 1888. The brewhouse at the Bear is mentioned in 1860.

Bob Inman asks about a brewery in Egham

Are you aware of the name of a brewery that was located off The Avenue in Egham? It appears on old maps but I have not managed to find the name so far. I've attached a screenshot of the 1900 map to show the location.

Our Chairman admitted defeat. "I know nothing of it - very embarrassing having lived so near". Mike Brown's notes suggested

Runemed Brewery Co, High Street.

Magna Carta Bwy 1839 opps church Thos Taylor

1855 George Holme to 1862 or Horne

Harris Robert 1855-59 1860 May suicide nb

Staines sale Mar 1861 16bbl copper

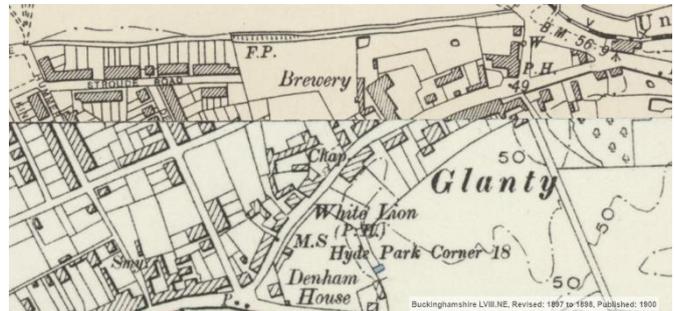
Magna Charta Bwy 1861 10th Sep Robert Harris dd 16 barrel

Then Abraham Herbert to 1877 when became & Co 31st Dec 1881

1890 Capt Morgan mgr.

1890 Ashbys next to chapel

This would seem to fit with the chapel shown on the map. Chances are it was previously used by a few names on my file. The Glanty in Egham now sits under the M25 London Orbital Motorway where it crosses the River Thames.



With D Day plus 75 anniversary coming up ...

Lars Hjorth is wanting to brew a wartime ale

Lars tells us that he was a Danish merchant seaman and first tasted English cask beer in Poole at the tender age of 15. He despaired that at home the five breweries not owned by Carlsberg only made pilsener lagers so he started home brewing using imported malt extract. He has brewed regularly ever since and in 2003 started as brewer at Nørrebro Bryghus, a gastro pub in Copenhagen. Today he works for Thomas Cook Airlines but still brews once a month on his own built PLC controlled 200L three vessel brewery. He has many friends!

Unlike some folk in Europe at the moment, Lars is very thankful for the sacrifices made by Allied troops during the Normandy invasion almost 75 years ago. He and his Jewish wife want to brew a beer, something typical of the time, take it down to France and make a toast in their honour.

We have put him in touch with historians who have studied the reduced gravity beers of the time often made with a proportion of cheaper flaked barley. Here are a couple of pages from St Austell Brewery brewing Gyle

97 on D Day on 6th June 1944. We also have some June 1944 pages from Marstons. I know you will not be able to read them so we shall put them on the Wiki web site.

No. 97.PA. Monday — 5 th June 1944.					No. 98.PA. Tuesday — 6 th June 1944.						
Malt	Qrs.		Hops—lbs. of	1st Copper	2nd Copper	Malt	Qrs.		Hops lbs. of	1st Copper	2nd Copper
12		Parker's Eng.	Pipples.	24	12	12		Parker's Eng.	Pipples.	24	12
3		Baily's do.	Day.	24	12	3		Baily's do.	Day.	24	12
1½		F. Barley.	Pudge.	20	10	1½		F. Barley.	Pudge.	20	10
			18.5.14+1+13	Total					18.5.13-1=12	Total	
Total	16½			68	34	Total	16½			68	34
Sugar	Cwts.		Yeast 12 } lbs. ex. 95 PA	1882		Sugar	Cwts.		Yeast 12 } lbs. ex. 95+96. PA	1882	
4	No: 2		Sundries: 4.5.13. 2 lbs. + 1 lb.			4	No: 2		Sundries: 4.5.13. = 2 lbs. + 1 lb.		
			Gypsum 91-88=3	Call 60-20=40					Gypsum 3+112=115-88=27	Call 40-20=20	
Total	4					Total	4				
Mashed	@ 6.58	Fin @ 7.15	42 Brs. @ 157	Initial Heat 148		Mashed	@ 6.58	Fin @ 7.15	40 Brs. @ 156	Initial Heat 146-7	
Underlet	@ 7.40	8 Brs. @ 175		Mash Heat 153		Underlet	@ 7.40	8 Brs. @ 174-5		Mash Heat 152-3	
Set Taps	@ 9.0			Tap Heat 150, 148, 153, 155, 156, 160		Set Taps	@ 9.0			Tap Heat 152, 150, 153, 154, 156, 160	
Sparge	35 Brs. @ 165			1st Tap 16		Sparge	35 Brs. @ 165			1st Tap 12	
	45 Brs. @ 160			2nd Tap 2			45 Brs. @ 160			2nd Tap 2	
		Brs. @	F.V. No.	Dip	Grav. =	Brs.			F.V. No.	Dip	Grav. =
				2nd Copper	Grav.					2nd Copper	Grav.
Liquor	40 Brs. 1 st Copper + 3 2 nd					Liquor	40 Brs. 1 st Copper + 5 2 nd				
1st Copper Boiled	@ 9.55	Dip 87	Grav.			1st Copper Boiled	@ 9.55	Dip 87	Grav.		
1st Copper out	@ 11.50	Dip 76	Grav.			1st Copper out	@ 11.50	Dip 73	Grav.		
2nd Copper Boiled	@ 12.50	Dip 87	Grav.			2nd Copper Boiled	@ 12.55	Dip 87	Grav.		
2nd Copper out	@ 2.40	Dip 79+3 First half out = 14 Away				2nd Copper out	@ 2.25	Dip 82+4 Second half out = 13 Away			
F.V. No. 13.	Dip 22.3	Grav. 32	= 72.5 Brs. @			F.V. No. 5	Dip 22.5	Grav. 32	= 72.6 Brs. @		
F.V. No. 14.	Dip 22.4	Grav. 32	= 72.5 Brs. @			F.V. No. 6	Dip 22.4	Grav. 31.5	= 72.0 Brs. @		
			145.0 Brs. @ = lbs.						144.6 Brs. @ = lbs.		
Hop Sparge 5 +	Brs.					Hop Sparge 5 +	Brs.				
Excise Charge F.V. No. 3	Dip 276	Grav. 30 =	76.8 Brs. @ 11.0 = 842.8 lbs.			Excise Charge F.V. No. 5	Dip 276	Grav. 30 =	76.6 Brs. @ 11.0 = 842.6 lbs.		
F.V. No. 4	Dip 181	Grav. =	76.8 Brs. @ 11.0 = 842.8 lbs.			F.V. No. 6	Dip 187	Grav. 30 =	75.6 Brs. @ 11.0 = 831.6 lbs.		
Duty = £ 1128.18 + 2.	5333	Total	153.6 Brs. @ 11.0 = 1689.6 lbs.			Duty = £ 1118.13 + 5.	5484	Total	152.2 Brs. @ 11.0 = 1674.2 lbs.		
		Extract per Qr.	94.0					Extract per Qr.	93.0		
Remarks:			Y = Nil			Remarks:			Y = Nil		

Mike Verier asks about fighter planes delivering beer to Normandy

I am an author and model-builder currently working on a small part of history linking beer and Spitfires (and no, it doesn't involve Shepherd Neame!)

You are probably aware that shortly after D Day beer was somewhat unofficially flown out to France by the simple expedient of lashing barrels to the bomb racks of a Spitfire. This seems to involve Tangmere in Sussex and according to the fragments I have found so far the beer was actually donated by a local brewery.

One reference has them as 'Honager & Constable' and I note from your website that there was indeed a brewery in the area albeit they were Henty & Constable. As I understand it they donated the beer (The RAF I suspect being amongst their best customers) so it would be good to get the name right.

It seems that higher authority tacitly approved (or at least turned the Nelsonian eye) as it was of course good for morale. Not so the Revenue who allegedly turned up demanding payment of tax for exporting the beer - bringing things to an abrupt stop! Whilst the primary intention is to produce an accurate model (a Spitfire Mark IX) I then have to write it up for a magazine article and I'm a great believer in getting historical facts right.

The full story has been researched by Martyn Cornell and is published in JBHS 160 (2014).

Kathleen Chater asks about Jenny Lind

I am writing the biography of a fugitive American slave and while in Britain he indulged in (shock horror to the temperance movement) drinks called 'Jenny Lind' and 'Sampson'. I thought Sam(p)son might be a strong



beer but Simon Fowler, who suggested I contact you, thought it might be a temperance drink as Samson was a Nazarite who refrained from wine.

What was Jenny Lind made of? I can only find a reference to it in Punch but they don't say how it was made. And is black beer what we'd know as Guinness?

Our archivist replies - It is possible that Jenny Lind was a name given to a local concoction/ mixture, though Samson or Sampson could be the name of a brewer's stronger ale.

Black beer is usually a reference to what was also know as Dantzig or spruce beer, but which was normally found in Yorkshire especially Leeds

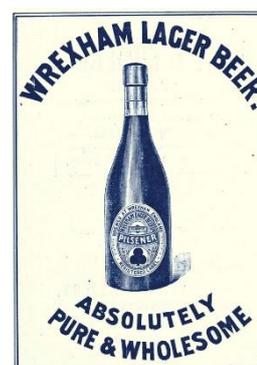
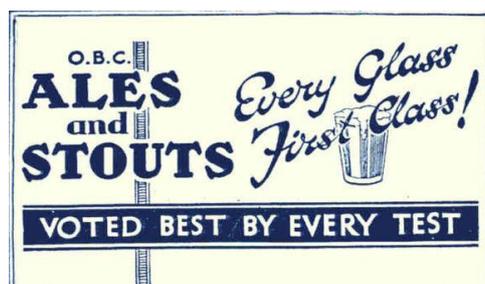
BHS Corporate Members

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

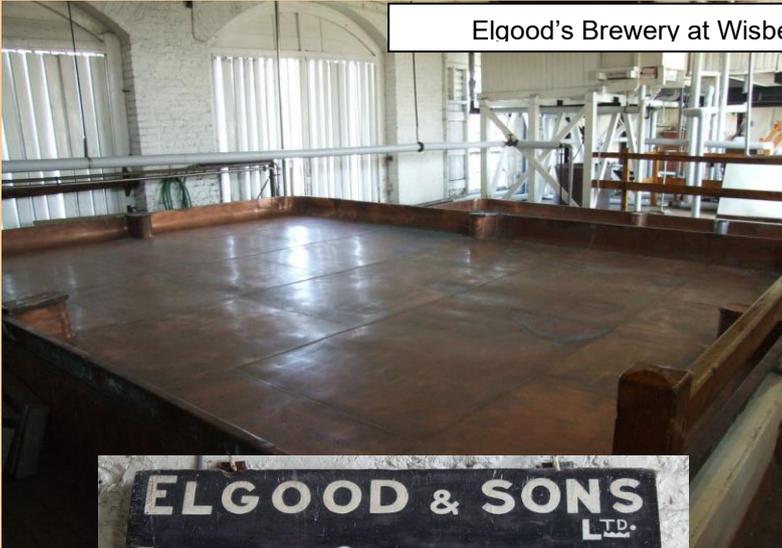
8 Sail Brewery
Adnams plc
Bank Top Brewery Ltd.
Daniel Batham & Son Ltd.
Beers of Europe Ltd
BFBi
Biblioteca UNISG
Black Sheep Brewery Plc
Boudicca Inns
Brewlab Ltd
Burlison Inns Ltd.
Burning Sky Brewery
Burton Bridge Brewery Ltd.
CAMRA North Surrey
Castle Rock Brewery
Charles Faram & Co. Ltd.
Christeysn 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 Bry
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
Timothy Taylor & Co. Ltd
Twickenham Fine Ales Ltd.
University of Reading
Warminster Maltings
Westerham Brewery Co
Weyermann Speciality
Malting
Wimbledon Brewery Co. Ltd.
Windsor & Eton Brewery
Wrexham Lager
Wye Valley Brewery Ltd.



Elgood's Brewery at Wisbech in June 2006



ELGOOD & SONS
LTD.
LICENSED COMMON BREWERS

