

# BREWERY HISTORY SOCIETY

## NEWSLETTER



# BREWERY HISTORY SOCIETY

June 2020

Newsletter 89

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occasionally the odd  
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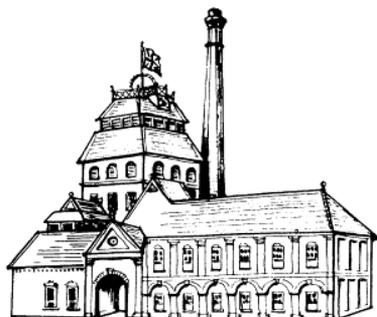
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## Roger's fourteenth

*Bannaghtyn* from the very quiet rock. Who could have imagined such changes in such a short time. No bikers this year, the borders are closed and we have to drive at a maximum of 40mph which upsets the locals more than having to queue up outside the Co-op!

It is now almost two months since all Britain's pubs, bars and restaurants were shuttered. The term 'catastrophe' has been banded around and it is hard to see how a lot of the hospitality and tourism industry will emerge unchanged.

Some pubcos have offered a rent freeze but others hide behind weasel words and seem to provide little of substance to help their tenants. Already Halewood International has rationalised its Hawkshead brewing arm with twelve redundancies including the Head Brewer. There will be more closures, lots more.

Yet the crisis has brought out the best of British and in true bulldog fashion the Trade has risen to the challenge. There was a load of empty Keykegs after a London beer festival and enterprising Bill Bremner has made six face visors out of each keg. The Gardeners Arms in Norwich poured the beer away to the tune played by the band as the Titanic went down! It has been estimated that there are over 50 million pints in pub cellars.

We can safely predict that the hospitality industry will be the very last to return to normality. In the meantime pubs are delivering meals and some have turned into community shops. Small pack brewers are still in business and are busy as beer sales move to the off trade. Cask beer brewers have been badly hit, some have even decanted casks into plastic milk containers.

Distillers have been quick to provide alcohol for making hand sanitizer and some have removed the alcohol from beers that brewers will be unable to sell. Similarly A-B Inbev and Heineken have offered the alcohol removed from non-alcohol products.

CAMRA has partnered with SIBA to help the industry with a Pulling Together campaign which aims to encourage ideas to stay afloat including launching an online shop, offering takeaways, home deliveries, increasing paraphernalia sales or providing redeemable pay-up-front gift vouchers. Hatfield House in Belfast has four vans touring around offering draught Guinness to those who miss the lengthy two stage pour. Yorkshire's Sam Smiths are giving their dry horses a bit of exercise by delivering to homes around Tadcaster. It appears that the authorities are largely turning a blind eye to perhaps unlicensed innovation. Police have made it clear that any lock-ins in the pub will lead to a permanent loss of licence.

It is a bit early to think about starting up again and BBPA has suggested that the trade will need three weeks notice of being allowed to reopen so that the supply chain can be filled, staff reassembled and customers get used to the idea of going out again.

Finally coronavirus has taken another victim. Corona beer itself as Mexico in common with South Africa, Panama, Thailand and no doubt other places has declared the brewing of beer to be non-essential and shut down all production.

Copy closes for NL 90 on 14 August and NL91 on 13 November.

*Slaynt vie and sorry I do not know the Manx for 'stay safe'*



**Front and back covers;** This month we feature the moribund Highgate Brewery in Walsall. Opened in 1898 and reputed to have had the UK's first female head brewer in 1914, it was taken over by Mitchells & Butlers in 1939. Closed by Bass, there was a management buyout in 1995 and a sale to Aston Manor in 2000 and on to pub chain Global Star in 2007. It closed in 2010 and is up for auction. To see more of Roger Putman's photographs taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewerypedia

## BHS Calendar

Our current programme is on hold for the duration.

### From the Chairman



Under normal circumstances this Newsletter would be reporting on the Society's AGM, however these are anything but normal circumstances and it has not been possible to hold the AGM, nonetheless I would like to take this opportunity to thank Marston's for offering to host us and to the National Brewery Heritage Trust for inviting us to spend a

day with them as part of the event. Hopefully these visits can be rearranged in the fullness of time.

I do hope you and your family and friends have managed to stay well at this time and I look forward to meeting up again when normality returns.

Needless to say, following government guidelines all meetings including the AGM have been cancelled for the foreseeable future. An email was sent out to all those who registered an interest in attending the AGM and then to everyone for whom we have an email address, however I am conscious that there are some members for whom we do not have an email address, or the one that we do have is no longer valid. If you did not get the notification and have an email address then it would be very useful for us to know it. We only send out a handful of messages a year, usually for last minute changes of plans, such as this situation. Apart from not wanting to add to your bulging inbox it is also less than straightforward sending out bulk emails, which would certainly act as a deterrent if we were minded to send out more!

Looking at the options for the AGM, there would seem to be three. The papers that would have been presented at the AGM will be found in this Newsletter

1. Delaying it until it is possible to hold it,
2. Holding a virtual meeting online,
3. Not holding it physically this year but doing so by correspondence.

Many members have responded following the email and the vast majority are relaxed about the approach, being happy to follow option 3 unless there is any prospect of option 1 actually happening.

Technically we should hold the AGM by the 30<sup>th</sup> June, but that will simply not be possible (other than option 3). We have ruled out option 2 (a virtual meeting) as many members do not have access to the web and managing



*Marstons brewhouse relocated from Mansfield – sadly you will not be seeing it yourselves!*

such a meeting (after trying small Zoom meetings) would be quite a challenge. Perhaps we could look at smaller social gatherings using this technology in the future though.

Given the uncertainty of when the hospitality industry will reopen and be in a position to host a meeting, coupled with a likely reluctance by many to travel long distances for quite some time, option 1 doesn't seem to be something we can plan for.

That leaves variations on option 3. Amongst the AGM papers I have repeated the agenda and reported on each point. Members are invited send in their vote where this is required (either by email or post to me by the 30<sup>th</sup> June) if you so wish. There is also the option for members to call an EGM if there is dissatisfaction with this approach.

I do hope you agree that this is best option available to us at the moment. Hopefully we can look forward to meeting safely in due course to enjoy the social side of the AGM.

Given the enormous pressure the virus has placed on the industry we have decided to defer invoicing our corporate members for the time being, however by all means pay now if you are happy to do so.

We are still very keen to find a volunteer to join us as Secretary. Mike Bone is kindly continuing 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.

Best wishes, please stay safe and well while we look forward to the future and the return of normal times

Jeff Sechiari  
chairman@breweryhistory.com

## Membership Matters

By now we should have had to 2020 AGM and confirmed the 2020-21 annual subscription rates, however that meeting has not, of course, taken place. In the meantime the new membership year started on May 1<sup>st</sup>.

As announced last time, the Committee are recommending that the subscriptions should remain unchanged for the 2020/21 membership year. Although this should be ratified by the AGM I have had no objections to this proposal and many members have already paid on this basis. I would welcome renewal subscriptions at any time. If you are having difficulties because of the current Coronavirus situation do please drop me a line. We are particularly conscious of the problems affecting business in general and the hospitality trade in particular so we have decided to defer issuing corporate renewal invoices until things have settled down for you all.

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.

If you wish to pay by bank transfer our details are:  
Please give your payment a reference that allows us to recognise you, ideally your surname and post code  
Bank: Santander  
A/c name: Brewery History Society  
Sort Code: 09-01-55 Account: 7979 4180

### **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.

### **Corporate Members**

John Robinson, George Shaw Brewery, Cheshire  
Interests: Walkers Brewery of Warrington, George Shaw of Leigh, Cheshire micro breweries, especially the Topsy Angel.

### **Individual Members:**

Brian CROWTHERS, Tyne & Wear  
Interests: Pubs & breweries, particularly of North East England.

Des DE MOOR, London  
Interests: Beer writer, evolution of beer styles and flavour, beer culture and its geographical determinants.

David DINES, Hertfordshire  
Interests: Mew Langton

Gary M GILLMAN, Ontario  
Interests: History of beer, brewing and beer styles

Simon HALL, Bath

David HILL, North Yorkshire  
Interests: Real ale, walking, travel

Michael JAGGER, Essex  
Interests: All aspects of brewery history, taking photographs of remaining former breweries, visits to breweries, label collecting.

Dermot KENNEDY, West Yorkshire  
Interests: Defunct brewery liveries, Yorkshire breweries.

Alan SHEPPARD, Buckinghamshire

Dr Malvern TIPPING, Suffolk  
Interests: Historic built environment, UK countryside, mills, historic railways, rural walking, research.

Thank you for your ongoing support.

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

## BREWERY HISTORY SOCIETY VIRTUAL AGM 2020 AGENDA

1. Apologies for absence – *that's all of us ha ha!*
2. Minutes of AGM held on 12 April 2019 as published in Newsletter 85
3. Matters arising - *none*
4. Chairman's report (*see below*)
5. Treasurer's report (*see below – let us know whether you agree to accept this report*)
6. Auditor's report (*will be published in the newsletter when available*)
7. 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) and Ed Wray. Steve Elliott (Meetings Organiser) has been co-opted since the last AGM and now stands for election.

*There have been no offers to stand for election received. Please let us know if you agree or disagree with the election of the above officers.*

8. Any other business (*no items for discussion have been received*)

*Mike Bone, Secretary*

## Chairman's virtual AGM address

Welcome to our 2020 AGM report as we find ourselves in a very different situation to normal with the prevention of travel and meetings because of Coronavirus.

First and foremost I should like to say that we are very grateful to Marstons for offering to host our AGM this year. We were looking forward to visit their historic brewery in Burton on Trent, the home of British brewing, for this the most important day in our Society's calendar. We also thank our friends at the NBHT who had offered to host us for a day to explore their archive and find out about their current projects as part of what has become a 'multi day' AGM event over the past few years.

Since last year's AGM report we have had a varied selection of visits. The AGM itself was at Shepherd Neame in Faversham coupled with a visit to Gadd's Ramsgate Brewery in Broadstairs on the day before. We then had:

A visit to Bank's Brewery in Wolverhampton,

A visit to Bateman's Brewery in Lincolnshire,

A visit to Windsor & Eton Brewery

A joint event with the British Guild of Beer Writers – 'Malt, Past, Present and Future'. This was an in-depth seminar on beer's main ingredient, held as part of Norwich's City of Ale Festival.

Ken Smith also led a series of his excellent Urban Walks in London throughout the year,

We were also kindly invited to have a presence at The Labologists Society's flagship event - Label of the Year 2019, hosted by Adnams. My thanks to Paul Travis for representing the BHS here.

Unfortunately the programme for 2020 has been severely curtailed but we do thank John Robinson for hosting a meeting at his George Shaw Brewery. We also joined with The British Guild of Beer Writers to host a meeting to look at a project to add London's pub and brewery history on to the 'Layers of London' interactive online resource.

We had a number of visits and walking tours planned or being arranged when the lockdown kicked in, so everything is now on hold. However, I must express our gratitude to Steve Elliott for taking on the mantle of Visits Secretary and progressing these plans.

Our visits have all proved to be very informative and enjoyable. We are very grateful to all of our hosts and guides throughout the year, for both their hospitality and the opportunity for us to forge even stronger links between the industry and ourselves. I am also delighted that we were able to build on our relationships with other industry bodies such as the IBD, BFBi. SIBA, the National Brewery Heritage Trust (NBHT) and, more recently, the Brewers' Company thanks to Miles; as well as with organisations such as the British Guild of Beer Writers, the Scottish Brewing Archives Association (SBAA) and the various collecting societies. It is wonderful to have such strong links with them all.

I mentioned the NBHT and I am delighted to say they are happy to take any of our archive material if it's suitable for their collection, an area that has been a concern for a long time since our own archive had to close. They have a major project underway to create a catalogue of their vast collection and I am delighted to say that the BHS has made significant donation to this, taken from the ring fenced funds in the Geoffrey Ballard bequest to reflect Geoffrey's desire to support our archiving efforts as a key part of his passion for preserving the industry's history..

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

During the year we have had an enormous volume of informative and authoritative written material to enjoy, giving us, I hope you will agree, great variety and remarkable value for our subscription, as well as leaving a valuable historic record for future generations – copies are held by a number of major libraries and repositories around the world and this is increasing. We thank Ken Smith, Tim Holt, Mike Brown and Roger Putman, together with all of the contributors – members like Ray Farleigh and Ian Mackey, who provide a huge amount of knowledgeable input, for all of their hard work in this area.

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

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

I am very grateful to Steve Peck who maintains the web site, which continues to grow and in particular the Defunct section. Steve has also given the site a makeover recently to make it more attractive and easier to navigate. Steve observes that the addition of new records has slowed down considerably in recent times, perhaps reflecting the fact that it forms a pretty comprehensive record of what is there to be seen. These pages attract contributions from a wide range of people as well as BHS members and have a staggering number of hits, raising awareness of the BHS amongst non-members. Steve tells me that currently we have about 4800 records on the system however, the concentration is now on transferring the photographic records to the Wiki and currently there are 869 Defunct records which open pages in the Wiki. This has great advantages in terms of presentation, as we are able to add much larger and better quality photos than previously. Steve has also been doing a lot of work improving some of the images within the Wiki and adding to the data held.

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

- Ken Smith who is our treasurer in addition to his role overseeing our publications, our photo library and maintaining the Wiki.
- Paul Travis, who has run the bookshop for many years, providing us with reading material and the Society with funding
- Tim Holt who edits the Journal, and also runs our essay prize.
- Mike Bone who is currently 'Acting Secretary' and brings a wealth of experience and contacts in the Industrial Archaeology world.
- Susan Chisholm providing a very valuable link with the industry
- Amber Patrick, who looks after our maltings special interest group
- Ed Wray, for his past work as Meetings Secretary and providing another valuable link with the industry

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

- Roger Putman for editing the Newsletter, stamping his own style on to it
- Mike Brown for looking after our Archive as well as writing many books.
- Andrew Wells for auditing the accounts and providing accountancy advice
- Steve Peck for maintaining the web site in general and especially tirelessly maintaining the Defunct data
- Martyn Cornell, well known journalist, brewery historian and blogger, who looks after our publicity.
- Ian Mackey, who continues to maintain details of new breweries and report on this in the Newsletter

- Ray Farleigh who is an indefatigable researcher and provider of material
- John Robinson with Dave and Claire Sweeney supported by a strong team in the flourishing North West Region
- All of the members who keep our information up to date

Last, but certainly not least, I would like to thank Miles Jenner for his support as our President and spreading the name of the Society throughout the industry.

As mentioned, Mike Bone is continuing as 'Acting Secretary' but is keen to hand over the reins to another. The role is not too onerous and I would love to discuss the opportunity with anyone who would like to know more. There would be plenty of support from the team going forward and if we don't find a volunteer the Society's activities will suffer. I would also love to hear from anyone who would like to set up a local regional group.

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

In spite of the continued economic situation (and our aging membership) numbers have held up pretty well although they a little down on last year. The current figures are:

Current: 443  
Associate 7    Individual 373    Corporate 63  
of which: 409 are in the UK and 34 Overseas

In spite of the pressure on the industry we still have over 60 Corporate members, but we are always very keen to increase this further and also to make closer connections with the allied trades. If you have any contacts within the industry, especially within the historic breweries I would welcome any help you can offer to encourage them to join. Having a strong corporate membership gives us much more strength going forward.

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

I have been very proud to be your Chairman for the past year – I have thoroughly enjoyed it. I look forward to another year of success for the Society and of enjoyment for all of our members as we surface from the current pandemic. My best wishes to all of you and the wider industry.

Jeff Sechiari  
Chairman

# BREWERY HISTORY SOCIETY

## UNAUDITED ACCOUNTS 2019

### INCOME AND EXPENDITURE TO 31 DECEMBER 2019

<b>INCOME</b>	<b>2019</b>
Subscriptions Personal	8993
Subscriptions Corporate	5393
Income from Sales	2502
Sale of Old Newsletters/Journals	82
Donations	112
Bank Interest	84
	17166
<b>EXPENDITURE</b>	
Journal	6755
Newsletter	5351
Officers' Expenses	720
Stationery	64
Web Costs	332
Meeting Costs	491
Subscriptions	1100
Book Shop Purchases	0
	14813
<b>Gross excess of income over expenditure</b>	2353
Stock Value 2018	5315
less Sales 2019	-2502
plus Purchases/ new book 2019	2139
Stock Value 2019	6083
Net Stock Movement	-1131
<b>Net excess of income over expenditure</b>	1222

### BALANCE SHEET AT 31 DECEMBER 2019

<b>BALANCE SHEET AT 31 DECEMBER 2019</b>	<b>2019</b>
<b>FIXED ASSETS</b>	0
<b>CURRENT ASSETS</b>	
Stock of Books	6083
Cash at Bank	
Society Development Fund	8750
G Ballard Memorial Fund	3947
Current Account	4625
Paypal Account	3260
Deposit Account	3700
	30365
<b>CURRENT LIABILITIES</b>	
<i>Creditors</i>	
Newsletter	0
Officers Expenses	0
	0
	30365
<b>RESERVES</b>	
General fund	16447
Surplus for 2019	1222
G Ballard Memorial Fund	3947
Society Development Fund	8750
	30365

With the postponement of the AGM I have been asked by our Chairman to present the unaudited accounts as at close of business 31<sup>st</sup> December 2019. The above details are currently with our Auditor awaiting sign off.

Due to the current situation, the subscriptions will remain at the current level. Later in the year we will review these and see if we are still in a position to cover our outgoings, namely the Journal and the Newsletter.

Please let me know if you have any questions.

Ken Smith,            treasurer@breweryhistory.com

## Update on the BHS Web Site's Defunct Brewery Livery Pages

<http://www.breweryhistory.com/Defunct/DefunctIndex.htm>



Many years ago the late Bryan Lacey shared his fascination with the examples of brewery liveries that belonged to defunct breweries still able to be seen. It was agreed to add Bryan's data to the BHS web site and to encourage others around the country to contribute examples that they came across. Sadly, contributors also report on the loss of such specimens as these are often not appreciated by developers.



Bryan sadly passed away some years ago but his project flourishes with Steve Peck taking a lead on its maintenance. Every year Steve provides updates figures for the number of entries and this year he also reported on work that he has been doing on the web site (see below).



### How you can contribute to the project

The success of this project is totally dependent upon information supplied by enthusiasts throughout the country. If you know of or see any examples of defunct brewery livery please e-mail us at:

[defunct@breweryhistory.com](mailto:defunct@breweryhistory.com). Photographs are very welcome but please reduce the resolution to around 100Kb.

Likewise, if you spot that a current entry is no longer in place please let us know.

If you haven't explored this fascinating section of the BHS web site I encourage you to have a look.

*Jeff Sechiari*

### Steve's update for the 2020 BHS AGM

The total number of Defunct records is growing slowly – about 4800 at the moment, which is about 70 up on last year. We are getting examples of old brewery liveries revealed when modern signage is taken down, which is very welcome, but my researches via Google show that unfortunately some pub owners are ripping out sometimes exceptional items. As part of general maintenance when I'm updating an area, I tend to check Google these days to see if items are surviving or not.

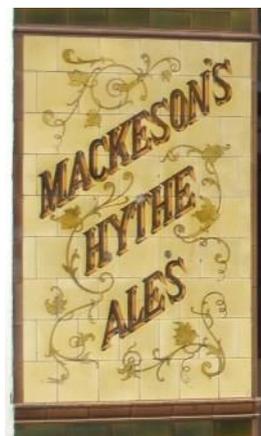
I am adding the Defunct pages to the BHS Brewery Wiki and this is proceeding quite well with 869 pages dealt with compared to 445 last year. I combine this process with linking (where possible) these pages to the brewery pub lists on the Wiki. On a few occasions I've managed to trace pub ownership back to two or three different breweries and in these cases I link the pub page back to all of the previous owners that we are aware of. Some of the pages already exist on the Wiki as a historical brewpub, so I always check this first before adding a new page.

The Wiki pub lists have also proved useful in tracing some queries – those cases where we can see an old monogram, for instance, but until recently have been unable to confirm which brewery it was. I've also added missing entries to the pub lists where it's clear from the pub's livery that a particular brewery owned a pub.

My approach for the next few months is to add to the Wiki all of the Defunct records we have for a selected brewery, particularly where the livery is exceptional and where we have a pub list.

There are still some 1979 Defunct pages in the old HTML format, where many of the photos are small format and cropped. As I transfer them to the Wiki, I dig out the original photos which in many cases give a better image.

*Steve Peck*



## The Tamar Brewery at Devonport



The first reference to the Tamar brewery was in December 1801 when The Royal Navy's agent Victualler Thomas Miller obtained a warrant to search the Tamar Brewery for casks suspected as being stolen from the Naval Brewery at Southdown in Millbrook on the other side of the Tamar in Cornwall. Accompanying him was John White the Managing partner, they found many casks with lettering obliterated and several on which a broad arrow was still visible. The brewery must have been a reasonable size at the time as a clerk was employed, one James Crang.

At an auction held in February 1814 at the Kings Arms, Plymouth Dry Dock, the Tamar Brewery was offered for auction, described as "A large public brewhouse under the name of Tamar Brewery". It was purchased by William and John Ellis. They were later, in 1827, described as "brewers and maltsters at The Tamar Brewery" in the Tourist Guide to Devonport of that year. The area in Morice Town close to the Naval Dockyard had two other small breweries operating. The New Passage Brewery known as Smith & Co, owned by John Smith, John Spiller and William Pridham, (who were described as 'brewers and wine and spirit merchants') and Messrs Liscombe's brewery. In 1830 Thomas Liscombe and Thomas Whiddon Liscombe were listed as brewers at 58 Aubyn Street, but by January 1837 Thomas Liscombe had died and his brother T.W. Liscombe was recorded as brewer of 12 Tamar Street until he died on the 5th March 1857. It is thought that the new address in Tamar Street was due to the two breweries merging, the smaller one closing and Tamar carrying on. The brewery then passed to his son Robert Lavers Liscombe.

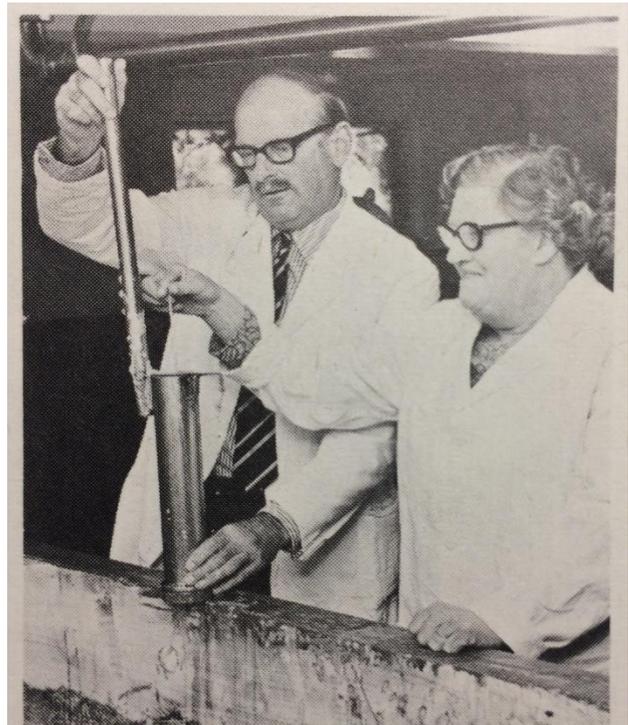
The brewery was then purchased by George Crake, said to reside at the small village of Knockers Knoll near Crownhill just north of Plymouth, (born 1854 died 1st July 1922). Little is known of the Crake period but he no doubt sold the brewery when he retired as he would have been aged 65 years.

Elsewhere in Plymouth towards the end of the nineteenth century a group of seven breweries merged to form Plymouth Breweries and brewing concentrated at the Regent Brewery in Stonehouse, this was Tamar's main competitor.

On the 4th September 1919 the Tamar brewery was purchased by H.G.Simonds of Reading with 28 public houses from George Crake, with all Simonds houses in Devon and Cornwall transferring to the Tamar Brewery.

In 1931 Whiteways' Cider Company sold their Devon pubs to Simonds in return for a trade agreement whereby only Whiteways cider could be sold in Simonds houses and in 1932 N.P.Hunt, Crabbs Park Winery in Paignton with 45 houses was purchased. Mr Hunt used the money to purchase Lakemans Brewery Brixham. In 1935 he sold 40 public houses to Simonds. During this period the Tamar was well known for its Porter and Mild, the working man's beer, and trade was roughly 50% Tied and 50% Free, with the Royal Navy being a large customer. Pubs owned now totalled some 130.

The Second World War saw the area around the brewery suffer from enemy action. The brewery escaped with only one incident of an incendiary bomb landing in the grist case putting it out of action for nine months. During and after the war a lady brewer was employed by the company, possibly a first as qualified



● MRS PENERY WITH TAMAR DEPUTY HEAD BREWER REX COBB DIPPING THE LAST BREW PRODUCED IN THE BREWERY.

brewers were then almost always men. Mrs Doris Penery retired one year early from her legal retirement age after the last brew.

After the war, modernisation and extensions took place when Robert Morton undertook works in the brewhouse installing two new coppers, a hop back and a 100 barrel wort receiver. Later two stainless steel Puma pumps were added for chilled liquor and the wort receiver. The old cask washing yard was roofed over and converted to storage for a further 400 casks and the old cask storage cellar converted into a cold store. These changes were possible through the acquisition of a plot of land on the other side of Tamar Street, an island site bounded by John Street and Tamar Wharf on the other sides. Here a new cask washing shed was erected and equipped with a new Hopkins hydraulic washer. The area was also big enough for a cooper's shed, drying shed and engineers shop. The new cold store was equipped with ten, 70 barrel horizontal vessels and ten Redox tanks all individually brine jacketed. During the upgrade the two Davy Paxman Economic boilers were converted to oil burning and a 14,000 gallon fuel tank erected outside the boiler house.

In 1951 some 30 houses belonging to Prowse's South Devon Brewery at Kingsbridge, brewers of the famous "White Ale", together with the business of C.W. Blundell & Co of Plymouth was acquired and in 1953 Mrs Kathleen Poole sold her late husband's brewery at Penzance and 30 houses to Simonds, the brewery closed and a new depot was built nearby.

Simonds purchased another of the town's breweries, the Octagon Brewery in 1954. On Martin Street in Plymouth it was founded in 1861 by Joseph Godfrey and registered in 1899. They had 48 houses mostly within the City boundary. Brewing ceased and was transferred to the Tamar, the old brewery was then used for offices, spirit bottling stores, cask store and garage repair.

In 1957 the Brewery was awarded second prize in the Stout, OG 1046 degrees, competition for Simonds Velvet Stout at The International Brewing Awards.

In 1960 H.G. Simonds merged with Courage & Barclay and the brewery became part of Courage Western with other breweries in Bristol and Newport in South Wales. This was a time when bottled beer sales were increasing so it was decided to modernise the bottling facilities at Tamar as one of the eight current breweries in the Courage group.

The new bottling store opened early in 1962 and was on part of the site of the original three breweries and their stables. The new bottling store fronted onto Tamar Wharf on the South and Moon Cove on the north. The 14 loading bays were at lorry level and 25 feet deep with a loading area behind. Due to the nature of the site concrete piles were sunk up to 20 feet deep. The total area covered was 35,000 sq feet with 180 foot frontage onto Tamar Wharf. 26 vehicles operated from the brewery to the trade and depots at Penzance, Torquay and Exeter. The two bottling lines used Worssam Super Forty fillers; one on pints did 600 dozen per hour and

the other on halves was rated at 750 dozen per hour. Both lines had APV flash pasteurisers.

In 1968 the company was awarded First prize in the 1036- 1041 degrees category for its 'Heavy' Mild. The mild was brewed using roasted malt to achieve a nutty dry flavour unlike cheaper mild brews that used caramel to darken and sweeten.

1970 was the 350th anniversary of the voyage of the Mayflower and was marked with the launch of Mayflower Ale. It was brewed at the Regent Brewery and bottled at Tamar. In April the deputy Mayor Alderman Graham Jinks started the bottling line at Tamar and attended the newly completed Tamar Brewery Training and Reception room where a function was held with both head brewers, Rex Cobb (Tamar) and Frank Clayton (P.B). The beer was sold to all houses in Plymouth in half pints from the 20th April 1970 at 2/6 a bottle.

In 1971 it was announced that Plymouth Breweries had been purchased by the Courage group. With three Courage premises in Plymouth savings were made and The Octagon brewery closed immediately. Further savings were made with production being run down at Tamar. Brewing ceased in October 1975 and transferred to The Regent Brewery. Some of the equipment went to Blackawton Brewery Devon and the brewery was demolished and sold to the MOD to be incorporated into the dockyard. The brewing of Courage Best Bitter and Heavy were transferred to Regent, bottled Light ale and Brown being produced at Avonmouth but brewed elsewhere. By 1979 when Heavy received an award at CAMRA's Beer Festival in London, production had been reduced to about 40-50 barrels per week and was finally axed in 1984 when the Regent brewery closed.

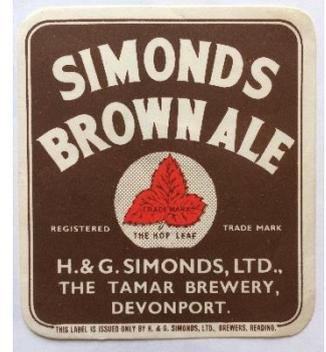
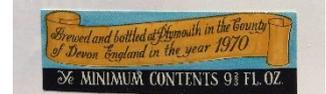
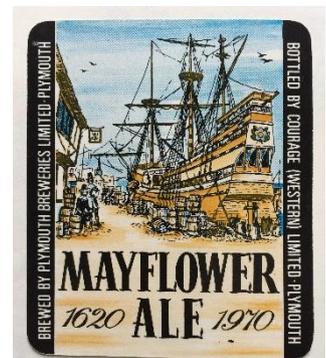
Tamar will always be remembered for the dockside location and the 'Heavy' Mild Ale it produced and of course for Mrs Penery, a lady brewer before her time.

#### Sources

*Unpublished history of Courage Western by Cyril Holman, Director September 1970.*

*Brewers Guardian February 1962.*

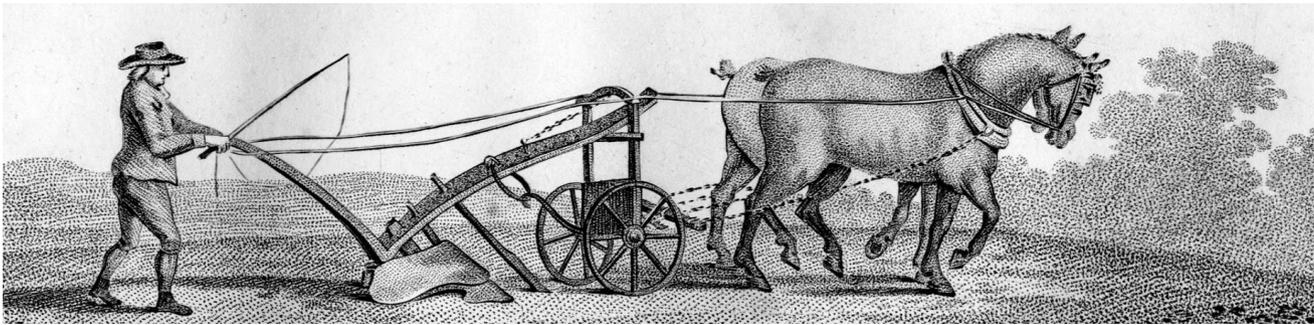
*Records at South West Devon Archives.*  
*Brian Glover's book 'Lost beers of Britain'*



Geoff Dye

## From sowing to draying

### Vertical integration in brewing



Later in the day this same ploughman would turn brewer or drayman; the wiry horses would pull his beer cart  
[Nathaniel Kent, *General View of the Agriculture of the County of Norfolk*, 1796]

As brewing enthusiasts we can tend to overlook the other components of a brew. But in the eighteenth and nineteenth centuries, notably in arable East Anglia, producing beer was often just one element in a business's integrated operation.

The brewer was also farmer, maltster and owner or leaseholder of the retail outlets. The same man in his team ploughed the fields, sowed the seed, harvested the barley, mowed the grass for the horses, collected coke for the malting furnaces and coal for the brewery copper, ploughed the grain on the malting floor, brewed, racked the young ales and pumped the long-maturing nog and porter into vats, delivered the beer to the public houses and even served as innkeeper during pub interregnums.

Using today's business terminology, malting and brewing are seen as the central core of a vertically integrated operation. Farming lies at the upstream end; wholesaling lies downstream. Any associated diversification within the enterprise will be touched on later.

#### The Cromer congress

Peter Mathias in his *The Brewing Industry in England 1700–1830* ensures we are aware of these upstream and downstream elements. While his overwhelming focus is on brewing, especially in London, he takes us to the coast at Cromer in the 1820s. There 'an informal congress' of barley-growers, maltsters, malt merchants, brewers and bankers would gather, drawn from distant places but all linked 'by a common concern with the barley harvest' (Mathias, page 463).

Although he mentions the malting interests of the leading London capitalists Mathias grants a few pages to the work of those men in the provinces who were at one and the same time farmers, maltsters, brewers and bankers. We have to look elsewhere to understand the workings of vertical integration.

#### The Hardys of Norfolk

One of the Norfolk brewers named by Mathias at the annual Cromer gathering is 'Mr Hardy'. This was William Hardy junior (1770–1842), of Letheringsett, near Holt, a prime example of a small-scale rural practitioner of vertical integration. He extended the

principle even further, becoming a ship owner in order to export his nog and porter coastwise and to the Baltic. In this he followed his father, also William Hardy (1732–1811), who in 1776 built a wherry on the Norfolk Broads to carry his surplus malt and nog down to Great Yarmouth for transhipping to London. The vessels of father and son carried coal or timber on the return voyages, thereby avoiding the uneconomic practice of sailing in ballast. The Tyneside coal was coked after unloading, in coking ovens on the quays of the north Norfolk ports and the staithes of Broadland. The coke (then known as cinders) was needed for the malt-kilns: the sulphur in coal would taint the beer.

From the seventeenth century brewers even in small villages had followed this commercial pattern across Norfolk and Suffolk. Coltishall, the village north-east of Norwich where the younger William lived until he was eleven, had the extraordinarily high figure of eleven maltings and three common (wholesale) breweries in 1780 - in a population of 565.

One of the Hardys' rival brewers, Chapman Ives (1758–1804), expanded his century-old concern by converting to steam power for his brewery beside the River Bure. By 1796 it was *capable* of producing 20,000 to 26,000 barrels a year and his two maltings could process 91 quarters of barley a week. However there is almost no chance he ever managed such extremely high levels of production. Instead the expansion and his coal-hungry stationary engine broke him (*Norwich Mercury*, 26 March 1796).

This 17th-century brewery house lying between two maltings. By 1795 Ives's brewery in its grounds had been converted to steam  
[Photo Enid M. Perham 1947]



**Combining corn milling with malting and brewing**  
Bold entrepreneurs like the two Hardys and three generations of the Ives family were prepared to

undertake even more complex operations in order to secure the benefits of vertical integration and diversification. Chapman Ives had trained as an attorney before succeeding to the brewery in 1779. While a farmer and brewer Chapman also practised as a lawyer. A leading Norwich brewer in Oak Street, Peter Finch (1725–1807), was also a lawyer and served as a very active Clerk of the Peace for the county. Charles Weston (d.1798) continued banking while also brewing in Norwich: in 1790 he had taken over Samuel Fremoult's large enterprise by St George's Bridge, Blackfriars.

William Hardy senior engaged in an imaginative scheme following the family's move to Letheringsett. He determined to power his brewery by water, harnessing the force of the River Glaven on its short dash to the sea. In 1783-84 he converted his malt-mill, brewery and the pumps to water power and extended his business into corn milling. One pair of stones ground the malt prior to brewing; a second pair of stones ground the wheat to produce flour—all within the brewery complex in a small village comprising just over 200 souls. The waterwheel could operate undershot or breast-shot. William Hardy grew wheat as part of his arable rotation. The miller immediately upstream at Letheringsett Watermill gave an emphatic 'No' to this upstart who was threatening a business already established by Domesday. Richard Rouse took William Hardy to court over water levels, and won.

Corn milling at the brewery did not prosper and on taking over from his father in 1797, the younger brewer closed down the milling side. In 1827 he avenged his father's memory by buying the upstream watermill and expanding production there. The combination of farming, malting and milling, while fairly common, was outweighed by those electing to go downstream into brewing. A survey of seventy common breweries in north-east and east Norfolk, including Norwich, in 1773–92 shows that only three appear not also to have had maltings: Ashmull of Worstead, Booty of Binham and Gooch of Great Yarmouth.

### Production figures

In 1796 father and son produced 2000 barrels of strong beer at Letheringsett. A year later the figure had risen to 2100 barrels. They produced no table beer and did not record their small-beer production levels.

At any one time father and son supplied up to 42 houses, of which 25 were tied. The enterprise was manned by only three or four loyal farm servants, hired annually and helped by one or two day labourers as necessary. There were eight plough-cum-dray horses in the 1790s.

Their massive maltings survives, with its vast roof-space granary: in a malt-kiln fire William Hardy junior lost 900 quarters of malt stored there (*Norfolk Chronicle*, 7 April 1827). Amber Patrick describes this two-floored brick-and-pantile structure as 'a maltings of national importance' for its size, internal features and comparatively early date (report to North Norfolk District Council in 1996); the internal features apart from those

in the twin kilns have since been lost during conversion to housing.



*Letheringsett, Norfolk: part of the west front of the mid-18th-century 40-coomb malthouse in the brewery yard; with the kilns it is 45 metres long [photo Margaret Bird 2001]*

### Exerting tight control

Maintaining control lay at the heart of vertical integration: control of the hardworking, versatile workforce who turned their hand to any task required of them; quality control of raw materials; and control of the retail outlets. Innkeeping turnover was exceptionally high under the iron fist of the common brewer. It was one of the most precarious occupations in this period and William Hardy consigned seven unfortunates to the debtors' gaol. By contrast, publican brewers, being free of the brewer's tie, had a much more stable career. Through taking control, traders could establish their own risk-reduction schemes, cross-subsidising downstream operations from upstream profits. Diversification too reduced risk and securing a range of operations ensured the workforce were never idle during slack times. The only elements in a vertically integrated brewing business beyond human control were the weather and the wayward hop. And the late eighteenth and early nineteenth centuries witnessed very harsh weather and failed harvests which, together with a series of hop blights, led to extreme price volatility.

### Well-documented ventures

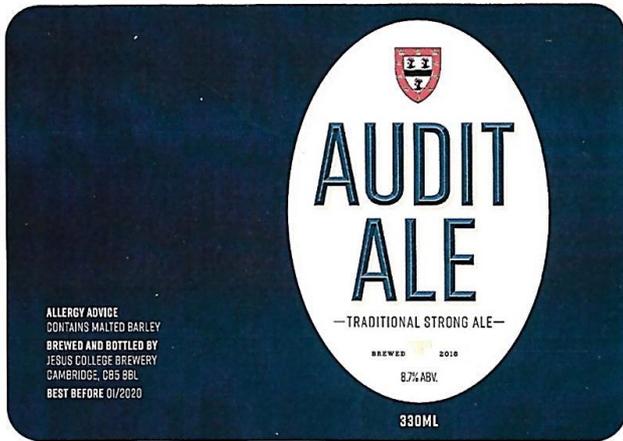
The Letheringsett malt-mill and brewhouse, by then defunct, were destroyed by fire in 1936; the malthouse and tun room escaped. But the daily toil of those who worked in the field, maltings and brewery and trundled the beer cart across a 25-mile radius is told by the elder brewer's wife, the diarist Mary Hardy (1733–1809), and her diarist nephew, the brewery apprentice Henry Raven (1777–1825). In their record, totalling nearly 600,000 words, they reveal the workings of vertical integration and bring them to life.

*Margaret Bird*

*Mary Hardy and her World 1773 - 1809* was published by Burnham Press in four volumes in April 2020.

## Audit Ale returns to Cambridge

Jesus College in Cambridge has a small brewery underneath its Roost Bar in West Court. Capable of producing 200 litres at a time, the brewery started in

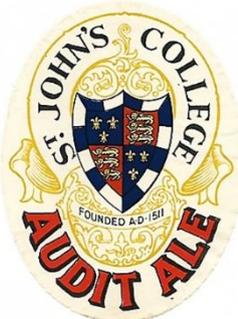


late 2017 and supplies beer on draught in the college bar. The beer is not available elsewhere.

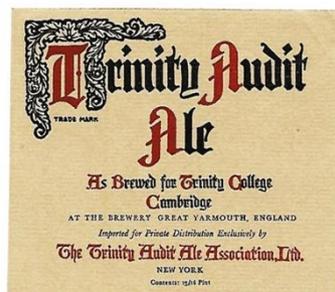
Brewer and bar manager Sam Tasker, who previously worked for Sharps Brewery in Cornwall and Crafty Brewery in Cambridgeshire, had help from Mark Burton of Fellowes Brewing and the Cambridge Brewhouse. Sam brews *JPA (Jesus Pale Ale)* which tastes very similar to Timothy Taylor's *Landlord*, and a stronger *Winter Amber Ale*. But, more significantly, in 2018 he produced a bottled *Audit Ale* at 8.7% ABV, thus re-establishing the College's link with this iconic brand.

Jesus College *Audit Ale* was previously brewed for the College from the 1920s by Lacon's Brewery at Great Yarmouth but was probably produced by the College itself centuries ago, although little evidence exists to verify this.

Lacons also supplied other colleges with *Audit Ale*, their most famous was probably the one produced for Trinity College, but St. John's and a number of others (Corpus



*Audit Ale for two other Cambridge colleges – brewed by Lacons*



Christi, St. Catherine's, Clare and Trinity Hall – all not illustrated), also had the same beer with their own label. The Yarmouth Brewery probably got the contract to supply these colleges in view of its Cambridge links. It had absorbed several breweries in the City; namely Althorp's Albion Brewery, Coronation Street in 1896 (which did not cease until 1965), Preston's Spring Brewery on Chesterton Road in 1896, Edwin Swann's, Windmill Brewery, Russell Street also in 1896, William Towler's Shakespeare Brewery, Newmarket Road in 1897 and Frederick Swann's Rodney Brewery, East Road in 1904.

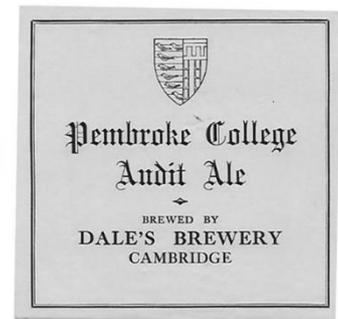
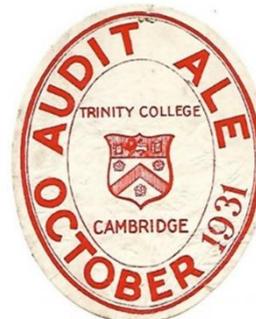
The modern micro at Great Yarmouth that has resurrected the Lacons name has an *Audit Ale* on draught and in bottle and this has won a host of awards since 2014.

Yet Lacons did not have a monopoly on *Audit Ale* production for Cambridge colleges. Trinity College appear to have used several breweries. Hudson's Cambridge & Pampisford Breweries were brewing an *Audit Ale* for Trinity College in the early 1900s. Philip Llewellyn Hudson was formerly a cook at King's College and had also brewed their *Audit Ale*, even before he bought the Pampisford Brewery in 1888. Hudson registered a set of beer labels as a trade mark in 1892, and these included their own *Cambridge Audit Ale*.

The Cambridge (as opposed to Pampisford) side of Hudson's business had originally been William Ekin's Brewery in Magdalene Street. He was advertising an *Audit Ale* in 1860, and this sold for 66/- a barrel, 33/- a kilderkin and 16s 6d for a firkin.

Henry Pegg's Benet Brewery produced an *Audit Ale* for Peterhouse College up to 1929. Bailey & Tebbutt's Panton Brewery is also known to have supplied Trinity and St. John's Colleges.

Dales Brewery of Gwydir Street were supplying Trinity College in the late 1920s/early 1930s and they also brewed for Pembroke College. The brewery had their



*Audit ales produced by Dales for Trinity and Pembroke Colleges*

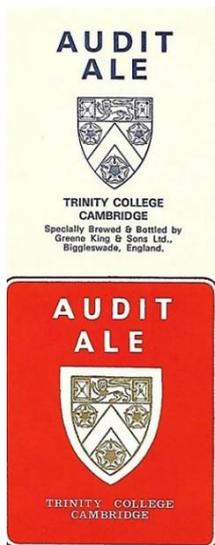
own label *Audit Ale* for general consumption, and advertisements in January 1939 proclaimed:

"There's no need to be wary of January.

DALES AUDIT ALE is your strong protection". After the takeover of Dales by

Whitbread in 1951, the beer was continued, but

brewed at Wells & Winch's Biggleswade Brewery.



By 1954, the *Audit Ale* for Trinity College was being brewed by Greene King & Sons at its Biggleswade Brewery. Its predecessor, Wells & Winch, had brewed St. John's College *Audit Ale*. Greene King introduced their own label *Audit Ale* at Bury St. Edmunds from c1955. Commercial breweries appear to have supplied much of the stronger beer to colleges and any college brewery which had supplied its own had ceased before the start of the 20<sup>th</sup> century.

Alfred Barnard in his *Noted Breweries of Great Britain & Ire* tells us that "all colleges had their own brewhouse" but this is

disputed in an excellent and comprehensive article on *Audit Ales* by John R. Compton Davey (*Brewery History Society*).

Ian Peaty, in *You Brew Good Ale*, pinpoints a brewhouse at Queens College, built in 1533-4 but this had been reconditioned as a common room in 1935. At Trinity College, a new brewhouse had been built in the early 1600s and this had been replaced in 1822 – the building still stands. He also mentions brewhouses at King's Hall; Magdalen (still in existence 1959); Corpus Christi (demolished 1823) and Clare (rebuilt from 1521 onwards).

There may have been other commercial Cambridge breweries that supplied *Audit Ale* to the colleges. Before 1900, the Star Brewery, in Newmarket Road, was producing a *Star Audit* or *10 Guinea Ale* which was stored and matured in one of the brewery's six cellars. The *Audit Ale* – a stronger product to the ordinary table beer drunk every day in colleges - was brewed for special occasions from about the 14<sup>th</sup> century. The beer was given to college tenants when they came to pay their rents and was consumed in large quantities at the Audit Feast, held between December and February – an event which marked the conclusion of the audit of the college accounts. The dark beer – of a barley wine type – was traditionally brewed in October and left to mature for a few months (or sometimes longer, to be drunk the following year). It was normally served in richly embossed silver urns or 'loving cups'; the ale was often reserved for High Table and the Master's guests, who would stand whilst drinking.

An American author and Shakespearian scholar, who visited Cambridge in the 1880s, commented as follows after tasting Trinity College *Audit Ale* –

*"It was mighty ... as smooth as oil, sweet as milk, clear as amber, and strong as brandy ... as clear as crystal and had a mingled richness and delicacy of flavour as superior to that of the best brewage I*

*had ever before as that of Chateau Yquem is to ordinary Sauterne".*

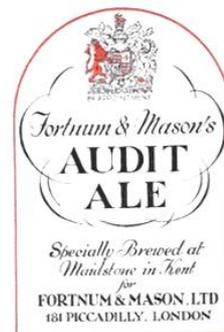
There were, of course, a small number of other breweries that produced *Audit ales*. Mitchells & Butlers (followed by Bass) supplied a range of Oxford colleges (not illustrated). Bushell Watkins & Smith of Westerham probably supplied London colleges with their version (as well as Clarence House for the start of the Oyster season and Sir Winston Churchill's Chartwell Manor) and the modern micro, Westerham Brewery, continues to brew it – to much acclaim. The Bushell beer was brewed to an original gravity of 1065 degrees and was matured in oak casks for at least 6 months. Friary Holroyd & Healy's Breweries (and its successor



Friary Meux) of Guildford exported their *Audit Ale* to Singapore, Malaya and Sarawak and in 1908, their advertising described it as "similar to Trinity *Audit Ale*". Lowe Son & Cobbold of Stamford showed a monk on horseback on their *Audit Ale* label. They were advertising the brand as early as 1897, at 4/6 per dozen bottles or 9/- a pin.

Other breweries to market the beer style were R.W. Borley of Shaftesbury; (not illustrated), Charringtons of Mile End, London (not illustrated) and Wethereds of Marlow. Fremlins of Maidstone were the brewers of *Fortnum & Mason's Audit Ale*, which was exported to the USA.

Much earlier, Nottingham Brewery was advertising its *Audit Ale* on draught, "as supplied to the Universities of



Oxford and Cambridge" in 1876.

If members know of any other brewery that produced an *Audit Ale*, I would be pleased to hear from them.

Keith Osbourne

*This piece first appeared in the Labologists Society magazine, Spring 2020.*

## Out and about

The Bucks Free Press has come up trumps again with a piece about the Chesham Brewery. Neil Rees has been talking to George Lovett, who was a drayman in the 1950s.



Thomas Nash, junior and James Nash founded a brewery in High Street Chesham in 1841. The business was first known as T & J Nash, then from 1895 it was run by Henry and William James Nash and the name was changed to Chesham Brewery, which was registered as a company with limited liability and in 1896 it trademarked the Trident symbol for its beer. In the 1890s the company expanded into west Hertfordshire. In 1891 the firm acquired Henry Wyman's Anchor Brewery, based in Bury Road, Boxmoor which had been established in 1854 and came with 24 licensed premises. In 1896 the company acquired Victoria Brewery, based in St Albans Road, Watford, Herts, then in 1898 Foster Brothers's Swan Brewery. This had had been established in 1839 in the High Street of Berkhamstead, and came with 14 licensed properties. These acquisitions gave Chesham Brewery licensed premises in Bovington, Chipperfield, Watford, Berkhamsted, Hemel Hempstead, Tring and some pubs as far as Redbourn, Markyate and Leighton Buzzard. In 1906 all brewing at the Swan Brewery, Berkhamstead transferred to Chesham. Chesham Brewery now described themselves as "brewers, maltsters, wine and spirit merchants".

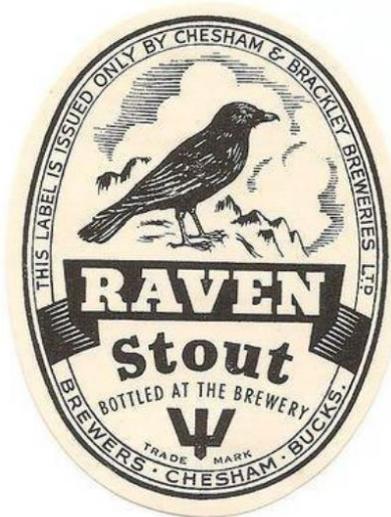
From 1904 the brewer and manager Mr Byrne entered beer into the Brewer's Exhibition, which was held at the Royal Agricultural Hall in Islington in London. In their first year in 1904 they won medals for being 1st in class 6 and 2nd in class 1. In 1906 they won 3rd Prize and Diploma for Light Dinner Ale supplied in small casks and bottles. In 1907 they also won first prize in class 5. Their best result was in 1930 when they won the Championship Gold Medal and Diploma in the Challenge Cup, sponsored by the Brewers Journal, for the Best Brewed Beer in the Show, out of 800 samples supplied.

In the 1930s they brewed XXXX described as "a fine old ale of exceptional body", which was 'brewed from best malt and hops'; XXX was described as 'a light dinner ale of pleasing palate' and XX was a 'good round mild ale'. Brown Ale 'ensured satisfaction' and an oatmeal stout was described as 'a nourishing tonic'. In July 1940 the Brewery introduced a new stout called Oyster Stout which they described as 'a wonderful tonic and pick-me-up'.

In 1946 the company bought Banbury and Brackley Brewery with 50 pubs in Northamptonshire and Oxfordshire as far as Thame and into the Vale of Aylesbury in north Bucks. This brewery had been established in 1842 as Hopcraft & Norris, and after a series of acquisitions became known as the Banbury and Brackley Brewery. Following this acquisition Chesham Brewery Ltd changed its name to the Chesham & Brackley Brewery Ltd to reflect its two main bases. In 1954 the Chesham and Brackley Brewery introduced a new stout called Raven Stout.

The beer in Chesham was delivered by a drayman with a horse and wagon. After the war there were two shire horses, which were kept in stables up White Hill. Each day a different horse was taken, allowing the other one to rest. One was a brown shire horse and the other a grey shire horse called Duke. The last drayman, George Lovett remembers walking each day from Waterside, then delivering beer in casks with his horse throughout Chesham.

Beer was delivered weekly to most pubs, but if they ran out the landlord would phone for more and a special delivery could be made. In the morning beer was delivered in barrels, with most pubs getting a weekly delivery on particular days. Many of the cellars were prone to flooding because the River Chess ran under the town. If the returned barrels had any beer left in them George observed that it was gassed and resold as light ale!



In the afternoon bottles were delivered. Empty bottles were collected up, washed and re-used. Each Friday morning George started at the Unicorn in Bois Moor Road, at 8:30 a.m. where the landlady would give him a fried breakfast. When he returned to the Unicorn later in the afternoon he was given a beer. At the end of the day at about 5 o'clock George would finish and take home a jug of beer.

By the 1950s pubs outside Chesham town were being supplied by lorry. Chesham and Brackley Breweries was acquired by Taylor, Walker of London in 1956. Rumours that the brewery was being sold had been circulating for some time. Mr James W. H. Nash, Joint Managing Director, told the Bucks Examiner that this would not mean the end of Chesham's brewery. "The brewery will go on," he stressed, but it did not. Brewing ceased in Chesham in 1957 and at Brackley in 1959. Taylor, Walker and Co Ltd was then acquired by Ind Coope Ltd, who also bought Benskins at Watford in 1957 and by then had 1,360 public houses and off-licences. In 1961 Ind Coope became part of Allied Breweries after the merger of Ansells Brewery, Ind Coope and Tetley Walker Ltd. In 1962 the licensed properties of Chesham Brewery were transferred to their subsidiary Benskins.

### Keith Osbourne has some research booklets for sale

Keith Osbourne has decided to make a series of booklets available that he has been researching over a number of years. He tells us that he does not want them to be made available in printed format and would rather regard them as private publications - not for the general public but for those interested in brewery research.

He will have to make a small charge for each publication (only payable via Paypal) as he has incurred some expenses in travelling and engaging people to look at old papers and directories.

If you are interested please contact Keith on *detail withheld*.

<i>Newbury Breweries</i>	28 pages	£3.50
<i>County Town Breweries (Maidstone)</i>	39 pages	£5.00
<i>Championship Beers</i> – breweries' awards that have been publicised on labels and letterheads	61 pages	£5.00
<i>Hampshire Hogsheads Volume 2 (Mid-Hampshire)</i>	104 pages	£7.50
<i>The Morland Dynasty (Morland of Abingdon)</i>	94 pages	£7.50
<i>The Road to Wigan Beer (Wigan and immediate surrounds)</i>	80 pages	£6.00
<i>Brewing in Derbyshire</i>	200+ pages	£9.50
<i>The History of Catterall &amp; Swarbricks</i>	19 pages	£2.50
<i>The Capital of Ale (Burton on Trent breweries – updated 2019)</i>	100+ pages	£7.50

### Richard Percival is still on the lookout for trays



*Richard Percival is Britain's leading collector of brewery trays and memorabilia. He has been collecting them for over 40 years and has been using the lockdown to contact local newspapers to try and plug some holes in his vast collection. He reckons he is short of around 80.*

*He says that utopia would be to locate a tray from Thomas Salt from Burton-on-Trent. "The above tray is the one I seek most due to the fact that I collect anything from this particular brewery including, ashtrays, matchstrikers, coasters, mirrors and adverts/showcards."*

In Buckinghamshire Richard is looking for any trays from Wheeler's Wycombe Breweries which shut up shop in 1931 after a takeover by Ashby's Staines Brewery.

In the Midlands he is after Chesterfield Brewery Co Ltd (taken over by Mansfield in 1934), Brampton Brewery (acquired by Warwick and Richardson in 1955) and Scarsdale Brewery which fell under the Whitbread umbrella.

He is also interested in any brewery tray which has a 'black back' or trays with makers marks Hancock Corfield & Waller, B.A.T.Co Ltd, Causton or Wm Brownlie.

You can see more on his website including the full wanted list at

[www.brewerytrays.co.uk](http://www.brewerytrays.co.uk)

If anyone can help then please email *email and phone number withheld*



## A peep inside McMullen's tower



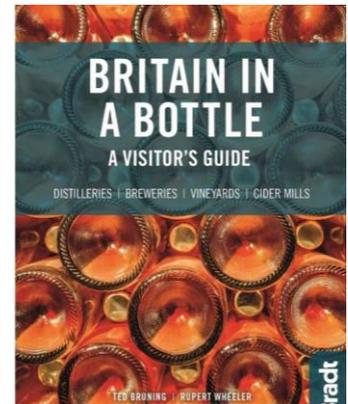
McMullen's third brewery in Hertford dating from 1891 has been transformed into seven modern apartments. Although the building has been given a completely new look on the inside, the apartments have retained many of the brewery's original features, from the bricks walls and original windows to the wooden beams and steel columns. The pictures show the four bedroom show home designed by Burbeck Interiors.

## A visitor's guide to the nation's breweries

Ted Bruning of Good Beer Guide fame and Rupert Wheeler from Whisky Magazine have written a comprehensive and colourful guide to over 340 breweries, cider mills, vineyards and distilleries across Britain.

Britain in a Bottle is a single book which celebrates the craftsmanship, pinpoints the locations, describes what they do and provides detailed information about how you can visit and sample their wares. Recent years have seen a huge increase in the number of these places all over the country not only operating but also welcoming visitors, from small single-man producers working from home to large, world-famous labels, from well-established brands to the revival of 200-year-old manufacturers which had almost been lost to posterity.

Britain in a Bottle is published by Bradt Travel Guides and is listed at £16.99.



## A DVD about Thwaites



*Pennant Beers were filtered bright beers sent out via 50 brl four compartment tankers for off-loading into bag lined cellar tanks at larger outlets, particularly in Blackpool. Production continued until the mid 1980s when demand started to tail off and the houses were moved over to keg.*

Photographer Tony Billington has put together a documentary on the history of Thwaites, one of Lancashire's most iconic breweries to raise funds for a hospice charity. 'Thwaites Brewery - from 1807 to 2018' uses archive footage from the Lancashire Telegraph, public records and his own photographic expertise. As a qualified drone pilot, he spent many hours filming material for this 55-minute documentary, covering the demolition of the town centre site last year.

The brewery site on Penny Street is now flattened and the Company has moved to its new home at Sykes Holt in Mellor Brook a few miles away.

The DVD will cost £10 and all profits will be donated to East Lancashire Hospice. You can contact Tony on *e mail and phone number withheld*

## Hogs Back still manages to twiddle



Hogs Back planted a hop garden adjacent to its brewery in 2014, growing three hop varieties: Fuggles, Cascade as well as the heritage and local Farnham White Bine. The yard was moved to a larger 8.5 acre plot nearby in 2019. When fully mature it will provide 50% of the brewery's hop requirements and a state of the art hop kiln and vacuum packing unit are planned.

This time of the year the newly-emerging hop shoots need 'twiddling' to guide them up the support strings. This traditional and essential task needed careful planning to comply with social distancing rules so extra pairs of hands were recruited from the brewer's Tongham TEA Club of loyal local drinkers.

Just four twiddlers per session were allocated remote

sections of the yard and after four hours of intense twiddling were rewarded with a container of brewery fresh TEA (Traditional English Ale for the uninitiated). The Hop Blessing had to take place without the 200 folk who attended last year but whether the harvest party with 2000 friends will take place in September is still uncertain. During the lockdown Hogs Back opened a Drive Through service at the brewery shop and offered a home delivery service as well.



## Some very long established breweries

A new map by BusinessFinance.co.uk shows the oldest company still operating in every country. The Czechs were quick to pick on the fact that theirs was a brewery founded in 1348. Pivovar Broumov has been brewing at Olivetin near the Polish border for nearly 700 years. Originally located inside a Benedictine monastery, it kept being burned down so in 1712 the church decided it best to move it to bespoke buildings nearby where it continued to burn down without damaging the church!

The Czech Republic is not the only country to feature a brewery as its oldest extant company; Luxembourg (Mousel 1511), Belgium (Affligem 1074), Lithuania (Gubernija 1665), Latvia (Cesu Alus 1590), Serbia (Apatin 1756), Romania (Ursus 1878), Belarus (Olivaria 1864),

Netherlands (Brand Brewery 1340). Germany has a winery dating from 862. The world's oldest company still going is in Japan, a construction company Kongo Gumi founded in 578. Britain's Royal Mint dates back to 886.

## TNA downloads for free

The Chairman tells us The National Archives is offering free downloads of its digitised holdings for the duration of the lockdown. He did a quick search for 'brewery' and found some 32 items available for download - a number of photographs but mainly wills.

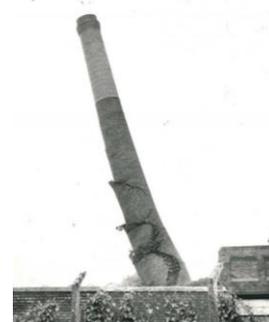
Try: <https://www.nationalarchives.gov.uk/about/news/digital-downloads/>

The Manx Museum newspaper archive is also available but I doubt that too many of you are interested in that!

## Lion Brewery stack comes down

We like brewery stacks. The Lancashire Telegraph recently published a 1971 shot of the chimney which had stood beside Little Harwood's Lion Brewery. Originally built for the Little Harwood Brewery Co around 1875, for the first few years it was owned by Messrs Beardsworth and Whalley who, in 1892 sold it to Alfred Nuttall who renamed it the Lion Brewery. The pub close to the brewery - the Seven Trees - had distinctive stonework featuring a carved lion, the same lion was embossed on to many of Nuttall's beer bottles and was effectively the brewery's trademark.

In 1927 the brewery was sold to Preston-based brewers Matthew Brown who ran it successfully until the mid 1980s when Scottish and Newcastle launched a takeover bid, valuing the Lion Brewery at around £100 million. Despite the efforts of the Matthew Brown Preservation Society, an offer of £186 million was eventually accepted in 1987 and four years later Matthew Brown ceased brewing.



## The Tale of the Pump Clip

We think of pump clips as a standard part of what we might call the 'barscape' in our pubs. Sometimes they offer a huge, perhaps baffling array of choice. But it wasn't always like that. They are actually relatively recent arrivals, unknown to Victorian and Edwardian drinkers who knew exactly whose beer to expect when entering a pub owned by so-and-so's brewery. The unadorned hand pumps on the counter were connected to the company's mild and bitter and, usually, that was that.



Inter-war clips from Burton on Trent and Maidstone - Roger Corbett's collection.

The origins of the pump clip seem to lie in the early to mid 1930s when national brands from major brewers were being promoted to the free trade. Innovators include Guinness, Bass and Worthington who wished to show that their big name offerings were available. Guinness certainly seem to have been promoting their wares by this means as early as 1933 and this is the earliest datable instance of pump clips yet discovered. These early pump clips were of enamelled metal and were not the throwaway items like the plastic ones of today. They were securely attached to the handpump by a screw housing and would see service for a long period of time.

In the 1950s the pump clip was still a rarity because the tied house system and limited beer range was not much changed from half a century before. Drinkers knew what to expect. Look at 1950s photos of pubs or watch films from that time with pub scenes and handpumps are still mostly 'naked'. The arrival of heavily promoted keg beer and lager brands with their names clearly displayed on dispense housings on the counter may have been a stimulus to the pump clip, but the later and glorious proliferation of beer choice has made the pump clip an essential means of display.

If anyone has any information about which brewers introduced pump clips, how, when and why, I would be delighted to hear from you. Can we get the origins securely back before 1933? It is hoped to flesh out the story outlined here for an article in the BHS *Journal* in due course. The humble pump clip is now a firm and very visible part of the pub scene and it would be good to establish more about the history of its rise.

You can contact me at *details withheld* and I'd love to get any further contributions to this tale.

Geoff Brandwood

## Ushers vessels get a refurb

We have had a letter from Trevor Biggs. He says 'I enjoy looking through your photos. Some brought back memories. I was apprenticed as a coppersmith in 1954 and worked for Wilson and Scotchman in Frome down in Somerset for 18 years. I worked in lots of breweries in that time and Ushers of Trowbridge were a regular customer. I was involved in removing most of the riveted linings in the wooden fermenting vessels and replacing them with welded linings.'

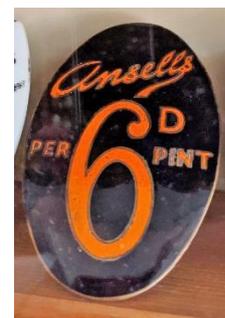
## Walter Wright is selling his model drays



Walter Wright has been in touch to ask whether anyone is interested in purchasing a set of model motorised drays in various company liveries. He has 139 items for sale covering 74 brewery names and there are 90 different model types in the collection. He is looking to sell as a single lot and a spreadsheet detailing them is available from Ken Smith on *detail withheld*



Inter-war Ansells clip and an anonymous example from the 1960s - Michael Croxford collection.



## Mackeson notebooks for sale

Worthydown, a book seller in Hampshire is trying to sell a group of five recently discovered manuscript diaries and note books by Henry Bird Mackeson covering the period circa 1845-1855. There is an entire volume given over to his brewing notes and calculations. Please pop round there and convince him that they should be in the Kent CRO.

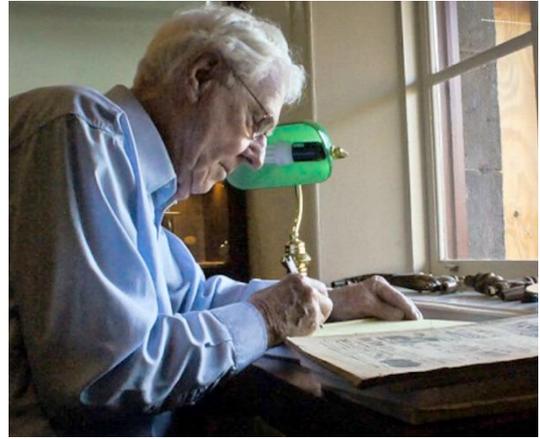
## Keith Deutsher RIP

Australian brewery historian Keith Deutsher has sadly passed away aged 98. Rob Greenaway remembers that when he first met Keith over 35 years ago he said it was important to capture the history of brewing and its development within Australia. "I am going to write a book on the subject" expressed by an enthusiast in his 70s! Many would seek the quiet life of retirement but not Keith. His book "The Breweries of Australia – a history" was first released in 1999. A new section covering over 200 boutique breweries at the time was released in 2012.

Keith had good friends at the Thunder Road Brewery in Melbourne where he taught the embryo managers the importance of reflecting on history when building a business and to keep moving forward in times of trouble. He demonstrated that 'achieving' is possible at any age.

Keith was also a very successful businessman and founded the Wedgwood Society of Australia. He donated his collection of Wedgwood, one of the world's top ten collections to the National Gallery of Victoria - close to 1,000 pieces. It remains one of the largest donations that the Gallery had ever received.

To Thunder Road Brewery, he was a role model in human energy, focus and determination and the brewery dedicated a historical brewing library to Keith. The library holds hundreds of rare brewing books and antique artifacts detailing every aspect of Australia's own brewery history.



## What is not available

In reply to an enquiry, Peter Goodson wrote about the loss of brewery records. If



nothing else it stops researchers wondering where they are!

'It so happened that I worked, during my thirty plus years with Courage, at both Reading (Simonds old brewery site) and at Ashby House in Staines which became the Group HQ built on the old Ashby Brewery site.

My guess is that when Simonds acquired Ashby Brewery in 1930 most of the statutory and property records would have been

moved to Reading. However, the old malt tower in Church St, Staines did have some records on the top floors and when the building was redeveloped into luxury flats those records would have been removed, possibly to Bristol to our then archive store run by Ken Thomas, but I also fear that some of them ended up in a skip.

The Reading archive store was housed in some former old brewery premises which ran alongside the River Kennet. Disaster struck and the whole building was completely flooded and what with the vermin infestation, there was no other option but destroy these records. Thus a whole set of brewery history records were lost to us'.



## Postscript



*We thought this photo (left) of R. F. Case's plant in Barrow was rather atmospheric. It was built in 1866 by Wadham and Turner for Thwaites and Hindle. Case started in Ulverston in 1860 and moved in the following year. In 1959 the brewery with 52 houses was sold to Hammonds and it was closed by Bass in 1972.*

*The NBHT continues to catalogue Jack Whitaker's photos (right) from the demise of Charrington's at Mile End. Does anyone have any idea what this piece of kit might be? Looks a bit like the bottom of a cooler tray showing the drain sump.*



## Mike's Lockdown Lookup at Pannal

Following on from Newsletter No88 Terry Hanstock very kindly provided some additional information which has been used to update the details for Pannal in Yorkshire.

Harrogate Pubs by Paul Chrystal and the local history site at Rootsweb have been used to write this article. One conclusion is Mr Dickenson may have resided in Pannal, but was involved with the Forest Brewery in Nottingham.

### Old Spacey House Inn, Harrogate Road, Follifoot

The name is derived from the family which lived there in the C18. It stood opposite the auction market. The earliest directory entry which we have is for 1822 when Ann Cluderary was a victualler, corn miller and maltster.

In 1863 Mr Trees was innkeeper of the Old Spacey House inn and in 1871 Mrs Trees. In 1870 brewer George Wade died 25<sup>th</sup> October, described as carter for Mrs Trees, though one newspaper reports him as a brewer. They clearly employed a brewer, since in January 1873 Fred Schofield advertised that he had moved to the Star Brewery in Knaresborough, having previously been here :

In 1873 Mrs Trees was shown as a brewer and in 1876 as Ann Trees. Then 1880 James & William Trees, in

**STAR BREWERY, KNARESBOROUGH.**  
**F**RED. G. SCHOFIELD, (late Brewer at Spacey House) has recently opened this establishment, and can now offer to the public, the cheapest and best Mild and Bitter Ales, Porter and Stout, brewed under able supervision, and guaranteed to be of the best quality.  
**FAMILIES CAN BE SUPPLIED WITH SIX GALLON CASKS AND UPWARDS.**  
**ALL ORDERS PUNCTUALLY ATTENDED TO.**  
**FRESH BARM DAILY.** 119

1884 as the Spacey Houses Brewery, rather than just a pub. In June 1885 James and William were prosecuted for serving during prohibited hours, with mention of Charles Wade, maltster. The case was dismissed. In March 1886 the partnership of William and James was dissolved, on the death of William. In August 1886 advertising for a cooper and Terry also provided the following:

*"Wanted for small country brewery, single man...as barrel washer and to make himself generally useful. Apply James Tree [sic], Spacey House Brewery, Pannal."*

(Advert in the Yorkshire Post and Leeds Intelligencer - 27 July 1893)

In February 1894 Alfred Holmes, farmer of Hill Foot, bought the business for £4740, when described as an extensive brewery. On 6<sup>th</sup> November 1900 Alfred's son John died, aged only 23. Possibly connected with this Alfred Holmes committed suicide in the cowhouse of his farm at Pannal on 11<sup>th</sup> April 1904.

The website provides some photos of the original and later hotel as well as the following, which implies that brewing may have continued after the demise of Alfred, or else had been operated by the son James or possibly a brother:

*Mr. J. Holmes was the publican in the 1900s - the name "J. Holmes Old Spacey Houses Hotel and Brewery" can just be*



*discerned on the side of the dray. In the 1950s, new extensions and a restaurant were built on the front.*

In 1915 the licence was transferred from Samuel G Inman to Horace A Moyley. Although there doesn't seem to be any mention of brewing, when acquired in May 1925 by Whitakers of Bradford, it seems the brewhouse was mentioned. Tetley acquired the hotel around 1960, presumably as a result of their 1959 purchase of the Bradford concern and its estate. It was demolished around 2015.

### White House, Mill Lane

This old thatched cottage stood at the right-hand side of the entrance to Mill Lane, on the corner of Station Street. Next to it can be seen a small building which was the store-room of the brewery run by Thomas Knowles. By the beginning of the First World War his business had been taken over by the Kirkstall



Breweries and his son Fred Knowles was the agent for that company. *Courtesy of the rootsweb site* In June 1893 case dismissed for a Thomas Knowles, being drunk in charge of a dray, but it seems likely that any brewing had ceased long before the business was sold.

### Forest Brewery Company

Terry confirms my own research on William Dickenson as having been a wine and spirits merchant as Barker & Co in Buxton 1898, bankrupt July 1903 : William Barker Dickenson (Farndon, Nottinghamshire 1868 - Santa Clara, California 1950) living in

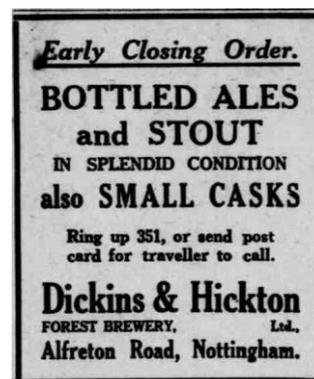
Youlgreave, Derbyshire, in 1901. He was a retired wine and spirit merchant based in Buxton and eventually emigrated to the USA. I don't know if he's the same Dickenson (no first name given) who, with George Hickton of the Forest Brewery in Nottingham, was reported as suing a publican for "goods supplied" in 1916. (Loughborough Echo - 11 February 1916)

I assume that this had its roots in - Duncan King & Co, Forest Brewery, 302 Alfreton Road, Hyson Green. Offered for sale 17<sup>th</sup> October 1887, newly erected 6qtr plant with 10+ leased 7 houses, less than 3 years old. In May 1889 O Stephenson and Co advertised they had purchased the mineral water side of the business.

George Hickton in 1867 was a bankrupt ale agent and by 1888 mineral water manufacturer and beer bottler of Great Freeman Street. Possibly related to the person of

the same name, who was manager of the Carrington Brewery, between 1872 and 1898 for Richard Henry Shaw.

However, given the date, the court case requires an update for the entry in Century. Our files have a 1921 mention of Dickins, Hickton & Co, Oakfields Road, but no further details and they don't feature in the 1915 Nottingham directory. However, this ad for that year confirms them as successors to Duncan King, currently shown in Hyson Green.



## The Goat Maltings, Clarence Street, Burton on Trent

In the summer of 2019, there was a fire at the Goat Maltings. Regrettably, initially due to hot weather and then wet weather and now the lockdown, I have not yet made a visit to see the extent of the damage resulting from the fire and the wet weather since. There have been no recent planning applications which may mean that demolition is not yet being sought.



The Goat Maltings is so called because of the distinctive and unique kiln cowl vane on the northern maltings block. The first reference to a maltings on this site is in the *Brewers Journal* of November 1882 where there is a reference to a new brewery for the Trustees of the late Peter Walker of Warrington. It was

to the designs of Scamell and Collyer and a note that the maltings were to be added later. Certainly the brewery but not the maltings appear on the first edition of the 25 Inch Ordnance Survey map, surveyed in 1881-82.

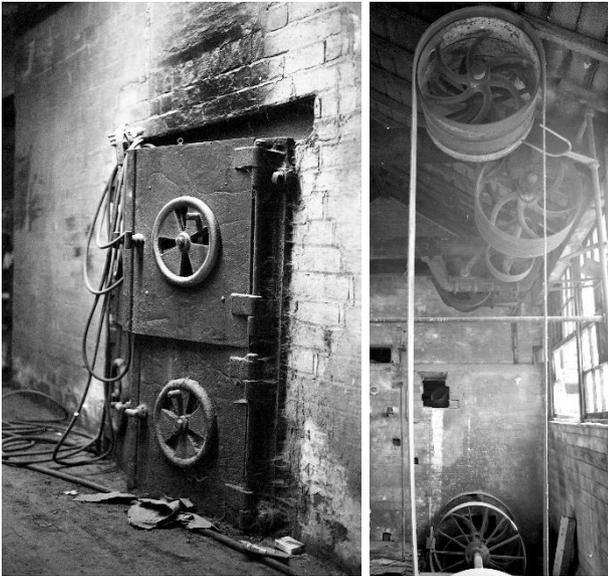


It is assumed that the maltings was constructed the following year, 1883. Certainly by 1885, there is a reference in the *Brewers Journal* of October 1885 (page 355) in an item on the Brewers Show, to the kiln turning machinery patented by Sinclair and Hodson and that it could be seen in operation at the 'Clarence Street Brewery, Burton on Trent'. An



illustration was provided although given that it appears to be in a rectangular/square kiln, it could not have been that of The Goat which has an octagonal kiln! Further details are given in the March 1886 edition where there is reference to the malt turning machine having been successfully at work at the Clarence Street Maltings for six months, thus it was installed by August or September 1885. It may have been a later addition, but it is also possible that the construction of the maltings took longer than presumed. It should be noted that Sinclair and Hodson's patent was submitted only at the end of July 1885 and that a subsequent note refers to it being made by Buxton and Thornley (of Burton on Trent).

It was not until April 1890 that there was a report in the *Brewers Journal* that a second malthouse, as well as a hop and other store rooms and extensions had been started at the Clarence Street Brewery. The plans were



*The germination floor, furnace of the 1890 kiln and belt drives. At the bottom right are the maltings buildings in 2018..*

by Mr Robey E. Carpenter, architect of Burton on Trent and the contractor was Mr J. Varlow also of Burton on Trent. The amount of the contract was £5,997, but this did of course include the other works. Certainly this second block did not have the same kiln design although the two maltings were linked, and at the western end by a barley kiln.

The two malthouses supplied the brewery, but the whole site was acquired by Messrs Atkinsons Brewery Ltd, who closed it in 1925. The Maltings were subsequently purchased by Messrs Yeomans, Cherry and Curtis Ltd (Maltsters) in 1929. After acquisition by Sanders in 1965, the Maltings subsequently passed to George L White Ltd for corn milling, drying and then for animal feed production. That use ceased too, and in 2004 there was an application by Cameron Homes Ltd to convert the maltings into 61 residential units. This first application was withdrawn and an amended application for conversion to 60 residential units was approved with conditions in 2006. No work has been done and the surrounding area has been built up and the Brewery Offices converted. (The Brewery itself had been demolished in the 1970s.)

## The Buildings

The two maltings were located to the west of the now demolished brewery, and they are aligned east to west. The Goat Malting is the northern block. Both are constructed of brick with slate roofs. The Goat has an octagonal kiln whereas the southern block has a more standard rectangular kiln with a ridge vent cowl and an additional round cowls at both (east and west) ends of the ridge. Between the two blocks is a roofed link section which had a barley kiln with a ridge vent cowl at its western end. The Goat Malting is of four storeys with the bottom one being sub-basement. The kiln is of six storeys. The southern block is of three storeys although there may be a basement level. The kiln is of four storeys. This southern block was the one used for animal feed production.

Internally, the germination floors were mainly of quarry tiles, laid on the diagonal. The steeps were cast iron hopper bottomed ones and were by Buxton and Thornley. The steeps were loaded by substantial wooden hopper bottomed chutes.

The kiln drying floors were originally floored with perforated ceramic kiln tiles although those in the barley kiln had been removed. In the Goat Maltings, the spectacular kiln roof and turning system although not the rakes of the kiln turner survive and given that it appears to be an integral part of the roof perhaps indicates that the kiln was not completed until 1885 and therefore that the maltings was not operational until then. The furnaces were coke/anthracite fire bar types. The storage boxes on the upper floors were of wood. The belt drives and associated machinery were located in an attractive top floor windowed area next to the Goat's kiln. At the western end of the buildings are hoist housing for taking in the barley and delivering the finished malt out to the brewery.

Both the malthouses are quality buildings as indicated by the exterior brickwork and by such details as the quarry tiles being laid on the diagonal on the germination floors. Maltings are always difficult to reuse but it has to be hoped that these two blocks will not be demolished and that eventually they will find a new use.

My visit to see the interior of the Goat Maltings, was made in June 1989 and when the southern block was still in use for animal feed production and so there was no access to the majority of it. Fortunately, many of the features of the Goat Malting still survived then.



*Amber Patrick*

## 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 – *details withheld*. Ian tells us he is grateful to Rick Pickup at Quaffale, for much of this.

### DUMBARTON

**Lennox Brewery**, 25 Lime Road, Broadmeadow Industrial Estate, Dumbarton G82 2RP

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

A nano brewery established in March 2018 by Andrew Jarvis and Iain McLaren.

### GREATER LONDON

**Battersea Brewery**, 12-14 Arches Lane, London SW11 8AB  
W: [www.batterseabrew.co.uk](http://www.batterseabrew.co.uk)

Established in late 2018, a large modern brewpub selling keg beers on the new Battersea Power Station complex.

**Ealing Brewery Ltd**, Unit 2, The Ham, Brentford TW8 8EX  
W: [www.ealingbrewing.com](http://www.ealingbrewing.com)

An August 2019 start, run by Paul Nock and Mark Yarnell, two ex teachers. A sister brewery to Marko Paulo at the Owl & Pussycat.

**London Beer Lab**, at Arch 41, Railway Arches, Nursery Road, Brixton, SW9 8BP from 2013

2015 - Arch 283 Belinda Road, London SW9 7DT

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

Microbrewery and bottle shop, initially in Nursery Road but in 2015 a second larger site was opened in Belinda Road, initially jointly with Clarksons.

**SlyBeast Brewing Co**, The Ram Inn, 68 Wandsworth High Street, London SW18 4LB

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

Brewing commenced at the Ram in October 2019. Sly and Beast are the families two dogs.

**Shortstack Basement Brews**, The Cock Tavern, 315 Mare Street, London E8 1EJ

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

Owned by Howling Hops, brewing commenced under this name in late 2019.

**Hackney Church Brew Co**, 16 & 17 Bohemia Place, London E8 1DU

W: [www.hackneychurchbrew.co](http://www.hackneychurchbrew.co)

Brewing commenced in 2018 as St John at Hackney Brewery, changed in 2019 to Hackney Church. The Brewpub is named after the church across the road.

**German Kraft Brewery Ltd**, 42 Newington Causeway, London SE1 6DR

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



Initially beers were imported from German breweries but in 2018 they started their own brewery. They have two sites in Mayfair and Elephant and Castle, I think both brew.

**Small Beer Brewing Company**, Pavillion Terrace, Wood Lane, London W12 0HT

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

A commercial home brewer who got a license in 2017.

**Brewdog Outpost (Tower Hill)**, 21 Great Tower Street, London EC3R 5AR

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

Brewing commenced in November 2018 at this second UK brewery for the group.

**Br3wery Craft Brewing**, 57 Mackenzie Road, Beckenham, Kent BR3 4RY

E: [hello@br3wery.com](mailto:hello@br3wery.com)

Established by Cadu Gomes a commercial home brewer. Later

beers were cuckoo brewed in Birmingham.

**Block Brewery Limited**, The Wenlock Arms, 26 Wenlock Street, London N1 7TA

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

Brewing started at this well known pub in late 2016.

**Fearless Nomad Brewing**, The Black Dog Beer House, 17 Albany Road, Brentford TW8 0NF

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

Brewing commenced in January 2020 using a one barrel plant in a shed in the pub garden..



**Wrong Side of the Tracks Beer**,

38 South Park Crescent, London SE6 1JW

W: [www.wrongsideofthetracks.beer](http://www.wrongsideofthetracks.beer)

A home brewer who got a commercial licence in 2019.

**Mutineers Brewery**, London Lane, Bromley BR1 4HE

W: [www.mutineers.beer](http://www.mutineers.beer)

A nano hobby brewery started in late 2018 as 30L moved to 100L. Run by three friends Rob, Bathers and Lee

**Earth Ale Ltd**, Unit 1, The Chocolate Factory, 5 Clarendon Road, London N22 6XJ

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

Cuckoo brewer who started in 2015, apparently brewed in Oxfordshire. Established by Alex Lewis a trained chef, and Earth stands for Eco Friendly, Artisanal, Rural, Terroir and Health. In early 2019, they started in their own brewery in North London.

**Exale Brewing**, 2C Uplands Business Park, Blackhorse Lane, London E17 5QJ

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

Previously Hale Brewing, they closed and started up as Exale in 2019.

**Pinnora Brewing**, Unit 2, Rear of Jubilee Parade, West End Avenue, Pinner HA5 1BB

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

Brewing commenced in 2018, with most output bottled.

**Signal Brewery**, Unit 8, Stirling Way, Debbington Farm Road, Croydon, London CR0 4XN

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

Brewing commenced in late 2016. Beers are cask, keg and canned. They have a bar at the O2 and also a mobile canning operation.



**W1 Brewery**, The Burlington Arms, 21 Old Mayfair Street, W1S 2JL

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

Brewing was undertaken between 2015 and 2017.

**Bohem Brewery**, Unit 5 Littleline House, 43 West Road, London N17 0RE

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

Started brewing Czech lager in North London in 2018.



ISLE OF MAN

**Odin's Manx Beers Limited**, Thalkloo

Queen Cottage, Glen Mona, Ramsey, Isle of Man IM7 1HJ

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

Brewing commenced in 2019.



LANCASHIRE

**Patten Arms Brewery**, The

Patten Arms, Park Lane,

Winmarleigh, Preston PR3 0JU

T: 01524 791 484

Brewing commenced at this pub in September 2019.



LINCOLNSHIRE

**Dock Beers**, The Church, King Edward Street. Grimsby DN31 3JD

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

Established in a deconsecrated church. They have the brewery in a taproom on site with everything on display. Beers are in keg and canned.

MERSEYSIDE

**Carnival Brewing Company**,

Unity 3, King Edward Rise

Industrial Estate, Gibraltar

Row. Liverpool L3 7HJ

W: [www.carnivalbrewing.me](http://www.carnivalbrewing.me)

With new Italian equipment this 16hL plant opened in December 2019 at a site on the Liverpool UNESCO waterfront World Heritage site.



**Howzat Brewing Co**, 64-68 Peter Street, St Helens,

Merseyside WA10 2EB

T: 01744 758 012

Brewing commenced July 2019, with the first commercial brew in August.

TYNE & WEAR

**Play Brew Co**, 8 Cannon Pk Way, Middlesbrough, TS1 5JW

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

Established by Phil Layton along the lines of similar brewery tap rooms found in London and Manchester.

## A new brew 100 years ago

Formed as the Walsall & District Clubs Co-operative Brewing Society, planning permission was initially refused in January 1920, but it was trading by 1921 and known as such until 1947 when it became simply the Walsall & District Clubs Brewery Ltd. £5000 capital had been raised from local clubs and it is of note that the local Rushall brewery had closed just a few years before. The clubs brewhouse was a new-build, though one ponders if they acquired any of the plant from Pelsall Lane. In 1936 a bottling plant was installed and some of Keith Osborne's labels are below.

Up in Barrowford, which is near Nelson in Lancashire, a John Kenyon acquired Hartley and Bell's Clough Springs Brewery, with six houses in 1888. The brewery closed after a take-over by Massey's of Burnley in 1928 and subsequently became a corn mill. It reopened in 1951 as the Lancashire Clubs Federation Brewery with a capacity of 500bpw at a cost of £100,000. Brewing ceased in 1960 and the trade was acquired by the Yorkshire Clubs Brewery.

Barrowford was sold at auction for £12000 and bought by Gibbs Mew of Salisbury in order to produce keg beer for Northern clubs as Gibbs Keg Breweries Ltd but brewing ceased after a couple of years. Back in August 1961 the Walsall Clubs had proposed a sale to Gibbs Mew of Barrowford after they had made a loss of £8187 in the previous year. The deal fell through after the Gibbs Mew shareholders turned it down. Hence, in March 1962, Peter Gibbs arranged the sale of Walsall Clubs to Charrington on the same terms of £1 2s 6d for each £1 share. It was stated that Charrington planned to double output to 500 bpw. However, there is little information on what then happened, presumably lost in the bigger story of Bass Charrington and it seems likely that it closed at the time of that merger, if not before.



# Gleanings – tomorrow’s history today!

## From stock exchange to beer museum

According to The Brussels Times, 104 Belgian brewers have so far agreed to participate in a project called ‘Belgian Beer World’ to install a beer museum on the top two floors of the old stock exchange building in Belgium’s capital. The project is estimated to cost around €36 million and authorities hope it will bring in some 300,000 visitors each year. It is due to open in 2023.

## Theatre plans scrapped

Plans to turn part of a former brewery in Dorchester into an arts centre have been scrapped. The Maltings in the



town’s Brewery Square was to have included a main auditorium with 450 seats with a 100-capacity studio and cafe. The Maltings Arts charitable trust blamed ‘budgetary pressures’ for not progressing the scheme after eight years of planning. The £12.5m of funding necessary could not be found.

## Hogs Back gives away hops

Some 200 Surrey pub gardens will be growing Cascade hops later this year thanks to Hogs Back Brewery. The brewer, which has an 8.5-acre hop garden, is offering hop-growing kits to pubs to mark the relaunch of its Surrey Nirvana Session IPA.

## Brewers urge CAMRA to stop vouchers

120 UK brewers have signed a letter pressing CAMRA to stop its discount vouchers. Members receive 60 vouchers a year for a 50p discount a pint at Wetherspoons outlets. They say it damages small breweries who cannot produce on the scale the big chain requires. It adds ‘It is inconsistent for CAMRA to promote cask ale as the pinnacle of the brewer’s art while simultaneously making it the cheapest beer on the bar.’

## Fire guts Tolly’s

Fire crews were called to a major blaze at the old Tolly Cobbold Brewery in Cliff Quay in Ipswich on 23 February. The fire is believed to have started in



the lower floors of the building before spreading to the roof. At its height up to 15 fire appliances were at the scene. Arson was suspected.

Since the last mash in 2002, the building was sold by Bury St Edmunds-based developers Pigeon last year after plans to turn it into an arts and business centre foundered. The new owner is a London-based investment company and despite discussions there is little sign of a quick decision on the fate of the iconic building. Its Grade 2 listing has made it difficult to find a new use and any development will be hampered by the proximity of Ipswich docks which the public do have access to and a fuel facility close by which precludes conversion into apartments.

## Cask aging in the pub

Campervan Brewery in Edinburgh has opened its ‘Lost in Leith’ craft beer bar and ‘Fermentaria’ which will be home



to the brewery’s barrel-aging project. Set within an old whisky bond in Leith, the bar is the only one on Commercial Quay that still has the original vaulted ceilings. Its three 10hL foeders were manufactured by Allary Tonnellerie near Cognac in France.

## Spent grains could fight climate change

According to a new study by the Institute for Agricultural, Fisheries and Food Research (ILVO) in Belgium, cows fed on a mixture that contains brewers grains emit 13% less methane per litre of milk than those who eat standard cattle feed. Researchers stressed the advantage came only if the grains were mixed with rape seed meal left over from the vegetable oil industry.

## Blooming Hells

Camden Town’s 4.6%ABV spring celebration special is called Blooming Hells. Each four pack comes with a beer mat that contains wild flower seeds, which can be planted in your garden. Camden is also supporting the Bumblebee Conservation Trust by donating 20p from each can sold.



## Beer from wonky crumpets

The Bolton-founded bakery Warburtons has partnered up with Toast brewery to create the UK’s first ever crumpet beer, a light session IPA, which is made with leftover crumpets too ‘wonky’ to go on sale are now being put to good use and being turned into a 4.2% ABV beer. It is the company’s first non baked product and is brewed at Wold Top in Yorkshire.



## Wales now has MUP

Wales has now joined Scotland in forcing alcohol sales to charge at least 50p per unit with £1,000 fines for anyone breaking the law. Dubbed the Strongbow Tax, it is expected to have the greatest effect on cheap strong ciders. However you can pick up an 18 pack of 440ml cans of Carling for just £10; under minimum pricing they would have to cost £15.84. As north of the border the money does not go to the government but stays with the retailer.

### Asahi CUB deal goes through

Australia's competition watchdog will allow Asahi's A\$16bn take-over of CUB now that the Japanese have agreed to sell the rights to the Strongbow, Bonamy's and Little Green ciders as well as Stella Artois and Beck's.

### Old docs found at Beamish

Builders working to develop the former Beamish and Crawford Counting House in Cork have discovered a stash of historic documents. The raft of documents was found inside safes which were retrieved from building. The haul includes several old maps, dozens of legal documents, mortgage and lease papers linked to property all over the city, as well as old unsigned cheque books and ledgers linked to the brewing company's operations.



Among the items is a handwritten legal document issued by the company and dated 1797, complete with wax seal, just five years after the brewery firm was established; a rent document from the 1800s detailing lease arrangements for a property on Oliver Plunkett St for the value of £341 five shillings; a legal document, dated 1890, signed by Richard Beamish and Arthur Crawford; and several indenture documents which had to be signed by publicans before they could lease licensed premises from the brewery.

### Brewery fights for cartoon designs

Bristol's Lost and Grounded Brewery is refusing to change the artwork on the can of its bestselling beer Running with Sceptres despite a ruling by the Portman Group which said that the cartoon-style animals have 'particular appeal' to children. There was but a single complainant. A second complaint against its Keller Pils – featuring a 'cutesy' animal rowing a boat – was not upheld.



### Beer brewed with 5000yo yeast

Researchers from the University of Jerusalem unearthed two clay jugs at the supposed site of the Philistine city of Gath and found some yeast which had survived inside for 5000 years. The jugs had a short spout with small holes to hold back any residue. The yeast was coaxed back into action and after an eight week fermentation period, they judged the beer to be 'remarkably good!' They now want to commercialise it.

### Bud tries a nitro lager

A-B in the States has unveiled a beer infused with nitrogen gas called Budweiser Nitro Gold. With national distribution it hopes to reverse flagging sales. Unlike other nitrogen gas-infused beers, Nitro Gold does not require a 'widget' inside the can and drinkers are encouraged to shake the beer three times and pour the brew down the middle of the glass.



### CR plans to close 25 Chinese breweries

China's No1 brewer China Resources Beer plans to shut down up to 25 of its 74 breweries by end of 2024. Since 2016 it has shuttered another 24 plants but is still beset with over capacity. In 2018 CR Beer agreed to acquire Heineken's three breweries and a license for the Heineken brand in China.

### UK pub crawl reaches 11,000

Rob Cocker from Stoke on Trent is a dedicated pub crawler. He uses public transport and aims to do 16 pubs a day. His 11,000th pub was The Albion Ale House in Standish, Greater Manchester. His favourite is the Tap on York Station.

### Card collation for Grolsch

Smurfit Kappa has devised a



sustainable TopClip solution for cans which will be trialled by Asahi's Grolsch as a paper-based replacement for the plastic shrink wrap currently used on can multi-packs. Grolsch says it will remove 100 tonnes of plastic annually.

### Old beer discovered in Leeds

More than 600 neatly stacked beer bottles were found hidden under an old set of cellar stairs on the site of the Scarborough Castle Inn under a car



park on the old Tetley Brewery site in Leeds. The bottles are from a range of brewers, but most are stone and labelled J. E. Richardson of Leeds. Analysis of a tightly corked bottle showed that the liquid was 3.0%ABV but contained a high level of lead (measuring 0.13ppm against today's maximum acceptable level of 0.01ppm) probably from lead pipes contaminating the water supply used to brew the beer.



The Scarborough Castle Inn (right) in 1910

### Old Bass brewery to be sold for housing

The former Bass No1 Brewery on Station Street in Burton on Trent once the site of the Delhi maltings has been put up for sale by a Toronto based



estate agent. The brewery closed in December 2017 and was decommissioned the following year. The 1864 dated New Side of the old No2 Brewery on the 5.77acre site is Grade II listed.

## Questions and occasionally the odd answer

### James Merlo wants to know about stone beer

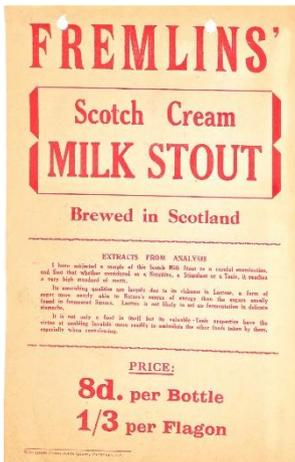
I am a brewing student at the ITS Agroalimentare Piemonte in Turin, Italy and am writing my thesis about beer brewed with hot stones. Do you have any information about this method being used in the UK as I know there have been archaeological examples of brewing stones in the British Isles.

*Ian Hornsey wrote about the possible use of stones at Skara Brae on Orkney but there seem to be few modern exponents of the art.*



*Stone and Wood at Byron Bay in New South Wales brews a stein bier every May. This very traditional brewing method harks from the days before metal vessels so the only way to heat anything up was to drop a hot stone into it. There is an open charcoal fire and hot stones are taken very carefully to the kettle. Once the kettle has been emptied, the stones coated in caramelised wort are put in the fermenter to extract every last bit of flavour. The picture shows the stones on a wood fire, hence the name of the brewery. Over in the States, Bosco's Brewpub in Nashville has a famous one named Flaming Stone Beer but we are not aware of any UK brewers trying the technique, you have to be careful that the stones do not explode!*

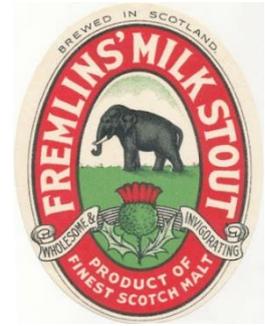
### Roy Denison enquires about Fremlins beers brewed in Scotland



Do you know anything about this drink please? This was a piece of scrap paper used for a copy of a letter on the reverse. The label has 'Brewed in Scotland' The Fremlins brewery was in Maidstone, Kent. Which is quite a long way from Scotland especially as Milk Stout originally came from Kent. The Whitbread gravity book shows a quite respectable gravity at 1047-48°.

*Gary Gillman says he would guess Tennents or McEwan but there were numerous Scots breweries making a milk stout in the 1900s. I took a look at some*

*early Fremlin stout labels (via Tavern Trove, etc.) and didn't see a milk stout there but did see other stout types from Fremlins, so possibly Fremlins never made one of its own and preferred to source it from a large producer with a good reputation. Or perhaps one of the dozen or so concerns Fremlins picked up in the decades before it lost its own independence to Whitbread had the recipe or a contract with a Scottish brewery.*



### Bill Woodcock has a 1924 medal

I have in my possession a silver medal which is obviously from a crown green bowling competition in 1924. On the front of the small hallmarked medal it says 'Ellis Warde Cup 1924 Runners Up White Lion'.



I believe Ellis Warde had two pubs named the White Lion. One in Ormskirk, the other in Upholland. I think the one in Upholland is the most likely.

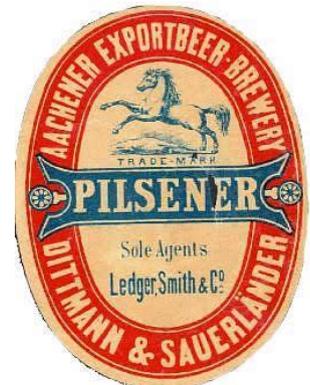
*Our archivist replies...I'm not sure we can help much since we only have information on the brewery in Ormskirk. Ellis, Warde & Co Ltd was registered 18<sup>th</sup> October 1897 from the partnership of Ellis, Warde and Webster, initially at the Snig's Foot site. In 1900, Ellis Warde & Co bought the brewery and houses from the execs of the late J B Forshaw (est 1871). In 1902 William Bradford built the new 30qtr Bath Springs Brewery on the site. After the former MD Charles Frederick Ellis died in 1928 it was acquired by Walker Cain in 1929, with 102 houses. Brewing continued until September 1955.*

*I can only suggest checking the county archives, particularly local newspapers which would presumably cover such competitions. It is possible to search the British Newspaper Archives online, but I don't know if they have holdings covering the area and period.*

### Peter Dickinson wants to know about Ledger Smith

In all the trade publications you have, is there any record of Ledger Smith & Co. This label is around 1900 I guess.

*Looks like an importer or perhaps a local bottler. Can anyone help?*



## Ed Megaw from Oregon has an old glass tankard

I found this half pint mug at an estate sale perhaps ten years ago. The mark is what has my curiosity aroused. It says "Half Pint" at the top. It has the crown under that, and then "G R, 323", then "CCC" at the bottom. Can someone there tell me when that mark would have been used in England?



*Your editor remembers seeing a list to decode these regional codes. Does anyone know where we can find a copy?*

## Julia Gilbard is looking for her grandfather

I am trying to find information about my grandfather Richard Deadman who was born around 1925 and worked at a London brewery (would have been south or south east London I imagine) looking after the dray horses. He particularly remembered a big horse called Lion.

*Mike replies...I don't think we will be able to help very much. Our book London Brewed details the history of brewing in the capital, including those operating at the time which might help narrow down your search but it does not go into detail about employees.*

*The London Metropolitan Archives would be a good place to check, since they hold some business records for various concerns. The National Brewing Library in Oxford also has some company house magazines which sometimes feature employees.*

*Otherwise, I can only suggest looking through the local newspapers of the period, since dray horses often featured in local carnivals etc. Youngs of Wandsworth used their horses until they closed a few years ago and they were a big part of their publicity*

## Christina Young is also looking for her grandfather

I have attempted to follow a line of research but have got rather lost. There seem to be many Brewery Categories under The National Archives at Kew, but I live in New Zealand!

My grandfather, Percy Frederick Hatt (1876-1951) was identified as a 'Master Brewer' on the 1939 UK Census. He was living in Hampstead, NW3, but I have no idea which brewery he worked for during this time. His son, Peter Hatt, worked at Threlfalls Brewery in Liverpool until about 1970.

*Mike replies...if his son worked for Threlfalls there is a chance he was a brewer at Whitbread. Our book London Brewed gives a history of brewing in the capital but doesn't cover individual brewers. However, there is one mention which might be a relative:*

**Camden Brewery Co Ltd**, Camden Brewery, Hawley Crescent. Bought by Courage Brewery in 1924. FT Hatt, who had

*been the general manager for the previous three years, joined the Wenlock Brewery as outside manager.*

*The London Metropolitan Archives holds business papers from various London Brewers, but I'm not sure how much of their catalogue is available online. The Brewers' Journal quite likely has a mention of his obituary, but is not available online, only by visiting the National Brewing Library at Oxford. The British Newspaper Archives can be searched online, but is mainly C19th.*

## Gwyneth Morris asks about St Winifrid's Brewery at Holywell

I am researching my family tree and I came across a John Lloyd Price who in the 1881 census is down as 'brewer employing 13 men' residing in Holywell which is in Flintshire. St Winefrid's Brewery in Holywell ceased brewing in 1928 and your website states it was founded in 1844. I wondered if you had any record of the sale/auction in November 1928. Maybe you have further information on the brewery on Greenfield Street and who owned the brewery after J.L.Price retired in 1892 and as he had only daughters, five, I think, so I was wondering who took over the brewery from him. The brewery was known as Price and Littlewood in 1828 and then Littlewood and Vickers up to 1844.

*The archivist replies....we have:*

*St Winifrid's Brewery Co, Greenfield Street.*

*Founded by 1844 by William Dykins.*

*1861 Oct to let 10qtr 15th Nov sale 12barrel plant 1870s John Lloyd Price until 1892. 1923 JLP had died and trustees decided to sell.*

*44 tied houses offered for auction on 21st November 1928, 34 being sold for £30,000 and brewing ceased.*

*The Lloyd Price involvement came as follows:*

*1870 2<sup>nd</sup> July John Lloyd Price eldest son of John Price, Albert House, married Charlotte only daughter of brewer Philip Dykins.*

*JLP became chair of the board of magistrates and a Sheriff in 1907. In 1905 his home in Holywell was Glyn Abbot. His London home was 121 Bank Terrace, South Kensington. He died in December 1923 aged 77*

*I assume it was the death of JLP which caused the sale and the pubs were bought piecemeal by other brewers.*

## Isobel Platings asks why families needed yeast

I am researching the life of my great-grandfather, James Shaw, who recalls his childhood in Leeds in a letter to his brother ...*my weekly march to the brewery for the family yeast.*

Can you think what this would have been for? Would this have been sold for bread making or brewing and where would the brewery have been?

*The most likely candidate would have been Tetleys, although there were several other major concerns at the time. Yeast was supplied to pubs which brewed their own beer, but also to families which may have brewed on a small domestic scale or as you mention for baking their own bread. Some folk drank the slurry as a vitamin packed pick-me-up.*

## Tim Holt inquires about R M Anthony

Have you any idea who R M Anthony was? He wrote some pieces based on his grandfather's diary in the *Brewing Trade Review* in the early 1960s.

## Terry Hanstock supplies some more answers from NL88

### *More on the Dog & Partridge, Wigan (p.30)*

**c1878-1881** Thurstan Fairhurst landlord/tenant (Licensed victualler in 1881 Census).

**1893 to 1914** Advertising for barmaids, 'good plain cooks', cook generals, waitresses ('respectable girls') at various times during this period.

**c1910-c1917** - Richard Greenwood, licensed victualler. No brewer listed as living on the premises in 1911 Census.

1922 Richard Webb became tenant. Premises owned by Alec Young, his brother in law. Declared bankrupt in 1925. No mention of brewing. (*Liverpool Echo* - 29 October 1925)

### *More about John Davies, Victoria Brewery, Burton Salmon (p.32)*

Established 1845 according to an 1890 advert. Brewers of 'Fine Burton Ales'. (*Yorkshire Post and Leeds Intelligencer* - 22 May 1890)

**1858** John Davies announces that he now "...possesses the advantage of making his own malt." The brewery has also been refitted "...on the most improved and scientific principles for producing ales of the most superior quality." Referred to as Burton Salmon Brewery. Products advertised as "Davies's Burton Mild and Bitter Ales." (*Pontefract Advertiser* - 1 May 1858)

**1888** John Davies "brewer of Burton Salmon" refused licence to sell "bottled beer off the premises". Report does not identify the 'premises'. (*York Herald* - 28 August 1888)

**1888** Two hundred foot artesian well bored on the premises of the Victoria Brewery, Burton Salmon,

"...providing an excellent supply of water...The best Burton waters (which the analyst says resemble the water obtained here in its saline constituents), is obtained from red limestone, with gypsum beds. In the Burton Salmon district the lower magnesian contains a considerable amount of gypsum." (*Yorkshire Post and Leeds Intelligencer* - 22 December 1888)

**1889** On John Davies' death the Victoria Brewery and malt kilns were described as a "very extensive concern". (*York Herald* - 26 January 1889). Ambler Davies granted retail licence to sell bottled beer at the brewery "...on his undertaking not to sell less than two dozen bottles at a time." (*Yorkshire Post and Leeds Intelligencer* - 27 August 1889)

**1891** Census records Ambler Davies as brewer, maltster and bottles merchant of Burton Salmon. In 1881 he was a brewer's commercial traveller. By 1901 he had retired and was living in Harrogate.

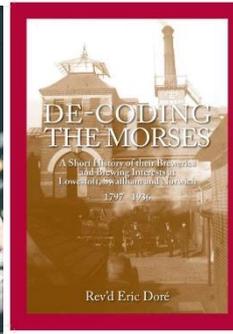
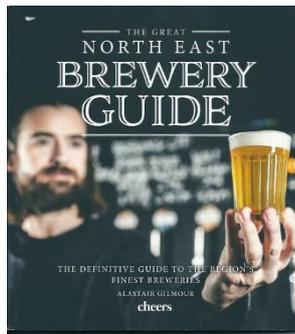
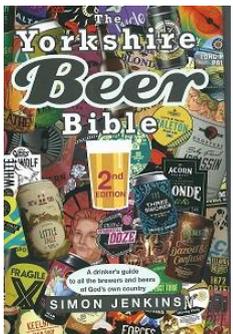
**1904** Receiving order made against Frederick Davies, mineral water manufacturer, Burton Salmon. He was Ambler Davies's older brother and had set up his business in 1868. Recorded as a soda water manufacturer in 1881 and a mineral water manufacturer in 1891, 1901 and 1911 (Census returns only give Burton Salmon as an address). He died in 1912. (*Sheffield Daily Telegraph* - May 1904)

**1908** Receiving order made against Laura Elisabeth Davies, Frederick's wife, mineral water manufacturer of Victoria Works, Burton Salmon. The Official Receiver eventually took possession of the estate. Possibly the former Victoria Brewery? Just to add to the mystery the 1905 and 1950 revisions of the Ordnance Survey maps show the Victoria Brewery with *Disused* next to it.

Disused as a brewery but still used for other purposes? **1929** Death of Ambler Davies, "retired brewer and maltster" of Bilton, Harrogate.

**1934** Advertisement in the *Yorkshire Post and Leeds Intelligencer*, 13 July 1934. 'Wanted immediately. Man to take charge of small mineral water factory, Burton Salmon - Apply The Brewery, Knottingley' Could the factory be the former Victoria Brewery?

## Additions to the BHS Book List



**The Yorkshire Beer Bible** - 2nd Edn. £11.99  
A to Z compendium of Yorkshire breweries and beers ....handy-size, hardback, well illustrated. Covers around 200 breweries, most of which are the 'new' vintage.

**The Great North East Brewery Guide** £11.99  
Guide profiles ~ 35 independent breweries in the North East, briefly described, well illustrated.

**De-coding the Morses** £8.00  
Short history of the brewing interests of the East Anglian family of Morse.

### Books no longer available:

- The Home Brewers Guide to Vintage Beer'
- 'Bedfordshire Barrels'

Prices exclude P&P (@ 15%)  
Contact Paul Travis, books@breweryhistory.com  
07736 174505 or 01422 844437

## The Chairman asks about Imperial Stout and White Shield

As well as greatly enjoying the two beers, I have long been fascinated by stories occasionally heard about the brewing of Barclay/Courage Imperial Russian Stout and Red Bass/Worthington White Shield.

I have been in touch with a number of brewers who have been involved with these two classic beers over the years and I thank them for sharing their memories, however I would love to hear from others who have a story to tell.

As brewed for the  
Tsars  
of Russia



## John Jones asks about a home for commemorative beers

I used to work for Ind Coope Romford Brewery until it closed in 1993 and previously for its mother brewery in Burton on Trent. We have recently been doing some decluttering and have come across some commemorative beers that I was given. We were wondering what to do with them.

*It is difficult to find a home for such items nowadays. Does anyone out there have any ideas as retired brewers as a body must have tens of thousands of them and the next generation will probably just recycle the bottles. Your editor has hundreds as below!*



## BHS Corporate Members

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

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Banks & Taylor Brewery Ltd.  
Banks's Brewery Co.  
George Bateman & Son Ltd.  
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Beers of Europe Ltd.  
BFBi  
Black Sheep Brewery plc  
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Burlison Inns Ltd.  
Burton Bridge Brewery Ltd.  
Castle Rock Brewery  
Charles Faram & Co. Ltd.  
Christeyns Food Hygiene Ltd.  
Colchester Brewery Ltd.  
Cotswold Lion Brewery Co.  
Crisp Malting Group Ltd.  
Elgood & Sons Ltd.  
Everards Brewery Ltd.  
French & Jupps Ltd.  
Fuller Smith and Turner plc

George Shaw Brewery  
Goddards Brewery  
Greene King Ltd.  
Guildhall Library  
Guinness  
Hadrian Border Brewery  
Hall & Woodhouse Ltd.  
Harvey & Sons (Lewes) Ltd.  
Hepworth & Co. Brewers Ltd.  
Historic England  
Hobsons Brewery & Co. Ltd.  
Hogs Back Brewery Ltd.  
Holden's Brewery Ltd.  
Innis & Gunn Inveralmond Brewery  
Joseph Holt Ltd.  
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Hop Back Brewery plc  
Institute of Brewing & Distilling  
J W Lees & Co (Brewers) Ltd  
McMullen & Sons Ltd.  
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National Library of Science and Technology  
Nottingham Brewery Co Ltd.  
JC & RH Palmer Ltd.  
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Ramsgate Brewery Ltd.  
Rebellion Brewery Co  
Frederic Robinson Ltd.  
Sambrook's Brewery Ltd  
Shepherd Neame Ltd.  
St. Austell Brewery Co. Ltd.  
Stonehenge Ales Ltd  
Timothy Taylor & Co. Ltd.  
Thornbridge Brewery  
Warminster Maltings  
Weyermann Speciality Malting Co.  
Wimbledon Brewery Co. Ltd.  
Windsor & Eton Brewery  
Wrexham Lager  
Wye Valley Brewery Ltd.  
XT Brewing Co.

Highgate Brewery, Walsall in July 2003

