

BREWERY HISTORY SOCIETY

NEWSLETTER



No 88
March 2020

BREWERY HISTORY SOCIETY

March 2020

Newsletter 88

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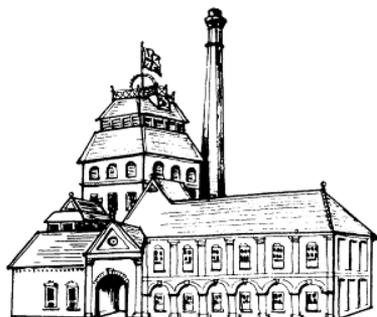
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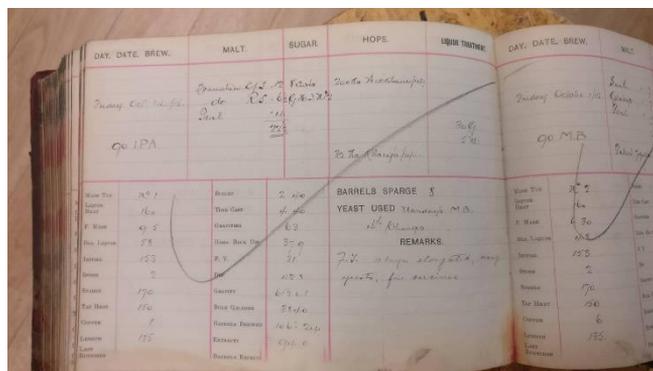
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Roger's thirteenth

Bannaghtyn again from the rock in the middle of the windy Irish Sea. Storms Atiyah, Brendan, Ciara and Dennis have all passed without major incident but at the current rate, Ellen, Francis, Gerda and Hugh may well have been by the time you read this! Island ladies like those with boy's names saying 'don't worry, they won't last long!' The main problem with the wind is that the boat does not go so we get no newspapers. With a freezer full and our own dairy, meat plant and flour mill we can cope but you would not think so with all the panic buying in Tesco! Better open a toilet roll factory! Never mind, the bikers will soon be back.

From time to time we get inquiries from book shops being approached by folk wanting to sell old brewing ledgers etc. Recently, some records from Tennants in Sheffield from



1914 to 1916 have turned up in Portsmouth. We advise that such volumes, while of undoubted historic interest have little intrinsic value beyond that for research purposes. As repositories have few funds to buy material they should be donated to the local archive or else the National Brewing Library at Oxford Brookes or the National Brewery Heritage Trust in Burton. If sellers insist on making some money, perhaps our members could purchase them and then donate to a suitable repository when they have finished research. Do let the Committee know if this is the best strategy and make sure your local booksellers always contact the Society.

The Pub Code Adjudicator found that Marstons had broken industry rules and was 'significantly deficient' in its treatment of the tenant at the Railway Inn in Cheltenham who pointed out that a firkin of cask beer does not actually contain 72 pints of saleable beer due to the sediment. The brewery gets a rebate on the duty bill for this residue and presumably this is discounted into the price charged into the trade. Marstons claims 2.17 pint for every firkin. However rents seem to be charged on volume invoiced rather than volume through the till hence the complaint.

Your Editor remembers a cask contents dispute with the Cape of Good Hope pub opposite the M&B plant in Smethwick. The late Geoff 'Effington' Woollons and I were dispatched with clickers in a pioneering form of EPOS system. Out of a nominal 288 pints of M&B Mild in the barrel, the pub clicked up 312 glasses so in a freeflow world, perhaps publicans should be careful what they complain about.

Copy closes for NL 89 on 15 May. The other closure dates for the rest of this year are...

NL 90 Sep 2020 - 14 Aug

NL 91 Dec 2020 - 13 Nov

Slaynt vie

Front and back covers; This month we feature the moribund Robert Cain's Brewery in Liverpool. This terracotta extravaganza was built between 1883 and 1902 and passed to Higsons in 1923. After many intervening owners it closed in 2013. Cain's Brewery Village, a tourism, leisure and retail attraction at the site is slow to come to fruition. To see more of Roger Putman's photographs taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewerypedia pages

BHS Calendar

Saturday
11 April 2020

National Bass Day

Celebrating William Bass buying his brewery in Burton on Trent in April 1777. We suggest you ask your local cask beer house why they do not stock Draught Bass and advise them to get some in for the day. If they don't, google 'wickingman' and then search for 'bass' to find pubs that regularly stock it. This will give us a few years to practice before the 250th anniversary in 2027!

Tuesday
24 March 2020

Visit by the North West Group to George Shaw Brewery in Wincham Cheshire. See details below

Tuesday
19 May 2020

Visit to the National Brewery Heritage Trust to see the archive facilities and learn about the on-going project to digitise the enormous holding. The Society AGM is the following day, please contact visits@breweryhistory.com for more details.

Wednesday
20 May 2020

Brewery History Society AGM

Marstons Brewery, Burton on Trent. Agenda is on page 5, our hosts need to know numbers so please contact visits@breweryhistory.com if you are able to attend.

W/C
27 July 2020

Visit by the North West Group to Blackedge Brewery in Horwich. See details below

Possibly before the next NL

Westerham Brewery, Westerham, Kent

This will coincide with Peter Moynihan's book celebrating the 15th anniversary of Robert Wicks' brewery which is due for publication shortly. Steve Elliott will send you details in due course if you register interest – visits@breweryhistory.com

Visits by the North West Group



The North West Group of the Brewery History Society is holding two meetings in the first half of 2020. The first will take place at the current home of George Shaw Brewery at Wincham in Cheshire. This will be held on the 24 March 2020, starting at 12 noon which should allow visitors ample time to travel to the venue via car or public transport. Visitors can be collected at either Northwich Railway Station, or Warrington Bank Quay or Central by arrangements.

It is hoped that brewing will be taking place on the day and the George Shaw Brewery Museum will be open from 12 noon for the serving of beers from this brewery. Anyone interested in visiting please contact John Robinson on *phone number withheld* or email: *e mail address withheld*

The second meeting will be hosted by Blackedge Brewery in Horwich week commencing 27 July 2020. Would potential visitors please convey their preferred date for a visit.

Blackedge Brewery is an award winning brewery and further details can be obtained via Blackedgebrewery.co.uk



From the Chairman



Welcome to the first BHS Newsletter of the New Year. At this time of year we look forward to the AGM and I am delighted to say that Marston's have very kindly invited us to their Burton on Trent brewery 'the home of Pedigree and the famous Burton Union System'. This will be on May 20th and on the previous day, the 19th May; we have been

invited to visit the National Brewery Heritage Trust (NBHT), also in Burton - the former Bass Museum. Please see the agenda elsewhere in this Newsletter and **PLEASE REGISTER YOUR INTEREST IN ATTENDING EITHER OR BOTH DAYS SO THAT WE CAN INFORM OUR HOSTS OF NUMBERS.** This can be done via visits@breweryhistory.com or by writing to me at Ford Cottage, address opposite below.

As part of our visit to the NBHT we will get an update on their exciting project to create an online catalogue of their vast holdings so that researchers, such as ourselves, can see what they have and search for what we are looking for. You will recall from the last Newsletter that we made a donation to this important project from the Geoffrey Ballard bequest. I am delighted to say that their funding target has been reached (although I'm sure they would always find good use for more money) and the project is underway.

A number of other visits around the country are in the process of being arranged and full details will appear in future Newsletters, but do please keep an eye on the web site's diary page to see any announcements there.

We are still very keen to find a volunteer to join us as Secretary. Mike Bone is kindly continuing to act as Secretary for the time being while the search goes on, but he is keen to hand over the reins. Needless to say, there would be plenty of support for anyone taking the role on and I await your call with baited breath.

So that we can be quorate at future committee meetings, we are also looking for other nominations to join us. There are four meetings a year held on Saturday afternoons in London.

Best wishes,
Jeff Sechiari
chairman@breweryhistory.com

Membership Matters

Our AGM will take place between this Newsletter and the next, but in the meantime the new membership year will start on May 1st. The committee are recommending that the subscriptions should remain unchanged for the 2020/21 membership year, but it will be for the AGM to decide and the outcome will be published in the June Newsletter, so you may wish to await its arrival to check if there has been any change before paying.

The current and proposed subscription levels for 2020/1 are:

	UK	Overseas
Individual Full	£28	£40
Retired	£25	£40
Additional at same address	£5	£5
RCB corporate	£50	£100
Corporate	£100	

As mentioned last time, we do have a number of members who pay by standing order, but at a very old rate. If you pay by Standing Order could you please check that it is set up for the correct amount? If find you have paid an old amount I would be happy to receive a top up.

New members

We welcome the following new members and hope that you all enjoy your membership of the Society. We also welcome back a number of former members who have decided to rejoin. Please spread the word amongst your friends and colleagues – we are always keen to have new members.

Individual Members:

Clive BOLE, Kent

Interests: Malting, Luton Area, Maidstone Area, malt extract.

John RIDEALGH, Norfolk

Hugh SMITH, Staffordshire

Interests: Brewing, fine wines, beer, bread baking, science.

Julian THICK, Italy

Interests: The brewing history of Alton and surrounding areas.

Kevin Williams, Surrey

Interests: Home brewing, historic ales, walking, travel, environment, Leatherhead FC.

Thank you for your on-going support.

Jeff Sechiari, Membership Secretary
membership@breweryhistory.com

Address withheld

NOTICE OF BREWERY HISTORY SOCIETY AGM 2020

Agenda for the meeting to be held on Wednesday 20 May 2020 at 12.00 noon (meet from 11.00am) at Marston's Brewery, Shobnall Road, Burton on Trent, Staffordshire, DE14 2BG.

1. Apologies for absence
2. Minutes of AGM held on 12 April 2019 as published in Newsletter 85
3. Matters arising
4. Chairman's report
5. Treasurer's report
6. Auditor's report
7. Annual Subscriptions
8. Election of Officers

The following officers and committee members are due to retire under our 3-year rule (Section 6 of our current Constitution) and have indicated that they wish to stand for re-election: Jeff Sechiari (Chair & Membership Secretary), Mike Bone (Secretary), Susan Chisholm, Ken Smith (Treasurer) & Ed Wray. Steve Elliott (Meetings Organiser) has been co-opted since the last AGM and now stands for election. The Secretary will be pleased to hear from members wishing to stand for election prior to the meeting.

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, Secretary

Old Charrington & Co Pubs

The project to analyse the collection of photographs of old Charrington & Co public houses is now coming to an end as the National Brewery Heritage Trust prepares to load them into the on-line catalogue ready for researchers.

Charrington & Co	854
Crowleys	42
Hoare & Co	654
Kempton	173
Kenward & Court	23
Page & Overton	60
Savill Brothers	50
Seabrookes	94
Thompson & Son	47
Wenlock	40

Table One

The photographs were rescued from a skip at the Charrington & Co offices in Mile End Road, London by Robert Humphreys who is now a Trustee Director of the Trust.

When initially rescued there were 4,440 images of 2,338 pubs from the various brewing companies that were eventually acquired by Charrington's, examples and number of pubs are shown on the left.

The original collection lodged at the National Brewery Centre from 1996 recently expanded when the Trust received a further 138 images from Steve Maynard, a former Charrington surveyor.

Many of the photographs are mounted on card (as per photo right) and of the now 4,578 photographs, 1,969 have information inscribed on the back including 1,820 trading records, 106 sketches and 43 floor plans.

The photographs date from 1919 to 1968 and as of July 2018, 717 of the pubs have been demolished, 54 by enemy action during the war. Eight of the bombed pubs were subsequently rebuilt as were 78 of the other demolished pubs.

1,045 are still pubs. It is testament to the quality and versatility of the pub buildings that so many are still in use.

Terry Critchley



Bass Corkers sampled

Beertonian Ian Webster writes....A group of ninety odd beer aficionados met at Marston's Sports & Social Club in Burton on Trent to mark the exact 150th anniversary of the brewing of Bass, Ratcliff & Gretton's Ratcliff Ale, which is recognised as the oldest still drinkable beer in the world.



Ratcliff Ale was brewed on 16th December 1869 at the now demolished Bass Old Brewery on High Street. Produced to mark the birth of Richard Henry "Harry" Ratcliff, the son of company Director Richard Ratcliff, it was designed to be consumed on Harry's 21st birthday.

Along with Ratcliff Ale, numerous bottles of the other five Bass Commemorative Ales, or Bass Corkers, were opened including three bottles of the rare 1929 Prince's Ale, all in aid of the National Brewery Heritage Trust and Cancer Research UK raising a total of £905.



Gary Summerfield took charge of the job of uncorking the beer. "It is rare to have Bass Corkers with complete seals, as over the years the wax becomes very brittle," observed Gary. "When we chipped the wax off, it was interesting

that the lead sealed King's Ale had the red wax underneath confirming that these were originals. What was surprising was that the older bottle corks came out pretty much intact whilst the later tended to crumble, maybe the corks were better quality back then?"

The assembled enthusiasts enjoyed talks from local historian Ian Webster and National Brewery Heritage Trust Chairman Dr Harry White, whilst the unique tasting session was led by beer writers Roger Protz and Pete Brown.

"It was a fascinating and rewarding event, tasting beers from a century or more ago and finding them in perfect drinking condition," said Roger Protz who had never tried Ratcliff Ale before. "There was a frisson of excitement in the room when this beer was sampled. It was clear in the glass and was amazingly complex, as fruity as sherry or Madeira but with a delicate balance of hops."

Ratcliff Ale was an over-stamped label of a standard beer of that time: Bass & Co's, No. 1 Strong Ale, a precursor of what is nowadays called a barley wine. Ian Webster was very worried that there would not have enough beer to go around but as it turned out every bottle opened was drinkable and each person got to try all six. It was a unique experience for an amazing beer.

Roger Protz's Tasting Notes

1982 Prince's Ale a.k.a. Celebration Ale

Marmite, toffee, spicy hops on the nose, rich malty palate with vinous fruit and hops developing. A lot of Marmite notes in the finish with tart fruit and peppery hops.

1978 Princess Ale

Chestnut colour, good condition, sherry and hops aroma. Bitter sweet in the mouth with tart fruit and peppery hops. The finish is dry with rich fruit and some hop bitterness.

1977 Jubilee Strong Ale

Herbal note on the nose — coriander? Earthy note on the palate from English hops, dry and fruity like old blood oranges, some hops notes. Tart fruity finish ending bitter.

1929 Prince's Ale

Oak on the nose — was this aged in wood? Raisins and sultana fruit. Tart fruit in the mouth with hop bitterness. Finish has more tart fruit, oak notes and light hop bitterness.

1902 King's Ale

Dry vinous fruit on the aroma with toasted malt and a touch of acidity. Rich, ripe fruit dominate the palate — Dundee Cake fruitiness and ripe malt. Long, bittersweet finish dominated by fruit and rich malt notes with gentle bitterness.

1869 Ratcliff Ale

Bright chestnut colour, Massive fruit on the nose — raisins, sultanas, plums. Bitter and slightly acidic in the mouth with burnt fruit. Bitter finish with dark fruit and rich malt. Amazingly complex.



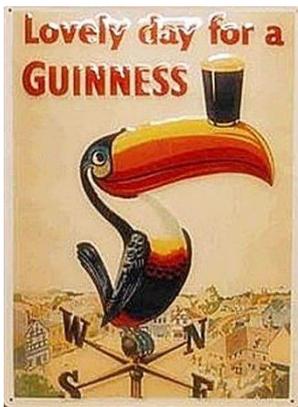
Photos by Liam Murkin

How to buy a fake on E-bay.

If you are a collector of breweriana (collectable items issued by breweries), you will recognise the history of breweries that is enshrined in the pieces in your collection. If you do not collect, to reflect your interest in brewery history you may like to acquire one or two items which appeal to you. That could be the start of something big.

The most fruitful source of breweriana is E-bay but buying on that web site can be fraught with problems, the worst being the number of fakes on sale. Some are obvious, some are not. I hope that these thoughts can give the prospective collector an idea of some of the dubious items that exist.

Guinness is probably the brewery whose items are faked most. This is because Guinness is so sought after, and the average forger can make a reasonable amount of money if he or she is sufficiently adept at faking these pieces.



Some of the more obvious items include embossed steel signs such as the 'Lovely Day for a Guinness' one illustrated. Of course, these have a perfectly legitimate place on your toilet wall, as innocent decoration, but can easily fool novice collectors. Sellers usually make no mention that the sign is reproduction, leaving the purchaser to work it out. These sell

from £2.95 up to £25.00, depending on who's selling it.

So-called 'hand-painted' wooden and/or fibreglass signs like the 'Guinness is Good for You' oval shown, is just one of many fakes of this style which sellers try to palm off as the real thing. This one is similar to the 'barrel end' designs of all types that some people churn out and sell as genuine, and get away with it.



The Guinness Toucan is a well-loved advertising figure, originating during the early part of the Gilroy period. It was used to advertise bottled Guinness. Unfortunately, the Toucan has been extremely cruelly treated, with various attempts to forge him or her over the years. None has lived up to the excellence of the originals. The one illustrated here is one of the better quality fakes, which caught many people out. It would

have been marked either "Wiltshaw & Robinson" or "Carlton Ware" on the base, in either red or black. The colours were reasonably accurate and the shape was OK, as it was made from the original moulds. However, the beak was coloured wrongly. The yellow on the original faded gently into red. There wasn't an abrupt border between them, as on the fake version. The tail on the original is coloured red on the base. It is just a uniform black on the fake. The figure here is meant to be a lamp base, with a hole in its head for the bulb assembly.

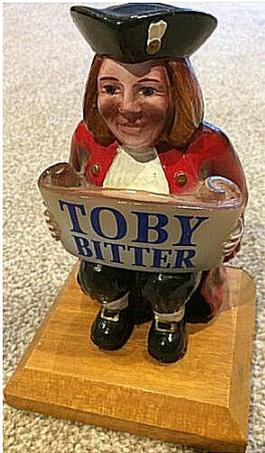


In the 1960s Guinness issued an attractive set of small advertising figures based on Gilroy's illustrations. They



were produced by Carlton Ware. Using the original moulds and having considerable knowledge of pottery, a counterfeiter produced a wide range of fakes. He must have made a considerable sum from these, but was caught and I understand he spent some time in jail. Unfortunately, these fakes are now widely available on E-bay, and often sold as the original thing, although some sellers are honest about it and admit they are not genuine. Two examples are illustrated, (although the carthorse was a separate issue). They are more poorly produced than the genuine items. The colours are often wrong so fakes can usually be fairly easily identified. Strangely, a market for these has grown up in itself, and they can sell for £30.00 to £50.00. The real ones sell from £60.00 to £300.00 (for the carthorse).

I suspect the same person (or possibly somebody else) is at it again now, as more Guinness fakes are appearing, of rather better quality than the previous ones. They are marked on the base, in very small letters next to the fake Carlton Ware mark, "reproduction". The faker has probably learnt from his



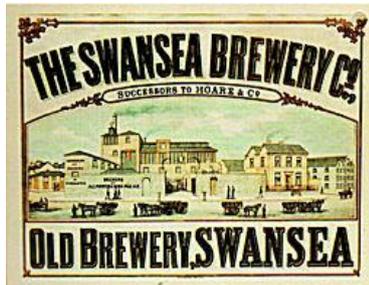
previous mistakes not to pass them off as genuine, and to manufacture them to a better standard.

There are also plenty of non-Guinness counterfeit items. Commonly found on E-bay is the Toby Bitter fake font cover. It is usually priced at around £10.00, which would be cheap if it were genuine. One fake I saw recently was cheekily being offered for £40.00. Most of the genuine ones have a small, metal, engraved plaque on the front

of the base, but so do some fakes. If there is no plaque, or mark where it has become detached, then it's almost certainly a fake. They outnumber genuine ones by about ten to one.

Photocopies or scanned items are often passed off as original. It's very easy to take a paper item, and copy it. I was once the proud owner of a photocopied beer label, which cost me £15.00. I got no reply from the seller when I contacted him to complain, and E-bay didn't want to know, so I destroyed it to avoid anyone else ever getting caught.

It's not just labels, posters are often faked. The Swansea Brewery Co. (successors to Hoare & Co.!) item shown, is a case in point. This example is clearly of poor quality, and a more obvious fake than most.



I was once taken in by a large poster from Mew Langton which was framed, and I paid below the odds for. I found it had a modern American printer's name concealed beneath the wood of the frame. I should have realised it probably wasn't genuine by its low price.

Pub signs are found regularly on E-bay. You will find plenty of genuine ones, but also there are lots of fakes. Some people have excellent sign-writing skills, and use them to produce a range of fake pub signs, selling them for anything up to £500.00. A good return on investment if somebody actually buys it. Fake signs sometimes look rougher than genuine ones. They are often not weathered correctly, if at all. I've seen one where a seller has obviously taken a knife to it to try to make it look weathered. I once saw one on E-bay made of UPVC. Even fakes should be made of metal or wood. There are individuals on E-bay who offer loads of pub signs for sale. Either they are selling off their collection, or more likely they are mass-producing

them – or possibly both. Despite their size fakes sell readily.

Examples of other items illicitly reproduced include brewery tokens (currently being made in China), pottery jugs, barrel bushes, salt glaze bottles, bottle openers, early empty beer bottles with labels (predictably in surprisingly excellent condition!), clocks, bottled beers, mirrors, ashtrays and match strikers and probably plenty of other types of collectables that have slipped my memory at present.



Also, watch out for a false provenance, such as; "my grandfather got this from his local pub / straight from the brewery, in 1920". Any provenance should have credible documentation with it.

It is not an exaggeration to say that there are plenty of fakes of all types on E-bay, and that most, but not all of them, are sold as genuine. If you are collecting breweriana it is essential to be able to pick out at least the most obvious examples. To identify fakes, there is no alternative to extensive experience or access to another collector. If you have collected breweriana for a long period, you will be able to pick out forgeries nine times out of ten.

There are ways of spotting fakes. Sellers on E-bay will sometimes, but not always, have negative feedback that gives them away. Photographs may omit the important parts of an item that provide evidence of genuineness, such as the back of a framed advertisement. But beware, sometimes a genuine item is shown in the listing but a fake item is sent. A photograph may be excessively dark, preventing prospective purchasers from picking out the most important details of an item. The main photograph of a piece on E-bay may not be the major view of it. There was a fake ashtray on E-bay for some time, where the base was pictured as the main photograph, because the base was more convincing. Descriptions will be evasive, or even non-existent. The seller may make a statement that is obviously ridiculous, such as an excessively early date for something. A salt glazed bottle from H. E. Thornley dated 1880, for example, is obviously wrong (there are a few of those about!). The item may be much cheaper than it should be. These considerations, taken together can give the prospective buyer useful clues to an item's genuineness, so they can make a more informed decision whether or not to purchase.

*Mike Peterson
Newsletter Editor
Association for British Brewery Collectables*

The Great Guinness Advertising Art Mystery.



Over forty years ago, the entire UK archive of Guinness advertising artwork went missing from the London offices of S H Benson. It spanned the period 1929 to 1966. In 2009 it began being offered for sale in America with a high end antique dealer and over the next ten years some 440 canvases have been restored and put up for sale. I have published a unique book illustrating some of the best signed proof oil paintings of Guinness advertisements. Some are familiar but many others are so rare, they have never been seen before. These unseen canvases were never used commercially.

When the old Chairman, Edward Cecil Guinness died in 1927, Guinness changed policy and began advertising so as to counter the declining sales after the end of World War I. After a beauty parade of agencies and then a trial in Glasgow, S H Benson was awarded the contract. S. H. Benson was one of the oldest and most prestigious advertising agencies in London in the first half of the 20th century. The firm operated from premises in Kingsway, at that time the centre of the advertising trade in London because of its proximity to Fleet Street's newspaper offices. Benson undertook all types of advertising, producing everything from small adverts in magazines to large outdoor posters.

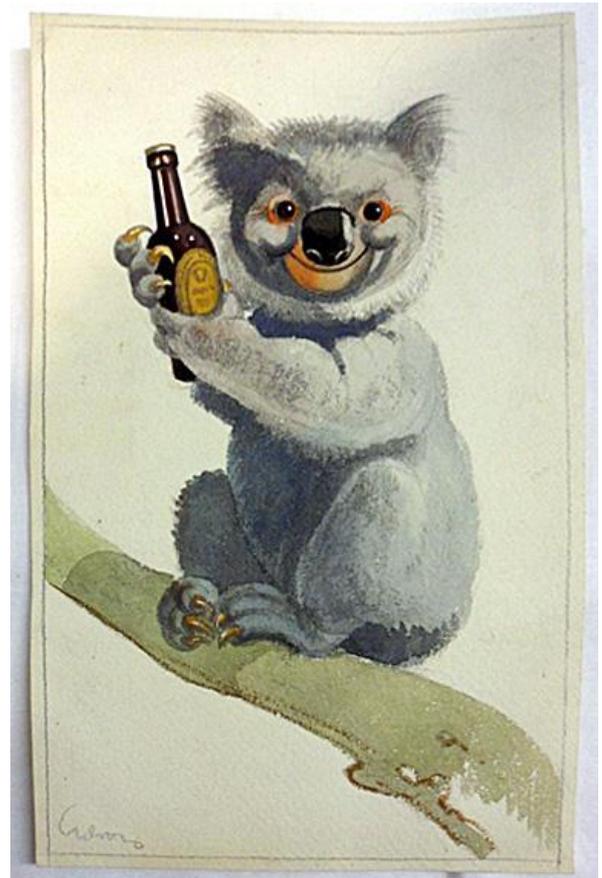
S H Benson used top artists like John Gilroy to produce their material. As lead account artist, Gilroy was responsible for some of the most iconic Guinness posters. The S H Benson Advertising Agency was sold

out of administration in 1971 and the artwork disappeared, only to start being sold off to US collectors in from 2009. How did this situation come about?

Original Gilroy art for Guinness advertising has recently turned up for sale in New York, USA, with many more designs than was previously known to exist. The accumulative value of these 550 canvases will be over \$2,000,000. Individual Guinness canvases were selling in early 2013 for up to fourteen thousand dollars each.

This art went missing some 40 years ago and it is a revelation in its subject matter, creativity and quality. Not all survived the ravages of time, but those pieces that did give a great insight into how Guinness was approaching their marketing. Long forgotten campaigns have come to light and Gilroy's famous My Goodness My Guinness zoo animal series is greatly extended.

One of the fascinating features of the discovered canvases is the large amount of new images that were never commercially used and were unknown even to Guinness. Who knew that Gilroy painted twelve classic American cars in 1939, for a World Trade Fair calendar in New York? Who has seen toucans flying past Mount Rushmore or Red Square in Moscow? Did anyone know about Lobsters in German helmets or Guinness



and golf courses? To the famous zoo menagerie, the rhino, gorilla, elephant, golden eagle, octopus, hippo, giraffe, zebra, orang-utan, mandrill and koala bear were added.

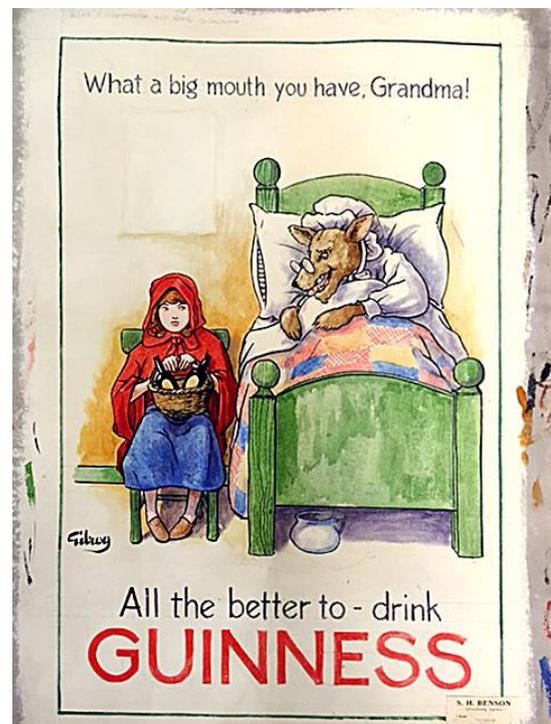
The reason for the interest in who owned Benson after 1971 lies in how their Advertising Archive got sold off to an American dealer. The proof Gilroy oil on canvas artwork was held by Bensons after being cut out of the wooden stretchers used for display at the presentation



to Guinness. A typed sticker was placed on each canvas and they were rolled up for storage in the Artwork Room. The Gilroy Guinness collection formed the largest and most valuable part of the agency archive.

The Guinness element of the archive should probably never have been sold off, as many of the cardboard tubes that contained the rolled up canvases had 'Return to Guinness Park Royal' typed on them. At that time Guinness did not have its own archive although their marketing department did retain a lot of material. Post 1971, the archive appears never to have been offered back to Guinness as technically they owned it. Guinness Park Royal took the view that it was their intellectual property but was to be held by Benson. I do not know how and to whom the archive was acquired so I have to speculate. This person wishes to remain very secretive and the dealer is sworn to secrecy.

The Benson art-room contained bundled up canvases by year and by campaign. Every canvas had a sticker attached, giving data on the artist, the year it was produced and what action to take post presentation to Guinness. Canvases were often rolled into cardboard tubes and labelled. By 1971 when Benson was sold, the art room contained 42 years of Guinness advertising history plus art from other company campaigns going back even further. Guinness tended to have four different poster campaigns each year, making about 150 campaigns in total across that period. Very often, different configurations of an image were produced (portrait or landscape, left or right facing). Add in the images never used commercially, which number as many as those used, and it is



possible that the archive contained over 1000 Guinness proof canvases.

Today, a few Gilroy canvases are held by UK collectors but most are on the walls of wealthy Americans and some Russians. What a story!

David Hughes

Brains brand new brewery



S A Brain, the family owned Welsh brewer has moved again - to its new Dragon Brewery. Back in 1999, it sold its Cardiff city centre brewery on St Mary's Street for redevelopment and moved to a site vacated by Bass. This plant was much too large as Bass brewed some 900,000 bbl on the eight acre site, Brains had to turn that down to just 120,000. Despite a lot of large batch contract work it remained too big and inflexible, so after twenty years they took off again.

The old Hancocks brewery site on Crawshay Street is to be redeveloped in a joint venture with Rightacre Properties into a mixed use riverside complex called Central Quay involving a 12 storey office block and other properties. The old brewhouse will be retained alongside its tall chimney complete with the iconic 'Brains' lettering and will be home to a bar, micro brewery and visitor centre.

The new Dragon Brewery site on Pacific Road in Tremorfa has ready access to the motorway network, a luxury not available in the centre of Wales' capital. As well as brewing and packaging, the new site is now home to headquarters staff who are now more integrated with the liquid which pays their wages. Brain's strategic plan involved staying in brewing and staying in Cardiff. Apparently the name tugs at the heart strings of the Welsh who are hard pressed to name any other homegrown consumer brand.

The Company is getting back to its core and any idea of further rolling out its Coffee#1 brand into a UK coffee shop chain has been abandoned. Brains has around 175 pubs and it owns the freehold for most of them, 106 are managed. All but two have cask beer on sale and those which have are all Cask Marqued.

The move to Pacific Road

The move has cost around £10million and the project was five years in gestation. Some large brewing contracts from the big boys were being wound up as

they took production back in house so the whole brewing operation was becoming severely sub optimal. Only keg and cask packaging were planned for the new site; smallpack at around 20% of output (Hall and Woodhouse for bottling and Marstons for cans) would continue to be outsourced.

The project team trawled around for suitable sites without too many planning constraints as breweries make noises and smells. The utilities infrastructure would be a challenge as most existing warehouses would cope with a half inch gas pipe and household strength power. In the end Brains had to get a new gas main laid over 1.2km when they found a warehouse and offices formerly used by a dental surgery equipment supplier. Crucially there was good external space essential for brewery container storage and vehicle movements when most industrial units just have a bit of grass and a car park.

The site was purchased at the end of 2017. The office space was refurbished first and HQ staff transferred to their new desks in the following July. Brewery civils commenced in May 2018 and the equipment was moved in over the New Year. It must have been a struggle to get everything ready for the grand opening by Prince William on 16 March 2019.

Partnering with consultants NIRAS, Brains scoped the new equipment and settled on a 50hL brew size which suited the dimensions of the building and the proposed product portfolio. Balancing length against mash



frequency, they decided to run continuously from Monday 0600 and collect 28 brews over the next four days with the operators on 12 hour shifts. Brewing without any mid week break when the plant would cool down confers considerable efficiencies. The turn down is to half a brew (25hL) and five brews may be collected in 250hL external vessels.

SSV from Leeds which deals with Lehui kit from Ningbo in China was chosen to supply the dry goods, brewhouse, 33 vessels and CIP equipment. An Alfa Laval Brew 250 centrifuge feeds a four high Pall Suprapak cartridge filter before a keg line from M+F. Cask racking plant is from Brewology. Centec supplied the carbonation, nitrogenation and dilution kit as well as the keg line flash pasteuriser. The old Alfa Laval Aldox nitrogen fed packed column deaeration tower installed by Bass has moved as well. Water is from the city supply of reservoir liquor (130 ppm total hardness) and is the same as at the old brewery.

The first brew went through in March 2019. A typical 860kg mash will yield six to seven 1050° batches every 24 hours. The area for production is long and quite thin so lends itself to a classic U design. There is but one rather narrow entrance with dry goods on the right, brew plant and fermenters leading down to bright beer tanks and centrifuges/filtration across the end. Coming back down the left hand side is the keg pasteuriser, keg line, cask line and space to hold some empties and fulls if the weather is cold.

There are five brew vessels at mezzanine level. The mash is isothermal and after 60 minutes is transferred to the lauter tun with a loading of 140kg/m². Lautering takes 150 minutes to a prerun tank on the other side of the working stage. The copper has an external calandria and a vapour condenser where the warm water returns to the 150hL hot liquor tank and the

condensed vapour goes down the drain. Evaporation is 6% and the trub is discharged to a separate tank and taken off site along with vessel residues.

The brewhouse is operated by a single man and there are seven brewed streams plus three remaining contract brews before you get to the 'craft' beers and seasonals. In total brewed output is around 55,000bbl a year.

There are 20 dual purpose vessels indoors; six 150hL, six 100hL, six 50hL as well as two 25hL for half brews. Outside vessels include four 250hL fermenters and two 250hL bright beer tanks usually involved with tanker movements both in and out. Inside are six BBTs (two 50hL, two 100hL and two 150hL). Fermentation and maturation has a two week cycle. Pitching is at 16°C rising to 20 for four days before chilling back to 3° to drop the yeast. Cask beer is held at this temperature while keg and small pack is chilled to -1°C. Brewery conditioned beers are held cold on a 14 day turnround and only smallpack beers are chillproofed by treating with silica hydrogel (to remove protein) and PVPP – polyvinylpyrrolidone which removes tannin.

The keg line from M+F in Germany will fill 80 x 50L units an hour. Cask filling involves a four station washer, each operating the same sequence. New keystones are pressed in for a quiet operation as are shives on the two station filler. Not quite totally silent as the old keystone is extracted manually. Primings, auxiliary and reseeded yeast are added in racking tank while beer and isinglass finings are metered into the cask. The line will cope with 120 firkins every hour.

A longer version of this article appeared in the Brewer & Distiller International in November 2019

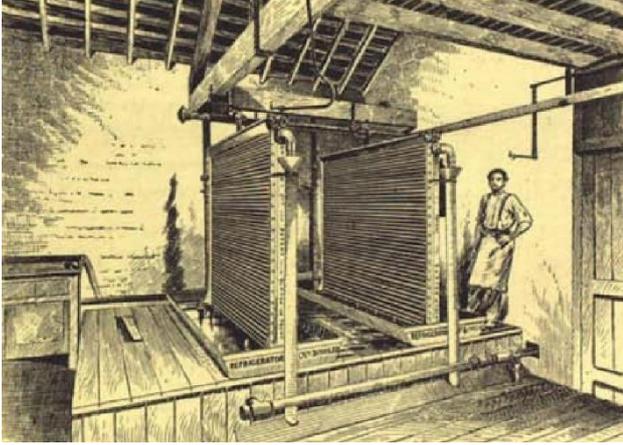
Roger Putman



Whoops

In John Dearing's piece about the Society for the Preservation of Beers from the Wood in NL87, we said the Craufurd Arms was at Wolverton. We meant the Maidenhead one.

Brain's earlier new brewery



Open coolers at St Mary's Street by Barnard

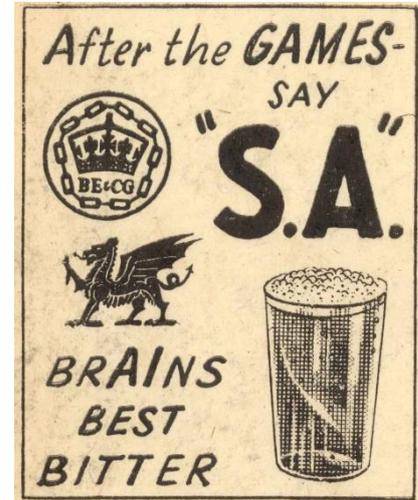
Samuel Arthur Brain and his uncle took over the Thomas's plant behind the Albert pub in St Mary's Street in the middle of Cardiff in 1882. It featured in Barnard and rapidly expanded along with the city, its steel works and steam coal exports. That plant had buildings dating from 1713 and there had been a brewery on the site since at least 1822. The site is now a retail development called the Old Brewery Quarter as Brains moved out to Bass' Hancock's site in 1999 but why call it the Old Brewery?

It was the Old Brewery when Barnard came visiting shortly after 1887, long before they actually built a new one! That was in 1914 and the Company said it was in Roath but all the workers decided it was in Splott! The site was between Nora and Helen Streets near an earlier bottling store mentioned in the Company's first ledger upon its incorporation in 1897. A Facebook post from 2014 said that working there was better than being at Butlins – one big half cut family, while another commented that pop singer Shakin' Stevens used to stack casks there. There was a park opposite now called Brewery Park where apparently the local youth used to congregate. Andrew Cox remembers he got his tyres slashed more than once while Philip Downes had his car window smashed twice in one week; once to steal the radio and again because the miscreant had not noticed the loose wires hanging from the dashboard! Don Jeffrey remembered that he went there as little as possible. These brewers have supplied their reminiscences.

The new 25 quarter plant was started in 1914 but was not fully commissioned until 1919. It was built to brew and bottle beers leaving more space to produce the draught beers at the Old Brewery. As well as bottling Brains' own brews, over the years the New Brewery bought in bulk for its estate notably Guinness, Harp Lager, Bulmers cider and even Red Bass giving its name to an area of the New Brewery referred to as the Bass cellar. By 1932 Brain's began to manufacture its own table waters including ginger ales, tonic water, lemonade, lime and lemonade, bitter lemon, orange, cola, and even filled soda water into siphons.

In 1965, in response to a national interest in keg beers, it began to brew a keg beer, Gold Dragon, followed a year later by Tudor Light and a certain amount of draught brewing was transferred from the Old Brewery, most notably during the Old Brewery redevelopment in the late 1970s. Warehousing space continued to be installed and Carling keggling commenced in 1981 but the main business was filling returnable bottles including two pint returnable flagons closed with metal screw tops. Canning was done at W&D in Wolverhampton and two litre PETs at Ushers in Trowbridge.

Also in the 1980s, the brew plant was converted to produce lagers; Hurlimann and Faust under licence with low temperature fermentation, 8.5 -10°C. Shepherd Neame also brewed Hurlimann and Eldridge Pope the Faust, so fresh yeast was



regularly imported from Switzerland. Conversion included two 90 brl copper whirlpools with trub separation equipment, eight 180 brl cylindroconical FVs, two yeast storage tanks and four 550 brl maturation tanks. The infusion mash tun which produced a 180 barrel batch and was an early adopter of weak wort recycling. It was due to be replaced by a lauter tun to comply with requirements for brewing Labatts Lager but capital expenditure was turned down by the Board. Malt was still in 50kg sacks but type 90 hop pellets were used.

Phil Downes remembers the early 1990s when Brains SA, Dark and IPA were brewed at the Old Brewery and tanked to the New Brewery for processing and then either glass bottled or kegged on site or tanked out for packaging elsewhere. Heineken came from Magor and



The Nora Street New Brewery before demolition

Labatts (initially from Warrington, then Burton) were tanked in for keggings on site. SA and IPA were successfully matched to save the road tanking operation but Phil left before he was able to replicate the Dark.

The returnable glass bottling line ran for alternating two day and three day weeks producing beers and a range of soft drinks as well as manually filling hundreds of soda syphons. Brewing alternated with the bottling. Kegging was as required with staff also filling up gas cylinders from the bulk CO₂ tank. The New Brewery had its own dray fleet; wagons would enter site from one side on Nora Street and drive through a tunnel with the loading bays and out the other side.

The brewery ran as a dry site with beer tokens distributed for hourly paid staff; two per day, one when Saturday morning was worked on a rota basis and one if you dug out the mash tun. These could be exchanged for a pint of Bitter or Dark at Brains pubs. These were printed in sheets of 12 per person so there were often surplus tokens that could be used to coerce

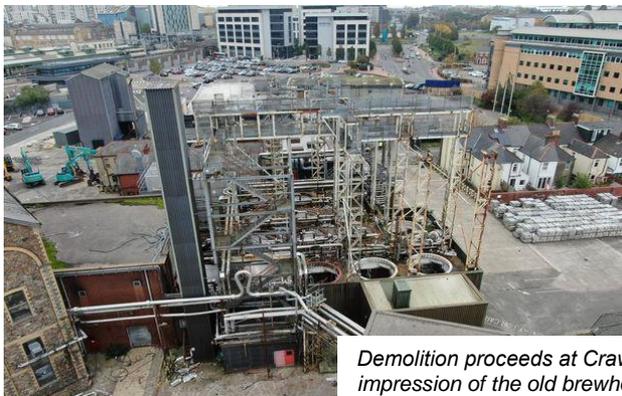


Note that bottle labels did not use the term 'New Brewery' even though they were brewed and packaged there. Labels by Keith Osbourne.

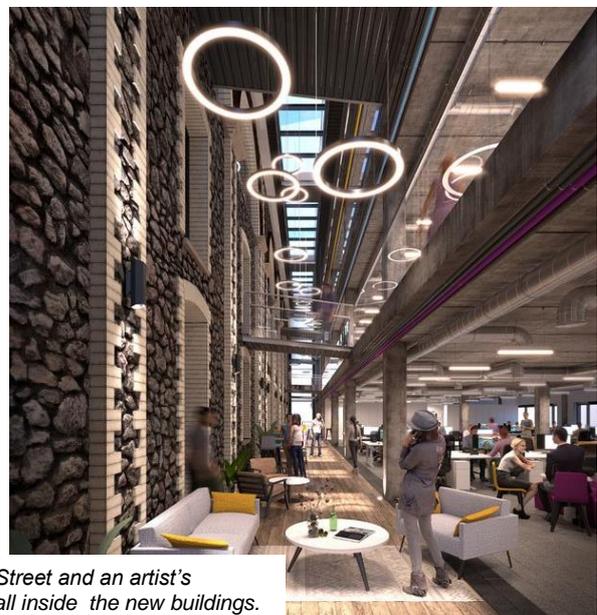
workers into doing overtime/dirty jobs/helping out in other departments. Salaried staff had an allowance of a crate of bottled beer and a crate of soft drinks per week if they wanted it.

Production ceased in 1993 with operations transferred back to the Old Brewery. The site was demolished in 1995 and is now housing. There was further rationalisation in 1998 after Brains took over Crown Buckley and closed plants at Llanelli and Pontyclun. The St Mary Street plant was cramped and it was fortuitous that Bass were pulling out of Crawshaw Street.

The brewery was included in the 1980s Brewers' Society video presented by Brian Redhead. Can any readers supply further information and photographs? Why was called it the Old Brewery in the 1880s?



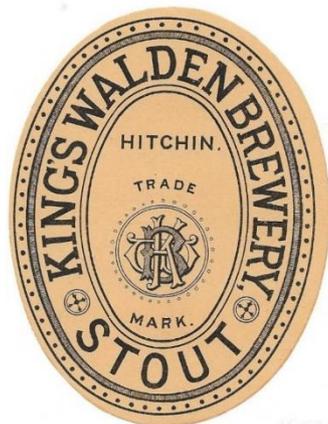
Demolition proceeds at Crawshaw Street and an artist's impression of the old brewhouse wall inside the new buildings.



Roger Putman

A Hertfordshire mystery

Kings Walden Brewery – where was it?



The King's Walden Brewery appears to have operated for a very short time and was no longer in existence in summer 1891. It was run by Frederic William Fellowes, who had been born in 1858 at Beighton in Norfolk.

After his involvement with the brewery, Frederic Fellowes married Emily Frances Annie Sowerby on 15 June 1894 at Luton. The

Sowerbys were living at Lane House, Leygreen, Kings Walden in 1901 and Fellowes and his wife are recorded there in that year's census. Frederic William was not recorded in the 1891 census. *Kellys Directory* of 1890, showed him as a brewer at the King's Walden Brewery but no location is given for the brewery. His brother, the Rev. Henry Cecil Fellowes, also appeared in *Kellys Directory* 1890 at The Bury, Kings Walden (see later for relationship with brewery).

Hertfordshire Archives has a number of items relating to the Kings Walden Brewery. From these, it has been possible to piece together a little about the brewery. The weekly cask account and sales returns of the brewery's store at Manchester Street, Luton, shows it opened on 14 October 1889, and entries were made to September 1890. Another document, a rent accounts ledger dated from September 1888 to November 1891, lists, amongst others the following public houses as well as the brewery premises: *The Fox Inn*, Frogmore, Kings Walden and *The Jolly Sailor*, Frogmore End, Kings Walden.

The Fox Inn had been a home brewed public house, where Mary Buck had been recorded as a brewer and farmer between 1861 and 1882. There is some confusion, because there were two *Fox Inns* within King's Walden parish. *The Fox Inn* at Frogmore had been run by Samuel Wilmott and then John Buck. Buck had married Mary Macdonald, whose late husband, Samuel McDonald, had run *The Fox*, Darley Hall (still trading near Luton Airport). It appears Macdonald had died in 1854. Mary Buck, on her marriage to John Buck, moved to the Frogmore *Fox*. Her son, Thomas Macdonald, was shown as manager and brewer in 1881 but he had moved to *The Three Moorhens*, Hitchin by 1882. Mary Buck died in 1885, in which year, land and property belonging to King's Walden Bury (including *The Fox*), was offered for sale.

I have explored four possible sites for the Kings Walden Brewery. The first is Lane House (the residence of F. W. Fellowes in 1901). The 1901 Census lists a Thomas Payne, brewer's labourer at

Leygreen. It is possible that he was employed by a brewery at Hitchin, as there were no breweries in King's Walden by 1901. Had the King's Walden Brewery operated in this area, maybe at the rear of Lane House? Gloria May, local historian, thinks not. The three further possible locations for the brewery are (1) The Bury or (2) *The Fox Inn*, which, as mentioned above, became a tied house of the brewery, or (3) Wantsend Farm, Leygreen.



Lane House and Wantsend Farm, Leygreen – two contenders for the location of the Kings Walden Brewery

The Bury was the home of William and Mrs. Hinds until 1891, when William Hinds died but the Rev. H. Cecil Fellowes was also listed there in 1890. Wantsend Farm was given as the farm or workplace of Commander Charles Fellowes in 1890 (although he lived at Lane House). He was F W's eldest brother. Martyn Cornell has covered Hertfordshire brewers extensively and writes 'Circumstantial evidence suggests the King's Walden Brewery was not at the Fox Brewery premises: the full address of *The Fox* was always given as 'King's Walden, Welwyn', while Fellowes's brewery was always shown as 'King's Walden, Hitchin', implying it was in a different, more northerly part of the parish'. But *Kellys Directory* 1890 suggests that only Breachwood Green and Bendish Green within King's Walden parish had Welwyn postal addresses and implies that Frogmore did have a Hitchin postal address. So perhaps *The Fox* location should not be ruled out, especially since Mary Buck's brewery appears to have ceased around 1882 and it was one of the pubs controlled by the Kings Walden Brewery. Gloria May, local historian, believes that the King's Walden Brewery was located there.

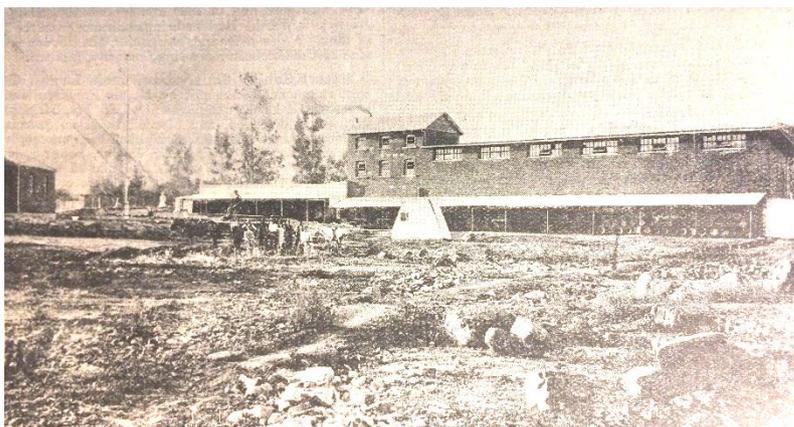


Location of *The Fox*, Frogmore (from 1881 OS map) - was the King's Walden brewery either at or near here?

Horwood and Gripper - The Star Brewery, Queensland, South Africa

UK to purchase equipment and while Mr Gripper

During the late Victorian era many UK brewers went to distant parts of the world to set up breweries in Australia, India, Canada and South Africa. This is the story of two such men who went to the state of Queensland, South Africa to set up their own brewery in November 1896. Mr Horwood (the businessman) and Mr Gripper (the practical brewer) arrived in the town by boat and train from East London and acquired a two and a half acre site on rising ground conveniently situated within a mile from the railway station and close to the line.

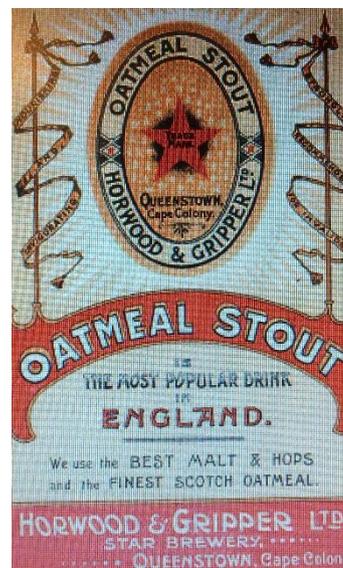


Mr Gripper was previously the brewer at his family's brewery, Gripper Brothers Bell Brewery, High Road, Tottenham in London; a brewery originally founded in 1760 which also brewed at the Stag Brewery in Enfield. The family had sold the brewery to Whitbread in 1896 and Whitbread had decided to cease brewing but use the premises as a depot. Mr Gripper was thus surplus to Whitbread's needs. There is no information why he departed for South Africa but at the time it was a popular place for new breweries to be set up. Messrs Ohlssons had opened a brewery at Newlands in Cape Town and a rail siding was later provided beside a new pneumatic maltings which opened in September 1904. Also in 1904 South Western Breweries had erected a new brewery at Oudtshoorn with a new plant supplied by S. Briggs of Burton on Trent with a Mr Elliott formerly of Thorne Bros. of Nine Elms undertaking management.

Back in Queensland boring for water on the site was successful in January 1897 so the building of the brewery started soon after being completed in August of the same year. The buildings were built to a design by Mr Fred Riley of Riley Manufacturing Co. South Lambert Road, London S.W. Mr Riley also erected the plant (reported in the 15th May 1904 *Brewers Journal*). The foundations of the brewery were of stone to a depth of two feet with brickwork above ground. The buildings were 120 feet long and 221 feet wide. The brewhouse was 25 feet by 18 feet and 30 feet high. The bottling store was 30 feet by 18 feet. The fermentation room and store 59 feet by 18 feet. The brewhouse had a gable roof and the remaining part of the building was provided with a lean-to double roof. For cooling all windows faced south wherever possible. The capacity of the plant was approximately 120 barrels per week. The plant was built under the guidance of the two partners. Mr Horwood who returned to the

supervised the commissioning. To power the plant they purchased a 10hp boiler and a 4hp engine. At the commencement of the brewing the partners personally supervised the twice weekly brew with the assistance of several locals and a cooper. Very little else is known of the brewery but it was still in existence in 1904 as Charles Harry Russell was stated as a member of The Institute of brewing and gave his address as the brewery. By then the company had its own Post Office Box 105 but as competition increased it was likely that the brewery ran into problems at that time. No date can be found when it ceased.

Bottled beers were produced, Oatmeal Stout was at least one of them and advertised as 'The most popular drink in England brewed using the best malt and finest Scottish oatmeal recommended for invalids.' Bottles have been seen and were of an unusual shape in green glass. No further information can be found on the brewery or indeed what happened to it so any further information on the brewery would be most welcome. Please contact me on *e mail address withheld*.



Main sources - Brewers Journals especially October 15th 1899.

Geoff Dye

Out and about Hewitts Cooperage transformed

The former Hewitt's Cooperage in Grimsby has been transformed into 20 apartments and two town houses. The site on East Street was empty for more than 50 years after the brewery closed in 1965 until developers Church Lane Humberston Ltd bought it.

An original beer barrel has been erected in homage to the history of the cooperage and the main double doors, which once welcomed horse-drawn brewery carts, will remain. Copper taps are fitted in the kitchens as a nod to the brewery heritage. The thick brick pillars of the Cooperage have been retained as special features in the properties.

The current building was formed in 1902, and the original brewery on Pasture Street dated back to 1806. The East Street building was variously used as a cooperage, a grain store, for the storage of barrels, and, latterly, bottled drinks products. It was built in two main phases, the single-storey wing to the south is the earliest part, built in 1902 as a coopers' workshop.



The Moorish Maiden

Why does a dark skinned maiden feature on the arms of the Brewers Company?

The Brewers Company received its first grant of arms in 1468. With medieval piety, it had



Brewers' Company Coat of Arms and stonework over the doorway of Brewers' Hall



incorporated barley sheaves and barrels with the armorial bearings of Thomas a Becket - the Patron Saint of Brewers. However, a second grant of arms was made in 1544 in the aftermath of the Reformation. Saints were no longer in vogue and a saint who had opposed a monarch appeared distinctly dangerous. The brewers did not abandon Becket but sought a more subtle connection. Legend had it that a Moorish Maiden had befriended Gilbert Becket, the father of Thomas, when he was captured by Barbary pirates in North Africa and helped him to escape. Subsequently she followed him to England, knowing no English but 'Gilbert' and 'London', managed to track him down and became Thomas Becket's step-mother. It is she who surmounts the Company's shield to this day, bearing a sheaf of barley in each hand.

In 1970, when the 800th anniversary of Becket's martyrdom was celebrated, the Brewers' Company commissioned a piece of music for performance in Canterbury Cathedral. An opera, entitled 'The Moorish Maiden', is long overdue!

Miles Jenner

BHS President and former Master of the Brewers' Company in 2015

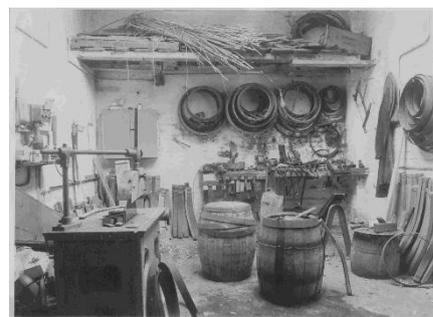
Tuckers has found some old brewing comics

Jonathan Webber at Tuckers erstwhile maltings in Newton Abbot has found a number of copies of the Journal of the Institute of Brewing and Brewery Trade Review from around the 1960s. If anyone can find them a good home please contact Jonathan directly on *e mail address and phone number withheld*.

A film about Gales

Paul Gonella at Long Island Media tells us that he is making a short documentary about Gales Brewery in Horndean after East Hampshire District Council ran a community arts project about the brewery last year. He found the photos on the BHS wiki website to be an 'incredible resource of information'.

The film will be shared free online once complete later this year. The photo shows the cooperage in the 1970s.



Even older Christmas Ales

I enjoyed reading Mike Peterson's piece on Christmas Ales in NL87 and his mention of that produced by George Beer & Rigden, later Fremlins. Incidentally, it was me who rescued a whole crate of them from the cellar of a pub in Grafty Green, Kent, back in the day and distributed them among the bottled beer collectors for what now seems like a pittance! As he says, each bottle was wrapped in tissue paper printed with sprigs of holly in green and red.

Mike states that the beer appeared in the 1940s, but I fear that he is mistaken. Here is a scan of a newspaper advertisement for Christmas 1933. However, in 1932 their late-December ads featured number twenty-six of a year-long series of "Kent's Best" Rhymes -

*'A hearty old gaffer of Wye
For his age was remarkably spry
When they asked him the reason
He said "Through the season
'Kent's Best' be the tonic for I.'*

The use of "Kent's Best" dates from the very formation of GB&R in 1922. However, they weren't the first - Finn's brewery in Lydd were making the claim in 1914!

Back in the 1970s I was told that this Christmas Ale was the brainchild of Charlie Rudgard. He had been the Head Brewer at George Beer's Star Brewery in Canterbury and had moved to Faversham after that company's amalgamation with Rigdens, becoming Head Brewer in Faversham and a Director of the new company and then of Fremlins. I believe that he also came up with the 'Kent's Best' epithet mentioned by Mike in the article.

Born in Reigate, Surrey, in 1881, Charlie was from a brewing family; his father, Edward Willoughby Rudgard, brewed in Royston, Reigate and Manchester, before settling in Burton where, by 1901, he was a 'Brewery Manager (employer)'. Perhaps a member more knowledgeable about Burton than I might be able to tell us which of the Burton breweries he was running... whichever, it was no doubt where Charlie served his pupilage under his father.

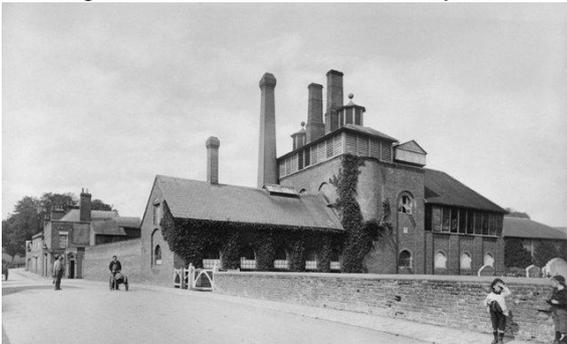
Unfortunately, Charlie's sons predeceased him; he passed away in 1956. However, his nephew, Guy Patrick Rudgard (born 1906 in Burton), the son of Charlie's older brother, John E Rudgard (1879-1919), had followed his father and grandfather into the brewing industry and rose to become the Managing Director of Fremlins. In 1939, Guy was a technical brewer in Runcorn, Cheshire... I don't know which brewery he was working at, but his wife's maiden name was Walker... scope for further research there methinks! Guy Rudgard was most helpful to me in the early days of my researches into brewing in Kent; I visited him at his home in Hollingbourne on a number of occasions before he passed away in 1995.

I have also been reminded that another nephew of Charlie Rudgard worked in the brewing industry. Edward Michael Sutton Rudgard (born 1925) was the son of Charlie's younger brother Harold, who was a railway engineer with the LMS. Michael worked on the production side of Whitbread Fremlins and was the man responsible for the re-branding of the Trophy D, brewed at Faversham, as Fremlins Bitter in the 1980s, as well as for the introduction of the lamented (at least by me!) Fremlins Tusker. He was latterly a Director of Shepherd Neame and he passed away in 2003.

Peter Moynihan

Amersham Brewery

Buckinghamshire historian Alison Bailey wrote an interesting piece in the Bucks Free Press recently about the



erstwhile Amersham Brewery. We thought it deserved a wider audience.

Both Amersham and nearby Chesham were once important brewing towns. Sadly, the Chesham Brewery buildings were demolished in the 1960s after the brewery's closure in 1957 but Amersham's brewery is still with us just north of St Mary's Church. Following its closure the buildings were converted to a sports club with a badminton court and boxing gym.

The Amersham brewery closed in 1929, after Benskins of Watford bought it for £360,000. Benskins were only interested in the 142 pubs included in the sale. This was a bitter blow to Amersham as the brewery employed half the men in the town.





The owners, the Wellers were considered good employers. They organised regular company outings and Sprat Suppers and when they built the new maltings, one-roomed cottages were also built inside the entrance for the widows of their staff. Weller & Co. was a family brewery for over 150 years. It was about 1771 when William Weller, a maltster from High Wycombe, bought two local pubs, the Saracens Head and the Old Griffin at Mop End and an interest in Amersham's Old Church Brewery, which had existed in some form from at least the 16th century. He added the old malthouse off the Broadway to the business in 1783. After his death, his sons took over and they immediately bought more pubs and land opposite the brewery for new stables and a cart shed. In 1818 they bought the freehold of the brewery and Barn Meadow where they completed the new maltings in 1829. Even a disastrous fire at the Maltings in 1837 did not hold back the business for long and they soon bought more pubs in the area.

As only The Crown, The Swan and The Griffin survived the great Weller takeover, a high percentage of their employee's wages went

back to the brewery via the local pubs!

The Wellers were great benefactors to the town, establishing a fire service, 'Messrs Weller's Fire Brigade' in 1874, the Amersham Lawn Tennis Club in 1886 and the Hockey Club in 1901. In 1905, 1907 and 1914 Wellers organised the distribution of 800lbs of beef to local families at Christmas.

George Weller's death led to the sale of the brewery in 1929 as his son, Gerrard did not want to continue the business.



Where did these Kiwi soldiers find their Bass?



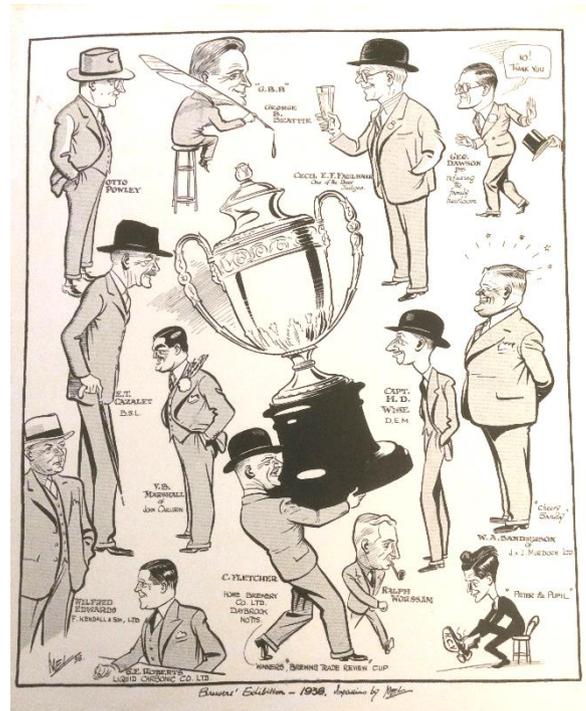
Tassie Beer Doctor Evan Evans sent us this delightful photo (left) from the Facebook page Unknown Warriors/Faces of NZ Soldiers showing Kiwi ANZAC soldiers (you can tell by the hats) triumphantly displaying a couple of huge bottles of Bass. Initially we had hoped they had struggled all of the long way home with their trophies but it seems more likely that it was a postcard taken at a pop up photo studio and then posted back home to Kiwiland. Does anyone know where it may have been taken?

Those were the days

Karen Fletcher has sent us a bit of breweriana (right) which she says may be of interest for inclusion in our archive. It is a cartoon sketch of brewing worthies at the Brewers' Exhibition 1938, one of which is her grandfather Charles Fletcher. He is pictured with the Brewing Trade Review Cup which he won that year for Home Brewery, Daybrook in Nottingham.

Food for thought

Muntons, the maltsters and food ingredients supplier asked how much paper could be made from a single tree. Must depend on the tree of course but they settled on 16 packs of office paper, that is only 8000 sheets. The firm now aims to avoid the demise of 65.3 trees every year by turning all office use over to recycled paper.



Mike's Meandering - Riding East to the Wolds

Foston on the Wolds

Hodgson & Co, East Riding Brewery
In Hull and E Yorks Breweries, Pat Aldabella and Robert Barnard (A&B) give details of this concern:
In 1829 a corn mill and property, including the Cross Keys pub, let to Robert Oxtoby, grocer and Thomas Bainton, miller, both of Beverley. By 1844 Bainton was malting using the local Chevalier barley. A&B suggest this was the reason why part of the tannery on the site had been converted to a brewery around 1839 occupied by Sam Stables, then his widow. However, it is also worth noting that access to the mill was possible by boat along Foston Beck from the Driffield Navigation. There was an adjacent coal wharf which gave direct water connection with Hull by the Foston canal. In 1836 Robert Stables at the tannery was in debt.

TAKE NOTICE,

THAT the PARTNERSHIP heretofore subsisting between us, the undersigned **ROBERT OXTOBY, THOMAS BAINTON, and WILLIAM CHRISTOPHER OXTOBY**, carrying on Business as Corn Millers, Seedsmen, &c. &c., under the Firm of "*Oxtoby, Bainton, and Oxtoby*," at Wansford, Foston, and Beverley Mills, in the County of York, was this Day **DISSOLVED** by mutual consent. As witness our hands this First Day of January, One thousand eight hundred and thirty-eight.

**ROBERT OXTOBY.
THOMAS BAINTON.
W. M. C. OXTOBY.**

In 1841 mention of Thomas Smith. Then 24th January 1854 - Foston Mills, brewery and malting, to let with Cross Keys when lease expired and taken by Thomas Smith, born 1797. In 1851 living in Town Street by 1859 in West End and listed 1855/56. Thomas Bainton shown as a corn merchant.

In December 1864 Robert Gibson was employing Robert Rose, then 1866 James Hodgson and Robert Gibson – from 1827 Hodgson, Gibson & Co w&s merchants at Hull. In 1866 constructed a new brewery, also 21 High Street, Hull; however, the partnership was dissolved 31st December 1867. In 1870 listed as Hodgson & Gibson, with James Jamieson the manager, later a brewer at Edinburgh. In 1871 Thomas Gibson, brewer, living 2 Adelaide Terrace in Hull. By 1881 Edward Jones was the manager. In 1883 there was a sale 19th June. The proprietor John Bellshaw, Hodgson having died 2nd July 1881, aged 47. In 1876 had been a merchant at Sutton, the 1877 w&s merchant in Hull.

To be sold by tender, in an action in the matter of the estate of John Bellshaw Hodgson, deceased, Hodgson v. Beecroft: The goodwill of the old established Brewing, Malting, and Wine and Spirit Merchant's business, carried on for a number of years past by Messrs. Hodgson and Company at the Brewery, Foston, near Driffield, together with the valuable machinery and plant. There are nearly 3,000 excellent ale casks. The brewery is fitted with a modern 10-quarter plant, and there is a 25-quarter malt-kiln attached. The property has a never-failing supply of water power. The business is offered for

sale solely in consequence of the death of the proprietor. The property is held under two yearly tenancies, viz., tenancy No. 1 comprises brewery (with part of the plant), malt-kiln, stables, brewers' and managers' residences, ten cottages, house and homestead, two public-houses (the Cross Keys Inn, Foston and the Chestnut Horse Inn, Great Kelk, at rental of £426 1s.; and tenancy No. 2 house, farmstead, and about 47 acres of land, at rental of £122 5s. The interest of the vendors in the leases of four public-houses and three beerhouses, situate at Beverley, Bridlington, Nafferton, Gunness, near Scunthorpe and Hull,

will be included in the sale.

A&B show Page and Dennison in 1883 then

by 1888 Dennison and Perry, however, the adverts in the Driffield Times of January 1888 show a slightly different name:

One 1889 directory lists Bennison and Perry at Hull, here and Exchange Street, Great Driffield. That year Reginald Valentine Perry was the brewer here. He died in March 1914, aged 61 when manager of John Smiths' Driffield branch for 15 years, one mourner being his nephew Mr Brakspear. There is a memorial window in All Saints Church. The brewery had closed and just offices remained at Imperial Chambers in Hull.

despite the location it had been built expecting

BENNISON & PERRY,
BREWERS AND SPIRIT MERCHANTS,
EAST RIDING BREWERY, FOSTON.
HULL STORES—Imperial Chambers, Bowalley Lane.—Agent, G. BROWNLOW,
DRIFFIELD OFFICE—EXCHANGE STREET.

AK 1s. IPA 1s. 6d. and 1s. 6d. X 1s. XX 1s. 3d. XXX 1s. 4d. No. 2 Strong 1s. 6d. P 10s.
PORTER and STOUT 1s. 2d. and 1s. 4d. per Gallon.
NICHOLSON'S GIN. OLD COGNAC BRANDY. SCOTCH and IRISH WHISKEYS,
and OLD JAMAICA RUM.

Messrs. B. & P. beg to call attention to their AK 1s. per Gallon, as a
LIGHT DINNERS ALE FOR PRIVATE FAMILY USE.



reasonable production. The remains are now Old Brewery Farm in this photo taken by David Parry.

In 1897 Brown, Walker and Atkin Ltd w&s business at Hull later Youngers of Edinburgh, acquired the pubs. On 15th October Edward J Jones the former manager at the brewery died, aged 60.

North Frodingham Bridge

This brewery is shown on the 1854 six inch map of Yorkshire (179) but this Frodingham Bridge Brewery is one which I'd never heard before. There seems to be very little information available beyond:



For 1834-1855 Edmund Johnson listed also merchant and brickmaker, in 1823 at the Blue Bell Frodingham Bridge. In 1843 letting the Blue Bell, described 1841 as coal merchant and brewer. Then 1859 Botterill Johnson, in 1851 he was a merchant and by 1870 a farmer. He died in 1890, aged 81, also at Brigham Farm. The nearby Gate pub closed 1915 but there are no signs of the brewery.

Hunmanby

In 1853 John Simpson, Field House, is listed as a brewer though more generally a farmer. He may have been a member of the family brewing elsewhere in the East Riding. In February 1871 he was declining farming and had died by 1873, suggesting that this may have been his home address.

In 1851 Thomas Cooper was a brewer and maltster in Church Street, then 1855 Elizabeth Cooper was the brewster and maltster. The main concern was John Wheldon in Bridlington Street, listed 1872 to 1877 when to let. The cleared site is now Bayley Gardens near the church and mentioned on a plaque in the centre of the village.

Pocklington

The Clubs and Waterloo breweries on Chapmangate have been demolished, but there are some remains of Scaife & Co at 4 New Pavement, which was sold with five pubs to Cattles in 1895. The frontage was later a grocery shop and remains with archway and what looks like the old malting at the rear.



Mike needs your help

Mike's Meandering has two Yorkshire queries and would be grateful for any help from members.

Easingwold

John Harrison bankrupt 21st November 1797 - To be sold by Auction, before the acting Commissioners, at the House of Robert Harvey, the Star Inn, in Stonegate, in the City of York, 27th of February Easingwold; also the said Bankrupt's Life Estate in a Messuage or Tenement, with a Malt-Kiln, Brew-House, Barn, Stables and other Out-Buildings, situated in a Street called Uppleby in Easingwold *Recognizance dated 8 April 1797 made by Immanuel Reynolds of the White House in the parish of Easingwold innkeeper and John Harrison of Easingwold common brewer for Reynolds to keep good order as licensee of the house where John Hodgson (sic) lately lived Apr 1797*

1848 Mr Haworth, Uppleby Brewery with eight pubs, long established, Mr Leadley. Listed 1853 W Leadley but also Henry Haworth.

1864 Summons to Frank Haworth of Uppleby, Easingwold, brewer to serve on the Grand Jury at the Easter Sessions.

1869 Henry Haworth to 1877, then exors. 1883 February Brewery plus nine pubs to let and Jan 1887 lease of 5 qtr brewery, acquired by John Smiths. Though the White House still stands, I have been unable to find anything about the location of the brewery nor its business.

Pannal near Harrogate

Though we have information on the Spacey Houses Hotel, there seems to have been another concern which has never featured in Century and it would be a great help if anyone can provide information for the upcoming BoB – Brewers of British Isles. I don't think this refers to his involvement elsewhere e.g. Nottingham, since another ad mentions the sale of plant and locates the business at Spacey Houses School!

A PANNAL BANKRUPT TO BE PROSECUTED.
On the application of the York Official Receiver, yesterday, Judge Templar, sitting at the York County Court, made an order for the prosecution of William Barker Dickenson, trading as the Forest Brewery Company, at Pannal. Dickenson was adjudicated bankrupt in July, 1903, and had since rented the school-house at Pannal for £50 a year and purchased brewing plant to the value, with licence of £240, from Messrs. A. Elson and Co., of Burton-on-Trent, without, at the time of contracting the debt, disclosing that he was an undischarged bankrupt.

Yorkshire Post 7th Dec 1904

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 – *e mail address withheld*. Ian tells us that he is no longer publishing closures as there are just too many at the moment.

BERKSHIRE

Phantom Brewery, U3, Meadow Road, Reading RG1 8LB
Established in October 2019 selling in keg and can formats.

CORNWALL

Tower Brewery, Hazel Cottage, Tremer Lane, St Tudy, Cornwall PL30 3NF

W: www.towerbrewing.co.uk

Established by Jeremy Northcott, based at his home in St Tudy, Cornwall. He learnt his trade at Padstow, but had been a keen home brewer for ten years or more.

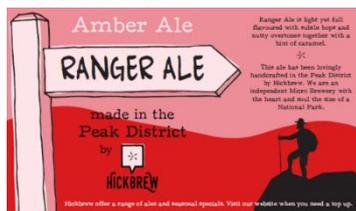
CUMBRIA

Twisted Magnolia Brewery, Magnolia Belgian Beer Bar and Bistro, 33 Lake Road, Keswick CA12 5DQ

W: www.magnoliabarbistro.co.uk

Brewing at this bar commenced in July 2019.

DERBYSHIRE



Hickbrew Limited, Stonebreck, Market Place, Longor, Buxton, Derbyshire SK17 0NT

W: www.hickbrew.co.uk

Established by Mark Travis in Autumn 2018,

beers are mainly bottled.

Heist Brew Co, Mill Street, Clowne, Chesterfield S43 4JN

W: www.heistbrewco.com

A bar / brewery established in early 2019 by Adam France and Dan Hunt. Craft beers are in cans and keg.

Moot Ales, The Red Lion, Matlock Green DE4 3BT

W: www.moot-ales.co.uk

A brewery was established at the family run Red Lion in August 2018. It is located behind the pub.

DEVON

Anchor House Brewery, 3 Osmand Gardens, Plymouth PL7 1AA

T: 07707 59997

A home-based brewer went commercial in summer 2019.

New Devon Brewing Limited, Froginwell Vineyard & Cider Barn, Woodbury Salterton, Exeter EX5 1EP

W: www.newdevonbrewing.co.uk

Brewing started in summer 2019, a collective of brewers and cider makers.

Ivybridge Brewing Co Ltd, Ivybridge Town Hall, Leonards Road, Ivybridge PL21 0SZ

W: www.ivybridgebrewing.co.uk

Brewing commenced in spring 2019. It is run by David Rundle and operated as a Social

Enterprise with the aim to assist individuals with learning difficulties.

Steel Brew Co Ltd, 22 Aquarius Drive, Sherford, Plymouth PL9 8FH

A home brewer who started commercially selling beers in 2019. Directors are Aaron Ashton and Nicholas Palfrey.



EAST SUSSEX

Three Acres Brewery, Little Goldsmiths Farm, Beechy Road, Blackboys Sussex TN22 5JG

W: www.threeacrebrewery.co.uk

Located on the Holler Boys previous location. Run by Brewers Jamie Netwon, Peter Mayhew, Chester Broad and Jess Holt. Brewing commenced in October 2019.

Beercraft Brighton, Watchmakers Arms, 84 Goldstone Villas, Hove BN3 3RU

Small brewery opened in the Watchmakers Arms in 2016. A 100L kit was used, but under this name they stopped late in 2018, but continues under the Watchmakers Arms name.

Larrikin Beer, Urchin, 15-17 Belfast Street, Hove BN3 3YS

W: www.urchinpub.co.uk

Brewing commenced at this pub in August 2018. Run by Nick Larrikin is Australian for maverick.

EAST YORKSHIRE

Pumhouse Brewing Co, Unit 10d, Twydale Business Park, Skeme Road, Driffield, YO25 6JX

E: david@pumhousebrewing.co.uk

Established in late 2019 by David Braysmith and Zsolt Hangrad, with several partners. This is a craft keg brewery and taproom.

GLOUCESTERSHIRE

Beer Bores Brewing, Ashwicke, Chippenham SN14 8EE

W: www.thebeerbores.co.uk

Established in late 2017 by Paul Clark-Dabson and Mark Hempleman-Adams after they had sold Box Steam brewery. By mid 2018 they had closed.

Brythonic Beer, Tyersall Annexe, The Hudnalls, St Briavels, Lydney GL15 6RT
2015 -2017; Home, Horfield.

Initially a home brewer who went commercial in 2015. Beers were sold to pubs in pins.

In 2017 they changed location.

Inferno Brewery, 17 Station Street, Tewksbury GL20 5NJ

Chris Bowley commenced brewing in late summer 2018, upgrading to a two and a half barrel plant in 2019.

Fishponds Brewery Ltd, The Star, 539 Fishponds Road, Fishponds, Bristol BS16 3AF

T: 0117 965 4685

Brewing commenced in summer of 2018, The brewery is at the Star pub and owned by Eimear and Oisín Hawes. Sons Eimhin and Cillian brew on the self built plant. They did some brews for Three Engineers while their site was being built.

Tapestry Brewery, Unit B, Totterdown Bridge Industrial Estate, Albert Road, Bristol BS2 0XH

W: www.tapestrybrewery.com

Originally Cocksure Brewery in Oldbury, they moved to Bristol and rebranded as Tapestry. It is run by Calum Douth and Dan Snow.



GREATER LONDON

Brewhouse & Kitchen (Hoxton), 397-400 Geferye Street, London E2 8HZ

W: www.brewhouseandkitchen.com

Brewing commenced in autumn 2018.

Two Tribes Brewing, Tileyard Studios, Tileyard Road, Kings Cross, London N7 9AH

W: www.twotribes.co.uk

Initially a cuckoo brewer, they started on their own plant in 2018.

HAMPSHIRE

Makemake Brewing Company. The Greenwich Brewpub, 39 Osbourne Road, Southsea PO5

3LR

W: www.makebeer.beer

Brewing commenced mid 2019,

beers are sold in bottle and cask.



HERTFORDSHIRE

Creative Juices Brewery,

Woodoaks Farm, Denham Way, Rickmansworth WD3 9XQ

T: 01923 771 779

Opened in October 2019 using a twelve barrel plant, they brew packaging in keg and cans.

KENT

Samphire Brewery Ltd, 118 Sandgate Road, Folkestone CT20 2AL

Brewing commenced as part of a home brew shop in mid 2015. By mid 2018 they had stopped.

Xylo Brewing Ltd, U1, 2-14 High St, Margate CT9 1AT

W: xylobrewing.com

Brewing commenced in summer 2019 at this taproom.

Hinks Craft Brewery, 1 Dimon Villas, Hamstreet Road, Ruckinge, Ashford TN26 2NT

E: hinkscraftbrewery@gmail.com

Home brewer who went commercial in summer 2019.

Running Man Brewery, 26 Greenway, Chatham ME5 9UX

E: runningman.brewery@yahoo.com

Home brewer who went commercial in summer 2018.

Headcorn Hop Brewery, Shenley Road, Headcorn, Ashford, TN27 9HX

W: www.headcornhop.weebly.com

Commenced brewing in early 2019, after previously brewing in France.

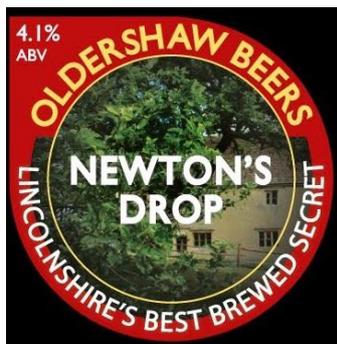
LINCOLNSHIRE

Oldershaw Brewery, Heath Lane, Barkston Heath, Barkston, Grantham, NG32 2DE

W: www.oldershawbrewery.com

Oldershaws Brewery, 12, Harrowby Hall Estate, Grantham, Lincs, NG31 9HB

This was the first brewery in Grantham since the closure of Mowbray's in 1962. Set up with British Telecom redundancy money by engineer, Gary, and wife Diane Oldershaw. The plant came from Shire Brewery which was a short lived concern also run, but



only part time, by two BT employees.

The brewery was installed in a building adjacent to their home in 1996 and they started trading in January 1997.

The plant has a maximum capacity of 10 barrels a week.

The beers are sold direct to outlets within a 30 mile radius of the brewery, in early 1998 was some 40 outlets on a regular basis.

A new plant was installed in Feb/March 2007 to increase capacity. In 2010 Kathy Britton took over the brewery. In 2012 Kathy moved the brewery to Barkston Heath. In 2019 Kathy closed Oldershaws brewery, to focus on her Zest Bar, but maintains the old recipes and site, brewing only occasionally as Zest Brewery (below).

Zest Brewery, Heath Lane, Barkston Heath, Barkston, Grantham, NG32 2DE

In 2019 after closing Oldershaw Brewery Kathy Britton kept the site and plant, but although focussing on her mobile bar business will still brew and bottle occasionally under the Zest Brewery name.

SOMERSET

Clevedon Brewing Co Ltd, Unit 1, Tweed Road Industrial Estate, Tweed Road, Clevedon BS21 6RR

Initially started under the name Red Kite somewhere in the Chilterns. In March 2017 they moved to Clevedon and became Glede. A change of ownership in late 2019 and the name changed to Clevedon

Brewery. Now under community ownership.

SOUTH GLAMORGAN

BrewSaurus, Powys Place,

Dinas Powys, CF64 4LB

T: 07538 545 491

A home brewer who went commercial in summer 2017, after a break they started again in December 2017, beers were mainly sold in bottles. The task of brewing and juggling a job led to the brewery ceasing commercial operations in February 2019.

The Coach Brewing Co, The

Coach Inn, 37 Cowbridge Road, Bridgend CF31 3DH

A 600 litre brewery established in the Coach pub, with the plant visible from the pub.

Cold Black Label Brewery, Guardian House, 5-7 Squire Drive, Brunmenyn Industrial Estate, Bridgend, CF32 9TY

W: www.coldblacklabel.co.uk

Beers originally brewed by Brecon, Untapped and Rhymney for this wholesaler. In 2018 Buster Grant joined them after closing Brecon and became brewer. They use Brecon and Lithic brands.

SURREY

Harvest Brewery, 1 Amber Hills, Camberley GU15 1EB A home brewer who went commercial in 2016.

Antoine's Brewery, The Garden Shed, 25 Ashley Road, Westcott, Dorking RH4 3QJ

A home brewer who went commercial between 2017 and 2018.

TYNE & WEAR

Full Circle Brew Co, 167 Walker Road, Hoult's Yard, Newcastle Upon Tyne, Tyne & Wear NE6 2HL

W: www.fullcirclebrew.co.uk

Established in 2019 with a custom built 30hL brew plant



WEST MIDLANDS

Print Works Brewery, Windsor Castle Public House, 7 Stourbridge Road, Lye, West Midlands DY9 7DG

W: www.printworksbrewery.co.uk

In 2004, the Sadler family recommenced brewing at the Windsor Castle but brewing ceased when the larger Sadlers Ales brewery was opened near Lye rail station. In November 2019, brewing recommenced at the Windsor Castle as Print Works Brewery.

WEST SUSSEX

Brewhouse & Kitchen (Horsham), 38 East Street, Horsham RH12 1HL

W: www.brewhouseandkitchen.com

Brewing commenced in summer 2018.

Missing Link Brewing Ltd, The Old Dairy, Chiddingly, Selsfield Road, West Hoathey, East Grinstead RH19 4QS

W: www.missinglinkbrewing.com

Brewing commenced summer 2017. This is a collective of brewers and they also contract brew.

Spencer's Brewery, Unit 4, The Old Piggery, Chichester Road, Selsey, Chichester PO20 9DZ

Brewing took place between summer 2018 and summer 2019.

WORCESTERSHIRE

Nothing Bound Brewery, Chapel Farm, Heightington, Bewdley, Worcestershire DY12 2XY

W: www.nothingbound.co.uk

Small batch brewery in Bewdley. Run part time by Dave Hares. Established in 2017.

Hartlebury Brewery, Station Road, Hartlebury, Kidderminster DY11 7YJ

T: 01299 253 275

Owned by David Hicks who bought the pub and brewery in 2018. Tony Limmage runs the brewery that started in October 2018.



A round up of Malshouses in the news during 2019

The most common conversion of a malshouse is to residential accommodation. Such conversion usually means the loss of the open floor space, which is one of the main features of a floor maltings, as it is divided up into individual residences. An example of this was the proposal in 2017 to convert The Old Malshouse, St John's Road, Banbury into 25 residential units (pictured right). Its previous use had been offices which had allowed at least some of the already altered building to retain its open floor space.

Fortunately this application was refused and the new one is for it to remain as offices. This has

enabled most of the open floor space to survive with only some light weight partitions being installed. It will also ensure the splendid roof structure remains exposed.



A mixed approach has been taken in respect of Millars One, South Mill Road, Bishops Stortford (left). Here the application to convert to part residential and part mixed use on the ground floor has succeeded despite a subsequent application to increase the number of residential units from six to nine. This latter application was withdrawn, and so the malshouse conversion will be a mixture of the six residential units on the upper floors and a new proposal for the ground floor to be used as offices. This latter use has been approved. Despite alterations, it would appear that the slate floor is to be retained. Slate germination floors are always an interesting feature and do not always survive. (See Newsletter No 85 for a full report on the site.)

A much sadder case is that of the maltings at Thorpe-Le-Soken, Essex (right). It is a very visible building being right by the railway station. It was one of Robert Free's early designs. (He was better known for the huge maltings at Mistley.) Built in 1878 it was a double malthouse with the steeps at opposite ends and therefore the kilns in the middle sections. Built as a standard floor maltings, one of the houses was later used for the production of crystal malt which resulted in changes to the kilns and the installation of roasting equipment. The council required details for a conservation appraisal. It was in poor condition when I saw it in 1993 and will by now be very derelict. It is to be hoped that there is a good outcome for this building.



In 2015 an application was made in respect of the ABM/Downings Malthouses in Gloucester (left) for conversion to residential in respect of Malthouse Nos 3 and 4, and mixed commercial use of No 2. No 1 only survived in the form of a couple of outer brick walls as most had been demolished and replaced by concrete silos. The approved application included substantial enabling development in the form of a drive through Costa and a Premier Inn. Both of those have been completed, but the malthouses have yet to be converted. Malthouse No 2 is now in such a perilous condition that structural and weighted scaffolding has been inserted to hold up the building. The top floor of No 2 was weak through water penetration in 1994 so it is hardly surprising that the whole building is now in danger of collapse.

Finally, there is some good news with the Flaxmill Maltings in Shrewsbury - right

- (formerly Albrew (Allied Breweries) Maltsters Shropshire Maltings and William Jones). It is best known for its construction as the first iron framed building but would probably not have survived had it not been for its subsequent use as maltings until 1987. On site, work is progressing in respect of the restoration of the Main Mill (once the main maltings) part of the building, and the Malt Kiln designed by Henry Stopes. Work is expected to be completed by 2021. However, one main feature has already been renovated and reinstalled – the Coronet – the crown on the building, unfortunately I do not have a photo of it in its restored state!



Amber Patrick

Gleanings – tomorrow's history today!

IPA to outsell lager! Watt?

BrewDog co-founder James Watt speaking at the inaugural Drink Tank conference in London last November forecast an acceleration for craft beer in the UK and predicted that IPAs would overtake lager as Britain's best selling beer in the next 10 to 15 years. Watt's new business plan is to move from 'rebel to maverick, from punks with stunts to punks with purpose' he said 'with fewer head-to-head clashes with the Portman group and Diageo and less tanks'. BrewDog has developed what it calls the ultimate desk beer called Wake Up Call a 0.5% non-alcoholic stout infused with vanilla and BrewDog coffee beans to create a flavour rather like a cold brew coffee. January saw the launch of its first alcohol free bar on Old Street in London – unlimited refills were apparently on offer for the first month.

Yorston goes to Brewlab



Brewlab, the brewing industry training, laboratory and consultancy provider based in Sunderland has employed Brian Yorston as its Training Manager.

Brian returns to his native north east via Vaux, Lorimer and Clark, Ushers, Sheps and was latterly head brewer at Wadworth and Daniel Thwaites.

Fresh hops get to Korea

For the first time in brewing history USA's Yakima Chief Hops sent a large shipment of freshly harvested hops from the Pacific Northwest to South Korea in just one day when 720 pounds of freshly picked Mosaic and Ahtanum travelled 5,345 miles. Amazing Brewery's wet hop IPA is called Yakima Express and two other Seoul brewers shared the delivery.

Where is Pabst going to brew?

Pabst in the States is the largest brewer without a brewery having given up back in 1996. It relies on contract operations mainly with MillerCoors to produce some 6mHL a year. That deal was wound up last year as MC rationalised operations and reduced capacity. We thought a deal had been signed with City Brewing in La Crosse, Wisconsin with

a 20-year contract but now MillerCoors has decided to shutter its 5mHL Irwindale plant in California later this year and is trying to get Pabst to buy it. Sounds a bit like Sheps deciding to brew in the north of Scotland! We shall see.

Wadworth wants to move



After a two year review of its operations, Devizes brewer Wadworth is to build a new brewery away from the site which has been its home since 1885. One option would see the offices and visitor centre stay in the listed red brick building on the corner on Northgate Street but the brewery itself move or else everything would decamp to elsewhere in the town. The project has a three to four year timeline.

More UK beer trade marks

The number of trademarks registered for beer in the UK hit a record high in 2018, jumping 6% to 2,519. Registered trademarks have almost doubled in the last five years, rising 89% from 1,331 in 2013. BrewDog now has over 130 of them!

A use for spent grains?

Queen's University in Belfast has developed a low-cost technique to add value to spent grains by turning them into activated carbon. It could be used as a renewable fuel to heat homes, as charcoal for barbecues or in water filters. According to Queen's, EU breweries produce around 3.4m tonnes of spent grain every year; most goes to feed cattle, is anaerobically digested to feed the boilers and folk have tried to make biscuits out of it. Meanwhile A-B InBev has been looking to find a home for all the spent alcohol derived from making low alcohol beers. It is working with Belgium-based Ecover to blend it up to 25% into its 'Too Good to Waste' detergent.

Sadlers to move production

Halewood Wines & Spirits, the parent company of Sadlers at Lye in the Black Country is to move the production of its famous Peaky Blinders beer north to its new Hawkshead plant at Staverton in Cumbria.

The original Sadler's brewery was founded in 1861 by Benjamin Sadler and later expanded by Nathaniel Sadler in 1900. Brewing ceased in 1927 and restarted at the old Windsor Castle pub in 2004 under the fifth generation before moving to larger premises nearby. We understand the Printworks Brewery is using the old kit at the pub.

Try a draft top

Draft Top in the States has patented a device which removes the inside top of a beer can leaving the seam intact and turning the sharp edge inwards. So you can drink it right out of the can in the same manner you would do with a glass and get the benefit of all those aromatics which are not experienced if you sup from the normal aperture. There are four can splitters so once engaged it takes a quarter turn to remove the top. South African Breweries tried a full rip off top for the World Cup back in 2010; nothing seems to have happened since so now you can do it yourself.



Grain helps hedgehogs

Suffolk's Grain Brewery at Alburgh brewed Prickly Pig to raise awareness of the country's rapidly declining hedgehog population. Ten pence for every pint sold went to Brocks Barn Hedgehog Rescue where 70 odd sick, injured and orphaned animals are cared for. The 4.6%ABV beer has smoked malt and spicy rye, combined with rich roasted malts and autumn berries.



Rudgate rebrands

York's Rudgate Brewery has used the LazenbyBrown agency to refresh its brands look which now includes



330mL cans in three fruit flavours; Very Cherry Saison, Grapefruit Paradisi and Mango in the Night.

Heineken sells 31 packs...

Heineken in the States has climbed on the Dry January bandwagon and promoted a post Christmas advent calendar which is a 31 can multipack of its 69 calorie 0.0% non-alcoholic beer.



Doorstep beer

Dairy giant Milk & More (Muller) is trying to woo back customers to the traditional milk delivery by offering 330mL bottles of Big Drop Brewery's low-percentage lager, pale ale and brown ale across London. A bottle will cost you £1.99.

Jupiler can wins

An innovative 'ribbed' can from Ardagh which keeps Belgium's Jupiler beer cool in the hand has won 'Best Can/Alubottle' at the 2019 World Beverage



Innovation Awards. A new tooling technique achieves super-defined debossed flutes in the walls of both the 330mL and 500mL cans. The resulting 'ribs' disrupt the flow of air along the can body and reduce contact with the hand, which keeps the beer colder for longer.

Arran plans

Arran Brewery will finally make cider at its facility at Loch Earn Brewery and Hotel at St Fillans in Perthshire. The project is a couple of years late due to a fire. Four ciders are planned in production totalling 14,000 bottles in

the first year. Apple juice is locally sourced from Perthshire.

The Company also plans sour beer production called the Arran Wild Range at Dregghorn in Ayrshire. The brewery has also been instrumental in assisting Ayrshire College's Dr Marko Prorocic develop a brewing apprenticeship and courses at its Kilwinning Campus.

Meanwhile at home on the Island, the brewery is worried about the effects of the proposed 20p Deposit Return Scheme in a rural area and plans to introduce heavy weight recyclable bottles for exclusive local use so pubs, hotels, cafes and restaurants can truly recycle them. The same vehicle that delivers the beer will collect the empties and return them to the brewery for refilling.

Storehouse to add tours

Dublin's Guinness Storehouse is now offering tours around the St. James's Gate brewery. The two hour tours follow in Arthur Guinness's footsteps through the historic railway lines and cobbled stones taking in the 200 year old vat house and roasted barley plant



finishing up at the space age No4 brewhouse (above) before sampling and food pairing in the Open Gate Brewery, the on-site experimental brewery. Tickets are €95 per person.

Keith Bott joins PubAid

PubAid is dedicated to promoting pubs as a force for good and has appointed Keith Bott as its first ever President. The founder of Titanic Brewery and long-time Chairman of the Society of Independent Brewers will serve for two years.

PubAid is a working party created in 2009 to highlight the work done by UK pubs for charity, sharing the message that UK pubs raise over £100m per year and contribute £40



million to grassroots sport. This month saw World's Biggest Pub Quiz; last year 2,200 pubs took part and the quiz has raised a total of £750,000 since its launch in 2016

What to do when you run out of beer names..

...well, you name them after local prostitutes of course. Buckland Brewers based in a village called Buckland Brewer near Bideford in North Devon has got together with the Crafty Beer Shop in Barnstaple to celebrate some of the towns historic working girls. Local historian Sue Pengelly runs a walking tour of bygone brothels and chose Eliza Boatfield, Mary Gould and Tip the Wink Sue as being worthy of a beer. Eliza had a wooden leg, Mary ran a prostitute school but we are not sure what attributes Sue had as we were not able to attend the launch party!

One unit Genius

Glasgow-based brewer Genius is claiming a first as it seeks to appeal to the modern millennial consumer. Its

3.0%ABV light lager features full, food standard nutrition facts and Vegan Society accreditation on its 330mL cans which hold precise one unit of alcohol.



Preston Beer Girls brew

Following on from Edinburgh's Beer Without Beards and Ladies That Beer in Liverpool, a group of Lancashire women have set up their own group. Members of the Preston Beer Girls meet monthly in the city to plan events, compare tasting notes and share their beer knowledge. Not content with

merely sampling beer, they have just created their own brew called 'Jeans and a Nice Hop' at Farm Yard Ales in Cockerham. The beer is a 4.5% New England IPA using a new experimental hop from the US called HBC 431.



Legal pot damages Canadian beer sales

After a year of legalised cannabis, Canada's beer sales fell by 3% last year.

Black Square does well in Russia

Award winning Black Square Russian Imperial Stout by St Austell was initially a collaboration with New Riga Brewery in Moscow. 5000 bottles of the 2018 brew at 10.5%ABV and matured for a year in bourbon casks has now been released and much will be enjoyed in Russia.



Pubs on the up again

While synonymous with British culture, the number of pubs in the UK has been steadily declining for more than a decade. In 2019 that trend reversed and the number of pubs and bars in the country increased by 0.8%. According to the Office for National Statistics there are now 39,125 pubs in the country, up just 320. The ONS data also shows that overall there are more people in food service jobs than bar staff.

Ram Tam renamed

Timothy Taylor is now selling its



4.3%ABV dark beer, Ram Tam, under the name Landlord Dark. It is brewed as Landlord with the addition of caramelised sugars.

Beer for emotional support

Englishman in New York, Floyd Hayes enjoys a beer and wanted to have a glass on his daily bus commute upstate. Alcohol on public transport is not allowed so Hayes registered a pint of beer as his emotional support dog on the USA Service Dog Registration website, explaining that the beer would help with his social anxiety disorder. We have not heard whether the play was successful!

Fancy a Reich Bier?

Authorities in the small German town of Bad Bibra in Saxony-Anhalt are investigating the appearance of *Deutsches Reichsbräu* (German Reich beer) which uses some now illegal Nazi symbolism. The brand belongs to the former neo-Nazi politician Tommy Frenck, who had the beer brewed by an unknown brewery. It was sold on-line but then a local retailer got some and the complaints started. A bottle sold for €18.88. The number '18' is a code for the first and eighth letters in the alphabet, the initials of Adolf Hitler. The 88 stands for 'Heil Hitler' and is often used instead of the forbidden Nazi salute. The wholesaler selling other beers to the shop threatened to stop supplies so Tommy is left to find other outlets as his imperial eagle and the iron cross are not in fact forbidden symbols.



Beer poisons four in Brazil

Four people have died and at least another 20 have been poisoned after they consumed beer from Cervejaria Backer based in the Brazilian State of Minas Gerais. The presence of diethylene glycol (DEG) was confirmed in the dead men as well as in 32 lots of the beer and in the water used by the brewery. The plant was closed for 90 days to allow a total recall of the product and investigations into a presumed leak of mono ethylene glycol coolant into the beer stream where the lower pH produces DEG.

More help for hedgehogs

Camden Brewery has launched a pub



for hedgehogs - as well as raising funds for our prickly friends. 4.6%ABV Hells in Hibernation Lager aims to raise awareness of the plight of hedgehogs in hibernation. The hoggishouse will set you back £50.

MUP seems to be working

Alcohol sales have dropped in Scotland since the introduction of the 50p minimum unit pricing. The first year under the new rules showed a drop of 3.6% as pure alcohol to 7.1L. Whereas England and Wales showed a 3.2% rise to 6.5L. Neo-prohibitionists want more as the drop represents less than 12 pints over the year and the current total equates to 27 bottles of vodka each.

Rooster moves

After a £850,000 project Rooster's has



relocated from Knaresborough to a new, purpose-built 20,000 sq ft brewery overlooked by a 120 seater taproom at Hornbeam Park in Harrogate. Open five days a week, it will be served by a different food purveyor each day. The new site is three times the size of its previous premises and the brewplant is twice the size at 50hL and there is also a 1600L pilot brewery for trials and one-offs.

Roosters has been owned by the Fozard family since 2011 and was originally founded by Shaun Franklin back in 1993 and led the way in hop forward summer ales.

BrewDog news

Never far from the headlines, Scottish brewer BrewDog is rebranding its small pack and has published a six point Tomorrow blueprint to reduce its carbon footprint. It offers equity for recycled cans where you can become



an Equity Punk for just 50 cans. Rather than sending reject beer to an anaerobic plant, BrewDog plans to distil it and blend with its vodka. It also promises to upcycle old cans by refilling them but we are not sure how that will work. It does not even mind if you make your own beer at home using its open recipes which have been on-line since 2016 or else its own home brew kits.

Questions and occasionally the odd answer

Dale Ingram asks about the premises of the Wigan Brewhouse



I visited the Wigan Brewhouse and was shown round by Head Brewer Jonny Provost, who has been in post for some five or six years since its previous incarnation as Allgates Brewery. Its website reads: "Wigan micro brewery brewing fine British craft beers in the heart of Wigan, in a fully restored 19th Century Grade II-listed tower brewery..." The local CAMRA branch told me it had not been

identified as a historic brewery. My view is that the brewhouse is indeed an original brewery, laid out in the traditional tower format over five floors (each with a substantial trap door leading to the floor below) plus cellar. The cellar is said to have a tunnel leading directly to the cellars at the Dog & Partridge next door. I did not visit the cellar - it involved a steep and narrow not-altogether-safe looking ladder - but there was what appeared to be a sliding door to one of the external walls.

An inspection of the Land Registry maps for the brewery and for the pub show that the building or at least part of it shown as included in the list description for the church wall (see below) is not included. The brewery is not listed in its own right. It sits to the rear of the Dog & Partridge Hotel (Grade II) and so I am surmising that the Conservation Officer has deemed it curtilage listed. An inspection of historic planning records in the hope of uncovering a heritage statement has proved fruitless.

Curiously the list description in the National Heritage List for England makes no mention of the brewery either, but records a later extension to the rear to not be of special interest. It indicates that the pub itself is Georgian. Whether the brewery is of that sort of date or is a later Victorian construction is, I suppose, a matter for the BHS to mull over. The church wall is listed in its own right and its description does mention that it forms two sides of a 'former' brewery building. Certainly there is evidence internally of several reorderings. Between the first and second floors there is evidence of a lost floor plate or possibly a timber mezzanine, clearly left as a 'memory' in the masonry of the external wall visible from the stairs. There are blocked up fireplaces, one very substantial and other

blocked openings clearly recording the building's evolution over time.

The planning record shows that there was a successful application to convert a 'car workshop' into a brewery in 2004. The only record filed online has the brewery itself indicated on the map as a 'factory'. Planning history,

some referring to the Dog & Partridge itself, indicate that the brewery very nearly came a cropper several times in its history with a series of applications to demolish it in the 80s and 90s.

The works carried out to the building appear to have been done with considerable care and consideration using traditional brick and well executed lime pointing. Early windows still survive, along with floor finishes etc. The site ceased brewing allegedly in the 1920s or thereabouts, presumably as part of the shake-up of breweries and changes of ownership at that time. In between it was used for a variety of other manufacturing processes. Consequentially there do not appear to be any surviving early brewing vessels or equipment. The present modern kit had to be winched in through a temporarily removed window.

The brewery does tours and has a tasting room on the 2nd floor, not the most accessible as stairs are steep and narrow with a rope handrail, but it would make a very splendid venue for a BHS visit.

Society records only have...

Dog & Partridge, Market Place/ Wallgate

1787 James Hart. 1855 Oct Thos Lamb dd, son partner, drowned in vat suicide

1854 Richard Rhodes.

1867 Jan James Jackson dd aged 53, James Tomlinson the brewer

1873 25th Nov sale 20bbl plant Mrs Jackson dd

1875 2^{1st} May +b Thursten Fairhurst

The brewery does not get a mention in Century as that starts from 1890 but if it was still brewing in the 1920s as Dale suggests, can anyone fill in details of the intervening fifty years?



Our archivist has a Grantham question



I took this photo in Grantham, having noticed the window over the door with the Streather livery. Though there has been mention before of:



Thomas G B Thomas, 70 North Parade.

In 1882 12th December sale 53 North Parade with 12qtr malting and brewery of Charles Harvey. Possibly, 1885 Robert Frederic Lee, maltster, Brewery Hill, North Parade, Malt Hill & Charles Street, then 1887 Joseph Wyles & Co (Bourne) and 1906 TGBT (branch of Bourne). Having mentioned that it states WS1822 on the wall, I wonder if this refers to Streather; however, I've been unable to find anything further as to whether they were brewers or merchants. I'd be grateful if anyone can add to the story.

Deborah Luffman has found a token

I have found two items which are a good 3cm in width and about 3mm thick - on one side saying COURAGE and on the other saying 2½d. I found them while mudlarking on the River Thames. I have cleaned one up and it appears to be made of brass or an alloy.

Ken Thomas the consultant archivist at Heineken says 'I can only offer George's Brewery in Bristol as an example of beer allowance tokens, but assume that every brewery must have had some sort of similar system.

I used to know a George's pensioner called Bob (now long passed on) who once showed me two brass tokens – on one side of both tokens was the name 'George's', and a number, and on the reverse one had 'Quart' and the other 'Pint'. Bob had started work in the brewery in the 1940s and he explained that the men were allowed two pints of allowance beer every day and were given a quart token at the start of their shift. They could spend the token and have the two pints all at once, or they could have one pint and exchange their quart token for a pint so they could then have the second pint later in their working day. The Courage tokens you found might fit into something similar

operated by their Horselydown brewery on the banks of the Thames?

By the 1960s this system was replaced with a beer allowance that was delivered to the homes of the brewery workers by dray lorry – Peter, another worker at George's, told me that his mother used to be mortified at the sight of the dray wagon coming down their quite posh suburban road once a month to drop off the crates.

By the time I started work in 1985 at the George's site (by then owned by Courage) I had a staff allowance account which was credited once a year – I could then go to the on-site staff shop that was open once a week and get a crate of Guinness (or whatever) and take it home myself.

Mike Peterson at the Association for British Brewery Collectables added 'Your Courage tokens were indeed issued by the brewery. Normally brewery and pub tokens were issued for a farthing, halfpenny or a penny, and unusually a penny halfpenny. They were normally issued up to about 1920. However, some breweries issued them at later dates and in higher denominations because of increased beer prices. More often, though, they were issued in denominations of half pints or pints, rather than monetary value. These tokens would have been issued to employees, and would usually be traded in at one of the brewery's pubs for 'allowance beer' which formed part of the employee's wages.



Malcolm Toft wonders who Simpliss might be..

I was given a Guide to Bradford and District inns from 1964/65 produced by a local branch of the Round Table. It has the following entry.

Dog and Gun (Snacks)

Denholme and Haworth Road, Oxenhope. Beer from the barrel by Taylor and Simpliss, Managed by Mr and Mrs. J. McDougal. Situated in beautiful Bronte country, 1,050 ft. above sea level, beautiful views of the Leeming Valley. This delightful public house is well worth a visit.

Timothy Taylor bought the pub in 1955. The Simpliss name is a mystery.

Our archivist is not able to help... 'Nothing springs to mind apart from a wild possibility that it could be a misprint for Simpkins!' Can anyone else help?

Lizzie Cooper wants to know about the Victoria Brewery near Leeds

I am a member of a local History Society and am trying to find out more about the history of John Davies' Brewery in Burton Salmon. I understand that this brewery was sold to Tadcaster Tower Brewery in 1899 which in turn sold out to Hammonds Bradford Brewery in 1946 and later into Bass.

I wonder if you can provide me with any more information please?

Our archivist replies

I'm afraid that we don't have very much on Davies, Victoria Brewery.

1882 2nd Oct John Davies son, a clerk committed suicide.

1886 Oct George Davies died aged 43. John died 1889 and succeeded by son Ambler.

1899 bought by Tadcaster Tower Brewery with 9 pubs.

Cottage near the railway bridge was former offices.

Also in the area there was:

Thomas Elsworth, Plough Inn Brewery, Main Street

1881 Thomas Chapman brewer. Chapman Mrs

Francis 1902 Thomas Elsworth in 1920.

It is possible that there could be papers at the National Brewing History Centre at Burton on Trent since that was based on the old Bass archives; however, they have charges for research.

Mike Mallett asks about Blatch's Brewery at Theale

Mike is interested to hear about Blatch's Brewery as he lives on the site of the Oast House.

Archivist Mike replies...

We are hoping to produce a book on brewing history of Berks next year and below are some notes

Blatch, Theale Brewery, High Street.

Founded 1752 according to some sources. However, the only definite information is that in the mid to late 1820s it was originally owned by the Draper family. The family had been in Theale for several generations and were, by all accounts, major landowners in the area with Thomas Draper owning an amount of land in the 1730s. A small spur from the Kennet, just south of Theale, is still shown as Draper's Osier Bed Stream on modern maps. In the early part of the 19th century, the family appears to have owned a maltings before entering into brewing on the same site just north of Theale Street (now High Street)

The brewery contained a dwelling house fronting on to Theale Street with a number of purpose built buildings surrounding a cobbled yard in the rear. The brewery also had its own artesian well. which was sunk to the depth of 140 feet.

James Draper, senior, was the first recorded brewer. He was listed in *Pigot & Co's Directory of Berkshire* for 1830? and he operated the business with his wife, Sophia. He died April 1831 with his widow to continue, with their son James Hugh Draper.



The business passed to his wife and son, James Hugh Draper (b. 1802), who jointly ran the brewery until some time after 1847 (by which time Sophia Draper was 76 years old) when James Hugh took control of the business on his own.

The Brewing Book for 1848 shows that brewing ceased for a month from 24th October for the installation of a new iron liquor back and underback and early the following year a new mash tun was installed. By 1851, James Draper was employing four men to work for him in the brewery with an additional two men and a boy to help farm the 40 acres of land he owned. James and his wife, Mary, did not have any surviving children and in 1854 an agreement was made to sell the business to the Blatch family.

Although the Blatches were effectively running the brewery, the transaction had not been completed when James Draper died. In 1856, the trustees and executors of James Draper's will completed the sale. An amount of £3,600 was paid for '*dwelling house, some years since erected by James Hugh Draper with Brewery, malthouse, store rooms, yards, gardens, stables, sheds, outbuildings and several meadows, estimated at 7 acres*'.

William Henry Blatch was born in the village of Nutley in Sussex in c.1821 and together with his younger brother Frank (born c.1834) operated the brewery and maltings and introduced a spirit merchants business into the firm.

1869/77 Blatch WH & F.

1870 William and Frank Blatch to 1887, when Wm died, then Frank on own, he died Mar 1895 sole proprietor for last seven years

Frank died 1895 leaving property to his widow Elizabeth and their son Herbert.

Sometime later the brothers expanded the business to include the manufacture of mineral waters, including soda water and seltzer '*made on the American system, and far more highly aerated than by the ordinary process*'.

The business traded as W.H. & F. Blatch and in the 1880s took out advertisements in local journals, including the following:



'We venture strongly to recommend our Pale Ale, at 21/- per Kilderkin, for Family use. It is carefully brewed from the best Malt and Hops, and is a tonic and strengthening

beverage of the highest class'.

1887 Frank listed on own and on 31st December 1890, William Blatch sold his part of the business to his brother for £2,500. Frank dd 1895.

The Brewing Book for 1895 survives and is held in Berkshire Record Office. At the time, Charles J Blatch was head brewer and in addition to recording details of the brews, he also recorded a number of interesting aspects of the brewing process, as if for the benefit of an apprentice.

1898, the business was taken over by Charles and Edward Blatch trading as Frank Blatch (exors of)

Although the company only ever operated with less than two dozen pubs, its diversification into the other businesses allowed it to survive longer than most small breweries in the county. These included operating the Railway Hotel in Theale.

Herbert Blatch aged 65 died 4th June 1935, probate brother Edward and sister Grace, HEB was his nephew. Charles James Blatch 62 died 22nd Jan 1936. 25th May 1938, Blatch's Theale Brewery was registered as a private limited company. Capital £50 000 in £1 Dirs: Edward Blatch, Bath Road, Reading; Harold E Blatch, The Brewery Theale (director of Mays).

Edward Blatch dd 27 Sep 1946. In 1957 HE Blatch was mgr and head brewer. Miss Grace Blatch 82 dd 13 Apr 1958. Harold Ernest Blatch dd 27 Oct 1964 aged 56. In Dec 1964 Blatches was not to be sold, according to a company statement, following the death of H Blatch. However, in Oct 1965 Allied / Ind Coope (Oxford & West), also acquired the company's 22 public houses. As was common practice following a brewery closure, the plant was sold to other brewing concerns and the boiler from Theale was purchased by Donnington's Brewery of Stow-on-the-Wold.

The brewery had actually ceased brewing in 1959 and the company continued to operate by means of supply agreements from other brewers. Today, the buildings still stand, having been tastefully converted into offices. A plaque on the old brewery house shows what the original buildings were used for and even the cobbled courtyard has been rebuilt to a high standard.

Ian Papps wants more information about the Golden Hop Brewery

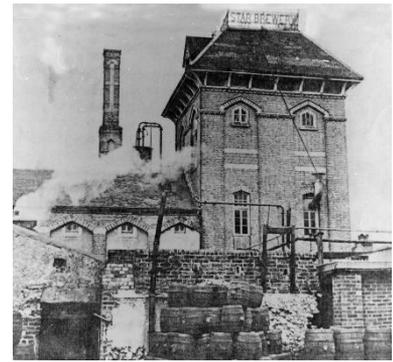
I was very pleased to come across your web site which I have studied extensively. My main interest is in the Golden Hop Brewery in Eastbourne as I have owned the building in Seaside, Eastbourne for the past 20 years and am currently looking to restore it to its former original condition including changing all the windows. Do you have any other photos or information on the

history of both the building and of the former Golden Hop Brewery as a company?

Mike Brown replies Sussex Breweries by Graham Holter gives some background to the business and I'd guess there should be a copy in the County Records Office.

It was reputedly founded in 1777 and operated by George Gates until October 1886 when the Star Brewery Company was formed to acquire the business of William Alexander Cardwell, a partner in Hurst and Co.

The business was taken over by Courage in 1965 and the main 1876 brewhouse was demolished in 1971. There were some minute books etc held by Courage at Staines, but I'm not sure if these would have gone to London Metropolitan Archives or the county RO.



Mike McNeill has a pocket watch

I am trying to find out something about the Hall Park Brewery, Bilston as I have a watch that has an interesting inscription on the back, which reads as follows:-

"Presented to H S Harper Esq. by the tenants and employees of Hall Park Brewery, Bilston on his leaving for the war, October 3 1916"

I am specifically interested in finding out about this H S Harper. I regularly wear his watch (which still works and keeps pretty good time) and would like to think that he survived the war!

I have discovered that the brewery appears to have been owned by R A Harper Ltd, was acquired by Eley's Brewery Stafford in 1924 and ceased brewing in 1928. I checked with the Commonwealth War Graves and could only find two H S Harpers in their records. One died before my one joined the army and the other came from Buckinghamshire and was killed in early 1918. The watch in question is a gold Rolex and, since the latter enlisted as a private and came from another part of the country, it is unlikely (though not impossible) that they are one and the same person. The odds are, therefore, very high that 'my man' survived.

Mike responds

Fascinating that it has survived. We don't have much further information, other than about Richard Andrew: R.A. Harper Ltd, Hall Park Brewery, Wellington Road. Richard Andrew Harper originally at the New Bulls Head. Registered November 1916. Acquired by Eley's Stafford Brewery Ltd. 1924 and the brewery for sale the following year, although brewing may have continued to 1928.

He was probably there by 1900 since the Cottage Spring at Tipton was for sale November 1900 with brewery, when held by RA Harper Ltd. Prior to that it seems he was at the Penn Brewery, Penn Common,

since in August 1878 the partnership of Francis Harper and Richard Andrew Harper was dissolved. I would presume HSH was a relative, possibly a son. One might hazard a guess that wartime death may have affected the brewery? Other than census information or British Newspapers Online, it might be worth having a look at publications such as the Brewers Journal since they often reported on the coming and goings of individuals. Copies of such are held at the National Brewing Library at Oxford Brookes University and the British Library etc

Chris Goodair is looking for a sign



I wonder if you could help to find the location of the old Rhymney Brewery Hobbyhorse symbol in the photo above. I'm sorry that there's not much to go on, but the corrugated iron roof below the sign might be a clue. I took it in 1978. I think it was either near Abergavenny or Hay-on-Wye.

Vicky Ault has found some lager lovelies

I have some lager lovelies memorabilia from my father. He worked for Metal Box, supplying the cans and also took some of the pictures. Do you know anyone who would be interested?



Mike replies

Very much a different era, your father was a lucky chap! The ideal place would be the Scottish Brewing Archive in Glasgow, which collection features the images.

Your editor notes that two of the lovelies from the 80s, Natalie Walker and June Lake are championing a

comeback on a set of retro tins. Speaking on BBC One Hogmanay Show Selling Scotland, Natalie told broadcaster Stuart Cosgrove: "All the girls wanted to be a Tennent's can girl. Bring us back for one-off fun cans. I think it would be an absolute seller." Mmmm I suspect times have moved on....

Philip Reilly wants to know about Redmond McGrath

I volunteer with the National Trust at Chartwell in Kent - the home of Winston Churchill. I am currently involved in researching the Visitors Book which was in the hall throughout the time he lived there (1924-1964). For each visitor we are compiling a biography. The resultant database of visitors will ultimately be on line for all to use.

Redmond McGrath was a visitor on 9 August 1951. I can find very little information on him but I do know that he was Chairman of Taylor Walker at one time.

Mike replies

We don't have very much on him, although the history of Taylor Walker is covered in our book London Brewed. In 1930 when T-W acquired the Cannon Brewery, Redmond Walter McGrath was appointed chairman of the latter subsidiary. In June 1940 when he became chair of T-W he was described as Cdr, presumably his Royal Navy rank.

Ray Anderson was able to supply more details...

When Commander McGrath embarked on his business career he had had no training or experience at all, having led the life of a country gentleman in Ireland. He became Chairman of Taylor Walker and instigated its takeover of Victoria Wine in 1929. He was appointed chairman of the Brewers' Society from 1945 to 1947, after a long period on the Council and three years as vice-chairman. Redmond McGrath retired from T-W in 1958 and died in 1960.

Amber Patrick replies about Madresfield

I noted Tim Hassall's query in NL87 on brewing at Madresfield. I presume Tim Hassall is aware of the reference in Pevsner - *Buildings of England, Worcs* - the 2007 edition where at page 442 there is reference to the brewhouse, almost certainly 19th century as a result of the later rebuilding. However, it was probably a replacement for the one(s) mentioned in the 1556 inventory of Sir Roger Lygon in the *Inventories of Worcestershire Landed Gentry 1537 - 1786*, published by the Worcestershire Historical Society New Series. This is the inventory of William Lygon and is dated 1681. The first reference is to 'furniture for brewing' in the Back House and the second is in his house at Beauchamp's Court (a couple of miles or so from Madresfield) where there is a specific reference to a brewhouse. With regard to hop growing, that is more difficult so I am not going to try and help with that!

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University of Reading

Warminster Maltings

Westerham Brewery Co

Weyermann Speciality Malting

Wimbledon Brewery Co. Ltd.

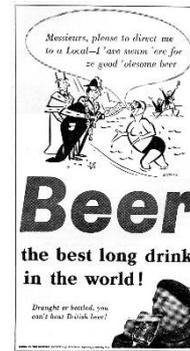
Windsor & Eton Brewery

Wrexham Lager

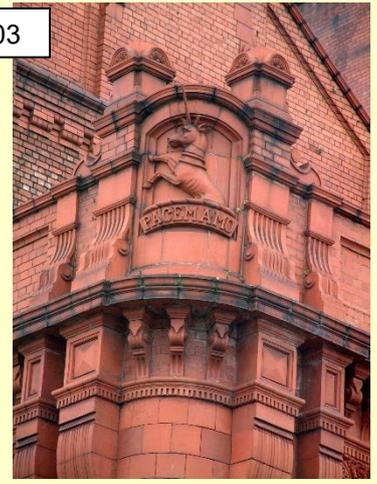
Wye Valley Brewery Ltd.

XT Brewing Co

The Brewers Society advertising campaign of 1934



Cain's Brewery, Toxteth, Liverpool in June 2003



CT 1		CT 5		CT 6		CT 7	
FILLED QUANT	2215 103	FILLED QUANT	148 657	FILLED QUANT	91 1510	FILLED QUANT	220 15
TYPE	IFA	TYPE	CTR	TYPE	IFA	TYPE	MT
GYLE	EX FV 21	GYLE	EX CT 6	GYLE	EX FV 1	GYLE	
FILLED	07/16/03	FILLED	17/16	FILLED	19/16/03	FILLED	CLEAN
QUANT	114 351	QUANT	22 0 657	QUANT	1916 103	QUANT	
BOTTOM FLOOR TANKS							
FILL		CT 8		CT 9		CT 10	
TYPE	CSB	TYPE	CT 7	TYPE	CT 7	TYPE	CT 7
GYLE	EX 27 27	GYLE	EX 13 13	GYLE	EX 13 13	GYLE	EX 13 13
FILLED	13/13/03	FILLED	13/13/03	FILLED	13/13/03	FILLED	13/13/03
QUANT	17 165	QUANT	17 165	QUANT	220	QUANT	14 5 20

