

BREWERY HISTORY SOCIETY

NEWSLETTER



*No 95
December 2021*

BREWERY HISTORY SOCIETY

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Newsletter 95

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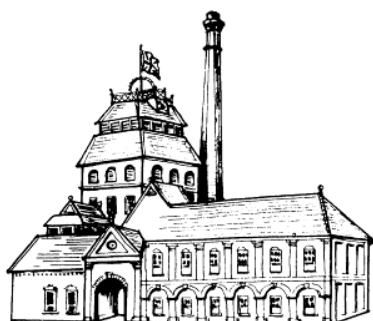
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Roger's twentieth

Bannaghtyn from the rock. Not good news over here, we have the highest rate of covid infection in the whole of the British Isles. Your editor has not had his booster yet so may drop at any moment. The roll out of the first vaccine went so efficiently, there seems to be no urgency to top up us oldies; everyone carries on entirely normally with few mitigations apart from in the hospital and the doctors. I suspect this has a while yet to run. We are all doomed!

Never mind we have a statue of the Bee Gees, the Island's most famous residents now we have forgotten who Nigel Mansell was. All three were born here but moved to Manchester and on to Australia in late fifties. Only survivor Sir Barry also has a set of stamps and the Council has a special squad detailed to remove the traffic cones from their heads each morning!



Economic recovery is tempered with inflation and the COP26 pantomime. We seem to be plunging head long into technology which will be expensive and not work in the long run. Rather than digging up my garden to insert ground source heat pipes, why can they not drill down and get limitless heat from below? I was heartened by a project in Northumberland pumping warm water from an old coal mine. What about taming nuclear fusion and making limitless hydrogen for fuel. Otherwise, battery powered wagons will have to recharge every few miles. The tides and waves are constant but few mention those. Surely the answer is to pile the trillions we are going to spend on electric cars and heat pumps into research to find better solutions and quickly. I doubt a few years will make much difference and, in the meantime, go on the bus.



The industry is short of labour, lorry drivers, CO₂, some raw materials are in short supply as production was cut back as demand for beer fell. Now the price of everything is going up, initially on the back of a shortage of natural gas. We have our own but will the greens let us extract it?

I'll leave you to ponder two diagrams from the Chancellor's alcohol duties proposals which seem to create a

Chart 4.A: Current duty rates in pence per unit



Chart 4.B: New duty rates in pence per unit



Source: HM Treasury analysis

streamlined machine from a dog's dinner which we shall explore next time. In the meantime, *Nollick Ghennal as Blein Vie Noa*

Copy dates for 2022 are
NL96 copy close date is 11 February
NL97 - 14 May, NL98 - 12 August, NL99 - 11 November

Slaynt vie as tannee-shiu sauçhey – stay safe

Front and back covers; This month we feature Holdens Brewery at Woodsetton deep in the Black Country during a visit in January 2012. The front cover shows the venerable mash tun producing 36 barrels of wort at a time. 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.

Ken Smith's London Walks will make a welcome return in 2022

14 th May 2022	Chiswell Street to St Pancras
11 th June 2022	Southwark Bridge to Tower Bridge
9 th July 2022	Tottenham High Road
13 th August 2022	The East End of London
10 th September 2022	South West London
8 th October 2022	The West End of London

More details are on the inside back cover of this newsletter

Chairman's AGM 2021 address

Welcome to our 2021 AGM report. I am delighted that we are all back together again, 'in person', after last year when we found ourselves in a very different situation to normal with Coronavirus preventing the holding of the AGM.

First and foremost I should like to say that we are very grateful to Palmers for offering to host our AGM this year. We are delighted to have been invited to this historic location for this the most important day in our Society's calendar. I would also like to thank Julian Herrington and Ken Smith for all of their hard work in putting the arrangements together for these few days.

Since last year's AGM report we have been unable to undertake any visits and as things stand we are taking a very cautious approach to future planning, although we do have a number of invitations 'pencilled in' for the time when greater normality returns. If you have any suggestions for places that you would particularly like us to visit, or have any contacts that can facilitate a visit do please let Steve Elliott, our visits secretary, know.

2022 marks our 50th anniversary so we would like to make this a very special year. If you have ideas for celebrating this, perhaps projects, publications or memorabilia, do please share them with us.

Covid-19 has had a huge impact on the industry and we need to do everything that we can to record this as it is happening so that future researchers have contemporary information to refer to rather than analysing the situation with the benefit of hindsight. We would encourage everyone whether a member or not to share their experiences during Covid and have set up a dedicated email address (covid@breweryhistory.com) ready to receive stories and comments.

I am delighted that we were still able to build on our relationships with other industry bodies such as the IBD and the National Brewery Heritage Trust (NBHT) in particular, along with the Brewers' Company, BFBi and SIBA; as well as with organisations such as the British Guild of Beer Writers, the Scottish Brewing Archives Association SBAA and the various collecting societies. It is wonderful to have such strong links with them all. I am delighted to say that there is a lot going on in the world of brewery company archives. Some brewers with archives are exploring, with the Brewers' Company, how these can be catalogued for the future. The NBHT

are taking a co-ordinating role in this project by advocating a common approach to cataloguing such archives so as to facilitate their subsequent digitisation, with the ultimate goal of enabling public access via a common website.



I do wonder whether this could tie in with our 50th in some way.

Supporting the archiving and cataloguing of historic material to allow it to be available to future researchers would be a very worthy legacy.

One possible project would be the scanning of trade journals. The IBD holds copies of these and has offered to make them available for scanning if volunteers to do so can be found. Do please get in touch with me if this sounds like you.

In the past we started to build an oral history archive. Practicalities of travel, in the main, meant this had stalled but I am delighted to say that the widespread familiarisation with Zoom and the like has meant that we have restarted this project. We hope to make many more recordings and I would love to hear from you if you would like to be an interviewer or interviewee.

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

As usual, during the year we have continued to have an enormous volume of informative and authoritative written material to enjoy, giving us, I hope you will agree, great variety and remarkable value for our subscription, as well as leaving a valuable historic record for future generations – copies are held by a number of major libraries and repositories around the world and this is increasing.

We must ensure that the industry is fully aware that we are here and available to help with finding a safe home for unwanted archive material before any more is lost. Even though we can no longer take these ourselves, as I have mentioned, we do what we can to support the National Brewing Library at Oxford Brookes, the NBHT in Burton and the History of Advertising Trust in Norfolk, as well as local and national record offices, all of whom provide potential repositories for archive material.

Copies of photographs, ideally digitised, for the photographic archive would also be appreciated and we now have the Wiki to hold images, making them available to a wide audience.

I am very grateful to Steve Peck who maintains the web site and, in particular, the Defunct section. The addition of new records has slowed down considerably, perhaps reflecting the fact that it forms a pretty comprehensive record of what is there to be seen. These pages attract contributions from a wide range of people as well as BHS members and have a staggering number of hits, raising awareness of the BHS amongst non members. Steve is now concentrating on transferring the data to the Wiki. This has great advantages in terms of presentation and also the integration of related details. We did hit a problem with the size of the Wiki in terms of the number of entries, but were able to employ an expert to resolve this and all should be well for a considerable time going forward.

We are very fortunate to have a wonderful team of very hard-working officers and activists, and I am sure that you would like me to record our thanks to them for their contribution. They each put in a great many hours to make the Society what it is. As committee meetings have been 'virtual' for a long time it has meant that we have been able to enjoy the company of far-flung committee members and office holders much more easily, although we have missed meeting in person.

- Ken Smith who is our treasurer in addition to his role overseeing our publications, our photo library and maintaining the Wiki.
- Tim Holt who edits the Journal and also runs our essay prize.
- Jeff Waller, who I am delighted to say has taken on the mantle of Secretary
- Paul Travis, who has run the bookshop for many years, providing us with reading material and the Society with funding.
- Mike Bone for his past work as Secretary and for bringing a wealth of experience and contacts in the Industrial Archaeology world.

- Susan Chisholm providing a very valuable link with the industry
- Amber Patrick, who looks after our maltings special interest group
- Ed Wray, for his past work as Meetings Secretary and is another valuable link with the industry

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

- Roger Putman for editing the Newsletter, now in full colour, stamping his own style on to it
- Mike Brown for looking after our Archive and undertaking a huge amount of scanning as well as writing many books.
- Andrew Wells for auditing the accounts and providing accountancy advice
- Steve Peck for maintaining the web site in general and especially the Defunct data
- Ian Mackey, who continues to maintain details of new breweries and report on this in the Newsletter
- All of the members who keep our information up to date

Last, but certainly not least, I would like to thank Miles Jenner for his support as our President and spreading the name of the Society throughout the industry. Miles has made time to contribute to the Society in spite of the huge additional workload at 'the day job' as a result of the pandemic as well as the further complication of being the High Sheriff of East Sussex.

I would also particularly like to thank all members for their contributions. Those who have contributed to the Journal, Newsletter or web site, of course, but also those who simply enjoy being a member because this is what gives us the critical mass to succeed. I would also say that we are always keen to receive feedback on all aspects of our activities.

In spite of the continued situation (and our aging membership) numbers have held up well and indeed increased.

The current figures are:

Total: 473 (*Last year: 443*), Associate 7, Individual 405, Corporate 61. 436 are in the UK and 37 Overseas

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

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

Jeff Sechiari, Chairman

Minutes of Annual General Meeting 2021

Friday 8th October 2021 at Palmers Brewery, Bridport

Apologies for Absence: Apologies received from a number of members including Miles Jenner (President), Susan Chisholm, Roger Putman and Paul Travis.

Minutes of AGM held 30th June 2019 (published in NL85). It was unanimously agreed that these were a true record of the meeting at Shepherd Neame Brewery. Proposed by Hedley Green and Seconded by Bob Martin.

Matters Arising. There were no matters arising.

Chairman's report. As written

Treasurer's report. Ken Smith gave an analysis of the income and expenditure and a balance sheet of the society's assets, current liabilities and reserves. The financial position was such that while the costs of running the society were currently covered and just breaking even, there was little contingency for additional expenditure for activities such as this weekend with coach hire. In view of the anniversary of the Society in 2022 and the possibility of some extra expenditure it would therefore be prudent to increase the subscriptions to avoid dipping into the limited reserves.

In answer on a question regarding the Michael Jones books donation, Ken replied that for the accounts they had no value. He also added that some of the Society book stock was ageing and proving very difficult to sell, quite apart from the difficulty of storage. Consideration was being given to ways of reducing the amount of stock involved.

Auditor's report. Ken Smith reported that the financial information was currently with the auditor so the accounts would have to be approved at a later stage and would be published in the Newsletter when signed off.

Subscription Levels. The following increase in subscriptions to come into effect in May 2022 were proposed by the treasurer, seconded by Dave Sweeney and unanimously agreed.

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

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). 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)

Proposed Mike Brown and seconded by Colin West. Unanimously agreed.

Vacancies on Committee: Attention was drawn to the vacancies.

Any Other Business

New Society flyers were available.

Young Members: An issue was raised as to whether the Society should be targeting younger people to join as the age profile was seen to be increasing. There was some discussion on whether there was merit in approaching students with perhaps a reduced subscription level.

European Postage: The Chairman highlighted a problem that had arisen with the posting of Newsletters and Journals to the EU. After a period of grace it seems that some countries were now levying charges. The matter was being investigated with similar organisations to try and establish a way to overcome the need for these charges.

Membership Matters

I am very sorry to have to share the sad news of the passing of two very long standing and active BHS members. Mike Field was well known for setting up the West Riding Refreshment Rooms in Dewsbury Railway Station more than 25 years ago. More recently Mike was one of CAMRA's 'Golden Award' winners to mark their 50th anniversary.

Tony Allen set up the Oak Brewery in Ellesmere Port in 1982 and then moved to the stunning Phoenix Brewery in Heywood – where he hosted a BHS meeting. We shall miss their companionship and support, and send our condolences to their families and friends.

I will take this opportunity to remind everyone who pays by standing order to please check the amount that it is set up for. I would always be happy to receive a top up!

This year subscription rates remain unchanged however after discussion at the recent AGM it was decided that the levels to be adopted from May 2022, should be increased as outlined in the last Newsletter and you may wish to update your standing order in readiness for next summer. The new rates will be: UK Individual £33, Retired / unwaged £30, Overseas £45; Corporate £115, RCB (small corporate) £60.

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

New members

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

Corporate Members:

Dorset Brewing Company, Dorchester

Individual Members:

Chris CLAYDON, Suffolk

Interests: History of malting in Grantham

John OWEN, Kent

Jordan REX, Switzerland

Interests: Recipe history and development, Brewing technological advancements, Yeast biology and use, gruits, pre-industrial brewing.

Dr Matt SIMONS, Lincolnshire

A Dorset Exploration

Early October 2021 and at long last it was time to head off for a much anticipated BHS AGM. It was a relief to be back to meeting members again, albeit six months later in the year than usual. A couple of years ago Julian Herrington, a man with a long history of brewing in the County and strong connections to Weymouth, had planned a tour for the BHS to embrace a visit to Palmers Brewery, a look at the buildings of Groves and Devenish as well as the Eldridge Pope site in Dorchester followed by a tour of the Dorset countryside and some brewery remains.

Although the activities were scheduled to start on the Thursday lunchtime, we decided to set off from the Isle of Wight on the Wednesday to ensure there were no problems with the ferry. Having applied the forward planning there were, of course, no problems at all, however this did mean that we arrived in Lymington before 11am ready to start our holidays.

Rather than following the main road we decided that the journey should be an important part of event so we took a very gentle amble through some of the more beautiful parts of the New Forest, a couple of wrong turnings only serving to open new areas to explore.

Lunch was beginning to sound like a good idea and, as we were at the eastern end of the county, the magnificent Square & Compass at Worth Matravers seemed to obvious choice of venue. They were selling beers from the Hattie Browns Brewery in Swanage and although limited to one I did have a couple of sips of

Interests: Historian with a keen interest in pubs and breweries

Paul STEPHENS, Cornwall

Interests: Brewing, Cornwall

Richard WEBSTER, Staffordshire

Interests: Brewing books and periodicals

Adrian WOOD, Dorset

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 (at same address)	£5	£5
RCB Corporate	£50	£100
Corporate	£100	-

Jeff Sechiari, Membership Secretary
membership@breweryhistory.com

Address withheld

others and they were all very fine and matched the range of very tasty and filling pasties.



BHS AGM explorers visit the old A&T Sibeth Crown Brewery at Fontwell Magna

Suitably refreshed we headed back up through Corfe Castle and got distracted with a walk round the Castle perimeter and a visit to the adjacent Swanage Railway steam railway where we got our timing spot on to see the mighty (you may detect that I was a Southern Region lad) Bulleid 4-6-2 West Country Class 34028 Eddystone head north and also return. In between we were invited for fascinating tour of the signal box where we were given a comprehensive explanation of the interlocking safety features.

Thursday morning arrived, grey and damp. As we were not meeting until lunchtime I headed off to Dorchester where I had managed to carry out some family history research. After exploring the former Eldridge Pope site with its array of architectural detail as well as its impressive chimney I met up with the rest of the party at the Sailors Return on the quayside where Julian gave us an introduction to the planned events and we were treated to an extensive buffet to fuel us for the historic

and, as it transpired, lengthy walk. Julian's extensive knowledge of the town was supplemented by a beautifully illustrated book that he was marketing - 'The Old Breweries of Weymouth – Devenish and Groves' by Terry Giles, who was sadly not able to join us.

Our walk started on the Melcombe Regis side of town, exploring a myriad of pretty narrow streets, many adorned with bunting. Our first stop was in St. Thomas Street to view the one-time site of a former brewery – Reynolds Brothers & Heathorn according to Century. As we stopped outside The Black Dog with its claim to being the oldest pub in Weymouth, two women found their quiet drink interrupted by a stream of enthusiasts trying to read the pub's history on the wall behind them.

We admired old industrial buildings in and around Helen Lane including the 'Old Malthouse' and ghost signs for 'Hay, Straw and English Grain', along with a faded company name.

It was then time to cross the water, using the Town Bridge, a bascule bridge that is lifted at two hourly intervals throughout the day. The view from the bridge of the colourful harbour side buildings blending the very old, such as the Kings Head, a 16th century



Groves No4 Malthouse now flats

coaching inn, with later renovations, and the new was delightful – with some notable exceptions such as the former council offices that makes you wonder just what did happen to town planning in the 1960s.

We headed towards the Brewers Quay area passing The Old Rooms – and early 17c building that had been the offices of Devenish Brewery at one point, and the Tudor House, another of Weymouth's ancient survivors, built around 1600 and at one time fronting an inlet from the harbour. This delightful lane opened up to Hope Square with the pair of brewery buildings in front of us – J A Devenish to the right and John Groves & Sons to the left. Part of this complex now houses Weymouth Museum and we enjoyed a tour through it with much breweriana to be seen. Sadly, most of the site is now deemed a building site with no access (it is for sale if it should appeal to you). It was possible to see the old steam engine through a ground floor window and also some preserved vessels through an upstairs window. I wonder what there is in the way of a photographic record of the interior although a number of such images are on display in the museum. Behind the Groves brewery still stands the very impressive chimney.

A plaque on the wall states that 'Ale has been brewed on the site of this brewery since at least 1252 and possibly earlier. Records show that the brewery was owned by the Flew family in 1742, who sold the business to William Devenish in 1824. There were three separate breweries operating here in Hope Square. The smallest, Davis' brewery probably ceased brewing in

the early 1800s. The Groves Brewery operated alongside the Devenish Brewery until 1960 when the two companies merged.'

Our expedition then took us away from the brewery site with our first port of call being the Boot Inn, a lovely pub opposite the Old Town Hall, and some well-earned refreshment. It was then onward to see some other buildings connected to the brewery and to admire the site from other directions, ending up at the Thomas Fowell Buxton memorial – although of the brewing family his fame was related to his work to abolish slavery amongst other social reforms. After enjoying the view over the bay we left the monument and returned to the quayside to take our seats at the Northe Tavern for an evening meal and a few beers while discussing the day's events.

Friday morning meant setting off on the coach first thing to meet those arriving by train at Dorchester – the station features some Eldridge Pope monograms and two lovely Dorchester scenes in tile work also celebrating EP. On our way to meet up with former Eldridge Pope brewer



Devenish Malthouse No1 now flats

Adrian Wood outside the brewery site, now largely converted to housing and commercial uses, a number of the team could be seen discovering their inner child struggling to climb back out of a giant deckchair! Adrian took us on a tour of the extensive site regaling us with his memories of it in its days as a centre of brewing. The buildings still show a lot of architectural detail celebrating the name and the site includes the splendid chimney, along with a copper on display outside. Another part of the site has a very impressive, full size, sculpture of a shire horse.

Adjacent to the brewery site is the Dorchester Brewhouse and Kitchen. Unfortunately we were there before opening time but some of the more adventurous managed to see inside. On



Eldridge Pope buildings in Dorchester

our return to the coach at the station the timetable was again disrupted as people noticed the Copper Street Brewery and Bottle Shop and disappeared in to explore. Eventually Julian managed to round us all up and we headed off west to Bridport and our AGM at Palmers.

The AGM itself has been reported elsewhere but we were greeted by Chairman and MD John Palmer and Head Brewer Darren Batten who then left us to the formal part of the day. With business complete we were split into three groups for the brewery tours. We were privileged to see both the water wheel and the steam engine in action, a rare sight. The building and plant were a delight to see, especially as the philosophy seems to have been rather than spending effort and money in removing old kit such as the old wort cooler it was simply left *in situ* or moved to a spare location, thus it was still there to be seen and enjoyed, giving endless photo opportunities, many of which will no doubt appear on the Wiki in due course.

After the impact of the pandemic on the industry our hosts were keen that we should socialise at one of their pubs, the George Inn at West Bay, rather than in the brewery so it was back to the coach and off to the pub where we were treated to a meal and Palmers fine beer. The railway timetable again dominated the



AGM delegates tour around Palmers

schedule as a number of people had to catch a train home so we headed back to the station via the Jurassic Coast road to enjoy the stunning scenery. Saturday dawned with very low lying cloud, but eventually cleared to be a beautiful day. We headed off on a coach tour to the north of the county but unfortunately much of the scenery was shrouded in mist – I gather we passed the Cerne Abbas Giant at one point but I don't think anyone managed to spot it! We arrived at our first port of call, Fontmell Magna where we admired the remains of the former A & T Sibeth Crown Brewery and

then visited the pub, the Fontmell – where the house beer is named Sibeth Ale. Nearby, in the village of Marnhull we also saw, albeit from a distance, the former John Parham & Co. Walton Elm Brewery – illustrated sales details are currently online if you wish to see more and had lunch in the Crown.

It was then on down the Piddle Valley to visit the Dorset Brewing Company's Jurassic Brewhouse. The DBC had started life as the Quay Brewery in Brewers Quay in Weymouth before relocating. Most members enjoyed the opportunity to slake their thirst in the brewery's taproom while a few headed a little further on to have a look at the stunning modern glass by Whistler in Moreton's St. Nicholas Church and the nearby grave of T E Lawrence.



Top: A & T Sibeth's Crown Brewery at Fontwell Magna and below, the Dorset Brewing Co near Dorchester.

Rather than rush for the last ferry we decided to stay another night and I revisited the old brewery area for an evening walk. On the Sunday we explored a number of sleepy Dorset villages that have family roots and then ambled back to Lymington. As we arrived with an hour to spare we found the Monkey House Brewpub where we enjoyed a swift drink and were able to see around their very impressive brewhouse. Then it was a smooth early evening Solent crossing and back home for a rest.

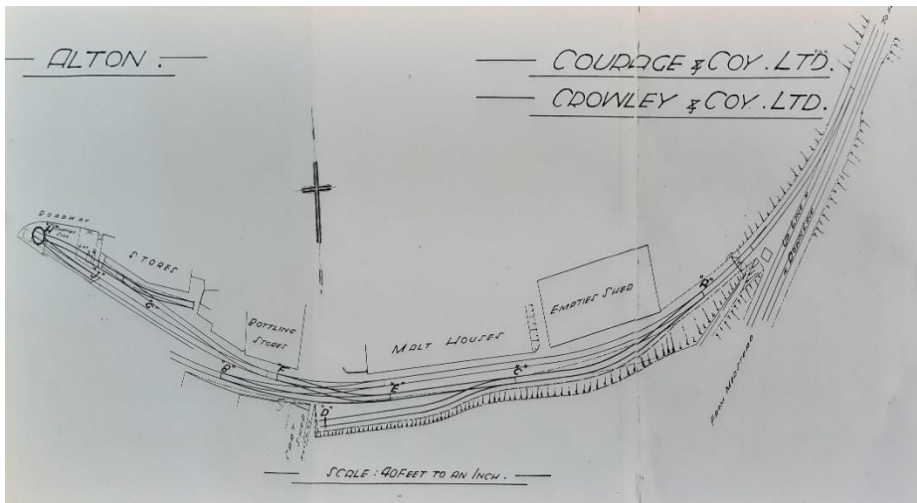
A truly memorable visit all round. Our thanks go to all of our hosts and to Julian for arranging it all. Now we look forward to next year.



The Chairman with Nick Galton Fenzi and Julian Herrington at Dorset Brewing Co.

Jeff Sechiari

The Brewery railway at Courage in Alton – Part 2



Main line on right of plan with far left loading bay for the Courage Brewery.

In 1909 the L.S.W.R. timetable showed three trains into the sidings each weekday. The first one from London left Alton 12.10 pm arriving at Butts Junction 12.16 pm and leaving 12.20 pm arriving 12.24 pm in the siding (as described above). It left again with different wagons at 12.30 pm arriving at Alton Station at 12.33 pm ready for onward travel to London. Goods inwards during the Courage period included hops, coal for the boilers, grain for malting and full casks of beer, mainly dark beers, from London plus empty casks. The sidings were not without their problems. The Alton Gazette dated 3rd February 1912 reported an accident that took place inside Crowley's brewery. Mr George Keeling of Butts Road Alton and another man were on duty unloading empty casks from wagons when an unbraked wagon came into contact with the archway just inside the gates pulling the brickwork away and fracturing Mr Keeling's skull.

After the General Strike of 1926 Courage had decided to install oil boilers instead of coal in the brewery so coal traffic ceased but oil came in tank wagons instead. With the expansion of the Courage brewery, this period was the most busy time for the sidings. In the same year on the 2nd March 1926 the new owners of the mainline The Southern Railway Company agreed a supplement to the original agreement dated 31st May 1906 with both Courage and Crowley's in that at Courage's expense they would construct 'new works' extending the existing sidings costing £1,850 these works consisting of a loop, crossovers, a new turntable at the town end, and extra sidings. Crowleys were mentioned but agreed at no cost to them. Courage also agreed to use the sidings for at least ten years if they ceased to use them in this period a further £356 would be paid.

By 1934 three trains were listed but the following year Butts Junction was removed and the two lines from Alton were worked as

single lines. This new arrangement meant the end of shunting on the main line and back to the original operation. From this time three trains departed for the siding leaving Alton at 10.55 am 4.25 pm and 8.25 pm. The first train also carried coal to Treloar's hospital on the Alton to Basingstoke line, if required. The line from Alton towards Alresford is on a 1 in 100 gradient so precautions had to be in place. Each train had brake vans at each end and catch points to stop runaway wagons were provided in the sidings. Ground frames and Sykes lock and plunger were

originally at Butts Junction and then later at Alton when the Butts box closed. There were also gates which had to be opened to gain entry to the siding from the main line and hand operated points leavers.

On the 14th May 1935 Courage placed an order for a replacement shunting engine with Robert Hudson in Leeds. Order number 47570 has a very precise specification. A 20 HP diesel 0-4-0 wheel formation containing a Lister high speed cold starting, two cylinder crank start, airless injection engine developing 20 HP at normal speed with a 10% overload for short periods at 1,200rpm. The transmission was arranged through a Hunslet patent friction clutch giving drive to both axles by heavy roller chains. The wheelbase was 5 feet 6 inches and of standard gauge. A screw brake was supplied and sanding gear, as well as two 4 inch oil lamps and couplings to main line rolling stock standards. A detailed list of spares and tools was ordered and all parts were to be British manufactured. It was to be delivered by rail to Alton station by the 22nd July 1935 at the latest with a 'capable man' to instruct other drivers in the working and maintenance of the locomotive. Lastly a nameplate was fitted to the front of the casing, 'Joint H.E. Co. Ltd and R.H.Ltd' (the initials refer to Hunslet and Hudson). The cost of the locomotive was £620.



The 20hp diesel locomotive in siding with maltings in background around 1960. Now named Sweet Pea it returned to Alton Station in May 1994 with author's eldest and middle sons.

On arrival at Alton Station it was transferred by rail to the Courage siding. The brewery was in the process of changing over to road transport and the engine saw little use compared with the previous engine. It had a dedicated wooden shed where it was kept and by 1950, which was the height of beer production, five trips were shown. 8.10 am 10.00 am 11.00 am 3.30 pm and 6.55 pm with the first also going to Treloars if required. Malting at Courage ceased after the 1950 crop had been used in 1951 and supplies then came from the Farnham maltings by road until 1968 when that maltings closed. After the railway strike in 1955 all trips were deleted from the timetables and entry into the sidings were as required. It seems that from then onwards all traffic had now been transferred to the road. Even Guinness now came directly in road tankers from Park Royal London for bottling at both breweries. Whilst Courage tankers took Alton brewed beers for bottling at Kingston upon Thames and London, they returned with other beers for bottling at Alton.

In 1960 Courage took over the Simonds brewery in Reading only 25 miles to the north. From then onwards Alton's brewery role in the enlarged group became less and railways were not part of them. By 1962 the engine was unused in its shed. In September 1967 the Railway Magazine carried an advertisement and picture taken with the old maltings in the background, 'Locomotive for sale offers and enquiries to the Transport Manager Courage Central Reading'. The points connecting the sidings with the Mid Hants had been partly dismantled after regular train movements ceased but were reinstated especially for the movement of the shunting locomotive. The points were officially put out of use on the 26th November 1968 after the final movement of the locomotive from the siding to Alton station goods yard prior to being loaded onto a low loader to be sent to The Middleton Railway for preservation. This last trip to Alton Station was on the 5th September 1968 and the last two drivers were Charles Porter and Mr F Wilkinson. The sidings were now overgrown and were lifted in April 1972, consisting of some 100 tons of points, rails, clips and chairs which were sold for a nominal price to a preserved railway in The Stour Valley in Suffolk. Heading the project was Frederick Youell, a railway historian and a lecturer who spent a two-week

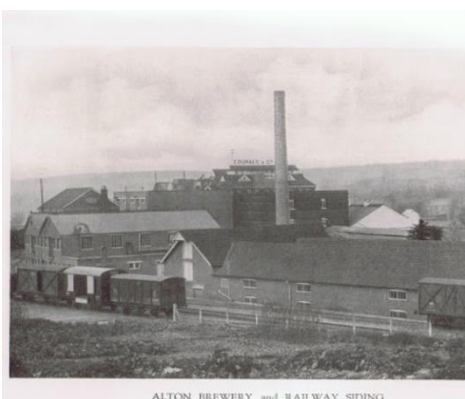
holiday over Easter dismantling the sidings. In the course of his work chairs and rails were found that dated back to the LSWR period and were in very good condition. The land then became a car park for Courage employees and eventually visitors to the former maltings that had been converted into a social club. The 1926 small wagon turntable was recovered and stored at the Watercress line's headquarters.

In Alton, The Railway Hotel public house close to the station, formerly a Farnham United owned pub, then Courage and later Ushers was blessed with a new inn sign displaying a picture of the shunting engine. Then in May 1994 the engine returned to Alton on loan to The Watercress Line. By then the engine, known as 'Sweet Pea' but carrying the name 'Courage', briefly stopped on the low loader outside the Railway Hotel and was photographed under the sign bearing a picture of it. It carried on to Alresford where it was unloaded and remained for the rest of the week in the cattle dock. Later it was driven at a very sedate speed of 7mph by Watercress line staff with two representatives from The Middleton Railway along the Mid Hants line to Alton and performed shunting duties all weekend at the station. Members of the public and their families were given the opportunity to ride in the guards van which the author and my family took advantage of. On May 16th it returned to Alresford and was loaded on to a low loader for return to Middleton. Eventually all traces of the sidings were removed and were replaced by old folks houses and a small tower block. Since early in the new year (2021) demolition of the last of Alton's great brewing past, Manor Park Brewery has been taking place. Soon nothing will remain except the old malthouse wall and the converted maltings of the Crowleys/Watneys maltings.

Geoff Dye

Sources

- Railway Magazine September 1967*
- Mid Hants Programme 14/15 May 1994 for Sweet Pea visit.*
- Alton Herald, various dates.(Alton Museum)*
- Ian Peaty Brewery History Society.*
- Mid Hants News, various issues.*
- Middleton Railway Stock list 1991.*
- Chris Small photographer.*
- Records held in documents in the author's possession.*
- Agreements 1873, 1906 and 1926 provided by Mr Pink.*
- Photographs taken by me and copies of originals owned by me.*



ALTON BREWERY and RAILWAY SIDING



View taken around 1928 with Crowleys in foreground, Courage in rear. Centre - Meon Valley train showing lifted siding to left, Alton station is in distance. Right - Site of siding, maltings in background engine shed on right

Ind Coope's Station Street Brewery is severely damaged by fire in 1971

Terry Hanstock's article *Out of the past – News from fifty years ago – 1971* in NL94 reawakened many memories of my time as a Junior Brewer. In particular I was reminded of the Burton Brewery fire in February 1971.

One memory is somewhat humorous. On leaving Birmingham with an MSc in Malting and Brewing Science I returned to Burton to take over the post of Manager, Continuous Brewery No.1. During my early days managing CB1, the continuous brewhouse was manned by two technicians working day and backshifts over weekdays. Overnight and at weekends the plant ran on autopilot which worked well if it was running smoothly as the backshift came to a close. The technician on backshift was required to phone me at home if the plant was unstable so that, if appropriate, I could authorise overtime to be worked in order to get the brewhouse settled to run on its own overnight.

On one such evening I got a phone call from Derek Raisin, known to all as Currant. Now Currant was from Derby and known to have the driest ever Derbyshire sense of humour. Our conversation went as follows:

- "Paul Ambler speaking"
- "Hi Paul, it's Currant. I can't get the plant to settle down"
- "What's the problem?"
- "No steam"
- "Not again! Have you contacted the boilerman to ask him to open up our 80psi main?"
- "Of course. But there's no steam anywhere on the site"
- "Why?"

Then, at last he told me:

- "The main brewery is on fire. You can't move in the yard for hoses and directors' XJ6s"
- "OK. Shut down and go home Derek"

That was how I learnt the news of the Old Mill Room fire of February 1971. In due course I learned more about the fire. It could have been very serious, but was in the old Mill Room, then just out of use as the new Balfour Brewhouse plus ancillary equipment was in operation. Guess what? The old mills and conveyors and bins



were being demolished. After the demolition team had left for the day a fire started. By 9pm the conveyors and bins, all made of pitch pine lined with zinc were well alight.

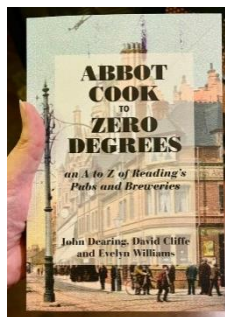
Soon the Brewery Fire Brigade supported by colleagues from Burton, Swadlincote, Tutbury and Barton-under-Needwood were fighting the flames. But the fire was spreading fast. It could have become much more serious. But Sam Hutchins, unofficially known in the brewery as the Water Bailiff, saved the day. He climbed to a roof overlooking the fire and reached the Shobnall Liquor Tank; its cast iron support beams had already cracked in the heat, but Sam managed to open the tank plug, not only dropping 30,000 gallons of liquor on the fire but also reducing the danger of the cast iron tank collapsing into the mill room.

After a further two hours the fire was under control. Damage was limited to the Mill Room itself and the rooms underneath it. The rooms were mainly out of use, except for one office, that of Len Jefferies, Senior Supervisor. Inevitably brewery services and the Shobnall Liquor Tank were damaged; A redundant former Hot Liquor Tank was commissioned for Shobnall Liquor and services rerouted. The brewery was back in production within 40 hours. No serious damage. But there could have been without fortuitous timing and the actions of a brave man.

Paul Ambler

Abbot Cook to Zero Degrees: an A to Z of Reading's Pubs and Breweries

It has been 22 years since John Dearing's book 'Reading Pubs' appeared in the 'Britain in Old Photographs' series. This new book covers breweries as well as pubs and it is totally different in emphasis. Much additional research has gone into the new publication, much of it from John Dearing, but this time he has been joined by David Cliffe, who used to run the local studies collection at Reading Central Library and Evelyn Williams. Both Evelyn and John are long standing members of the BHS.



The book describes all of the Reading inns, from the earliest records up to the end of 2020 and goes on to describe all of the breweries. Thirty pictures illustrate the text and have not been used in recent publications about Reading. There is not much known about some establishments, but the stories of others take up several pages. In addition to the facts, the book has the folklore and anecdotes from people who were drinking in Reading in the past. You can buy it from the Reading Museum shop or Fourbears Books in Caversham, the cost is £12. You can also get a copy by post for £13 (inc p&p) by contacting David Cliffe on email address withheld.

Brewing at Brickwoods in Portsmouth: 1959-1968

A remembrance by Bruce Awford

I left school in Southampton with moderate A-levels in



Maths, Physics and Chemistry and joined Brickwoods as a Pupil Brewer in October 1959. I was 17 years old and not legally allowed to drink alcohol.

The Head Brewer was John Clubb who served in the Royal Flying Corps in World War I - he came from a brewing family and was 'old school' in that he was rarely seen around the brewery and spent most of his time in his office entertaining and being entertained by Allied Traders most days of the week. He chain-smoked Senior Service and kept a case of Brickwoods Sunshine Bitter (OG 1045) under his desk. More of this later...

On my first day, I turned up about 8.30am and tentatively knocked on the door of the Brewers' Office, whereupon a voice boomed 'Come!' and, on entering, I was greeted by the figure of the redoubtable Pat Heron reclining, feet on desk, studying the Telegraph crossword. He was 'Mashing Brewer' that day and had just had his breakfast of poached eggs on toast supplied by the office lady - 'Jeannie' (wife of the Cellar Foreman). I was given a white coat and taken to observe the third mash of the day. I was immediately addressed as 'Sir' by all in the Brewhouse.

I was assigned to the third brewer, Dickie Dutton (20 years my senior), as my mentor. As was customary, I spent my first year moving through each department to learn the mysteries of brewing, including bottling and cooperage. The cooper was a rotund gent called Fred Eggington who guided me through assembling a barrel myself - I think it leaked!

In December, having joined the Incorporated Brewers' Guild as a Student Member, I attended the Annual Dinner of the London Section at the Criterion Restaurant in Tottenham Court Road wearing my father's dinner jacket and still not of drinking age. A baptism of fire indeed.

I have mentioned that the Head Brewer kept beer in his office for entertaining Allied Traders such as 'Digger' Knight and his nephew Jonathan Hill, Adrian Palmer,

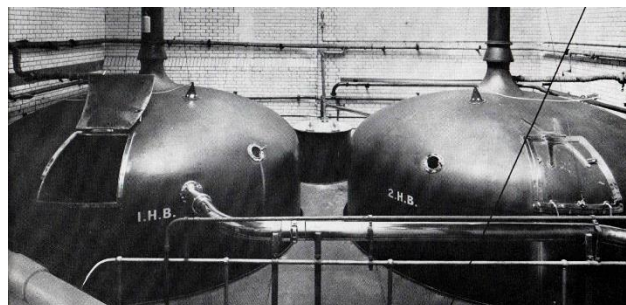
Roy Townsend, John Crisp - too many to name. On the occasional day when he had no visitors, the HB would summon any spare brewer or pupil to drink with him from 11am onwards before proceeding to his favourite pub, the Dolphin on the Hard close to HMS Victory where he would sample and have a 'square meal' which consisted of four Jacobs Cream Crackers covered in Stilton cheese whilst continuing to smoke his Senior Service.

Christmas time was a revelation as HB's office filled up with gifts from the Allied Trades - thousands of cigarettes of luxury brands, bottles of every type of spirit and boxes of cigars and chocolates. These would be distributed among the staff according to status - I received a packet of Perfectos Finos and Sobranie Cocktail cigarettes - a treat indeed.

I had a month sojourn during February 1960 at the Maltings in Hove which was a floor malting and damned hard work starting at 6am 'turning the piece'. I celebrated my 18th birthday strolling around Brighton and I was on the pier when it was announced that Prince Andrew was born - whatever happened to him?

Back to Portsmouth and my first experience of a 'Brewers' Walk' - namely, accompanying the Head Brewer around the matelots' pubs in dubious areas of Portsmouth to sample the beers. The HB was treated like a god and seemed impervious to the fact that many of the beers were undrinkable. As an aside, reputedly, when part of the brewery suffered some bomb damage during WW2, many local people cheered...

Quality Control in the brewery at that time involved a brewer loading the 'forcing tray' with racking samples each day and examining the sediments with a microscope two weeks later when a myriad of



organisms appeared as well as some yeast. Results were duly noted in a book, but no action was ever taken.

In 1962, the Head Brewer retired and, as Brickwoods had become under the 'Whitbread Umbrella', he was replaced by a Whitbread man, Derek Littleton, who came from Duttons of Blackburn. Things were transformed and a proper laboratory was established under a man from Chiswell Street, none other than the late Peter Ogie. A new language came into being involving words like 'wort agar', *O.proteus*,

Lactobacillus, *Brettanomyces* etc. The main benefit was a reduction in the number of 'returns' - all of which had to be individually tasted before an 'Excise Destruction' allowed duty reclamation.

At this time, the public bar price per pint of the beers were stencilled on to the head of the wooden casks - 1/- for Mild, 1/1d for Bitter and 1/3d for Best Bitter. The Brewery basic wage was £8-10s per week.

In the autumn of 1960, I had the good fortune to be sponsored by Brickwoods to take a degree in Biochemistry at Manchester College of Science and Technology (later UMIIST) followed by a post-graduate year at Heriot-Watt in Edinburgh studying under Professor Preece and tutored by Anna Macleod (who also smoked Senior Service, drank pints, and played golf). I returned to Brickwoods at the end of each term being paid £10 per week, and increased my knowledge considerably as the Whitbread influence was imposed, including the installation of a pure yeast culture plant (installed by Bob Ricketts of Briggs of Burton) and, of course, work study which decimated the workforce and brought the attentions of the T&GWU! A new keggling plant was installed ready for the brewing of the new product - Whitbread Tankard.

During one of these periods, I had my first visit to Whitbread HQ at Chiswell Street in the City of London where shift brewers were housed in suitable surroundings and attired in smart suits and bowler hats. I was tasked with taking some wort samples from Portsmouth to London by train and having delivered them for the attention of Norman Curtis and the Head Brewer, Bill Lasman, I was invited to the 'Mess' for lunch. I was dressed in sports jacket and grey flannels and a pair of Hush Puppies and, walking in, was regaled by remarks such as, "Good Lord - he's wearing brown shoes...!"

Having finished my studies in Edinburgh, I returned full-time to Brickwoods as, so I thought, a fully-fledged Assistant Brewer only to be brought down to earth on my first 'mashing shift' by the foreman who, towards the end of the mash with the tun about to come over the top, took some delight in reminding me that I had left the 'underlet' on!

During the next three years I studied for the Diploma of the Institute of Brewing with the help of the Whitbread

man, Robin Richards, and achieved success in 1967, sitting the exams in IOB Clarges Street along with Tom Dawson, Alastair Macleay, John Duckworth and others. Six papers were completed in three days and lunch breaks were spent in the Samuel Pepys next door.

In those days, young brewers were advised to move around to gain experience and I intimated this to the HB who arranged for me to go to 'an audience' at Whitbread Chiswell Street - this time I wore black shoes. Having had my credentials checked, I was told that they were prepared to grant me the honour of being allowed to join them to be 'Whit-washed', as it was known. On having the temerity to ask about the salary, I was told it would be the same as at Brickwoods, which was £1400 per annum.

As I was then married with two children, I was less than impressed by the idea of moving to London and, the next month, an advertisement appeared in the Guild Journal for brewers to join the recently formed conglomerate, Bass Charrington (North West). I was

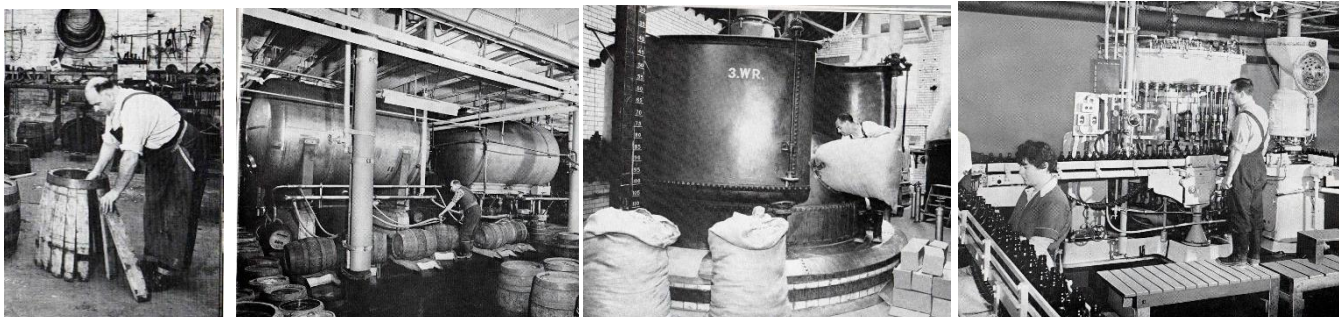


The author (left) with John Clubb (Head Brewer) Trevor Wadham (Assistant Brewer) Jim Bradford (Cellar Services)

advised against it, but attended an interview in Manchester, where I negotiated a starting salary of £1850 and moved to Maseys Burnley Brewery in 1968.

- *Je ne regrette rien*

Bruce Awford



The breweries of Derby - Alton & Co

Alton & Co was the oldest of the three main Derby wholesale brewers, having been established by Thomas Lowe, a maltster turned brewer, sometime between 1767 and 1788. He built on a portion of a defunct former brewery on the Wardwick, in the bustling heart of the town centre, subsequently extending the business four-fold. Thomas (also a Mayor of Derby) passed the business onto to his son, Charles in 1828, who, after ten-year period, sold the business on to Moreton Charles Wedge; the firm trading as MC Wedge & Co.

In 1863 the business came into the Alton family, when acquired from Wedge by William Alton. Initially it was jointly owned with Edward Barnett (as Alton & Barnett), until the latter retired in February 1871. After a further two years, George D'Arcy Clark, a lawyer, entered the business of Alton & Co, as co-partner.

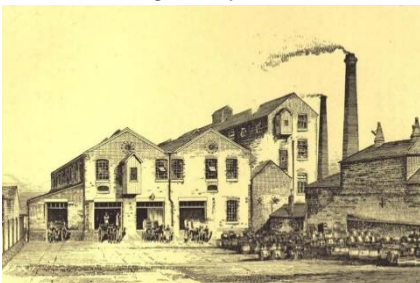
The brewing and malting business thereafter flourished, enabling much of the adjoining property owned by Brasenose College, Oxford and Lord Scarsdale to be purchased and incorporated. The enlarged site was very much larger than was apparent from its 80-foot Wardwick frontage. The brewery was built behind the offices and the maltings were built beyond the brewery. The maltings entrance broke into Colyear Street. The wide Colyear St access suited the flow of goods into the site.

The extra land allowed the brewery to be rebuilt and enlarged in the 1860s, to the designs of George Henry Sheffield. Alton's used the Burton Union system. Their new brewhouse contained two union rooms; the No 1 room had 63 x five-barrel union-casks and the No.2 room 84 x seven barrel union-casks. The adjacent two fermenting rooms contained eight fermenting vessels with a total capacity of 512 barrels. A further 126 union casks were added around 1890. The ground floor of the union room had a capacity for storing several thousands of barrels as well as ample room for racking operations. This was in addition to the other cask cellars holding nearly 1000 casks for the private trade.



Malting was a significant business for Alton & Co., as historically it was to the town. In the late seventeenth century, the production of malt was the most important industry in Derby. In 1693 John Houghton recorded that there were 76 malt houses out of 694 dwelling houses in Derby. Production was well in excess of local demand with 1800 bushels (14,400 litres) a week being sent to Cheshire, Lancashire and by ferry to London. The high quality and therefore demand for Derby malt was attributed to the fact that unusually it was dried using coke.

The malt house including kilns was originally located at the rear of the site in Colyear Street. However, as the business grew (Alton's also supplied malt grist to the very numerous Derby home-brew pubs) newer, and more extensive, maltings were needed. Alton engaged the noted brewer's architect, Richard Hardy of Nottingham to add a 180-quarter maltings, facing Colyear Street, maximising the space available. The maltings therefore were built on several levels with two floors in the roof for storing large quantities of grain, three malt kilns and an ale cellar under the working floors. The working floor area of each was 8,200 sq ft. The company was large enough to employ its own coopers and had an extensive stud of shire horses and stabling for 35 horses. They also had malting premises on Curzon Street, Ashbourne Rd (Weall's former



Alfred Barnard visited in the 1880s





Derby in 1900

It was further reconstructed on July 21st, 1899, to add Charles Walton as a Director and Hepworth Alton as Managing Director. At this point the Company supplied 216 licensed premises, 91 of which they owned. However, in 1902 at Alton's AGM, they acknowledged they were having problems 'and had obtained further assistance in the general management of the brewery'. This is thought to be Stretton's who had been connected to Alton's since 1896. Hepworth Alton, Alton's Managing Director had been in indifferent health for some years and died in November

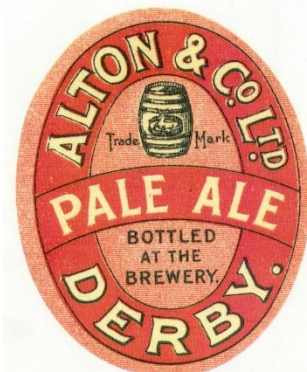
premises) all close by – and at Castle Donington, some ten miles to the south east. The site's Wardwick frontage housed the company's offices and counting house and now it is the only portion of the original business – as the 'Bess of Hardwick' pub (formerly 'Wardwick Tavern') - to have survived to the present.

After William's death, his interest passed to his nephew, Hepworth Tropelet Alton, who was made a director, along with Arthur Walkden, a brewer. The new business was registered as a private Limited Liability Company on April 17th, 1888. The registered capital of £110,000 was divided into 6000 preference shares of £10 and 5000 ordinary shares. George D'Arcy Clarke and Hepworth Alton were each allocated 4,398 shares and Arthur Walkden, got 1800 shares. The remainder of the stock was taken up by the public.

The company grew by buying more licensed premises, Alton's being amongst the first in the Derby to expand by buying up and tying down the local pub trade. Many were independent pubs or beer houses who already took their beers from Alton's, others were free houses openly taking beer supplied by rivals. Often this was at the expense of the larger Burton brewers, Bass and Allsopps, who at that point believed their beer quality alone would sustain their trade and resisted buying licenced premises.

In the borough of Derby Alton's was the largest of the established local breweries. Their Derby rivals, Stretton Brothers and Offiler's were less well advanced; neither had yet been launched as a public company and thus lacked the capital required. Both went public in 1890.

In 1895 Alton's announced the purchase of Messrs Weall Brothers, 50 Ashbourne Rd, Derby business, including 7 pubs. This was in addition to six other licensed premises bought that year.



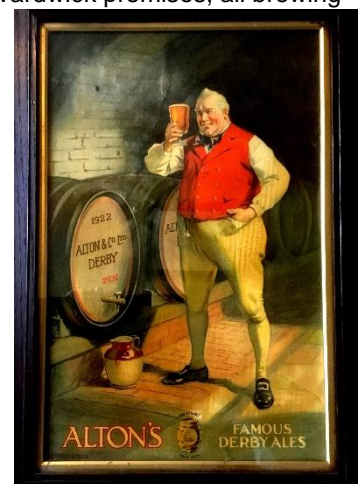
1903 aged just 44.

In January 1903 Stretton's Derby Brewery, Ashbourne Road purchased all the ordinary shares of Alton & Co Ltd. At this point Alton's had 154 tied houses. R H Tennant, Managing Director of Stretton's was awarded £5000 for arranging the purchase and J N D'Arcy Clarke, recently the former Managing Director of Alton's, joined the Stretton's Board.

When brewing ceased in March 1911 after the takeover, all brewing was transferred to Stretton's Manchester Street / Ashbourne Road brewery. Alton's brewery at the rear of the Wardwick site was demolished and used for the new Derby Telephone Exchange. The remaining buildings were used for the total wine and spirit side of Stretton's business, with the wine stores being in Colyear Street. The actual wine cellars for the maturation of choice wines were underneath Alton's old maltings and ideally suitable for the maturation of vintage ports.

In 1927 the business of Stretton's, including 143 public houses, was acquired by Samuel Allsopp & Sons of Burton. As a result, Stretton's Ashbourne Road premises were sold (to Burrows, Sturgess & Severn) and on Dec 31st, 1929, the registered office of Stretton's was transferred to the Wardwick premises, all brewing having transferred to Burton in 1928. The premises eventually became the trading Head Quarters of Ind Coope (East Midlands) and from 1969 a public house known as 'Wardwick Tavern'.

John Arguile



The Excise Gaugers

I was a young inexperienced Officer of HM Customs and Excise in the 1960s and had recently finished my training in all the varying disciplines including Purchase Tax, Beer Duty, Spirits Duty, Hydrocarbon Oil Tax and Betting Duty. As was normal, I was appointed as an Unattached Officer (UO) to a Midlands Area, known as a Collection, where I was covering for local officers on annual or sick leave and assisting in any difficult or unpleasant jobs which needed doing.

After a few weeks I was sent to a brewery where the local officer had gone on long term sick leave. To me, a beer drinker, this looked like my dream posting. My only brewery experience had been theoretical at the Training Centre and a week assisting in a London brewery but I was fairly confident that I would be able to do the job. When I arrived at the brewery, I had a meeting with the Head Brewer to introduce myself. During a tour of the brewery with him to familiarise myself with the plant he mentioned that he hoped that the permanent officer's absence wouldn't scupper any of the arrangements he had made with the brewery. I assured him that I would be able to carry out anything that had been planned as that was why I was there. He then told me that they had recently installed a new Fermenting Vessel (FV) and the officer had agreed to gauge it in two day's time. Panic set in, I had no real experience of gauging FVs. I had carried out a theoretical gauging exercise at the Training Centre but, what appeared relatively easy in a classroom situation with a trainer and a group of fellow trainees, looked like a very daunting task now.

The importance of accurate gauging of an FV can't be overstated because Beer Duty at this time was based on the volume and potential strength of each brew prior to fermentation. These were calculated by using a Shoulder Rod, more commonly known as a dip stick, to check the volume of wort collected by ascertaining the distance between the FV dipping point and level of the wort in the vessel and, by checking the Original Gravity (OG) with a saccharometer within 1 hour of the FV



Shoulder rods aka dip sticks

being filled and the yeast pitched.

I went to the brewery excise office in a nervous sweat, what was I going to do, where was I going to get assistance?

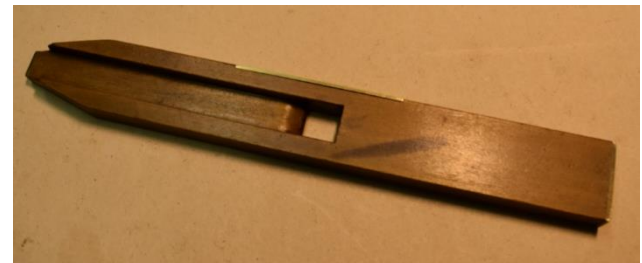
Eureka, I remembered that it took two officers to gauge an FV, one at each end of the tape measure. I rang the local Collector's Office and asked for assistance and another UO was assigned to assist me. I spoke to him on the phone and, he, like me, had no gauging experience. We would just have to follow the

instructions in the Departmental Guidance and hope it was easy to understand.

The first thing I needed to do was to ensure that I had all the necessary instruments to carry out the gauging process. I would need an officially supplied steel tape measure, a Caldcleugh Tape Companion, a "D" tape holder, a Shoulder Rod, chalk, a plum line and a spirit level.

The purpose of the steel tape measure is to measure the internal dimensions of the vessel and the plumb line is used to measure depth and to enable vertical plumb lines to be drawn using the chalk. The "D" tape holder is an instrument with a special metal projection designed to hold the link at the end of the steel tape firmly against the side of the vessel when measurements are being taken.

The Caldcleugh Tape Companion is an instrument devised to facilitate the use of the steel tape in taking the dimensions of vessels. It is exactly ten inches in length, and has been designed to enable the user to read the tape measurement without bending the tape.



Caldcleugh Tape Companion

According to the Gauging Instructions, the gauging of FVs by linear measure is an operation that aims at accurate determination of dimensions in a practical and efficient way. Sounds simple but would it actually be easy when we had to do it?

The FV to be gauged was a rectangular vessel, obtusely known in breweries as a 'square' and was around 12 feet by 8 feet and some 5 feet deep.

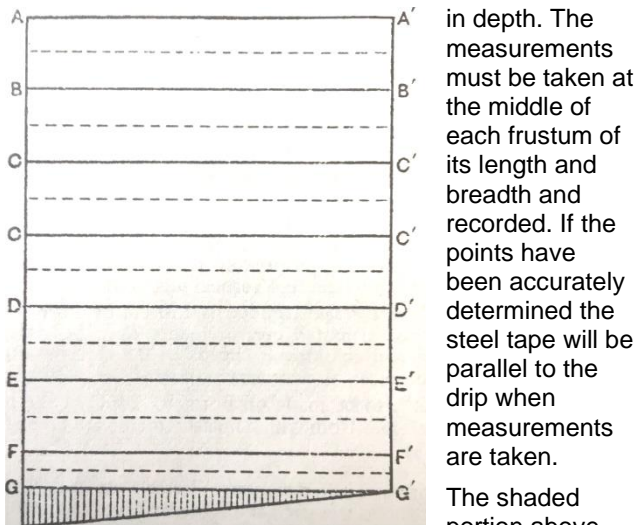
Under the old system of paying duty on volume and potential strength, all fermenting vessels in which beer was collected had to have a 'Dipping Place' which was marked with a metal plate permanently fixed in position. The dipping place was where the volume of wort in the FV was measured by use of a Shoulder Rod.

On the appointed day, my colleague and I arrived at the brewery and inspected the new FV. From the front of the FV where the dipping point was located the vessel had a slight inclination towards the discharge place at the rear in order that the liquor would flow out freely and completely. Our first job was for us to measure the exact distance from the dipping point to the base. To ascertain exactly where this point should be it was necessary for me to get into the FV whilst my colleague dropped the plumb line from the dipping place. With the tape measure and the plumb line we were able to measure the distance from the dipping point to the bottom of the FV and to chalk mark a vertical chalk line this point.

To ascertain the volume below this mark, which was the area towards the discharge place, we used one gallon measuring jugs with water to fill up to the bottom of chalk mark. This volume is called the drip and has to be added to the volume established by linear measure. A Shoulder Rod was then used to establish the distance between the dip plate and the surface of the water.

Once we had this information the FV was emptied and I climbed in to start the linear measure. We needed to draw vertical lines at the centre of each of the four sides using the plumb line, chalk and the shoulder rod.

The FV is gauged by dividing the space above the drip into horizontal sections or frustums and taking the dimensions of each frustum. Each frustum is 12 inches



in depth. The measurements must be taken at the middle of each frustum of its length and breadth and recorded. If the points have been accurately determined the steel tape will be parallel to the drip when measurements are taken.

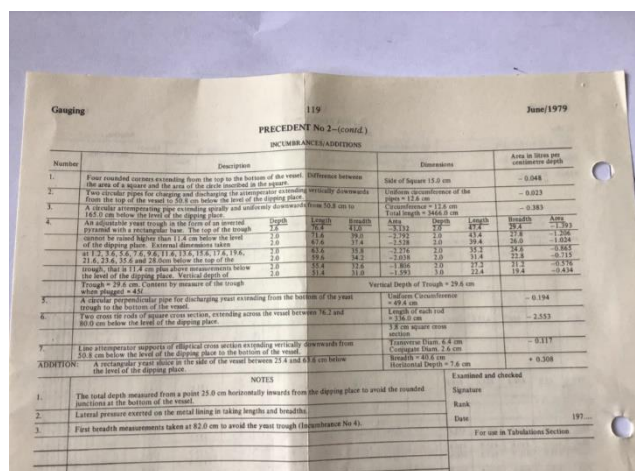
The shaded portion above represents the drip. AA' is the level of the dipping place and GG' is the surface of the drip. The distances A to B, B to C, etc, each represent 12 inches. The dotted lines are parallel to the surface of the drip and show where the measurements are taken.

When all of the necessary measurements were taken and recorded, I then completed a form Ex246c (see opposite) and this was checked by my colleague. The gauging took us two days and such was our lack of confidence that we spent a third day at the FV to double check our measurements. Thankfully, we were able to confirm the accuracy of our original work before we sent the form to HQ for preparation of official

tabulations, copies of which are supplied to the Brewer and the local Excise Office.

The brewer had the right to check our measurements and calculations and if he was not satisfied he could ask for the vessel to be regauged.

Fortunately, the FV in question was fairly simple to gauge even for two rookie UOs as it did not have attemperator coils inside the vessel for controlling the temperature of the wort during the fermentation process. Temperature control in this FV was done by a cooling jacket within the vessel walls. If there had been attemperator coils, pipes or other encumbrances inside the vessel, these would have needed to be measured to enable the exact volume of wort to be ascertained for beer duty charge. Examples of adjustments for encumbrances can be seen in the two examples below. The examples were completed after metrication.



Gauging of more modern conical fermentation vessels was carried out by water measure due to the difficulty of access, vessel size and health and safety. If the Officer or Brewer wished to use a meter or flow meter, approval had to be obtained from HMC&E HQ in London.

During the 1980s the responsibility for gauging FVs was passed from HMC&E to the Brewers and Excise Officers only checked the measurements and calculations supplied by the Brewers.

This was my first experience of gauging but as my career progressed, I experienced the joys of cask gauging and had to learn the jargon related to casks such as 'Bilge' - the bulging part of a cask at its greatest diameter; 'Bung' - the opening in the stave of a cask through which the cask is filled; 'Chimb' - the rim formed by the ends of the staves of a cask; and a few others. I also had to learn how to use the different instruments needed to ascertain the volumes of liquids in casks such as 'Calipers' and 'Headrods' but that's a story for another day.

George Anderson

The Magic of Isinglass

A light hearted look at a key raw material

It was not long after I got the bug about beer and brewing that I first became bewildered by a substance called isinglass finings. This was described to me as a hydrolysed fish bladder solution that when put into cloudy beer would turn it clear. Well, the first conundrum for me was trying to understand how someone in a sane mind could wake up one morning and say, looks kind of dull today, what can I do to liven it up? Oh, I know, I'll hydrolyse some fish bladders, put it into some cloudy beer and see what happens. Forgive me dear reader if this is exactly the sort of thing you do wake wanting to do, but it beats me.

Like many things in history, it is often quite difficult to pinpoint exact eureka moments and although 1851 is a quite significant date in Isinglass finings development, it can be argued that evolved knowledge learnt over a long time before this date played its part too. It seems strange that now we are in the 21st century and know so much, that for all we know now, it is nothing to what we have known before and have since forgotten. The use of isinglass finings is exactly one of those things.

The logic that led to its use goes back to the earliest of times. Before we enjoyed our tippie in glass, pewter, pottery, wooden mugs and, God forbid, even plastic, we used horns, and often leather bottles which were often used to store beers and wines in too, and it was observed then how these early types of containers made a difference to how it came out, with beer and wine kept in leather bottles being significantly clearer.

Although the early brewer may not have understood what it was about the leather container that created this better clarity, we do now, and it is incredibly simple. Essentially brewer's yeast cells are strongly negatively charged. The Isinglass fining, a refinement for the crude leather, on the other hand are very much positively charged. Opposites attract, the yeast and isinglass binds together forming into lumps, become heavier and sink to the bottom of the cask. Suffice to say the isinglass does not harm the yeast, which continues to work in the cask keeping the beer alive and sparkling till the moment it is served.

Whilst the above explanation is overly simplistic and we could talk much more technical clarification process details, like triple helix collagen protein structures, intermolecular crosslinks, enzymic digestion, solubilisation, thermal denaturation, hydroxyprolines and electro-static interaction. Or even isinglass geographical types like Brazil Lump, Long Saigon and Penang, that's the sort of talk that gets you into the BHS Journal rather than the BHS newsletter.

Research showed that fish bladders were found to be a very efficient, practical, and workable alternative for the effect demonstrated by the crude leather of old. Originally the sturgeon, of which many varieties are, or

were, common in the world's seas and rivers were the fish of choice. In more recent times catfish, drumfish and threadfins from tropical and sub-tropical waters have been used.



The swim bladder of the sturgeon, isinglass is said to be from the Dutch huisenblas – sturgeon bladder and has been used in beer and wine making since around 1700.

Someone that must be mentioned as a major influence of the finings process is George Gabriel Stokes who in 1851 devised a mathematical formula to explain the mechanism of finings. Considering it is estimated that there are one million yeast cells per millilitre of beer it may be difficult to quite understand how in 1851 without the aid of a computer or even a calculator he did it.

When I had my Beer Agency, we often ordered casks of beer un-fined and asked for a bottle of finings, which is a milky like substance, separately. We could then manually add the finings as the beer left the depot knowing that, going out on its first settling, the beer would settle more reliably. Similarly, when filling polypins with un-fined beer it ensured a good dispersion of yeast and sediment before the finings was added.

I am advised by your Editor that in his days at Bass they used to add finings to the racked beer as it left the brewery. However, with the amount of beer Bass shifted this was often a source of considerable delay for the drayman, so the finings was latterly added into the cask at the same time as the casks were racked.

Like so many things today, everything is up for changing, sometimes changes are for the good, sometimes for shortcuts and ease, sometimes just for sake's sake, and nowadays, often for the sake of the few. I am reminded of a biblical quote that one day 'the meek shall inherit the earth', with the world now in the hands of the Woke that day seems very much to have arrived, and so it has come to pass that, generally, fish bladder isinglass is now very often replaced by fish free, silica sol type, vegan finings. Isinglass may be traditional and has been for many years, but as silica sol sinks to be retained in the bottom of the cask, this suitable alternative is no problem, so far be it for us to deny vegans the pleasure of a beer or two also.

In addition to the vegan issue but more likely the influence of economy, science or maybe even practicality, isinglass finings however seems to be used less and less today with brewers instead turning to filtration or centrifuging to reduce yeast and sediment in their beers. These are processes can be so efficient, they can remove all the living matter from the beer, consequently there is nothing left alive to continue working the beer in the cask, and dead, sterile beer has nothing to offer. Only chilling and fizzing them up give these beers any resemblance of life.

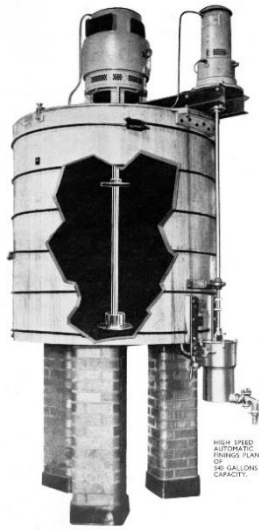
Another practice that reduces the need for finings is that most brewers add Irish Moss at the end of the boil. These substances are derived from red seaweed and contain carrageenan, this so reduces the free sediment into fermentation to a point that the beer may be considered clear enough that they can simply put the beer straight into cask without any further need for cask clarification. Naturally, it is not as reliable as centrifuging, filtering, or fining and probably accounting for why more than a few cloudy beers have been served my way lately. As the taste has been acceptable, just a bit cloudy, I have accepted them but ideally there is nothing better than a bright, clear pint, or as Portsmouth's Brickwoods Brewery boldly used to advertised them 'Brickwoods Brilliant Ales'

Looking after cask beers is always more challenging than the plug and go processed type beers and whether

BRICKWOODS BRILLIANT ALES



AUTOMATIC FININGS PLANT INSTALLED AT OUR WORKS
Open for inspection to any firm.



HIGH SPEED AUTOMATIC FININGS PLANT OF 50 GALLONS CAPACITY.

From the left:

Inside Morrison & Carpenter's Croydon Factory; Finings plant with

fish or vegan based fining are used, another problem for the cellarman can be the weather. Thunderstorms being the prime one. Atmospheric electrical charges during thunder and lightning storms can play havoc with the colloidal balance of the most, normally reliable, and predictable settled beers throwing them into a turgid, cloudy turmoil, at the first clap of thunder, as I found from experience.

One day in 1982 a brewer forgot to supply the finings and so I was told to shoot along to the Morrison Carpenter's factory at Bedford Park in nearby Croydon to pick up some finings fresh from the manufacturer. This was a most impressive visit. The factory, not large, was immaculate, simple, clean, and spotless. They explained the three-day process and provided me an eight page booklet from which these photographs are reproduced.

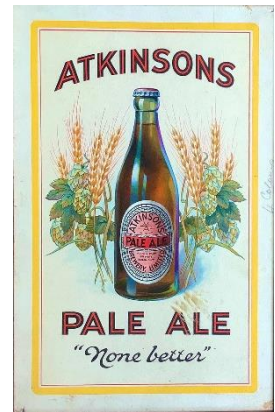
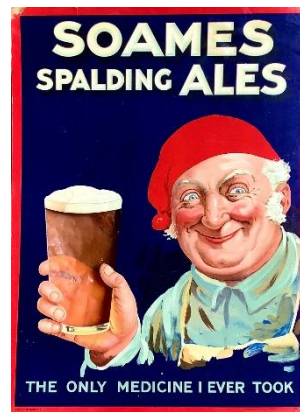
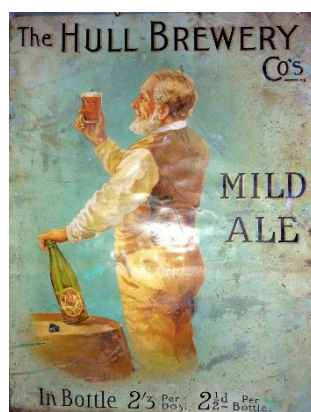
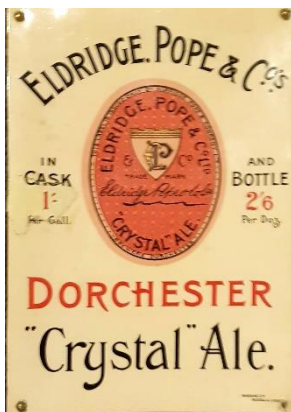
Alan Greenwood

novel suction impeller; Star Bright finings boxed ready for despatch



"STAR BRIGHT" FININGS DRY PACK for use with Automatic Finings Plant or for general use. Pack up to suit individual requirements.

ooooooooOOOOOOOOoooooooo-----



Planning ins and outs at Dorchester

Prior to the Brewery History Society's AGM this year there was a walkabout of the Eldridge Pope estate in Dorchester, led by Adrian Wood. The Brewhouse



building was in the process of being converted. Other brewery buildings had already undergone conversion and the malthouse is still awaiting its new use.

The Brewhouse, the Bonded Warehouse, former Bottling Stores, the

Malthouse and the Office Block are all listed grade II. The Brewhouse, Maltings and Offices designed by G. R. Crickmay were constructed in 1879/80 and there is a blue plaque on the buildings noting this. There is an extensive report on the Brewery in Barnard's *Noted Breweries* and this gives details of the brewing process within the building.

Eldridge Pope ceased production in 2003 and by August 2004 a planning and listed building application had been submitted for the conversion of the Brewhouse to an 85 bedroom hotel with a health and fitness centre¹ The application included some demolition as well as the construction of extensions and alterations. The application was granted on 31 January 2005. It is perhaps worth noting that there appears to have been a Historical Assessment, probably of all the buildings, as I have extracts from it, however, it no longer appears on the documents tab of the application details. There are plans of the existing and proposed buildings.

There was a separate application in respect of the



Maltings². The proposed new use was an arts and conference centre and included some demolition and alterations. This application included some photos and was granted on 31 January 2005.

The application in respect of the Bonded Stores³ was for the partial demolition, the building of extensions and alterations to provide a function room/auction house, three retail units, three restaurants and six flats. This application was granted on 3 May 2005.

There was also an application⁴ for the demolition of all unlisted buildings on the site and this too was granted on 31 January 2005. This perhaps of particular interest because it shows which buildings were demolished. The demolitions enabled the present Brewery Square to be built.



Finally there was also an application in respect of the Offices and buildings⁵ on Weymouth Avenue for conversion to six retail units and eight flats. There was also landscaping under a granted application⁶, somewhat later than the rest on 22 March 2006.

After three years approved/granted listed building applications lapse. The consequence for Eldridge Pope Brewhouse (and Maltings) was that a further application⁷ was necessary and this was made on 15 November 2011. This time it was to create in the Brewhouse a 52 bedroom hotel/spa and 17 apartments, as well as a number of new dwellings and the necessary parking. It included making alterations to the Maltings for the change of use to an arts centre. Permission was granted on 15 August 2013.

Again, nothing appears to have happened because there was a further application⁸ in 2019 for the conversion of the Brewhouse into 29 apartments together with 32 parking spaces. This application was to amend one of 2018. It was granted on 16 July 2020. It is reasonable to assume that the works we saw are the result of this application being granted.



Anyone interested in alterations to the Brewhouse when it was operational will find them by searching the Dorset Council planning website <https://planning.dorsetcouncil.gov.uk/search.aspx> and putting Dorchester Brewery into the search field. These range from the installation of a cashpoint to erecting conical fermenting vessels and new yeast house and in date from probably 1987 to 1995. Some details will be very sparse. For applications after closure other than those above, put Brewery Square into the search field and this will bring up the modern works.

Amber Patrick

¹1/E/04/001439, ²1/E/04/001434, ³1/E/04/001431, ⁴1/E/04/001429, ⁵1/E/04/001436-8, ⁶1/E/04/001437, ⁷1/D/11/001691, ⁸WD/D/19/002930

Out and about

Where are these three Hawkes pubs?

Messrs Hawkes & Co of Bishops Stortford were taken over by Benskins in 1898; the brewery continued to operate until 1921. We have a small collection of photos of Hawkes' pubs, which can be seen on the Wiki. However, there are three where we cannot identify the location: The Chequers Inn, The Red Lion, and an unnamed pub. Do any members have any information on these?



The Chequers, the Red Lion and an unnamed pub but the licensee's name on the signpost is Francis Sampford

An appreciation of Oliver Griffin

I was very interested to read Bob and Jonny Stancill's piece on Oliver Griffin. His contribution to malting development should not be underestimated. There was extremely innovative work going on at BRF at Nutfield in the 1950s on barley steeping. This included the work of Jim Pollock and Alan Pool on the use of so-called root killing steepers. This was steeping barley for 1½ hours at 40°C. Root growth was stopped and malting could be achieved with very low malting loss. Oliver realised that this concept could be applied in a box malting with no turners, hence Mendlesham. He was subsequently defeated by the vagaries of climate and barley variety and turners were installed. But his work laid the basis of the outstanding Clova malting at Arbroath. I enjoyed his company and was somewhat in awe of his achievements. At a Cambridge meeting he accused me of being a 'carrot and stick' maltster, by using gibberellic acid and barley abrasion which was a bit thick but he was then moving to his organic phase. A great innovator and one who could quickly see the practical application of sound basic research.

Peter Brookes

Whoops, we mixed our lions up

Martyn Cornell writes that we have been misled by Mike Brown's London Brewed, which also gets the Goding lions wrong. It is the large one, from the river side of the old Lion brewery, that is on Westminster Bridge, and the small one, now painted gold, and formerly mounted over the brewery gateway in Belvedere Road, that is now at the Twickenham rugby ground. He admits that he once put the large lion on the wrong bridge!

A caution from 1877

The Halifax Courier reported on a County Court action where Henry Griffin was trying to recover wages owed to him by George Blakey, a brewer of Nesfield Street, Bradford. Griffin alleged he was owed £5 4s. His wages were 28s a week and that would increase by a further shilling if he could manage two brewings a week. Suffice it to say that Blakey was not happy with Mr Griffin's brews after a new batch of sugar was used and dispensed with his services but was left with some 4000

gallons of 'bad beer' to dispose of. Here is what the Halifax Courier reported...

He could not sell it here, and could only send it to Dublin at a nominal price, to be made into something or other.

His Honour: Do you mean that this filthy stuff which was not fit to go down any other sewer than the common sewer, is sent to brewers at Dublin to make into some other stuff? Some 500 or 600 gallons of the stuff unfit for His Majesty's subjects living in the neighbourhood of Bradford to drink, he has sent to Dublin to be turned into the disguise.

Mr. Greaves: He has sent it to Dublin

His Honour: If it is to be turned into the Liffey it will do no harm, nor if he has sent to a blacking manufacturer to be made into blacking: but your suggestion is that he has sent it to Dublin to be made into porter.

Mr. Greaves: I am instructed that he has sent it to Dublin.

The defendant and a witness were examined, who alleged that the fault was not with the material but in the plaintiff's brewing. His Honour observed that the case should be a warning as to what the contents of beer were.

Stamps celebrate 150 years of Jersey ale

Back in 1871 the Ann Street brewery was founded by J S Palmer in St Helier. The iconic white painted plant dates from 1951 and is currently awaiting re-development after the brewing moved to Longueville on the outskirts of the town in 2003.





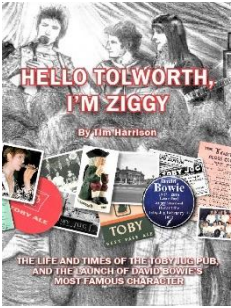
Ma Pardoe celebrated

The Bridgtown local history group have marked the birthplace of Doris Jones in North Street in Bridgtown, just south of Cannock. Later famous as 'Ma Pardoe' who ran the home brew pub the Old Swan in Netherton long before the more recent crop of microbrewers. Back in 1972, it was your old Editor's local. Good to see a blue plaque



commemorating somebody useful!

Tolworth pub and the 60s music scene



Hoare & Co's famous logo lives on, not only in the Toby Carvery but also in Tim Harrison's new book. After five years of research, Tim Harrison's epic history of The Toby Jug pub in Tolworth and its importance as a music venue, is finally in print.

The pub was where David Bowie launched Ziggy Stardust (the 50th anniversary is looming), where Led Zeppelin played to 250 in the back room and where dozens of 60s and 70s bands - some household names, some utterly obscure - entertained the locals.

'Hello Tolworth, I'm Ziggy' tells the story of the pub, from drawing board to wrecking ball. The book explains the pub's role in a 1960s spy scandal, reveals that it was one of Hitler's invasion targets, and details how John Lennon's dad lived and worked there, and got down on one knee to propose to a Surbiton teenager in the sawdust of its walk-in larder.

Illustrated with more than 300 pictures, Hello Tolworth, I'm Ziggy is available in a numbered 1st Edition for £15 at <https://thegoodlifesurbiton.co.uk/toby-jug/>

Only remaining part of the Trunch Brewery for sale

Trunch Brewery was opened in 1837 by William Primrose. His son, one of 14 children Philip Smyth Primrose is described in 1877 as brewer and maltster, and agent for Truman, Hanbury, and Buxton's Stout. In 1904 W. D. Churchill took over. In 1939 the brewery became registered as a private company. With its nine pubs, it was taken over and closed by Morgan's in 1952. Its products were advertised in 1938 as being available in Cask, Bottle or Can 'Take a carton of cans aboard with you' was directed at boaters on the Broads. So it was a pioneer in the

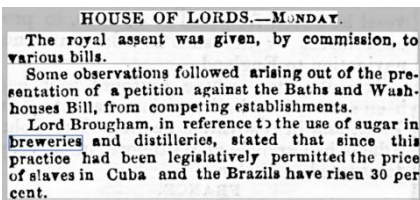
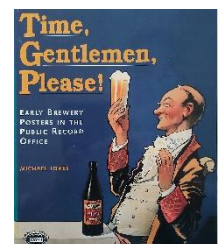


canned beer market. Keith Osborne tells us that the cone top 10oz can was finished with a small round label (below). A US can collectors site shows some sort of a wrap round design; we just wonder whether someone mocked it up as a dummy to complete a collection. Can anyone shed any light on what the cans actually looked like?



Copies of Time Gentlemen, Please! available

We have several dozen copies of Mike Jones' colourful book about early brewery posters in the then Public Records Office. A stack of them disappeared like hot cakes at the recent AGM. They are £5 each plus postage or you can reserve and collect from Geoff Dye at a meeting. Contact him directly at *email address withheld* for more details. Cheques payable to BHS or else bank transfer as per subscription with name and book sale in the reference field.



Supply and demand in 1847

The Surrey Mercury on 29 June 1847 reporting on business in the House of Lords noted that since sugar had become a permitted grist ingredient in the brewery that the price of labour in Cuban and Brazilian plantations had escalated.

Mike meanders around Bridport

Following on from our excellent AGM at Bridport, this covers some of the background to one of the most fascinating breweries in the country. I have also tried to cover the other brewery in the town, sometimes difficult given the name changes.

Palmers

(Listed grade II) was established on the site in 1794, although a former rainwater head was dated 1833. The two-storey main block is built of stone with a thatched roof and finials in the form of barrels; the three-storey west block is also of stone. There is a tall red brick chimney stack. At the rear of the brewery is a large breast undershot water wheel made by Helyear's Bridport foundry in 1879; it is still in good working order and drives a water pump. Inside the brewery is a vertical steam engine by Brown and May of Devizes, which works a water pump and drives a sack hoist.

In 1723 Samuel and John Gundry were maltsters, though earlier a malting adjacent the Swan at Broadway near Weymouth was owned by John Gundry. In 1766 Joseph Gundry, as well as being a twine spinner etc, was also described as a maltster and brewer living in West Street. In 1762 also held the Court Works. In 1794 the family built the brewery on the banks of the River Brit in Bridport. The oldest section being the maltings (below):

In November 1815 merchants Joseph Gundry sen and



jun and John Gundry Downe dissolved their partnership.

By May 1817 the business was trading as Gundry, Downe & Co. The families inter-married e.g. 1821

Samuel married Caroline Downe, with mention of Nathaniel's brewery. That year the family banking partnership, established 1790, was dissolved and there were serious financial problems.

In 1825 John Gundry Downe's home was at Pulham and in 1828 brewer William Battiscombe, Walditch. In 1830 fire destroyed a malting at the rear of the Bridport Arms in South Street

In May 1837 John Symes Davie, brewer in Lyme Regis, was bankrupt, trustee William Battiscombe, brewer Bridport. In 1840 William of the Bridport Brewery was letting the newly erected Dove Inn, East Street. In 1842 trading as Gundry, Downe & Co, South St, Battiscombe being a partner with Samuel Bowden Gundry, John Gundry Downe and James Templer; however, JGD died 31st November. Samuel, aged 82, died in 1848 and the following year Battiscombe also died.

On 24th July 1850, sale of malting south side East Street, they occupied. The address in 1855 was

Harbour Road. In 1856 Samuel Bowden Gundry & George Templer, shown 1860 as the Old Brewery.

On 12th November 1857, the Bridport Railway Company opened its branch line from Maiden Newton to Bridport. The various brewers being founding members of the company. Perhaps as a result of the improved transport, in 1860 Dorset Ale Stores in Exeter and 1863 Bristol. In 1861 Samuel Bowden Gundry, aged 68 living in West Street, was a sleeping partner in the brewery and in the Pymore flour mill.



In 1864 Nathan Hawkins, manager of Lyme branch aged 56

died. Jimmy Young in his research on the county suggests that at some point they bought the "Horse Street" brewery in Lyme, in terms of which:

Palmer & French, Church Street

Notice, is hereby given, that the Partnership between William Palmer, of Lyme Regis, in the County of Dorset, and James French, of the Parish of Widworthy, in the County of Devon, carrying on business under the firm of William Palmer and James French, Common-Brewers, is dissolved. All debts due to or from the said firm will be received and paid by the said William Palmer: 1st June 1814.

1830 Palmer listed in Horse Street, 1837 at Bridport, then William listed Church Street, but not 1851.

The Bridport Old Brewery Company Ltd, capital £150,000, located Harbour Road, was formed 16th July 1864. Some 70% of the shareholders were based in London, noting that in 1865 they had stores in Belvedere Road, Lambeth.

The manager William Charlton, previously ran the Bristol agency, which was taken by his brother Henry. It was stated that Henry Downe Gundry had run the business for 17 years. The company underwent a period of investment with new buildings on the old brewery site and the acquisition of five new pub leases. However, in 1866 the business was in liquidation. One of those in debt was George Dennis O'Kelly Templer, lime and cement merchant of Lyme Regis, described as a sleeping partner. On 15th December, 1866, it was ordered that the said Bridport Old Brewery Company (Limited) be wound up.

Petition for the winding up of the above-named Company by the Court, or that the voluntary winding up of the Company may be continued subject to the supervision of the Court of Chancery, was, on the 4th day of October, 1866, presented to the Master of the Rolls by Robert Collis and Thomas Collis, of 45 High-street, Southwark, in the county of Surrey, Hop Merchants, creditors of the said Company.

Thomas Legg took it over, and moved his own operation to what is now the Old Brewery. On his death in 1874, the business passed to his son Job. In 1878 Legg with some 40 employees. Around then there was mention of John Stickland in Harbour Road, though in 1885 Job's manager was a Mr Mead.

In 1893 Job, aged 55, died. It seems Eldridge Pope may have expressed some interest in the business just prior to this; however, in 1896 Job's Exors sold up to brothers John Cleeves and Robert Henry Palmer.

Bridport News 24th March 1899

Palmer came from the Odiham Brewery, where he had been since 1884. His partnership there ended November 1890, when Henry King was bankrupt. The business was sold to Crowleys of Alton.

In 1899 Edward Cox, aged 59 died, manager here having trained at Hine's brewery, Netherbury. William

J. C. & R. H. PALMER
(LATE JOB LEGG),
BREWERS, WINE AND SPIRIT MERCHANTS,
Mineral Water Manufacturers,
BRIDPORT OLD BREWERY, BRIDPORT,
Have much pleasure in drawing attention to the following list of
BEERS, ALES, WINES, SPIRITS,
AND AERATED WATERS,
WHICH WILL BE FOUND TO BE OF SUPERIOR QUALITY :

DRAUGHT ALES.		AERATED WATERS.	
	PER GAL.		PER DOZ.
B B Bitter Beer	1 6	Jubilee Drink, Queen's Toast	1 6
P A Pale Ale	1 6	Ginger Beer and Ginger Ale	1 3
B A Bitter Ale	1 2	Soda Water and Lemonade	1 6
* A K Light Dinner Ale	1 0	Seltzer and Potass Water	2 0
D S Stouts	1 5	Lithia Water	2 6
* A K Light Dinner Ale is strongly recommended, being a Light Bitter Ale brewed specially for Family Trade. Supplied in 4, 9, 18, and 36-gallon casks.		Soda Water Lemonade } Splits	1 3
Agents for Bass's, Salt's, and Ind & Co's Ales		Seltzer and Potass Water	
		The above are supplied in Patent glass Stopped Bottles. Casked bottles at an extra charge.	
		Syringes supplied at 6d each.	
		Schweppe's & Apollinaris Waters in Stock	

2s 1d is allowed for Syringe when empty. Broken Bottles charged 2d each.

All Mineral Waters made from exceptionally pure spring water, carefully filtered.

Stickland seems to have been involved in the business. That year RHP married Octavia EA Flower, when Cleeves was described as the senior partner. Interestingly, one guest was their uncle Mr Pring of Exeter. In September 1900 Cleeves, mayor of Bridport, married Catharine Lighting of Newark. The brothers were living at 4 and 6 West Bay Road. Two of Cleeves' sons died during the First World War, both in 1917. His eldest son Henry Robert Cleeves (Bob) was head brewer at Adnams' brewery Southwold.

In 1920 they ordered their first motorised dray – a 1-ton Ford lorry. By 1923 only one horse drawn dray was left in use, which continued in service until 1949.

In 1928 A few months before the death aged 74 of Cleeves, his son Bob came home to Bridport. Then in 1935 Bob became the sole owner, following death of Henry Palmer two years earlier. In 1936 Henry Robert Cleeves Palmer was mayor. Tony Palmer joined the business as a brewer in 1939. In 1958 Bob Palmer became a consultant and Tony became sole proprietor. The business became a limited company in 1976.

Legge or Legg, Gundry Lane

In 1584 Robert Thressher, brewer Michaels Lane, which is next to Gundry Lane, held property which in 1603 widow Joan Jones. The records office has deeds from 1757.

In 1817 Thomas Legg, wine cooper and agent of Tower Hill, involved with sales in Bridport. In 1818 John Cole mentioned as a brewer. There are deeds for 1822, Job Legg re Ann Cox nee Symes deceased. In 1833 Cole near St Michaels Lane, with clerk Richard D Paul and in 1837 trading as Cole & Legg. Thomas Legg's partnership with Cole was dissolved 17th September 1841, Cole died 16th October. Thomas, aged 34, lived in West Street. Listed in one directory of 1842 'Budden's Lane' and malting West Mill, West Street.

In 1851 described as the Old Brewery, Gundry Lane. Thomas was mayor in 1857, He died in 1874, aged 67.

The family had bought the West Bay site and transferred their brewing. For sale 19th July 1867, the property leased to Francis Long until 1887. In 1859 Long was a manufacturer of ginger beer in Barrack Street, in 1865 Station Road, and it seems unlikely that he brewed here. In 1870 described as a warehouse former brewery near West Mills. Mike Bone writing about the town's industry quotes an 1864 lease from Thomas Legg to Henry Hansford of a brick building, former brewery but now and for many years past a warehouse (BIAS 1985 No18 pp 19-31).

Bridport established a public brew and malt house in the 17th century which was next to the West Mill and the Court works. This was leased by various brewers and maltsters until a fire in 1906. Nearby are the remains of Perham's brewery which was built in 1811. The Gundry family had a number of businesses of which the Old Brewery site was purchased in 1794. The location has remained but the street names have changed – South Street, Harbour Road and West Bay Road. Bridport harbour was re-named West Bay when the railway was extended here. The other remaining brewery is the New Brewery in Gundry Lane which dates from 1811, later a bonded store for Palmers and malt house.

South Street

In terms of some background to brewing in the area, in 1643 brewer Walter Wakeley held property, which in 1657 he received from his mother Sarah and which in 1643 was held by Valentine Oliver. In 1661 Walter was a beer brewer South Street to around 1697. His property in 1657 may have included a brewhouse on the north side West Street, but it is not clear if this was domestic, though (see Legg entry).

1841 three brewers were living in the street, presumably employed elsewhere. It is worth noting that Robert Patten seems to have been distinct from the main concerns and in 1855 William Patten held the Five Bells in the street.

Mike Brown

New Brews News

This information is kindly supplied by Ian Mackey. It is sorted into county order so that readers may more readily see activity in their own area. Ian writes "I make every effort to keep up to date with brewery openings and as much as possible closures. But if you spot something not here, or hear of a closure in your area please e-mail me so the society records are up to date – *email address withheld*.

AVON

Volunteer Tavern, 9 New Street, Bristol, BS2 9DX
W: volunteertavern.co.uk
Brewing commenced at this pub in late 2020.



AYRSHIRE

Coast Ales, 4-6 Townhead, Irvine KA12 0BE
Established in October 2021.

BEDFORDSHIRE

Brewpoint, Brewpoint Bedford, Cut Throat Lane, Bedford MK41 7FY
Charles Wells Tap House / Brewery, opened 2020.

BERKSHIRE

The Outhouse Brewery, Unit 4, Southgate House, Alexandra Court, Wokingham RG40 2BJ
W: www.theouthousebrewery.com
Initially a cuckoo with development at home (in-house), they got their own premises and plant and commenced brewing in June 2021. Taproom on site.

CAMBRIDGESHIRE

Bowler's Brewery, 84 Lincoln Road, Deeping Gate, Peterborough PE6 9BB
W: www.bowlers.beer
Established by home brewers John Bowyer and David Gowler in late 2020.

CHESHIRE

Modern Day Monks Brewery, Evans House, Norman Street, Warrington WA2 7HW
Earlier at Opus Pyramid Arts Centre, Palmyra Square South, Warrington WA1 1BL
W: www.mdbrewery.co.uk
A cuckoo brewery using Warrington area breweries, started around 2019. In July 2021 they set up their own brewery.

Hush Brewing Co Ltd, 4 St Michaels Close, Little Leigh, Northwich CW8 4SA

W: www.hushbrewing.co
Established in spring 2021 by home brewers Simon Appletton and Chris Birtwistle.

Small Batch Brewing Co Ltd, 46, Morval Crescent, Runcom WA7 2QS
FB @SmallBatchBrewingCo.uk
Established in late 2020 by Daniel Ennis and Declan Ennis-Hulme.



CUMBRIA

Lakes Brew Co, Mintsfleet Road South, Kendall LA9 6ND
W: www.lakesbrewco.com
Brewing commenced in July 2021 on a ten barrel plant. Beers are keg, cask and canned.

DERBYSHIRE

Morgan Brew Masters, The Spirit Vaults, 53 Church Street, Melbourne, Derby DE73 8EJ

A brewpub established in Summer 2020.

Thornsett Brewery & Hopyard, Thornsett Fields Farm, Briargrove Road, High Peak SK22 1AX

W: www.thornsettbrewery.co.uk
Paul Medcraft established a one-barrel brewery on a farm in June 2021. Cask and bottled beers are produced.

DEVON

Brewing Unplugged, Chilcotts Farm, Combrew Lane, Buckingham, Barnstable, Devon EX31 2ND

W: www.unplugged.beer
Student Max started brewing as a hobby in Lockdown 2020, With support of his parents who run the farm he went commercial in spring 2021. Will this continue when he goes back to his studies?

Hatherland Brewery, Hatherland Mill Farm, Lower Washfield, Tiverton EX16 9PG

W: www.hatherland.co.uk
Established by Lawrence Bunning in an old dairy shed on their family farm.

DUMFRIES AND GALLOWAY

Borderlands Brewery, 116a High St, Langholm DG14 0DH
W: www.borderlandsbrewery.co.uk

Established by Stuart Campbell in the summer of 2021. A two and a half barrel plant is used and cask and bottles are sold.



EAST RIDING OF YORKSHIRE

Bridbrewer, 5 King Street, Bridlington YO15 2DN

W: www.bridbrewerandtaproom.co.uk
Established in June 2020. Bottles were initially the main form of sales, with cask available in September 2020.

EAST SUSSEX

Lakedown Brewing Co, Lakedown Farm, Swife Lane, Broad Oak, Heathfield TN21 8UX

W: www.lakedownbrewing.com
Established in Spring 2021 on a family farm with fishing lakes. Lockdown slowed business so brewing was started. There is a taproom in a Fisherman's Lodge.

EDINBURGH

Moonwake Beer, 6a Tower St, Leith, Edinburgh EH6 7BY

W: www.moonwakebeer.com

Established in May 2021.

Bier Edinburgh, The Keller, 23-27 Broughton Street Lane, Edinburgh EH1 3LY

W: www.kellertaproom.com

This bar has a distillery and a brewery that commenced in June 2021.

FIFE

SaltRock Brewing Co Ltd, Lochend Farm, Dunfermline KY12 0RY

W: www.saltrockbrewing.co.uk

Pete Rossborough started brewing in spring 2021. His beers are more malt focussed than many these days.

GLOUCESTERSHIRE

Cotswold Lakes Brew Co, Meadow House, Mill Lane, Somerford Keynes, Cirencester, GL7 6DU

W: www.cotswoldlakesbrew.co.uk

Testing on a Grandfather G70 home brew kit, started in May 2021, with production contracted out at Boss Brewery. Set up during lockdown by seven work colleagues at St James Wealth Management in Cheltenham. Beers are only sold in bottle and cans.



GREATER MANCHESTER

Chadkirk Brew Co Ltd, Unit L1, Lancashire House, Green Lane, Romily, Stockport SK6 3LJ

W: www.chadkirkbrew.co.uk

Set up by Jon Winchcombe in summer 2020 with first beers available in October 2020.

Bridge Beers Brewery, 55 Melbourne Street, Stalybridge SK15 2JJ

W: www.bridgebeers.co.uk

An ale / bottle shop where they started producing their own beers in summer 2021.

LANCASHIRE

The Folly Brewery, Folly Industries, 18 Beech Close, Clayton le Dale, Blackburn BB1 9JF

Dr John Emmott is a brewery consultant who established his own one-barrel nano brewery in mid-2020. He received his brewer's number on the day of Lockdown, and only managed one brew that year. The brewery is a small sideline to his main business hence the name Folly Brewery. Any beers produced are only sold in cask format.

Unbound Brew Co, Unit 4, Colder Mill, Lenches Road, Colne BB8 8EU

W: www.unboundbrew.co.uk

Established in early 2021.

12 Steps Brewery Ltd, Bird in th'hand, 225 Duckworth Street, Darwen BB3 1AU

A two-and-a-half-barrel plant at this pub commenced brewing in September 2021.



LEICESTERSHIRE

Good Name Brewing Ltd, 9 Rosebery St, Loughborough LE11 5DX

W: www.goodnamebrewing.co.uk

Home brewers, Daniel and Francesca Froggatt commenced commercial sales in early 2020.

New Buildings Brewery, Unit 3, Southways Industrial Estate, Coventry Road, Hinckley, LE10 0NJ

W: www.newbuildingsbrewery.com

After taking over Elliswood brewery, the name was changed to New Buildings in summer 2020.

3P's Brewery, Burton Rd, Woodville, Swadlincote DE11 7JE

W: www.3psbrewery.co.uk

Established by an experienced home brewer who started commercial sales to pubs in Summer 2020. A two and a half barrel plant is used.

LINCOLNSHIRE

Little Big Dog Brewing Ltd, 7, Oak Grove, Barrow Upon Humber, DN19 7SH

W: www.littlebigdogbeer.co.uk

Small brewery set up by Geoffrey McCaughtrie in autumn 2020, output is mainly canned.

MONMOUTHSHIRE

Weird Dad Brewery, 23a Caerleon Rd, Newport NP19 7BU
Brewing commenced June 2021.

NORFOLK

Lynn Brewery, Hayfield Road, North Wootton, Kings Lynn PE30 3RR

W: www.lynnbrewery.co.uk

Established in summer 2021 when a home brewer started commercial sales.

OXFORDSHIRE

Woodstock Brewery, 24 Shipton St, Woodstock, OX20 1LL
Home brewer, Stephen Oke started commercial sales in May 2021. He brews on a G70 kit at his home. Most the output is bottled but keg sales are being looked at for local on trade sales.

BMAN Brewery, 50 Monument Park, Chalgrove, OX44 7RW
Established by Alex Berryman in spring 2021. The brewery is in an old shipping container. Beers are canned.

RENFREWSHIRE

Dargavel Brewery Co Ltd, Mid Glen Farm, West Glen Road, Port Glasgow PA14 6YL

Brewing commenced in August 2021.

STAFFORDSHIRE

Trinity Brew Co, Unit 4, Shires Industrial Estate, Essington Close, Lichfield WS14 9AZ

W: www.trinitybrewco.com

An eight barrel plant, they commenced brewing in summer 2020.



SOUTH GLAMORGAN

Flowerhorn Brewery, The Bridge Studios, 454 Western Avenue, Cardiff CF5 3BL

W: www.flowerhornbrewery.co.uk

Originally Andrew started as a gypsy brewer, but when the Arcadian site became vacant in 2020, he took over and started brewing in the late autumn.

SOUTH YORKSHIRE

The Kibble Brewery, The Crystal Palace, 11 Towngate, Thurlstone, Sheffield S36 9RH

A brewery was established at this pub in June 2021. Cask beers are Barnsley Red and Kent Thin Pale Ale

SUFFOLK

The Black Swan Brewery, The Swan Inn, Lower Street, Stratford St Mary, Colchester CO7 6JR

W: www.stratfordswan.com

Established in 2016, brewing was intermittent. They stopped in early 2020 but may resume.

TYNE & WEAR

King Aelle Brew Co, The Delaval Arms, Old Hartley, Whitley Bay NE26 4RL

W: www.delavalarms.com

Brewing started at this pub during the summer of 2021.

WEST GLAMORGAN

Ugly Lovely Brewing Co Ltd, The Three Lamps, 2 Castle Gardens, Swansea SA1 1JE

A multi-story venue where Ugly Lovely took over brewing in April 2021. The same plant was used between 2018 and 2020, under the Three Lamps Brewery name.

WEST MIDLANDS
Hatchford Small Brewing Co, Pup & Duckling, 1 Hatchford Brook Rd, Solihull B92 9AG
 W: www.pupandduckling.co.uk
 A brewery was established in this pub in summer 2020.



WEST SUSSEX
Horsham Brewery Company Ltd, Unit 3, Blatchford Close, Horsham RH13 5RG
 Established in early 2021, brewing commenced in May 2021.

WEST YORKSHIRE
Amity Brew Co Ltd, 5-16 Festoon Rooms, Sunny Bank Mills, 83-85 Town Street, Farsley, Pudsey LS28 5UJ

W: www.amitybrew.co
 Beers were initially contract brewed by Glen Affric. In January 2021 they started on their own plant.



Several beers are canned with collaborations common. **Tartarus Beers**, 172 New Road, Horsforth, Leeds LS18 4DP
 Home brewer Jack established a commercial brewery with Jordan and Sam in 2020. Brewery and beer names are based on myths, legends, and folklore.

Gleanings – tomorrow’s history today!

A-BI installs more green kit

In the States Anheuser-Busch is investing \$64 million at its Los Angeles brewery to install new solar panels to make the largest brewery array in the land. It will supply 20% of its electricity requirements.

It is also standardising its recyclability labelling on the packaging of all 375 local brands. All its power will be from renewables by the end of this year and all packaging will be made from majority recycled content or returnable content by the end of 2025. Cans made from low-carbon aluminium are now being tested in Western Europe. Russian maker United Co. Rusal International PJSC will use new inert anode technology that does not emit CO₂.
 Meanwhile over at Magor in Wales A-BI has partnered with Protium to deploy hydrogen. The project will be up and running in 2024 and would be the first large-scale hydrogen generation system at a brewery to fuel the production, as well as its heavy goods vehicles and fork lift trucks. Budweiser Brewing Group already powers its brewing operations at Magor with 100% renewable electricity from solar farms and a wind turbine on-site.

Bilimoria pays out

Cobra Beer collapsed in 2009 and Lord Bilimoria manoeuvred the firm into administration which was picked up by Molson Coors in a ‘prepack’ deal. 340 creditors were left owed some £70m. The peer said he would repay but they all say that don’t they? Last year, Bilimoria, who is president of the CBI, collected dividends of £3 million from the brewer and continues to make good on his promise.

Tollys up for sale again

The former Tolly Cobbold brewery on Cliff Quay in Ipswich which was severely damaged by fire during February last year has been listed for sale for £500,000 by a London investment company. The brewery



was completed in 1896 but brewing ceased in 2002. Plans for development of the Ipswich docks waterfront have come to nothing over the years.

Masham trussing

Euan Findlay has served as an apprentice cooper at Theakstons in North Yorkshire for the last five years. In the time-honoured ritual of ‘trussing



the cooper’ he was rolled around the brewery in a hogshead he had made himself. Then dowsed in caramel, wood shavings and hops with the liberal addition of a bucket of barm. After such behaviour he gets the sack and is immediately enrolled as a fully qualified journeyman cooper. Everyone then repaired to the bar for a few pints of Stave Bender especially brewed for the day.

More lagers

Beavertown gave away 8,000 pints across 100 venues in London and Manchester during September during a celebration of its new 4.4%ABV



lager Bones.

Meanwhile in Swindon, Arkells has installed four further maturation vessels

following the success of its 4.2%

Malthouse lager and an American 5%

ABV pale called Voyager.



Fire at Burton maltings

A section of the Anderstaff Maltings (blocks 16-21), off Wetmore Road in Burton on Trent and built by Bass, Ratcliff and Gretton in 1862 was



destroyed by fire on August Bank Holiday Monday. Three roofs were gutted and one had completely caved in. The building was in the process of being converted into flats but none were occupied at the time. An investigation concluded that the fire had started accidentally.

Two pub records

Amazingly John and Alison Graham from Preston have zapped the QR code in over 5000 Cask Marque accredited pubs since 2012. They obviously like days out in the UK and reckon their favourite pubs are the Black Horse, Preston; Hop Bar, Leeds and Ale Station, Chorley. Best beers are Robbo's Dizzy Blonde, Titanic Raspberry Pale and anything from Tiny Rebel.

Cambridgeshire based Matt Ellis has set a world record for the most pubs visited in 24 hours. He managed 51. He had to consume 125mL of any drink at each stop for it to qualify as a pub visit. He says he mostly drank orange juice and diet cola throughout the night. Guinness World Records is considering his efforts as there has been no previous record set.

Marmite and other exotica...



From Marmite Walkers crisps to Marmite Lynx Africa and Wall's Marmite Cornetto it was only a matter of time. Now Camden Town Brewery has created a Marmite Ale, a limited-edition beer

that celebrates the iconic spread. The brewers used pilsner, munich, and rauch malt and added Perle hops and then an undisclosed amount of the yeast spread, resulting in a smoky, Marmite-infused ale. A four pack of the 4.8%ABV beer will cost £8. Reactions vary from 'No no no' to 'I can't wait'!

A limited edition from Northern Monk ales features Ronseal-inspired packaging and has even been colour matched to fence colours. Inspired by the two brands shared ethos of simplicity and honesty – summed up by Ronseal's 'Does What It

Says on the Tin' slogan, Medium Oak is a 4.5% bitter, while Harvest Gold weighs in at 5.8% ABV.

Every 8000 litre batch of Malton Brewery's 3.6%ABV Yorkshire Pudding ale uses 3,500 Yorkshire puddings. Four bottles will cost £12. What the head is like with any added fat, perhaps someone from God's own county can tell us.



Another collaboration between Driftwood Spars in St Agnes, Cornwall and Fallen Acorn at



Gosport, Hampshire using over 2000 Lotus Biscoff biscuits has yielded 800L of 10% ABV Nifflheim Imperial Biscoff Stout.

Apparently a lot of rather tasty Biscoff spread was recovered from the bottom of the brew vessels!

...and in the

States

Unbridled innovation continues in the US beer world. Pittsburgh loves its pickles and celebrates each summer with Picklesburgh, where attendees can sample pickle-flavoured everything including beer. East End Brewing produced a beer with dill, coriander and 1600lb of cucumbers for every 40bbl batch. Probably not unlike a vegetably gose!

Totally unlike anything else must be the smoothie sour. With drinkers no longer put off by drinks having a



cloudy appearance, all sorts of fruits and even peanut butter and jam are thickening these 'smoothies'.

Flavours are said to be much more genuine than those from added essences but adding 200lb of cheesecake

mix to the mash must be quite a challenge. So with no historic point of reference anything goes.

Brewery to move into old toilet block



Derbyshire Dales District Council closed the public toilets at Artists Corner near Matlock in 2018. Now Hollow Tree Brewing, currently mashing in a spare room in a house at Whatstandwell wants to move in and plans have been approved. It will make just 60L at a time.

Allsopp beers back



The Allsopp brand which disappeared from the Allied Breweries portfolio around 1959 has been relaunched by Old Etonian financier

Jamie Allsopp, the seven times great grandson of the pioneering C18th brewer Samuel and a cousin of the TV presenter Kirstie. There is a cask 4%ABV pale ale (4.4% in bottle) and a 5% cask IPA (5.6% in bottle), all made with the original yeast to a 1930s recipe. The beers are brewed by Aardvark in Sheffield.

Masskrugstemmen

With sinking yards of ale and schooner racing rather frowned on these days, US young bucks have turned to the macho sport of *Masskrugstemmen*, or beer stein holding. The stein has to contain a full litre and the arm held straight out in front without the thumb over the top of the handle. It seems if you can manage 3.5 minutes you could be a local champ but the US record is 21 minutes!

Brithop to stem imports

Buxton Brewery and Tesco have created 6.8%ABV Brithop, billed as 'a modern all British-grown IPA'. Aimed at combatting the rise of imported hops from USA, Australia and New Zealand and with a much reduced food mileage, the beer uses Jester, Harlequin, Mystic and Olicana from the Charles Faram breeding program. 1,642 tonnes of US hops were used in 2006 rising to 1,973 tonnes last year, while total UK hop production slipped back from 1,410 tonnes to 924 over the same period.

Cool advent calendar

Here's a good idea from Beavertown. Its advent calendar breaks down into five fridge-packs so the beer remains a secret until it is ready to drink. They even give you a glass, all for £55.



Questions and occasionally the odd answer

Philip Burton asks about a North Yorkshire brewery

We are interested in the history of a former brewery at Providence Green near Green Hammerton, North Yorkshire. Do you know the type of beer that was brewed, production scale, where it was sold? We know that beer was produced there until the 1850s and assume that the main years of production would have been approx. 1800-1850.

Our archivist replies..

All we have on the locality is:

Providence Green Brewery

Sold in 1854 after death of Henry Powell and a reference to Thomas and Samuel Jackson in October 1838. The auction poster says the brewery had been operating for fifty years.

I can only suggest doing

a search online in the trade directories at the

University of Leicester to discover more at

<http://specialcollections.le.ac.uk/digital/collection/p16445coll4> and the British Newspapers

Online

Sally has found a bottle

I recently found a historic ale bottle in London which I believe to be from 1920-1940. It has a mysterious logo on the stopper about which, despite research I can find no information.

Our experts suggested Shuckford and Speedy but they used a Gambrinus trademark. It could be Saccone and Speed or else a mineral water manufacturer. Can anyone else help?



Stuart Hutchin seeks Southdown beers

I live in Portslade Old Village near Brighton where there is a brewery that used to brew beers called Southdown beers. The owner of the brewery was a man called John Dudney. I am looking to find recipes for beers but so far to no avail.

Our archivist has

J Dudney, Sons & Co, Southdown Brewery, South Street. Founded 1849. Acquired by the Kemp Town Brewery 1919 and the brewery and several public houses were resold to Smithers & Sons. Brewery closed when Smithers were acquired by Tamplins. Plant offered for auction 28th January 1930. C.1934 part of the brewery was operated as the Portslade Brewery Co but closed by 1938. The buildings remain and being redeveloped

1881 rebuilt

1882 sale 14th June

John Mews of Hartfield, Esq., to Walker & Herbert

Mews of Portslade, brewers, trading as "John Dudley

Sons & Co" "The Anchor' house & wheelwright's shop in Hartfield.

Subject to the yearly tenancy of Nicholas Garrett 1885 Mews Mortgages and deeds, of 6 St Andrews Terrace, Hove, conveyed to John Dudney the elder of Portslade, brewer, on 28 Aug 1881

1884 Walker and Herbert Mew

The Mew family was involved with a variety of breweries.

Graham Holter's "Sussex Breweries" pp88-91 gives more detail on the history. Recipes are difficult to track down. It might be worth checking with the London Metropolitan or County archives to see if any business papers are held by the firm's later owners.

Stephen Turner is researching Jenners

I am trying to find out a little bit more about the South London Brewery when it was in the ownership of the Jenner family. I believe your President Miles Jenner is a descendent. My family line comes down directly from Robert Jenner who was a partner in the firm with Thomas Jenner and Alfred Jenner, who I think may have been his father and either son or nephew respectively. Robert was active in the business until his death in 1876.

I would like to know what happened to the partnership when Robert died. I assume the partners had each invested in the business, so how was the South London Brewery affected by the loss of Robert's capital if it was withdrawn by his surviving family.

Mike Brown suggests the BHS publication 'London Brewed' pp276-8 gives details of the concern and invites Steve to inform us if he discovers more.

Michael Howkins has a bottle

My grandfather, George Howkins, was manager of the Charrington's bottling plant at Walmer, Kent in the 1950s and 60s. I have a couple of bottles of 'Charrington's Bi-Centenary Ale 1757 - 1957'. The half pint bottle must have been specially moulded for the occasion because it has 'Charrington's Bi-Centenary Ale' around the base and the Toby Jug with 1757 - 1957 on the reverse side. The top is a cork with lead foil covering. I think it is now time to try one - see how good the beer and bottling process were some 60 years ago!

Does anyone know anything about the beer?



Ashleigh Davies asks about gooseberries

I am a garden history student writing my dissertation on gooseberries. Whilst looking through old newspaper archives I found that from 1860 - 1868, the Whitwell, Mark & Co. brewery in Kendal advertised each June that they would buy any amount of green gooseberries from the public, if they brought them fresh to the

brewery. Did any other breweries you know of use gooseberries?

Although fruit beers are produced, especially in Belgium, we don't think it was common in the UK around then. I can only suggest that they may have been producing mineral waters/ soft drinks. Does anyone know any different?

NL 94 Maltings Model

Sandra Bates writes to say the Samuel Thompson's maltings was on Rolfe Street, Smethwick. Listed at this address in 1872 Kelly's Directory of Birmingham as Thompson Geo, Samuel & John. The surviving buildings show no resemblance to the model, it is probably an advertising piece.

The Tawny Pippit will not lie down (NL93)

Richard Queralt suggests the pub in the Tawny Pipit film is no longer a pub and is much changed. It is in the Cotswolds in the village of Lower Slaughter, Glos.



Steve Peck has made further enquiries and cannot see any evidence of a pub there. What is clear is that the building was the village post office until 1954. There are at least two images on the Francis Frith site and corroboration from a former occupier. One of the photos also shows a wall-mounted post box on the left side of the elevation. The images from the film show this part of the elevation covered with a white board. In view of this, and as we have no record of a pub in the village on our Garne's list, I think it is possible that the Garne's plaque is merely a prop, applied to a suitably pretty building.

Terry Hanstock replies from NL94

Wrenching tub (p.29)

A wrenching tub was "a laundry tub for wringing water out of clothes." (Tessa Murdoch - *Noble households: eighteenth-century inventories of great English houses...* Cambridge: John Adamson, 2006, p.263). Sometimes known as wrenching troughs, they were still being used on an industrial scale by the Litherland Steam Laundry as late as 1877.

Munition Ale (p.29)

Nothing specific on Peter Walker's Munition Ale, but some further information on the subject.

Sometimes referred to as Munition Beer, Shell Ale, Government Beer or Government Ale, it first seems to

have appeared in the summer of 1916 and was rumoured to have been brewed under the supervision of the Central Liquor Control Board. The *Manchester Guardian* (June 1916) described it as resembling a dark lager – 'thirst quenching but harmless'. It also reported that in order to escape duty the beer must not be produced in the same brewery as ordinary beers and was therefore unlikely to be manufactured on a large scale. There may not have been direct supervision, but by 1917 the government was 'ordering it to be brewed. That same year the Food Controller permitted the brewing of an extra 10000 barrels of Government ale [sic] in Burton to be sent to munition areas. In 1918 one company - Lascelles, Tickner & Co (Guildford) - complained that government interference was forcing them to produce beer of poor quality and emphasised that it was 'the Government ale they were turning out and not Lascelles and Tickner's...'.

Described as 'just a little stronger than lemonade' the ale contained a maximum 2% spirit and in some localities was sold without an excise licence. Factory canteens stocked it as the beer was 'almost non-intoxicating' had 'no effect on the worker and was cheaper'. Dedicated Munition Ale shops were established in many Scottish towns, although it was not unknown for bottles of stronger beer to be hidden behind the shelves of the more innocuous Munition Ale to be sold to those in the know. Some landlords were also accused of overcharging their customers by substituting it for ordinary mild and bitter.

Drinkers do not appear to have been particularly impressed. By 1918 Munition Ale was described as 'a joke the whole country over... [it being] practically impossible for a 'fit' man to get drunk on it'. Customers at one Doncaster pub refused to drink the brew, the landlord ending up having to feed it to his pigs. Brewers themselves regarded it as of poor quality describing it as '...not fit to offer any working man engaged in hard manual labour, the strength being very little in excess of hop bitters'.

The beer was still around at the end of the War, and in March 1919 the Minister of Food Control was asked '...if he will state when the low-gravity beer known as Government ale will be abolished?' The Minister's response – 'I am not quite clear to what the Hon. Member refers. So far as I am aware, there is no beer properly defined as "Government ale"'. (House of Commons Debates - 27 March 1919)

Who actually manufactured the beer is not clear. Apart from the brewers mentioned above the only other brand I've been able to track down is Wheatley's Beacon Ale. Advertised as a government beer supplied to canteens, it was also made available to the general public from The Beacon Bottling Stores in Birmingham

Details of Ken Smith's London Walks

14th May 2022 - Chiswell Street to St Pancras

Starting at Whitbread's Brewery this tour includes not only the brewery but their stables and bottling stores; the Cannon Brewery; Reid's Brewery; the Phoenix Brewery and the magnificent cathedral of beer that is St Pancras Station. No need of a tape measure here as they used a completely unique system to space out the columns. There is also a special guest appearance of the buried River Fleet and the original Clerks Well.

11th June 2022 - Southwark Bridge to Tower Bridge

This tour covers Barclay Perkins Brewery; Brew Wharf; the interior of the Hop Exchange and Courage's Brewery. Additionally, we see an extremely well preserved brewery that never brewed any beer and wander through the playground of literary giants such as Chaucer, Shakespeare, Marlowe, Dickens and Bridget Jones.

9th July 2022 - Tottenham High Road

In the shadow of the massive new Spurs ground, we admire the sheer scale of the Tottenham Lager Brewery; visit Wooldridge's Brewery; see bits of Gripper Brothers Brewery and use our imaginations to see where a Fremlin's of Maidstone depot resides. Maybe we will have a convenient break in a public toilet (now a bar thank goodness!) and finish in a community owned pub within sight and sound of White Hart Lane stadium.

13th August 2022 - The East End of London

This tour visits Charrington's Brewery; Mann, Crossman & Pauline's Brewery; Furze Brewery (we can go in this

one!) and finishes at Truman's Brick Lane complex, currently under threat of re-development. Along the way we meet the Krays, the Elephant Man, William Booth, Captain Cook, the Communist Manifesto and, of course, Jack the Ripper! Also we shall disprove the usual history of the Siege of Sidney Street.

10th September 2022 - South West London

A walk spread over a longer distance commencing at the home of drag the Royal Vauxhall Tavern, then the New London Brewery, Woodward's Brewery and the brightly coloured Chelsea Brewery. Please note that because of the mileage needed to see all of these an Oyster Card, OAP bus pass or daily Travel Card is essential as we hop on (and off) a couple of buses.

8th October 2022 - The West End of London

This new brief tour takes in the Godings Brewery Lion; Combes Brewery and Huggins Brewery where we pay tribute to a man who has probably saved hundreds of thousands of Londoners lives by vandalising a piece of local authority property and thus becoming the father of epidemiology, all because of a brewery.

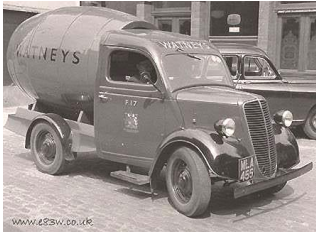
All dates subject to change and consensus.

The walks will all start at 11 am and take about three hours, covering approximately three miles, so comfortable shoes and an enquiring mind are a must.

If you are interested, more information and details of how to join are available from Ken on [email address withheld](#) or by post at [postal address withheld](#).

More vintage brewery vehicles

Photos from Facebook and the Beautiful World of Classic Transport.



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Holden's at Woodsetton in the West Midlands in January 2012

