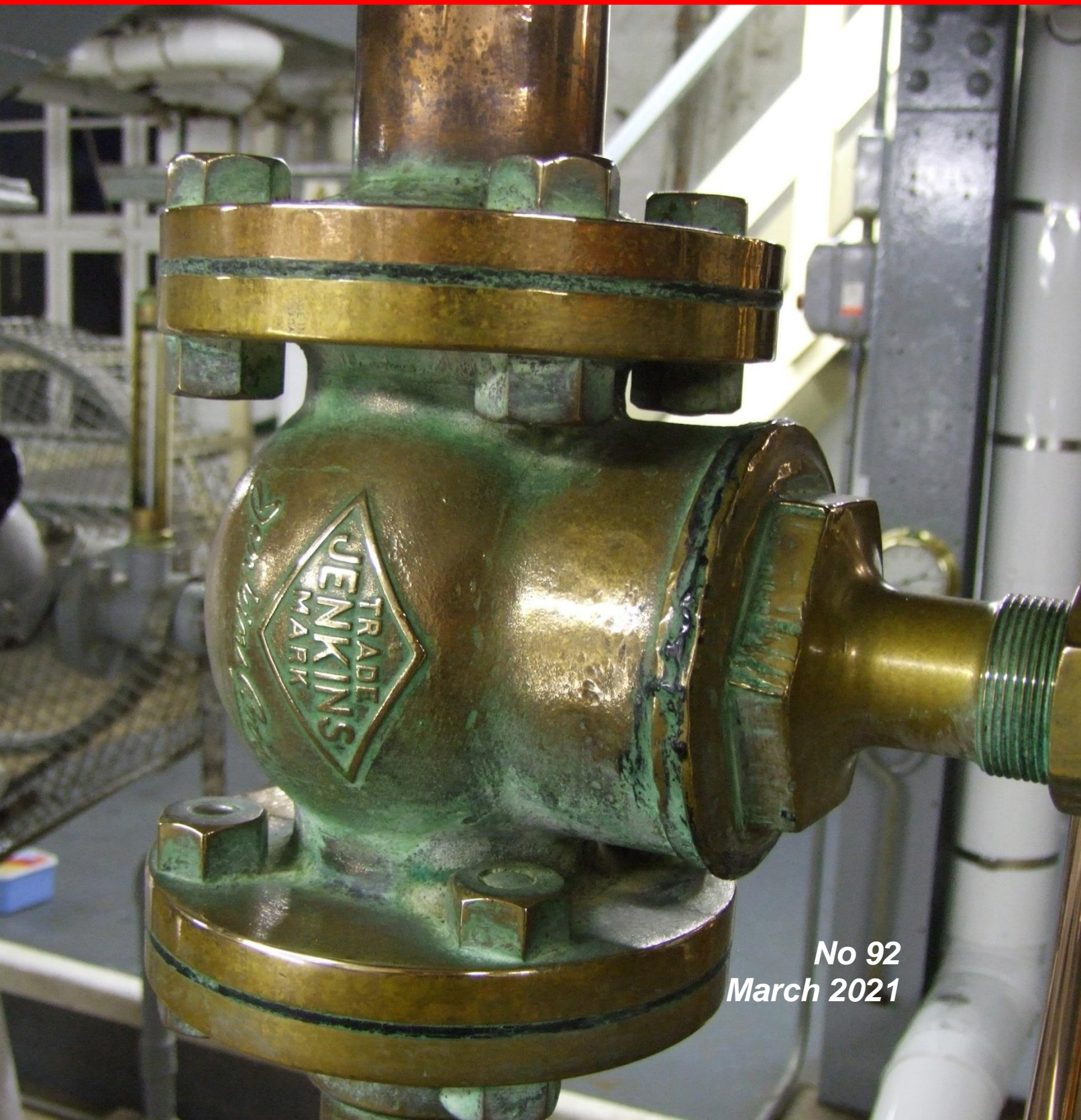


BREWERY HISTORY SOCIETY

NEWSLETTER



No 92
March 2021

BREWERY HISTORY SOCIETY

March 2021

Newsletter 92

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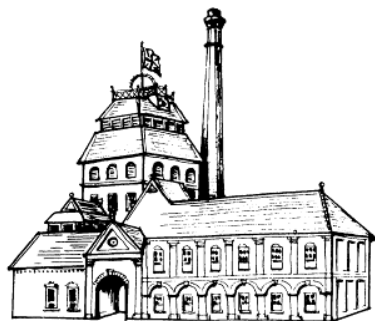
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Roger's seventeenth

Bannaghtyn from the rock. Rock residents apparently did a bit of over-ebullient mingling during the Christmas period. With some 800 university students returning home and folk travelling to and fro to see their families, there were a few cases and we got shut down again for 26 days. 144 folk have been jailed for breaking the rules. All is now back to normal and the pubs are open again with no restrictions.

Sadly it is not the same for all our friends elsewhere. It is no good the airline and hospitality industries bleating about not being told of any feasible end date. The truth is that nobody can guess, even though the UK vaccination rate must be the envy of Europe.

Strangely there have not been too many high profile brewery casualties yet. Wickwar has closed and Chapeldown Wine which opened its 50hL Curious Beer arm with much trumpeting in 2019 has decided to retrench into wine only. Many are only just hanging on.

Recent Market Recovery Monitor data from CGA and Alix Partners showed the number of pub closures totalled 5,975 in 2020. The latest edition of the UK Hospitality and CGA Quarterly Tracker found that the UK's on-trade sales collapsed by 54%. That is the lowest volume of beer sold in over a century. The Night Time Industries Association predicts the total extinction of UK night clubs in 2021

Despite staff furloughs, business rates holidays and VAT relaxations, Catton Hospitality found the combined cost of National Insurance, holiday and pensions for hospitality businesses is costing £3,738 per venue every month. M&B with 1600 pubs has burned through £40m to date with no income at all. The major pubcos have raised several billion pounds through loans, capital increases and bonds but the smaller guys have difficulty finding that sort of money.

Some end plan is expected by the time you read this but 29,000 UK pubs do not have gardens and an idea to open pubs but without alcohol sales does not sound to be a goer. We see pictures of supermarkets rammed with shoppers paying little heed to social distancing while stocking their trolleys with slabs of lager. Innis & Gunn saw sales of its beer rocket by 39 per cent the supermarket sector in January which, in the past has been a dry month! Heineken will axe 8000 jobs worldwide after a 109% fall in profits from the year before. Meanwhile Everards plan 45 new jobs at its new Everards Meadows brewery and venue ...when it is allowed to open it!

I forgot to put the 2021 copy closure dates in last time.
NL93 closes on 14 May
NL94 on 20 August
NL95 on 19 November

Slaynt vie as tannee-shiu sauçhey – stay safe



Ho ho ho, a way round the definition of a meal with your beer



Another joke, this time from Privat-Brauerei Graf Arco in Bavaria

Front and back covers; This month we feature JC & RH Palmers plant at Bridport in Dorset. Britain's only thatched brewery, it is a delightful mix of time served and modern equipment. Well worth a trip round which you can do if you attend the BHS AGM later in the year. To see more of Roger Putman's photographs taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewerypedia pages

BHS Calendar

Our current programme is on hold for the duration.

AGM 2021

With the on-going situation regarding the pandemic still leaving things up in the air, we have decided to postpone the AGM 2021 until October 2021. We are yet to get specific new dates confirmed. Ken Smith already has a list of interested members and will be contacting them separately with more information.

If you want to go and have not yet registered an interest in our transport and accommodation plans, please drop Ken Smith an email on *email address withheld*.

From the Chairman



It's a new year but sadly still with the same restrictions for us all at the moment, all apart from those offshore like our esteemed editor, of course. I hope you are managing to stay safe and well while we wait for the vaccines and everyone's good behaviour to enable life to get back on track.

In this issue you will see the audited accounts that we would have presented at last year's AGM. Sadly that was not able to take place, but we felt it important to publish these as a matter of record. As you will have seen in previous newsletters, the 2021 AGM has long been scheduled for May. However given the ongoing uncertainties around the prospects of restrictions being lifted in time, the ability and desire for members to travel as well as our hosts being in a position to cope with us whilst getting back to normal business, it seemed prudent to postpone the meeting. We are now exploring the possibility of holding it in October and Ken Smith will be in touch with those that have expressed an interest with further news. This year's accounts and other AGM papers will be published when the AGM is announced.

As safe travel continues to be off the agenda we are exploring how we can set up some online meetings to give us all a chance to get together. These would be talks or 'Meet the brewer' sessions and we will circulate details as we manage to progress this. If any of these fall between newsletters, notification would be by e-mail, but hopefully that will not be a problem as you would need access to the web in order to join such a meeting.

In the last edition I asked a couple of questions and I was delighted with the response from so many of you. My thanks to everyone who shared their knowledge with me.

One topic was the Whitbread Inn Sign cards and I learnt a great deal, not least that there have been at least two books on this - Cockell & Laming: 'Guide to collecting Whitbread Inn – Signia', privately published in 1996 (500 copies) ISBN 09526486 0 1, and 'Whitbread - The Inn behind the Signs' by David Harper published in 2005, which provides information on the original issues up to 1955. Bob Martin, who told me of this second book, has been collecting them since 1949 and sent me a spread sheet listing each and every one along with the current situation for each pub – sadly now often a shop or flats. I shall collate all of the information and write it up for the Newsletter for those members who, like me, would like to know a little more. Geoff Dye went off at a bit of a tangent and came up with information of the similar signs used on matchboxes, so another avenue to explore in due course.

My piece on model railway wagons also resulted in quite a lot of correspondence, which I enjoyed. John Ingham sent photos of a Bass wagon on his N Gauge layout and a bus sporting a Mew Langton advertisement on his OO Gauge Isle of Wight layout. I think the prize goes to Paul Hathaway of Islay, who sent his list of brewery liveried wagons – a mere 237 of them, along with a number of model buses



displaying brewery advertisements. Paul also suggested making up a train featuring the takeover trail of a brewery and has created a Simonds train with wagons from some of the breweries they acquired over the years (see inside back cover).

We are compiling a list of Michael Jones' kind donation of books to be sold for the benefit of the BHS and will email it round – let me know if you want a copy (email: booklist@breweryhistory.com), or send a sae if you don't have e-mail, but please note that it will be some while before this list is available. If you have any spare books that you would like to add to the list, either as a donation to the BHS or for a very modest commission, please let me know as soon as possible – I'm sure other members will appreciate the

opportunity to enjoy your pre loved treasures. For these books we would put you in touch with the highest bidder for you to arrange payment and delivery between yourselves. The list will include details of title and author with a comment on condition and our best guess of a guide price, the best offer winning. P&P, which we will keep to a minimum, would be added to your final bill.

One silver lining of lockdown has been the greater focus on online resources. We have already mentioned the free access to the National Archives' scanned documents, e.g. pre 1858 PCC wills (there are lots of brewers there). Others I have come across recently include:

- Scottish Post Office Directories. The NLS (of online OS maps fame) has digitised copies of over 700 trade directories covering Scotland. These date from 1773 to 1911 and a simple search yields 10,520 results for 'Brewery' and 3652 for 'Malt*', so plenty of scope to pass rainy days! <https://digital.nls.uk/directories>
- Historic England (<https://historicengland.org.uk/>) has over 9 million photographs in their collection, as well as listed building descriptions (and, of course, the three reports on brewery buildings that the BHS wrote for them some years ago). A simple search for 'brew*' comes up with over 13,000 results of which almost 4,000 have images.
- I have, of course, long been familiar with Google Books with its many historical publications available for download, but I recently came across <https://www.hathitrust.org>. This search catalogue that seems to encompass Google

DIX'S PATENT FININGS INJECTOR.

A is a bucket to which a force-pump B is attached; C is a tube, and D a three-way tap. The best time for injecting finings or filling up casks is just prior to the beer leaving the brewer's stores; and this simple apparatus affords the only facility for doing so without drawing the shive or discharging the tap or cork, no matter what the pressure of gas may be within the cask, for beer is compressible, whereas water is not; and this is effected by boring a hole in the cask at the shive or elsewhere, with a gimlet, and screwing in the three-way tap D (which is done in a moment); then put the finings or beer into the bucket, properly adjust the through-way of the tap, and pump it into the cask. Should there be any undue pressure within the cask from gas or beer, turn the tap, stop the ingress through the tube, and at the same time let out the confined gas or beer, whichever it may be, through the escape nozzle. If only gas comes out, turn the tap, and pump more beer in, and so on until the cask is full (the upper nozzle, being the medium of escape), always indicating when the cask is quite full; then turn the tap the other way, and stop any egress from the cask, unscrew the tap, and stop up with a peg. PRICE 45 5s.

For further particulars, apply to **ALEXANDER MILLS DIX,**
SHELTON BREWERY, POTTERIES, STAFFORDSHIRE.

books and so much more. Brewery gives 237,000 hits (that should keep you occupied) and limiting it to GB results in almost 8,000. Lots can be downloaded and, at a glance, lots look interesting.

- Your editor has flagged up a petition by an academic who feels that public records such as the census should be freely available as we, the public, own them. At the moment many tend to be available through third party subscription services such as genealogy websites. I guess the counter argument would be that they are freely available in archives to go and look at and that digitisation has only happened because of the commercial contract. Food for thought. There is also a London picture archive that Roger was going to include but when he asked for a couple of sample images to illustrate the story he was asked to pay for a watermark free copy so he was less inclined to do so. Further food for thought, but you may enjoy seeing what they have on offer, even if the free copies have a watermark. It can be found at <https://www.londonpicturearchive.org.uk> and covers the collections of the London Metropolitan Archives and the Guildhall Art Gallery

We were delighted to receive a letter recently from someone who has found a collection of brewery related business papers whilst dealing with the estate of a relative who was a senior figure in the industry. Rather than simply clearing these he has asked for advice on where best to send these for safe keeping and it has been interesting and useful exploring a range of options with various archives and archivists. We'll let you know how it all turns out.

One of our new members runs beer tours and has a blog. Another member spotted one of his posts in which he mentioned joining the BHS. Quoting from our welcome letter where we say "The Society does not involve itself in the politics of brewing policy...." He goes on to say – "How liberating! It was a paragraph I couldn't shake from my mind". I found his posting a fascinating read as he developed the impact of reading this statement had on his mindset and feelings after a year of online 'debates' about the hospitality industry. We always like to think that membership enriches our lives but this has added a whole new dimension. Well worth a read at www.leedsbeertours.co.uk/blog

We are keen to encourage people in the industry to record what they can of how they are coping as we go through this pandemic. Any such contemporaneous material will be hugely valuable to future researchers, so much more so than 'memories' written after the event with the benefit of hindsight. If you do record your thoughts we would welcome a copy for posterity.

May I take this opportunity to wish you and your family and friends a healthy and hopefully more normal 2021? I look forward to raising a glass with you in a brewery sometime soon. As we look to the future we hope that our breweries and the wider industry manage to flourish again soon.

Best wishes,

Jeff Sechiari chairman@breweryhistory.com

BREWERY HISTORY SOCIETY ACCOUNTS 2019

BALANCE SHEET - 31st DECEMBER 2019

	2019	2018
FIXED ASSETS	0	0
CURRENT ASSETS		
Stock of Books	6083	5315
Cash at Bank		
Society Development Fund	8750	8750
G Ballard Memorial Fund	3947	4947
Current Account	4625	8042
Paypal Account	3260	2142
Deposit Account	3700	261
	30365	29456
CURRENT LIABILITIES		
Creditors	0	1693
Newsletter	0	543
Officers Expenses	0	100
Other Creditors	0	2336
	30365	27120
RESERVES		
General fund	18222	13719
Surplus for 2019	-554	-295
G Ballard Memorial Fund	3947	4947
Society Development Fund	8750	8750
	30365	27120

INCOME & EXPENDITURE - 31st DECEMBER 2019

	2019	2018
INCOME		
Subscriptions Personal	8993	8705
Subscriptions Corporate	5393	3200
Income from Sales	2502	1502
Sale of Old Newsletters/Journals	82	67
Donations	112	39
Bank Interest	84	73
	17166	13587
EXPENDITURE		
Journal	6755	7086
Newsletter	5351	3091
Officers' Expenses	720	1266
Stationery	64	12
Web Costs	332	488
Meeting Costs	491	420
Subscriptions	1100	200
Book Shop Purchases	0	385
Kent 2 costs	2139	155
Bank Difference		44
	16952	13146
Gross excess/shortfall of income over expenditure	214	442

In my opinion the foregoing balance sheet gives a true and fair view of the state of affairs of the Society at 31 December 2019 and of the income and expenditure of the Brewery History Society for the year ended on that date

Andrew M Wells FMAAT

28 September 2020



Membership Matters

I am very sorry to pass on the sad news that we have recently lost a number of current and former members. Dr Roger Stevens was a very long-standing member of the Society and a well-known author of a number of books on the industry. John Holroyd had been a member for a number of years, and Roy Denison was a member back in the very early days of the BHS. Roy was also a very active campaigner – it has been suggested that it was he who proposed that ‘Campaign for Real Ale’ might be a better name than the initial ‘Campaign for the Revitalisation of Ale’ whilst keeping the initials unchanged (apparently an order had already been placed for ties showing the logo with the initials). He was also very well known in collecting circles and images of many of his items enrich the BHS Wiki. Our condolences go to all of their families and friends and we thank them all for their support and companionship over the years.

The BHS membership year doesn’t start until the summer and renewal details will be in the June Newsletter, however I will take this opportunity to remind everyone who pays by standing order to please check the amount that it is set up for. We do still have a number of members who are paying at a very old rate. If you find you have been paying an old amount I would always be happy to receive a top up!

Going forward if you wish to pay by standing order or bank transfer our details are below.

New members

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

Corporate Members:

Richard Price, DOLPHIN BREWERY POOLE Ltd., Dorset

Individual Members:

David ABBOTT, Cambridgeshire

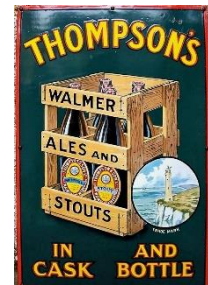
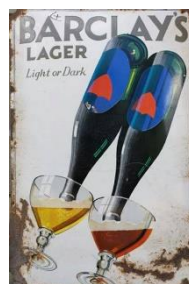
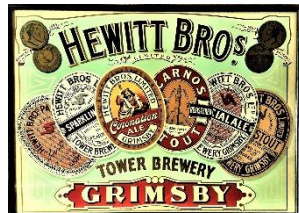
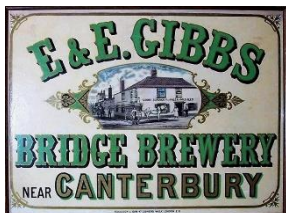
James BELL, London

Interests: Brewery history, pump clips and historic pubs.

Rev'd Robert BRACEGIRDLE, Cumbria

Interests: Breweries in Cumbria, Cornwall, Lincolnshire and Greater Manchester.

Domestic recreation of extinct beers.



David EVANS, Derbyshire

Interests: Burton on Trent and brewery and pub architecture

Ben FERGUSON, Staffordshire

Interests: As I worked at Bass in Burton (Research Lab); Cardiff (Hancock's) and Tadcaster (Hammond's) I am interested in these areas.

Chris and Christine GOODAIR, London

Interests: Brewing. The history of brewing and breweries.

Mike HAMPSHIRE and Katie MARRIOTT, West Yorks

Interests: I (Mike) run a guided tour in Leeds, one of which is all about the heritage of beer in the city. Interested in Leeds and wider Yorkshire brewing history. Katie owns a Leeds brewery - Nomadic Beers.

Johnny HOMER, Kent

Interests: Brewery history, pub history, social history

Darren NORBURY, Cornwall

Interests: Journalist and beer writer - publisher of Beer Today with wide ranging interests including all aspects of the beer industry.

K N ROWBOTTOM, West Yorkshire

John SHERIDAN, London

Interests: The industrial heritage of the River Wandle, which includes Youngs and Watneys. The history of other breweries in south London and generally, the social, cultural, geographical and economic history of breweries and beer.

Terry SMITHEMAN, Staffordshire

Interests: Breweries of the Black Country.

BHS Bank Details

Please use your surname and post code as reference

Bank Sort Code: 09-01-55

Account: 7979 4180

	UK	Overseas
Individual - full	£28	£40
- retired	£25	£40
- additional (at same address)	£5	£5
RCB Corporate	£50	£100
Corporate	£100	-

Jeff Sechiari, Membership Secretary

membership@breweryhistory.com

Address withheld

The pub looks to the future

We are still going through unprecedented times but hope we shall return to normal soon. The Brewery History Society expects to play its part in recording the reaction of the brewing industry to the coronavirus pandemic. Future historians will then have the benefit of first-hand reports to work from, written while events were fresh in everybody's mind. We kick the archive off with a short, perhaps a bit tongue in cheek, view by Bob Newton written while pubs were still firmly closed.

When the pandemic comes to an end, and we are freed from the constraints of social distancing, left arms still sore from yet another vaccine, and blinking in the sunlight as we emerge like the Rats of Tobruk; there will be a nationwide collective yearning to do one thing and one thing only. Find the nearest pub that's open! But what kind of Licenced Establishment will we be faced with in the year of our Lord 2021 AC (after Covid) given that a tsunami of debt will have washed many of our most cherished watering holes away, and only the very lucky, inventive, efficient and forward thinking will survive. The venerable 'Sailors Arms' so beloved by Dylan Thomas, where the old ship's clock in the bar always said half past eleven (opening time) just won't do any more in our brave new world, where customers will be considering droplet spatter just as much as the quality of the best bitter.

After six years of war, Britain faced a bleak future in 1946, with rationing getting worse and the harshest winter in living memory, but George Orwell wrote about his 'perfect' pub which was called 'The Moon Under Water', and in most respects he got it just right; roaring log fires, old fashioned Victorian décor (which he described as comfortable ugliness) food available but not as the main theme of the pub. A good selection of rooms; rather than the large open expanse of the modern pub that owes more to the works canteen than the resting places of gentlefolk; and a garden, where a family may spend a pleasant hour in the fresh air. His preference for pewter jugs and china pots to drink out of would raise looks of absolute horror on the faces of today's Environmental Health Officers, but in 1946 many sacrifices had to be made, and I am sure that Mr Orwell would have drunk his beer from a tin mug if need be.

There will be no tin mugs in the pub of the future of course, and sadly our Victorian heritage buildings will be under immense pressure to change in ways which would have Orwell gasping for breath. The main thing will be diversity, as no one will want to be placed in a position where they have only one product or service to offer, so wet trade establishments that did all right BC might be inclined to try their hand at fine dining – as opposed to simple catering for example. It will not be enough to offer burgers and pizza, washed down with an Italian lager, because the pub customer is going to have to pay more for everything now and will thus expect nothing but the best.



Sorry, no beer for you today

A night out at the pub used to be a fairly ordinary affair, but we have already seen some rural pubs containing a shop, a post office, and in some places banking facilities; but with the price of a pint about to hit £5 in the Midlands all pubs will have to look to their laurels to attract Mr and Mrs Joe Public through the doors. That means a gimmick! I have always said that if you can't get them in the pub initially, then you can't sell them anything at all subsequently, so that means special offers, or special service, or a special view or something special they won't get anywhere else. The overworked S- word also could apply to the customers a landlord might encourage, be they free spending youths, pub crawling CAMRA members, family groups up for a meal, pensioners hogging the fire, or preferably a mixture of all of them. The catalyst for change is here, among the locked-up pubs, clubs and restaurants of the hospitality industry, and it will take time and money and a great leap of faith to discard the received wisdom of our forefathers, and change a great deal of the traditional pub experience in order to survive. As Del Boy would say "He who dares, Rodney!"



Novel Covid proof dining capsules

From the outset, coronavirus restrictions are going to shape the form of our drinking establishments development from closed up, takeaway dispensing, money pits to vibrant, centres of the community. Table service, so normal on the Continent, will become widespread so the practice of standing at the bar will be verboten, indeed some establishments refuse to serve you unless you are seated; an Orwellian tenet of “Four legs Good, two legs Bad” which should be painted in red above the bar in big letters. Orwell thought that the Moon Under Water’s garden was its best feature, and I think that pubs with access to a garden will have an advantage. I have seen how a bit of lawn, a few flower beds and those wooden bench/tables have attracted flocks of kids (*Crispus vimtoei*) with their parents (*Lucre lucre*) not to mention their dog (*Canis porcus scratchingii*).

Even pubs without a garden have the chance (albeit an expensive one) of creating a sylvan theme on the premises. A nationwide pub-chain establishment in Boldmere wanted a beer garden but had no access to one, so they built a roof terrace over the pub, which proved very popular till lockdown. I know of another pub in Birmingham town centre which has expanded upwards with a roof terrace, to great acclaim, showing that this idea is already catching on. A garden is seen as an extension to the drinking area, but it’s more than that; it’s another room which can be used for eating and drinking, parties, weddings, fireworks etc. I know of one publican in Wednesbury who put an old shed in his beer garden, with the door and window removed, and a children’s carousel on the car park, and a barbecue selling hot dogs too. His turnover doubled on beer and tripled on pop and crisps, thanks to ‘pester power’ from kids who wanted to climb all over a shed and eat a hot dog, stuff they can’t do at home!

Obviously, one has to offer people like me, who do not want to share the volume of 50 kids on a sugar rush, a relatively quiet corner of a public bar where the cacophonous row is diminished to the soft thwack of



Hardly the dress code for publicans of old!

darts and the clatter of dominoes. On a sporting theme, if the pub can boast a skittle alley or even a petanque court, it will enhance its status as I believe these games can become quite addictive; as Jim Bowen often used to say, “You can’t beat a bit of Boo-lee!”

These thoughts are offered as the musings of an idle mind, with no evidence and even less research (unless you count over 50 years of pub-going ‘research’) to back anything up. I trust that the reader will consider this a light interlude between courses of more worthwhile reading.

May the Gods see fit to grant us access to pubs again soon, may



Supping outside in the winter is not to be recommended!

we all find our ‘Moon under Water’, and we will see how things turn out.

Bob Newton

Who was Julia Hanson?



Hanson’s Mild was once one of the archetypical beers of the Black Country. Julia Hanson and Sons was taken over by Wolverhampton and Dudley Breweries in 1943. We found this biography by Ken Mantle in the Blackcountryman magazine and it is reproduced here by their kind permission.

Julia Hanson is usually remembered as the first lady to give her name to a brewery company although to be precise the brewing side of the business was developed after her death. She was the second child of John and Martha Mantle and was christened at

Penn Church on Christmas Day in 1816. Julia’s parents had married at Claverley in March 1815. At the time of their marriage John described himself as a miller at

Madeley Court and the son of another John who was the licensee of the White Hart in Ironbridge.

Julia’s mother Martha was the daughter of Joshua and Martha Parkes and had been born in Claverley in 1793. The family retained strong ties with Claverley and both John and Martha are buried in Claverley churchyard, with a very fine tombstone recording their Dudley connection.

For some time John Mantle and his family moved around between Wolverhampton, Shifnal and Bilston before he became licensee of the Saracen’s Head in

Dudley in 1835 a licence he held until 1850. As well as being a licensee he is also described as a maltster.

During this period of Julia's life and certainly when the family moved into the Saracen's Head, Julia must have been learning and helping in the day to day running of the establishment, even more so when John additionally acquired the license of the Stewpony, near Stourbridge, his move there being advertised in the Wolverhampton Chronicle dated 5th March 1844.

Julia Mantle's future husband Thomas Hanson was born into a farming family at King's Bromley in Staffordshire in 1808. He moved to Dudley in the early 1840s, where his sister Mary also lived. Thomas Hanson worked as a wine and spirit merchant and presumably met John Mantle and his daughter Julia in the course of business. Thomas and Julia were married at St. Peter's Church, Kinver in November 1846. She was 30 and he was 38, both quite mature, so perhaps there was also a practical aspect to the union. Having married, albeit somewhat late, Thomas and Julia settled down to those two great Victorian pastimes, making money and having children, both quite successfully.



They lived in Dudley High Street, where their first child Julia was born in 1849. In 1851 they were living in Priory Street and by 1861 they had moved up market to Dixon's Green. The marriage produced two sons, Thomas and William, and three daughters, Julia, Martha and Bessy. The youngest daughter Bessy was born when Julia was

forty-three years old. By this time the family had a servant to help out.

In 1850 Thomas Hanson and his brother in law Thomas Hughes, a draper formed a partnership, Hughes & Hanson, wine and spirit merchants of Upper Tower Street, Dudley. This association continued until 1864 with Thomas Hughes setting up a separate business.

Thomas Hanson died in 1870, aged 62, leaving Julia to run the business with her 17 year old son, Thomas Piddock Hanson. She would undoubtedly have had help and support from her family with two brothers, John and George, also involved in the licensed trade. In his Will, Thomas states, "I am desirous that such business be continued for the benefit of my family." However, he may not have entirely trusted Julia to run the business as he goes on to appoint two friends, William Wilkinson and Edward Bagott, both businessmen, as trustees. Part of their duties was to audit the business every six months and report on its profitability. When Probate was granted Thomas's estate was valued at around £4000, a good sized business in 1870.

In 1871 Julia moved back to Tower Street, maybe from necessity, but probably to be on the premises to oversee the business more closely. For the next ten years she lived and traded there as Mrs Julia Hanson, Wine and Spirit Merchant.

By 1881 her sons were taking an active part in the running of the business. William was now listed as a commercial traveller reflecting that much of the trade was wholesale and widespread. Financially, matters had improved and Julia now had a 'cook' in the household. The Company Office was moved to 277 Market Place, opposite the fountain and Julia moved back to Dixon's Green to the White House and her son Thomas had a house nearby.

Julia died on 29th June 1894, aged 77, having been suffering from influenza for twenty days. Her picture shows a formidable lady of character and determination and supports her achievement of being the only female founder of a large brewery company in the country. She is buried alongside her husband in the family vault in St. John's Churchyard, Kates Hill.

The major move into brewing took place after Julia died. In 1898 Thomas and William Hanson purchased the Peacock Hotel and brewery, Upper High Street, together with a number of public houses for a price estimated at the time to be about £50,000 to become brewers as well as wine merchants. The business flourished and in a few years another shop was purchased in Wolverhampton Street, and converted to become the Talbot Vaults and a malt house was built in Bourne Street to supply the brewery. The company was subsequently registered as Julia Hanson and Sons Ltd in 1902. Thus Julia's achievements were acknowledged eight years after her death.

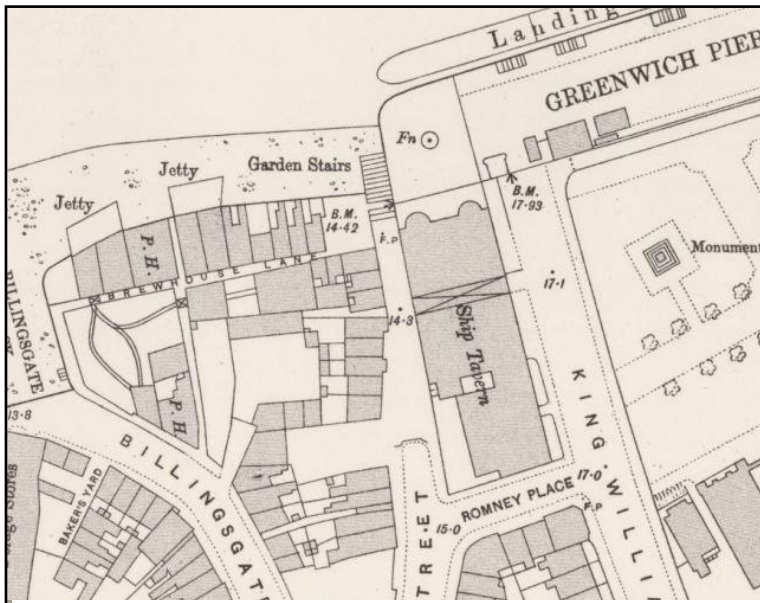
The business continued to prosper and expand mainly by buying other breweries. In 1934, Smith and Williams



was acquired for a six figure sum, thus increasing their empire to more than 200 public houses. However, in 1943 they were taken over themselves by Wolverhampton and Dudley Breweries, almost a century after Julia married Thomas and it all began. Bitter brewing moved to Wolverhampton but the famous mild continued to be brewed in Dudley until the brewery was closed in 1992.

Ken Mantle

Captain Barrett's Brewhouse



O.S. map, 1893. On the north side of Brewhouse Lane is the Fubbs Yacht pub

A previously unknown (to me at least) brewery has come to light as a result of an enquiry to my *Kentish Brewers and the Brewers of Kent* Facebook group. Graham McDougal asked about the whereabouts of Brewhouse Lane in Greenwich and whether I knew of a brewery in the area in Victorian times. His family had lived in a property there which had once been a pub named the Fubbs Yacht.

Brewhouse Lane was described in Charles Booth's survey for his *Maps Descriptive of London Poverty* (1886-1903) as 'a narrow, paved court. Coal landing stage at the west end with public house adjoining. Then three-storied houses. Windows broken and patched with wood and paper. A low, low lot. Great puffy women and dirty children'. The court was only about two metres wide and ran for some seventy-five metres, parallel with the river, between Garden Stairs, at the northern end of Church Street, in the east, to Billingsgate Dock in the west. The eastern end was cleared in the 1890s and the glazed dome over the entrance shaft of the Greenwich foot tunnel under the river to the Isle of Dogs now stands on the site. The western end was cleared in the 1930s, the area becoming Dodd's Wharf. The whole area now forms part of Cutty Sark Gardens.

Now we must consider the court's name; it is reasonable to assume that a brewhouse once stood there. I have found no evidence of such a brewhouse existing in the area in the nineteenth or even the eighteenth centuries. However, records of the Manor of East Greenwich in 1695 record that 'Capt. Barrett holdeth one tenement (a brewhouse) with the appurtenances, having the River of Thames north, the widow Crispe's lands south and east, Billingsgate Dock

west...' for which he was paying an annual rent of one shilling (5p). Further, John Wooten was paying tuppence per annum (0.83p) for 'one tenement, having the lands of Capt. Warner's heirs east, the lands of Capt. Barrett, being the Brewhouse, west, Brewhouse Lane south, and the River of Thames north...'.
Bearing in mind the brewhouse's proximity to the river and its bustling trade, it is probably safe to assume that Captain Barrett was a mariner, rather than a military gentleman, and that the output of his brewhouse went to the victualling of ships, a trade which was mostly taken by the rise of the common brewers in the eighteenth century. However, it is not difficult to imagine that some of Barratt's beer went down the throats of thirsty boatmen. Perhaps, and this is pure speculation on my part, the brewhouse may have been the genesis of the pub in Brewhouse Lane, the Fubbs Yacht?

The original pub, of wooden construction like the surrounding houses, was burnt down in a large fire in 1847, was rebuilt in brick and traded until about the time of the Great War.



Looking west along Brewhouse Lane, c1890
The lantern and projecting sign indicate the position of the Fubbs Yacht

The pub's odd name is derived from His Majesty's Yacht Fubbs, which was built at Greenwich in 1682. Fubbs was Charles II's pet name for one of his mistresses, Louise de K rouaille, and it was a term popular at the time, meaning plump or chubby. The ketch-rigged vessel had a long career, was rebuilt and modified a number of times and was withdrawn from service and broken up in July 1781.

Peter Moynihnan

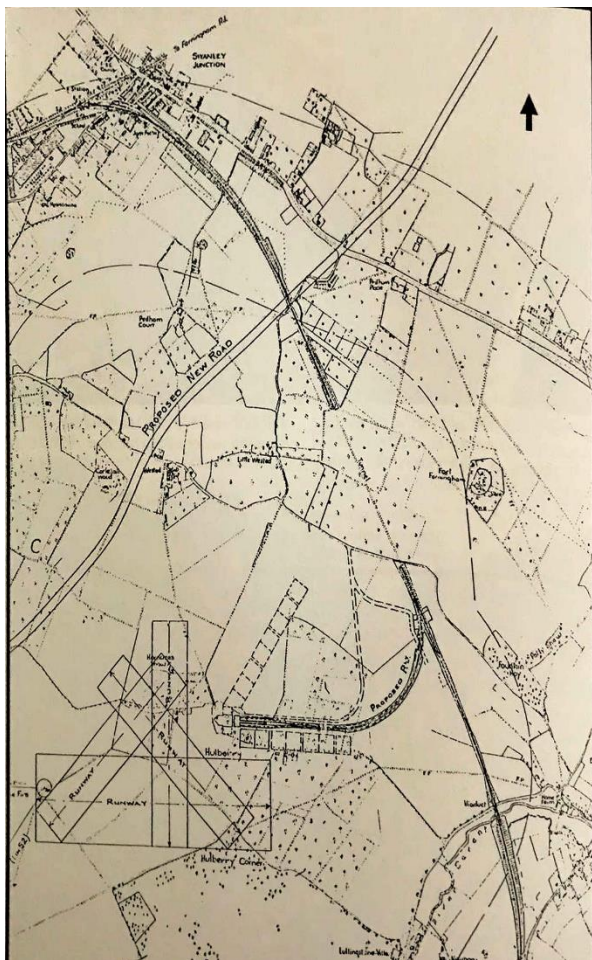
London Airport...at Lullingstone in Kent?

One of the pleasures of studying brewery history is the way it sometimes takes you in directions you would not have anticipated. Take for instance the story of Lullingstone railway station.

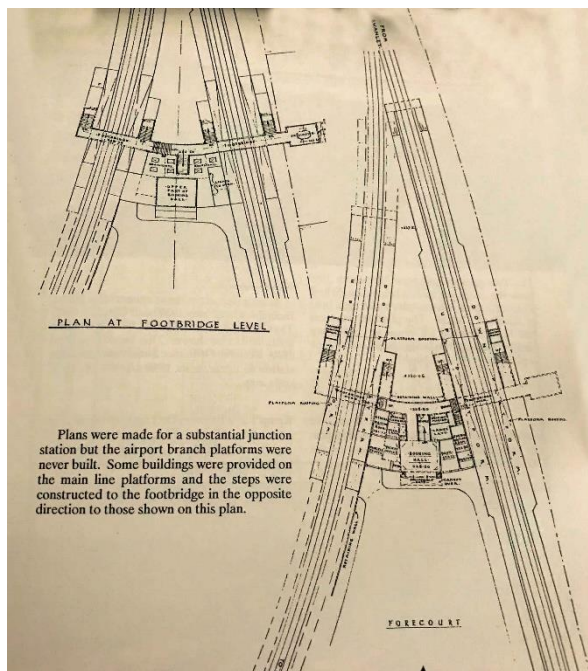
I discovered the history of this remote and rural part of Kent quite by accident when walking in the Darenth Valley with a few friends. One of them mentioned an airport and when traversing the existing line via an occupational crossing we saw the remains of an old station.

At first glance, Lullingstone railway station does not have a link to brewery history until you look at it from the point of view of the Kemp Town Brewery Company. Admittedly, this company was based just outside Brighton in East Sussex and the station is on the line between Swanley and Sevenoaks in Kent and so not exactly neighbours. One needs to take a wider view of the social and economic climate to see the connection.

During the 1920s and 1930s, London's suburbs were expanding rapidly, leading to a period of unprecedented house building. As new sites for



This map shows the proposal in detail with the new track and the intended four runways. Courtesy Southern Main Lines by Vic Mitchell and Keith Smith



The proposed layout of the new station at Lullingstone. The branch line to the airport is on the left. The track on the right is the current line to Sevenoaks. Courtesy Southern Main Lines by Vic Mitchell and Keith Smith

development were being sought out, the Kemp Town Brewery purchased a 5,000+ acre estate near the rural community of Lullingstone. One can only surmise that it was a purely speculative purchase as this area is considerably outside their usual trading areas. At the same time, the British government had been studying the future of air transport and airports in the London area and had decided that London would be best served by four airports. There was already an active airfield at Croydon and at Heston. The other two were proposals to develop Fairlop and Lullingstone. Around 1930, London's main airport was at Croydon which was in the London 'fog belt' and frequent diversions had to be made to Gatwick. Because of this, Sir Alan Cobham was commissioned to do a survey on behalf of the Southern Railway, who had their own air service in 1930, to find a suitable site outside the fog belt but still within 25 miles of London.

Lullingstone Park would be bigger than either Croydon or Gatwick and in 1937 would be the largest airport in the UK. It was to be built just 17 miles from the centre of London. The land was purchased from the Kemp Town Brewery which also partly financed the building of the station to the tune of £5,000. Work began to level the airport site which was more than 800 acres and 300 feet above sea level. There would be four runways, the principal one being one and a half miles long, ideal for the prevailing wind, the others would be shorter, the position of the main runway is roughly where the M25 is now. In addition to the Kemp Town Brewery, finance would also come from the Southern Railway and commercial investors.

In August 1936, it was reported in the Kentish Times that the Southern Railway were proposing to establish an aerodrome at Lullingstone which would be used by

Imperial Airways. The plans eventually drawn up by the Southern Railway were for a substantial four-platform station situated immediately to the south of the 828-yard Eynsford Tunnel on the Sevenoaks Bat & Ball route. Two platforms would serve the existing line, with two others on a new branch line curving away to the west to reach the proposed airport. A footbridge would span the four platforms and also lead to a booking office and passenger facilities located above the platforms. The official opening date of the station was scheduled for summer 1939. However, in March 1938, the Southern Railway announced its intention not to proceed with the airport.



Further work ceased upon the outbreak of the Second World War, although the station was shown in Bradshaws between July 1939 and June 1941 as served by trains, but with a note that the opening date would be announced. From January 1942, the trains and the note were removed but the station was still shown.

Following the war it was decided to build the new London Airport on the site of a former RAF station at Heath Row and Lullingstone was abandoned for good. However, during the war a decoy airfield was constructed there with six dummy Hawker Hurricanes placed on the airfield. It was in use from April 1940 to February 1942.

As a result of the war and the failure of the commercial airport to materialise, Lullingstone station was never brought into use and gradually became derelict. The introduction of the post-war Green Belt Act in the later 1940s put a halt to any potential residential development and the incomplete station, standing in the middle of fields,

was useless. It was mostly dismantled in 1955, leaving only the concrete supports for the platforms, still visible today. The Southern Railway even suggested that they would reimburse the Kemp Town Brewery. The station canopy was removed and re-erected in 1960 at Canterbury East.

Had this ambitious plan gone ahead not only would the people of North Kent have a major international airport on their doorstep, the village of Eynsford and its immediate surroundings would have been totally transformed, littering the skies around this parish of Sevenoaks with Jumbo Jets!

This leaves me with one unanswered question. What drove the Kemp Town Brewery executives to invest in buying the Kentish acreage in the first place and why did they sell out when it looked like their investment might well have paid off?

I assume it was speculative in nature, with them primarily envisaging large-scale house building to take place in the immediate area, especially now that the rail route had been electrified (this having occurred in 1934/5). According to the records in the BHS database they never had any public houses in this area of Kent. Putting available funds to one side, there were other large brewery companies in the locality of Lullingstone that might have had the cash to invest – why didn't they? Would not the likes of Fremains at Maidstone or Russells at Gravesend have raised some objections?

Perhaps it was that the market in the Brighton area had reached saturation point? After all the Kemp Town Brewery and its neighbourhood rivals Tamplins controlled virtually every pub in that coastal area. Maybe their forward thinking executives saw new possibilities in the wider region? Maybe it was their belief in the potential opportunities in the expanding metropolis, both for housing and travel, drove them to buy 5,000 odd acres at Lullingstone. Clearly they had heard of the plans for the new airport and housing and would have been examining the opportunity for new pubs and especially hotels.

If any members have any further information on this abortive attempt to develop a London Airport could they let me know – I'd love to resolve these questions.

Ken Smith



*Lullingstone Station today. The entrance to the Eynsford Tunnel.
Courtesy Colin Wilson*

Harman's Uxbridge Brewery – a short history



The date when George Harman started his brewery in Uxbridge is not known for sure, some sources state as early as 1730 but this date probably refers to his first brewery as records show he owned a brewery and cooperage in Windsor Street, Uxbridge but died in 1744 aged 46. The location where he started brewing is generally accepted as being The Crown and Treaty public house Oxford Road in Uxbridge and the date of 1763. This was accepted by the Company as the founding date which was verified in articles written by them.

After George's death the brewery passed to his descendants and was moved to a new site by his descendants. In 1876, or as stated by one source in 1875, a disastrous fire occurred which led to the Shackles Brewery at 180 High Street, Uxbridge being leased together with its licenced houses. Later in about 1887 the freehold was acquired and this became the final site.

Meanwhile over on the other side of London another company, The Hornchurch Brewery Company, founded in 1789, passed through several ownerships eventually ending up being controlled by Stanislaus R. Conran. He also had interests in Harmans but both breweries were run as separate concerns. In 1924 he sold The Hornchurch brewery

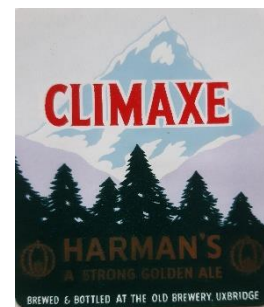


to Mann Crossman and Paulin and on the 13th September 1924 converted the original Harmans company, jointly owned by Alice R Webb, to Harmans Uxbridge Brewery Limited, a public company with a price of £240,000 payable in shares and debentures

In the period before and after the Second World War, Harmans set about a public house improvement plan and built several new houses, The Air Hostess at Harlington, formerly the Bricklayers was rebuilt; this house is very close to London Heathrow and catered for passengers on their way to or from the airport. The Red Squirrel in Slough opened in 1957 catering for food and as a venue for wedding receptions. The Peggy Bedford opened in July 1960, also on a crossroads and close to Heathrow, along with several others. Pictorial Inn signs were given to most of the estate in an attempt to publicise the brewery name and the Garland trademark. In April 1949 it was reported that one of the Company's high trading houses, the Engine at West Drayton, was to be given a new pictorial sign designed by William McKechnie. It showed a Firefly class locomotive built by Gooch in 1842 and called 'Acheron'. The Industry at Hayes was another and featured in a film. In 1953 along with numerous other breweries Harmans issued a Coronation Ale in nip bottles but unlike other breweries made available a box set of two glasses and a decanter with the Garland motif on it.

The company also decided to diversify and in 1954 they purchased R. Halley, a soft drink manufacturing company based in Slough which had been first established in 1865 and incorporated in 1947. In 1958 the company bottled a special beer called Mayors Ale. In the same year they introduced a new bottle beer, a strong golden ale; more than likely they were the same beer. The label of the new brew was the work of D. Elkins-Green, the Head Brewer and Director at the time. The colourful label pictured Mount Silberhorn and was called 'Summit'. Labels were printed by Saxton Chatterton & Co which

also produced a metal show card to advertise the beer. The beer was a great success in the houses and off licences, but it soon became apparent that another two breweries were using that name, Beverleys of Wakefield and Peter Walker of Warrington. To redress the position the company sent out the beer 'undressed' that is without labels with only the colour of the crown cap indicating the beer inside. After a rethink in February 1960 the name was changed to 'Climaxe', only the name being changed on the label. To coincide with this sales push, the company's trademark mark a Garland, was painted onto cars and lorries owned by the brewery.



Changes in the brewery also took place with the phasing out of wooden 36 gallon barrels and the introduction of very heavy casks known as Brown Bombers made by a Belgium company. They were used by several British

breweries including Brickwoods, Masseys and Marstons, hated by draymen and licensees alike they had no handles and were very heavy even when empty. They were almost indestructible and lived on after the brewery was sold to Courage, finally being phased out in the late 1970s. By that time deliveries to pubs with deep cellars had 'No Harmans Barrels' marked on the order form!!

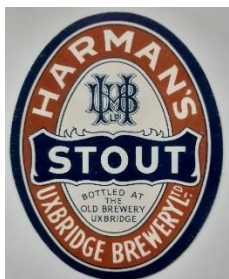
Further developments took place in the Brewery as in August 1961 it was reported that the bottling stores capacity was to be increased by the addition of a new Briggs Automatic Continuous pasteuriser to replace the original cabinet ones. A scheme was devised whereby the bottling was disrupted by only five days over a weekend. The new pasteuriser gave the beers a five month shelf life, had extra capacity was reliable and faster.

On the 28th June 1961 a wine and spirit department was established at the rear of The Lambert Arms Denham called The Garland Vaults, a 5,000 sq foot wholesale store it took only 12 weeks to build and was on the site of an old orchard.

The Harmans yearly barrelage figures for the year ending 31st December 1962 make interesting reading. Out of the 83 houses trading, the Royal Standard in Hayes sold 605 and one eighth cask barrels with 10,594 dozen bottles, by far the biggest selling house. While the smallest was The Dolphin in Uxbridge with 37 and seven eighths barrels and 1,722 dozen bottles. Total barrelage for the year was 15, 698 and three quarter barrels casks and 295,905 dozen bottles. The trading area was compact, mostly centred on Uxbridge and Slough, few houses were outside this area.

Then suddenly disaster struck. Late in 1962 it was announced that Courage Barclay and Simonds had purchased the company. A further statement was made in January 1963 that Courage had purchased 59% of the 200,000 issued shares at £10 per share

and they had been offered all the Directors shares at the same price. Rather embarrassing for Courage was that the latest pub to be built by Harmans was almost ready for opening and the chosen name had already been announced as 'The Double Century'. This name was to celebrate 200 years of Harmans and was opened 200 years and 2 months after the founding on the 26th April 1963. The pub replaced The Green Man at Slough which was demolished for road widening. It opened as planned with members of the Harmans brewery at the



opening ceremony selling Harmans beers but no one in attendance from Courage.

One of the first changes after the Courage purchase was the closure of the Garland Vaults with supplies coming from Charles Kinloch owned by Courage. Next the bottled beers were targeted. The bottled brews: Brown, Pale, Strong, Garland, Stout, Snip Stout and Climaxe were to be replaced. First to go was Harmans Stout on the 1st July 1963 replaced by Courage Bristol Stout and on the same date the excellent Climaxe was replaced by Double

Courage (about to be renamed Courage Barley Wine). On the 25th November 1963 Jackpot cans and John Courage nips were made available to the houses. Later the other bottled beers were dropped in favour of Courage Light, Brown, Bulldog, Velvet Stout and John Courage. On the 1st March 1964 all assets of the company were transferred to the Courage group.



Demolition in progress

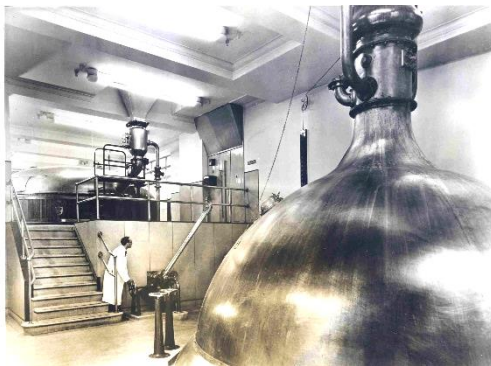
On the 17th February 1964 Mr J A Hollingworth, the Managing Director of Harmans wrote to all the tenants of some 83 pubs and five off licences informing them that supplies of beer and cider would, as from the 16th March 1964 come from Reading and that no further Harmans beers would be supplied thereafter. The Brewery would close on the 16th April 1964 with only a skeleton staff staying on until the 30th April 1964. An internal letter was also sent to staff stating "The brewery was to die quietly with no press involvement because of possible bad publicity." However, a closure ale was produced called 'Final Brew' in 1964. In 1967 the company was wound up, the name disappearing eventually from all the houses although November 1966 was the date given in Richmond and Turton's book on historical records.

The brewery passed away with the draught beers being replaced by Courage XX Mild, Bitter Ale, Courage Best Bitter and Alton Directors Bitter (in a few houses). The many pictorial sign boards were gradually replaced by Courage insignia and only those heavy barrels remained until they went in the mid 1970s when more Courage aluminium and stainless steel barrels became available as trading down in size became more common.

The site of the brewery is now offices called Harman House.

Geoff Dye

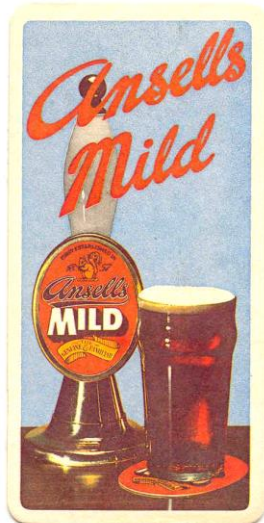
The move from Aston Cross, some reminiscences



February 9th marked forty years since the closure of Ansell's Brewery at Aston Cross in Birmingham back in 1981. I remember a two-site brewery beset by militant union officials and senior directors who were all too ready to give in to them, a team of eleven graduate shift brewers all recruited at once, middle managers who were all ex-clerical staff using a clapped out brewhouse and boiler room, with a keg plant on the 3rd floor and aluminium-lined FVs held together by beerstone!

The portfolio of Ansell's beers in cask, keg and bottle was transferred to Ind Coope Burton Brewery (ICBB) after the closure under what was termed 'Project Laser', which also embraced some extra brewing equipment, notably a suite of modified pump-roused square FVs, new post-FV blending lines, an enhanced yeast room to keep the various Burton yeast strains separate and fitting of pump rousers systems to the six 325 barrel racking tanks to keep the yeast in suspension. Fermented beer was centrifuged and yeast slurry added back in *en route* to cask racking tank. Some improvement work was also carried out on the racking machinery

The key to product matching was to copy the original recipes as closely as possible, including adjustment of the ionic content of the brewing liquor. Ansell's Mild was brewed at high gravity, as had latterly been the case at Aston Cross, and cut with de-aerated liquor by 20% on the way to RT.



Ansell's Mild was the most 'unique' of the cask beer portfolio, since Ansell's Bitter was not all that different from Ind Coope Bitter (Fuggles dry hop was the key variation, I think), and Aston Ale was eventually used as the basis for Draught Burton Ale. Mild was brewed with a significant portion of chocolate malt in the grist, with the 'colour' target adjusted to specification on blending line to racking tank with caramel solution plus priming with four pints per barrel of 1149° T3000, a

sucrose-based sugar. This yielded a beer with a very pronounced 'nutty' flavour and a yellow-brown hue (as opposed to the red hue, totally derived from caramel used for Ind Coope Drum Mild (primed at 12 pints per brl, so comparatively a much sweeter Mild Ale). The very strong flavour notes of DM gave Burton brewers an excuse to dump a lot of recovered beer in it!

Cask Ansell's Mild won some CAMRA awards in the '80s most probably because the microbiological state of Burton Brewery was far superior to that of Ansell's Brewery. The Ansell's yeast strain had been transferred to Burton and renamed AB70 from AB40 to avoid internal confusion with lager yeast AB140. It was then 'quality managed' far more successfully, being regularly acid-washed, racking yeast tank yeast counts tightly controlled, and limited to 12 generations before a fresh culture was introduced'

I think the problem the ex-Ansell's employees faced in their hindsight view of the 'good old days' was the total lack of product (microbiological) consistency: when Ansell's Mild was on song, it was probably the best cask Mild in the UK. Yet given the severe infection problems faced perpetually by Aston Cross, notably in the 70s, it wasn't on song very often. Standards had to be raised when the brand left Aston Cross as its new brewer, in a new decade facing declining sales, couldn't afford to live with a level of 4% returns, which alongside a disastrous industrial relations record was one of the main reasons Ansell's folded.

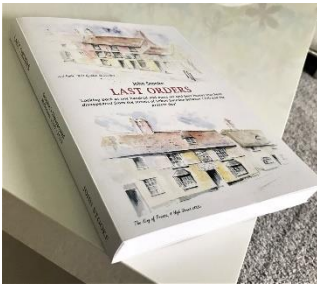
This successful transfer eventually gave the opportunity to badge-engineer small brands from other breweries both inside and outside the group, as Ansell's Bitter proved to be a very flexible 'mother beer' Aylesbury Bitter, Benskin's Bitter, Friary Meux Bitter and Taylor Walker Bitter originally produced at Romford were all derivatives of this mother beer, the specific variants being engineered by either changes in the dry-hopping regime or the addition of caramel



at blending into racking tank. As time marched on, some Greenalls beers were similarly metamorphosed at ICBB into Davenport's and Shipstones Bitter, just I think by a label change, after the Greenalls Brewery closed in the early '90s. I remember a row at the time with the then Greenalls quality manager after a spike in Shipstones cask bitter returns of >10%, which he claimed were down to a brewery quality issue. I quickly discovered that the equivalent Davenport's Bitter returns, racked into cask from an identical feedstock, were around 0.4%, so the Greenalls guy did not have much of a leg to stand on!

Colin McCrorie

Last Orders - the Inside Story



John Stooke's book about the old pubs of Swindon in Wiltshire won the Harvey's Tom Paine Citizen Beer Writer Award (for 'amateurs' deriving no payment for their work) at the BGBW Annual Awards last year. Widely acclaimed as a

work of great scholarship, we asked the author how he went about getting it published.

In 2014 I had just resigned from the Chairmanship of the local Parish Council and I was casting around for a new project that would combine two things firstly my love of heritage and secondly my delight in cask beer and everything our iconic British pubs bring to our community. Also, at that time, I wanted to help the local women's refuge which was suffering with no reliable income stream.

The combination of all this was 'Last Orders' an anthology of all the 120 pubs and alehouses that had closed in urban Swindon since 1700; with £3 of the £10 sticker price going directly to local women's aid. The book has been an outstanding success. I printed 3000 and have already sold 2600-ish, and while sales have tailed-off due to Covid, I fully expect the edition to sell out. I received immense cooperation from local museums and heritage groups, due in part to the book's charitable objectives and also the unique subject matter.

It took four years to research and I assembled an incredible level of detail by poring over old deeds, electoral rolls and spending hours searching out and meeting old landlords. In the evenings I'd write it up in my local, the Blunsdon Arms, accompanied by a couple of 'Landlords', this time the Timothy Taylor version!

There are several companies in the UK who will publish heritage manuscripts. We have one in Stroud called the Albany Press. I contacted them, but they have an inflexible business model and offered little help. It was just 'send it in and we'll look at it'. If I was going to spend four years of my life on a project, I wanted to present it my way rather than a publisher's way. There may be some benefit in having a publisher who has distribution reach for a book with wide potential appeal. My prime audience was within ten miles of the local town hall. I conducted all of my marketing through Facebook, giving talks to groups and arranging book signings in all sorts of different venues, pubs, supermarkets, shopping arcades etc. I didn't need a traditional publisher.

I looked around various book printers in the UK and Biddles & Co at Kings Lynn came in with the best price. Finished A4 size, 400 pages on 135 GSM silk, perfect bound with a matt laminate cover, including shipping of six euro pallets to Swindon ... around £11,500. I had to

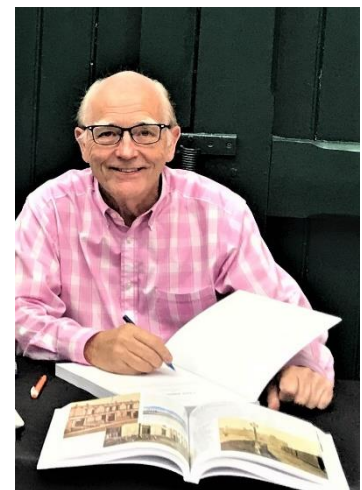
invest this upfront and pay 50% deposit without even seeing the book so, in-part. it was an act of faith. I had other costs of course. The production of the cover needed high-quality commissioned watercolours to tempt customers and the pubs and clubs and local libraries that stock it required a commission. There was additionally the creative design and lay up in order that the book could be supplied to Biddles in a ready-to-print format. As it has almost 800 illustrations, this was a significant cost but a simpler book with less illustrations, supplied to a sensible creative designer in a Word document, will be of the order of £600. (Don't supply the images in Word, my initial mistake).

Also it was never intended to make a profit which is why I fixed the selling price at £10, when most people were telling me I could have charged much more, but that wasn't the point. I wanted to help the charity and produce something that I could both be proud of and that would command a decent circulation given the effort I'd put into it. I have already donated £6500 to Swindon Women's Aid, and more will dribble through. In the case of half of the books sold, I signed and personalised each book with a message. The print prices fall dramatically depending on how long the run is. To give an example had I ordered 1000 copies, the price would not have been hugely different to 3000 print run cost.

I'm very pleased with the result.

There are lots of companies around who are very keen to work with self-publishing authors but most of those have an angle. In my limited experience, if you want to firmly put your stamp on your work, you produce the product to your standards, you decide on commission and the print, and you market it, but you have to gamble you will not have remainder stock from your print run, otherwise the economics will perform badly.

My next book is an art book, is 1000 run, and I am looking at Poland and digital print for that project.



John Stooke

*If readers would like a copy of this superb result of meticulous research you can contact the author on **email address withheld**. He will even include a dedication and the cost delivered to the UK will be just £13. Not bad for 400 pages.*

Mike meanders in the Midlands

Acocks Green, Yardley

Thomas and Miss Ann Maria Mansfield, Yardley Road
Family originally of farmers at Pinfold Farm and also owned brick works until William Mansfield went bankrupt in 1870. In 1870 his home was Westfield House, then 1872 William was at Bordesley Green and Acocks Green, but the brick maker may or may not be directly related. Around then Mansfield Road is mentioned, being named after them. Acocks Green is sometimes referred to as South Yardley, being within the parish.

Details of the property are: Pinfold House, 1 Mansfield Road, Yardley, also known as Mansfield House. Grade II English Heritage listed 1982, damaged by fire 2008, described as:

17th century, altered. Timber-framed; stuccoed; old tile roof. Two storeys; four bays. Ground floor with a window, a modern door within modern surround but with original flat moulded hood and two windows. First floor with a window and a blank window. All windows flush sashes with glazing bars. Moulded cornice and parapet. To the right, a lower wall hiding the office wing. The rear of exposed brick and with two projecting gabled bays.

In 1851/60 Thomas Mansfield was a farmer at Pinfold farm, by 1868 Mrs Mary Ann is listed as farmer and beer retailer, but in 1873 only a farmer at Yardley Lane. In 1899 Thomas had an application for an off-licence refused and in 1901 made a further application, when described as a brewer. In 1908 mentioned as Mansfield Brewery, though for 1900-23 trading sometimes as the Yardley brewery. The building is shown on the 1905 map as a brewery and smithy and in 1902 there is also a malthouse opposite, on Yardley Road. Mary Ann, matriarch of the family died in 1907 (see below).

In 1911 a property was described as 'The Stores', with Thomas and William as brewers, whilst Ann Marie was a farmer and brewer, also in Mansfield Road, with another sister Ada Amelia at the stores. Included is Frank Bradley the assistant brewer, aged 22. One confusing point is that Ada was born in 1877, though her mother was apparently on her own by 1871. In 1913 the brewery and smithy are shown, but by 1920 only the latter.

The house and adjoining small industrial estate were sold to Roger Leonard in 1955. The attached farm buildings were later used as a garage selling Jowett cars.

Competitors?

It seems that the Mansfield's may well have been simply a farm brewhouse, which developed a more commercial operation towards the end of the C19, but based on off sales with no tied estate.

There were at this time five other inns in Acocks Green, all of them in the Warwick Road; the Britannia, the New Inn, the Red Lion, the Spread Eagle and the Dolphin. The majority brewed their own beer

The Story of Acocks Green, by C.J.G. Hudson



The local history site gives details: New Inn, the Great Western and the Dolphin have been rebuilt. The Britannia was 'modernised' at the beginning of the century (replaced 1973, now closed) The Spread Eagle (one of the oldest inns at the corner of Victoria Road, opposite the Dolphin, was pulled down in 1929 for the widening of Warwick Road. Only the Red Lion remains in its original state (now gone for an enlarged Morrison's car park).

It is interesting that John Rabone listed as a maltster in 1841, was at the Dolphin from at least 1826 to 1838 and at the Spread Eagle in 1850/1. He died 15th December 1869, aged 73, and in February 1870 the Red Lion was to let by his executors, one of whom was his son Charles, also a maltster, later living at Stockfield Houses. This would seem to rule out any involvement by the Mansfields.

From the Birmingham History forum -

Mary Ann, my great great grandfather's sister was Mr Mansfield's widow, and lived here in the late 1800s. She died in 1907. Mansfield Road there is an off-licence with a house attached. This had been given to Bess and Sid's mother as a twenty first birthday present, the family were evidently well off in those days. It was kept by their mother (my grandmother) as a beer off-licence. She didn't live in the house part of the premises although they were furnished. Sid recalled that the new off-licence replaced his mother's earlier brewing enterprise where the beer was sold from the farm itself. She brewed her own beer in premises close to the farm at the rear of the fold yard. There could be found two large vats and behind these, the boiler house. The produce of all this industry was a beer called Mansfield Beer which was sold fresh from the barrel. She also sold stout but this was delivered. To help around the farm and to do the brewing, the family employed a man from Kidderminster called Frank Bradley.

There is mention of a bottle found at the property in 1983, and given the mention of stout one wonders if they bottled Guinness. More of the family story, but not much about the brewery can be found on the websites: Acocks Green history <https://aghs.jimdofree.com/> and <https://billdargue.jimdofree.com/>

Quinton

Benjamin T Yates, 17/19 High Street

In 1908 Benjamin was a beer retailer, listed as brewer 1910, presumably in the building shown at the rear. Born in 1875 he may have been the brother of John Yates.



According to the Quinton Local History website, “the Yates family used premises on the corner of 17/19 High Street and Bissell Street as a home brewery. Indeed, the name of Cheshire’s Quinton Brewery, still appears in faint lettering on the side wall in High Street (see picture below)”.

In 1851 Benjamin Yates, aged 72, was a farm labourer in Lower Quinton. In 1857 with Benjamin jun near the Toll Gate. Another son William, married to Sarah, prosecuted for flour and coal scales in 1872, was also running the New Inn, Ridgacre Lane. In 1868, their son John Yates (b1832 in Hagley) was at the Old Crown, Moor Street, with wife Harriett. In 1872 John was presumably the individual prosecuted as a coal seller in Moor Street. John may have been at the Boat in Moor Street around 1864. In 1877 John Yates mentioned as involved with a beerhouse in Beech Lane, noting that the brewing plant of the Red Lion in Beech Lane had been for sale 23rd March 1868, when held by Emma Cheshire.

The Old Crown Inn was located in Moor Street, a name given to a small cluster of cottages and farms between Lapal and Woodgate. The Old Crown Inn was demolished



in the mid 1970s and replaced with a modern building of little architectural distinction.

In June 1877 John took the New Inn licence from the executors of William Yates, whilst his daughter Hannah then ran the Crown. By 1884 Hannah had married Thomas Green, who was listed as brewing at the Crown in 1892 and is thought to have continued until 1923. Around 1912 Moor Street became Woodgate Lane and Old Crown Close is now housing.

THE LICENSING ACTS 1872-74.—To the Overseers of the Poor of the Parish of Ridgacre, in the county of Worcester, and to the Superintendent of Police of the District in which the House and Premises hereinafter mentioned are situate.—**I, JOHN YATES, Retailer of Beer, now residing at New Inn, Lower Quinton Road, Quinton, in the said parish of Ridgacre, in the said county of Worcester, do hereby give Notice that it is my intention to APPLY at the next General Annual Licensing Meeting for the said parish of Ridgacre, to be holden at the Public Office, Hales Owen, in the said county, for a LICENSE to hold an Excise License or Licenses to Sell by Retail, Wine, Sweets, Spirits, and Liqueurs, under the Acts 23 and 24 Victoria cap. 27, 5 Geo. IV. cap. 81, 24 and 25 Victoria cap. 21, 11 and 12 Victoria cap. 12, and 23 and 24 Victoria cap. 114, to be consumed on the Premises, at a House situate at Lower Quinton Road, in the said parish of Ridgacre, in the said county, and known by the sign of "The New Inn." I hereby further state that I am now the owner of the said House and Premises.—Given under my hand this Thirty-first day of July, One thousand eight hundred and ninety-three.**

505

JOHN YATES.

Birmingham Daily Post 3rd August 1893

On 28th July 1892 John applied to build the ‘Quinton Inn’ on Hagley Road and transfer the licence of the New Inn. In 1896 shown as retailing Lower Quinton Road, the year before he was listed as a brewer in



New Inn taken in the early 1900s with John Yates licensed to brew (Courtesy QLHS)

Beech Lane. Presumably the John Yates who died in 1914. The New Inn was later held by Cheshires and the former pub site was for sale 12th June 1941 as a building estate. The licence was transferred to the Kings Highway, which opened in 1940.

However, in July 1891 Samuel Yates was landlord of the New Inn, 483 Ridgacre Road, the site now of Ridgacre Cottage. Further research needed to fit into the story.

Thanks to Steve Peck for the family research. For excellent coverage of the pubs see Hitchmough’s Black Country Pubs <https://www.longpull.co.uk/>

Out and about

A Gales video

There is a nice video of Gales in Horndean depicting very young Derek Lowe and Moira Williams at the time of their 150th anniversary in 1997. You can view it at https://www.youtube.com/watch?v=_Zw4bqeyKLC or else from the BHS Wiki pages.

Terry Hanstock reports that *Talking Pictures* TV showed an episode of the 1970s private eye TV series *Hazell* ('Hazell and the Suffolk ghost' - originally broadcast in 1979) which featured several shots of Adnams Brewery in Southwold, including exterior views of the main entrance and yard.

Towards the end of the episode a chase takes place at night. A sack of hops is dropped through a hatch to deter the hero. Much running and fisticuffs amongst copper vessels, culminates in the villain being held face down over a full and foaming fermenting vessel.



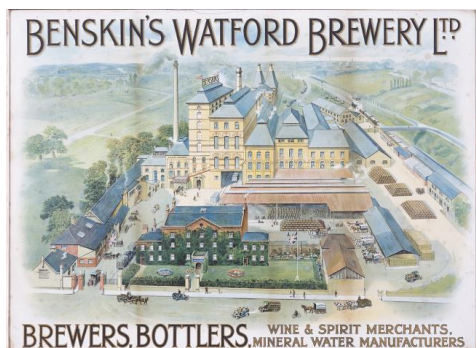
The mash tun and steam engine at Gales in 1997

Hicks' former brewery to be converted

A building which was the former home of St Austell Brewery is set to be converted into housing. Back in 1870, Walter Hicks incorporated the very latest equipment into his patent steam brewery at Tregonissey House, the site of the old London Inn just up the hill from the Parish church in St Austell. After the brewery moved to the outskirts of town in 1893 it was used as residential, retail, a restaurant and latterly for a solicitor's office. The new plans involve nine apartments with the lower ground floor remaining as offices. Original brick vaults are visible in the lower ground floor and original stone framed arched windows remain in good condition on the principal facade to Market Street.



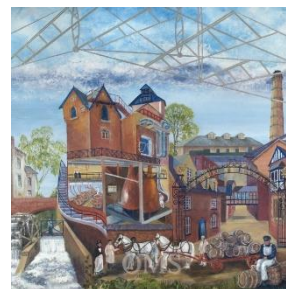
Benskins remembered



Sarah Priestley, the curator at the Watford Museum has a display of the 'History of Watford in Fifty Objects' and the 14th is a poster of Benskins Brewery from early in the 20th Century. She told us that there had been a brewery on this site since 1820 when the company founded by Joseph Pope in 1722 moved premises. It took on the now iconic name when Joseph Benskin, attracted to Watford by water supplies and transport links; bought the brewery in 1867. Benskins was one of a number of important breweries in the town that included Healey's, Sedgwicks and Wells. These were all eventually taken over by Benskins, which remained a family business until it was taken over by Ind Coope in the 1950s. Brewing ceased in 1972 and the brewery buildings were demolished but the mansion house that was once the home of the Benskins and later offices became the Watford Museum in 1981.

Morrells in oils

The Oxfordshire Museum at Woodstock has a painting of Morrells Brewery in its new 'Distance' exhibition. Audience Development Officer Lorraine Horne tells us they were inspired by this new normal and explored the Oxfordshire Museum's collections in search of artworks that convey the concept of distance. Drawn from many artists, periods and employing a variety of styles and media, the oil painting of Morrells was in response to its closure in 2000.



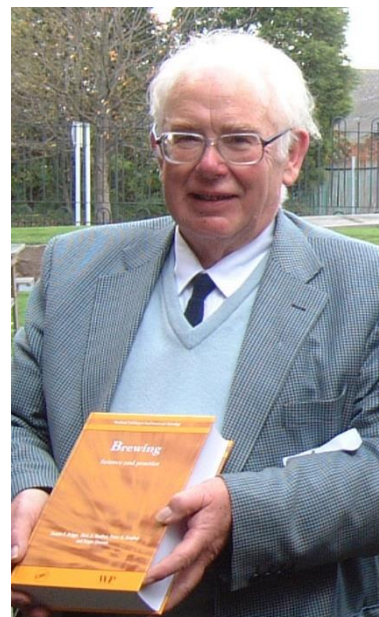
Roger Stevens (1929 – 2020)

We are sad to inform members about the passing of Roger Stevens, a member of the Brewery History Society at the age of 91.

Born in Coventry, Roger took a BSc in chemistry at Durham and was awarded a PhD from King's College, Newcastle in 1954. Roger then spent three years in Trinidad on cane sugar research before joining the Brewing Industry Research Foundation (BIRF) as a scientist specialising in organic chemistry. His research covered beer flavour and haze but it was here that he developed his interest in hops and whilst at BIRF he published 20 papers with most being on aspects of hop chemistry.

Roger's formal association with the brewing industry ended when he left BIRF and for five years became editor of the Dictionary of Organic compounds and in 1969 he joined the department of Pharmaceutical Chemistry at Sunderland Polytechnic as a senior lecturer and remained there until retirement in 1987. During this time he edited the volume on hops in the Brewing Science and Technology series of books published by the Institute of Brewing in 1987. And he also became editor of the *Flavour and Fragrance Journal*, a post he retained until 1997.

Stevens is probably best known as a technical author about brewing with *Malting and Brewing Science*, by Hough, Briggs and Stevens being published in 1971. This book was a great success and was subsequently expanded into two volumes in 1981 and was reprinted seven times. The book was available for almost 20 years. The follow up was published in 2004 as *Brewing Science and Practice*, by Briggs, Boulton, Brookes and Stevens. It was reprinted in 2009 and 2010 and is still selling well 10 years later. In this way Roger Stevens was involved in brewing book writing for almost 40 years.



Peter Brookes

Unlocking handwritten archives

A piece in Horizon, the EU Research and Innovation magazine detailed some work based at the University of Innsbruck in Austria which has cooperated with some 70 archive repositories over Europe. Called READ, the project uses artificial intelligence techniques and a lot of computing power to recognise and transcribe historical handwritten documents.

While many archives try to make their documents public, finding information in them remains a low-tech affair. Simple page scans cannot find dates, names, locations which would interest our members. Transcribing this information for later use is very time-consuming.

One project location was the Amsterdam City Archives in the Netherlands. They have shelves of papers some 50km long! The system uses Transkribus software which allows users to train a handwriting recognition model to transcribe historical documents written by hand in a variety of European languages.

Users train a model with 50 to 100 pages of existing transcriptions. Once trained, the model uses machine learning to compare the handwriting patterns it now knows with that of the documents the user wants to transcribe. The model automatically transcribes line by line. For it to work, the new documents must be in the same or similar handwriting to what the model has seen before. So far users have trained more than 7,700 individual models and has transcribed some 700,000 documents

After Transkribus has done its work, users often just need to proof read to correct any minor errors. While this might seem like a lot of initial work, it can save archivists, historians and scholars hundreds - if not thousands - of hours sitting in front of a computer transcribing the complete set of documents by hand.

Together these transcriptions can then help researchers better search for words or phrases among the billions of pages stored across the continent's archives.

Coordinator Dr Günter Mühlberger had to train the algorithm to recognise what a line of words looks like in a handwritten document. Conventional 'optical character recognition' software only works well with old, printed documents because the lines and word spaces have a fixed layout. It is more or less impossible to isolate single characters in cursive writing, he says.

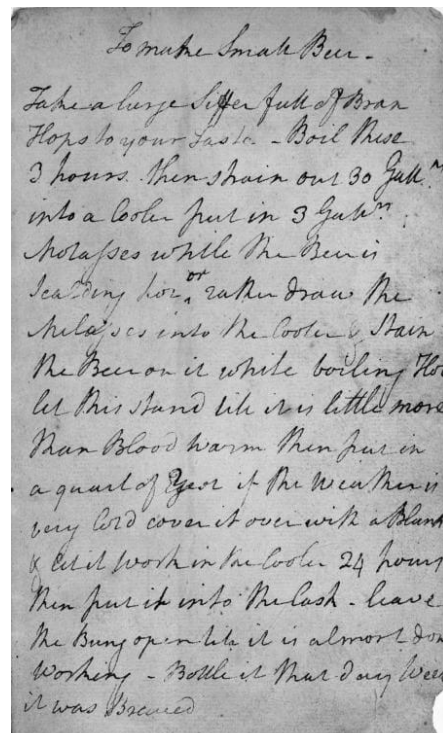
The project's initial machine learning algorithms could recognise 85% of handwritten text. However, the project soon realised that for archives dealing with thousands of handwritten archival pages this was not good enough.

Researchers then used two methods to increase the program's accuracy. They first reconsidered how it would recognise lines of text. Rather than look for the entire block area of the text, they trained it to look for the common



'baseline' on which each word rests, similar to how a line-ruled page teaches children to write evenly. More than 100,000 lines were drawn during the project to train the algorithm to recognise what a common line looks like. If Transkribus cannot recognise a line of text users can show the program by drawing a line underneath – a simpler technique that saves hours of time in the long run.

Another change was to how Transkribus recognises languages. Earlier in the project they used dictionaries to help it to recognise whole words in the document. But by switching to recognise only the characters among the training documents the team was able to improve its accuracy by a further 10%. Recognising the letters also means the algorithm is useful for old forms of languages – and is able to deal with abbreviations. A recent addition to Transkribus allows it to expand abbreviations automatically. They are looking to further refine how Transkribus works. One method involves merging the different user-trained algorithms to improve Transkribus' text recognition abilities as a whole. Another is adding new features, such as transcribing structured information including tables and forms, and allowing archivists to search and correct keywords *en masse*. Dr Mühlberger says that they hope to improve the platform's user experience and layout so that even small-scale family historians can easily use Transkribus to upload and transcribe a scanned copy of a document. Since its launch in 2015, the number of people using Transkribus has grown substantially. The platform now has more than 45,000 users including the Finnish National Archives Service which has released some 800,000 transcribed documents dating back to the 16th century for public inspection. Usage is free for the first 500 pages before you need to buy credits currently at €12 for another 120 pages. They say the Transkribus' cooperative structure means any money earned feeds back into the platform to improve its services. The project is financed by EU funds so we could ask why it is not free to use?



George Washington's recipe for Small Beer

The end of Gibbs, Mew & Co.



Today you would not be able to run fork-lifts trucks up and down roads open to the public and load pallets of bottles above the pavement to the 1st floor bottling department!

in one deal, at the time the biggest in Gibbs, Mew's history. Many of the new pubs were situated in Wiltshire and Somerset and slotted in well with the firm's existing trading area. It quickly sold those east of London and west of Bath, thereby not accruing too much debt.

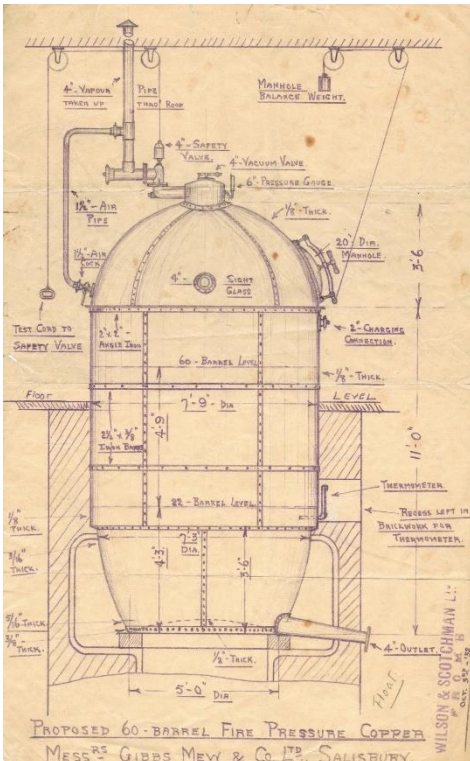
Gibbs Mew had always had an entrepreneurial streak being early into kegging and with a bottling facility way in excess of its own needs leading to contract brewing and packaging for many notable names of the time. It had property interests in a Cardiff shopping mall which it apparently did not manage very well. It famously fought off take-over bids, from Charrington's in 1962 and again from a New Zealand based conglomerate Brierley International some thirty years later.

Salisbury brewer Gibbs, Mew & Co was covered in a recent Bygone Salisbury feature by Frogg Moody in the local paper. We all know that it was founded at the Swan, Haslemere, Surrey c.1750. George Bridger Gibbs became a partner in Fawcett's Brewery in 1838 and moved to the Anchor Brewery on Gigant Street in Salisbury in 1858. It was registered in May 1898 to become Bridger Gibbs & Son and Herbert Mew's brewery.

Frogg covers more recent history detailing the 1986 purchase of 13 pubs in Weymouth and Portland from Devenish. 1987 saw the introduction of Bavarian brewed Graf Arco Export Lager to Britain and, at the same time, the German brewers launched Gibbs Mew's International Beer, brewed under licence in Bavaria. At the time this was seen as a major coup for the British Brewing Industry.

In 1988 it spent £10 million on 105 tenanted pubs from Grand Metropolitan, thus doubling the company's estate





This 1932 direct fired copper was replaced in 1982 and on removing the hearth, the main breeding area for the brewhouse cockroaches was discovered. All that lovely soft brick infused with decades of sweet wort! The modern brewer doesn't have half the fun!



What prompted GM's demise was the £31m purchase in 1994 of the Centric pub chain, which comprised 197 mostly ex Bass wet only pubs, based in the Midlands and North West of England. The plan was to develop the estate and volume at the brewery over a shortish period and then sell, making a handsome return. The brewery however needed considerable investment to keep it running and Peter Gibbs having died by then, the new Chairman Tom Hedderson decided it should close, the beers be produced by Ushers and Hall & Woodhouse and the site in the middle of a tourist city be redeveloped. Sensing weakness, perhaps, the vultures gathered and later in 1997, 310 pubs were sold on to Enterprise and the distribution network and wholesale business to Beer Seller. Gibbs Mew was no more, just a year short of its 100th birthday. Some buildings remain, but most of the brewery site has been redeveloped. Only Bishops Tipple remains as a Wadworth brand but a pale imitation of its former self. Thanks to Richard Harvey, the last Gibbs Mew head brewer for furnishing additional information.

A new coffee table book about Springfield



A history of Wolverhampton's Springfield Brewery has been published to mark the £120m transformation of a 12 acre inner city eyesore into a 21st century centre of learning, The Springfield Story – Rescued, Reborn, Resplendent: A World Leading Construction Campus is the culmination of ten months of work by a team from design agency TPSquared, Wolverhampton historian David Cooper and freelance journalist Jon Griffin. As the book was commissioned for the stakeholders and investors, as such it is not for general sale, however we shall add a link to a PDF copy of it to the Links page on the BHS website where you can enjoy it.

Stash of bottles found in Pennsylvania

Ed Gienger reports that he found several barrels hidden under basement stairs at Warren, Pennsylvania, USA. They



contained bottles of beer wrapped in straw. It looks like they were placed there in about 1920, around the start of Prohibition.

Clearly somebody laid down a decent little cellar in anticipation of 1933! Export trade in bottled ales was still strong at that time and it may be that they were saved by an emigrant from the UK as they are from well-known international brands of the time. Given their strength and how they were stored it is possible they could be drinkable still!



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 – *email address withheld*."

AVON

Basement Beer, Meriton Foundry, Meriton Road, Bristol BS2 0SZ

W: www.basementbeer.co.uk

Established in October 2019, beers sold in cans and polypins to pubs.

BEDFORDSHIRE

Plot Five Brewery, Hitchen Street, Biggleswade, SG18 8BP

W: www.plotfive.co.uk

They started brewing in 2019 with hops from their allotment (Plot 5). Beers are mainly bottled.

BERKSHIRE

Crafty Cats Brewery, St Nicholas Farm, Dunt Lane, Hurst, Berkshire RG10 0TA

W: www.craftycats.beer

Established on their family farm during lockdown 2020, by Tristan Lochman and his brother. In September 2020 they increased the size of equipment to 4brl capacity, and in November 2020 they commenced canning on site.



CHANNEL ISLANDS

Little Big Brew Co Ltd, Unit 6, Dysons Complex, Southside, St Sampson, Guernsey GY2 4QJ

The Little Big chain purchased the assets of White Rock Brewing after they went into administration in 2020.

CORNWALL

Point Break Brewery, Trevelmond, Liskeard PL14 4LZ

W: www.pointbreakbrewery.com

A small scale brewery with very green agenda started in June 2020.

DERBYSHIRE

Big Stone Beer Co, Ashton Clough, Chinley, High Peak SK23 6AH

E: bigstonebeer@gmail.com

Originally planned as Ashton Clough Brewery, they commenced brewing in early 2020.

Bentley Brook Brewery, Unit 3, Lumsdale Mill, Lower Lumsdale, Matlock, DE4 5EX

W: www.bentleybrook.co.uk



Initially called Hilltop, they changed the name to Bentley Brook to avoid confusion with the Yorkshire brewer of same name. They are a true nano brewery, initially brewing just 23L per batch. Smaller than many home

brewers. This later grew to 350L size. Beers are sold cask and bottle conditioned.

Bad Bunny Brewery, 26 Bull Bridge, Bullbridge, Ambergate, Belper DE56 2EW

W: www.badbunnybrewery.co.uk

2016-2016, Bad Bunny Brewery, 4 Wallace Street, Derby, Derbyshire DE22 3FB

Mike brews in a 40 foot stable in his back garden. He uses a 300L plant and plans to brew three times a week. He started on this scale in 2018.

DEVON

Bulletproof Brewing Co, C/O 91 Mutley Plain, Plymouth PL4 6JJ

W: www.bulletproofbrewing.co

Small brewery established by Connor Johnson with Paddy and Ben Lawrence. They are linked with the Tap Haus and much output is in bottles. They use a small 50L kit in a garden shed, but do gypsy brew if demand for a beer is higher.

CO DURHAM

South Causey Brewery, South Causey Inn, Stanley Durham DH9 0LS

W: www.southcausey.co.uk

The plant from the Stables Brewery was re-sited at the South Causey Inn. Brewing started in early 2019.

EAST SUSSEX

BRZN, Unit 2, Cobblers Thumb, 10 New England Road, Brighton BN1 4ZR

Established in summer 2019.

Furnace Brook Brewery, Trolliloes, Trolliloes Lane, Hailsham BN27 4QR

W: www.furnacebrook.co.uk

Furnace Brook is a Community Interest company, with a microbrewery one of several small operations on site under one umbrella company. Brewing started in spring 2020.

ESSEX

Posh Boys Brewery Ltd, 8 Riverside House, Lower Southend Road, Wickham, SS11 8BB

W: www.poshboysbrewery.com

Brewery and taproom established in 2019.



Jack

Rabbit Brewing Co, Hops Farm, 74 Hungerdown Lane, Lawford, Manningtree CO11 2LY

W: www.jackrabbitbrewingco.uk

Established by Amir and Spencer in late 2019.

FIFE

North Sea Brewery Ltd, 15 Primrose Court, Rosyth, Dunfermline, Fife KY11 2TE

Fraser Penman commenced commercial brewing in 2020.

GREATER LONDON

Mikkeller Brewpub, 37-39 Exmouth Market, London EC1R 4QL

W: www.mikkellerbrewpublondon.com

Brewing commenced in summer 2020.

Macintosh Ales, 20b Stamford Brook Road, Hammersmith W6 0XH

W: www.macintoshales.com

Established by Charlie Macintosh in autumn 2020. Initial brews were undertaken in his garage, but as he expanded it is thought he cuckoo brewed elsewhere.

GREATER MANCHESTER

Manchester Union Lager Brewery, 96d North Western St, Manchester M12 6JT

W: www.manchesterunionbrewery.com

Single product lager brewery established in late 2018.

Made of Stone Brewery, Mounting Stone Micropub, Bramhall, Stockport SK7 1JJ

W: www.themountingstone.co.uk

A one barrel plant at the back of this micropub. Initial beers were brewed at Outstanding, they started brewing in autumn 2018.

Wayho Brewery Co Ltd, 3 Lodge Bank, Horwich, Bolton BL6 5HY

W: www.wayhobrewing.co.uk

A brewery and tap room established in 2019 by Steve Hyland.

HERTFORDSHIRE

Lock 81 Brewery Ltd, Unit 21 The Wenta Business Centre, Colne Way, Watford WD24 7ND

W: www.lock81brewery.co.uk



Established by Henry Winter and named after a lock on the Grand Union canal near the brewery. He started in summer 2019 and uses a one-barrel plant.

Summershed Brewery, Brew Cottage, The Bit, Wiggington, Tring HP23 6EQ

E: simon@brewcottage.com

A nano established by Simon Crichton in his garden shed, he produced bottled beers for sale locally.

INVERNESS-SHIRE

Isle of Harris Brewery, Croft No 6, Borrisdale, Isle of Harris HS5 3UE

W: www.isleofharrisbrewery.com

Run by Nick and Anna who moved up to the Isle of Harris from Merton in Oxfordshire.

ISLE OF WIGHT

Boojum Brewery, Boojum & Snark, 105 High Street, Sandown Isle of Wight PO36 8AF

W: www.boojumandstart.co.uk

Established in Sandown in summer 2020. A retail outlet with museum and a pico brewery. Named after characters in a Lewis Carroll poem written whilst the author was staying in Sandown.

KENT

Shivering Sands Brewery & Tap Room, 91 Maple Leaf Business Park, Manston, Ramsgate CT12 5GD

E: shiveringsandsbrewery@gmail.com

Established by Gary Gould in summer 2020. The brewery and logo are references to the Maunsell Sea Forts north of Herne Bay, built during WW2. An 8 barrel plant is used.

LANCASHIRE

Shed Beer Limited, 17

Victoria Road East, Thornton

Cleveleys, Lancashire FY5

5HT

W: www.shedbeer.co.uk

A home brew supplier

Stephen Finn started brewing

in 2018 at his garden shed at

home. A 100L kit is used, the

majority of output does not go on general sale. The original plan was to create mobile bars, or beer Sheds, but Covid has delayed that. But watch this space next year.

Peregrine Brewery Ltd, B9 Riverside Industrial Estate, Hermitage Street, Rishton, Blackburn, BB1 4NF

W: www.peregrinebrewingltd.co.uk

Limited Company with Anthony Rothwell and Clare

Richardson as directors. Brewing commenced in 2020.

Accidental Brewery, Old Market Court, Back Townley St, Morecambe LA4 5HS

W: www.accidentalbrewery.com

Originally at Old Stables (upstairs), Bulk Street, Lancaster, Lancashire LA1 1PU

Established in 2018 by Mike Dent on the upper floor of an early 19th century stone building, the tiny brewery sits behind the counter of the bar. In late 2020 they moved to a new location in Morecambe, an 18th century shrimping and fish processing building. Capacity increased to 650L and limited canning is done on site.

West Coast Brewery Ltd, Unit 18, Kincaig Court Business Park, Kincaig Road, Bispham, Blackpool FY2 0FY

W: westcoastbrewery.co.uk

Brewing commenced in December 2020, owned by Carl Ankers.

LANARKSHIRE

Hidden Lane Organic Brewery, 1103 Argyle Street,

Finnieston, Glasgow G3 8ND

W: www.hiddenlanebrewery.com

Brewing commenced in late 2019.

LANCASHIRE

Old Boot Brewery Co, Waterside

Mill, Burnley Road, Bacup

OL13 8AW

Brewery established in August

2020.

NORFOLK

1893 Microbrewery, The Royal

Norwich Golf Club, The Weston

Estate, Weston Hall Road, Weston

Longville, Norwich NR9 5JZ

Brewing commenced at this golf club in autumn 2019.

NORTH YORKSHIRE

Live Brew Co Ltd, Unit 2, Reeth Dales Centre, Silver Street, Reeth, Richmond DL11 6SP

W: www.live-brew.com

Brewing started on a four barrel plant in July 2020.



NOTTINGHAMSHIRE

Firerock Brewing Co Ltd, 20-24 Outram Street, Sutton -In – Ashfield NG17 4FS

W: www.firerockbrewing.com

Bar with brewery established in autumn 2017.

Harrison's Brewery, U 1, 108 Carolgate, Retford DN22 6AS

W: www.harrisonsbrewery.com

Established in summer 2018

using a three-barrel plant. They are linked with The Brew Shed bar nearby.



The Scruffy Dog Brewery, The

Scruffy Dog, 94 Station Road, Sutton-in-Ashfield NG17 5HF

W: www.thescruffydog.co.uk

Brewing commenced to this pub in early 2018.

ROSS & CROMARY

Wild Barn Beer Brewery, Annat, Corpach, Fort William PH33 7NB

W: www.wildbarnbeer.com

Commenced brewing in summer 2019 as Ben Nevis Brewery. Run by Simon Delvaux who is the brewer and Freja MacDonald they focus on Belgian style beers. In 2020 they changed their name to Wild Barn Beer.

SOUTH YORKSHIRE

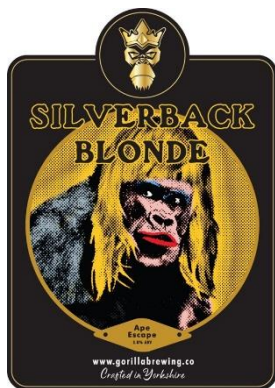
Gorilla Brewing Co Ltd, Unit 3,

Cliff Street, Mexborough

S64 9HU

W: www.gorillabrewing.co.uk

Established by Jason White and Phil Paling in September 2020 on the site of the old Don Valley Brewery.



Little Mesters Brewing Co,

352 Meadowhead, Sheffield, S8 7UJ

W: www.littlemestersbrewing.co.uk

Established in 2020.

SUFFOLK

Artifact Brewing, Bridge Farm, Bury Road, Ixworth,

IP31 2HX

W: www.artefactbrewing.co.uk



A nano 200L brewing system established on a farm in a converted shipping container on the family farm.

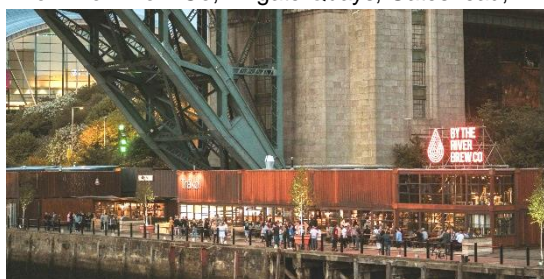
TYNE & WEAR

Metalhead Brewery, Unit 16E Helmsman House, Norham Road, North Shields NE29 8RZ

W: www.metalhead-brewery.co.uk

Established in summer 2019.

By The River Brew Co, Hillgate Quays, Gateshead,



NE8 2FD

W: www.bytheriverbrew.co

A 15bbl plant, in a settlement of containers situated under the Tyne Bridge. Established in 2018.

1 More Than 2 Brew Ltd, Unit J, portberry St, South Shields, NE33 1QX

W: www.1morethan2brew.co.uk

A brewery / taproom / / shop opened in Summer 2020. Beers are Keg

TOPS Brewing, Collingdon Buildings, Collingdon Road, High Spen, Rowlands Gill NE39 2EQ

Ray Swan commenced brewing in October 2013 using a five barrel plant under the name The Olde Potting Shed Brewery. The name later changed to TOPS Brewing. It is a part time operation.

Alpha Delta Brewing, 18 Riverside Court, Newburn, Newcastle Upon Tyne NE15 8SG

W: www.alphadeltabrewing.com

Established in 2019, producing keg and canned beers.

WEST MIDLANDS

Infinity Brewing Co Ltd, Maypole, Kingsheath, Birmingham B14 5EB

W: www.infinitybrewing.uk

Established by Chris Crouch and Tammy Harris in late 2020. A one-barrel plant is used in a self-contained converted utility room at the rear of their home.

WILTSHIRE

Rusty Garage Brewery, Unit 115 Rivermead Business Centre, Rivermead Drive, Westlea, Swindon SN5 7EX

W: www.rustygaragecraftbrewery.com

Hop Therapy Brewery, Unit 3, Warkup Barn, Manor Farm, Draycott Cerne, Chippenham SN15 5LD

W: www.hoptherapybrewing.com

Started just before lockdown in Feb 2020. Created on beer, then restarted in the summer.

Broadtown Brewery, 29 Broad Town Road, Swindon SN4 7RB

W: www.broadtownbrewery.co.uk

Established in summer 2019 by Jason Baycliffe. The 1000L plant is located in the former 1830 brewhouse for the Hart family brewers.

Ashton Brewery, Cove House Gardens, Ashton Keynes, Wiltshire SN6 6NS

E: ashtonbrewery@gmail.com

A 2018 commercial start by home brewer Pete Clark.



Gleanings – tomorrow’s history today!

What is the future for Brains and Marstons?

Marston’s has stepped in to rescue Brains with a deal to operate SA Brains’ 156 pubs in Wales as its sales have been decimated by tough local coronavirus restrictions. The arrangement will secure 1,300 jobs. Under the terms of the deal, UK pub group Marston’s will operate 141 Brains pubs on lease and a further 15 on management contracts. Marston’s now has 262 pubs in Wales.

John Rhys, chairman of Brains said the deal with Marston’s ‘enables Brains to recapitalise its balance sheet and continue its long heritage as an independent entity’. The arrangement, in effect, transforms it into a commercial property investor. The future of beer production whether at Carlsberg-Marstons Brewing in England or the new Brains plant in Cardiff remains undecided.

Marstons which is set to reduce its debt to under £1bn by 2024 has now received an unsolicited take-over approach from US based Platinum Equity. At this time, it is believed that no firm offer will be tabled. TDR Capital has Stonegate and EI pub chains and CK Asset Holdings took Greene King last year. A sign of things to come perhaps?

Book about the Lager Lovelies

The Lager Lovelies will forever be associated with Scotland’s Tennents Lager. Innovative and eye-catching to some but sexist and exploitative to others, the girls disappeared as times



changed in the early 1990s. Cans are still eagerly collected all over the world. Now drinks historian Thora Hands from the City of Glasgow College is hoping to create a more complete picture of this famous ad campaign for her future book entitled "Canned: Feminism - Sexism and Tennent's Lager Lovelies". Apparently models were often covered up on the front of cans for the home market but exports sold to British

troops abroad showed rather more risqué poses.

BrewDog antics update

BrewDog continues to trumpet its green credentials and offered a pack of four 440mL cans of its carbon negative 4.5%ABV Lost Lager free to customers who were directed to the web site. Waits of over an hour were common due to the popularity of the deal where people paid only £1.95 for postage. The brewery also promised to plant a tree through the Ribble River’s Trust’s tree planting scheme for every pack despatched. Although the blurb said Brewdog is giving away enough beer for ‘everyone in the UK’ it subsequently declared that 280,000 trees were planted. The scheme has now been extended to cover other four pack on line purchases.

It continues to push the boundaries and after 25 complaints, the Advertising Standards folk banned this billboard and print ad.



During November last year, four packs of its Punk IPA purchased on-line contained hidden solid gold cans. Each of the ten cans was worth £20,000 and the winners also got £10,000 of BrewDog shares and a VIP tour of its Aberdeenshire HQ. Of course they did not send out the real gold as that would be readily detectable and might have been too much temptation to the light fingered so they sent out labelled, numbered cans that were redeemed later. The hunt has now moved on to find five gold cans of Hazy Jane.

There is also a new 10%ABV beer called MMXXX which you are supposed to keep and drink in 2030 when you can either celebrate getting our planet back on the right track or toast the impending apocalypse!

Indonesia may ban alcohol

A controversial alcohol prohibition bill had been stalled in the Indonesian parliament since 2015. Now a coalition of Islamist politicians has filed a request to resume the bill’s deliberation. Apart from bans on sale

in small shops and the devout province of Aceh where Sharia law is in place to counter bids for independence, alcohol is freely available. Those who aim ‘to keep the public from harm’ need to consider the effect on Bali which gets 80% of its income from foreign tourism. Any ban will affect PT Multi Bintang, a subsidiary of Heineken.

Burtonwood to close

Molson Coors UK plans to close



its Burtonwood brewery by the end of September. It is only six years ago that they purchased the brewing and kegging operations from Thomas Hardy Brewing and Packaging which had themselves owned it since 1999. Not affected by the closure is the T H bottling business on site which was not sold to Molson Coors in March 2015. The original Burtonwood Brewery dates back to 1867. A total of 25 jobs are now at risk

Contract packaging in Scotland

With many smaller brewers turning to the off trade to keep afloat, Glasgow-based Phil Macan opened just in time. It has been established by the Small Batch Group which also runs the Glasgow Beer Works. With premises at Queenslie in the City, it offers bottling at 2000bph and 1500cph canning services to breweries and drinks businesses covering a variety of drinks from beer, cider and spirits to carbonated soft drinks, tonic and cold-brew coffee. With a starting volume of just 1,000 litres, Phil will fill 250mL, 330mL, 440mL and 500mL cans and 330mL and 500mL bottles. He even offers free delivery and pick-up options to certain locations.

Beer for life

MacLeod Brewing in California unusually uses hand pumps to dispense beers in its tap room. It is selling memberships to its Founder’s Club for \$2,499, which means members

can order any beer to consume on site and drink as many as they can handle for life. A year's membership costs \$999.

London breweries absorbed

AB-InBev is restructuring its UK craft beer operations and is fully integrating Camden Town into the wider group. Heineken took a 'minority' share in Brixton Brewery back in 2017, it turns that was a hardly minor 49%. Now they have taken over the lot. No financial details were released,

Cologne objects

The term *Kölsch* has a protected geographical indication (PGI) within the EU, meaning that a beer can be sold under that name only if it is brewed within 50 kilometres of the city of Cologne. Now the city has managed to ban sales of beer from Frankfurt called Colonia complete with Cologne imagery throughout the surrounding state of North Rhine-Westphalia. Colonia harks back to the Latin name of the Roman colony from which the city developed. The brewery in Frankfurt said it was surprised at the new ban, as its beer had been on the market since 2009.

One less Trappist brewery

Achel is probably the least well known of the Belgian Trappist breweries. But now it has removed itself from the list as the abbey, known as the Achelse Kluis in Hamont-Achel right on Limburg's border with the Netherlands, no longer has any monks. Brothers from Westmalle founded the abbey in Achel and the former had been brewing the Achel beers nearer to Antwerp for years but now without Achel supervision, the ITA mark has to go but Achel beers will continue unchanged. Luckily Westmalle has 27 monks left. There are only 14 authentic Trappist beers in the world, each bearing the Authentic Trappist Product label.



I&G put new build put on hold

Innis & Gunn has put its new Edinburgh brewery plan on hold because of uncertainty in the market and has sold an 8% stake in the business to Dublin-based C&C Group the owner of Tennent's. Beers will continue to be made at Wellpark in Glasgow and I&G's own plant in Perth.

Earlier, I&G raised £3m by crowd funding from 2000 new investors.

Heineken being sued

Brewing is currently banned in Mexico as a non-essential industrial activity so naturally Heineken moved some production to Holland and then imported Tecate into the States. Despite 'Product of Holland' appearing in small type on the label, some punters in New York are suing for misrepresentation!

Magor gets a turbine

CleanEarth's largest wind project to date, a single 3.5MW Vensys V136 turbine equipped with 68m blades will directly supply nearly a quarter of the energy consumed at Budweiser's Magor Brewery near Newport in South Wales. Budweiser is committed to brew all its UK beers with 100% renewable electricity by next year

Bud gives beer to goalies beaten by Messi

In December Barcelona's Lionel Messi broke Pele's record by scoring his 644th goal at the club. To mark the occasion, brand partner Budweiser sent out 644 personalised beers to some 120 keepers. Each had a number of the goal and an image of Messi celebrating to rub salt into the wounds. Flamengo's Diego Alves got 21 while Iker Casillas and Anders Fernandez received 17 each.

St Peter's sold

St Peter's Brewery known for its quirky oval bottles was created by John Murphy some 23 years ago. With retirement beckoning he has sold the brewery to a trio of brewery executives headed by Derek Jones who has global experience with Molson Coors and SABMiller. No transaction details have been disclosed.



Vaux taproom ready

The revived Vaux Brewery, in Monk Street, Sunderland, has brewed its first beer after contracting production since 2019. It is also ready to open its new tap room close to the Stadium of Light. This features a giant indoor mural dedicated to both its legendary name and the city's heritage. The artwork is by Sunderland artist Kathryn Robertson.



Meanwhile back at the original Vaux brewery, planning permission is expected to be granted shortly on the first 132 riverside smart homes out of a projected 1000 on the site due to be finished in 2023.

Sapporo launch goes ahead despite typo

Sapporo in Japan produced a special beer for convenience store Family Mart. The launch was planned but someone noticed that 'lager' was spelled 'lagar' on the cans.

Although the misspelling caused a bit of buzz on digital media, most



consumers shrugged it off and Sapporo decided to go ahead with the release regardless.

Although embarrassing, it is not the costliest spelling slip-up. Back in 2007 someone put a bottle of Allsopp's Arctic Ale from 1852 on eBay but misspelled the brand as "Allsop's" ending with just two bidders and \$304. Two months later, the new buyer listed it with its correct name and it allegedly fetched \$503,300!

Council demands repairs at Brewers Quay

Dorset Council has been in contact with Versant Developers, a housing developer which bought Brewers Quay in Weymouth back in 2016, to urge them to repair damaged parts of the building and to improve its external appearance. Versant has a two-phase plan; the first due to open in 2022 involves 12 two bedroom apartments and six three bedroom town houses. Phase two refurbishes the original building to provide 24 apartments and 11 town houses.

Questions and occasionally the odd answer

Martin Harper asks about the Openshaw Brewery

I have tried Manchester Archives and every type of internet search I can think of. I am looking for the names of who owned the company and any board members from approx. 1895 to 1930.

Particularly, I am hoping that there may be a James Jardine named towards the end of this period. Other names I am hopeful of are Percy Hothersall and possibly Ebenezer Bradburn.

I am looking into the history of a piece of land opposite my house that has been a crown green bowling club since the late 1800s. It is thought that the brewery owned the land up until the 1930s.

Our archivist replies...

The history of the business is covered in Alan Gall's Manchester Breweries of Times Gone By in Vol 2 and below are some notes from our files. I'm afraid that there doesn't seem to be any mention of the individuals you are looking for, though they may of course been managers.

The business eventually became part of the Bass conglomerate and the latter's archives formed the core of the National Brewery Centre, you may also like to inquire there.

Openshaw Brewery Co Ltd, Victoria, Aberavon Street, West Gorton

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

Openshaw BCL £60 000 previously registered 1883. Jan 1897 14 full 34 beerhouse 27 off licences. David Parry has 29 full 50 bhs 4 off Manchester Breweries has 31 full and 96 bhs: James Pollitt C&MD; William Edwards; Thos Bradshaw; Jas Jones

However in 1897 Benjamin Pollitt described as the MD in the BJ. 1904 Ernest Pollitt chair. 1915 Augustus Mayers mentioned as brewer. Maj FS Pollitt dir Openshaw died 21 Oct 1936 44. 1938 P L Sheard joined board, hop merchant, 1943 apptd chair and MD until Hope & Anchor bought in 1957, dd 1963.

Andrew Swift asks who took over at Freshford

The Greyhound on Dark Lane in Freshford, Somerset is already listed in BHS Defunct Brewery Liveries - however, another brewery also features:

The Greyhound was originally owned by Freshford Brewery, which was taken over by Wilkins Bros of Bradford on Avon in 1894. Wilkins was in turn taken over in 1920 by Usher's of Trowbridge, who closed the Greyhound in 1964. There are at least three sets of lettering on this sign. The earliest - in white - reads FRESHFORD BREWERY, followed by another word, which may start with the letter E - ESTABLISHED perhaps? Then come two different versions of WILKINS BROS - the first in white, with all the letters the same size, and the second in gold, with the last three letters of BROS superscripted. The first version is followed by BRADFORD ON AVON, the second by SPARKLING ALES. It is not clear whether the FRESHFORD BREWERY sign and the first WILKINS BROS sign were smaller than the second WILKINS BROS sign, or

whether they were the same size, with any other lettering obliterated.

(From Ghost Signs of Baths by Andrew Swift & Kirsten Elliott, published by Akeman Press)

Our archives have....

Foster Richard P James Forster, Brewer - Probate 14 Apr 1818

1849 relict died and 1854 Thomas Foster died at his brother's brewery here.

1856 dd 12th Oct 1871 or Forster, exec Richard Courtier Forster (RCF)

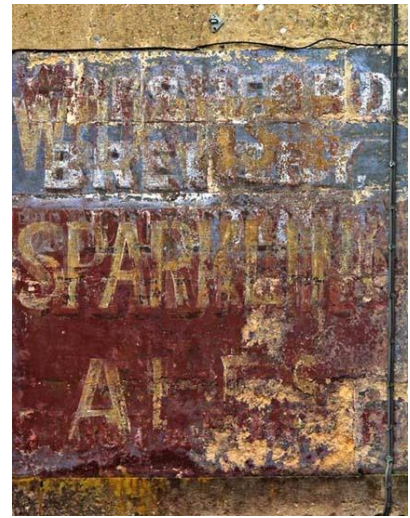
1878 Dec Richard C Foster sold business to Fred S Applegate of Trowbridge, latter seems to have ceased by 1886.

1889 May 8qtr plant and 10 qtr malting for sale as a going concern and again 5th June 1894 by RCF. In September the malting and late brewery available. 1905 sale of property 2nd May by RCF and again in 1907

A fine building and an early example of adaptive reuse - see Sherban Cantacuzino, New Uses for Old Buildings (Arch Press, 1975, pp170-173).

Now the Freshford Brewery Vaults, we have this note on file...

1821 as the brewing hall of a former brewery supplying around 14 pubs in Freshford, of which only one remains today. The Brewery ceased production in the 1890s and tragically fell into disrepair for the next 60 years. It then had a diverse range of uses in the 20th century from a paper store to an air raid shelter for the local school during WW2. In the 1990s Jeremy Fry, of Fry's Turkish Delight fame, came to the rescue and converted it into a private home. Princess Margaret was a good friend of Jeremy Fry and visited the brewery regularly, bringing with her a highly visible police presence, as well as tending the gardens. During this time The Vaults was used as a wheelchair factory business established by Jeremy Fry and his good friend Lord Snowdon. It has since been transformed into a unique listed property providing spacious holiday accommodation for up to 4 guests.



Mike Bone observed...

Alan Dodge, the local historian, mentions Forster's ownership and the end of brewing in the 1890s. Apart from recent revelations concerning Lord Snowdon and Mrs



Jeremy Fry I regret I can't

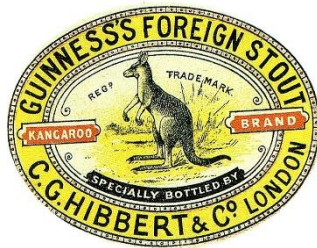
add much else to Mike's notes. It is strange that Mary Miles does not mention the Arnold & Hancock purchase but I see that the records held in the former SRO begin in the following year. The conversion of part of the brewery by Leonard Manasseh in the 1960s was a significant example of the value to be had in the adaptive reuse of former industrial buildings.

Paul Sampson wants to know about a printer's plate



I have an etched copper plate which has been in the family for nearly 60 years. It is a label for the English Yeast Company - Kangaroo Brand - and it seems this was based in Liverpool.

The Kangaroo Brand was owned by C. G. Hibbert, who bottled Guinness and Bass, and also sold lager under the same brand. The Kangaroo mark was first used and registered on 11th June



1880. There is no trace of their having offices in Liverpool. They were based in London and also had premises in Southampton and offices in other countries. They traded as E & G Hibbert before 1900. By 1906 they were trading as C. G. Hibbert. They became part of Guinness Exports Ltd., in 1950. It seems odd the same Kangaroo Brand was used for yeast products as well as bottled beer.

We checked with Mike Peterson of the Breweriana Collectors who was not sure that the Kangaroo Brand is the same company. The kangaroo on the plate differs. It has something over its shoulder. He kindly enhanced

the image and reversed it to show the plate in more detail. It seems that H. H. Merriman of Liverpool was an agent for the English Yeast Co.'s products but the mention of 'made from the finest rye' on the label is strange but it says 'every genuine **bag** is marked...' so it does look like a label for a sack of pitching yeast.

Has anyone heard of a 1634 Charter for Brewers and Maltsters?

Andy Clark has been re-visiting some research he did a couple of years ago in connection with a book he is writing. His research concerned a Charter for Brewers and Maltsters arranged by Sir Philibert Vernatti, in conjunction with either the 1st Marquis of Argyll or possibly the 1st Duke. The charter was around 1634. Sir Philibert was also involved in investing in a new method of drying malt.

Amber Patrick notes that there were two malt kilning patents lodged in 1634 but no names are included. Has anyone else come across Sir Philibert?

Chris Schaut has an odd looking bottle

Can you tell me more about this bottle? It has 1833 embossed on the base yet according to Swales history of the Tadcaster Tower Brewery it was not founded until the 1880s. The brewery name is embossed on the two piece blow moulded bottle and also on the screw cap.



Mike Peterson tells us that the 1833 'date' is most likely a patent or a mould number. The initials are obviously the maker and Lo c might indicate London Co. I believe the bottle to date from the 1890s because of the Co Ltd after the brewery name. I have never seen such a bottle before. Has anyone else?

John Arguile asks about Exhibition

Can anyone help me about the origins / provenance of the beer that came to be called Newcastle Exhibition and what influence, if any, did James Porter's predecessor as Head Brewer (Thomas Lovibond) have on its creation? Was it named after an actual exhibition?



David Cox responds on Paines from NL90

The 1974 GBG description of Paines was not necessarily to do with quality but because all their tied houses used the top pressure system of beer dispense.

I helped to set up the local CAMRA branch and I remember meeting Fiona McNish. We persuaded her to reintroduce handpumps into several pubs and this was successful. Admittedly the beer could be variable especially in summer. CAMRA St Neots ran the bar at the local riverside festival for several years and used Paines for backup supplies. The beer was always good at the brewery even when it was strange in the pubs. Miller and his friends took over in November 1982 and had sold all of the pubs and the brewery by 1987. The brewery was in a fantastic position so there was no problem selling it for conversion to flats. In hindsight it looks very much like a case of asset stripping of which they were accused at the time but of course this was denied. It is easy to compare Ruddles with Paines but remember that Ruddles was on the edge of Langham village with plenty of room to expand whereas Paines was constrained on all sides on a very small site. To expand, the brewery would probably have needed to be relocated.

Terry Hanstock comments on NL91

Brewery in Hamsteels (p.34)

Joseph Johnson is referred to as the late owner of both Hamsteels Colliery and the City Brewery, Durham in *The Durham County Advertiser*, 27 December 1907. No mention of a brewery in the village, though.

John Ulyett (p.34)

1842 - born Rainworth, Nottinghamshire. Father a shepherd

1871 - John Ulyett a brewer at Edge Vale.

May 1878 - partnership of John Ulyett and Kelynge Miles (brewers of Edge Vale) dissolved, Ulyett carrying on the business himself.

June 1878 - John Ulyett took on the licence of premises at 56 Mount Vernon Street, Liverpool.

April 1880 - creditors' meeting with John Ulyett, Edge Vale Brewery, Edgehill.

1881 - John Ulyett (beerhouse keeper, 21 Carr Lane, West Derby) unsuccessfully applied for a billiard licence

August 1882 - John Ulyett applied for licence to sell beer off premises at 61 Mason Street, Liverpool

1901-1911 - John Ulyett described as retired brewer of 208 Orwell Road, Kirkdale, Liverpool

January 1919 - John Ulyett, retired brewer of 208 Orwell Road, Kirkdale, Liverpool, died 14 January leaving £1146 18s 4d to his sons, George Ulyett and Percy Ulyett, 'officers of customs and excise'.

Helperby Brewery (p.34)

Information on an earlier common brewery in Helperby owned by John Roulston.

1810 - John Roulston died and the following year his widow offered the brewery to let for ten years. Described as an '...old established brewery carried on

by the late Mr John Roulston for many years and now by his widow with considerable success.' Premises included a malt kiln and brewhouse, together with 13 acres of land 'in high cultivation'.

More information on Christopher Lambert.

1861 - Christopher Lambert of Town Street, Helperby described as brewer

1865 -1876 - Christopher Lambert of Helperby listed as owner of Black Horse Inn, Boroughbridge

1871 - Christopher Lambert of Helperby described as brewer and farmer

1881-1891 - Christopher Lambert (born Helperby) of Lillington, Warwickshire described as retired farmer. Died there in 1894

Further information on the Ramsden family.

1871 - James Richard Ramsden described as provisions dealer living in Leeds.

April 1876 - James Richard Ramsden advertising for a journeyman cooper for the Helperby Brewery

1881 - James Richard Ramsden of Jasmine House, Helperby, described as brewer and maltster.

1891 - James Richard Ramsden described as brewer and maltster. Joshua Horner Ramsden [JRR's son] described as brewer and manager. Both residents of Main Street, Helperby.

November 1893 - Joshua Horner Ramsden described as brewer, Helperby

1897 - *Kelly's Directory* lists Joshua Horner Ramsden as an actuary with Yorkshire Penny Bank. Jas Richd Ramsden is listed as brewer and maltster

July 1897 - death of James Richard Ramsden of Jasmine House, Helperby

1901-1939 - Joshua Horner Ramsden described as brewer and maltster, Village Street, Helperby

1913 - *Kelly's Directory* lists Joshua Horner Ramsden as an actuary with Yorkshire Penny Bank Ltd. The executors of James Richard Ramsden are listed as brewers.

1921 - *Kelly's Directory* lists Joshua Horner Ramsden (Jasmine House, Helperby) as brewer and actuary with Yorkshire Penny Bank Ltd.

April 1929 - Joshua H Ramsden and Son, The Brewery, Helperby, offer a £25 silver cup for club billiard teams competing within a 20 mile radius of Helperby

1934 - Joshua Ramsden [JHR's son] of Jasmine Cottage, Helperby, described as brewer

1939 - Joshua Ramsden of The Haven, Easingwold [c6 miles from Helperby], described as brewer

December 1950 - Joshua Horner Ramsden of Jasmine House, Helperby, died 13 December, leaving £21520 4s. One of the beneficiaries was Joshua Ramsden, brewer, who died in York in 1987.

1987 - Sir Caryl Ramsden (8th Baronet) listed as occupant of the Old Brewery, Main Street, Helperby [unable to trace any connection between this Ramsden and the brewing Ramsdens...]

The Simonds takeover train

As your Chairman showed in the last newsletter; an interest in Brewery History, railways and model railways come together in the form of serious research...really... with collecting OO and N gauge wagons in brewery liveries. Apart from being interesting in their own right, it is possible to trace a family tree of a brewery's history by putting together a rake of wagons with one particular Brewery at the head. An example of this would be HG Simonds of Reading.

Breweries represented having been taken over by Simonds are:

The Cirencester Brewery, acquired in 1937 closed shortly afterwards and now housing.

John May & Co of the Brook Street Brewery, Basingstoke which came into the Simonds family in 1947. It was demolished for road development in the mid 60s.

Phillips & Sons of Newport was taken over in 1949.

The Jacob Street Brewery of W J Rogers in Bristol joined in 1952. I believe that the Brewery chimney may

survive with the rest of the Brewery being converted to other uses.

Plymouth's Octagon Brewery was acquired in 1954 with 48 public houses.

Then finally, there is Simonds itself, lasting from 1768, via the new Sir John Soane designed Bridge Street Brewery in 1785 until brewing ceased on the town centre site in the late 1970s, and replaced by Worton Grange, a greenfield brewery close to Junction 11 on the M4.

There are other potential links yet to be explored. For example, N P Hunt of Paignton was purchased by Simonds in 1927 with the business (that being cider) sold on but the pubs were kept. There is a N P Hunt, cider makers, in Sussex but I have yet to establish a link. Then there are other businesses that were taken over by some of the aforementioned breweries and with Simonds eventually becoming part of the Courage Group that opens up a whole new branch line of wagons.

Paul Hathaway



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Burlison Inns Ltd.
Burton Bridge Brewery Ltd.
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Weyermann Speciality Malting Co.
Wimbledon Brewery Co. Ltd.
Windsor & Eton Brewery
Wye Valley Brewery Ltd.

Palmers at Bridport in Dorset in February 2008

