

BREWERY HISTORY SOCIETY NEWSLETTER



No 96
March 2022

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March 2022

Newsletter 96

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Contact Us

Newsletter Editor

newsletter@breweryhistory.com

Roger Putman

Address withheld

Journal Editor

journal@breweryhistory.com

Book Sales

books@breweryhistory.com

Publications

publications@breweryhistory.com

Ken Smith

Address withheld

Membership

membership@breweryhistory.com



Roger's twenty first

Bannaghtyn from the rock. As I sit in my garret awaiting the depredations of Storms Dudley, Eunice and Franklin, I wonder whether the provision of £42m in the recent Isle of Man budget for climate change mitigations will be spent developing on-shore wind turbines. It is always windy here but I'll bet the Nimbys will prevent any sensible development. Good news is that the top rate of income tax remains at 20% and there are no capital gains nor inheritance taxes. The house next door is for sale...

Is the world going mad? Greene King changed the Linlithgow pub the Black Bitch to the Black Hound which is perhaps understandable but then changed it again to the Willow Tree! The vegan brigade has asked M&B to change Ye Olde Fighting Cocks in St Albans to the Happy Hens or such like. Cock fighting did take place, and probably still does covertly, but what is the point of expunging all record of what happened in the past?

The pub trade looks back on a Christmas which wasn't. Real Business Rescue reckons that over 6000 pubs experienced finance distress at the end of 2021 while facing a VAT rise from 12.5% back to 20% next month on top of staff shortages and inflation particularly with energy prices. Is beer really set to increase by 50p a pint with Heineken threatening 'courageous' price rises?

According to the BBPA, pubs lost £5.7bn in revenue during 2021 equivalent to over 7mHL of beer. Beer sales were 38% down compared to pre Covid levels which is not as bad as the 55% drop in 2020. From the start of the pandemic up to last October HMR&C reported beer duty receipts down 11% compared to wine up 8% and spirits up 13% as we drunk more at home. Yet there were 10,650 more food and drink businesses across the hospitality sector in 2021 than in March 2019 according to data from the ONS - perhaps they are all coffee shops.

A-BI is investing \$100m in a facility to separate fibre and protein from spent grain to sell into the food processing market while Israeli start up Remilk has raised \$120m to scale up its yeast based non dairy milk production. Cow DNA is introduced into the yeast cell, proteins are harvested and blended with vitamins, fats and sugars to make milk. PerfectDay in California is doing much the same but with \$750m. Elsewhere they are making egg protein without the chicken. Good news for the planet but bad news for cows and hens! Who remembers Bass' Delta Biotechnology when geneticist, the late Stuart Molzahn was brought in to make biochemicals from spent manipulated yeast? That was back in the '80s.

On the home front I am pleased to report that the BHS newsletter now has its own page on the main BHS website where you can access copies of the newsletter once they are over twelve months old. Only back to my first offering in 2017, I am afraid.

Finally, congratulations to our President, Miles Jenner and Harvey's Brewery on their huge medal haul at the recent International Beer Challenge.

Copy dates for 2022 are
NL97 - 14 May,
NL98 - 12 August,
NL99 - 11 November

Slaynt vie as tannee-shiu sauçhey

STOP PRESS
BHS AGM
NATIONAL BREWERY CENTRE
THU 14 JULY 2022

Front and back covers; This month we feature the T&R Theakston Brewery at Masham in North Yorkshire. One of very few breweries remaining to employ a cooper. It now has two as Euan Findlay was recently trussed and joins Jonathan Manby. To see more of Roger Putman's photos 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 moment.

Hold the date. BHS AGM on Thurs 14th July at the National Brewery Centre in Burton on Trent. Details in June NL Ken Smith's London Walks will make a welcome return in 2022. More details are on the inside back cover of NL95.

14 th May 2022	Chiswell Street to St Pancras
25 th June 2022	Southwark Bridge to Tower Bridge – note the revised date
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

From the Chairman



April marks the 50th birthday of the society as defined by the publication of its first Journal, although then a simple newsletter. Of course, the society had evolved before this with three enthusiasts meeting socially in pubs in Kent to discuss their passion.

It had been hoped for a celebration year with grand plans full of events and an

aspiration to leave a lasting legacy, however with Covid and the ever-changing socialising landscape it has prevented planning with any commitment.

We are also hoping that we can hold a memorable AGM and are trying to settle a date and venue as I write this. Unfortunately some options are not currently hosting visitors but we are trying to arrange a summer meeting in Burton on Trent with its special place in British (and world) brewing history.

We are very keen to receive any suggestions and also any memories you may have of the early days of memorable events in the life of the BHS.

In an ideal world we would have liked to mark the milestone in a number of ways. Ideas so far, a number of which are underway, although others may just stay as ideas. These include....

- Introducing a special birthday logo
- Publish a new, fully updated, version of our landmark book 'A Century of British Brewers', which will be renamed 'Brewers of Britain'
- Having a memorable AGM on 14th July in Burton. There will be visits on Wednesday and Friday. Hold the date – details to follow.
- Publishing an article on the history of the Society
- Possibly publishing a special edition of the Journal to look at how the industry and wider beer world has changed during the lifetime of the BHS
- Possibly hosting a day conference later in the year dependant on circumstances
- Introducing new features for members such as enhanced access to electronic copies of the

Journal and Newsletter beyond the historic Journal back issues available as PDFs. This opens the door for the introduction of an 'electronic only' level of membership to reduce the cost, particularly useful for overseas members.

The committee has decided to offer 'electronic only' membership for £15 pa from the May renewal date. This will include PDF copies of the Journal and Newsletter rather than physical copies. We also thank Steve Curtis of the IBD for his work in setting up and hosting 'flipping book' versions of these, but note that this aspect is only a trial at the moment. Contact me if you are interested in switching to this membership option.

- Mark the occasion with work in the area of archives for posterity. This has included exploring ways that we can support the work of the NBHT and also discussions with the IBD about making older trade press volumes more accessible.
- Promote the Oral History project and consider how to use the resulting recordings – we have started and are finding Zoom is a great aid to avoiding the need for travel. Volunteers to be interviewers and/or interviewees would be very welcome.

As the last Newsletter included a report on our AGM weekend our esteemed editor felt that my 'From the Chair' was an unnecessary duplication of much of this (*Naughty Editor, slap fingers - Ed*), however there were a few items that I would like to flag up.

Former Devenish brewer, Angus Mitchell, brought along his collection of brewery related books for an impromptu car boot sale to raise donations for the BHS and Parkinson's. This proved popular and I hope the donations came flooding in. Some of the books were classics so these were held back to be offered to Oxford Brookes and the NBHT in case they need them; if not they will be added to the Michael Jones book sales list. Angus also donated a number of old and very attractive Devenish and Groves labels for donations, and some Heath-Robinson posters of 'The Perfect Brewery',



see inside the back cover; please drop me a line if these may be of interest.

Don't forget our aspiration to record the impact of Covid whilst we are embroiled in it rather than historians relying on hindsight in the future - how many breweries have we lost? How are the survivors coping and adapting? What is the ongoing damage to the industry and how will it be reshaped, if at all, by consumers

Membership Matters

Standing Orders

The recent AGM kindly hosted by Palmers discussed subscription rates and decided that the levels to be adopted from the start of the new membership year, i.e. from May, should be increased as outlined in Newsletter 94 so could I please ask you to update your standing order in readiness for this, if this is how you pay. This reflects the huge increase in both print and postage costs in recent times. The new rates are below.

Going forward if you wish to pay by standing order or bank transfer our details are below. I will also take this opportunity to remind everyone who pays by standing order to please check the amount that it is set up for every year. **We do still have a number of members who are paying at a very old rate.** If you find you have been paying an old amount I would always be happy to receive a top up! Many thanks to those of you who have already changed your standing order and have kindly sent in a contribution to past underpayments.

New members

We welcome the following new and rejoining 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. This quarter seems to include a number of new overseas members.

Those new UK alcohol duty rates

Of impact to the whole drinks industry are proposed changes to the duty banding system to level up the rates paid by different types of alcohol. Why should sparkling wine be higher taxed than still, why should fruit ciders be taxed more than their 100% apple cousins? Why should RTDs made from spirits cost more than the equivalent sucrose solution fermented in the brewery? Why should high strength loony ciders pay 7p a litre duty while the same strength beer has 29p? Overall there are 15 rates – three for beer, four for cider, seven for wine and made-wine and one for spirits with tax based on volume, litres of spirit and hectolitre %ABV for beer. After lengthy consultation the Government plans a standardised series of bands, 1.2-3.4% ABV, up to 8.4%, up to 22% ABV and above 22% ABV. Above 8.5% there will be a standard rate across all categories of £25.88 per litre of alcohol and above

changing habits? We would welcome any comments to covid@breweryhistory.com.

Thank you everyone who has been involved in the first half century of our journey and contributed in so many ways

Best wishes,
Jeff Sechiari
chairman@breweryhistory.com

Individual Members:

Dr. Robert Falconer, Australia
Interests: History of brewing.
Dr. Peter Jones, Co. Durham
Interests: Local NE Breweries
Stephen Jones, USA
John Kamau, Canada
Henry Kirk, Worthing
Interests: Victorian brewing technology,
Brewing History
Neil Smart, Warwickshire
Interests: Dorset breweries. Alcester Brewery
Joshua Stewart, USA
Interests: Historical brewing techniques and materials, home brewing, links between British and American brewing heritage

BHS Bank details

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

2022	UK	Overseas
Individual - full	£33	£45
- retired	£30	£45
- additional (at same address)	£5	£5
RCB Corporate	£60	£115
Corporate	£115	-
Electronic membership	£15	£15

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

22% of £28.74 which is the same as the current rate on spirits. Beer will pay £19.08 between 3.5 and 8.4% which is the same rate as on today's band of 2.9 -7.4%. Cider will be taxed on alcoholic content based around on average strength of 4.6%ABV and will be £8.78 per litre of alcohol, still a lot lower than beer. There is also a provision for lower tax on cask and keg products going into the on-trade. Beer will then pay £18.13 and cider £8.34 provided it is between 3.4 and 8.4%. The proposals currently demand the container size is higher than 40 litres, which is a firkin, forgetting the plethora of 30L kegs out there for specialist products and pins which help mid-week cask trading to finish a container in less than the limit of three days. Hopefully industry pleas will be listened to. Consultation continues and legislation will be drafted for the 2022 budget for implementation in February 2023.

BREWERY HISTORY SOCIETY ACCOUNTS 2020 INCOME & EXPENDITURE - 31st December 2020

INCOME	2020	2019
Subscriptions Personal	10,965.99	8,992.97
Subscriptions Corporate	4,845.61	5,392.65
Income from Sales	620.35	2,502.47
Sale of Old Newsletters/Journals	22.00	81.52
Donations	40.00	112.00
Bank Interest	58.50	84.06
	16,552.45	17,165.67
EXPENDITURE		
Journal	10,049.70	6,754.90
Newsletter	4,850.64	5,351.25
Officers' Expenses	577.15	720.20
Stationery	11.06	63.60
Web Site running costs	782.22	332.22
Meeting Costs	0.00	490.50
Subscriptions	100.00	1,100.00
Book Shop Purchases	0.00	0.00
Kent 2 costs	0.00	2,139.00
	16,370.77	16,951.67
Gross excess/shortfall of income over expenditure	181.68	214.00
Stock Value end 2019	6,082.91	5,315.06
Stock Value end 2020	5,081.10	6,082.91
	-1,001.81	767.85
From Development Fund for website upgrade	450.00	0.00
	-370.13	981.85
Net excess of income over expenditure	-370.13	981.85

BALANCE SHEET to 31st December 2020

	2020	2019
CURRENT ASSETS		
Stock of Books	5,081.10	6,082.91
Cash at Bank		
Society Development Fund	8,300.00	8,750.00
G Ballard Memorial Fund	3,946.55	3,946.55
Current Account	5,520.13	4,625.08
Paypal Account	4,431.61	3,260.43
Deposit Account	2,265.40	3,699.95
	29,544.79	30,364.92
CURRENT LIABILITIES		
Creditors		
Newsletter	0.00	0.00
Officers Expenses	0.00	0.00
Other Creditors	0.00	0.00
	0.00	0.00
	29,544.79	30,364.92
RESERVES		
General fund	17,668.37	16,686.52
Surplus/deficit for 2020	-370.13	981.85
G Ballard Memorial Fund	3,946.55	3,946.55
Society Development Fund	8,300.00	8,750.00
	29,544.79	30,364.92
	29,544.79	30,364.92

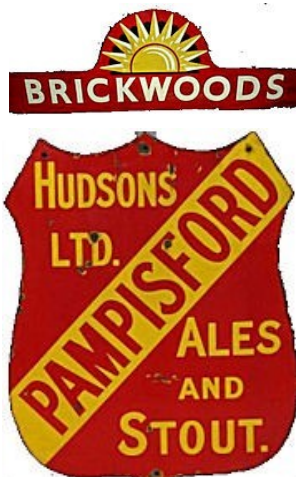
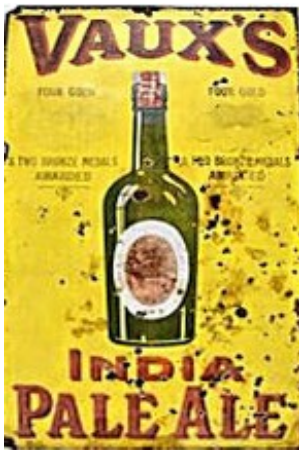
In my view the foregoing balance sheet gives a true and fair view of the state of affairs of the Society at 31 December 2020 and the income and expenditure of the Brewery History Society for the year ended on that date


Andrew M Wells FMAAT

Breweriana for the historian

Brewery products and related advertising items have long been of interest to collectors and the history of breweries has always been highly relevant to those collectors. Recent years have seen a considerable resurgence of interest in brewery memorabilia. This article covers some of the prices realised by some categories and individual items of collectables and how history can often help with dating them.

The first category that comes to mind is enamel advertising signs. The sort of things that, if you're my age, you would have seen adorning the walls of railway stations and other prominent locations. In my younger days it was legal to possess an air gun and these items were popular targets. While I never indulged in such



practices (honest officer!), I know of people who did. As a result, many enamel signs are in poor condition, where the surface has been pierced by air gun pellets and has rusted. These items, even in poor condition, are still highly prized by collectors. Because of their size they are often not suitable for display in the average living room. They may be purchased by pub landlords for display in their pub. The pockmarked Vaux's India Pale Ale sign sold for £264 at Adam Partridge's Auction, Macclesfield, while the Brickwood's sign sold on E-bay for £430. The Hudson's Pampisford Ales and Stout enamel sign sold at Lacy, Scott & Knight Auctions for just £550. Hudson's Cambridge & Pampisford Breweries Ltd., were taken over by Wells & Winch in 1931, so this sign will date to before then.

Jugs are highly collectable. Being ceramic, they are prone to damage easily, so a pristine one sells at a premium. They can be reasonably easy to date, because you have two sources of information about them, the history of the brewery and the history of the pottery manufacturer. Pottery manufacturers usually put a mark on the base, and these can sometimes be used to date items. The Johnson's Brewery of Tunstall, Stoke-on-Trent, jug dates to the late 19th century, based on the mark. It is a rare survivor. One sold at BBR Auctions for £990 plus about 20% buyer's premium. The Marston, Thompson & Evershed jug sold



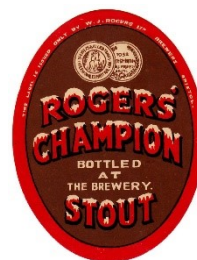
for £1,020 on E-bay. The jug was manufactured by Altwasser, Germany. On both sides it had facsimile labels for Pale Ale. It dates to after 1905, when the name Marston, Thompson & Evershed was adopted.

A ceramic category of collectables which is highly sought after are match holders / strikers. These are hard to come by and again prone to damage. They would be placed on the bar, containing matches which smokers would use to light their cigarette or pipe, often using the rough surface provided on the striker. This Skinner & Rook Bass and Guinness bottler's ashtray / match striker sold on E-bay for £490. It was marked on the base 'Lovatt, Langley Mill, England'. It probably dates to the 1920s.



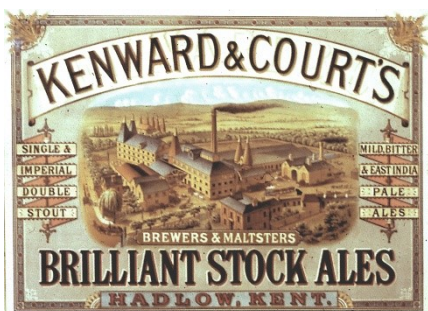
Skinner & Rook were grocers and wine merchants based in Nottingham and trading throughout the area. They bottled Bass and Guinness as well as beers brewed for them.

Beer bottle labels are highly collectable, and promoted by a very active society, the Labologists Society, one of the oldest beer-related collecting societies in the world. Labels were first used widely on bottles in the 1840s, although I'm not sure whether any that old are in collections. Some rare labels can fetch very healthy prices. These all sold on

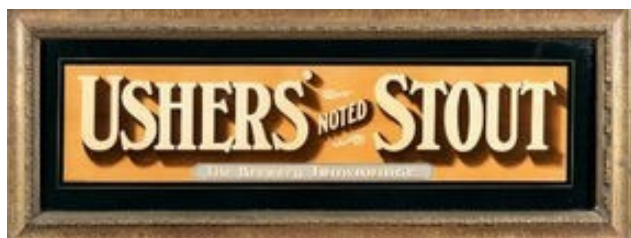


E-bay. The Rogers' Champion Stout label sold for £175. The Hoare & Co. label sold for a huge £1,070, the South Metropolitan Brewing & Bottling Co. label sold for a bit less, £943. The Cooper's Brewery Guinness label sold for £105.60. Guinness is a popular collecting theme in its own right. These are just a few examples. Labels have the advantages of being easy to house specimens, having the benefit of an active society to promote the hobby, occasionally being the only surviving examples of items from a particular brewery and often being rare, interesting and attractive pieces to collect.

Brewery adverts sell for astronomical prices. The better examples, such as this Kenward & Court sign are highly sought after.

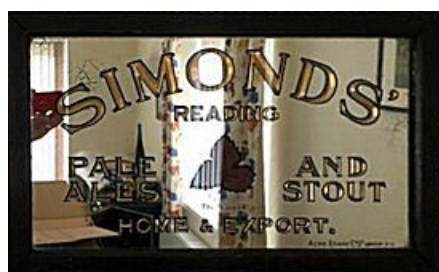


which made it easier to tell it was genuine and not a reproduction as many brewery signs are. Another example is the Usher's of Trowbridge Noted Stout sign



which sold for £4,380. I have already mentioned enamel signs, which are in a class of their own. However, brewery adverts come in many formats.

Mirrors, produced for display in pubs, can prove very attractive and desirable. However, unlike enamel signs, condition can be very important. They are prone to deterioration of their silvering. This can affect their value considerably. This rare Simonds mirror, with just some flaking of the silvering, sold on E-bay for £494.29. The mirror was 2 feet 6 inches x 1 foot 6 inches. It had a maker's name, Acme Showcard Co. Ltd., London N16. London postal districts were introduced in 1917,



so this mirror postdates that year. Other types of signs include slates, often displayed outside pubs to denote the beers sold inside. Also

showcards, stand-up signs frequently displayed on or behind the bar.

Coasters, especially ceramic coasters, sell well. These



were used to stand jugs or soda siphons on the bar, and as a result can often be damaged. It is quite unusual for any to survive fully intact. Most will have cracks or chips, or at the very least, a worn design. The Marstons one sold recently for £285, while the William Younger's one sold for £156. Also within this category come beer mats. Modern ones can be picked up free in many pubs. However, pre-war ones can sell for many hundreds of pounds.

Ashtrays are worthy of mention. While they are not currently fashionable, partly thanks to the ban on smoking in pubs, some still sell for good prices.

This Dares of Birmingham ashtray sold on E-bay for £52, which for an ashtray is quite a good price. It seemed to be double printed (unless my eyesight is worse than I thought). It was issued by J. Clifton Cottle & Sons, who were agents for advertising items as well as producing greetings cards and postcards. As Cottle's traded from the mid-1920s to the late 1930s, this ashtray can be dated to that period.



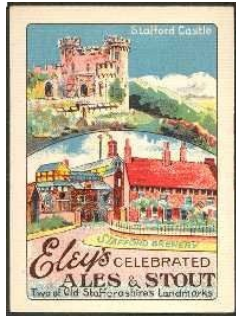
Bottled and canned beers are well sought-after. The highest price I recall any bottled beer selling for was over £2,000 for an 1875 Allsopp's Arctic Ale. This was many years ago. Beers produced for coronations sell well. 1953 beers can be of considerable interest, but older ones, going back to 1937, 1911 or even 1902, fetch the best prices. Two full 1937 Coronation bottled beers sold well on E-bay in March 2020. The Friary, Holroyd and Healy nip (near right) sold for £227.33, while the half pint from Tamplin's sold for £141. Both were in unusually good condition for their age. The Friary, Holroyd and Healy cap design was still visible.





Although the Tamplin's cap was rustier, some details could still be made out even after all those years. Both beers had experienced some evaporation of the contents, which is frequent after so many years. A 1937 Simonds Coronation Ale cone-top can is more expensive, being one of the earliest cans ever produced. An empty one sold on E-bay in 2019 for £369.

Playing cards attract sufficient interest to have their own society dedicated to collecting them. While whole packs are very collectable, the emphasis is on collecting single cards, for the design on the back. Breweries have produced cards advertising their company or their products for over a hundred years. A game of crib in a pub is almost as popular as a game of dominoes. While most individual cards sell for just a pound or even less, some can sell for considerably more. Older full packs sell for £25 upwards, depending on age and rarity.



Finally, Guinness is probably the most collected field of breweriana. Over the years the company has produced some superb, attractive items which are very desirable. But also there are many fakes. Because of their desirability and consequent high prices, unscrupulous people have tried to imitate the rarer Guinness items, with varying success, in order to make a profit. One example of many is the genuine Carlton Ware Guinness drayman figure dating to 1953, which normally sells for about £300, illustrated at the top, which can be compared to the fake below. At the time



of writing, on sale on E-bay for £295! It is unfortunate that the number of Guinness fakes does tend to put genuine collectors off. There is always the fear that you might be unaware that an item you are purchasing may be counterfeit.

If you have an interest in brewery memorabilia, or one specific brewery's collectables, or would like information on a specific aspect of collecting, I have listed some societies you may like to contact. Not every brewery collecting interest is expensive. For example, it is perfectly possible to build up a notable collection of labels, beer mats, modern jugs or playing cards cheaply.

Breweriana collecting societies:

This list is not exhaustive. It lists contacts or web sites for the most relevant organisations connected with the collectables in this article.

Association for British Brewery Collectables,

mike.breweriana@gmail.com

British Beer Mat Collectors Society,

<https://britishbeermats.org/>

British Brewery Playing Card Society,

www.bbpcs.org.uk/

Guinness Collectors Club www.guinntiques.com/

Labologists Society, labology.org.uk/

*Mike Peterson
Newsletter Editor*

Association for British Brewery Collectables

Time For a Guinness



As we look forward to spring and putting the clocks forward, I was reminded of a childhood delight when I

came across this image of a Guinness clock. I have very clear memories of one of these placed on the Promenade at Herne Bay during a family holiday. It certainly must have been before the big storm of January 1978 that carried off the rather long pier. Does anyone know whether there is a way of identifying the location of this one?

A long shot I know as there does not seem to be any clues as to where on the coast it was placed – if indeed they were placed on the coast exclusively. Maybe there were a few that got stationed inland?

If it helps, the detail below the words "Guinness Time Piece" say 'Visualised by W R Szomarsi' and 'Designed and Constructed by Franco Signs'. I would imagine they were built in one factory and shipped out, rather than contracted to local firms. Let me know if you have any suggestions or know any more about the clocks and their usage.

Ken Smith – e mail address withheld

The Guinness Dublin Railway mainline siding



The Guinness train on St John's Road c 1963.

Guinness were early adopters of various transport systems as they became available. Thus when the Grand Canal of Ireland reached Dublin in 1780 Guinness replaced carts with barges to bring malt and barley to the brewery and send beer to the Irish Midlands. Motor trucks were introduced about 1900 for local deliveries though horse drays continued to 1965.

Expansion of the Dublin brewery after incorporation in the 1880s saw internal horse transport replaced by a narrow gauge railway while rural transport was served by a mainline siding from Kingsbridge (now Heuston) Great Southern and Western rail station into the brewery lower level. Later with the completion of the Phoenix Park tunnel there was rail access to the Great Northern Railway to Belfast and Midland Great Western railway to the west and north west of Ireland. All railways amalgamated in 1947 under CIE the nationalised Irish transport company except for the Great Northern. The trains served depots at Cork, Limerick, Ballinsloe, Mountmellick, Claremorris, Waterford, Drogheda, Tralee, Belfast and Sligo from whence CIE trucks made the local deliveries. Agents in Kerry and Donegal made separate arrangements.



A photograph from 1885 showing the 'haulage' wagon in action

Return loads to Dublin carried Smithwick ale and latterly Budweiser from Kilkenny and Harp from Dundalk. These were transferred by truck to an Irish Ale Breweries depot at Ballyfermot.

The Dublin siding system comprised two miles of track at standard Irish 5 foot three inch gauge. Initially after its construction in 1874 the wagons on the mainline branch were horse drawn. A convertor or 'haulage' wagon was built in the 1880s to accommodate a Geoghegan steam loco from the narrow gauge system. The small locomotive was hoisted onto a special wagon. This allowed steam haulage by transferring the power from the steam locomotive to the convertor's mainline gauge wheels via a set of rollers. The apparatus to lift the locomotive onto the wagon is now in the Amberly Museum in west Sussex.

A Straker petrol powered locomotive acquired in 1912 worked to 1916 and was scrapped in 1921. Two 0-4-0 locomotives were purchased from Hudswell Clark of Leeds in 1914 and 1919; they operated until 1965. One of these survives at the Rail Preservation Society of Ireland depot in Whitehead, Co Antrim. A Hudswell diesel was the last acquisition and it worked the line until its closure on 1 June 1965.

After 1965 the rail siding was replaced by truck transfer to the Kingsbridge railyard. Trucks carried cages of 60 x 50 litre kegs from the brewery yard where they were loaded by 'big tom' forklifts in clusters of 30 by suction cups and later by adapted forks. The whole system used no conventional pallets. Trains of kegs continued to travel to the country depots for local distribution by truck.

Twenty ton container tanks of beer for bottling and canning at Belfast and Dundalk also travelled by train to a siding which served the Macardle brewery where Guinness was bottled and the widgeon cans filled. Similarly the Belfast bottling plant at Severn Street received tanks from a nearby siding. Rail transport to



The hydraulic lift used to lower a narrow gauge loco into the bogie

Belfast became unreliable due to bomb scares on the line during the Northern Ireland Troubles and road transport took over in the 1980s.

Other Guinness trains carried grain in specially built bulk grain vans built in 1938 by Dundalk works of the Great Northern Railway. One report describes carrying grain to Mountmellick but this must have been spent grain for animal feed.

Rail transport ceased in 2006 due to improvement in roads and changes to freight operations. During a strike the successor to CIE (Iarnrod Eireann) prioritised passenger transport and were further encouraged by EU subsidies only applying to passenger movement. Belfast traffic had mainly moved to road transport. At the time of closure, traffic had decreased to 1.3 million kegs per year. From then onwards contractors used 40 foot six axle trucks to carry six cages of capable of holding 90 kegs but to keep weight to maximum axle limits two cages carried only 60 full kegs. These served two country depots at Limerick and Longford from whence smaller trucks served the pubs.

The red flag man



The red flag man leads the Hudswell diesel off St Johns Road

The Locomotive Act (also known as the Red Flag Act) was introduced by the British Parliament as one of a series of measures to control the use of mechanically propelled vehicles on British public highways back in 1865. The Act required 'at least three persons shall be employed to drive or conduct such a locomotive one of such

persons ... shall precede such locomotives on foot by not less than sixty yards and shall carry a red flag constantly displayed and shall warn drivers and riders of horses of such locomotives'. In 1896 the Locomotives on the Highway Act did away with the need for three persons and the requirement for a man to walk in front of the vehicle.

In celebration the London to Brighton Emancipation Run commenced in 1896 to celebrate the repeal of the red flag law as it applied to cars and smaller locomotives. The Guinness train was always preceded by a man walking ahead of the train with a red flag until 1965. The purpose was to limit the speed to walking pace.

Tempo and the crash

Each morning a train of wagons full of Guinness exited from the gate on St John's Road and wound its way past Heuston station buildings and into the goods shunting yard for distribution by trains around the country depots. Despite the observance of the ancient red flag regulation there was an accident. Each morning a steam roller departed from the Corporation depot on the Quays bound for routine work at Ballyfermot dump. Their routes were shared along St John's Road. There must have been some competition. One fateful morning about 1963 an irresistible force met an immovable mass and the train moving at walking pace led by its flagman and the steamroller at full speed of seven miles per hour collided. Luckily nobody was hurt. At the subsequent inquiry the steamroller driver, Tempo, was adamant that the train swerved! Unlikely though this explanation sounded there was some truth in the allegation as the train had to follow a curved line from the left side of the road in the gate of the rail yard on the right.

Incidents and occurrences

On 13 February 1895 the Guinness train en route to Belfast collided with a goods train being shunted at Armagh.

During a rail strike in 1911 strike breakers from Manchester substituted for the strikers. The Guinness train was given priority and on 21 September 1911 30 wagons left Kingsbridge station with an escort of Dublin Metropolitan Police walking at each side. It was the first goods train through Limerick Junction bound for Cork.

As the Guinness trains slowly laboured up the hill from Kingsbridge station (renamed Heuston in 1966) it was practice for local youths to drop on to the wagons from an overhead bridge. They could then toss off a couple of kegs and remove them to the nearby war memorial park. On 23 March 1989 a man died falling from Guinness train. On another occasion a youth was badly injured losing his legs. The then aluminium kegs were dispensed by making a hole with a pickaxe and the drinker would lie on the ground while assistants poured beer from the hole. All the 'customers' ended up prone in the park.

Guinness commitment to rail transport facilitated the brewery expansion of the 1880s where mechanical



The two saddle tanks in action at Kingsbridge on the main line



A train of Guinness cages at Claremorris in Co Mayo in 2005. Photo courtesy of Irish Railway Modellers

power replaced horses. Just as the canal system facilitated the haulage of grain in 1800, rail transport permitted economical delivery from the expanded brewery to all parts of the country. The internal narrow gauge rail system had six miles of track and served all parts of the brewery carrying grain, malt, coal, ashes, hops and spent grain. It even boasted a spiral tunnel and another tunnel under the main road. Even when the Park Royal brewery was built in 1936, in London, it too had its own rail siding (UK gauge 4 foot 8½ inch) with two locomotives Lion and Unicorn. The



More illustrations from the Guinness Archive. Top, (left) a narrow gauge loco being lifted into the 'haulage' bogie and the bogie in action. Below also shows detail of the bogie and the 22" gauge lines beside the Cooke Street maltings which we shall cover in detail next time.

commitment to mechanisation was reinforced by the largest factory narrow gauge system which deserves a separate description.

Acknowledgements

Eibhlin Roche Guinness Archives, Dublin which supplied all the illustrations.

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Edward J Bourke



The solution to our Zero Carbon future maybe hiding in the past

Sometimes our best years are behind us! This is especially true for the way we have taken our environment for granted.

In 1900 the atmospheric CO_{2e} was measured as 295 ppm with average surface temperature 8.5°C. By 2000 atmospheric CO_{2e} was 374 ppm with average surface temperature 9.3°C and by 2020 greenhouse gasses had jumped to 415.8 ppm CO_{2e} with average surface temperature 9.7°C, a rather frightening increase in average surface temperature of 1.2°C compared to 1900 levels.

Even at this level of increase we are already seeing the effects of climate change across the planet with drought, floods, hurricane and forest fires. The Paris Agreement set a target increase of 1.5°C by the end of the century but we are more likely to reach 2 to 3°C or more with far more extreme consequences.

It is up to all of us citizens and industry to do what we can to reduce our environmental impact and live gently with our home planet.

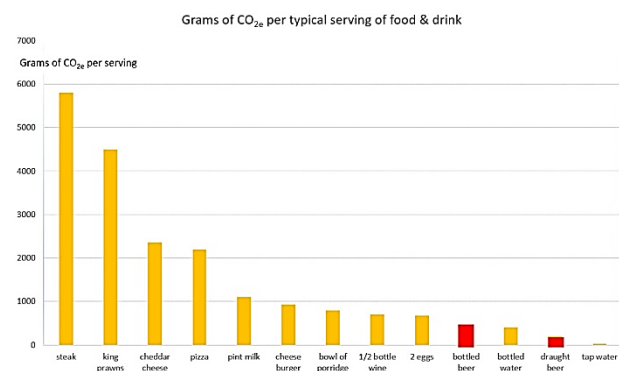


Figure 1 Carbon Footprint for different food servings based on data taken from "How Bad are Bananas" by Mike Berners-Lee Revised 2020.

If we look at the carbon footprint of a typical serving of food and drink, we can see that the carbon contribution of a pint of beer looks quite moderate when compared to other types of foods, but few of us limit ourselves to a single pint and when multiplied by the volume of beer consumed will make a significant impact on greenhouse gas emissions. If we are to stay below the maximum environmental CO_{2e} limit set in Paris, then every industry sector is required to make its own contribution.

To calculate the carbon footprint of a beer it is necessary to include the complete supply chain from grain to glass. A comparison of the full carbon footprint for 11 different beers from breweries in UK and USA range from 400 to 1518 grams of CO_{2e} per litre. Net Zero Now demands a 90% reduction so the brewing industry is going to have to decrease its average carbon footprint from 600 grams of CO_{2e} per litre to 60 grams.

Comparing the carbon footprint for Cask v Non-returnable bottle beer

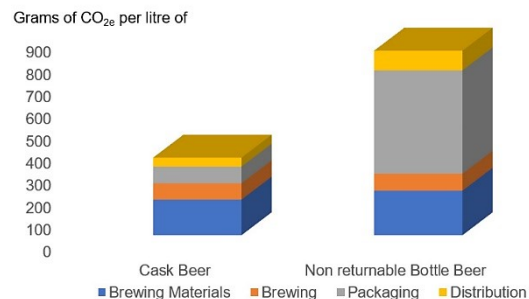


Figure 2 Carbon footprint of beers based on results provided from several craft breweries and data supplied by Net Zero Now

The good news is that we already have all the resources and technology necessary to achieve this target. The first step is to eliminate waste, increase repurposing and recycling in the process. This is part of an ongoing programme in every brewery where not only does it reduce resources but saves money.

Brewing Materials

Brewing materials, principally malted barley, account for around 20 - 30% of the total footprint (91 – 180 grams CO_{2e} per litre of beer). Three quarters of this comes from barley growing, mainly due to N₂O being released from the soil during cultivation and from fertiliser application. It has been calculated that around four times more CO_{2e} is released when growing barley compared to the amount captured by the growing plant during photosynthesis. The impact of greenhouse gas emissions can be reduced through better soil management using green fertilisers, 'no till cultivation', crop rotation and reverting to old barley varieties which have been shown to be more resilient to climate change and require less inputs in fertilisers and pesticides. The yields are generally lower but in a drought year can give better results with lower inputs. Traditional methods using organically grown barley and floor maltings have been shown to decrease greenhouse gas emissions.

Modern maltings	Traditional (floor) maltings	
Intensively farmed barley	Intensively farmed barley	Organically farmed barley
280.1 - 361.6	227.9	196.6

Table 1 Carbon emissions for different cultivation and malting techniques (Data supplied by Warminster Maltings and the Royal Agricultural University – Cirencester). Figures in g CO_{2e}/kg

Changes to farming practices can eliminate carbon emissions from barley growing and turn the soil into a net carbon sink.

Improvements have also been made in the malting process with the major demand in kilning. Improvement in burners, use of warm air recycling and change over

to biogas for heating can virtually eliminate the non-renewable requirement in malting.

At present there has been less innovation in hop production. Many UK craft beers major on imported US and Australian hops in their brands. However, hops represent a tiny proportion of the overall carbon footprint and while it would seem to be more sustainable to use locally grown hops, it would not make a significant difference to the overall carbon footprint.

Brewing Operations

Brewing operations account for around 12% of the total footprint (42.0 - 43.5 grams CO_{2e} per litre of beer) with electrical energy used for pumps and controls and gas for wort boiling and CIP. Most breweries have an ongoing programme of improvement with reductions in evaporation rate, energy recovery, condensate recovery, change to cold processing and process optimisation but more is still required.

A quick win is changing to a renewable supply of electricity which does not count towards the carbon footprint. It is more difficult to replace the gas for boilers and heating. A few brewers have changed over to biogas or renewable wood burners, but this is an area requiring further innovation and investment with the possible use of renewable electrical or hydrogen energy supplies.

Packaging

Packaging accounts for an average of 48% (50 – 263 grams CO_{2e} per litre of beer) which greatly depends on whether beer is packaged in bulk for sale through pubs or small pack principally for retail sales through off licences and supermarkets. It is the area where innovation and recycling can have the great impact of carbon emissions.

- Bulk beer cask and kegs can be recycled and used for many decades making them one of the most sustainable ways of beer packaging. Bulk packaging in plastic containers is also taking steps to recycle. KeyKeg in the UK has a pickup and recycling service while 60% of the materials in Petainers can be recycled.
- Historically, beer bottles were collected washed and reused but this practice has largely been replaced in the developed world with single trip light-weighted bottles; however, returnable bottles are extensively used in developing countries and they are still being used by at least one traditional regional brewer. Returnables have been introduced by Buckinghamshire's Rebellion brewery with a 30p bottle deposit and is getting recycling rates of at least 8 trips. The change towards reusing bottles will make a significant reduction to the carbon footprint.
- Currently cans cannot be reused but are easily recycled with 77% of steel and 82% of aluminium beverage cans so treated. Energy is still required in collecting and reprocessing the metal however it is still a less intensive process than bottles.

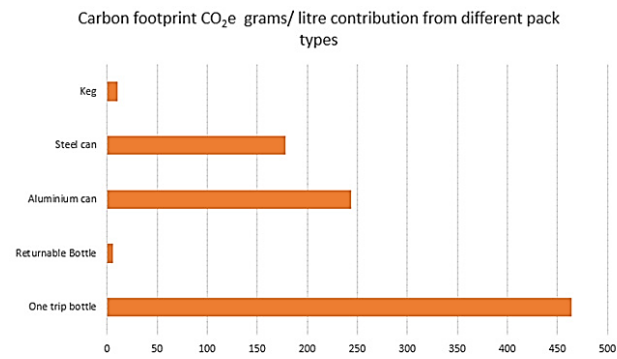


Figure 3 Comparing the carbon footprint generated by different types of packaging: a keg could do 120 trips and a bottle 30 trips. Only 77-82% of cans are recycled. The one trip bottle is made with 25% recycled glass.

Distribution and Trade

Unless consumed on premises, beer must be distributed, cooled and stored in the retail outlet which accounts for up to 15% of the total carbon footprint and can be reduced by:

- Drinking local beers with minimal beer miles especially in a brewery taproom.
- Using electric vehicles and distribution hubs to reduce energy.
- Energy is used for cooling and storing beer in trade or refrigerated at home.
- There is possibly an emission impact from the customer travelling to the pub which should be added to the carbon footprint of the pint.

How drinkers influence our carbon impact?

- Walking or cycling to the pub and drinking a pint of locally brewed cask conditioned beer (served at ambient (10 - 14°C) temperature through a hand pull with no added CO₂) is the most environmentally responsible option.
- Driving to the pub (in a large 4 x 4) and drinking a bottle of imported lager extra cold (3 – 5°C) dispensed under carbon dioxide or mixed gas is the least sustainable option.

Circularity - keeping it close

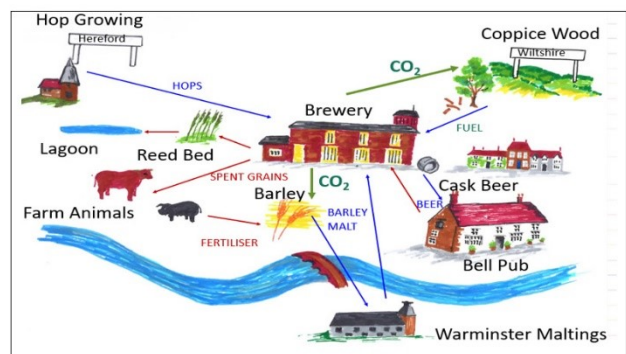


Figure 4 Circular (sustainable) brewing at Ramsbury Brewery using renewable energy (coppiced wood) as boiler fuel, using locally grown materials and local suppliers. Renewable energy sources, re-use and recycle on the farm. Reed beds to treat brewery effluent. Returnable (casks) packaging to local distribution

This local brewery in Wiltshire is located on a farm which minimises its carbon footprint by growing its own barley and using local maltsters and hop growers; employing coppiced timber as well as distributing beer locally in casks to the local pubs and an on-site bar.

The road to a carbon zero future

- Increase agricultural resilience by looking after the soil through intercropping, mixed cultivation, planting traditional varieties, crop rotation, accepting lower yield, and favouring organic cultivation. This will have the added benefits of improving biodiversity.
- Where possible source brewing materials from local suppliers and growers.
- Ales requires less energy and requires less refrigeration than lagers.
- Draught beers consumed in a pub have lower emissions than small pack
- We must move to reduce and reuse and recycle packaging. As well the role of consumers in recycling waste, local councils have a responsibility of collecting and recycling industrial and local waste with many councils having a woeful

performance such as Barrow in Furness only recycling 18.7% of total waste collected.

To embark on a carbon zero journey breweries should complete an annual carbon footprint audit which will form the basis of a continual improvement programme and influence all investment decisions.

It is inevitable that, at present, no brewery can achieve net carbon zero production without some form of offsetting which means buying or investing in external carbon credits. This must be done thoughtfully and is the situation of last resort, with the objective of reducing dependence on carbon offsetting through investment and technology. In the Middle Ages the rich people could purchase Indulgences from the Church to absolve them from their sins and buy their way to Heaven. Today the widespread purchase of carbon offsets to compensate for greenhouse gas emissions is more likely to condemn us all to Hell.

We must all be more carbon conscious and with efforts from industry and through changes in individual behaviour we can make a difference to achieve a carbon zero future.

Tim O'Rourke

Out of the past - News from 1972

The price is wrong

High costs are blamed as Bass Charrington, Allied Breweries, Whitbread & Co, Watney Mann, Higson's Brewery, Scottish & Newcastle Breweries and Courage increase beer prices by 1p, raising the average price of a pint to 12p. Better news for drinkers later in the year as '...increased sales and production economies' enable Whitbread & Co to reduce the price of its canned beers.

Never mind the quality

Warwickshire Trading Standards report that beer quality - based on original gravity and alcoholic content - has declined since 1965. The Consumers' Association claim that all keg beers taste much the same and are weaker and more expensive than draught beer. Scottish & Newcastle Breweries argue that keg is more complicated to produce - people buy it for its 'colour, taste and brightness.' However, according to the chairman of Shepherd, Neame (Faversham), local 'character' beers are becoming more popular at the expense of national brands.

A teetotal Labour MP responds to constituents' complaints about declining beer quality by asking the government to make it compulsory for brewers to label beers with their alcohol strength. Landlords should also reveal where the beer they sell is brewed and whether it is draught or keg. More radical action occurs in Grimsby, where 'The Phantom Rider' is finally apprehended after a three year campaign of smashing brewery and pub windows in a protest against Bass Charrington's weak beer and price increases. He tells police 'I done it for you lads.'

Open more hours

The Errol Committee on Liquor Licensing recommends more flexible opening hours in England and Wales and controversially proposes that landlords and brewers should have greater influence in the licensing process, with a consequent reduction in the role of magistrates.

New technology

Wolverhampton & Dudley Breweries install a Kegmatic 70 racking system at the Park Brewery, Wolverhampton.

Redditch Controls launch a new dispense system which allows CO₂ canisters and kegs to be changed at the 'flick of a switch' thus saving publicans from a trip to the cellar.

Buildings

Conflagrations at Arthur Guinness, Son & Co (Park Royal) (oven full of barley catches fire); Threlfall's Brewery (Liverpool) (six pallets and one ton of coal destroyed); Tomson & Wotton (Ramsgate) (once said to be the oldest brewery in England and in the throes of demolition).

The chimney, boiler house, and wine and spirit store of Bushell, Watkins & Smith's former Black Eagle Brewery (Westerham) are demolished.

The site of the former Flower's Breweries (Stratford upon Avon) is to become an industrial estate. Developers say that the brewery tower may be retained.

Closures

Greenall, Whitley & Co announce plans to sell its St Helens brewery to the local council for redevelopment. Draught beer production is to be moved to Warrington.

Whitbread & Co close Evan Evans Bevan's Vale of Neath Brewery (Codoxton, Neath) (production transferred to Rhymney Breweries at Rhymney and Ely) and Fremlins (Maidstone) (production transferred to former George Beer & Rigden brewery at Faversham).

Consolidation

Watney Mann purchase Samuel Webster & Sons (Halifax) and International Distillers & Vintners before being taken over by Grand Metropolitan Hotels, the Rank Organisation having abandoned an earlier bid.

Courage & Co is bought by the Imperial Tobacco Group and marks the event by increasing its beer prices the day after accepting the offer.

Vaux Breweries (Sunderland) acquires a controlling stake in S H Ward & Co (Sheffield).

The Beecham Group is said to be putting in a bid for Scottish & Newcastle Breweries, itself an unsuccessful suitor for Courage & Co. Bid rumours also surround Greenall, Whitley & Co (Warrington and St Helens).

Expansion

Scottish & Newcastle Breweries announce substantial investment in its Tyne Brewery (Newcastle) over the next three years.

Allied Breweries announce construction of a new distribution depot on a 15 acre site at Aldridge.

Courage (Central) signs a 42 year lease on a warehouse and office block at Longford. The property includes specially designed loading bays and keg filling rooms.

Higson's Brewery (Liverpool) open a new beer tanker depot - 14 tanks allow beer to be chilled, fined, carbonated and flash pasteurised, but still retain 'an attractive head.'

Diversification

Fifty Truman pubs become Berni Inns. Courage launch a chain of Musketeer Grills. Allied Breweries buy Brighton Belle and Bournemouth Belle coaches from British Rail for use as restaurants. Bass Charrington

installs a 'Toby's Kitchen' in one of its Birmingham pubs, providing takeaway hot food for home consumption.

Whitbread & Co convert a Leeds pub into a cabaret bar and appoint an entertainments manager to book acts for its managed houses. Known as 'Entertainment Houses', they are not to be confused with Mansfield Brewery Co's 'entertainment centres', the Aquarius (Chesterfield), Jesters (Mexborough), the Windmill (Rotherham) and the Ozzie Owl Night Spot (Sheffield).

Industrial relations

Disputes over pay claims, bonus schemes and staffing levels take place at Brickwoods (Portsmouth), Greenall, Whitley (Warrington), Scottish & Newcastle Breweries, and Cornbrook Brewery Co (Manchester).

A seven week strike by construction workers hinders progress at Bass Charrington's new Runcorn plant. The cost of the project increases from £20m to £24m.

Festivals

Five big brewers threaten to withdraw support for The British Beer Festival at Alexandra Palace if the Society for the Preservation of Beers from the Wood is allowed to have a stand. In the event, both the Society and CAMRA decline to attend owing to a lack of 'unpressurised beer' at the gathering.

Down in Somerset, Frome Round Table hold a 'men only' fundraising beer tasting festival, supported by Whitbread & Co, Courage, Ind Coope and Eldridge, Pope & Co (Dorchester).

In other news...

Ansells Brewery (Birmingham) install "cassette television sets" in fifty pubs in a pilot scheme to show recorded highlights of football matches.

Watney Mann tenants faced with rent increases threaten to ban Red Barrel from their pubs.

Davenport's Brewery (Birmingham) add freshly packed farm potatoes to its home delivery service.

180,000 gallons of 'tainted' Brew XI (worth £20,000) are poured away after being run through a newly renovated vat at Bass Charrington's Cape Hill brewery. Faulty materials used in the renovation of a mash tun are blamed. (See *snippet below* - Ed)

The sorry tale of Cape Hill's Mash Tun No 9 and a valuable lesson

Some 5000 barrels of M&B Mild Ale were destroyed in late 1971 following the detection of a phenolic taint. Back then beer tasting was rather more of a ritual for the Head Brewer than a vital quality control tool. At least the Cape Hill sample room had moved upstairs from the gloomy and damp confines of the cask cellars. There was however only the humble assistant brewer rostered to taste some 60 odd samples amassed over the past few days. That brewer was your still humble Editor and one of the very last beers to be sampled had a very distinct phenolic flavour. The Head Brewer was alerted and investigations proceeded. It took a while to notice that the brew had come through MT9.

The base of a mash tun can become worn over time and gaps would appear between the perforated plates which sit on top allowing fines to pass through. The solution was to use epoxy resin to build up a flat surface again. Epoxy samples were exhaustively tested, a taint free status was assured and Mash Tuns 7 and 8 were treated without problem. Trouble was the contractor changed the epoxy compound when tackling No 9. Nine brews of 525 barrels went through before the fault was detected.

So always taste in panels and always taste each batch as it passes between departments. We did not in those days; an expensive lesson.

Hewitt's Brewery at Grimsby

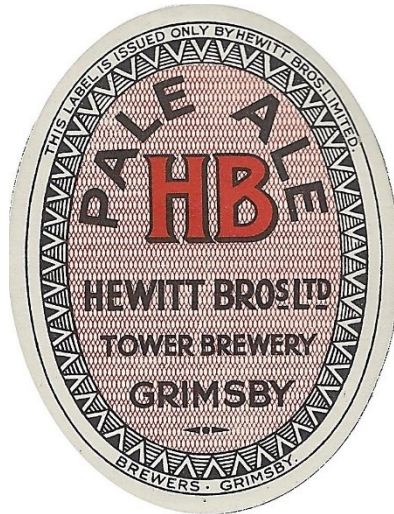
Grimsby is one of the oldest towns and ports in the Kingdom and is better known for its fishing industry than for the brewing concerns which existed there. It is not an exotic town but full of interest, especially to those who like to visit the older type of public house, and the one that has a certain aura about it.

In the year 1806 extensive operations commenced on a building on the land bounded by Pasture Street, East Street and West Street, Grimsby and by the 9th September 1806 a brew house and malt kiln had been completed

On the 15th May, 1807, the following advertisement appeared in the local Grimsby newspaper:-

'J Garniss embraces the present opportunity of returning his grateful thanks to the numerous friends for the many favours conferred upon him for more than ten years, and begs to inform them that he has commenced the brewery business at his brewery in front of the East Marsh, near the "Hope & Anchor" (Mr Halls) where he will carry on the above business, and the public may rely on his using none but genuine materials without the smallest adulteration. He continues to deal in London Porter. The most unremitting attention will be paid to orders of those who honour him with their commands. NB He still carries on the auctioneer and appraising business in the various departments.'

Then a John Hobson bought the brewery from Mr Garniss and retained his interest in it until he died on 5th January 1871. He left his brewhouse, malt kilns, warehouses, cottages and land to his trustees, William Dann and John Herringshaw who, in 1874, sold the brewery to William Taylor Hewitt and Thomas Hewitt. In 1888, the firm became known as Hewitt Brothers. Mr W T Hewitt had already acquired the Exchange Brewery, Doncaster, and the firm continued to expand, purchasing the Ordsall Brewery, Retford, Gales Brewery in the Bull Ring at Grimsby, and a Gainsborough Brewery. Gales Brewery was acquired in 1891. Within the Tower Brewery, the firm had their own bore hole from which they drew the water required for the brewing process; this bore was over 200 feet in

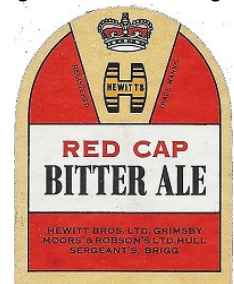


depth.

Mr W T Hewitt died in 1902 and was succeeded by his son, Mr T W G Hewitt, who retained control of Hewitt Bros. until his death in 1930. Four years later, the firm became a public company under the Chairmanship of Sir James C Calder. Under Sir James the firm continued to expand and by 1960, owned 331 licensed properties, 302 of which were freehold. These were situated in the Yorkshire coalfield, the agricultural areas of Lincolnshire, and the ports of Grimsby, Hull, Goole and Immingham. The company acquired the Grimsby and District Mineral Water Company Ltd., and,

in 1954, the brewery of A M & E Sergeant Ltd. of Bridge Street, Brigg, whose trade mark was the dolphin.

In 1960, the share capital of Moors' and Robson's Breweries Ltd. of Hull was acquired by an exchange of shares. That company had originally been registered in 1888 as the Hull United Breweries Ltd., acquiring the Crown Brewery and Robson's Brewery, but had changed its name later in that year. In 1919, properties owned by Messrs Guy & Co. of Grimsby and Messrs Nesfields of Scarborough were purchased.



Hewitt's label listing their two principal acquisitions

Hewitt Brothers themselves came under the wing of United Breweries Ltd. in 1961, a year later becoming part of Charrington United Breweries Ltd. The trade mark of the company – two staves, centrally joined to form a letter "H" – therefore gave way, after seventy four years, to the Toby Jug. Labels were changed to the Charrington United design and this led to the inevitable replacement, in due course, by Charrington's own products. The company ceased brewing in April, 1968.

This article by Trevor Taylor first appeared in the Labologists Society newsletter in July 1974 and is reprinted here with their kind permission



Funny the (Fuggling) things you remember

Back in the 1950s when I started junior school, life was a rose-tinted period. However, isn't there always one fly in the ointment? In my case it was a girl who started in my class at the same time and to whom I took an instant dislike.



There were plenty of reasons for this, for a start she lived right next door to Charville Junior, our school at Hayes in Middlesex and really, no-one should have that easy a walk to school. Secondly, she didn't believe in aliens from another planet which every schoolboy of that time who got a daily dose of Dan Dare on Radio Luxembourg knew jolly well there were. Thirdly she wore her hair in ringlets!! Who in the 1950s had their hair in ringlets.

Well, any of these were valid reasons for a seven year old lad to dislike her, but no it was not these, no it was her name, Dawn Fuggle!! Who has a name like FUGGLE!!

It is only later when I grew up and learned about the art of brewing beer that I discovered what a fabled name Fuggle was. Before the current fashion of using these awful, new world hops with their pungent, sharp, acidic, citrus flavours, Fuggles was the mainstay hop variety that had flavoured and preserved English beers for generations. A hop that instead of a citrus bite added a balanced, rounded bitterness to beers.

Today's modern hops, often known as 'new world', because they originated in America, Australia and New Zealand, are described as dual-purpose and high alpha, and whilst they do offer an initial citrusy burst of taste, I find it soon becomes an irritant as you keep drinking and find they have completely over-powered the other aspects of beer, particularly the flavour of the sweet malt and the character of the brewer's individual yeast strain.

The only occasion I personally felt New World citrus hops enhanced a beer was a year or so ago when brewers Greene King used them to brew a Black IPA using Citra and Simcoe. Then they worked really well because the other components of the beer, especially

the stronger taste of the dark malt was able to stand up to them. More of this Black IPA, Greene King please.

As Brewery History scholars let us remember in tribute the days when brewers produced beers with a balanced palate, when all the intricate delicacies of the beer could surface, when beers were brewed, predominantly with the good, traditional Fuggles hop.

Oh, and Dawn, if you are reading this; I take back everything. If it were today, any disbelief of alien beings and wearing your hair in ringlets, would be wonderful traits of independent thinking and, with a name like Fuggle, without doubt, it would be me, now your number one admirer, offering to carry your school satchel each day, even if it is only to the house right next door to our school.

Postscript

Interestingly my memory coincides with a special date for the Fuggles hop, as according to Martyn Cornell last year was 150 years since its first recorded sale.

Received wisdom has it that the seeds were collected by a George Stace in 1861 and seedlings were first offered for sale by a Richard Fuggle in 1875. But George Stace could not be traced and there were a number of Richard Fuggles in the area. Work by Kent historian Kim Cook showed it was actually George Stace Moore and he was the uncle of Richard Fuggle of Old Hay Farm near Brenchley. Digitisation of local newspapers yielded this advert in the Maidstone and Kentish Journal, Saturday October 21 1871 which brings the launch forward several years. Known for many years as Fuggles Goldings due to its similarity to that other trad English hop it took modern genetic decoding to show that the Fuggle has a close relationship with Goldings

TO HOP PLANTERS.
THE NEW HOP, KNOWN AS "FUGGLE'S GOLDINGS."
MR. W. R. TOMPSETT is favoured with instructions from Messrs. Fuggle to SELL by AUCTION, at the Maidstone Road Inn, Paddock Wood, on WEDNESDAY, NOVEMBER 8th, 1871, about 100,000 BEDDED HOPSETS of the above kind.
Great care has been taken to keep the stock pure. The sets are well rooted, and will be sold in Lots of 500 and 1,000 each.
This Hop is as forward as the Jones' kind, very prolific, and ranks in price with the ordinary Golding, while it is much more hardy and less susceptible of blight.
The Sets will be bedded near the Maidstone Road Inn, Paddock Wood, where they may be seen a week previous to the Sale, by applying to Mr. Levett, at the above Inn. Luncheon will be provided at one o'clock, and the Sale will commence immediately afterward.
Catalogues may be obtained at the Star Hotel, Maidstone; Rose and Crown Hotel, Tunbridge; Swan Hotel, Tunbridge Wells; at the place of Sale; and of Mr. Tompsett, Auctioneer and Valuer, Stone Castle Farm, Tudeley, Kent. [135]

(mother-daughter or grandmother-granddaughter). The novel hop was being grown in the States by 1874 and was introduced into Slovenia in 1886 being a popular import as Styrian Goldings with a punchy 4 oz per barrel being added to Ind Coope Draught Burton ale when that beer was launched in 1976. Fuggle genes are to be found in Cascade, Willamette, Citra, Nelson Sauvin and even the new German aroma varieties Mandarin Bavaria and Hüll Melon

So brewers of the 2020s forget being 'citrusy trendy' and get back to brewing balanced ales and beers and celebrate the proven Fuggles hop.

Alan Greenwood

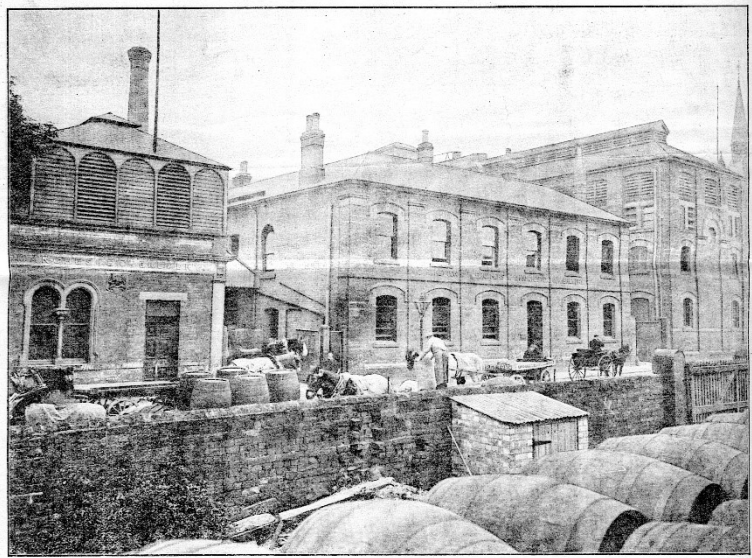
Strettons Derby Brewery

The Stretton brothers were instrumental in creating, what had become by 1927 when sold to Allsopps, the largest Derby brewery. The business was huge; even in 1907 it was reportedly producing 340 barrels a day for over 1000 licenced premises and was, by far, the largest in the County. It had grown initially by building up its Derby tied pub estate and subsequently taking over two of its principal Derby rivals, plus several small breweries in Yorkshire and Leicestershire.

The brothers involved (Henry and Frank), came from long standing Derbyshire and Staffordshire farming stock, who became active in brewing in Derby when they bought the established business of John Porter, 63 Ashbourne Road in October 1867. Porter had operated on that site since the mid-1850s having originally brewed at Ashbourne Road Old Brewery nearer the town centre.

The arrival in Derby of the Midland Railway and its ancillary industries (foundries, printing, uniform manufacture, etc) brought about a population explosion from the mid 1850s. The number of inhabitants in the pre-1877 borough rose from 37,431 in 1841 to 53,200 in 1877 and the number of licences premises, aided by the freedom given by the Duke of Wellington's 1830 Beer house Act, more than doubled to meet the needs of a thirsty, largely manual, workforce. All of which benefitted Strettons.

Frank was the driving force and brewing brains 'acquired in Manchester' and Henry, the eldest, of whom little is known, 'helped out in the brewery', according to a family member. Benjamin, their younger brother, joined the business after the purchase. He was the businessman and operated the firm, latterly, from his home in Lichfield. The two youngest brothers, Walter and Joseph, stayed in farming. A cousin, Arthur Stretton, lent money to the business, eventually



STRETTONS BREWERY, ASHBOURNE ROAD—MAIN ROAD FRONTAGE.

Photo by Richard Keene, Ltd.

becoming a Director of the Company when it later went public.

Sadly Frank's health gave way in his late 40s - and with no obvious successor, both sons being too young, (although one, much later, did become a brewer) Frank felt he had to relieve Benjamin from the sole responsibility of running the concern. So, the business was sold to the public in December 1890 by way of a public share offer. From that point, Strettons Derby Brewery Ltd., was controlled by non-Derby interests including Thos Benskin (Cannon Brewery, Watford) who became Chairman and Percy Reid (Farnham United Brewery). However, the Stretton family also held shares and continued to do so until the 1960s. In 1895 Strettons Annual General Meeting was transferred from Derby to London, where the largest proportion of shares were held and there they remained.

In addition to the brewery on the south side of Ashbourne Road, the company had two large malt houses (one a 100-quarter steep and the other a 50-quarter steep) both built on land bounded by Surrey Street and Manchester Street. They also had stabling erected directly opposite the brewery at the corner of Colville St and Ashbourne Rd. Alton's Colyer Street maltings supplied further malt until that site was sold in 1911.

Initially the company brewed a great deal of Mild, the most popular Derby beer, later switching over to ales (e.g Red Shield and Diamond Ale) and stouts. Notably since the late 1890s they also brewed *Stingo* and a *Strong Stingo*, which sold well in their northern outlets. The unfortunate term 'Stretton's Straight Through' was bandied around in some bars where low beer quality from poor cellaring was prevalent.

Frustrated by the lack of available property in Derby, the company began to expand by purchasing other pub companies. Outside the county, they leased (and later purchased) the Birstall Brewery of Clarkson & Wood (Raikes Tower Brewery), near Leeds together with 12

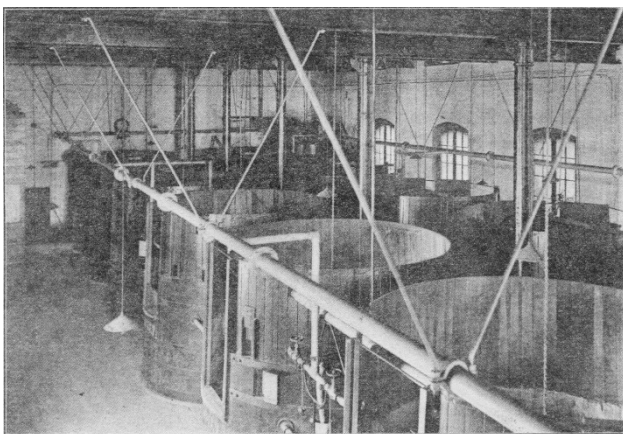
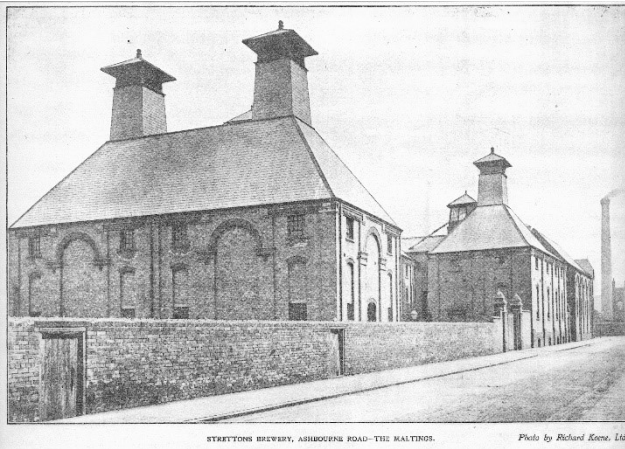


Photo by Richard Keene, Ltd.

STRETTONS BREWERY, ASHBOURNE ROAD—COLLECTING VESSELS FROM REFRIGERATOR PLATFORM.



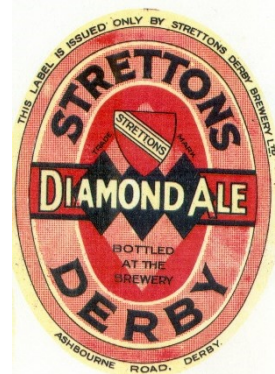
licensed houses in Nov 1896. This northerly expansion continued with the purchase of Boardman's United Breweries Ltd., Caledonia Brewery, Bradford in 1906, and the leasing (and later purchase) of the tied estate of Joseph Brooks Cubley Brook Brewery at Penistone in June 1911.

In Leicestershire Strettons purchased the whole of the share capital of the Midland Brewery Co Ltd., Loughborough, on 1st July 1902 (inc. 22 pubs and 11 off licences). The Loughborough operation continued to brew until 1932. A further addition in the county was made in September 1920 with purchase of the small Sharp's Sileby Brewery Ltd, with its 15 tied houses and 20 off licences. That brewery was closed in 1922.

In the borough of Derby, Strettons bought the Derby Brewery Co Ltd., Nottingham Road (including 57 freehold licenced premises) from H J E Scott and H B



Craven in May 1899. The Nottingham Road, brewery subsequently became Stretton's bottling store and Scott and Craven were made Directors of the Stretton board. This was followed in January 1903 with the purchase of its principal local rival Alton & Co Ltd, Wardwick, with 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 Board. Brewing at the Wardwick continued until March 1911 and was then transferred to Ashbourne Road. The brewery, and maltings at the rear of the Wardwick site, were sold to the Post Office and demolished.



Finally in 1927 Strettons Derby Brewery was acquired by Samuel Allsopp & Sons of Burton and the board was reconstituted, with E T Hargreaves in the Chair. As a result, the Ashbourne Road premises were sold (to Burrows, Sturgess & Severn Ltd) and on Dec 31st, 1929, the registered office of Strettons was transferred to the Wardwick premises, all brewing at Ashbourne

Rd., having been transferred to Burton in March 1928. The Wardwick premises eventually became the trading Head Quarters of Ind Coope (East Midlands) Ltd.

A further brewing flourish by the next generation of Strettons occurred in 1906 when John Stretton, Frank's eldest son, bought the brewery at 200 Kedleston Road from Henry Sherwin. He had the backing of the Burton brewers, Thos. Salt & Co who became the principal shareholders. John ran the business for ten years until ill health forced his retirement in 1915. A new syndicate, Harvey & Harvey was formed to run the brewery which produced non-alcoholic beer, and eventually just malt vinegar. The brewery closed in the 1980s.

John Arguile

Malthouse No 4 in Weymouth and Last's Patent Ventilators

Those BHS members who toured round Weymouth's brewing and malting sites will have been aware of the unusual small apertures in the south west elevation of



Groves Malthouse No4 in Weymouth showing the ventilators between the windows in the old barley storage/steeping block.

Groves Malthouse No 4, which overlooks Horsford Street. These are the external evidence for Last's patent ventilators. In the mid-1990s, when this malthouse was being surveyed by the then Royal Commission on Historical Monuments, these apertures were researched. No other examples were known about then and none have been found since. As a consequence the building was upgraded from its grade II listing to II*.

So what were Last's patent ventilators and how did they come to be used in this malthouse? Firstly I will deal



Detail of the ventilator orifices

with the patent. *The Brewers' Journal* volume 23 for 1887 has in its May Monthly Patent List on page 241, the number 5,759 for C. Last of London:

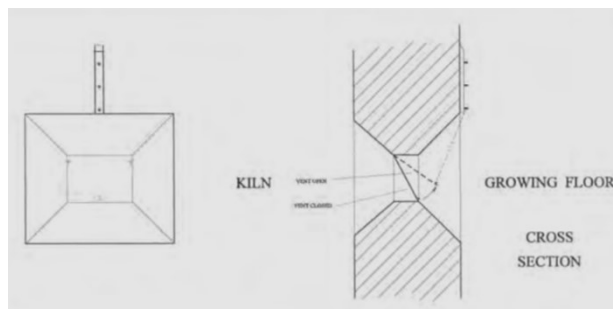
"Improvements in malting houses and kilns" submitted on 20 April. Nearly a year later *The Brewers' Journal* volume 24 for 1888 has in its March Monthly Patent List on page 160, under "Complete Specifications

Accepted" the number 5,759 for C. Last of Bristol [this time]: "Improvements in malting houses and kilns".

The best description of the ventilators and how it was intended they should be used is to be found in H.E. Wright's *A Handy Book for Brewers*. The first edition was published in 1892. I do not have a copy of this one but I do of the second and third editions of 1897 and 1907 respectively, and the description is on page 71 in both of them. It is worth quoting this description in full.

"Last's Patent Ventilators – This useful innovation though primarily intended for general ventilation, yet having considerable influence in bringing the green malt, just before loading on, into a suitably dry condition, and being, moreover, dependent on the draught created by the rush of air through the kiln-fires may be conveniently referred to here. Without in any way limiting or interfering with the usual lateral ventilation through windows, Last's arrangement consists of a series of openings made in the short wall at the kiln-end of each floor (a dozen or more to each floor), which openings have falling doors to close or partly close them-these doors being either actuated singly, which is the best plan, or all together by a rod. "At the opposite end of each floor (the cistern end) are other similar openings, but less numerous, for admitting the air from outside, and obtaining a longitudinal air current. The former apertures open out into a space surrounding the kiln, the dunge, in fact, but a dunge carried up to a greater elevation than is usual, so that when the kiln fire is well alight the air rushes down to it through these openings with great velocity."

Unfortunately there are no other references in brewing and malting books nor specifically in *The Brewers' Journal*. However, it is interesting to note these two additional items as they do provide a bit more information on Charles Last. So, in the 1889 *Brewers' Journal*, volume 25, there was correspondence on a couple of occasions from Charles Last of the Maltings, Trowbridge, but nothing in this related to his patent. A year later, 1890, there was a reference in *The Brewers' Journal*, volume 26 in the April edition, page 215 to Last's Patent Maltings proving to be highly successful as evidenced by the testimonials received by the sole licensees, Messrs Llewellyn and James of Bristol. This may well refer to his patent ventilator and may be in respect of Weymouth No 4.



A diagram of the ventilators showing the bevelled edges which create a venturi effect to accelerate the air transfer

Out and about

Marston's loco returns to steam

Hawthorn Leslie 0-4-0 saddle tank (works no 3581) was built in 1924 for Marston, Thompson & Evershed and carried its No3. It remained working in Burton until 1955 when it was relegated to being the spare engine. As the spare it was only used for five weeks a year when the main locomotive was overhauled.

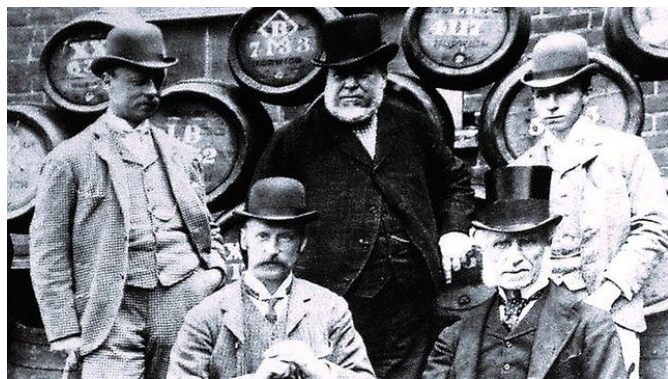
In 1967 the locomotive moved to the Foxfield Railway and in 1970 on to the Great Central Railway at Loughborough where it was withdrawn from service three years later for an overhaul and returned to Foxfield.

It was out of steam for 45 years but returned to service last July. Photo is by Phil Waterfield.



A potted history of Steward and Pateson

We spotted a piece in the Eastern Daily Press with this photo of the Steward and Pateson Board of Directors in the 1890s. Suspect that you would not want to mess with them! The piece went on to tell us that the story starts in the early 1790s when John Pateson bought a brewery at Pockthorpe in Norwich and was soon taking over neighbouring breweries.



He would play a leading role in city life as sheriff, mayor and MP. At the time there were nine breweries in the city and that rose to around 27 by the 1830s and more than 550 pubs. At Pockthorpe John was succeeded by John Staniforth Pateson and other members of the family plus Peter Finch from a rival brewery which had been taken over.

Fast forward to 1957 it snapped up the East Anglian Breweries of Ely and Huntingdon, adding another 400 pubs to their estate which stood at 1,250...but times were about to change. Over the years the smaller breweries fell by the wayside mopped up by the 'big four' of Steward & Pateson, Bullards,

Morgans and Youngs, Crawshay & Youngs. In 1961, S&P and Bullards each bought half a share in Morgan's modern brewery which had 400 tied pubs. That was when Gerald Bullard and John Morse sat down together and cut a pack of cards to see who would have the first pick.

They actually sold the King Street brewery to Watney Mann who would eventually rule the roost. By 1968 Pockthorpe Brewery (S&P) was making around 131,000 barrels each year but was the beginning of the end for S&P.

On January 27, 1970 the last beer was made at Pockthorpe and within a few years the brewery had gone. The days of the beer barons, who played a leading role in Norwich life were over and in 1985 Norwich Brewery (Watney Mann) finally closed with the loss of 160 jobs.

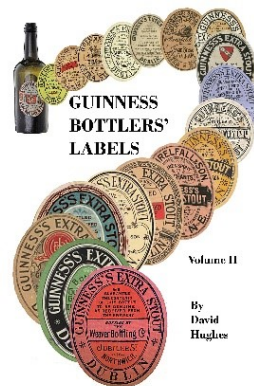
For more on this story look out for the book 'Norwich Pubs and Breweries, Past and Present', by Frances and Michael Holmes of Norwich Heritage Projects.

More Guinness bottlers

David Hughes tells us that he is well advanced in producing this next book, having sold out the first book in 2019. It will illustrate 1360 new and different British bottlers own labels from 1895 to 1940. I have focused on the small brewers around 1900 where few if any labels from these companies still exist. The images come from the Guinness Park Royal guard books which are now held in Dublin and have been digitalised. This book is a key social history for the brewing and bottling trade at the turn of the century. Bottling companies, good hotels and grocers bottled Guinness, making up some of the 8000 different UK bottlers own design labels held in the archive.

This will be a limited edition of 70 hard back, 160-page quality books, selling for £30 including postage.

Readers interested in pre ordering a copy should go to [e mail address withheld](#)



Morland's 200 year history on display

An exhibition telling the story of 200 years of brewing in Abingdon is now on display at the County Hall Museum. Morland's brewery started in 1711 in West Ilsley, Berkshire, when John Morland and his son acquired maltings there and began a business which eventually led to a network of more than 200 pubs. Greene King acquired the business and closed down the Abingdon site in 2000. 'Morland's – A Family Business' will be showing at the Abingdon County Hall Museum until March 27.



Tetley 200 celebrations

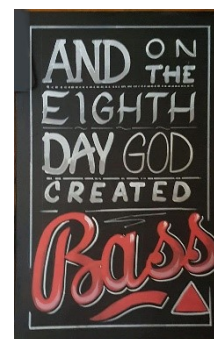


Mike Hampshire, the Yorkshire Beer Evangelist tells us that the first planned big event for the Tetley 200th Anniversary is Sat 30th Apr - Sun 1st May. He will be holding one hour long talks at The Tetley about the history of Tetley Brewery accompanied by a tutored tasting on throughout both days. The talk will also give people a chance to take a look at some of the items discovered in the archives in the basement of the building. Tickets will be around £10 per person, including three different beers to try. Tickets will be available to pre-book via Mike's website - www.leedsbeertours.co.uk, however walk-ups on each day are welcome.

Where can I get a pint of Bass?

Your old Editor's dad used to drive miles in his little MG to get a glass of Bass while he worked at Farnham, Surrey during the 1930s. His son was thus proud to be entrusted with its production up to the demise of the old Burton Union sets in 1982. The Honourable Order of Bass Drinkers, a pressure group, which predates CAMRA and continues to empty the shelves at ASDA and the cellars at the Saddle in Blackpool, did make attempts to record where in the land you could get a pint. However drinking Bass got in the way and the baton passed to Ian Thurman who since 2018 has been developing a record on his blog at thewickingman.wordpress.com.

The Bass brand passed to Interbrew and on to A-B InBev after 2002 and it was reckoned there were still 3500 places you could get Bass in 2011. Ian thinks it is nearer 750 today. The beer is still brewed under licence by Marstons in Burton, so next time you are out, ask why the landlord does not stock Bass and if he does, tell him it is one of England's finest beers and to keep up the good work. National Bass Day is on April 16th.



Anglo Saxon maltings discovered

Archaeologists have been digging at Sedgeford in Norfolk for 25 seasons investigating a rural middle-Anglo-Saxon site whose remains are unusually accessible as they have not been buried beneath more modern buildings down the centuries. Spanning 700-950 AD, the site was shown on the Digging for Britain program on the BBC. The team had latterly investigated the more industrial area which was found not to be based on pottery or metal working but more likely to be associated with cereal-processing and possibly malting.

At least four confirmed kilns have been identified on the site to-date. These were wattle-and-daub structures and most of them associated with clay surfaces that might represent steeping tanks.

The TV program hinted that this malthouse was Britain's first but Amber Patrick points out that malt was being kilned in England in Roman times and almost certainly during the Iron Age and there is a suggestion that it was produced in Neolithic times as well.



Apiwe bounces back



South Africa shut down all beer production during 2020 which forced the country's first black female brewer to rethink her business. Apiwe Nxusani-Mawela from the Eastern Cape worked for eight years at SAB and left to co-found Brewhogs in 2015. She then founded Brewsters Craft in 2017 at Roodepoort, Johannesburg as a 1000L contract operation. Her first own brand beer Tolokazi Sorghum Pilsner was launched in 2019 but she was forced to quit production in June 2021. Today she will now be distributing 200000 cans of her Tolokazi Sorghum Pilsner throughout the UK to subscribers of Beer52s mixed case initiative. James Taylor from Brew 52 approached her via LinkedIn to include the first South African beer in its monthly dispatches. The beer will be produced and bottled in Croatia because shipping beer or even the raw materials from South Africa would have been too costly. Apiwe is a Master Brewer from the IBD and currently chairs its Africa Section.

Mike muses on his meanderings in Malvern and Mitcheldean

Royal Well Brewery Co Ltd, West Malvern.



In 1877 Arthur Bennett & Co announced its new brewery. Then on 2nd December 1884, Arthur Bennett and WH Ryland transferred the business to the Royal Well Brewery Co.

In 1891 Joseph Henry Edward Tyler of Worcester died. The business was for sale Friday 8th October 1897, but the highest bid was only £1250. Registered 1897 as Homfray's Brewery Ltd to acquire the business of the

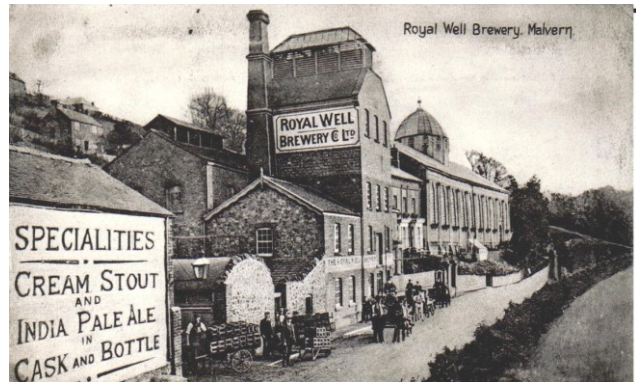
late Joseph Henry Edward Tyler. In 1899 described as Homfray Bros, apparently R C and K O Homfray.

It was for sale 23rd July 1900, 7qtr plant and 14 pubs, with sales in the previous year of £9000, but the highest bid was only £10,000 and it was for sale again in the October.

There was a voluntary liquidation in February 1901, the business being bought by R W Blackwood-Wileman and

Francis J Blackwood; however, the latter died in a riding accident aged 24 in April 1901. His family was from Kent, but interestingly his wife's maiden name was Tyler. In 1899 Reginald W Wileman had married Mrs Blackwood, mother of Lady Darnley, leading to the joint surname, Francis being her eldest son. It seems probable that his death caused a further change.

A new company, as above, was formed May 1903, to acquire the Royal Well and Allen Brothers. Capital of



£30,000 owned by H Lefroy of Well House, with brewer Henry George Rashleigh. The latter died April 1907, aged 48. The brewery and 26 houses were for auction 21st July 1930, with 19 being sold for £29,165. The 18 qtr plant was for sale 26th November. Voluntary liquidation 26th March 1931 and bought by Lewis Clarke of Worcester. The site was used by builders' merchants from 1971 and is now apartments. More details in Keith Osborne's book on the county.

James Allen & Sons, Brompton Steam Brewery, Newtown Road, Malvern

Founded around 1865 and also at the Link Brewery from 1877. On 27th September 1877 the partnership was dissolved when James left and was continued by Tom and George Henry. George Henry died 1886 and Tom died 6th February 1896, aged 47. Perhaps connected, James Allen of the Croft Inn Brewery, 32 James Street, Worcester died, having been listed there from 1887. Although Allen Bros were listed at 8 Angel Street in 1896, this seems to have been offices/ depot and they do not appear to have brewed in Worcester. The Brompton site has been demolished.

The Link brewery was at the rear of the Ark Commercial Hotel on Worcester Road around 1850 and run by John Ward Harrop, in 1862 at the Refreshment Rooms. He died in 1875, aged 45, and his widow took over the business. However, it was to let September 1877, with the Express Inn and a large malting, Quest Hills. Interestingly, the following advert appears in the Malvern Advertiser of 10th November 1877.

NOTICE TO THE PUBLIC.

THE DAVENTRY & NORTHAMPTONSHIRE BREWERY CO. (LIMITED)

ARE now brewing the Finest BITTER ALES, together with other First-Class ALES, which are specially recommended to Invalids and the general public, on account of the purity of the same, as they are composed of nothing but pure malt and hops of the very finest quality, and brewed from the Malvern Waters, renowned throughout the world. No sugar used or kept upon the premises.

Branches: 10, Sheld Street, Daventry, and 281, Moor Street, Birmingham.

All Ales sent carriage free to all parts of England, Ireland, Scotland, and Wales. A discount of 10 per cent. for cash upon all best Ales; and 5 per cent. upon table Ales.

Registered Office of the Company—

LINK BREWERY, GREAT MALVERN.

LIST OF PRICES			
	Barrel, or 36 gallons	Edwards, or 12 gallons	Price, or 1 gallon
BEST STRONG ALE	XXX 60/-	27/-	15/-
BEST STRONG ALE	XXX 48/-	21/-	12/-
STRONG ALE	XX 40/-	16/-	9/-
PRIME ALE	XX 30/-	12/-	7/6
GOLD FAMILY ALE	X 25/-	10/-	6/6
BEST BROWN STOUT	54/-	27/-	14/6
INDIA PALE ALE	54/-	27/-	14/6

An extra discount allowed to all publicans.
A first-class Agent wanted for Worcester, with good references and security; also, Office and Cellars for storing Ales. [6458]

During research for Brewed in Northants it proved difficult to find much about this business. It was wound up in 1878 and was reported to

have been a possible swindle.

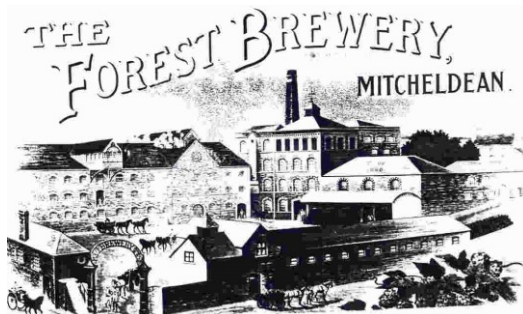
The Harrop family seem to have retained the Express, which in 1896 was held by Arthur Harrop. Osborne mentions that the business was acquired by Allen Bros, but they may have been mainly interested in the malting.

After Allen's merger, from around 1907 the Link site was used by Jones & Davis, previously wine and spirit merchants in Church Street, trading 1924 as the Malvern Hill Brewery. It was offered for sale 11th November 1925 with two tied houses. Lewis Clarkes of Worcester bought one property. The Express is still trading with the old malting close by. Some small parts of the brewery remain at the rear of the Link Vaults



Mitcheldean Wintle's Brewery Ltd

The brewery was built around 1869. In March 1923 Francis Wintle, then aged 55, put the family business up for auction. By this time he was suffering from ill health (he eventually died in 1943). A reserve price of £200,000 for the brewery and its 72 tied house was not reached. After some deliberation it was decided to sell the business to a Mr K O Homfray for £175,000 who promised to maintain the brewery, thus securing the jobs of about 50 employees. In September 1923 Mr Homfray became Managing Director trading as Wintle's Brewery Co Ltd. His home was Manchester, as was that of the other director C H Goode, and the chairman was Sit Edmund Nuttall, with brewery interests in the North West.



In 1930, K O's elder son Kenyon Unett called off his intended marriage to Eleanor, daughter of Edmund H Tetley of Headingley!

In 1930, when sold to Cheltenham Original with 72 pubs, for a sum in the region of £250,000, Mr Homfray relinquished his position of Managing Director. Brewing probably ceased with the purchase. After the war the buildings were a Xerox factory, which closed 2010.



Parts are now residential, but in 2012 the Bespoke micro started at Unit 5, The Mews.

Apart from my interest in extant buildings, my Mancunian roots were intrigued by the Homfray involvement. Watkin Homfray was bankrupt in Nov 1900, reputedly being '*ruined by the arsenic scare*'.

In 1881 he had bought the Sun brewery in Salford, with a Mr Walker. The following year he was joined by his brother Charles Edward. In 1884 they opened stores in Retford, where they may have had family links and possibly some financial interest in malting.

On 7th May 1880, the Ripley Old Brewery Co was wound up as a result of actions brought by Thomas Brown, described only as a creditor and George Coates maltster of Underwood Nottinghamshire. Walter Palethorpe was the secretary and manager of the brewery, whilst the owners included various members of the Homfray family.

In 1890 W&H bought the Woodside Brewery in Salford (a building which was standing in recent years). A limited company was formed 5th February 1891, with directors H Walker, W Homfray and C E Homfray. In 1896 C E married Hilda, daughter of George Smith Homfray of Kidderminster.

The Brewers Journal for 1899 mentions Walker & Homfray of East Retford being bought by the Worksop & Retford brewery. The year of Watkin's bankruptcy ties in with the sale of Malvern. At the time his home was Woodside Cottage, West Retford. A speculation is that 'K O' may be Kenyon Octavius, born 1871 in Yorkshire. Brother Charles Edward died in December 1925. In 1936 Henry James Homfray died aged 74, his brother-in-law being Charles Edward. He was described as a carpet manufacturer of Kidderminster and Harrogate. My impression is that the Homfrays were what we might now call *venture capitalists*.

References

*British Newspaper Online
Worcestershire Wobblers Keith Osborne 2013
Manchester Brewers Vol 1&2 Alan Gall*

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 – *e mail address withheld*.

ABERDEENSHIRE

Wardhill Brewing Co, Wardhill, Meikle Wartle, Inverurie AB51 5BH

Started Autumn 2020, but very little seen of them.

Clinkstone Brewing Co Ltd,

The Steading, Seggiecrook, Insch AB52 6NR

Established in summer of 2021

by John Crew, John Colley and Peter Leyden.



ARGYLL & BUTE

Jura Brewery Ltd, 7 Keils Croft, Craighouse, Isle of Jura, PA60 7XG

Martin and Philippa McCallum started brewing in the summer of 2021.

Tobermory, 11a Main Street, Tobermory, Isle of Mull PA75 6NU

Micro brewery established in summer of 2021. Beers sold in cask and bottles.

AYRSHIRE & ARRAN

Arran Botanical Drinks, Cladach Beach House, Cladach, Brodick, Isle of Arran KA27 8DE

W: www.arranbotanicaldrinks.com

Established in spring 2021 this botanical drink company also produce botanical lagers

BRISTOL

Little Martha Brewing Ltd, 23 Oxford St, St Philips, Bristol BS2 0QT



W: www.littlemarthabrewing.co.uk

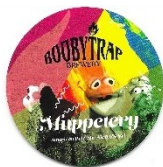
Located in railway arches behind Temple Meads Station, this is a Brewery / Bar, the first brew was done in November 2021. Originally planned as BunnyHop, they had lawyers contact them so renamed it Little Martha.

BUCKINGHAMSHIRE

Boobytrap Brewery, Units 7a / b, Upper Barn Farm, Bicester Road, Westcott HP18 0JY

W: www.boobytrapbrewery.com

Established by Philip Baker in late 2021 he brews on a four barrel plant. The site is where he used to run his catering business from, but Covid led to a change of plan. Beers are sold in keg in a tap room on site and in cans online and locally.



DEVON

The Turks Head Brewpub, 202 High Street, Exeter EX4 3EB

Brewing started at this town centre pub in September 2021.

CO DURHAM

Bishop Auckland Brewing Co Ltd, Unit 4, Henson Close, South Church Enterprise Park, Bishop Auckland DL14 6WA

W: www.babrewing.co.uk

Brewing commenced in October 2021.

North Pier Brew Co, Unit 3a, Dans Castle, Tow Law, Bishops Castle, DL13 4BB

Established mid 2020.

EAST SUSSEX

Benchmark Brewery, Benchmark Barn, Groombridge Lane, Eridge Green, Tunbridge Wells, TN3 9LA

W: www.benchmarkbrewing.co.uk

Established in summer 2019 by Richard Thirkell and daughter Amelia. The name is derived from brickwork that contains an Ordnance Survey benchmark in the barn that houses the brewery

Hairy Dog Brewery, Unit 38, More House Farm, Ditchling Road, Wivelsfield, Haywards Heath RH17 7RE

W: www.hairydogbrewery.beer

New brewery set up overlooking the South Down National Park in late 2018. The head brewer is Russell Lee



EDINBURGH

Tartan Shark Brewing Ltd, 5 Bangholm Park, Edinburgh EH5 3BA

W: www.tartanshark.co.uk

Established by home brewer Sean Fleming in his garage in spring 2020. Most output is in bottles and cans.

ESSEX

Datum Attitude Brewing Co, 13, Tollesbury Road, Tolleshunt D'Arcy, Maldon CM9 8UA

W: www.datumattditude.co.uk

A home brewer who commenced commercial sales of canned beer in autumn 2021.

GLASGOW

Bungo Brew Co Ltd, 50 Moray Place, Glasgow G41 2DF

W: www.bungobrew.co.uk

Established in spring 2021 by a group of home brewers, Will Cory, Fin Macrae, Michael Andrew and Ewen Legg. Beers are packaged at Ride Brew.

Epochal Barrel Fermented Ales, 3a Payne Street, Glasgow G4 0LE

W: www.epochal.co.uk

Brewing commenced in June 2021 by Gareth Young. Beers are fermented in open wooden fermenters.



GREATER LONDON

Athletic Brewing Co Ltd, 37 Vintage House, Albert Embankment London SE1 7TL

W: www.athleticbrewing.com

A USA brewery that set up a unit in London in 2021 producing and selling alcohol free beers.

MIDLOTHIAN

Otherworld Brewing Ltd, Unit 17/1, Hardengreen Industrial Estate, EH22 3NX
Brewing commenced in December 2021.

NORTH YORKSHIRE

Bayonet Brewing, Cotswold Street, Brompton, Northallerton DL6 2BX

W: www.bayonetbrewing.co.uk

A home brewer Alex Postles who went commercial in October 2021. Beers are sold in keg and cans.

OXFORDSHIRE



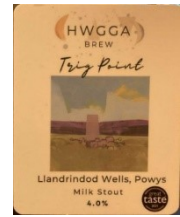
Craftsman Brewery, Abingdon OX14 3TA

Justin Evans is a home brewer who went commercial in summer 2021. He and his partner brew on a 100L kit in their home. Beers are bottled.



POWYS

Hwggabrew, 6 Park Crescent, Llandrindod Wells LD1 6AB
W: www.hwggabrew.com
Brewing commenced spring 2021.



WEST SUSSEX



Balcombe Brewery Ltd, Half Moon Inn, Haywards Heath Road, Balcombe, Haywards Heath RH17 6PA
Established in spring 2021, beers are sold in keg and cans.

Gleanings – tomorrow's history today!

Robbos to move

Still entirely family owned, Robbisons Brewery has been based at the Unicorn Brewery in the centre of Stockport since 1838.



It now plans to spend £12m relocating all its operations to the existing Bredbury packaging plant. A brewhouse and offices will be built and are expected to open in 2025. About 50 employees and the shire horses will make the move while the Company is liaising with Stockport Council over possible uses for the present brewery site.



Robbisons packaging operation has been based at Bredbury just three miles away since 1975; firstly bottling, kegging from 1981 and cask racking from 1998. It also plans to add to its 23 managed houses and invest further in its 230-strong tenanted pub estate.

Wadworth move back on..

After brewing for 135 years at its Northgate brewery in the centre of Devizes, Wadworth will move to a new complex on London Road saying



the Grade II listed site is too large, too inefficient and much of plant is coming to the end of its useful life. Brewing is expected to be up and running by mid 2023.



..and so is I&G

Innis & Gunn's planned £20m new brewery on a two hectare site at Heriot-Watt University's Research Park has been given the go ahead. Plans were revealed for a 400,000hL brewery some two years ago but was put on hold during the pandemic. There will also be a taproom and visitor centre on the site. This will be the first major brewery to be built in Edinburgh for

over 150 years. Further collaboration between I & G and Heriot-Watt University is envisaged in low carbon brewing technologies, product and packaging innovation. Students will get plenty of hands-on experience.



I&G has also announced its fifth taproom and its second in Glasgow. The 4000 sq foot bar will be its biggest yet.

C-M closes London Fields

Carlsberg Marston's Brewing Co has closed its London Fields Brewery with the intention of selling the business as a going concern. The brewery started up in Hackney in 2011, Carlsberg UK bought it for £4m in 2017 and ran it as a joint venture with New York's Brooklyn Brewery. The 15hL Kaspar Schulz brewery was installed in 2019.

Brewery numbers rise

The latest edition of the CAMRA Good Beer Guide gives a total of 1,902 independent breweries in 2021 up from 1,816 in 2020. It is the highest number recorded since the Guide was first published in 1974 when there were 171.

Sculpture for Sunderland



A life-sized statue of a pair of dray horses called Gan Canny celebrates the 162-year history of the Vaux Brewery at Keel Square in Sunderland. The brewery closed in 1999 and the sculptor is Ray Lonsdale.

Lion buys in the US and dumps the UK

Following a strategic review of Lion Little World Beverages UK, which comprises micro-breweries Fourpure in Bermondsey (founded in 2013 and acquired in 2018) and Magic Rock in Huddersfield (founded in 2011 and acquired in 2019) plus four taprooms, these assets will be sold to allow Lion which is owned by Japan's Kirin to concentrate on the potentially more lucrative recent purchases of New Belgium and Bells Brewery in the States.

ASDA to sell pints

Customers at Asda's Milton Keynes superstore can choose from a list of 12 beers and ciders and have a member of staff pour it into either a one- or two-litre glass containers to be taken away and consumed at home. The containers are under deposit. If the pilot scheme proves successful Asda said it would consider selling draught beer at other stores across the UK from next year. The price per pint starts at £3.35



Craft on Draft, a specialist retailer is working with the supermarket to bring an eclectic range to the shop floor. ASDA says it will eliminate unnecessary packaging while CAMRA says it is another nail in the coffin of the local pub.

Nuns make beer

The 20-strong community of Benedictine nuns at Maredret Abbey in Belgium were struggling to find the funds for badly needed renovation works. Maredret Abbey is close by Maredsous Abbey, whose beer is made by Duvel so it was an easy decision to get increased income by granting the rights for an Abbey beer. They collaborated with brewer and importer John Martin to produce spelt based beers, Maredret Altus, a 6.8%ABV amber beer using cloves and juniper and Triplus, an 8%ABV blond with coriander and sage. Current output is around 300,000 bottles a year which would rise to around 3 million within a couple of years. The nuns are allowed one bottle each on Sundays.



Guinness back in London

Diageo is to spend £73m creating a microbrewery, event space, store, restaurant and 360 degrees glass rooftop space in Covent Garden. The 50,000 sq ft Guinness complex at Old Brewer's Yard is due to open in autumn 2023 and will create 150 jobs. Old Brewer's Yard is owned by the Mercers' Company and beer was reputed brewed there from 1722 when John Shackley moved into a former timber yard. In 1739 the business passed to Gyfford and Co and in 1787 the brewery was purchased by Harvey Christian Combe, a malt factor. The Wood Yard Brewery closed in 1905 but the Combe family continued to take a major role in the management of Watney, Combe and Reid. The site will feature on Ken Smith's walk on 8 Oct.

M-C to sell Burton HQ

Molson Coors will sell off its headquarters in Burton on Trent town centre to the local council. The £5.2 million deal would involve its High Street campus consisting of modern office blocks, car park, the famous water tower, as well as the old listed brewery buildings fronting on to High Street. The sale will free up the site to enable a planned regeneration of the High Street and land beside the river to go ahead in a £45.6m project part

funded by the government. M-C says it is committed to staying in Burton but further out of town.

Sheps to brew Singha

Shepherd Neame is to brew Thai lager Singha for the UK market. It expands on a distribution agreement it has had with the Boon Rawd Brewery since 2019. Faversham will brew the kegs and 330mL and 630mL bottles. The cans will continue to be imported.

Now a haggis beer...

Edinburgh based drinks specialist Flavourly concocted a haggis beer brewed by Cold Town Brewery in time for Burns Night. The beer used the same top secret Macsween haggis spice recipe to make the Haggis Spiced Pale Ale. Macsween delivered the spices ready mixed. For a bit of trivia, Macsween makes 1000 tonnes of haggis each year.

...and pea and cabbage

RVK Brewing in Reykjavik made a beer with canned peas and pickled red cabbage for Christmas when these must-have seasonal Icelandic ingredients traditionally accompany smoked lamb leg and potatoes. Brewer Valgeir Valgeirsson said he was surprised how good it tasted.

Golden straws

A study in *Antiquity* describes some objects discovered in the Bronze Age Maikop kurgan (tumulus) located in Southern Russia back in 1897. Originally thought to be supports for a ceremonial canopy as they were made in gold and silver. The metre long tubes are now believed to be the oldest drinking straws known to man and used for the communal drinking of beer, with integral filters to remove the bits. The clincher was barley starch granules on the inner surface of one of the straws.

Leff v Leffe

AB InBev is not happy with French home brewer Philippe Le Saux who has named his brewery 'Leff' and registered it with the French National Institute of Intellectual Property (INPI). Not a million miles from the A-BI global brand Leffe but Leff is the local river in his home town of Lanleff in Brittany. His brands are Bolec'h a 7.5%ABV blond and Buzuch Coz is a 9%ABV amber, hardly likely to be confused with the more prosaic Leffe Blonde, Brune, Tripel, Ruby or Noel.

Questions and occasionally the odd answer

John Roake is hunting an Emu Brewery

I am trying to find information about the Emu Brewery in Brunswick Road, Poplar, London (not the one in Perth which always comes up on Google!). I remember walking by it as a boy 75 years ago. It always looked oppressive and threatening, but many times searching for it on-line has given me no answers and I am hoping that you might be able to fill the wee gap in my memories.

Our archivist replies. Our book London Brewed hopefully covers all those which operated in London. However, we do not have any record of a brewery on Brunswick Road, nor of an Emu in the area!

The only major concern was the Trimming's Eagle Brewery on Poplar High Street most of which was demolished in 1972.

Have you checked the trade directories, since it was possibly a site used for making mineral waters etc.

Dean Oakley asks about cask bushes

Dean is a collector and researcher of beer barrel bung collars in Australia. He has pulled together a reference guide to bungs from Victoria, Australia which is a free public access publication that can be found at <https://nla.gov.au/nla.obj-3002273754/view>

He is expanding the work to cover all of Australia and has noticed some have a 'JF' style maker's mark. It looks like these Australian bungs were actually made



in the UK as the JF motif is often found on UK bungs. Who was JF? *Mike Peterson at the Association for British Brewery collectables regrets he does not know enough about them but cautions there are many fakes around.*

As regards JF, he could not

find anything conclusive there being nothing in the main internet sources such as Grace's Guide.

There was an item for sale on E-bay in the USA for a brass advertising ashtray inscribed James Foundry with a JF logo very similar to those on the cask bushes. Surely JF was a UK company and not an American one. Can anyone help?

Dave Williamson is looking for Barnard Castle breweries

I looked for these two breweries from our local area West Auckland Brewery and Carters Brewery in Barnard Castle but found no reference to them in your archives.

Mike Brown replies... West Auckland is mentioned in our book Century of British Brewers. However, in Barnards Castle, we don't have anything for a Mr Carter. The major concern there was Mclean's Bank Brewery, parts of which may remain as the 'Yeast House'. Brian Bennison's Brewers of N East England is the best source of information.

Where are the Mackeson diaries?

Peter Moynihan points out that Forum Auctions, in London, offered for sale five volumes of the diary and brewing notes (1846-56) of the Hythe, Kent, brewer Henry Bean Mackeson as Lot 58, on March 25th 2021. It was estimated at £600-800 yet it sold for £2,200. Where are these volumes now, does anybody know?



The picture shows Henry Bean Mackeson (1813 – 1894) in his regalia as Mayor of Hythe, he served nine terms in the post from 1872 until 1880

Seen anything like this before?

Peter Moynihan received a query from Australia via a Kent pub website regarding a miniature beer bottle from Tomson & Wotton's Ramsgate Brewery. After fifty-odd years of researching and for many of those years collecting Kent breweriana, he had never seen one before. Upon consulting one of the foremost Kentish bottle collectors, Peter found that he too had never seen one either.



The enquirer, Roslyn Booker, stated that the bottle, which is just over four inches tall, had been the property of her husband's grandfather, who had been the licensee of the Dog & Duck at Westbrook, near Margate, Kent, between 1922 and 1939.

Indeed, Mr. Booker's name is written inside the lid of the bottle's card box. It seems that the Dog & Duck was not a T&W house; it was free of tie but may have later become a part of Cobb's tied estate. Peter suggested that perhaps Mr. Booker may have visited T&W's



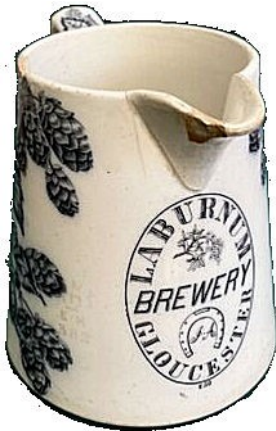
'Model Factory' at Westwood, which opened in June 1932 and been gifted the bottle as a souvenir. The box lid, bearing the legend 'THE BOTTLED BEER' might also indicate that there may have been a corresponding miniature mineral water bottle. The bottle is now on its way back to home to Kent. Has anybody seen one of these bottles before?

Gayle Fone is searching for Davenports

I am researching my family tree and I see that an ancestor Samuel Arthur Greenway married Mary Ann Davenport in 1861. Her father was Robert Davenport born in 1791 and his occupation in 1861 is stated as Malster (maltster). She was born in Aston Manor and I am wondering if Robert Davenport could have been the son of the original owners in 1791. They had a son in 1865 Robert Charles, do you have any records that would throw any light on the succession of Davenports at the brewery?

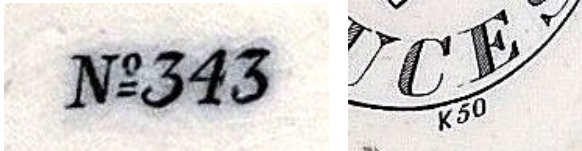
Laburnum Brewery jug

Mike Peterson says this Laburnum Brewery jug sold on E-bay for £353.99.



Several ABBC members have been in touch about this item which Mike finds difficult to accept as genuine, despite its poor condition suggesting it might be. The Laburnum Brewery dates to the 1880s, as does this jug, having a registered number of 343, which is a number dating to the first year of the new numbering sequence of 1884. Some details were incongruous;

below the logo design was a number prefixed with 'K', which appeared to be 'K50'. While it's possible this is a device used by the manufacturer, I know of no other



jugs where this or anything similar has been used. While the jug is in poor condition, the oval 'Laburnum Brewery' design isn't, being sharp and clear. This is a pint capacity measuring jug with a government stamp from Gloucestershire numbered 382. This fits in with the brewery location, but the stamp itself doesn't fit in with the date of the jug, stating 'E. R.', [Edward?] instead of the expected 'V. R.' This item should not be stamped 20 years after it design was registered, especially as the Laburnum Brewery was for sale by 1898. Has anyone any ideas?

Some answers from NL95

Gooseberries

Stewart Thompson writes in reply to Ashleigh Davies queries about brewing with gooseberries. There is a 1863 book entitled *The Brewer* by Loftus in which he described making gooseberry champagne using 32 gals of gooseberries. I believe the book is available on line.

The three Hawkes and Co. pubs

Phil Wilson tells us that after a bit of digging, he has the answers to the first two pub locations. The third is more challenging. He is on the trail of Francis Sampford so hopefully will be able to shed more light on that one shortly.

The Chequers Inn can be found at Wareside, near Ware in Hertfordshire. Little has really changed about the overall exterior – windows and doors look much the same, chimney stacks are still there, the large building to the side is still present as is the distinctive stepped masonry running up the side of the building. *The Red Lion* is now 'The Ickleton Lion' in Ickleton, near Saffron Walden, Essex. Over the years it has been called both The Lion and The Red Lion. Like the Chequers, it retains many of the original features on the outside so identifying it from the early photograph is relatively easy.

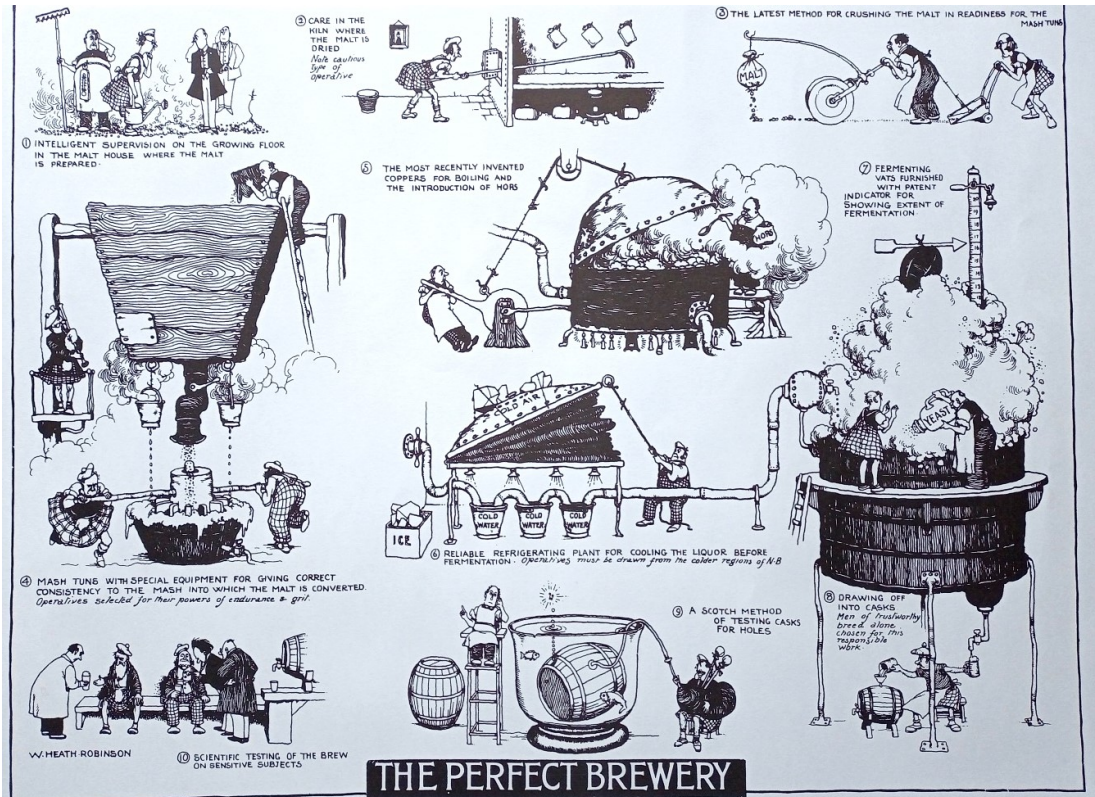
Terry Hansford tells us that in 1874 Francis Sampford applied for an indoor licence at the *White Horse* beerhouse in Harlow, Essex. Could this be the unknown pub?

Providence Green Brewery

Terry Hanstock replies with some early history. *Samuel Jackson* (1764-1820) was listed as a common brewer and brandy merchant in 1800 and brewer in 1809. Some sources describe him as a 'yeoman landowner' and 'prosperous brewer'. On his death the business was briefly taken on by his son, *William Jackson* (1801-1823), followed by his brother, *Samuel Jackson* (1806-1859). He was listed as a brewer in 1828; a common brewer in 1831; a brewer and spirit merchant in 1834. In August 1838 he was one of the vendors when the messuage of Providence Green - including the 'extensive brewery' and outbuildings - was put up for sale by auction. The other vendors were another brother, Thomas Jackson, a farmer, and the Reverend James Jackson (another relative?). The fate of the brewery after 1855 remains unknown - later directories and maps make no mention of it. Incidentally in 1905 Providence Green became home to the Yorkshire Inebriates Reformatory



Heath Robinsons Perfect Brewery



More vintage brewery vehicles



Photos from Facebook and the Beautiful World of Classic Transport.

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T & R Theakston at Masham in North Yorkshire during August 2009

