

# BREWERY HISTORY SOCIETY

## NEWSLETTER



*No 93*  
*June 2021*

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June 2021

Newsletter 93

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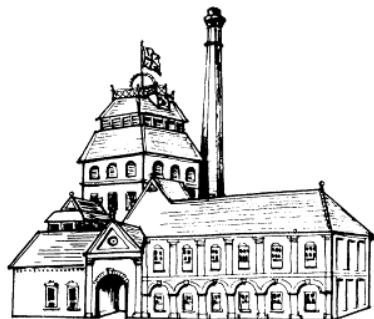
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## Roger's eighteenth

*Bannaghtyn* from the rock. All quiet over here despite the April showers in May! Since last time, we have had a 21 day circuit breaker which lasted 43 days because people just did not do as they were told. Pubs are open again without restriction but there are still sporadic cases which we shall have to learn to live with. Our vaccination programme is ahead of everybody else's apart from the Falkland Islands and Gibraltar and I am pleased to announce that your old editor has had his John Prescott – two jabs (ho ho).

Those on the adjacent island have been huddling in groups of up to six in pub gardens and the brewers have seriously underestimated demand from these hardy souls and supplies of beer are short. Let's hope they get moving in time for pubs to open indoors which will mean Marmite back on the supermarket shelves as well. Indoor restrictions will ease completely in June but it is estimated that some 2,000 pubs have closed permanently and around 700,000 staff have lost their jobs in hospitality. The Brewers of Europe reckon that lost sales over the continent amount to some 34mHl which is a lot of beer, yet rather strangely 216 more breweries opened in the UK last year bringing the total to 3020. No lack of confidence that the market will bounce back there then?



*OK if the sun was shining!*



*Not so good on May Day Monday!*

At the start of the pandemic few breweries offered direct-to-consumer delivery or takeaway services, now most do and many have installed hand operated bottling and canning units. It will be interesting to see how the on- and off-trade beer volume split changes once the first flush of enthusiasm for going back to the pub wears off and folk notice how much more expensive it is! A campaign to

reduce VAT on draught beers is in full swing but we shall all have to pay for Rishi's largesse somehow.

I do not think that too much else has annoyed me over the last three months apart from people trying to rewrite history, morris dancers having to paint their faces blue and the hapless Mr Noel Clarke being deprived of his livelihood even before he has seen the inside of a courtroom and Meghan's new book. So in a feeble rear-guard action against PC wokery turn to page 20.



Copy closes for NL94 on 13 August and for NL95 on 12 November

***Slaynt vie as tannee-shiu sauçhey – stay safe***

**Front and back covers;** This month we feature Hall and Woodhouse at Blandford Forum in Dorset taken during a visit in October 2001. The front cover shows an array of pipework surrounding the keg beer pasteuriser. Even older breweries have stainless steel as well as brass and copper! 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

The Committee is pleased to announce that the AGM, so sorely missed last year, will be held on 8<sup>th</sup> October 2021. Palmers of Bridport have kindly agreed to host the event at its brewery in Bridport, Dorset.

Julian Herrington and Ken Smith have worked out a schedule of other activities for the day before and the day after. So if you have not registered your interest with Ken, please do so as soon as possible. He will send you a copy when it is finalised. *email address withheld*

## Annual General Meeting 2021

To be held on Friday 8<sup>th</sup> October 2021 commencing 12.00 at Palmers Brewery in Bridport

### Agenda:

1. Apologies for absence
2. Minutes of AGM held 30th June 2019
3. Matters Arising
4. Chairman's Report
5. Treasurer's Report
6. Auditor's Report
7. Subscription Levels – see below
8. Election of Officers
9. Vacancies on Committee
10. Any other business

### Notes

**Minutes of 2019 AGM** - These were published in Newsletter 85 June 2019.

## From the Chairman

As I write this the hospitality industry is looking forward to the lifting of restrictions but this has yet to happen. Hopefully by the time that you read this you will be able to enjoy wonderful beers in safe and hospitable venues in the company of friends and family. Only time will tell what the industry will look like when life does return to normal, but we all hope for the best going forward and our thoughts are with everyone who has suffered, whether through the loss of a loved one or in terms their livelihood.

In this issue you will find details of the delayed AGM. We are especially looking forward to this after being unable to hold last year's meeting. My thanks go to Darren Batten and Palmers for inviting us to hold it in their stunning brewery and to Julian Herrington and Ken Smith for making the detailed arrangements.

One thing on the agenda that may strike you as odd is the number of committee members offered for re-election. This is a function of there not being a formal AGM last year so those whose term was up for renewal then are on the list together with this year's group. As

**7. Subscription Level** – The Committee propose the following increase of subscriptions for 2022:

Category	Existing	New
Retired	£25	£30
Individual	£28	£33
Joint	£33	£38
Overseas Individual	£40	£45
RCB	£50	£60
Corporate	£100	£115

**8. Election of Officers** – In accordance with the Constitution Rule 6, the following committee members will be standing down at this meeting and offer themselves for re-election:-

Mike Bone (extended from 2020), Steve Elliott (extended from 2020), Jeff Sechiari (extended from 2020), Ken Smith (extended from 2020) Ed Wray (extended from 2020)

Tim Holt (standing down 2021), Paul Travis (standing down 2021)

ever, if you wish to offer yourself for election to the committee do please contact the secretary



(secretary@breweryhistory.com) or write to the Society at the address below.

I was very saddened to hear of the recent passing of Dr Ian Hornsey, a very long standing BHS member and a distinguished academic, brewer and author. It was always a great pleasure to meet Ian and enjoy a stimulating conversation. We often spoke of meeting to make an oral history recording of his life in and associated with the industry but geography got in the way. Just before he died I had been trying to arrange to do so over Zoom as this has unexpectedly provided a new way of getting together, but it wasn't to be. Ian's old friend, Alan Pateman, has shared some memories of Ian elsewhere in this Newsletter.

Thinking of oral history, if you have made such brewery related recordings, or are minded to do so, perhaps over the internet, we would welcome copies for the BHS archive.

On a much happier note, I am delighted to offer my congratulations to Robin Appel who is celebrating the 20<sup>th</sup> Anniversary of his ownership of Warminster Maltings. Our congratulations, also, to our President, Miles Jenner, on his becoming the High Sherriff of East Sussex.

I would remind you that 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 (E: [booklist@breweryhistory.com](mailto:booklist@breweryhistory.com)), or send an sae if you don't have email, *but please note*

## Membership Matters

The BHS membership year will have just started as you read this. As you will have seen elsewhere in this Newsletter, the AGM has been set for October. The annual subscription is reviewed at the AGM, usually in time for the start of the new membership year, however given the need for the delay this year subscription rates remain unchanged and the AGM will decide the levels to be adopted from next year, i.e. May 2022. 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! Many thanks

### *New members*

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

#### *Individual Members:*

Leendert ALBERTS, Utrecht

Interests: General history of (international) brewing industry; history of brewing techniques and types of beer

Roger BARNES, Oxfordshire

Interests: Ex Brewery employee with a degree in history

*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. We already have some additional items added to the list, including one large collection, and would welcome more.

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.

Finally, I take this opportunity to wish you and your family and friends a healthy return to normality. I look forward to raising a glass with many of you at the AGM and to a return to our programme of visits and meetings soon.

Jeff Sechiari  
[chairman@breweryhistory.com](mailto:chairman@breweryhistory.com)  
*Address withheld*

Howard GASCOYNE, Hertfordshire  
Interests: Breweries supplying  
Cambridgeshire area pubs, etc.

Paul GIBSON, Derbyshire  
Interests: Derby(shire) brewing history.  
Particularly Zachary Smith of Shardlow.

Lee GRAVES, Virginia  
Interests: Ties between British brewing  
history and Colonial US. African-American  
brewing history in the US dating from 1619.

Rob KEMP, Middlesex,  
Interests: Isleworth Brewery and ales. Pub  
history.

Darren NORBURY, Cornwall  
Interests: Publisher of Beer Today with wide  
ranging interests across the beer industry.

Philip RAISTRICK, West Yorkshire  
Interests: Brewing and pub industries during  
World War II

### ***BHS Bank details***

Please use your surname and post code as reference  
Bank Sort Code: 09-01-55 Account: 7979 4180

2021	UK	Overseas
Individual - full	£28	£40
- retired	£25	£40
- additional ( <i>at same address</i> )	£5	£5
RCB Corporate	£50	£100
Corporate	£100	-

Jeff Sechiari, Membership Secretary  
[membership@breweryhistory.com](mailto:membership@breweryhistory.com) *Address withheld*

## Creating on-line accessibility to brewing company archives

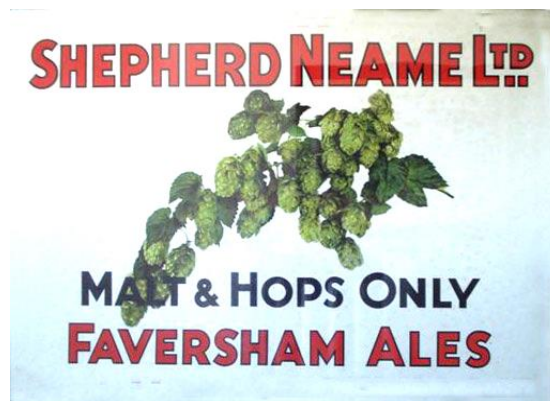
Most members of the Brewery History Society will be aware that the more well-established UK brewing and pub companies maintain (or perhaps more accurately 'accumulate') archive material relating to their businesses. A lot of these archives date back to the founding of the respective companies and they vary in their subject matter, complexity and formats. However they all provide a rich source of material - both for research and education - for historians, educationalists, writers, brewing industry enthusiasts and members of the public.

Some archives are catalogued but most are not. Nevertheless, they all have stories to tell and help bring to life the positive role which beer and pubs have played in Britain's social and economic development over the centuries. In so doing they provide context, balance and counter-argument to many of the issues facing today's brewing industry. As well as the absence of catalogues, simply knowing the whereabouts of archives and gaining access to them are key stumbling blocks for the majority of people, given their nation-wide distribution and the fact that very few archives are on public display.

The National Brewery Heritage Trust (NBHT), a registered charity based at the National Brewery Centre (NBC) in Burton-on-Trent, recognised these twin problems of lack of public awareness and inaccessibility with respect to the archive material held in store at the NBC. Since the key aims of the Trust are not only to protect and preserve these archives but also to promote and encourage their use, it decided to make raising awareness and increasing accessibility its key priorities. The Trust therefore scoped out a project to produce a digitised catalogue of the material held in store at the NBC (around 500,000 items) and to make this catalogue accessible to the public via a website ([www.nbcarchives.co.uk](http://www.nbcarchives.co.uk)) which was launched in July 2020. It became immediately apparent that because this public-facing website sits on a completely separate server to that holding the NBC archive catalogue (which remains independent, secure and private behind firewalls) the opportunity now existed to link other brewing archive catalogues to the same website, thereby creating a single point of access to a virtual network of industry archives.

To succeed such a network would require the development and adoption of an industry-wide common approach to cataloguing, including a common (and controlled) vocabulary, key words, hierarchy and coding format, based on (and encouraging) best practice. It would not however require the adoption of a common cataloguing software system – participating companies would remain free to choose whatever records management system best met their individual needs. In order to prove the feasibility of this concept (as well as to establish the appetite for it amongst brewing/pub

companies, given the severe restrictions facing the



industry at the present time) the Trust sought to identify potential partners within the industry and through dialogue with them establish the best way of developing the project as well as evaluating its benefits - both to the industry as well as its supporters/public.

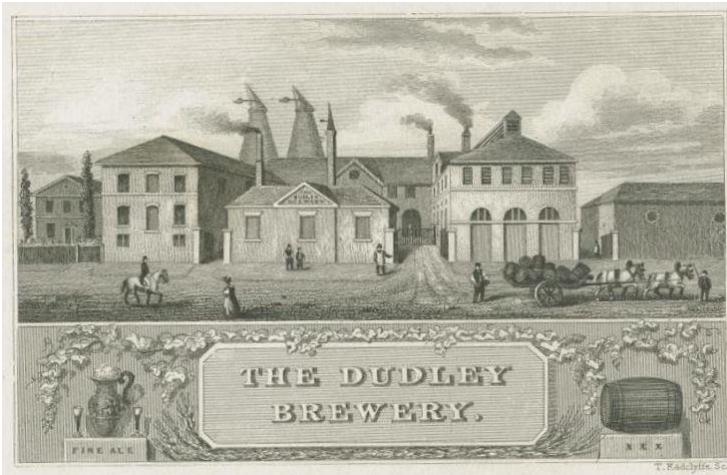
Following discussions with interested member companies of the Worshipful Company of Brewers (the Brewers' Company) a project proposal was submitted to its spring 2021 Court and has been given their approval. Shepherd Neame Ltd., a company with a long history and one of the few who employ an archivist, volunteered to work with the Trust to help pilot the scheme and as a result a collaborative programme of work is now underway to establish the basics of coding and nomenclature standards, prior to a trial linkage.

Harveys at Lewes in Sussex is also a keen supporter of the project, but all potential participants recognise that in light of the setbacks endured by the licensed trade over the last year, this is a project which cannot (and need not) be rushed and that to succeed it needs to be progressed with care and patience. Nevertheless, the NBHT is now looking to attract a small but enthusiastic cadre of partners from within the industry and to work with them over the coming years to turn the vision of a virtual network of brewing archives into a reality.



*Harry White (Chairman, NBHT)*

## A Black Country Pioneer - the Dudley Brewery



During the 18th century, common or commercial brewing spread throughout the country, so that by the end of the century most of the larger towns had a brewery which supplied many of the public houses in its area. The London brewers rose to fame and fortune on their enormous output of 'porter', a dark beer not unlike stout. Sheffield had a common brewer by 1744, Glasgow in 1775 and Bristol in 1788.

From about 1750, the economic and technological developments of the Industrial Revolution began to make themselves felt, creating the growing towns of the Midlands and the North. By 1801 the population of Dudley had reached ten thousand and that of the Black Country region (excluding nearby Birmingham) almost 100,000. Throughout this period of growth, the area seems not to have supported a single common brewer of any size - testimony, perhaps, to the popularity of home brewing in the region.

During 1805, a partnership of Dudley businessmen was formed to operate a brewery. Land was leased from Viscount Dudley and Ward 'for the purpose of erecting certain buildings and making reservoirs for water thereon for the use of a brewery about to be erected' for 120 years at an annual rental of £5. At the same time an adjacent three acres of land was leased for 40 years at £21 15s. p.a., presumably for grazing dray horses, since there was an indemnity for breaking up 'grass ground'. These two pieces of land were on the eastern edge of the town alongside the road leading to Birmingham and thus well-placed to serve most of the Black Country.

The scheme was the brainchild of a group of local businessmen with capital available to invest in a developing market. The pattern was not unusual - several of the Dudley glassworks as well as the local gas company were financed on a similar basis. The chief instigator appears to have been James Bourne, a solicitor with extensive business investments in the town and many connections with the local elite. Thomas Wainwright, a surgeon, also came from a well-established local family and had other interests in coal

mines. Thomas Hawkes was the most distinguished partner. On the basis of a large butchery and tannery business, his family acquired interests in a variety of industrial enterprises, the most notable of which became the leading Dudley glassworks. In 1834 he was elected MP for the town. Last was Joseph Royle, who was the only one to have any connection with the brewing industry, since both he and his father, William, were one of the larger and longer established maltsters in Dudley with extensive premises in King Street.

Unfortunately, the records of the company have not survived and only a sketchy outline can be made of its somewhat disappointing history. There may have been some delay in completing the buildings as the company was only rated for

'land and pool £3 4s. 7d.' in 1807. As shown in an undated engraving, they appear substantial enough and indicate an integrated brewing operation. On the extreme left is the manager's house. The left-hand wing of the main block was the malthouse with the brewery itself on the right. Two oasthouses perhaps for drying hops can be seen and the buildings on the right are presumably stores or stables. Out of sight at the rear were two large reservoirs.

By 1809, the brewery was operating as the 'Dudley Porter & Ale Brewery' - still without any opposition anywhere in Birmingham or the Black Country. This was not to appear until c.1816 when Holden's directory lists the Birmingham Brewery and what was to become the Warstone and Deritend Brewery Company for the first time. By the late 1820s there were at least five common brewers in Birmingham, but the Black Country, whose population had by then doubled since 1801, remained curiously bereft of large brewers. It was not until the mid-1830s that there were any local developments. By then the Greets Green Brewery in West Bromwich had been opened and a number of other smaller enterprises established in and around Dudley.

Also at this time the partnership underwent some changes - in 1836 Thomas Dawes was listed as 'acting partner' and it was often referred to as 'Dudley Old Brewery' to distinguish it from its new rivals. The company seems to have responded to competition by establishing agents in Queen Street, Wolverhampton (John White) and in Birmingham Market Hall (Richard Telford). By this period the popular taste for porter had declined and this, perhaps, accounts for the 'Fine Ale' and 'XXX' shown in the engraving.

In 1845 the partnership seems to have collapsed. One can only guess that the need to renew the lease on a large part of the land they occupied (by then around seven acres) plus the bankruptcy of Thomas Hawkes in 1844 precipitated further problems. In any event a new partnership - Scholefield, Young and Stevens - were

listed as occupants in Kelly's 1845 directory. The only member of this group who has been identified is Joshua Scholefield who is listed as a brewer at nearby Dudley Port in Slater's 1839 directory.

In 1850 the company claimed to be 'Brewers to the Queen' and their premises were referred to as the 'Royal Brewery'. Unfortunately, neither the Lord Chamberlain's office nor the Royal Warrant Holders Association can substantiate this interesting claim.

Around 1851, Samuel Allsopp & Sons, the Burton brewers, took over and the premises became one of their 'East India Pale & Burton Ale Stores', although still referred to as the Royal Brewery. Documents mention a 33 quarter mash tun and 85bbl copper. Sometime between 1857 and 1869 Allsopps disposed of the premises. The site was divided and sold to two buyers in the latter year. The malthouse survived until at least 1919 when council house building began on the surrounding land. The manager's house may have survived until even later. The ponds have been filled in and the site is now occupied by offices, and the only reminder of the existence of a brewery is in the name of the 'Brewery Fields' housing estate just off the Birmingham Road.

The absence of detailed records prevents any analysis of the 45-year history of brewing on this site, but the pioneering role the company took in the locality seems reasonably clear even if the reasons for its decline are shrouded in mystery.

*David F. Radmore*

## **An expensive bottle of beer** ***How I sold a bottle of Arctic Ale on E-bay***



The story started many years ago, when I was at an auction in Nottingham, and a quart bottle of Allsopp's Arctic Ale from 1875 sold for over £2,000. I reported this in What's Bottling at the time, and secretly thought that I ought to sell mine at that price.

I thought no more of it, until a bottle of Arctic Ale appeared on E-bay and sold for less than

\$304.00. At the time I thought that the original £2,000 price must have been a flash in the pan. But I should have realised that as I hadn't seen this item until it was sold, it must have been badly listed, and only a few potential buyers had discovered it. In fact the guy had spelt the name of the brewery wrong. An expensive mistake.

This piece originally appeared in the Blackcountryman in 1988 and is reproduced here by kind permission of the Black Country Society

*As an interesting addendum we found this Bottling Supplement to BTR Jan 1934 p31*

### **BEER FOR THE ROYAL HOUSEHOLD**

*According to an article which appeared recently in the Birmingham Evening Despatch 'it is probably very little known that beer was specially brewed in the Black Country for the household of Queen Victoria. I have it on the authority of Councillor W George of the Tipton Council, that this was so. Part of the old brewery thus royally patronised still stands at Burnt Tree, where Dudley joins Tipton, and it gave the name to the Brewery Estate, the many war-time hutments on which are now being burned down by the Dudley Council. Over the old brewery offices, now a couple of small shops, there is still a slab bearing the inscription 'By Appointment', but the Royal Arms, of which this slab was the base, has disappeared. According to my informant, there was an amusing sequel to the removal of the Royal Arms from these premises. It was a massive looking thing which everybody believed to be made of bronze. When the brewery was dismantled a local man made a handsome bid for the Royal Arms, but to his disappointment, on removing it, found that it was merely plaster work. When beer was despatched from the brewery at Burnt Tree for the royal cellars the barrels were packed in cases with nothing to indicate that the contents were beer. Queen Victoria is stated to have personally described this old Black Country as 'good'. "*

Then the item was listed again for resale by the winning bidder at a starting price of \$0.99, but with a 'buy it now' price of \$200,000, and an unseen reserve price. It turned out later that the reserve price was an astronomical \$150,000!

Bidding started and at that time, as soon as a bid had been made, E-bay cancelled the 'buy it now' price. The price climbed alarmingly and had soon exceeded the 'pie-in-the-sky' buy-it-now price. It continued to climb, and eventually reached over \$500,000. It was quite clear that the auction wreckers were at work, and were generally making fun of the ridiculous 'buy-it-now' price.

Meanwhile the web chat rooms were alive with 'discussion' about the increasing price. As regular users will know, chat rooms are there so that users can insult and bully each other and anyone or anything else they can think of. This bottle of beer came in for a considerable amount of stick, which probably further encouraged the auction wreckers.

It came as no surprise when, at the end of the auction, the bottled beer stood at \$503,000 (at the time, almost half a million pounds!). It received 157 bids from 53 different bidders.

Newspapers carried the story of the beer selling for half a million. Even the English ones were at it. Nobody seemed to realise that this was the work of auction wreckers. At this stage no reports that the auction had been sabotaged were published. But as time wore on, people became aware of it.

I also have my doubts about the genuineness of this beer. The listing states that the label wasn't put on the beer until the early part of the twentieth century. This would account for the words 'trade mark' on the label. However, as far as I can tell from the photographs the bottle has no embossing, which is unusual for Allsopp's bottles. All three Arctic Ales that passed through my hands were in embossed bottles. Early bottles were embossed with the letters in script, SA, which stood for Samuel Allsopp. Later they used more detailed and ornate embossing with the 'hand' trade mark.

Another factor which suggested that the beer was a fake was the condition of the label, which was perfect. Over 100 years a label is bound to suffer some deterioration while on a bottle. I suspect that the label was glued on with Pritt Stick fairly recently.

Some days after the auction I looked at the bidders' details. A number of them were listed as 'no longer a registered user', indicating that they must have been thrown off E-bay for auction wrecking, although the winning bidder, v00d004sc0re, is still going strong.



A fellow collector e-mailed me about a message he had received;

*'The winning bidder was, it seemed, a joker, and although the bottle was offered to the second highest bidder, who was apparently serious, there wasn't a response within 24 hours and so the owner (an 'international travelling businessman') wasn't prepared to spend further time on the matter and delegated it to his female business partner to find a new buyer/reasonable home for the bottle'.*

Because of the astronomical price asked, the bottle never did find a new home, and as far as I know is still in the possession of the erstwhile seller. But there is more...

I decided that the auction indicated that there was sufficient interest in Arctic Ales for mine to fetch a good price, so I decided to list it on E-bay and see how things went.

I listed it on the American site, because most of the interest was from Americans. It was unlikely that anyone from the UK would pay those sort of prices. Back then a listing on the USA site allowed for exposure throughout the world, if you specified this, at no extra cost.

In the light of the previous auction, I started the bidding at a sensible starting price of \$1,999, with no reserve. (If you use reserve prices, then you have something to hide – and anyway, as people don't know your reserve price it discourages some from bidding). The sensible price, I hoped, would not attract the auction wreckers.

On E-bay, users can 'watch' items. That is, they can select an item for inclusion in their 'My E-bay' page, and see how the bidding progresses. However, unless you have sold on E-bay you may not know that the number of people watching an item is displayed in the seller's 'My E-bay page'. During the auction the number of watchers for my bottle went up to a massive 1,324! This is a record for anything I have sold, and showed there were lots of people out there who were interested.

In fact the auction brought a number of interesting and amusing e-mails from people who had read the auction details. Here is the best;

*'So this IS the real deal.. Very Nice to See! Hope you do well and all your bids are Genuine. Always a welcome site to have an 'onest dealer on board. Your name & site have been tossed about on the blogs this last week amidst the feeding frenzy of confusion, hope it does you some good. JL'*

This seems quite a sensible message, but the second message from the same person revealed that he was probably a greenback short of a dollar. It is reproduced below, complete with spelling mistake.

*'My awareness of the situation was the impetus for writing you. The Whole Auction is an embarrassment in my eyes. What's worst is often it was made reference, in blogs, to the fact the auction was here in Tulsa with rather a double edged sword effect of negativity... how did idiots in Oklahoma find that, when they believe the bottle real...or... Not surprised the seller's someone from Tulsa, when they believed the bottle to be fake. Even the newspaper articles on line have made no attempt to use an Expert opinion to challenge the ridiculous out come. I'm afraid my good man, that 95% of the bids were Auction wreckers and the beer blogs etc are just continuing the charade! Isn't it time for the English to come to our Rescue?!? JL'*

I was well satisfied with the price finally realised for my Arctic Ale, but the biggest surprise was that the beer was sold to the same man who had tried to sell his bottle on E-bay and had his auction wrecked. He is now the proud possessor of two Arctic Ales, one genuine and one probably fake. I hope they bring him plenty of enjoyment.

An E-bay seller came up with a way to cash-in on the situation. He registered the domain name [www.allsoppsarcticale.com](http://www.allsoppsarcticale.com) and two others using the Allsopp name. He offered all for sale at \$3,500, or 'Buy It Now' for \$5,000. 'These domain names are going to be huge' he advised bidders. He had no takers.

Oh, and the price my beer fetched - \$2,550 (about £2,200).

*Mike Peterson*



# Hammertons and the Stockwell Brewery

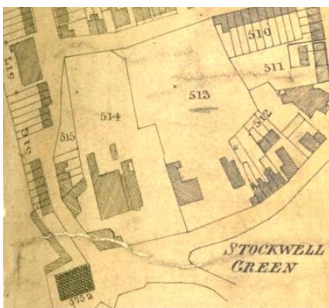


For over 200 years, a substantial brewery operated in Stockwell Green, eventually being owned by C Hammerton & Co. and finally Watney Combe Reid before the buildings were demolished in 1965. The Survey of London, Vol 26 (1956) noted that the plentiful supply of water from wells made Stockwell Green a suitable site for a brewery; that the date of establishment – 1730 – inscribed on a brewery building standing in the 1950s was unsubstantiated; and that the earliest reference to a brewery on the site occurred in 1801, when it was said to belong to Mr Robert Tyler and to be in the occupation of a Mr Roberts.

The brewery stood on what is now a development of apartments bounded by Oak Square, Lingham Street and Stockwell Green, near the junction of Clapham Road and Stockwell Road. Rocque's map dating from the 1740s indicates the presence of buildings on the site of the brewery, but does not specify the nature of the buildings.

An advertisement in the Times on 3 Sept 1806 stated: *To be let or sold by private contract, extensive premises comprising dwelling house, dye house, and outhouses on Stockwell Green, adapted for brewing, dyeing.*

In July 1832, an insurance policy indicated that Bentley and Thomas McLeod operated the brewery. Their partnership was dissolved in August 1833, following which Bentley McLeod ran the brewery. An 1836 advertisement referred to Mr Bentley McLeod as the lessee. According to the 1841 census a brewer named Bentley McLeod, aged 31 lived in Hackney. Robert McLeod, aged 34, lived at Stockwell Green in 1841 but his occupation was 'Army'. Living in the same



The tithe map, 1843. The survey described plot 514 as Stockwell Brewery and garden.

household as Robert was John McLeod, aged 36, described as 'Agent commission'.

The 1841 census listed two brewers living at Stockwell Green: Samuel Matthews, aged 50 and Samuel Weeks, also aged 50 but it is possible that Matthews and Weeks were employees rather than lessees.

By the time of the 1843 tithe survey, the occupant was Robert Shafto McLeod and the landowner was Joseph Ellis Brothers. A tithe rent charge of 15 shillings per annum was payable to the rector in respect of the brewery. A house and

gardens at plot 513, adjacent to the brewery, would later be redeveloped as Stockwell Grove and eventually incorporated into the brewery site in the late 1950s.

In 1844 Robert Shafto and George More McLeod were known to have operated the brewery, although their partnership was dissolved in 1846. In 1848-49 McLeod and Adams and then McLeod and Harrison operated the brewery. It is likely that the various McLeods mentioned in the records were related. Bentley and George More McLeod were made bankrupt in November 1849. A notice in Perry's Bankrupt Gazette stated that Bentley was 'formerly of the Scottish Ale Brewery, Stoke Newington, afterwards of Stockwell and now of Brixton Rise'; and George More was 'formerly of the Scottish Ale Brewery, Stoke Newington, now of Stockwell'. The 1851 census does not record any brewers living at Stockwell Green.

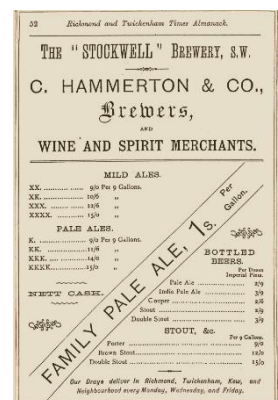
There were, however, two McLeod brewing families living in Mettingham, Suffolk and Neithrop, Oxfordshire.

The 1861 census listed William B Carmichael, aged 49, as a brewer living at Stockwell Green. The census record stated that he employed 30 men and one boy.

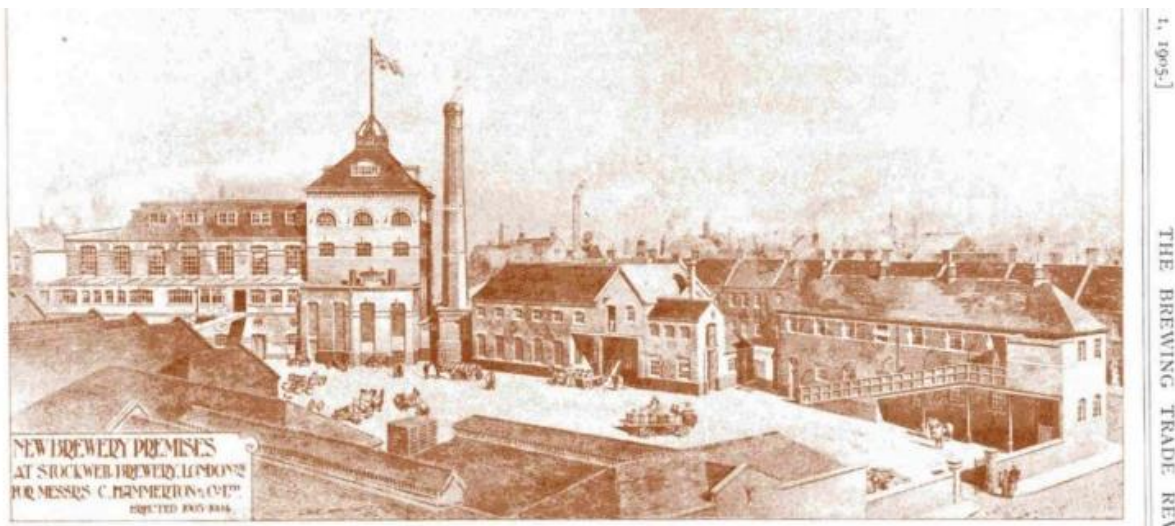
The proprietors at the time were Horace Chaplin & Co. By now Bentley McLeod was a brewer in Deal, Kent.

Hammerton first appeared in advertisements in 1868, when Hammerton & Lambert succeeded Chaplin & Lambert as the brewers. According to a newspaper advertisement on 2 October 1869, Hammerton & Lambert were 'pale ale and porter brewers to HM Forces'.

The 1871 census listed Charles Hammerton, aged 44,



Advertisement, 1880



brewer, as resident at Stockwell Green. He might have lived in the 'elegant freehold abode' on the brewery site, mentioned in the 1836 notice of sale by auction. He employed 35 men at the brewery. By 1881 he had 80 employees. The 1891 census did not record the number of employees.

In 1901 Hammerton, aged 75, was living in West Sussex. The corporate restructuring notice published in 1937 mentioned that the business was converted to a private company with limited liability in 1902 – an indication that plans had been made to invest in the brewery.

Censuses reveal that in 1841 at the age of 15 Charles Hammerton, son of a ribbon manufacturer, lived in Coventry. In 1851 he was a farmer with 530 acres and 18 employees in Princethorpe, Warwickshire. By 1861 he had 27 employees, 536 acres and a brickyard and lime works. In February 1864 a presentation was made to him on the occasion of his leaving Princethorpe; it is not clear why he left and what he did before arriving at Stockwell.

His partnership with A.B. Lambert was dissolved in August 1873, when Lambert retired; Hammerton then became sole proprietor of Stockwell Brewery as C. Hammerton & Co. Hammerton was a prominent freemason and chaired the court of governors of the Masonic Institute for Girls. He died aged 76 in 1903. Charles Hammerton's death did not stop the company's expansion with stabling in 1902, a fermenting house, bottle store and offices in 1909, a roof addition in 1920, and an extension for washing and filling beer bottles along with a cold store for closed steel beer vessels in 1930. In September 1914 the brewhouse was extended and the company was said to have had some 500 employees.

The company also expanded by acquisition. Adding the Kingston Brewery, Kingston Cross, operated by E Whicher & Co. in 1915 and in 1934 they acquired Framptons of Christchurch and The Commercial Brewery Co Ltd of Stepney in 1937. The Christchurch premises were used as a depot until 1957.

Charles Hammerton & Co Ltd was incorporated as a public company in February 1937 with the issue of £400,000 of debenture stock, £500,000 of ordinary shares and £500,000 of unclassified shares. The net assets were valued at £865,000. Hammerton & Co had made annual profits of between £125,000 and £140,000 over the previous five years.

At the time of the restructuring, Hammerton & Co had four on licenses, 91 freehold and leasehold off licensed properties as well as the freehold brewery and branch depots. The Commercial Brewery Co Ltd brought another two on licensed properties and 92 off licences to the restructured company.

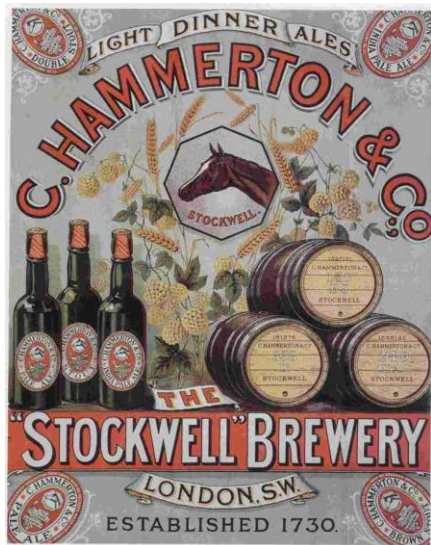
In 1938 Hammertons bought the retail side of the Portslade Brewery Co. The company was successful during the war years, with trading profits rising from £142,000 in 1940 to £270,000 in 1944, and issuing dividends as high as 18% by 1944. In 1943 planning permission was secured for a steel-framed open shed for storage of empty bottles.

Hammertons took over the Wallington Brewery, Fareham; and H.H.& R.J. Sanders, Fareham, brewery and eight pubs in 1944. The following year they took over Kenward & Court, brewers of Hadlow, with about 40 pubs.

The 1945 AGM reported reduced output due to flying bomb warnings affecting the manning of the bottling department and difficulties with the renewal and repair of plant. The dividend was reduced to 11%, a level that was maintained in 1946.



*The extent of the brewery site in 1871 and 1950*



Results in 1949 were described as poor and brewing in Hadlow ceased. In the same year planning permission was secured for a diesel generating plant and an oil storage tank at the Stockwell site. In March 1951 the chairman, Mr H.A. Bonner sent a circular letter to notify ordinary shareholders that the directors had accepted an offer of 15 shillings per share for the 1.2 million 10 shilling ordinary shares from Watney Combe Reid & Co, and that there would be no dividends in 1951 and 1952. He added that a great deal of retrenchment was necessary.

Watneys used the site primarily as a bottling plant, to alleviate their acute shortage of capacity. Under their ownership the site was described in 1955 and 1956 as 'Watney's Stockwell Brewery' and 'Watney's Stockwell Bottling Stores'.

They sold the pubs to Charringtons, and retained the off licences. It was decided to retain the popular Hammerton's Oatmeal Stout brand, as well as the Hammerton name for a few years: company results for Hammerton & Co were reported up to 1956. The company was also known for its Oyster Stout, introduced in 1938 using a recipe from New Zealand.

In 1958 they applied to demolish vacant dwelling houses on Stockwell Grove and use the area temporarily for stacking beer crates. In 1959-60 Watney's pewatering plant was rehoused to the site from



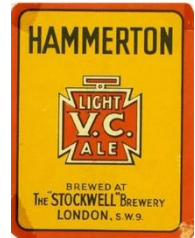
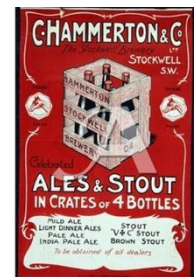
Stockwell Brewery frontage shortly before demolition in 1965.

the Stag Brewery site in Pimlico which was about to be demolished as the HQ moved to Mortlake under the name of Watney Mann.

In 1961 a subsidiary of Watney's, Brown and Pank Wine and Spirit Co. operated the site and secured planning consent to build a five-storey wine and spirit warehouse with construction proceeding in phases for some years including the demolition in 1965 of the last of the old brewery buildings. Brown & Pank dated from 1826 and was acquired by IDV in 1968.

In 1973 the premises were known as Sanitas House and housed The Sanitas Co. Ltd. Between then and 1983 they made several planning applications to Lambeth Council for alterations to facilitate their business of the manufacture, storage and distribution of toilet and household products. In January 1985 Lambeth permitted a change of use by Hays Storage of premises now known as The Quadrant, Stockwell Green, to the storage, retrieval and management of documents, records and material, including ancillary offices and 20,000 sq ft of industrial floorspace.

The Presentation Housing Association sought planning permission for redevelopment of the 1.26 hectare site in 2005. Permission was granted for redevelopment for 290 flats, office space, nine retail units, refuse storage and parking. Permission for the demolition and redevelopment of the vacant public house, the Brewery Tap, on the other side of Lingham Street facing the brewery site, was granted at the same time. Presentation ran into financial difficulties in 2008 and was taken over by Notting Hill Housing in 2009.



The Oak Square development was completed and postcodes were allocated in March 2010 to its constituent blocks, Phoenix Court, Rowan Court, Ivy Court, Dahlia Court and Acacia Court. Work began in autumn 2020 to replace all the terracotta cladding on the Oak Square blocks. Cladding tiles began to fall off shortly after completion of the development. The contractors expect to complete the work by April 2022.

The reinforced concrete shell of the 1960s building was still there when the redevelopment of the Oak Square site was being completed. Planning permission was granted in 2011 for student accommodation for the University of the Arts and for residential flats which opened around 2015.

*John Sheridan*

## London airport at Lullingstone – postscript

In the last issue of the Newsletter Ken Smith was asking about the Kemp Town Brewery of Brighton and the abortive London Airport at Lullingstone, Kent. Intrepid researcher Peter Moynihan looked further into this Kentish conundrum to uncover a potential answer to the puzzle.

Peter writes... I have learned over the years that often a seemingly tricky problem can be solved just by asking the right question... and "*Why Kemp Town? Why not Fremfins or Russells?*" appear to be the wrong questions. The obvious answers to both are that they would not be interested, because their business is to sell beer, not develop airports! The right question is "Who was the real developer?"

The Southern Region did not own the land, they only bought an option on it. The Lullingstone Castle Estate was sold privately on behalf of the Trustees of Sir Oliver Hart-Dyke, Bt., to meet death duties (Kent & Sussex Courier, 22 Dec 1933). So we need to look for a developer who may, or may not, be connected with the Kemp Town Brewery, which became a Ltd Co in the same year.

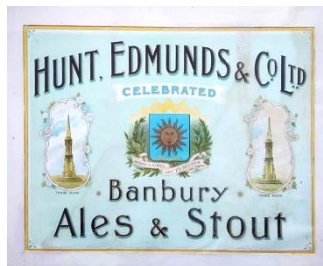
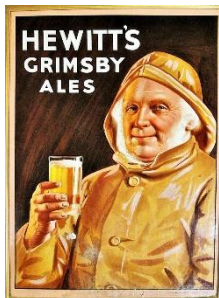
The obvious candidate is the company's Chairman, William Henry Abbey (1864-1943). His father, Henry Abbey (1816-1911), had bought the Bristol Brewery in Brighton and re-named it as Kemp Town was being developed. Henry was a man of some standing in the town, serving as its Mayor in 1875-76. Brighton



The entrepreneur William Henry Abbey (1864 – 1943)

History.org.uk/people describes William Henry Abbey as 'Brewer, Industrialist and *Landowner*' (my italics). He bought the Uckfield House Estate in September 1924 for £61,714 and sold a large part of it a week later. In 1932 he had bought Sedgewick Park, Horsham, and in the 1939 Register he was living there, described as a 'Land Owner', with his wife and at least

a dozen servants!



A few more snippets re W.H. Abbey, including another estate (Denne Park, Horsham) which he bought early in the War with 588 acres, 3 dairy farms, another substantial house (Bourne Hill) with 14 acres, 7 lodges and cottages, and large areas of oak woodlands. The main house was used by the military and his son, Major John Roland Abbey, lived there after the war. This estate was sold at auction in 1948. At the time of his death, W.H. Abbey was the Lord of the Manors of Hughenden, Conover, Bayston and Gt. Lyth and he held £30,000 in Kemp Town Brewery (Brighton) Ltd shares. Major John took over as Chairman after his father's death and it was he who sold out to Charringtons in 1954. Major John was a noted collector of rare books and bindings; after his death in 1969, his collection fetched nearly a million quid!

In August 1939 he bought the Conover Park Estate in Shropshire (Birmingham Daily Post, 10/8/1939). In the previous year he had bought the Hughenden Park Estate, High Wycombe, the home of Benjamin Disraeli, and donated the house, heirlooms and 170 acres to a newly-formed Disraelian Trust. Like his father, he also served as Mayor of Brighton, plus he was the High Sheriff of Sussex in the mid-1930s. His business affairs must have been successful as when William Henry Abbey died in 1943 his effects were valued for probate at £787,648 4s 10d.

My theory is that Abbey was buying these estates on the cheap, breaking them up, selling them on, or developing them. After the Great War, many old established estates were sold for the same reason as Lullingstone... to pay death duties. Old houses had little value and were being demolished at an alarming rate, which led to the establishment of the National Trust. I would suggest that Abbey either used the family brewery as a vehicle for the airport plan, or there was a bit of sloppy journalism on the part of the Times correspondent. I have not seen the Times reference quoted in the Lullingstone Airport Wikipedia page, but it would have been easy to confuse the Chairman of Kemp Town with the company proper. It would be worthwhile for somebody to visit Burton, where the Kemp Town annual reports and accounts are at the National Brewery Centre; they should reveal the truth of the matter. Living in the suburbs of Sydney this is not an option for me I am afraid!

Ken Smith

## Ethical, Environment, Sustainable, Green - Bread & Toast Ale



Members of the Brewery History Society will all be aware how closely related the industries of baking and brewing are, with brewers and bakers from early days sharing grain and yeasts, it was often just a matter of practicalities as to who would turn out which.

This association was further consolidated with various combined Bread and Ale assize acts, dating back to medieval England. The bread and ale assize laws were first recorded in the 13th century, but it is thought their origins are even older. Essentially, they were attempts by the monarchs of the day to ensure that the quality and prices of bread and Ale, the basic needs of serf living, were affordable and guaranteed.

Unfortunately, by the time Henry VIII came to the throne the assize act had become rather onerous restricting profit to the brewer and maltsters and providing no quality to the customers either so, Henry, at that time, still a fun loving, all round good egg and most importantly a lover of good English Ale made it his first act when ascending to the crown to straighten out the unwieldy Bread and Ale assize laws making beer again an affordable and quality product for the people. God save the King!

I mention all this purely to remind ourselves how much Bread and Ale have been closely associated for many years. I am sure it was said long before I ever used the phrase that Beer is nothing but 'liquid bread'. Jump forward to the 21<sup>st</sup> century and bread and beer are again being paired in some interesting and historically recordable brewing developments.

I refer to what has become known as Bread or Toast Ale and it has become rather fashionable to make and sell. Bread Ale is beer that has been brewed as normal but with surplus left-over bread replacing barley or wheat. A development that is really taking the association of Ale and Bread full circle.

There are now several breweries throughout the UK, Europe and increasingly in the States making Bread/Toast Ale and they are not just the microbreweries who we would perhaps think of as being the most likely candidates. Some of the breweries are quite large concerns, mainly induced by

contract brewing of it. Hepworth's in Sussex have done a, not inconsequential, 30 barrel brew of Toast Ale and feel others have made even bigger batches.

Like most innovations one person has an idea and then finds lots of people have essentially all had the same, or similar, idea, all at the same time, which probably describing how Porter developed. One prime contender however for the initial development of bread ale was in Belgium where a brewer working on a Brussels Brewing project devised an innovative mixture for a brew that included bread in its grist and ended up with a bottled beer which they named Babylone in tribute to the birthplace of beer and where he obtained the idea.



Essentially Toast Ale is made the same as a traditional beer but with dried - lightly toasted bread substituting for 25-28% of the normal grain grist. The resultant beer is surprisingly good, perhaps best described as light and fruity. Feedback from any tasting you do, dear reader, in the interests of academia, would be much appreciated.



So, what is the benefit of making beer from stale, left over bread and why have so many turned their hand to making it. I cannot say it is for economy as the resultant beer is certainly not sold cheap, in fact bottles of Toast Ale are commanding premium prices.

To a certain extent novelty is a factor. People are intrigued to try it, but whilst this create initial sales it is no route for long-term sustainable growth. No, the demand for it falls largely on its environmental and ethical appeal to the followers of such trends.

It is estimated that at the end of a day's trading many bakers may have up to 40% surplus bread left over. If you feel this is hype, try halving or even quartering it and it is still a lot of surplus bread. Even after surplus's are donated, passed to charities perhaps there is still a large amount spare. Tristram Stuart campaigner and

author on environmental matters got rather upset about this and has spearheaded a movement to redress the situation by encouraging brewers to include a toast ale in their portfolios. Taking this one step further in addition to campaigning and canvassing he is also investing funds from his own food waste organisation 'Feedback' into paying for batch productions.

I do recommend watching a YouTube video by Rob Wilson explaining their logic and strategy, it is most compelling <https://www.tedxexeter.com/speakers/rob-wilson/>

Bread Ale? Toast Ale? There is no difference it is just that as the first process is drying the bread with heat effectively mildly toasting it, so some call it Toast Ale others Bread ale, either can be used.

What the future is for Bread Ale, is hard to determine. Once trends were driven by the aristocracy and people followed the lead of Kings and Queens. Then it was keeping up with the Joneses, if the Joneses had it you also had to have it. Then, until CAMRA came along, we all danced to the tune of the big marketing departments. Today things are driven more by enhancers, celebrities or, in this case, campaigners. Campaigners like Tristram Stuart and Rob Wilson. Like Methodist ministers their talk is gentle but at the same time their message is strong, hard and driven. It is spread through electronic media which they have much command of, things like Facebook and Twitter which can be befuddling to some of us. However, for the



*Chalk Hills Bakery (right) joins with Goddards Brewery's Head Brewer Nigel Eldridge to brew Crumbs beers*

younger generation that's the way it goes. To sell anything today the key thing is EESG (Ethical, Environment, Sustainable, Green) and Tristram and Rob have this by the mash tun full.

Regarding the beer itself however, I have sampled beers brewed under the brand name of Crumbs Brewing. This is a complicated set up where surplus bread from the Chalk Hills Bakery in Surrey, is collected, dried and 'crumbed' at Horley by bakers Morgan & Elaine Arnell. The crumbs are then shipped to the Isle of Wight where at the Goddards Brewery they are turned into Crumbs beers. The beer is then bottled and sold in Chalk Hills Bakery shops, also in Waitrose, where its environmentally ethical credentials, makes it a natural product line. Waitrose however need to watch their tail as cans of Toast lager, brewed by Hepworth's have recently found their way onto the shelves at Tesco.

Sampling Crumbs bottled beer, I found it most agreeable. If I say, very beer like, I mean no cloying or bready tastes that would differentiate it from anything but a normal, proper, well brewed beer, in fact, rather than cloy I would specifically mention its particularly good, clean taste.

Unfortunately for me personally, like Henry VIII who allegedly did not want move away from unhopped English Ale, I cannot move away from enjoying anything other than beer served in proper traditional draught, cask ale, style. I do not drink chilled and pressurised craft beers which can hide a multitude of sins and rather takes me back to the bland old days of Watney Red, and many English lagers. Currently as Bread/Toast Ales are only available in craft and bottled forms they are not really a choice for me, but for others please enjoy them.

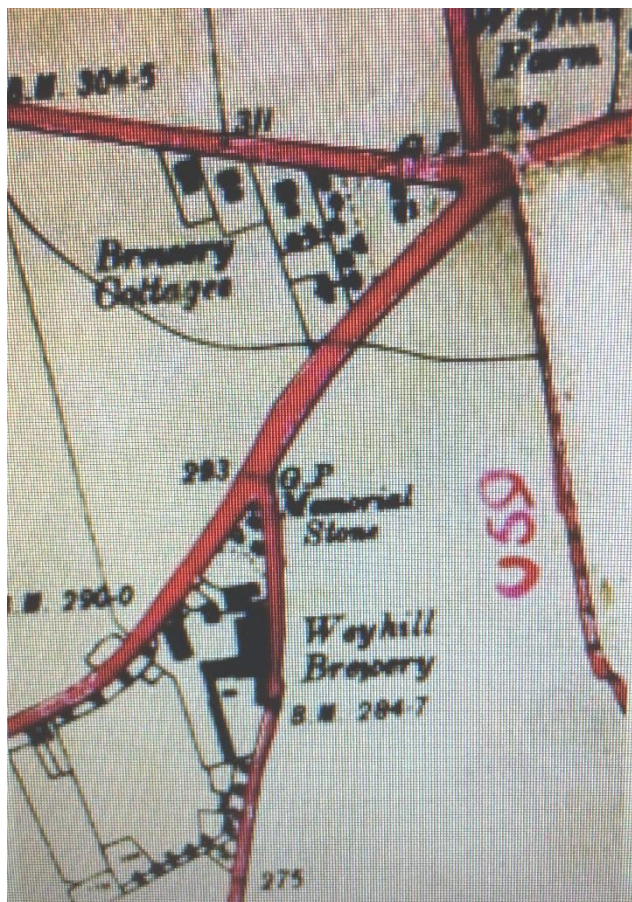
By way of a contradiction to this bread in ale trend, it has been brought to my attention that the Duesseldorf brewery in Germany who faced with a large amount of beer wastage due to lockdowns. Have been doing the opposite. instead of adding bread to beer they are adding beer to bread in a big way and have been supplying their beer to a number of local bakers for them to replace the water in their dough. The resultant beer bread is described as a hearty, tasty bread with a crispy baked crust and a soft middle. To top it off the appeal each loaf sold at approximately £3.60 is supplied with a complimentary bottle of Duesseldorf Altbier. Now there's an idea to offer to Greggs.

I suggest the following sites for further information.  
Bread Ale Recipe - [https://ecoandbeyond.co/brew\\_your\\_own\\_toast-ale](https://ecoandbeyond.co/brew_your_own_toast-ale)  
Temple Brew House Brewing Bread Ale (20+) Watch | Facebook  
<https://www.facebook.com/watch/?v=2000712016883879>

*Alan Greenwood*

## Strong's Weyhill Brewery and the Weyhill Fair

Weyhill is a small village just west of Andover in Hampshire and is at the meeting point of some eight drove roads. Drovers from the West Country and those in the home counties used to meet in the village for the sale of stock. A fair was also held in the autumn and the fairground was used as a hop market with stalls selling hops brought from the Farnham and Alton area some 30 miles to the east. These were sold to merchants and brewers who travelled from the west country to meet up, purchase hops and drink a lot of beer. It was at the time one of the largest hop markets outside London.



It is thought that the Weyhill brewery built just outside the small village was due to these frequent markets but no exact date can be discovered for the founding. Over the years the hop fair and market became smaller as the railways made travel easier and took trade away. Larger brewers then tended to visit and purchase through hop factors based in the hop areas or in London and hops were then delivered directly from large stores. Small home brewed public houses were fast disappearing and it was these owners who tended to be customers of the hop fair. The droving of cattle and sheep also reduced as the railways took that trade as well with markets being set close to large towns. Eventually the Weyhill market closed and fell into disrepair. The thatched stalls and wattle and daub cob walls began to tumble.

The first known owner of the brewery was Charles Child who was listed in a directory of 1875. He had originally come from Amersham and had been born about 1815. Later the directory shows Child and Parsons as maltsters, brewers and wines and spirit merchants so he obviously took on a partner. In 1878 the business was sold to a London Distiller, George Gibbons who was listed as brewer from 1880 to 1888. It was during the Gibbons period of ownership when modern life caught up with Weyhill. On the 1st May 1882 a railway station opened in the village on the Midland and South Western Junction Railway linking the village with Swindon and Andover.

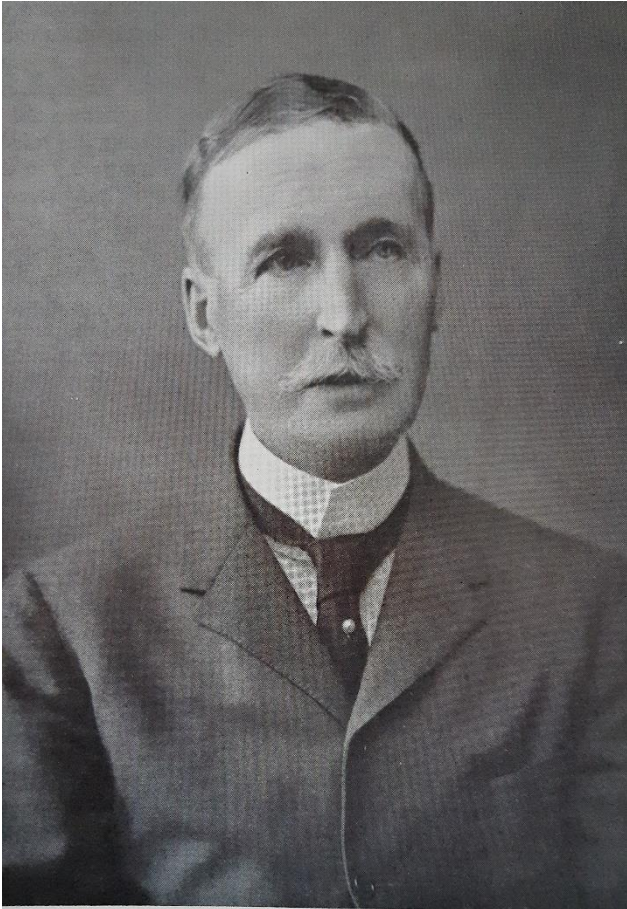
On the 8th July 1881 Mr Gibbons made local history by being the first subscriber to have a telephone installed by the Post Office in Andover. It was a Gower-Bell loud speaking telephone and connected his Bridge Street office in Andover with the brewery four miles away. During this time the company purchased and merged two small pub breweries at the village of Chilbolton run by William Tilbury and at East Cholderton the latter formerly owned by the Wonfor family.

Charles Gibbons died on the 1st April 1890 aged 75 leaving £28,397 8s 7d mainly to his wife and children. Previously when Mr Gibbons started to have financial problems the brewery and 12 licensed houses had been offered sale and was purchased by Strong and Company of Romsey in 1888. The valuation book at the time of sale showed the brewery produced six draught beers ranging from an IPA to table beers with a range from X to XXX, with the most recent brewed on 23rd July 1888. Bottled beers were produced in pints and half pints in four types including a double stout, pale ale and a light dinner ale. No labels have been seen.

As soon as David Faber the owner of Strong and Company had purchased the Weyhill brewery and estate he mortgaged the whole of it to Messrs J. W. Nicholson gin distillers for £12,000. Included in the mortgage was the brewery, malthouse and land at Chilbolton in which William Tilbury father and brother had previously carried out their business. The 12 freehold houses were all in the Andover area as well as four lease holdings and ten yearly tenancies. Also included was a 'brewery club room' presumably at the brewery. Another of the pubs The Cleaver at Appleshaw had a brewhouse, piggeries and slaughterhouse but it was unlikely that the brewhouse was still in use.

The Brewers Journal of 15th July 1889 (page 366) states "The Weyhill brewery recently purchased by Strongs has been remodelled and enlarged with a new wing and a 50 Qtr plant made by Johnson & Sons with the building being designed by Messrs Llewellins and James of Bristol. It was also reported in the Hampshire Advertiser as a semi tower system, equating to about 70,000 barrels per year. Why the company enlarged the Weyhill brewery as well as Romsey is rather a mystery as the distance between the two locations is only about

20 miles by road and there was a direct rail link. Very soon after in 1890 Strongs acquired John King's brewery in Christchurch originally established in 1793 with 20 houses. In December 1894 Strongs was registered with a capital of £400,000 to formally acquire the estate and breweries at both Weyhill and Romsey.



**John David Beverley Faber, D.L., J.P.**

*Laid the foundations, and by his vision and energy did much to create what is known as "The Strong Country".*

Six years after the purchase, the Weyhill division controlled about 50 houses and houses in the Salisbury Plain area were transferred to Weyhill control. This was the time when army bases were being built on the Plain and the Company was trying to capture their trade. Captain Walter Vavasour Faber, the older brother of David Faber moved into the brewery house and later became a Member of Parliament for Andover. He also was a very benevolent local man and understood the need for houses for local workers. It was his idea to build Fabertown on the edge of Ludgershall, a small town which sat to the north of Weyhill a few miles from the brewery. He also had a large water tower erected to

supply the houses in this new development. He also instigated the memorial stone placed near the brewery still at the roadside. The inscription on the stone reads 'In memory to the officers and men who died in the South African war' (nine men and a local landowner, the 15th Marquess of Winchester).

In June 1913 the Weyhill division along with Ushers and Wadsworth breweries acquired some of the former T. W. Hussey and Sons of Netheravon pubs. This brewery was one of Weyhill's closest neighbours and had recently been extended in 1890 with the doubling of its size. It had been offered for auction on the 19th June 1913 but withdrawn with the houses selling for £28,475. Another acquisition was made in October 1919 when the Andover brewery of H. C. Hammans was taken over together with their houses. By 1927 Captain W. T. Gill was recorded as living at the brewery house Weyhill, Captain Faber having moved out. The year of 1928 was said to be when brewing at Weyhill ceased but the premises continued to be used as a local depot. Even though the Weyhill brewery was modern it was decided to concentrate brewing at Romsey with depots at Weyhill, Christchurch and Lymington.

The Romsey brewery was further enlarged in the early 1930s to take the production of the closed breweries. In the edition of The Brewers Journal of the 15th March 1931 it was stated that a new brewery and bottling store had been erected at Romsey. Eventually the Weyhill depot closed and deliveries were made directly from Romsey as motor transport became more advanced.

A school took over the old brewery site and later moved away with houses being built on the site. Nearby there are still several cottages referred to as brewery houses. The Memorial still exists at the road junction and at Fabertown the water tower on the hill is still in place. The unusual 'back to back' type houses are still at Fabertown on the right as one descends into Ludgershall. The Weyhill fair site has been refurbished and is now a craft centre. In the village a pub called The Weyhill Fair is now owned by Fuller's.

Any more information on the Weyhill Brewery would be most welcome if members can add anything.

*Sources:*

- Hampshire records office 82M91/14-15 Mortgage 1888*
- Strongs, Of Personalities and Progress 1858-1969.*
- Various Brewers Journals.*
- Hampshire Hogshead by Keith Osborne.*
- Hampshire Advertiser 8/11/1890.*

**Geoff Dye**  
e mail : *address withheld*



## Strong Suffolk Ale and 5X

Following the sad news that Greene King has packaged the last batch of its Strong Suffolk Ale, Susan Chisholm charts its production and history. Happily the wooden vats and the 5X beer are still with us.

We think Strong Suffolk Ale was first created in the inter-war period in the 1920s when bottled beers became more common and Greene King had installed new filling equipment. There is mention of Suffolk in a stock list of 1924. We have some brewing particulars showing Suffolk Ale as a blend in 1939 and Directors minute books of 1944 discuss supplying a winter strong ale in half pints and nips. The beer is described as a blend of Old Ale brewed at 1106° (obviously 5X) and a Bitter brewed (BBA) at 1052°. There is mention of Old Ales and vatted ales at Westgate Brewery in a Norwich Post article of 1884.

The practice of brewing a strong ale and storing in vats is well documented. Vating in order to produce stock ales to blend with running beers would have been common in Britain at one time. Unusually Greene King did not remove its oak vats and continued to brew a strong ale into them. Records show the layout of vats of between 60 and 100brls up to Vat No.17. More recently in the latter half of



the 20<sup>th</sup> century, three 100 barrel vats remained with one disintegrating in the late 1970s and a further one, Vat 5 falling apart much more recently leaving only Vat 6 in the older area. Three new Vats have been installed with two in constant use now for over twelve years.

The 'recipe' is indeed a blend of two beers – XXXXX at around 12%ABV aged in oak vats and a fresh brew called BPA 5.6% (Best Pale Ale with the previously mentioned BBA being Best Bitter Ale). The 5X recipe is quite straight forward and has not changed over the years – pale malt, crystal malt, brewing sugar and a bit of cane sugar plus standard English copper hops to give a background herbal and resin hop and moderate bitterness. The hop varieties can change over the years depending of course on what is grown. Our early brewing records do not give hop variety and only list the name of the grower. A stock book for 1937/8 does at least record pockets of East Kent Goldings and another for the same years shows Fuggles from Wood Hanbury, Yalding for 'mild beers - Bury, pressed to five feet'.

Also the brewing sugars used in the early part of the 20<sup>th</sup> century were mainly cane whereas today glucose is derived from cereals. The recipe still includes some cane sugar for key flavour notes. Brewing Liquor quality and treatment has obviously changed over time with 'Burtonisation' being carried out from early on. Today no additional sulphates are added to the base brewing liquor for either 5X or BPA. The BPA is a very similar recipe and has the addition of some cane sugar and a small amount of caramel.

Our Bury St Edmunds brewery has retained traditional mash tuns with increases in size over the years as the business has grown. The brewhouse was built in 1937-38 and the first mash was recorded in 1939. The new brewhouse replaced the old St Edmunds brewhouse and was built next to it on the site where there had once been some alms houses. The original St Edmunds brewery had been operated by Mr Frederick King alongside the Westgate brewery of the Greene family on the other side of Crown Street.

The brews are mashed at lower than usual temperature around 60 – 61°C with sparging currently 68°C for 5X and 76°C for BPA. As for any beer these parameters can change over time and are tweaked depending on outcomes and performance. Copper boil is about 60 minutes

with a whirlpool stand for 40 minutes. 5X is collected at Original Gravity 1106° at a temperature of 16°C initially with a stepped increase over the next 4 -5 days and the



Photographs from 1984 work on Vat 6 showing 5 & 6 with the Suffolk marl on top of Vat 5. Cooper Brian Palfrey started work at G-K in 1951 under his father.

BPA collected at OG 55° at a standard 18°C. The 5X also has a significantly higher yeast pitching rate than other beers. The temperatures and yeast pitching rates have been juggled over time to ensure that we achieve the final gravity and ABV of around 12%. Brewing records show that re-pitching was once common when gravity reached 55°. The yeast used is the Greene King strain which has a long history although we have not been able to categorically ascertain its origins.

Final target gravity for 5X is PG13.0 and for the BPA around 9.5. When the present gravity is in the right range the beer is moved to one of the 100bbl oak vats. After filling, the vats have the oak lids replaced and a layer of Suffolk marl or clunch is put on top. This practice is traditional and possibly protects the beer from pest ingress while allowing it to 'breathe'.

The majority of the fermentation occurs in the first 7 – 10 days. The process in the oak vats does not increase the ABV to any real degree and mainly develops flavour – rich, raisiny, maderia wine type qualities with spicy notes and some sourness - these vary a bit from batch to batch. The older Vat No.6 creates a richer and more spicy flavour which is likely due to the age of the wood and wild yeasts present. The two newer vats gave a less spicy and more acidic flavour resulting in a complex blending plan. Some of the blends in the next cold storage stage in our cellars have parts of gyles (brew numbers) dating back five to six years. The beer remains in the oak vats for at least a year and often longer.

It is important to have clean vats but they should not be treated as one would a stainless steel vessel. There is a balance between excluding unwanted acetic acid producing bacteria and retaining the essential oak aged character. Historically our coopers would examine and maintain the vats in the same way they would a huge wooden cask. This burning and scraping resulted in the staves becoming thinner over time leading to their eventual collapse.

Every month we taste the 5X stock from each of the vats, the fermenting vessels and cold storage tanks and look at the flavour volatiles present. We then determine the blend plan before using this to make the final beer. As mentioned previously Strong Suffolk is not currently

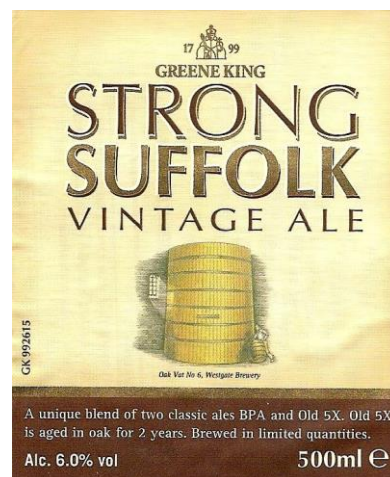
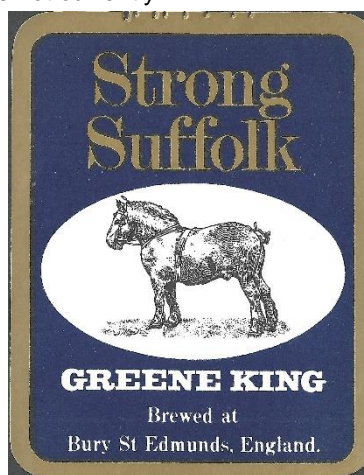
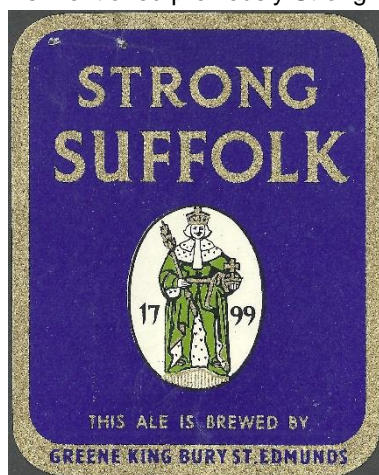
produced but the vintage 5X is used in the popular Old Crafty Hen which was launched to trade in September 2008. This beer is made with higher gravity Old Speckled Hen which adds key-note esters to the rich, raisin and sultana notes of the 5X.

Once the 5X blend plan had been approved, 10% of the vintage 5X was used to create Strong Suffolk 6.0% when mixed with BPA (or for Old Crafty Hen 6.5% with the Old Speckled Hen brew.). We have often been asked why 10% of old 5X is used. It may be linked to duty rates or simply that was the most palatable drink. The Bury and Norwich Post of 4<sup>th</sup> May 1875 mentions a visit to Westgate Brewery and a 'strong sharp old ale'.

The Strong Suffolk beer was filtered and sent to the bottling line for filling. The bottles and labels have changed many times since the 1960s. The bottles were always amber glass in one and half pint returnables until more recently with non returnable bottles when flint glass was used for the 500mL. Some limited edition and export amber bottles of varying designs were used in the 1990s. The last bottling run was amber 330mL bottles which we had produced since 2013. Early labels show the robed and crowned king motif and later ones used the Suffolk 'Punch' horse with one batch having to be rejected as the horse had feathered fetlocks which the Suffolk horse does not have! Later labels focus on the oak aging process with a drawing of the vats.

Our archive has a wealth of information and artefacts on Strong Suffolk Ale and the 5X oak aging tradition but for beer lovers the flavour is the important thing. It has been described as dark and intense with an almost ruby colour and an appetising spicy fruit-cake aroma. Taste is rich and full bodied, with flavours of oak, caramel, burnt toffee, raisins, sultana. Our taste panel has enjoyed bottles from our reference store that were seven years old and retained the delicious maderia wine and dried fruit character with the balance of sweetness and that hint of sourness. A special treat in 1998 was cask Suffolk Ale in pubs for Christmas following the International Gold Award for the beer in May that year. A repeat is long overdue although 5X firkins have been since supplied to beer festivals.

*Susan Chisholm*



## Out of the past - News from fifty years ago – 1971

### **The Brewers' Loot Bill...**

...aka the Licensing (Abolition of State Management) Bill aims to wind up the Carlisle and District State Management Scheme and sell its assets to the private sector. Unions foresee the closure of one of the assets - the Carlisle Old Brewery - and urge Carlisle City Council to bid for its ownership. Vaux & Associated Breweries express interest in buying the brewery, which announces record profits at the end of the year.

Elsewhere, closures under the guise of rationalisation are announced by Bass Charrington (John Joules & Sons (Stone) within two years) and Watney Mann. The latter plans to close Tamplin & Sons (Brighton), Usher's Brewery (Trowbridge), Albion Brewery (Whitechapel) and the former Phipps Brewery in Northampton. Production and distribution are to be concentrated at the Stag Brewery (Mortlake), Wilson's Brewery (Manchester), Drybrough & Co (Edinburgh) and former breweries at Isleworth and Norwich (Bullard & Sons' Anchor Brewery).

### **Buildings old...**

Ind Coope's Station Street brewery (Burton on Trent) is severely damaged by fire.

Phillips & Marriott's former Midland Brewery (Coventry) and Bass Charrington's No 3 Brewery (Burton-on-Trent) are both demolished, the latter being replaced by a staff car park.

Work starts on converting the disused Whitwell, Mark & Co brewery (Kendal) into the Brewery Arts Centre.

The former Whitbread Flowers brewery (Stratford-upon-Avon) is sold to property developers.

### **...and new**

Expansion at Northampton (Watney Mann and Carlsberg's £12m brewery occupying the former Phipps Brewery site), Edinburgh (Scottish & Newcastle Breweries' Fountainbridge plant, capable of a weekly production of 55000 barrels), Runcorn (Bass Charrington's £20m development), Luton (Whitbread increase brewing capacity in order to cope with the demand for Heineken lager), and Aldridge (Allied Breweries' 15 acre distribution centre).

### **Bigger is better?**

Whitbread buys Brickwoods (Portsmouth) for £15m, Courage finalises the acquisition of Plymouth Breweries, renaming it Courage P B, and Northern Dairies take control of the Hull Brewery Co.

Allied Breweries abandons its proposed takeover of Boddingtons Breweries, selling its 36% stake in the company. It also fails (twice) to buy Trust Houses Forte.

Grand Metropolitan Hotels win control of Truman after a long bidding war with Watney Mann. Truman's workers had feared that a takeover by the latter would have resulted in closures and redundancies. (The company's original name - Truman, Hanbury, Buxton & Co –

disappears earlier in the year when the refurbished Black Eagle Brewery comes back on stream).

Bass Charrington is rumoured to be considering bids for Higson's Brewery (Liverpool) and J W Cameron & Co (Hartlepool).

### **Trouble and strife**

Much industrial unrest occurs throughout the year, mainly among draymen and delivery drivers. Companies affected include Cornbrook Brewery Co (Manchester), Courage (Reading), Ind Coope (Romford), Mitchells & Butlers (Birmingham), Northern Clubs Federation Brewery (Newcastle-upon-Tyne), Scottish & Newcastle Breweries (Newcastle-upon-Tyne), Tennent Caledonian Breweries (Edinburgh), Tetley Walker (Warrington), Truman (Whitechapel), and Whitbread (Castle Eden, Faversham, Maidstone). Grievances behind the disputes include wage differentials, wage reviews, productivity deals, bonus systems, and washing of vehicles.

### **Handle with care**

Workers at Ansell's (Aston Cross) are suspended for refusing to handle cans of Ansell's Bitter. Although brewed at Aston Cross, the cans were relabelled "Ind Coope draught bitter - brewed by Allied Breweries (UK) Ltd at Burton-on-Trent." Management insisted that there was no intention to mislead the public. The same workforce is locked out again after refusing to handle Double Diamond and Skol Lager, Allied Breweries' most profitable brands, in a dispute over plans to close Ansell's No 2 Brewery and transfer all bottling to Ind Coope (Burton-on-Trent). Union fears of mass redundancies are played down by management who claim that natural wastage will reduce redundancy numbers and point out that the No 1 Brewery is to be modernised in order to concentrate on keg beer production.

### **Real ale raises its head**

MPs demand government action as a newspaper survey reveals the poor quality of British beer. The same survey inspires the founding of the Campaign for the Revitalisation of Ale (now CAMRA).

### **In other news...**

John Davenport & Sons Brewing (Birmingham) buy pyjamas for employees working in hot temperatures shovelling hops and grain, management claiming that it's cheaper than buying overalls.

Shire horse Draykin retires after ten years of pulling drays for Daniel Thwaites & Co (Blackburn).

The Brewers Society recommends that pubs be permitted to open until midnight. They should also be able to designate rooms as 'family bars' allowing parents to drink with their children.

*Compiled by Terry Hanstock*

## Introducing the Tray Lovelies

Richard Percival started collecting British trays over 40 years ago and now has a collection of around 1500 examples all of which pre-date 1970. 400 of them pre-date WWII and many are displayed in his mini museum (right). It is the largest tray collection certainly in Britain, if not the world.

Still on his 'wants' list are trays from Showell's Brewery Co Ltd or Soulby, Son & Winch Ltd but the 'Holy Grail' is to discover a tray from Salt's Brewery. Despite the size of the collection he has never come across one!

He spent three years creating a website which is free to all to use and many reckon it is one of finest collector's sites out there. So take a look at [www.brewerytrays.co.uk](http://www.brewerytrays.co.uk)



We are grateful for his indulgence in seeking out examples of trays which no brewery would design today. Enjoy before the wokery thought police descend!



## The Bass Maltings, Sleaford, Lincolnshire - Part 1

“For sheer impressiveness little in English industrial architecture can equal the scale of this building.”



Nikolas Pevsner 1964 in *The Buildings of England, Lincolnshire*.

I first saw the Bass Maltings at Sleaford in 1983 when a public inquiry was due to be held as a result of the council's refusal of the planning application to demolish the buildings. Over the years since then I have been involved with them to a greater or lesser extent, although my last visit was as long ago as 2009. The malt production there was relatively short lived being just over 50 years. Below is a brief history and some details on the interior features which survived the closure.

The brewers, Bass, Ratcliffe and Gretton had by the end of the 19<sup>th</sup> century substantial maltings in Burton on Trent, including the Anderstaff maltings in Wetmore Road and at Shobnall. The Company also used maltings elsewhere, including Lincoln and Retford, Nottinghamshire, so it is not surprising that they were looking to rationalise its sites. In 1890 Bass planned for the erection of 16 malthouses at Sleaford, and in 1891 34 acres of land was purchased at a cost of £4,930 with the intention of building 16 malthouses. In 1892 the *Sleaford Gazette* reported that Bass were doing some work on land they had purchased from Messrs Ward and Dale for a railway siding for their proposed maltings. This work was the boring of an artesian well by Messrs Le Grand & Sutcliffe of London. The well eventually reached a depth of 180 feet and was able to

produce all the water necessary for the maltings of this size. However, there was no immediate further action.

The first indication in *The Brewers' Journal* that Bass had decided to build malthouses at Sleaford comes in the December issue of 1898, with a report that they were about to erect 'extensive maltings' on land already purchased. The estimated cost was £140,000. The site was on the south side of the railway line. The railway bounded Sleaford on its southern side and so the maltings would be to the south of the town and access would be on the eastern side of Mareham Lane. Importantly Sleaford was in good barley growing land and the railway would provide access to other eastern barley lands as well to the Burton breweries.

The next piece of information comes from the *Sleaford Gazette* when in March 1901 it reported on the construction of eight cottages, mess rooms and weigh bridge at the site. However, it was not until December of that year that plans for the eight malthouses were submitted to the local council which passed them. All the designs were by Bass's in house engineer, Herbert Couchman. By 1903 the revised edition of the 25 Inch Ordnance Survey map was showing the whole estate of eight malthouses, four on either side of an engine house with barley garner and barley kiln, as well as the cottages and the mess rooms and other buildings.

In May 1905 *The Brewers' Journal* reported that Robert Boby had received instructions to equip Bass's eight new maltings and central stores at Sleaford with their patent barley dressing machines, malt polishing machines, elevators and band conveyors as well as patent automatic kiln turners on the kilns. The result was that in September 1906 Bass's maltings at Sleaford became operational.

The best description of the plant is given in the October and November 1906 issues of *The Brewing Trade Review*, together with external and internal illustrations. In particular the quality of the buildings was noted and this certainly applied to all of Bass's maltings (and breweries). The buildings backed onto the great Northern Railway Company's line but had its own sidings. The details of the plant included the following: the water tower had a cast iron cistern on top. [It has a hatch through it enabling one to view the surrounding country side, although that was not the original



One of the fire damaged east malthouses

intention!] The cistern was fed by a Buxton and Thornley (of Burton on Trent) pump from the artesian well sunk in 1892. The engine house, behind the tower, had two compound condensing engines supplied by Robey's of Lincoln. The power they provided was transferred through the bridges which linked all the maltings. There was a total of ¾ mile line shafting.

The two Lancashire boilers were by Edwin Danks of Oldbury. There were kiln turners on the barley kiln by Robert Boby of Bury St Edmunds (this was unusual as turners were usually only to be found on malt drying kilns). As for the buildings, the malthouses had three working floors, and were served by hopper bottomed steps by Messrs Newton and Chambers of Thornecliffe Ironworks near Sheffield. [This is the only occasion that I am aware of that company providing steeping cisterns. The germination floors were laid with blue quarry tiles made by the Hartshill Brick and Tile Co of Stoke on Trent and the kiln drying floor had perforated ceramic tiles by Stanley Bros of Nuneaton.

There were eight cottages for foreman maltsters, and residences for the head maltster and manager as well as offices facing the maltings and mess rooms for the men with stabling and wagon sheds. The girders, columns and bridges were manufactured by Messrs Head Wrightson of Stockton on Tees. Later girders were provided by Dorman Long of Middlesbrough as seen on my site visit in May 2005. The building details included the depth of the foundations and the dimensions of the maltings.

Four of the maltings came into production in September 1906, followed by two in October 1906 and the final two in January 1907.

Other details included that the kilns were manual coal fired. What is not mentioned is what type of kiln furnace was being used in the malt kilns. No remains survived by the time of inspections in the later 20<sup>th</sup> century. It is possible they were fire basket furnaces as this was the type used in Bass's Plough Maltings, Horninglow Street, Burton. Given that the Plough was worked on the pneumatic drum system and used what might be described as old kiln furnace technology, it is likely that the traditional floor maltings at Sleaford also retained that kiln furnace system. Although open fire basket furnaces were more commonly used in barley drying/sweating kilns. Over the years there were some changes perhaps most notably the installation of electricity in 1946 when it was used to power fans in the kiln cowls. Until then lighting was by gas.



*Water tower and chimney stack*

Next time we shall look at the years of production, closure, reuse and ultimate dereliction.

*Amber Patrick*



*Extant internal features; from top left: Germination floor; odd pulley; spiral stairway to water tower; base of the steep tanks, massive support girders and the mechanism to open the kiln louvres*

## Out and about

### Various plans up and down the land

Property developer Day-Dako Developments bought the old Burton South brewing site last year after the Robert Morton's No 1 Brewery closed for good in 2017. Now they seem to have passed parts of the site over to others for development. The old boiler house site is up for offers and AG Construction has failed to obtain planning permission to turn the old Technical Centre on Cross Street into 70 one bedroomed flats. The building was originally part of Eadie's plant and is a 'curtilage listed building' being on the same site as the listed New Side of the 1864 New Brewery (No 2) hence permission was refused.

Up in Cumbria, the Brewery Arts Centre in Kendal is to get a £850,000 refit. After refurbishment, Brewery Arts will be able to bring together film, live performance, hybrid and livestream events, talent development and digital media production in one location. Whitwell, Mark and Co established a wine business on this site in 1757 and in 1853 built a new ale brewery. It was acquired by Vaux in 1947 with 30 pubs and brewing ceased in 1968. The Arts Centre opened in 1972.

Previously the old State Brewery in Carlisle accommodated 35 Student flats, a warden's flat, central office and common rooms. Now known as the Maltmill, about half of the ground floor will be converted for use as a specialist rehabilitation, exercise and wellbeing centre for iCan Health to empower the community of Carlisle to improve their mental and physical wellbeing according to the latest planning application.

A former grain store at Walkern in Stevenage has been transformed into a three-bedroom home. The building belonged to S Wright and Cos Victoria Brewery which was founded in 1866 and ceased trading in 1924 when it was sold to Simpsons of Baldock along with 12 houses. Not many folk will want to own a 55 foot high home over five floors nor might they have £725,000 to buy it.



Wright's grain store at Walkern



Brewers Quay in Weymouth

Work on the final phase of a long-running and at times controversial development to turn brewery buildings into homes in Kimberley is now underway with work on the 1861 brewhouse tower. The Fairgrove development which started in 2015 will eventually bring 130 new properties to the old Hardys and Hansons site which closed soon after Greene King took over in 2006.

Brewers Quay in Weymouth has been apparently put up for sale after the developer Versant went into administration. Versant bought the building in 2016 and announced plans to turn it into 24 apartments and 11 town houses but more recently the County Council demanded action as the historic building was deteriorating. A consortium of residents is said to be putting together a scheme to secure it as a community asset.

A £13m housing development has been given the go-ahead for the Beeston Maltings site near Nottingham. Earlier plans have been scaled back from 74 to 62 properties on the cleared site.

### World's oldest large-scale brewery found

An archaeological team from New York University's Institute of Fine Arts and Princeton University has uncovered the world's oldest-known industrial-size brewery at Abydos in southern Egypt some 450km south of Cairo. It dates to around 3100 BC when Egypt was first beginning to form into a state. Perhaps even at the time of Egypt's first king Narmer. The famous pyramids at Giza were built some 500 years later. British archaeologists excavated the brewery in the early 20th century but mistook it for kilns used to parch grain and the exact location had been lost.



Each vat was around 70L in volume so the brewery likely produced about 22,400L of fairly sweet, cloudy beer with each batch, possibly weekly and may have been enough output to provide 8,800 Egyptian workers with their daily allowance or else it was used for ritual offerings and royal funerary rites.

Unearthed in 2018, the brewery features eight parallel installations, spaced 8 metres apart and each measuring 20m by 2.5m and each containing two rows of 20 ceramic vats. The vats were used for slow-cooking, or "mashing," a thick mixture of grain and water that was then strained and fermented to produce beer in ancient Egypt. Many of these vats still contained the mash's glassy residue. Wood charcoal and grain kernels have also been discovered.

## Odd ad



Martyn Cornell asks whether this the single worst brewery advertising slogan ever? The Humber Brewery operated from approximately 1929 and 1949 on the west coast of Newfoundland.



## Vintage vehicles

This photograph (right) shows four Thornycroft AE Handy lorries with trailers, probably dating from the 1930s.

These were built for Barclay Perkins and Company Limited, which was located in Park Street, in Southwark, London but was the photograph taken there as it was found in the Hampshire Cultural Trust collection?



## How far could you throw a keg?

Over in California, Sierra Nevada Brewery has gained a place in the Guinness World Records for catapulting a keg of beer an eye-popping 134m! They set about breaking the current 77m record for the 'farthest distance thrown by a trebuchet with a projectile weighing over 20kg' to promote their latest beer release, Big Little Thing Imperial IPA at 9% ABV. The unassisted human record by Thor Bjornsson is just over 26 feet.

## Old bottles yield their secrets

Researchers from Brewlab and the University of Sunderland have retrieved live brewing yeasts from century old bottles of beer to provide detailed information of the microbiology of old stock ales. Three bottles of 7.5%ABV stout were retrieved by Global Underwater Explorers from the shipwrecked vessel Wallachia which sank after a collision in the Clyde estuary in 1895 carrying whisky and beer from the McEwan's brewery in Edinburgh. Two additional bottles of 11%ABV 1902 Kings Ale were from the Bass brewery in Burton on Trent.



The study analysed microbial DNA in the bottles by next generation sequencing, identifying the yeasts and bacteria present. Live yeast was isolated from both beers: *Brettanomyces* and *Debaryomyces* from the Wallachia stout and *Saccharomyces* from the Bass Ale. Ribosomal DNA amplicon sequencing indicated the presence of a wide range of microorganisms in both beers including *Lactobacilli* and *Pediococci* in the Wallachia beer and *Staphylococci* in the Bass Ale. The presence of *Brettanomyces bruxellensis* in both samples confirms our understanding of this species as an important

contributor to the flavour of these beers. The extensive presence of *Debaryomyces* in these beers is interesting as this genus has not been noted as a feature of historic brewing but has been identified in spontaneous fermentations of Belgian lambic beers. *Staphylococcus equorum*, from horses was detected as well as other process contaminants like *Aspergillus* and *Penicillium* mould species

## The mudlarks strike again

Adam Walczak found this stopper from Crowley's Croydon Brewery on the Thames foreshore. Easily recognised by the high humped camel trade mark, Crowleys closed in 1929 after being taken over by Hoare & Co in 1919.



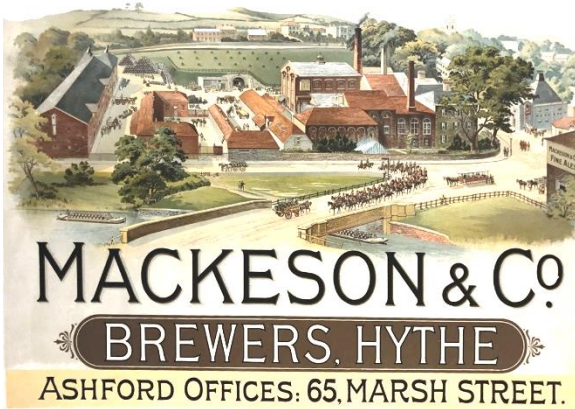
## History of US adjunct lager brewing

Greg Casey late of Coors has written a nine volume series tracking the history of US brewing practice from the 1840s up to the craft beer renaissance. German methods had a considerable impact and Casey tracked concurrent work in the Fatherland to introduce adjuncts to make beer more refreshing and easier to drink. Then there was a vigorous rear-guard action to introduce a US style *Reinheitsgebot*... it is all there.

There are three summary articles on the MBAA Technical Quarterly website currently on open access so hurry if you would like to read them. Articles are in TQ 57.1, 57.3 and 58.1.



## Analysing a show card



This beautiful Mackeson advertising card was posted on the Face Book page for 'Kentish Brewers and the Brewers of Kent' and I feel merits a little more attention. Thanks for posting the image John Ault.

The grey building on the far right, with the pyramidal roof, is the surviving Malthouse Antiques Centre. I have often thought that it was not big enough to supply all of the Company's malt requirements. It seems that I was correct as we can see on the extreme left of the site a fine and much larger maltings with two kilns at the north end.

The foreground has more of interest than is usual in these showcards - the bridge carrying the Dymchurch road over the Royal Military Canal, a horse-drawn tram waiting patiently while the cavalry turn out of Military Road, and a nice little advertisement on the flank wall of the Red Lion (lower right). Altogether a delightful depiction of the commercial life of Hythe

in the 1890s.

*Peter Moynihan*

## Now and Then

As you will be aware from previous Newsletters that a team of dedicated internet experts have been populating the Society's database BreweryPedia. This involves loading text, images and other internet links to create a master record of all the brewing entities of the British Isles. You can view our efforts at [www.breweryhistory.com/wiki](http://www.breweryhistory.com/wiki) and just enter the name of your favourite brewery to see what we have amassed.

One of the additions we would like to see is a reflection of those brewery sites that still have remains around today. So I would like anyone to send me recent photos of old sites so that we can match up what was there to what is there now. Ideally it would show the modern view in the same (ish) angle as the older ones.

I know from my own wanderings around London that there are still a fair few places left including Salts Ale Stores on the St Pancras Road (right) 'that retain their original brewing architecture. Please send to Ken Smith at [email address withheld](mailto:ken.smith@breweryhistory.com).



## In memoriam

**Ian Spencer Hornsey** (1943 - 2021) was a very well-liked and respected member of the UK brewing industry. In recent years he was a prolific author of books and articles on brewing, particularly for the Royal Society of Chemistry and the Institute of Brewing and Distilling. He was also a staunch member of the Brewery History Society.



Ian's lifelong love of beer was founded in enjoying the product, which he was always ready to do, preferably in company of some of his wide range of mates, of which I am proud to be numbered. I first met Ian when he was principal lecturer in Biology at Cambridge College of Arts and Technology (later to become Anglia Ruskin University) in the early 1980s. He used to bring students on regular field trips to Paine & Co brewery in St Neots where my father, Wally Pateman, was Head Brewer. Ian and Wally began a lifelong friendship. An abiding memory of one of those visits was the whole of the student group in the sample room surrounding the Excise Officer and singing raucous folk songs at him!

Ian was to leave academia to set up Nethergate Brewery in Clare, Suffolk in 1986, with his business partner Dick Burge. In preparation for this he set about gaining practical brewing experience at many traditional breweries around the country, Paines and Wadworth's being two of many, where Ian absorbed knowledge from the brewers in charge.

The beers he brewed at Nethergate quickly gained popularity, most notably Old Growler (named after his dog!) and Nethergate IPA (standing for Ian's Pissed Again!) Ian's interest in old beer styles led him to develop Umbel Magna, flavoured with coriander, a man way ahead of the times.

Ian left Nethergate in the early 2000s and then began his writing career. I recall being sent a copy of his first tome, typically for Ian, accompanied by an invoice!! Sadly I never paid it, but have made up for that over the years in buying several rounds of beers whenever we met!

*Alan Pateman*

## 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*."

### ARGYLL & BUTE

**Ardgour Ales**, The Manse, Ardgour, Fort William  
PH33 7AH

W: [www.ardgourales.scot](http://www.ardgourales.scot)

Set up by Fergus Stokes in autumn 2020 with a 5 bbl plant.

### AVON

**Newtown Park Brewery**, Unit 8 & 9 Wadehurst Industrial Park, Bristol, BS2 0JE

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

Established by Lara Light-Mckelvaney with husband Michael and head brewer, Italian Virginia Cascidio. A 15bbl plant was purchased from Left Handed Giant in November 2020. Their initial focus was on canned beers.

### BERKSHIRE

**Delphic Brewing Co Ltd**, Thatcham, RG18 4LR

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

Initially a small scale home brewer, in summer 2019 Tom Broadband started on a two and a half barrel plant.

**Dolphin Brewery**, 8 Corby Close, Reading, RG5 4TL

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

Established as a commercial venture by a home brewer in June 2020 by Andy Barnes and his partner Laura Dolphin.

**Bucklebury Brewers Ltd**, Broad Lane, Upper Bucklebury, Reading RG7 6QJ

E: [info@buckleburybrewers.co.uk](mailto:info@buckleburybrewers.co.uk)

Established in summer 2020 by Stephen Harris and Ray Herbert. They have just under 5bbl fermenting capacity a week and most output is bottled.

### CLWYD

**Beech Avenue Brewery**, Lodge Farm, Borrass Road, Rossett, Wrexham, LL13 9TE.

E: [beechavbrew@outlook.com](mailto:beechavbrew@outlook.com)

Established by Brian Hardman, after being made redundant. The brewery is located in an old grain silo (right) on a farm. A 300L kit is used and with two fermenters they can do about 6 firkins a week. The brewery is named after his old home where he started home brewing.



### CO ANTRIM

**Bloodline Brewing NI Ltd**, 17, Hilton Court, Portglenone, Ballymena, Co Antrim BT44 8HJ

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

A home brewer, Dale Kirkwood who went commercial in autumn 2020.

### CO ARMAGH

**Armagh Brewing Co**, 28 Drungaw Road, Armagh BT60 2AD

W: [www.armagh-brewing-co.business.site](http://www.armagh-brewing-co.business.site)

Autumn 2020 start.

### CORNWALL

**GoodH Brewery**, Viaduct Works, Frog Hill, Ponsanooth TR3 7JW

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

Brewery uses local and foraged ingredients, they also use the name Woodman's Wild Ale. The Brewer is Stuart Woodman and he use a 500L plant.

### DEVON

**The Devil's Pleasure**

**Brewery**, Higher Sigford Farm, Bickington, Newton Abbot, Devon. TQ12 6LD

W:

[www.thedevilspleasure.com](http://www.thedevilspleasure.com)

Established in 2019 by Oliver Grave (Oz) and Alistair Pollard (Al).

Beers are brewing on a small scale basis and sold in bottle and keg.

**Gilt & Flint**, Haye Farm, Haye Lane, Musbury, Axminster EX13 8ST

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

Established to produced organic beers and cider on a farm in East Devon. Named after the gilts (female pigs) they farm and the flint based land they work with.

**The Clovelly Brewing Company**, Unit 4, Clovelly, Bideford EX39 5TL

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

Established by three friends on the Clovelly estate in Jun 2020.

### CO DURHAM

**Caps Off Brewery**, 3 Bob Hardisty Drive. Bishop Auckland DL14 7TL

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

Brewing commenced in early 2020. This is a beer shop with its own brewery.

### DYFED

**Old Farmhouse Brewery**, Upper Harglodd, St Davids, Haverfordwest SA62 6BY

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

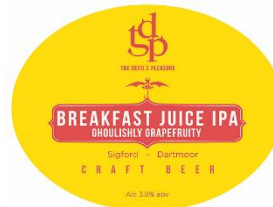
Established in February 2021 by Mark and Emma Evans. The brewery is named after the renovations that took a deserted old farmhouse into an on-farm craft brewery.

### FIFE

**Futtle Organic Beer**, Unit 2 The Bowhouse, St Monans, Anstruther KY10 2FB

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

Established in summer 2020 in an old stable block by Stephen Marshall and Lucy Hine. The company is called East Neuk Organic Brewing and Distilling Ltd.



## GT LONDON

**Distortion Brewing**, 647 Portslade Road, Battersea, SW8 3DH

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



Established in 2020 by Andy North. A brewery and tank bar selling beer direct to the public.

## KENT

**Constellation Brewery**, Unit 21, Orchard Business Centre, Sanderson Way, Tonbridge, TN9 1QF

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

Established by Rob Jenner and Barry Whitehead after a few too many beers at the GBBF. A 30 barrel plant is used!

**Floc Brewing Project**, Unit 3, Jarretts Yard, Thanet Road, Margate, CT 1BW

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

On a small one barrel plant they only produce canned beers, but via collaboration and cuckoo brewing kegs will be available.



## ISLE OF MAN

**Radical Brewing**, Lough Ned, Oakhill, Braddan, Isle of Man IM4 1AN

W: [www.radicalbrewing.im](http://www.radicalbrewing.im)

Established by Mike Cowbourne erstwhile head brewer at Okells who upgraded his 100L home-brewing kit and has gone commercial.

**Kaneen's Brewery**, Main Road, Union Mills, IM4 4AE

W: [kaneensbrewery.com](http://kaneensbrewery.com)



A six barrel plant last used as EdinBrew was purchased by Peter Kaneen. He previously ran the family garage but wanted a career change. Brewing commenced in early 2021 with cask and keg versions of the same beers produced.

## LANARKSHIRE

**Outlandish Brewing Co**, Birkenshaw Road, Glenboig ML5 2QH

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

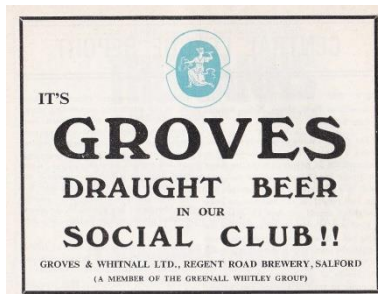
Established by Ronnie and Kenny Lees in November 2020.

The brewery is located in a renovated cowshed.

**Boden Brewery**, Unit 3, 95 Boden Street, Glasgow, G40 3QF

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

Established in summer 2019.



## LANCASHIRE

**Ben's Brewery**, Unit 17b, Yarrow Business Centre, Chorley PR6 0LP

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

Established early 2021.

**Ingol Village Brewing Company Ltd**, 23 Riversway Managed Workshops, Leeward Road, Preston PR2 2TE

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

Nano brewery started in a home garage but moved and started commercially in Jan 2021.

## SOMERSET

**Verse Brewing**, Chapter One, 1a Piccadilly Place, London Road, Bath Somerset BA12 6PL

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

A small brewery established in summer 2020 at this pub / bar in Bath by Michael and Emma Heap. After closure due to Covid they reopened in April 2021.



**Pinkers Craft Brewery**, Weston-Super-Mare.

Established by Scott and Louisa Pinkstone in March 2020, based in their home. They sell direct to pubs, bars and the public.

## STAFFORDSHIRE

**Kickabo Brewery**, Unit 7b, Harvey Works, Linguard St, Stoke on Trent ST6 1ED

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

Brewing commenced at this plant near Titanic in early 2021. A three barrel plant is used.

## SUFFOLK

**Drinkstone Ales**, Foxhollies, Rattlesden Road, Drinkstone, Bury St Edmunds IP30 9TL

E: [drinkstoneales@gmail.com](mailto:drinkstoneales@gmail.com)

A home brewer who started commercial sales in March 2021.

**Stow Fen Brewing Co**, Flixton Road, Bungay, Suffolk NR35 1PD

E: [stowfenbrewingco@gmail.com](mailto:stowfenbrewingco@gmail.com)

Established in May 2020.

**De Vossen Brewery**, Fox House, Stanningfield, Bury St Edmunds, Suffolk IP29 4RU

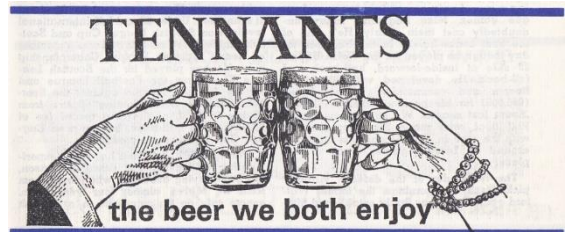
E: [devossenbeers@gmail.com](mailto:devossenbeers@gmail.com)

Established in summer 2020, producing Belgian style beers.

## SURREY

**Burner Bash Brewing**, Thames Ditton, Surrey

Initially beers were cuckoo brewed by Greg at UBrew, but in 2019 UBrew stopped and so did Greg.



Some ads from 1967/68 football club match programmes.

# Gleanings – tomorrow’s history today!

## Creating new lager yeasts

A paper in Applied and Environmental Microbiology by Renaissance BioScience Corp was titled 'Industrially Applicable De Novo Lager Yeast Hybrids with a Unique Genome Architecture: Creation and Characterization'. It explains how Renaissance developed a novel approach to creating non-GMO lager yeast strains ready for production which will help to broaden the diversity of commercial lager beer strains for both large and small breweries. We know that classic lager yeast is a hybrid of an ale strain and *Saccharomyces eubayanus* which has only recently been found in the wild. Renaissance takes the *S eubayanus* subgenome from industrial lager strains and hybridises them with different ale strains. This eliminates the production of undomesticated wild strains which give very hit and miss lager flavours. The Renaissance development approach is entirely non-GMO, relying entirely on yeast's natural sexual reproduction.

## First Welsh alcohol free brewery

Drop Bear Beer Co based in Mumbles in South Wales has now raised £1.8m with an investment of £1.5m from former Admiral chief executive Henry Engelhardt. Founders Joelle Drummond and Sarah McNena, are now looking for 20,000 sq ft locations with a view of starting production in October this year at the UK's second alcohol-free brewery. The Drop Bear range currently consists of four beers: Tropical IPA, Yuzu Pale Ale, Bonfire Stout, and New World Lager.

## Stella weakens

Stella Artois has lowered its strength to 4.6%ABV. It has been reduced from 4.8% and it is not long ago it was 5.2%. AB InBev says it is in line with 'health and wellness trends' nothing to do with reducing the duty bill which will not be passed on to customers then? It will remain reassuringly expensive! One wag tweeted that he thought he had covid as the taste of the beer was so insipid!

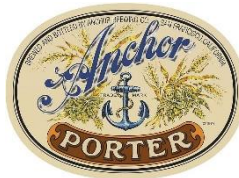
## Anchor redesigns

Anchor Brewing, one of the pioneering US craft brewers has celebrated its



125<sup>th</sup> anniversary with a full rebranding featuring the signature anchor itself. The reactions to the new design have been passionate. Jim Stitt, who started hand-drawing the old Anchor labels (below) in 1974 was diplomatic saying 'I think it's OK. It's not bad, it's just different'.

Anchor was founded in San Francisco in 1896 and was rescued from oblivion in 1965 by washing machine magnate Fritz Maytag. It has been owned by Japan's Sapporo since 2017 which is looking for another west coast site to save shipping product from Japan and its Sleeman plants in Canada.



## Budweiser updates UK plants

Budweiser Brewing Group is to increase its UK capability by a total of 3.6mHl by investing £117m upgrading its plants at Magor and Samlesbury. Magor will get £72m to increase capacity by 1.6mHl involving a new bottling line, other lines will increase output, a new wort cooler will save 40mJ a year plus eight 8000hL fermenters. Samlesbury will spend £45m increasing capacity by 2mHl with a new canning line and plant wide improvements in efficiency. Overall 55 new jobs will be created

## Which beers cause the worst hangovers?

Online writing platform [EduBirdie](#) aims to find out which brands of beer have the smallest impact on a person's productivity the morning after a night out. They have recruited 40 participants who will test the USA's 15 most popular beers. Each participant will test up to four brands of

beer over the course of three weeks. They get paid \$300 for each brand.

## Shippo's wagon back in action

An old Foden wagon dating from 1962



which transported malt from Beeston to Shipstone's Nottingham brewery has been fully restored by enthusiast the late Barry Stokes. Richard Neale, who owns the new Shipstone's hopes to be able to use the vehicle for occasional deliveries.

## Novel sniff label

Nevada's CraftHaus Brewery claims to have the first scented beer label for Way To Man-Go! a double dry hopped mango IPA. The 16oz can label was printed by Express Labels which used Scratch 'N Sniff™ a special technique in which the scent is enclosed in minute capsules, which can be broken open by friction. This micro encapsulation technology was debuted by 3M in 1965. The mango scent is expected to be fragrant for approximately six months.



## CUB buys domestic power

Asahi's CUB in Australia aims to use 100% renewable power by 2025. It is swapping beer for excess power generated by domestic solar panels. Beer drinkers would have to switch to energy retailer Diamond Energy and then for every A\$30 of credit Diamond books for feeding back into the grid, CUB will deliver a slab of beer worth A\$50 to their home.

## US sets spicy beer record

The Maltese Brewing Co in Fredericksburg, Virginia is hoping to get into the Guinness Book of Records with the world's hottest beer. Owner Ray Parrish has souped up his Pineapple IPA with 500 Carolina Reaper chillis per barrel. He has challenged hundreds of customers to finish a glass in ten minutes, only a

couple of dozen have succeeded. 'It's brutal' says Parrish 'it tastes OK for a few seconds and then your whole mouth erupts with fire'

### The Carlton rises again

The Carlton Tavern at Maida Vale in London originally built in the 1920s with distinctive tiled signage has reopened six years after a planning ruling which forced a developer to reinstate it. Usually the developer apologises, pays a fine and gets on with building something else. The pub closed in 2015 and after being denied planning permission to convert it into ten flats and two days before English Heritage was due to



recommend the pub be granted Grade-II listed status, the owners CTLX ordered its demolition. They were forced to rebuild it brick by brick and have done a pretty good job. An extraordinary precedent and a lesson to others.

### Pubs renamed in racist row

Greene King is to change the names of four pubs, amid concerns their names could have racial connotations. Three are called the The Black Boy and the fourth is the Blacks Head in Wirksworth. Benjamin Greene who founded the company in 1799 owned highly profitable plantations in the West Indies. There are 70 odd other Black Boys across the land with their owners happy to think it is something to do with coal mining.

### Novel spent grain extraction

Brewers spent grain is a good source of protein but the high levels of fibre make it difficult to digest. Researchers at Virginia Tech subjected the wet grains to a wet milling process with the enzyme alcalase which is a commercial serine endopeptidase used to make the individual grains softer, so that their components can be more easily separated. A concentrate at 83% protein free of fibre was produced which could be used to supplement animal feed or replace the fishmeal in aquaculture. The fibre

could then go to make biofuel after sulphuric acid hydrolysis.

### Tallest beer bottle in Lagos

Part of AB InBev, Nigeria's International Brewery's Trophy has unveiled perhaps the world's tallest beer bottle in Lagos' Ikeja City mall. It is 14m tall and 3.8m wide

### Under sea beer is stolen

Over in Argentina, scuba thieves have stolen seven barrels of beer that were aging in a sunken ship 66 feet below the surface. Three local breweries had collaborated with a local diving team to test the effects of maturing beer deep underwater. The 700 litres of 11%ABV beer were still there in January but were missing when they should have been raised and packaged to raise funds for a nautical museum. The brewers intend to start the experiment again presumably with additional security precautions.



### Krones is now Steinecker again

German based brewery equipment fabricator Krones is to bundle its whole brewery business under a single wholly owned entity called Steinecker GmbH. Back in 1875 Anton Steinecker founded the original company in Freising near Munich. It became part of Krones in 1994 and lost its identity in 2005.

### Whiskey aged hop brew

Molson Coors in Canada and J.P. Wiser's Whisky teamed up to create Molson Common Bond, a 6.1%ABV amber lager featuring whiskey-aged hops. Hops were rolled around in casks of whiskey to extract the hop characteristics rather than the more usual neutral spirit. We are told it is a pleasant, hearty lager rich with notes of toasted oak and vanilla, some coconut and caramel.



### Recalling soldier's death at Guinness in 1916

A 1914-15 Star medal awarded to Lieutenant Basil Worswick killed in Dublin during the Easter Rising in 1916 was sold at auction for £1,300. Worswick served with the 2nd Battalion King Edward's Horse and was sent to help quell the uprising in the city. On duty at the malt house at the Guinness brewery, he, his colleague a Lt Lucas and a night brewery clerk were shot as Sinn Fein intruders by a 'very nervous and jumpy' guard of Royal Dubliners.



### Did you try a crème egg beer?

I doubt anyone was waiting for Cadbury Crewe Egg beer but the 50th anniversary of the first Easter treat was celebrated by Goose Island, based in Chicago, brewing in London and owned by AB InBev. The limited edition 'Golden Goo-Ber-Lee Creme Stout' was a blend of malted barley, oats, wheat and lactose with cacao nibs and vanilla beans for an additional Creme Egg-like flavour. The brewer suggested drinking the beer out of a chocolate egg!

Equally odd was St Austell's venture with Cornish bean to bar maker Chocolarder. Its Proper Job IPA was infused into the sugar



before blending with Indonesian cocoa beans. In true Willy Wonka fashion one egg had a golden ticket for a Cornish break, brewery visit and a case of PJ to take home.

### Is hard milk next?

Hard Seltzer is the hottest trend after hard tea and other hard things. It might be an April Fool's joke but Tampa Bay Brewing says it has a 5.5%ABV Hard Milk brewed with the white stuff, fruit, vanilla and even more lactose.

## Crisp flavoured beers



Northern Monk brewery and Seabrook Crisps have joined forces to brew the world's first, crisp-flavoured beers. Cheese & Onion and Prawn Cocktail flavourings are blended into a base beer. Cheese & Onion Lager is at 5.4% ABV while Prawn Cocktail Gose is a 5% ABV sour.

## Calories on pump clips?

UK's Health Department has drawn up plans to force pubs to show the calorific value of alcoholic drinks at point of sale as part of a public awareness drive to show how drinking can contribute to weight gain. It would only apply to pub chains with more than 250 employees which seems to defeat the object of informing folk of how many calories a night out might involve. Calories are directly related to the volume and alcoholic content so figures between brands are only going to differ by a few calories. Apart from the Portman Group, no one seems to be happy with the prospect.

## Dog to join A-B staff

Mad as ever, A-B in the States is looking for a dog to fill their Chief Tasting Officer position, which comes with a \$20,000 salary, healthcare (pet insurance), and stock options (free Busch Dog Brew which was launched last year). Available in a four-pack of 12 oz cans, the drinkable bone broth is packed with bone-in pork butt, whole corn, celery, basil, mint, turmeric, and ginger.

Humans can apply for a £29,000pa job with Lincolnshire County Council which is compiling a survey of the local pubs and wants a Heritage Project Officer. The project, which is being funded by Historic England, entails researching the architectural and social history of public houses along a 50 mile stretch of the coast from Grimsby to Boston and ensure future management and conservation of the interesting ones.

## How many bubbles in a glass of lager?

Researchers with a bit of time on their hands have calculated that there are between 200,000 and two million bubbles released in a glass of beer before it goes flat.

## Plans for Dryborough site

Plans have been submitted to develop the Dryborough Brewery site in Edinburgh to include 131 homes and 15 commercial units, including a cafe/restaurant. Apart from a few buildings serving as small business start ups the vacant maltings and brewhouse have seriously deteriorated. Dryborough & Co. was founded in 1750 and moved to Craigmillar in 1892, where it remained until the brewery closed in 1987. Meanwhile in London more than 7,000 people have objected to plans to build a shopping mall and corporate offices on parts of the Truman Brewery in Brick Lane.

## Bairds closes Grantham

Australia based United Malt Group, trading as Bairds in the UK has closed one of its five malting plants. The 56 year old 30,000t maltings at Grantham was shuttered at the end of March. A couple of fires had earlier reduced capacity to only 14,000t which no doubt hastened the closure decision. 15 people lost their jobs. That leaves Witham in England and Arbroath, Inverness and Pentcaitland in Scotland.

## A look into the future?



New Belgium in the States has released a beer which is not meant to be pleasant to drink! Launched on Earth Day and called Torched Earth Ale, it is 5.2%ABV and made with smoke-tainted water,

dandelions, drought resistant grains like millet and a hop extract indicating the less-than-ideal ingredients that brewers in a climate-ravaged future might have available to them.

## Good news from Arundel

Arundel Brewery lost a third of its kegs in a raid on April 1. The 43 containers were found and returned three weeks later, luckily before the brewery had ordered replacements.

## Sambrooks opens

Relocating from its previous HQ in Battersea, Sambrook's has started brewing at its new brewhouse at the Ram Brewery development in the heart of Wandsworth town where brewing is said to have been carried out since the 1530s. A taproom and bottle shop will follow in the summer with space for events as well.

## All beer is green



Americans seem to like drinking green coloured beer on St Patrick's Day. With little opportunity to do so this year, the Budweiser brand ran a campaign buying Renewable Energy Certificates to cover the estimated electricity used to brew beer in the U.S. in one day. It pointed out that the brand is brewed with 100% renewables although pundits remember that it said the other brands will follow by 2030.

## Stonehenge looks for a buyer

After nearly 28 years of brewing, Stig Anker Andersen and his wife Anna Marie at Wiltshire's Stonehenge Ales is looking for a successor to run the 4800hL business which turned £410,000 pre covid. It was originally a water mill to generate power for the embryo Netheravon airfield back in 1914. Bunce's Brewery moved in in 1983.

## Hand labelling at Roosters

Roosters Brewery in Harrogate had to call for volunteers to help label its cans after new equipment got held up on board the Ever Given currently impounded by the Egyptian authorities after blocked the Suez Canal in March. Good news is that Roosters Head Brewer Oliver Fozard was named Brewer of the Year by the British Guild of Beer Writers.

## OTG dies

We regret to inform readers of the death of Oliver Temple Griffin aged 84. In the next newsletter we hope to bring you an appreciation of his legacy as a pioneer maltster at Moray Firth and founder of the Alice microbrewery way back in 1982.

## Questions and occasionally the odd answer

### Rick Martin and the Tawney Pippit

I am not a member of the BHS, but I receive the newsletter from my neighbour. When watching Talking pictures TV we often have to pause the film and argue about where the film could be set.

One such was a 1940s film called the 'Tawney Pippit', set in the Cotswolds. I managed to get a screen shot of the front of a Garnes pub, but haven't been able to find out where it could be.

The Reelstreets website states the location shots in the film were set around the Stow on the Wold area in the Cotswolds. Your wiki says Garnes of Burford only had



six tied houses, but not where they were apart from the Lamb in Burford, which was the Brewery tap.

Garnes became part of Wadworth of Devizes in the 1960s.

Can anyone help me with the pub location?

### Lisa Gridley looks for an ancestor at Barrett's of Wandsworth

I'm working on my family history and I've just come across my grandmother's marriage record that states that her father was a Director at Plowman Barrett. His name was Arthur Henry Pierson and the date on the document is 1921. Do you have any information about him in your archives?

*Our archivists replies..*

*The story of the business is covered in our book London Brewed, but there isn't very much on your ancestors other than:*

**Barrett's Brewery Co, 87 Wandsworth Road. Vauxhall,** They ceased brewing 1904 and were hoping to let the premises, which had been erected to supply their bottling department. Since then almost every brewery in London had taken to bottling its own beer and they could now purchase their reduced requirements at cheaper rates than they could brew them. In December 1906, they merged with Plowmans and William Pierson was appointed MD. Plowman Barrett & Co Ltd, with capital of £112,500, was registered 1<sup>st</sup> February 1907. This is presumably the father of the individual you are researching. You can find his obituary from British Newspapers Online. The Brewers' Journal is well worth searching, but is not available online. London Metropolitan Archives would also be worth checking

### Eric Doré is looking for a Kemp Town booklet

Eric has an interest in the history of Kemp Town Brewery, Brighton. Could anyone with historical information (especially regarding the early years and the takeover by Charringtons in 1954) please contact him on *email address and phone number withheld*. He

is especially interested in acquiring a copy of a 44-page booklet issued by Kemp Town Brewery, Brighton in 1929 which was called 'Houses of Repute in Sussex'. This was written to publicise the quality of Kemp Town Brewery pubs!

He is disputing the establishment date of 1833 as recorded in Century while Mike Brown's records show 1839.

Also does anyone know if there exists, anywhere, an index to articles in the Brewers Journal? I am aware of an index of photographic images of breweries in the BJ dating from 1880-1908 but I am wondering if there exists now anything that covers the period pre 1880 or post 1908?

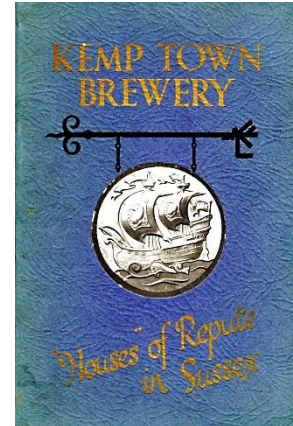
### Chris Tsoi enquires about John Ashton in Standish

I found Joseph Ashton in the history of brewers on your web page. If it is the same person, he resided in my home town of Standish in Wigan. Do you perhaps have any information on him or the brewery? I would love to share it with local residents and one particular person who has found an old beer bottle.

*Mike replies that the Joseph in our listing brewed in the West Midlands. There is a John Ashton at Ince, but nothing in Standish, where the main brewery was Almonds - still remembered fondly by some. They were bought by*

*Burtonwood brewery in 1968. The site now being a supermarket. There was also E Ball & Co at 20 Standish Lower Road.*

*Chris subsequently sent details from the 1911 census showing Joseph as a botanical brewer and Mike noted that explained why the BHS does not have any information on him. Our files do not include much information on botanical or herb beer producers. They were not licensed or controlled as much as beer brewers, since their product was regarded as non-intoxicating. He also remarks that he is old enough to remember dandelion and burdock being delivered in stone jars!*



*Almond's Brewery in Standish Burtonwood brewery in 1968. The site now being a supermarket. There was also E Ball & Co at 20 Standish Lower Road.*

## Anyone help with Nottingham's Wellington Brewery?

Mike Brown is updating his notes about Nottingham for BoB - Brewers of Britain - the long awaited son of Century and is baffled by a brewery which seems to have slipped through the net.

He has found mention of the Wellington Brewery in 1889. Then 1892 CF George of the Wellington Brewery, Corporation Road was letting the Temple Bar, Pepper Street.

A sale notice locates it at Bloomfield Street, which is in the same area. However, if it was a 30 barrel plant it was substantially more than a brewing pub.

There are later mentions of a commercial concern associated with the Broad Oak and the Oak Pool Inn, but that was just before WW1.

## Matt Smith wants to know about a pub

I am conducting research into the history of the Nags Head pub in Harby Leicestershire. I am trying to establish when it was first a pub?

What it was before? What breweries have had control over the years?

What occupants have had a tenancy? I have contacted Leicester Archives and they were not very helpful. of no use at all!!!

*Our archivist replies that he did a fair bit of research for the BHS book on brewing in Leicestershire - Tiger Tales - but there is nothing in my notes on the pub. I can only suggest you look at the trade directories, some of which are online at <http://specialcollections.le.ac.uk/digital/collection/p16445coll4>*

*The British Newspapers Online site might also be worth checking and have copied in Pub History Society, which may be a source of information.*

## Julie Jakeway enquires about C19th draymen

I would like to access information relating to the distribution methods used by breweries in the period between 1860 and 1880. I am particularly interested in the working life of the drayman: Did breweries employ a team of draymen and were they each allocated a specific delivery route, and was it a daily route or a weekly route?

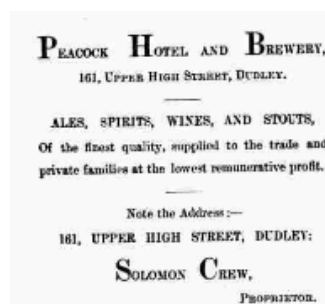
Did draymen load up their dray for the day ahead or did they need to return to the brewery several times each day for fresh loads? Were they responsible for the care of the horses? I am particularly interested in Ind Coope's draymen in Brentford and Bethnal Green.

*Mike Brown replies: I am not sure we have that depth of information. Our book London Brewed gives details of the business concerns and there are papers in the London Metropolitan Archives which might help, it might also be worth contacting the Shire Horse Society. We do know that draymen usually did have a specific team of horses for which they were responsible. They would normally operate on a daily basis, aiming to be back at the brewery at the end of the day. There are several stories of horses returning with the draymen somewhat worse for wear and the horses knowing the route home. That also why breweries established depots which could service an area within one days return journey.*

*I think Whitbread in their 1940s booklets had one about their horses and there is also Arthur Ingram's Whitbread 250 years of brewery transport which has several pages on them. Most company histories often include something and of course until the closure Youngs of Wandsworth saw great publicity value in them.*

## Missing link in the Julia Hanson story

Mike Brown writes that further to Ken Mantle's article on Julia Hanson NL92, I think there may be a missing link. Peacock Hotel, 161 Upper High Street. In 1873 held by



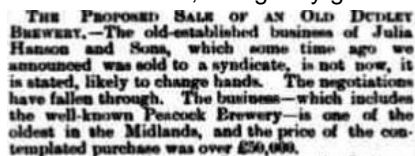
Solomon Crew of a local brewing family. He died in 1884 and the adverts ceased, although his widow continued at the hotel. My files suggest that it was bought by Thomas and William Hanson in or by 1895, with its adjoining brewhouse. This would fit

in with their possible involvement in:

*Dudley District Breweries Ltd. Registered October 1896 to acquire: the High Street Brewery, Dudley; Salt's Brewery, Kate's Hill, Dudley; the Bulls Head Brewery, Netherton and the Talbot Brewery, Smethwick. Negotiations fell through and so was wound up 10th June 1897.*

*The Advertiser Sat 28<sup>th</sup> Nov 1896.*

Instead they were registered October 1897 and rebuilt the site of the Peacock, though my guess is that they

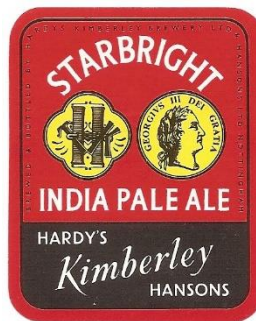


had already started this before the

proposed syndicate and that it might well have been a factor in the proposal. Incidentally, at the back of the proposed syndicate seems to have been the Thompson family. Though maltsters, they took a strong interest in the breweries they were supplying, which may explain their name featuring in several Midland firms. Now there is a subject for future research!

## Anyone help with Kimberley Starbright?

Susan Chisholm at Greene King is trying to help a consumer who remembers Kimberley Starbright India Pale Ale from the Olde Trip to Jerusalem pub in Nottingham many years ago and remembered this beer fondly. Does anyone know how strong it was and is there a modern equivalent?



## What do we know about Edward Tatner, brewer?



Paul Skelton asks whether we have heard of a brewer by the name of Edward Tatner, who was listed in the 1861 census as living in Wilmington, Kent.

*Peter Moynihan says he has never heard of him! However, after a bit of delving I believe that Mr Tatner may have been the proprietor of the Eagle Brewery in Wilmington, or at the very least an operative brewer there. The 5qtr brewery was offered for sale in August 1864 (South Eastern Gazette) as the un-named freeholder and lessee was retiring from the business. The brewery was described as being 'newly erected' at this time.*

*Born in Sutton-at-Hone, Kent, in 1819, Edward had been a journeyman brewer, living in Stoke Poges, Bucks. It would seem that Edward may have learned brewing with his older brother, Charles Tatner, who was the proprietor of the Eagle Brewery, Slough, which was known in 1851 as New Windsor, being on the opposite side of the Thames from 'old' Windsor. Stoke Poges is a mere three miles north of Slough. Charles died in 1866, but Louisa Tatner, his widow, continued to run the brewery and its four beer houses until her own death in 1888.*

*By 1871, Edward was in Clifton, Bedfordshire, which is a village to the east of Shefford. There was a brewery in Shefford, the South Bridge Brewery, in Clifton Road. However, Edward was listed in the census as an 'unemployed brewer'. He had a son named Arthur who had been born in Baldock, Herts, in 1866 but whether his father had been brewing there is not known. A report in the Witney Express in the following year reveals that Edward had found another brewing job. He was lodging in the house of one Reuben Biles in Chadlington, some two miles south of Chipping Norton, Oxfordshire, when Reuben committed suicide by cutting his throat. One might then surmise that Edward was now working at Hitchman's Borough Brewery at this time. Ten years later the family had moved back to Kent and were living in Dartford. Edward was still listed as a brewer and was presumably working for one of the local breweries, as was young Arthur, who was now a 'brewer's clerk'.*

*As to whether Edward Tatner was the proprietor of the Eagle Brewery, Wilmington... it is possible, but I have no conclusive proof one way or the other. The brewery's name is the same as his brother's brewery in Slough, but there was, indeed there still is, an Eagle Farm in Wilmington so the brewery may have had its origins there. If Edward and his new bride had moved to Wilmington after their marriage in 1856, and he had built a new brewery in Wilmington, then the description 'newly erected' in the 1864 sale particulars would seem reasonable. However, it could equally well be that he was employed by the 'freeholder and lessee', who may have been the proprietor of Eagle Farm, as his brewer to work the new 5qtr plant. Thomas Chard, the purchaser of the Eagle Brewery, was an experienced brewer, having been the proprietor of the Kent Brewery in Bexley, so he may have no longer had a need for Edward Tatner's services. Lots of ifs, buts and maybes I know... we will probably never know.*

### **Alistair Cook reports a Cambridge loss**

Sadly I have to report that the Rodney Brewery Stores, 63 New Street, Cambridge was demolished in February. Along with it a panel with lettering in relief

'RODNEY STORES...E LACON...1903 at the rear of Frederick Swann's Rodney Brewery which merged Wm Henry Cawthorpe and the pubs were sold to Lacons.

### **Heather Faulkes asks about the Brookhill Brewery in Sheffield**

I have been using the Brewery history Wiki to help my research into the history of pubs in my home town. Thank you for providing such an informative resource.

I have found mention of one brewery that I can't find on the Wiki page and wondered if you had any more information. According a newspaper article, Mr William Bird Turney of the Brookhill Brewery Sheffield owned the Shakespeare Tavern, High Pavement, Sutton-in-Ashfield, Notts in 1885. Then at some point the Shakespeare Inn became part of the Home Brewery estate.

*Mike Brown replies - there is a brief coverage of the business in David Parry's book South Yorkshire Stingo. In 1876 William Blankley Thorpe sold the business to Wm Burt Turney and John Henry Hewitt, brewers of Retford. The Hewitts were involved on a variety of brewers, especially at Grimsby (we have a feature on Hewitts next time Ed). John Henry became sole owner in 1881 and closed it in 1885. I'd guess that would be when ownership may have passed to a family concern and later Home Brewery.*

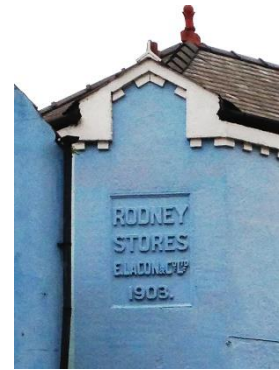
### **In NL 92 John Arguile asked about Newcastle Exhibition.**

John Martin from the Scottish Brewery Archive has found references in books about the history of Newcastle Breweries, which he extracts as follows.



Thomas Lovibond, an eminent chemist and a Fellow of both the Institute of Chemistry and the Chemistry Society, joined John Barras & Co. around 1886. He did much to improve the stability and uniformity of the traditional Tyne Brewery's Newcastle Mild Ale. He was also to bring a variety of other beers onto the market. Six brews of Exp A - believed to be introduced in 1887, to coincide with the Royal Jubilee Exhibition on part of the Town Moor, to mark the 50th anniversary of Queen Victoria's reign. ExpA was at 4.5% ABV with a colour of 21 and an estimated bitterness of 42-58 EBU. Heavy dry aroma hop, with approximately 55% by weight, of the original copper hops added.

The North East Coast Exhibition was opened in 1929 and the company displayed the trophies and medals won at the Brewers' Exhibition, plus the full range of their products, which included an Exhibition Ale first brewed 42 years earlier.



## Terry Hanstock adds to NL92

A few bits of information re items in Newsletter 92.

### Quinton families (p18)

#### The Yates

**William Yates** (1804-1876) Labourer (1841); farm labourer, Ridgacre (1851); publican and shopkeeper, *New Inn*, Quinton (1861-1871); beer retailer (1873); publican and chapman on his death in 1876.

Father of:

**John Thompson Yates senior** (c1832- 1882) Various occupations - nail forger (1851); cabinet case maker (1861); nail factor (1863); carpenter (1875). His career as a publican included occupancies of the *Crown Inn*, Moor Street, later the *Old Crown Inn* (1871-1873), and the *New Inns* [sic], Ridgacre (1881). Recorded as publican and chapman (1876) and beerhouse keeper of the *New Inn* at his death in 1882.

Of his children, the following had connections with the beer trade:

**Hannah Thompson Yates** (1856-1919) ran the *Crown/Old Crown Inn* between c1877-1911. In 1883 she married **Thomas Green** (1859-1933), a local castrator, as was his father. He carried on the trade for a while, advertising his services as a castrator at the *Old Crown Inn* during 1892-3 ("all orders promptly attended to").

**John Thompson Yates junior** (1861-1914) Carpenter, cabinet maker and publican of the *New Inn*, Lower Quinton (1891); beerhouse keeper, *New Inn*, Lower Quinton (1893); brewer of Beech Lane, Lower Quinton (1895); licensed victualler, *New Inns*, Lower Quinton (1901); beer retailer, White's Lane (1903); licensee of *Red Lion Inn*, Quinton (1905-c1907). By 1911 he was a widower and had resumed the trade of carpenter, living at Hagley Road, Quinton. On his death his carpenter's tools were left to his brother **David Thompson Yates** (1870-1967), another carpenter.

**Benjamin Thompson Yates** (1874-1952) Grocer residing at the *New Inn*, Lower Quinton (1891);

beerhouse licence attached to grocers shop transferred to him from the estate of Edward Allday (1904); beer retailer, High Street, Quinton (1908); grocer, Aston (1911). By 1914 he and his family had emigrated to the USA and he was working as a salesman in Boston, Massachusetts, dying there in 1952.

**Samuel Yates** is reported as being landlord of the *New Inn*, 483 Ridgacre Road, Lower Quinton in July 1891 but he's not listed as residing there on the 1891 Census compiled the previous April. I've been unable to trace any other record of him - a man of mystery.

#### The Cheshires and Whitehouses

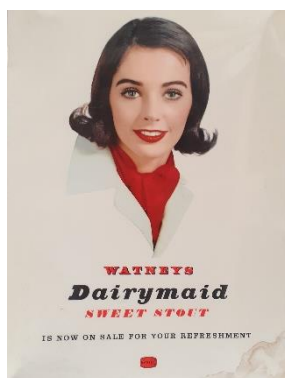
**Emma Whitehouse** (1843-1915) Daughter of **Silas Whitehouse senior** (1815-1862), a publican and sinker/coal miner of Causeway Green (1851). In 1861 she married **John Cheshire** (1836 -1873). Licensed victualler with her husband at the *Red Lion*, Beech Lane (c1868 - c1895). *Red Lion* lease auctioned 1896. Sold to Captain C Rose. Reported that it was tied to the Albion Brewery Company, Burton on Trent, for ales and porter.

Her brother, **Silas Whitehouse junior** (1848-1900) is recorded as being a brewer at Warley Wigorn (1871) and later a licensed victualler at the *Waggon and Horses*, Long Lane, Quinton.

#### Openshaw Brewery (p28)

**Percy Hothersall** (1882-1939) Architect and surveyor, Prestwich (1909-13) and Manchester (1917). In 1927 he was made bankrupt after a spate of building, financing and managing cinemas had overstretched his resources. No record of any brewery connections.

**Ebenezer Bradburn** (1852-1931) Brewers traveller living in Cheetham (1881) and Moston (1891). The brewery is not named. By 1911 he was a land agent and estate broker living at Holyrood House, Prestwich. Left an estate valued at £59,000.



## Paul Hathaway and an urban myth....

I have it in the back of my mind that at one time on the Boat Race days and, in order to lighten the load in the boats, the coxes used to help dig out the grains or hops at Mortlake to sweat out and reduce weight. Is this true?

*Paul Robertshaw was there from 1968 was not aware of nor sanctioned any such 'goings on'. Health and safety protocols and associated insurance issues, would not have allowed such an activity. In any event sometime during the 70s, lauter tuns and hop separators were installed which made such a rapid weight loss regime an impossibility! Pre-60s - who knows but my guess is it is an urban myth.*

## A browse around Facebook

These pictures have turned up recently on Facebook pages. We are grateful to contributors from Birmingham Old Prints Photographs and Maps, Growing up in the 60s and 70s and the Beautiful World of Classic Transport



*Interesting vehicle in Mitchells & Butlers livery. There seem to be housings for fire hoses along the sides. Can anyone help?*



© Don Tonge Photographer

*Way ahead of its time. Draught beer at home in Bolton around 1977.*



*This fine AEC wagon is taking a load of bottles from Threlfall's Brewery on Trueman Street in Liverpool.*



*Nice to see loads of wooden casks, this time at Ansells brewery at Aston Cross in Birmingham.*

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Wye Valley Brewery Ltd.

Hall and Woodhouse at Blandford Forum in Dorset in October 2001

