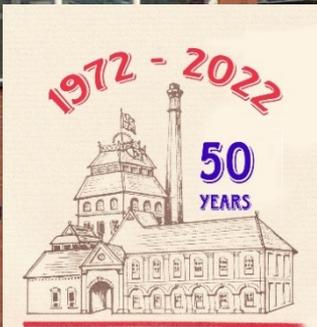
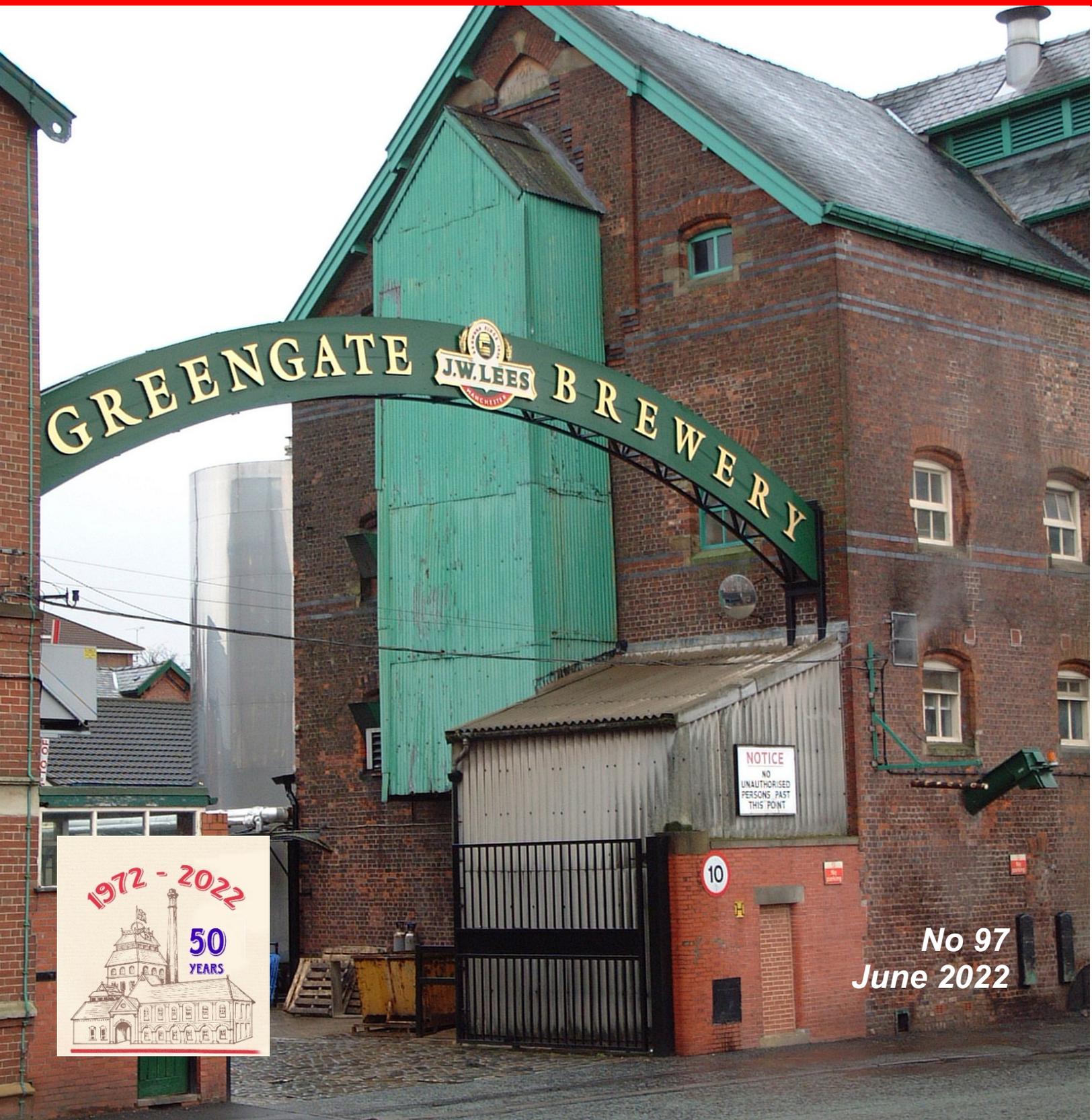


BREWERY HISTORY SOCIETY NEWSLETTER



No 97
June 2022

BREWERY HISTORY SOCIETY

June 2022

Newsletter 97

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Contact Us

Newsletter Editor

newsletter@breweryhistory.com

Address withheld

Journal Editor

journal@breweryhistory.com

Book Sales

books@breweryhistory.com

Publications

publications@breweryhistory.com

Address withheld

Membership

membership@breweryhistory.com



Roger's twenty second

Bannaghtyn from the rock. The bikers are expected back for the first TT races since 2019. Roads will be closed all day and locals will get fretty while leather clad madmen hare around the 37 mile course at an average of 135mph (well that is the fastest madman). You will gather that I must be the only guy on the Island with no interest at all in motor bikes!

Amazing what happens in three months. Mr Putin was sabre rattling as the last NL went to the printers, now we have all out war and another 810 miles of Russian frontier facing the NATO alliance. Nobody alive today was around when alliances dragged everyone in the Great War so let us all hope that sense prevails.

We were already in an inflationary situation coming out of Covid but now shortage of energy and barley are affecting the value of the 'pound in your pocket' and the price of a pint. At some cost, Carlsberg and Heineken have pulled out of Russia and belated A-BI followed suit after untangling its tie up with Turkish brewer Anadolu Efes. Carlsberg was No1 brewer with a 27% market share. The Baltika brand and generated 10% of its total revenue in Russia, where it had eight breweries. It will write down \$1.4bn. Second is the joint venture between A-BI and the Turks with 11 breweries. A-BI only made \$1m profit in Russia, but the write down will come to \$1.1bn! Third biggest was Heineken where Russia contributed 2% of turnover but it expects to write down around half a billion dollars. If these assets are nationalised or sold on to Russo-friendly buyers, there is be no way back.

There is little information about whether any breweries are still operating in Ukraine east of Lviv. Meanwhile A-BI has launched popular Ukrainian lager 4.4% ABV Chernigivske (named for the city of Chernihiv where it was first brewed in 1988) in the UK with profits going to humanitarian efforts. It is also said that some 100 displaced brewery workers from its Ukrainian interests are now settled in Belgium and will be employed in various functions around the country.

UK beer importer Euroboozer has rescued some stock from Kyiv's Varvar Brew and will donate all profits from its sale. Ukrainian brewer Pravda in Lviv, rumoured to have turned its bottling facility over to making Molotov cocktails, has posted recipes on line for many western breweries to try. Seven breweries across Northumberland are brewing an Anti Imperial Russian Stout adding beetroot while Edinburgh's Jumpship has a non alcoholic stout called Resist which also uses the vegetable. Great stuff lads, keep up the good work.

Finally a plea from the old editor. I can only print what I get. I am grateful for the prolific pen of Peter Moynihan and Eddie Bourke but I desperately need more copy for future newsletters. About three dozen members have written pieces over the last 21 issues so I am hoping they will all get in touch and write some short pieces – 1500 words fills two pages – any longer is fine but I may split them. Get writing again, please, guys...and gals.

Finally, finally congratulations to our President, Miles Jenner and Harvey's Brewery again on its most excellent 9%ABV Imperial Extra Double Stout being voted CAMRA's Best Bottled Beer and not a Russian in sight in Lewes!

Copy dates for the rest of 2022 are
NL98 - 12 August, NL99 - 11 November

Slaynt vie as tannee-shiu saughey

Front and back covers; This month we feature the J W Lees Greengate Brewery at Middleton Junction just north east of Manchester. Note the wooden pins of Harvest Ale bound for the States. 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

We are tentatively starting our visits programme again.

**Wed - Friday
13-15th July**

BHS AGM on at the National Brewery Centre in Burton on Trent.

The programme below is correct at May 12 but may change. AGM Agenda is on page 5

Wednesday 13th July 2022

Generally a free day with the possibility to visit the NBC Museum – own arrangements and payment but if there is sufficient interest we can make a group booking and possibly book a guide for a small fee if we so wished.

Early evening - 6.30 - 7.00pm start. Walking tour of Burton led by Dr Harry White – with refreshment stops.

Thursday 14th July 2022

10.30 Arrive at the NBC, tea and coffee. AGM follows at 11.00. **Note this earlier time if you are travelling that morning**

12.00 Presentation by Terry Gourvish

13.00 Lunch – sandwiches and chips – there will be a £10 charge, please book

14.00 Presentation by Harry White about NBHT and its archive.

Afternoon - all very flexible from this time on. Maybe further presentations or else members make own arrangements for a tour of the Museum and possibly visit the old and new small brewery plants on site

Friday 15th July 2022

Times subject to change if we can arrange access to the bar at either brewery

11.00 Visit Burton Bridge Brewery, walk to Tower Brewery

12.00 Visit the Tower Brewery, walk to the NBC

13.30 Lunch – own arrangements at the NBC or *en route*

Then Hopefully visit the Heritage Brewery at the NBC and possibly the former 1929 incarnation.

Please register your interest in attending with Steve Elliott on visits@breweryhistory.com or at 7 Austral Street, Kennington, London SE11 4SJ. Steve will send out full details to attendees closer to the time.

**Thursday
29th September**

Sambrooks now at the old Ram Brewery in Wandsworth. Tour with John Hatch starts at 1300.

Members are welcome to arrive early for a bite and a beer in the visitor centre. Book a place with Steve Elliott on visits@breweryhistory.com. There will be a charge for the tour.

Ken Smith's London Walks continue. Details are on the inside back cover of NL95.

25th June 2022

Southwark Bridge to Tower Bridge

23rd July 2022

Tottenham High Road – note revised date

13th August 2022

The East End of London

10th September 2022

South West London

8th October 2022

The West End of London

From the Chairman

Welcome to another BHS Newsletter as we look forward to AGM and the resumption of visits after such a long, enforced break.

BHS AGM

As announced last time, this year's AGM will be held in Burton in the Worthington Suite at the National Brewery Centre (NBC), the former Bass Museum. The AGM itself will be on Thursday the 14th July arriving from 10.30 for an 11.00 start with the formal AGM agenda items followed by a talk from distinguished guest Terry

Gourvish and lunch. We have the room booked for the day and will have a presentation about the National Brewery Heritage Trust who look after what was the Bass Archive and has now broadened out into a national brewery archive. There may be additional talks, otherwise the room will provide a base for



those who wish to visit the Museum (own arrangements).

As usual, we have tried to make it a three day event for those who are staying over or live nearby. On the Wednesday evening Dr Harry White, Chair of the NBHT Board, will lead a town tour starting at 6.30 – 7.00. On the Friday we will be visiting the Tower Brewery in Burton and Burton Bridge Brewery. We will also take the opportunity to visit the Worthington Brewery within the NBC site, either on the Friday afternoon or after the meeting on Thursday, to be finalised.

As the BHS will be picking up the bill for the room hire we feel that we cannot also pay for lunch so those booking lunch (sandwiches and chips) and refreshments will be asked to contribute £10 for this. Remember you must register your interest in attending with Steve Elliott on visits@breweryhistory.com

New electronic membership option

Please note that last year's AGM revised the annual subscription and introduced a new membership category of electronic membership, which may be of particular interest to our overseas members. Please see Membership Matters below for full details.

Membership Matters

Standing Orders

The recent AGM kindly hosted by Palmers discussed subscription rates and decided that the new levels should be as below. These reflect the huge increase in both print and postage costs in recent times. **IF YOU PAY BY STANDING ORDER PLEASE UPDATE IF NECESSARY.** If you have already paid at the old rate the Treasurer would be delighted to receive a top up through the normal payment channels. We do still have a number of members who are paying at even older rates! Many thanks to those of you who have already changed your standing order and have kindly sent in a contribution to past underpayments.

The AGM also introduced a new membership category of electronic membership, which may be of particular interest to our overseas members. This has a reduced subscription of £15 and offers PDF copies of each Journal and Newsletter throughout the year. We also hope to add a 'flip-book' version of each to electronic members very shortly.

New members

We welcome the following new and re-joining members and hope that you all enjoy your membership of the

At the last AGM at Palmers former Devenish brewer, Angus Mitchell, brought along some Heath-Robinson posters of 'The Perfect Brewery' for sale to raise donations for the BHS and Parkinson's. I still have some of these left and will bring them to the AGM but do contact me if you would like one. This is illustrated inside the back cover of NL 96. Angus also donated a number of old and very attractive Devenish and Groves labels for donations.

Do not forget that I am very keen to receive your memories of the past activities of the BHS to add to our own recorded history. Also our aspiration to record the impact of Covid whilst we are embroiled in it rather than future historians relying on hindsight - 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' changing habits? Comments to covid@breweryhistory.com would be very welcome.

Best wishes and thank you to everyone who has been involved in the first half century of our journey and contributed in so many ways.

Jeff Sechiari
chairman@breweryhistory.com

Society. Please spread the word amongst your friends - we are always keen to have new members.

Individual Members:

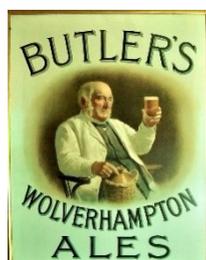
Merryn and Graham Dineley, Orkney
Interests: Archaeological evidence for malting, mashing & fermentation. Ancient ales. Beer brewing process.
Liam Kelly, Ireland
Stephen Pratt, West Midlands
Interests: Author of pub and brewery histories and writer of related articles. BGBW member

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
Electronic	£15	£15
Additional (at same address)	£5	£5
RCB Corporate	£60	£115
Corporate	£115	-

Jeff Sechiari, Membership Secretary
membership@breweryhistory.com
Ford Cottage, 9 Clatterford Shute, Carisbrooke,
Isle of Wight PO30 1PD



Notice and agenda of Annual General Meeting

To be held on Thursday 14th July 2022 commencing 11.00
At the National Brewery Centre, Horninglow Street, Burton-on-Trent

1. Apologies for absence
2. Minutes of AGM held 8th October 2021
3. Matters Arising
4. Chairman's Report
5. Treasurer's Report
6. Subscription Levels – see below
7. Election of Officers
8. Any other business

Notes

2. Minutes of 2021 AGM - These were published in Newsletter No 95 December 2021.

7. Subscription Level – The Committee propose these remain as agreed at the previous AGM, namely:-

Category	UK	Overseas
Individual - full	£33	£45
- retired	£30	£45
Electronic	£15	£15
Additional (<i>at same address</i>)	£5	£5
RCB Corporate	£60	£115
Corporate	£115	-

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

Amber Patrick and Susan Chisholm

Those flipping books.....



As we reported in NL96, you can view all copies of this Newsletter back to April 2017 (which was your old editor's first effort) from the Publications box on the main BHS website. Your committee has agreed that open access will be allowed after 12 months. This leaves members wanting to see more recent issues at a disadvantage as it is not straight forward to provide password protected access to the BHS website. We have also launched an electronic membership option and are anxious that members can access recent copies without straining their band width too much.

Enter the IBD which has kindly agreed to host all our issues (and those of the Journal) including the last four under password protection. The Chairman will e-mail members with the links for each year and the password for 2022 in due course. The links will also be available on our website. The IBD pages allow you to search and even make your own notes. The screen grabs show the 2020 page and the open pages for one of the issues. Use the mouse to flip the pages and it will even squeak just like reading your newsletter in bed!! Exciting times!



Anyone fancy a Stingo?

The etymology and bibliography of this ancient beer style is fascinating. Steve Baker from the Labologists Society reveals all.



mighty ale that might compare to stingo, for it would cut a feather'.

The labels show that Stingo was brewed from Bradford to Biggleswade and from Frome to Drogheda, but tradition has it that it originated in Yorkshire. The OED cites the *Connoisseur* of 1756; 'He would give me a cup of the best Yorkshire stingo', but it was clearly brewed elsewhere. The *Sporting Magazine* of 1826 refers to 'a

'Stingo', like 'scrumpy' is one of those beery words we all know – or think we do. Samuel Johnson's 1755 dictionary defined it as simply 'old beer', named from the sharpness of its taste, calling it a 'cant' (vulgar) word. Grose's 1811 *Dictionary of the Vulgar Tongue* has it as 'a strong beer or other liquor', with synonyms of 'Knock-me-down' and 'Hum Cap'. The Oxford English Dictionary concurs, it was a strong beer with a sharp taste, citing its first use in Thomas Randolph's 1651 play *Hey for Honesty* – 'come let's in and drink a Cup of stingo' and Braithwaite's 1665 *Commentary on Two Tales of Sir Jeffray Chaucer* has 'returning with a large quart of

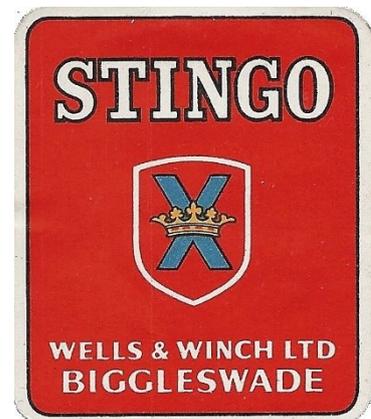
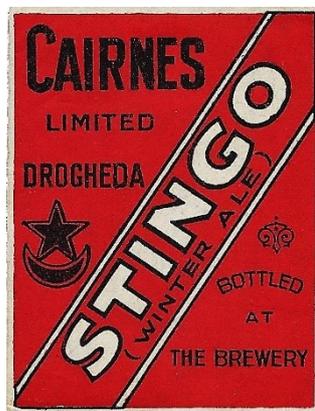
glass of his Lordship's old Shropshire stingo'. Fredrick Hackwood's 1909 *Inns, Ales & Drinking Customs of Old England* merely says 'Old Strong Ale was known, particularly in Yorkshire, as stingo' (my emphasis), but was stingo was just a local name for strong ale rather than a distinct style of Yorkshire beer, as implied by Mendelsohn's 1960 *Dictionary of Drink & Drinking* that 'Stingo is a strong English beer, originating in Yorkshire'. Hackwood also quotes a 1763 rhyme that ends 'That Birmingham stingo all others exceed'. However a Yorkshire provenance is supported in Barnard's 1889 *The Noted Breweries of Great Britain and Ireland*. The only three breweries where he specifically mentions Stingo are all in Yorkshire.

At Tetleys in Leeds he records '...and on the floor we noticed nearly a thousand casks, that had just been filled with Yorkshire stingo, ready either for delivery to customers or for storing in the cellars', and sampled '...next a specimen of Yorkshire stingo, which we found very luscious, full of body, and well flavoured without being head'.

Of John Metcalfe's Nidderdale Brewery, Pateley Bridge he comments 'there are few breweries of such ancient date... nor whose ales can lay claim to such an unbroken course of popularity. Its real history dates back to a time... when ale of a much higher gravity than now was brewed; indeed, there are few of us who would have the courage to tackle the 'Yorkshire stingo' of those days'.

Trying the beers at Truswell's Eyre Street Brewery, Sheffield he notes 'The first sampled was the company's stout, which was too rich and luscious for our palate. The porter suited us better, not only because it was lighter, but on account of its pleasant hop flavour. Of Yorkshire stingo we are almost afraid to speak, and can only say it is a strong man's drink'. Intriguingly, Nathaniel Gould's 1891 novel *Double Event* has 'Host Barnes had tapped a barrel of double stingo for the occasion'. How strong was that I wonder?

Steve Baker



More about the Rudgards

In part one of 'Brewing in the Blood... the Rudgard dynasty' (*BHS Newsletter*, No.90, Sept, 2020) I briefly touched upon the career of Edward Willoughby Rudgard in Burton on Trent, and suggested that somebody with more knowledge of Burton breweries than I might be able to tell us at which of the Burton breweries Edward worked. I have heard nothing more on the subject, but recently came across his obituary in the *Burton Observer & Chronicle*, 2nd March 1933. As is often the case, I was searching for something else at the time!

Rudgard was described in the piece as the 'former Head Brewer and Manager of the Burton Brewery Company Ltd. Born in Lincoln, he was taught brewing by his father at Royston. He came to Burton 42 years ago (i.e. c1889) from Manchester and he was recognized as an exceptionally clever brewer.'

'With a view to amalgamation, the Burton Brewery Company went into voluntary liquidation, Mr Rudgard and Mr. F. J. Gilbert were appointed joint liquidators and in 1908 the debenture holders applied for a Receiver. Edward Rudgard was appointed as Receiver and Manager and by successful management of the business funds were accumulated to enable the debenture holders to be paid in full with interest.'

The business was finally sold to Messrs. Ind Coope & Company Limited in February 1929. The scheme of amalgamation mentioned appears to have been between the Burton Brewery Company, Thomas Salt & Company and Samuel Allsopp & Sons Limited.

'By an arrangement between Samuel Allsopp & Sons Ltd and a trust company representing the two other brewery companies, who control between them over 2000 licensed properties, the first-named company is to acquire the lease of the whole of the assets of the two other companies at an annual rent sufficient to meet the interests and dividends upon the loans and the capital of these companies. The scheme, it is claimed, will effect considerable economies in the working costs of the three concerns. The assets of Thomas Salt & Co. are estimated at £1,029,214, and those of the Burton Brewery at £401,059, and to these companies Samuel Allsopp & Sons will pay a rent of £70,000 a year, while the economies which the scheme will enable to be effected will amount to £100,000 over the rent paid.' (*Sydney Morning Herald*, 11th June 1906)

BHS Wiki states that the Burton Brewery (presumably just the buildings?) was sold to Worthington & Co in 1915 and that the sale of the company to Ind Coope was in 1927, rather than in 1929 as stated above.

Further information has come to light regarding the career of Matthew Rudgard (*BHS Newsletter*, No. 91, December 2020); at the time of writing, I was aware that Matthew was a brewer in Faversham, but I did not know whether he worked for Shepherd Neame or Rigdens. The answer is provided in a newspaper report

about how the town and people of Faversham celebrated the relief of Ladysmith in 1900. During the second Boer War in South Africa (1899-1902), the Boers besieged the towns of Ladysmith, Kimberley and Mafeking. The public in Great Britain followed progress in the war very closely and there was great rejoicing when the towns were finally relieved.



This extract is from the *Faversham News*, 3rd March 1900: 'At twelve o'clock there were demonstrations in Court Street by the employees of the two breweries. Messrs. Rigden's men were the first to appear. They filed out of the yard and stood in line on the pavement with glass in hand ready to drink the health of the brave officers and men who had brought about the great event. On the initiative of Mr Barnett and Mr Rudgard the men gave three hearty cheers and then drained their glasses. A few minutes later Shepherd, Neame & Co's men came out on the opposite side of the street and also gave expression to their feelings in this way.'

In 1910, the *Faversham News* mentioned that William Barnett was the head brewer for Messrs. Rigden, and that Matthew Rudgard was his under-brewer. However, by 1916 Rudgard was 'Principal Brewer at Messrs. Rigden's brewery.' (*South Eastern Gazette*, 5th December 1916)

Further details about the Rudgard family come from the obituary of Charles Walter 'Charlie' Rudgard, published when he passed away in 1956. 'Charles Walter Rudgard, of Lawn House, Davington, has died in a London hospital on 2nd August after a short illness. He was the second son of Edward Rudgard, Managing Director of Salt's Brewery, Burton on Trent; he gained a brewing diploma in Birmingham and learned malting at Great Driffield. He joined George Beer's Star brewery, Canterbury, in 1904 and came to Faversham in 1922, succeeding his uncle Mr. Matthew Rudgard. He became a Director of George Beer & Rigden Ltd in 1936 and Managing Director in 1947.'

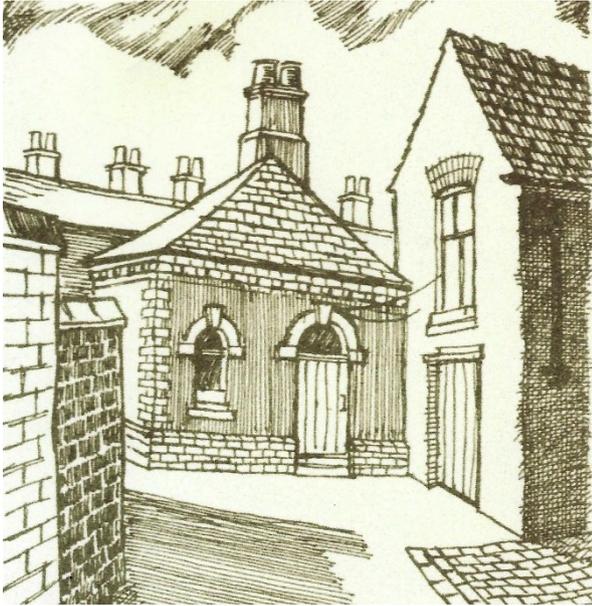
'A nephew, Mr. Guy P. Rudgard, came from Warrington to succeed him as Manager and another nephew, Mr. E. M. S. Rudgard*, has taken over at Faversham where brewing has re-commenced after about four years. Mr. Guy P. Rudgard having become Managing Director of Fremfins at Maidstone. After the takeover of George Beer & Rigden in 1949, Charles W. Rudgard stayed on to assist the smooth running of the changeover, retiring in 1951. (*Faversham News*, 10th August 1956)

* known as Michael Rudgard

Peter Moynihan

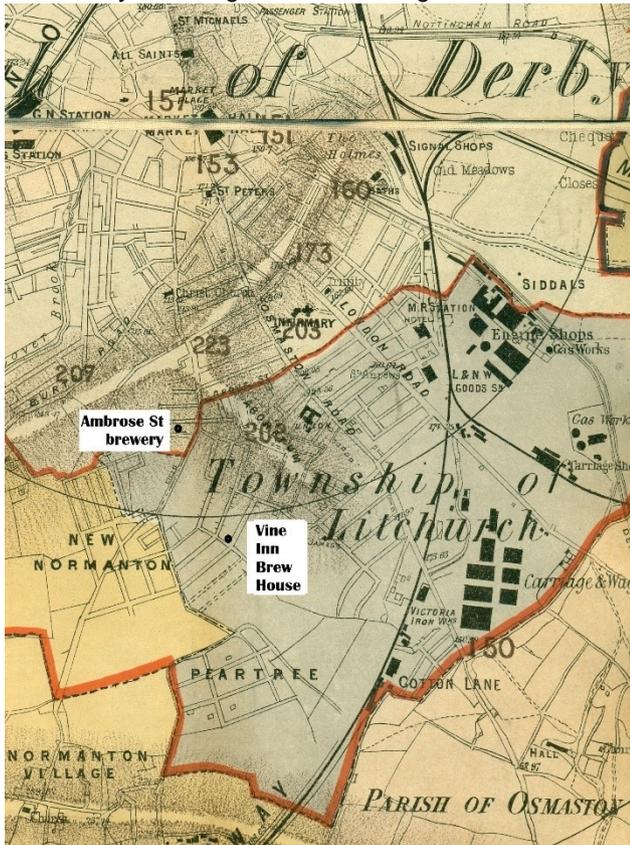
Offilers' Derby Brewery

Part 1 - Small beginnings - George and Henry



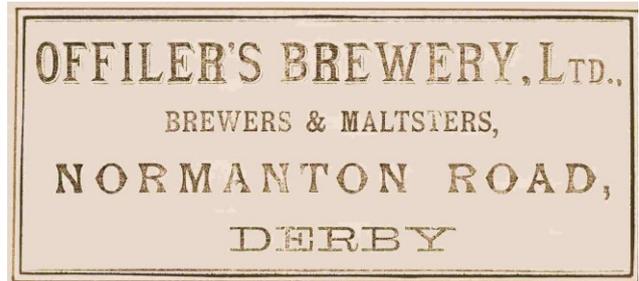
Drawing of the Vine Brewery by R Newcombe

Of the three major Derby C20th breweries, Offilers was both the newest and the last to survive. Moreover, unlike Alton & Co and Stretton Brothers Ltd., it was founded by a Nottingham man. George Offiler came



The location of the breweries on 1877 map as Derby and Litchurch merged into one authority.

from Bobbers Mill, Basford, like his father George he was initially a 'coal higgler' or dealer but by 1861 he had become a brewer. He moved from Basford in 1876 to lease the *Vine Inn*, a free house in Whitaker St, in the township of Litchurch, adjacent to the Borough of Derby. The *Vine*, an end of terrace cottage, had a long wide yard to one side and several outbuildings at the rear. It had possibilities.



This was a shrewd move as Litchurch was a rapidly expanding area, its population having grown from 35 in 1801 to 15,000 by 1877, when incorporated into Derby. The growth was down to the arrival in the hamlet, later township, of Litchurch of the Midland Railway Co in 1839 and the employment opportunities so offered. The company subsequently built extensive Locomotive works and a Carriage & Wagon works. These, together with the associated supporting industries (e.g., foundries and printing) provided over 13,000 jobs. Most of their plants were in Litchurch, as it had lower rates than the Borough and a higher density of pubs. In January 1877 George bought and installed brewing plant from George Wheeldon, a local maltster and owner of half a dozen beer houses.

George Offiler was a much-married man. Firstly, Eliza Smart in 1858, and secondly, Mary Scott in 1872; a third marriage followed in 1891. His only son, by Mary Scott and commonly known as Henry, was born in 1861, whilst George was still married to Eliza. He was baptised John Henry Mark Scott but buried as John Henry Mark Scott Offiler.

Business at the *Vine Inn* prospered. Within four years, George was employing three men in addition to Henry, 'a brewer', and was looking to expand to bigger premises. By 1885 this had grown to a staff of 15. Remarkable for a man remembered as selling beer from a hand cart.

In 1884 George bought the nearby *Star Tea Co.* warehouse in Ambrose St, engaging William Bradford, the noted brewery architect, to convert the building to a twelve-quarter brewery, with provision to double that capacity. The premises were renamed the Vine Brewery after the firm's original site which was vacated in 1887. Simultaneously Offiler applied to register their trademark - a four-pointed star encased within the letter 'O' - a reference allegedly to the *Star Tea* company. This was refused however after *Bass, Ratcliff & Gretton*

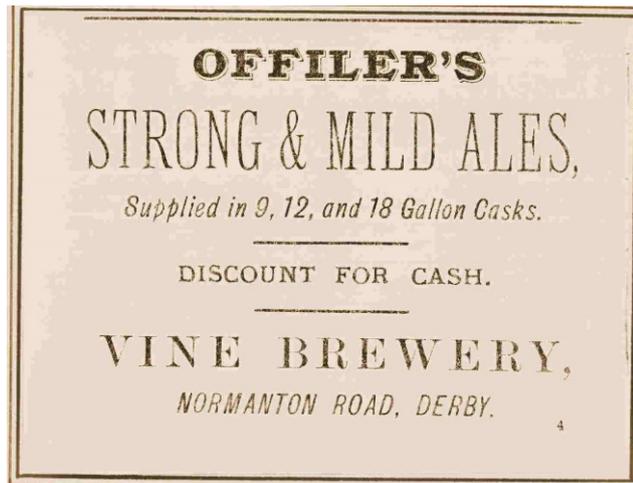
objected on the grounds that the star looked too much like their own diamond trademark. The Chess King trademark was adopted in its place.

From 1880 breweries across the UK expanded by tying down free trade licensed premises, either by lease or purchase. This was particularly true of smaller firms who also wanted to protect their existing outlets from the better known, larger brewers such as Bass. This required more capital and led to many breweries 'going public'.

Locally Alton & Co led the way, then Offilers on November 29th, 1890 - just days ahead of Strettons - were incorporated as a public company, thereby raising £50,000 of capital. At this juncture George retired from the business, handing control to Henry who was appointed as Managing Director. George became Chairman. The property schedule showed the new company owning 51 houses, mainly in Derbyshire and northern Leicestershire.

In 1896 George Trussell Eaton's, Cavendish Bridge brewery, near Castle Donington, its maltings and pub estate were purchased. The deal was financed by the issue of £20,000 preference shares and £65,000 worth of mortgage debentures. The brewery (founded in 1815) was bought by Eaton in 1841. With this addition trade doubled within two years and savings were made; all the Leicestershire houses being supplied from Castle Donington. The same year Henry recruited George Matterson, a trained brewer, to assist with the extra brewing and allow Henry to focus on steering the company through a difficult and challenging period in the brewing trade.

The Temperance movement influenced the Government in the early C20th to act against the Licenced trade, forcing closure of existing houses and making new licences difficult to obtain. A policy of growth by acquisition was therefore essential and was sufficiently successful to require the Vine brewery to be extended in 1901 and again in 1913. Significantly Henry struck a contract with Messrs Pountain, Giradot & Forman in 1907 to supply beers to their 26 public houses. In return Pountain's supplied malt to Offilers.



Prior to the Great War, Offilers also acquired two small breweries: Hill's Cromford Brewery Co Ltd., founded around 1851 and the Little Eaton Brewery Ltd. In both cases it was essentially for their pubs. In the era of horse-drawn deliveries, rural brewers, especially those in hilly areas such as the Peak District, enjoyed little competition and



flourished. But the temperance-inspired 1904 Compensation Act had the effect of reducing the number and decreasing the value of those licences. Therefore, after the enforced closure of several of Hill's dozen plus pubs, coupled with the death of Mathew Hill, his daughter approached Offilers in 1911 to buy the concern. But they declined. A further approach in 1914, after two more pubs were 'referred for compensation', was accepted for £7,250. Offilers then sold the brewery, choosing to sublease part of the site as an agency. The agency - offices and garage - closed in February 1938.

The Little Eaton brewery was bought from the Official Receiver in 1909, at which point brewing ceased. Offilers retained the services of Herbert Seale, to run the business as an agency. The agency, and eight of the pubs it supplied, were purchased in 1931 on Searle's death.

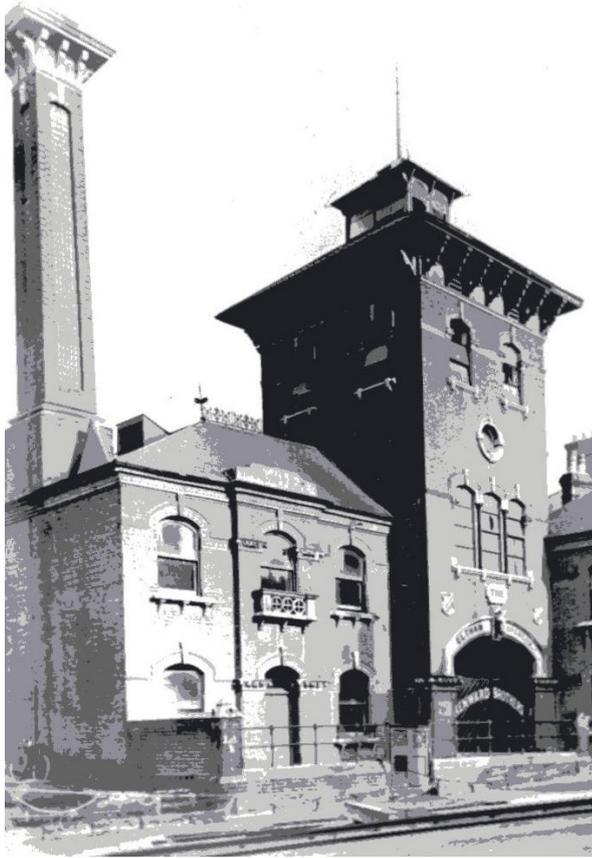


Although the Great War saw the introduction of beer rationing and a cut in beer strength, it didn't harm Offilers' profits. Amongst the returning employees from the war was Henry's second son, Harry Cecil, who was appointed Assistant Managing Director in 1919. This was timely as his father died unexpectedly on November 8th, 1922, after a short illness. By his death, which was covered extensively in the local press, Henry had become a well-respected and influential member of the business community.

John Arguile (to be continued)

Brewers ought to know about the business

A cautionary tale from Greenwich



Eltham Brewery, High Street, Greenwich

One drizzly afternoon in July, 1890, a gentleman absent-mindedly stepped off the pavement in Carey Street, Lincoln's Inn Fields, London, into the path of a hansom cab driven by John Walker, of Shepherd's Bush. The cabbie shouted a warning to the gentleman, who hesitated for a moment and turned back for the curb. The horse narrowly missed his shoulder and Walker thought that the pedestrian had jumped clear, until he felt the cab give a lurch. Unfortunately, the gentleman had slipped on the wet granite setts and the wheel of the cab had passed over his body. The injured man was put into the cab by a police officer and taken to King's College Hospital; his wife and doctor were sent for.

The unfortunate pedestrian was found to have three broken ribs and a dislocated thumb; he was treated for his injuries but refused to stay in hospital overnight and was taken to his home at Vanbrugh Court, Blackheath and put to bed. Within days he was dead, his doctor suspecting internal injuries accelerated by his recent history of valvular heart disease. An inquest found that his death was accidental, and the cab driver was exonerated of all blame. So far, this may sound like the beginning of a Conan Doyle mystery and I can hear you thinking "What has this got to do with beer?"

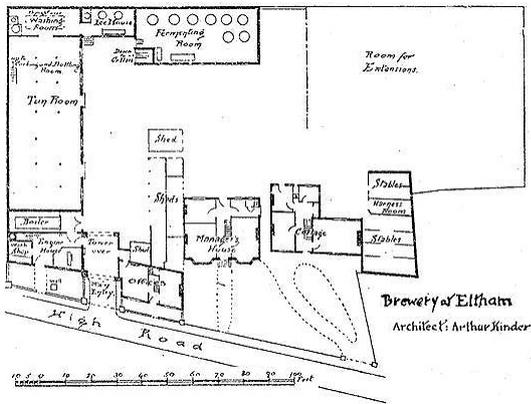
So ended the life of 53-year-old Major John Court Ferguson Grier, the proprietor for many years of the Eltham Brewery. He had been born at Lakeview, County Longford, Ireland, the son of Captain Robert Grier, of the 44th Regiment of Foot, a veteran of Waterloo. Young Grier served in the 2nd Royal Lanark Militia, was gazetted as an Ensign to the 9th Foot and then as a Lieutenant of the 37th Foot. By the mid-1860s he was serving in Dover as a Major of the Argyll & Bute Artillery and while in Kent, he met the 21-year-old Grace Ellen Shepherd. They were married in 1865 and Grier retired from the army.

Grace was from a prosperous family and the Major had some income as an absentee landlord in Ireland in addition to his army pension. However, he sold the family lands in Ireland in 1873 and in 1875 he purchased the Eltham Brewery for £13,675, paying only a small proportion in cash and mortgaging the property for the remainder. Grier had no experience or training in brewing; perhaps he had noted the success that his wife's family had made of their breweries in Faversham and Rochester.... yes, THOSE Shepherds!

It was necessary for Grier to take a partner who actually knew something about brewing; 21-year-old Willie Tress. Tress's widowed mother had married a Dover dentist and no doubt they provided the money to buy Willie his partnership. Whether the two did not get along, or perhaps Willie did not know as much about brewing as Grier had hoped, the partnership only lasted until July 1876. At which point Grier prevailed upon his mother-in-law, the widow of Henry Shepherd, the Faversham brewer, to become his partner, investing £10,000 and receiving half of the profits. Grier would continue the management of the brewery and would live there rent and tax free. This would provide not only money to prop up the business in Eltham, but experience, in the form of his brother-in-law, Harry Reginald Shepherd, who had served a rigorous pupillage under his late father at the Faversham Steam Brewery.

At the Eltham firm's first annual 'beanfeast', held at the Sydney Arms, Perry Street, in August of 1877, Grier announced to his staff that 'he had the pleasure to announce to them that his brother-in-law (Mr. Shepherd) had joined him in his brewery (cheers); and he could assure them that he would not enter their busy hive as a drone bee, but as a trained and tried man; for

THE BREWERY, ELTHAM.
GRIER & SHEPHERD
 BEO TO INFORM THEIR CUSTOMERS AND THE PUBLIC THAT THEY HAVE COMMENCED THEIR
MARCH BEWINGS
 OF THEIR
PALE AND STOCK ALES,
 Which they guarantee to be Brewed from excellent Malt and Hops—Orders to the Brewery or Agents
 will receive prompt attention.
 AGENTS:—
 GREENWICH.—Mr. Wells, Royal Hill. LEE.—Mr. Westbrook, Lee Green.
 FLEETHEAD.—Mr. Friendship, 5, Bloomfield Road. 1 Messrs. Austin, Lee High Road.
 BLACKHEATH.—Messrs. Pottenger & Co., Royal Parade. WOOLWICH.—Messrs. Boddie & Co., Artillery Place.



after leaving school he entered his (Mr. Shepherd's) father's brewery and there learned the business. The partnership, he believed he would be bringing a great acquisition to the Eltham Brewery; he called upon them to drink the health of Mr. Shepherd (received with cheers and musical honours)'.
 But even this partnership with his mother-in-law failed; business declined steadily from the 6000 barrels brewed in the first year and in June 1880, Mrs. Shepherd sued Grier for dissolution of the partnership and the sale of the brewery by auction to recover her investment. Grier however, wanted to buy the concern by private treaty with some friends because, if the sale went to auction he would be unable to afford to bid for it in the open market, and would therefore lose his business and his home. The evidence of Mr. Collins, a brewery valuer, who had been appointed by the Court as Receiver, and to manage the business pending the court case, throws some light upon Grier's business acumen. He was of the opinion that 'Major Grier did not appear to possess a practical knowledge of the brewery business..... he manifested the utmost ignorance of everything which a man conducting a brewery business should know. He knew neither the amount of trade, the condition of the books, the amount of profit or loss, or anything about the matter'. At this point the presiding Judge stated that he should have thought that when a man set up a brewery business he ought to know something about it. Eventually a financial settlement was reached and the partnership dissolved.

In 1880, Messrs. George Garrett and Richard Sandford, presumably the 'friends' referred to above, set up the

Bayerische Lager Beer Brewery Co. Ltd., with a Capital of £100,000 in £5 shares, 'to acquire the Brewery premises at Eltham, to extend and convert same for the purpose of a lager beer brewery'. Lager beer was of course something of a novelty at this time, there was certainly a market for it in the Metropolis, but a later prospectus reveals that they intended to produce a 'non-intoxicating' beer at a cost of 40/- per barrel to sell at 78/- per barrel. They anticipated selling some 12-13,000 barrels per annum with a maximum capacity of 100,000 brls per annum. Unsurprisingly, this somewhat over-ambitious project did not come to fruition. Another attempt was made to launch a lager beer brewery in 1883, this time known as the Bavarian Brewery Co. Ltd., and it struggled on for five years until in May 1888, a Mr. Edward Courtney, of Alveston House, Herbert Road, Woolwich, who was a creditor of the company, issued a petition for its winding up under the Companies Acts of 1862 and 1867; it was duly wound up and a liquidator appointed in July of that year.

All of this time Major Grier was farming on a small scale; he even tried to get approval to slaughter his own cattle at the brewery at one time! He wasn't really a brewer..... an interesting character maybe, but not really a brewer. After his death the brewery continued under a variety of names until about 1920, when it became a paint and varnish factory; it was largely destroyed by enemy action during the Second World War.

Peter Moynihan

From Kentish Brewers and the Brewers of Kent Facebook group in July 2017

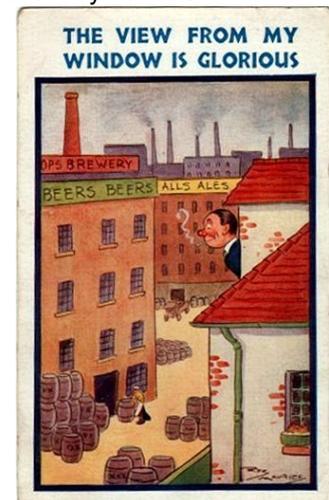
From BHS Wiki

Eltham Brewery Co, Eltham Brewery, High Street, Greenwich, Greater London.

Established prior to 1850 at the Beehive Brewery when run by Leare and Turner. J.Leare by 1859, Berners & Kemp 1870 and Berners & Co. by 1874. Old timber brewery replaced by Berners & Kemp on the tower principle by Arthur Kinder in 1872.

Traded variously as Grier & Shepherd 1878, J.C.F.Grier 1882 and then the Bavarian Brewery Co. Ltd.

The brewery failed and was closed by 1888, remaining shut until the Kenward Brothers reopened it in 1900. Still trading in 1919 but up for sale the next year.



Amusing postcard, nothing to do with Eltham

Murphy's Factory, Old Basford - formerly the Prince of Wales Brewery

Steve Peck found this piece in the 'Basford Bystander' Issue 22 (September-October 1988)



The Nottingham Civic Society has for the last few years organised a 'Mark of the Month' scheme to commend, in a modest way, significant attempts by architects, planners, developers, etc to improve our environment. These awards take the form of a neatly framed signed certificate. One award goes to the architect and one

to the client; if requested, a third certificate can be given to the contractor or craftsman engaged in the work.

In November 1986, a Mark of the Month Commendation was awarded to the Sutherland Craig Partnership and their clients Murphy & Son Ltd for the renovation of the Alpine Works, Alpine Street, Basford. The Alpine Works were built as the Prince of Wales Brewery for W H Hutchinson & Sons Ltd. The buildings were designed by William Bradford of Carlton Chambers, Regent Street, London. The plans were submitted for approval on 1 April 1891 by the Nottingham builders Dennett & Ingle. Bradford would appear to have been at least a partial specialist in brewery work for his name crops up more than once in the planning applications for extensions and additions at James Shipstone & Sons' Star Brewery.

Henry Hutchinson, possibly the father of William Henry, is listed as a brewer of Church Street, Old Basford, in 1874. By 1876, Kelly's Directory gives William Henry Hutchinson, Brewer, Prince of Wales Brewery, Hill Street (Alpine Street c.1880). This is the brewery marked on the 1881 Ordnance Survey map and later



replaced. Hutchinson's Brewery was bought by the Home Brewery Company Limited in 1916 and vacated by them c.1920. The buildings were sold to Murphy in 1921 who renamed them the Old Basford Mills. Murphy & Son Ltd supply chemicals to industry, including the brewing industry, and the garden trade.

The recent renovation was a major improvement scheme which involved a modernisation of the internal layout and working facilities. A grant of £48,000 from the Inner Area Programme for industrial development helped with the overall cost of around £200,000. A further development programme has been suggested whereby two industrial units could be fashioned out of the old stable block and a third unit housed in a purpose-built block located in adequate space at the rear. Car parking is often a problem but here, if required, up to 50 spaces could be provided.

Several months ago, the rather prominent chimney on the edge of the front facade was found to be unstable if not plain dangerous. After a brief but sharp exchange of words between the company, who would welcome the chimney's removal, and the City Planning Department, who see the chimney as a key feature of the Basford skyline, an uneasy peace currently exists. Either way, the present collar scaffolding hardly enhances this fine example of late Victorian industrial building.

The present 'Works' are well sited on the brow of a hill where Alpine Street changes to Percy Street, and while impressive from a distance, closer examination reveals some fine architectural detailing in brick, terra cotta and timber. The Prince of Wales Feathers in decorative brickwork on the boiler house gable is a particularly striking motif which was repeated on an ornate weather vane. The fact that a planner once asked me if the architect for the brewery was Watson Fothergill gives some indication of the quality of this splendid specimen of nineteenth century craftsmanship.

It is possible that William Vallence Betts, then a newly qualified architect living close to the brewery, was engaged to supervise building work. Betts, earlier and later in 1897-1898, was the architect of a stable block and other outbuildings at the brewery. His name has appeared before in the 'Basford Bystander' for he was involved with building work for the Cinderhill Co-operative Society. In fact, Betts worked widely in what might be called the greater Basford area in the first three decades of this century. In addition, he appears to have been for some time the principal architect working for the Nottingham Co-operative Society. The bulk of the main store on Parliament Street, much of the initial work at the large Co-op depot at Meadow Lane and many suburban branch stores, were designed in Betts' office.



The Malthouse at Morwellham, Devon

This short history is the result of documentary research undertaken during the 1970s. It is unusual for there to be so much material on what was a relatively minor maltings and in short-lived production. So much information is available due to the survival of the Duke of Bedford's Tavistock Estate Papers held in the Devon Archives.

The malthouse is situated in what is now the middle of Morwellham Quay, but when built it was much more on its western edge. It was constructed before the Tavistock Canal and its dock, and to the west of it. To the north east is the Ship Inn and its brewhouse. The old road came down to the immediate east of the malthouse and so between it and the Inn.



The Morwellham malthouse in 2009

Unlike many 18th century malthouses, it is possible to date its building to a fairly narrow period. In 1803 there was a note that the lease of Morwellham Quay, included 'a large new erection of Malthouse'¹. Letters of 1789/1790 show that repairs and improvements were proposed and included the 'building of a granary and erecting a grist mill'. There was a note stating that 'If it should be found that water enough cannot be procured to work a grist mill, this money to be laid out in some other improvements.'² In a letter dated 24th January 1796 there is reference to the building works being undertaken at the quay with a specific reference to 'a new kiln and granary'. It is reasonable to assume this reference was to the malthouse.

The 1841 and 1851 censuses show that there was a maltster at Morwellham Quay, Lawrence Gulley. He had been born in Chittlehampton, Devon, and his age was given as 70 in 1841 but 84 in 1851 (*Readers will be aware that the 1841 census gave ages in five year bands so that 70 meant 70-74.. Ed*). Mr Gulley is referred to as living at the cottage at the malthouse. This may have been a separate building or part of the malthouse.

The next reference to Morwellham's malthouse comes in a letter of 28th November 1854 when Mr Benson [the Tavistock Estate officer] stated, that 'there is one building here [Morwellham] a warehouse, the upper floors of which were originally intended for barley stores and malthouse which can be converted into dwellings at a modest cost ...'³ A further letter on the 18th December 1854 stated that Mr Jones 'will bring with him his plan for the conversion of the old malting lofts at Morwellham



into cottages - he can make six dwellings of two rooms each on each of two floors. I am not sure that it would not be better to make only six dwellings of four rooms each. Two rooms is too little for almost any family and although there is no doubt that two rooms will let and that all the twelve dwellings he proposes to make would readily be taken I think it is cramming too many people into the space'.⁴

The rental for 1854 - 1855 shows that Robert Crossman had a cottage at Morwellham and a garden at the malthouse and that Lawrence Gulley and George Collard each had a cottage and garden at the malthouse.⁵ The rental for the following year, 1855 - 1856 shows a Joseph Gulley with a cottage at the malthouse. There was a note that it had been converted into eleven dwellings.⁶ Four of these dwellings paid a rent of one shilling and three pence per week and seven paid one shilling and ten pence per week. So, Mr Benson's recommendation that the building should be converted into a smaller number of dwellings had not been accepted. There is a final reference to the malthouse in the 1858/1859 rental where it is recorded that a Stephen Paull had part of it for a shop from Lady Day 1859 at an annual rental of £8.

By 1867 there was a report recommending that the tenements, referred to as an old granary, should be taken down as it was not suitable for the nine families living in it as 'The divisions between the separate tenements are slight, there is a deficiency of suitable appliances for privacy and cleanliness and case a contagious disease should break out every family would be liable to take infection'.⁷

Amber Patrick

¹ DA T1258 M/E36 Survey and Valuation and L1258 18th and 19th Century Leases: Tavistock 44 Morwellham Quay - in particular the attached map.

² DA L1258 Letters F Miscellaneous Series, 118 Miscellaneous Letters 1806 - 1832, page 3.

³ DA L1258 Letter C Mr Benson, No 63 from Mr Benson 28th November 1854.

⁴ DA L1258 Letter C Mr Benson, No 63 from Mr Benson 18th December 1854.

⁵ DA West Country Rentals ER x1 Tavistock 70a Devon Estate Rental, Hurdwick, Tavistock, etc Lady Day 1854 - Lady Day 1855.

⁶ DA West Country Rentals ER x1 Tavistock 71a Devon Estate Rental, Hurdwick, Tavistock, etc Lady Day 1855 - Lady Day 1856.

⁷ DA T1258m/E39 Annual Report: Tavistock and Dorset Estate 1867 - 1901.

An unusual staff photograph



Posed Victorian and Edwardian photographs of brewery workers are not uncommon. What is unusual about this one is that at least one of the men in this photograph of the staff of the Hythe Brewery has been identified. The image was captured by W. H. Jacob of Sandgate Road, Hythe, probably in the late 1890s.

This print was discovered behind a painting and when it was published in the *Kentish Express*, their reporter asked whether any of the men could be identified and a reader, Mr Ray Howland, of Hythe, then 83 years old, identified his father as the man seated on the dray, far left, with a whip in his hand. Edward Thomas Howland was born in 1881 and worked for Mackeson for 57 years, starting with the horse-drawn drays and moving on to motor lorries as their delivery fleet was mechanised.

Interestingly, a number of the trades within the brewery can be seen here, the malt-men with their turning rakes, the draymen of course, the big guy on the right looks like he could be a horse-keeper or farrier, but my favourite is the stocky little cooper, with his leather apron, iron hoop and with his hammer on his shoulder! He must have been a busy man judging by the stack of casks with their heads removed.

The partners in the brewery at this time were the two Mackeson brothers; their father, Henry Bean Mackeson having died on 26th February 1894¹, but are the brothers in this photograph? Well yes, I think they are, and here smart dress and shiny boots help them stand out. One will be the gent with his hands in his pockets standing to the left of the centre cask and the other is the gent, with one hand in his pocket, seated on the cask to our right... "But which is which?" I hear you ask.

Henry Jr, often referred to as Harry, was the elder of the two brothers, having been born on 4th May 1861. He went to boarding school at Uppingham before studying chemistry in Edinburgh, but by the age of nineteen he was back in Hythe as a brewer with his father. His younger brother (they had five sisters), George Lawrie Mackeson was born in 1864; he also attended Uppingham, but he did not become a junior partner in the brewery until after the death of their father. Harry had joined the East Kent Militia (The Buffs) in 1879 as a 2nd Lieutenant and was promoted Captain by 1881. Whilst taking part in an encampment at Canterbury in 1891 he was unhorsed, his horse falling on him causing severe leg and internal injuries resulting in an eight-month stay in hospital. 'Captain Mackeson, whose terrible accident at the encampment at Canterbury last year will be within the remembrance of our readers, has been granted a captain's wound pension of £75 a year. He joined the regiment as a subaltern in the Hythe Company under Captain Court some 12 years ago, and very soon after, on the retirement of the latter, was gazetted Captain and became highly popular in the regiment. Application was made for Captain Mackeson to be allowed to retire with the honorary rank of Major, but this was refused. A Board of Officers was constituted, and evidence taken as to how the accident occurred and what was the extent of the injuries received and their permanency. It was found that in addition to the fearful injuries received in the abdominal regions, and in consequence of the necessary removal of some portions of the bone, one leg would be shorter than the other for life, and that therefore the captain was permanently crippled and unfit for further service. We understand Captain Mackeson can scarcely leave his bed yet, and his condition even now causes great

anxiety. Captain Mackeson's father was captain of, and commanded the Hythe Company at the installation of Lord Palmerston² in 1861, and but for the above untoward accident the son would, in all probability have been in command of his company at the forthcoming installation³ like his father, in the prime and strength of his fine manhood.' (*Folkestone Express*, 25th June 1892).

A newspaper report on the wedding of his brother in 1893 stated that 'Mr. Henry Mackeson, we are glad to learn, is gaining strength and activity after the accident which for a long time disabled him.' (*Folkestone Express*, 6th May 1893) As the accident left Harry partly lame, with one leg shorter than the other, I would contend that the photograph shows George Lawrie Mackeson standing four-square on equal length legs, and Harry Mackeson seated on the cask.

The two brothers incorporated the family business as a limited company with a capital £120,000 in 1900 and, driven by the ambitious Harry, went from strength to strength, although I will not revisit the story of their ground-breaking Milk Stout here. They sold their interests in the firm to Messrs. H. & G. Simonds, of Reading in 1920 and, although retiring from the active involvement in the business, they remained Directors of

the new company, Mr. F. A. Simonds becoming the Managing Director. Harry retired to Littlebourne, living the life of a country gentleman until his death at the Pavilion Hotel, Folkestone on 19th May 1935. He requested no flowers at his funeral, instead suggesting that mourners make a donation to the Kent and Canterbury Hospital, where he had been rehabilitated after his accident all those years before.

George Lawrie Mackeson, although living in Tunbridge Wells during the Second World War, was actively involved in local politics, being the President of the Hythe Conservative Association and supporting his nephew in his election campaign as MP for the Hythe constituency. George lived a comfortable retirement until his death on 28th January 1950.

Peter Moynihan

¹ Probate was granted to his widow, Annie Adair Mackeson, Henry Mackeson and George Lawrie Mackeson, brewers. His effects were valued at some £35,485... in excess of £4million in 2020 terms

² As Lord Warden of the Cinque Ports

³ Of Robert Gascoyne-Cecil, 3rd Marquis of Salisbury as Lord Warden of the Cinque Ports

Mafeking relieved again

In similar vein to the celebrations at Faversham, two months later, elsewhere in the county, the relief of Mafeking was being marked at another brewery, this time in Littlebourne. 'Upon the receipt (sic) of news of the relief of Mafeking, which did not reach this patriotic village until Saturday morning, the villagers were very busy decorating in commemoration of the occasion. A firing party of nine was very quickly got together, and, under a very able sergeant Major, formed up in Mr. de Trafford's brewery yard and fired 21 volleys, which very soon brought nearly the whole of the parish together, and after the firing was done Mr. de Trafford, with his usual good nature, kindly invited anyone to walk into the brewery cellar and drink a bumper to 'B.-P''¹ which

was very heartily responded to.' (*Whitstable Times*, 26th May 1900)

Humphrey Edward de Trafford had been the brewer at Walker & Son's Wellington Brewery in Gravesend, where he had married Magdeline Ann Arnold, the daughter of the mayor. He bought the Littlebourne



Brewery (re-naming it the Sun Brewery) about 1895. Sadly, his wife died in January 1901, aged just 30 years. Humphrey himself fell ill in November 1904 and was sent to the Continent for the mountain air. Returning to Margate, presumably for the sea air, he succumbed to tuberculosis, passing away on 6th July 1905, aged just 34.

Postscript: Humphrey should not be confused with his cousin, Sir Humphrey de Trafford, who was a sportsman, follower of the turf, gambler and debtor. Another cousin, Raymond de Trafford, also led a colourful life, notably getting himself shot, on the Gare du Nord in Paris, by a spurned French aristocrat!

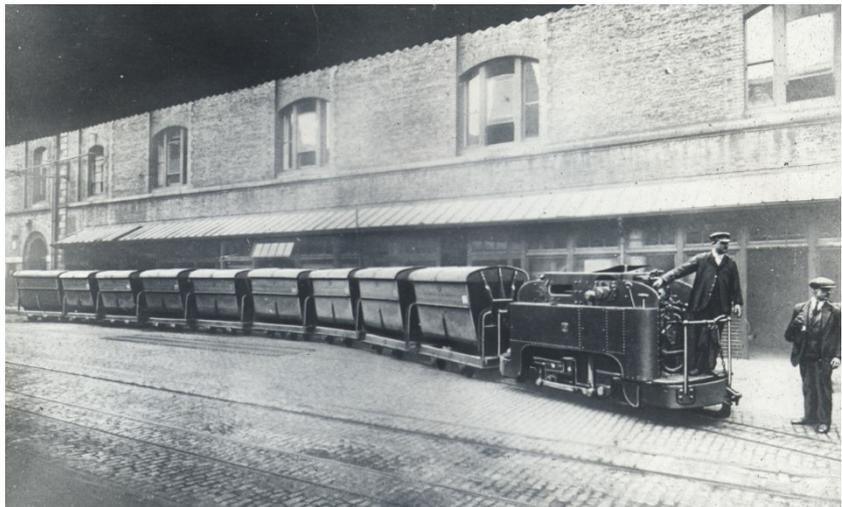
¹ Col. Robert Baden-Powell, he of later Scouting fame.

Peter Moynihan

The Guinness Dublin narrow gauge rail system

From the 1870s Guinness bought land adjoining the River Liffey and this area expanded as the brewery adsorbed Manders brewery, the Phoenix brewery and the Roe distillery and many other businesses even including two whole streets in the 1970s. Production increased substantially from 750,000 bbl in 1876 to 1.2M bbl in 1886. It became necessary to connect the quayside to the brewery on the south side of James Street. The company was incorporated and expended £1m capital on a new brewhouse, vat houses, a jetty on Victoria quay as well as a narrow-gauge railway.

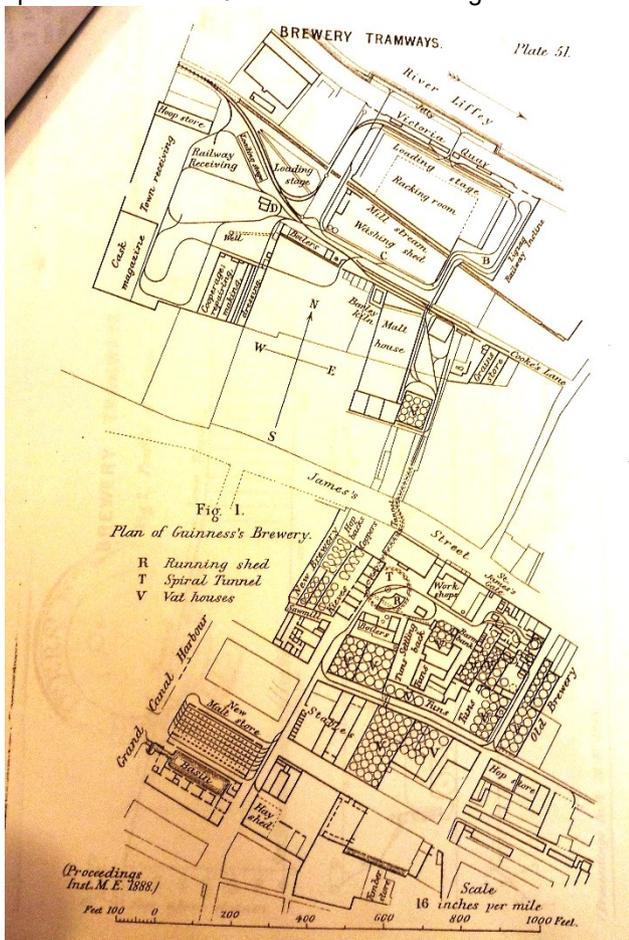
The Guinness site is situated on a steep embankment leading down to the Liffey. There is a height differential of 40 feet between the upper and lower yards and the engines were limited to a 1:40 gradient. Initially a hydraulic lift was proposed to deal with the problem but this would have involved decoupling trains. A connection was devised using a spiral tunnel under James Street at the high end and a



A Geoghegan loco with a load of malt for No2 Brewery

zig zag track in the lower yard. The track crossed a bridge over Cooks Lane and an elegant curve was known as Bray Head after the coastal railway south of Dublin. The tunnel of radius 61 feet had 2.65 turns within the 1:40 gradient excavated from two concentric circles with a brick arch built spirally from the bottom to the top of the excavation. The tunnel was 7 feet high and 8 feet 9 inches wide. There were three tunnels under James's Street the first was a passenger tunnel for pedestrians the second beside it was a single-track railway tunnel and the third built 1900 was for steam pipes. There were also beer mains in the tunnels to carry finished beer for racking to the cask filling plant.

Every stage of the brewing process was assisted by the narrow-gauge railway system. It was 22-inch gauge with apertures into various buildings 5 feet wide and six feet high. Grain arrived in barges to the Robert Street store – a brick honeycomb of silos and was hoisted to the top of the bins direct from the barges. These bins dropped barley or malt to the wagons underneath the bins and they were hauled to the Brewhouse mills or the Cooks Lane maltings on the lower level. After malting the barley was transported back up to the upper level to the brewhouse. Hop pockets travelled from the many hop stores on site to the brewhouse by train. Then there were wagons moving coal from the yards near the Liffey to the upper-level boilers and furnaces under the copper kettles. Spent grain went back down from the brewhouse to the lower level for loading into carts for removal as animal feed. Ash from the brewhouse furnaces and steam boilers was transported to an ash pit on the lower level and finally removed by barge. A coal yard held a reserve of coal delivered from the docks by barge. Finally flat cars carried casks of beer from the racking sheds to the mainline trains or the Liffey barges or more correctly lighters at the wharf on Victoria Quay. Canal barges were loaded from horse carts at the canal dock on the upper level as trains did not serve the canal side dock. These drays needed the assistance of a trace horse to bring them up the steep

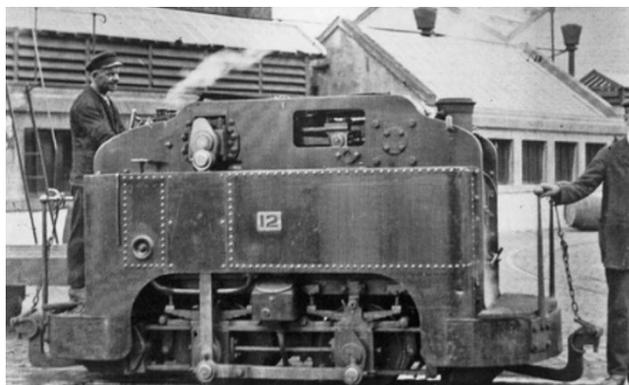
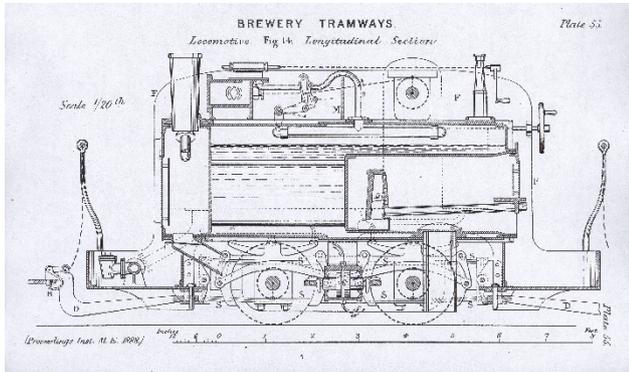


Map of the Guinness narrow gauge railway system

slope of Steeven's Lane where a smooth paved track reduced the resistance. A train even hauled passenger cars taking visitors on a tour of the site.

Locomotives

Initially steam locomotives served the system and their design evolved from 1875 to 1887 until Samuel Geoghegan perfected a patented design to solve the various problems encountered over the early years. Original design was a 2 ton loco but its gears were too close to the ground. The next pair were 5 ton but had no springs. Then six ton locos had outside cylinders. After many difficulties Geoghegan decided to devise a special design to overcome all problems. From engine



Geoghegan's locos had two horizontal cylinders mounted above the boiler with a crankshaft that drives vertical connecting rods; these turned the wheels which were coupled with conventional horizontal rods. The cylinders were fixed to the frames (not the boiler) which extended to above the top of the boiler. The wheelbase was just three feet

No 6 on the locos could haul 75 tons on the level and 18 tons up the tunnel.

These were built at the nearby Cork Street Spence Ironworks. Spence built kieves, coppers and much of the brewery ironwork. From 1947-1965 steam was gradually replaced by Planet diesel engines.

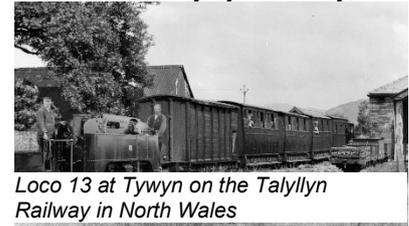


A loco hauled train of brewery visitors on back to back seated cars

Preservation

Several of the locomotives are preserved. Their present locations are...

- No 13, Tywyn, Wharf Station on Tal-y-llyn Railway, Wales,
- No 20, Belfast Transport Museum, Cultra,
- No 15 Irish Steam Preservation Society.
- No 17 Guinness Storehouse Dublin,
- No 22 Cavan & Leitrim railway at Drumod, Co Leitrim.
- No 23 with a convertor bogie and its hoist were at Brockham, near Dorking, Surrey but moved to Amberley in West Sussex where the engine, converter and hoist all survive.



Loco 13 at Tywyn on the Talyllyn Railway in North Wales

Loco 13 at Tywyn on the Talyllyn Railway in North Wales

Ex Guinness, Planet diesels are preserved at Drumod Co Leitrim, Guinness Storehouse and the Ulster Folk & Transport Museum at Cultra.

Rolling stock

By July 1888 the system had nine locomotives, 177 wagons and 5.5 miles of track. The system carried 1,500 tons of goods per day which was considered trivial by comparison with English steel mills but was a huge quantity of materials. The rolling stock to facilitate this work consisted



of 283 wagons made up of 208 15 cwt, four-wheel tippers and 75 flat bogie wagons. There were also three back-to-back seated passenger cars, three safes to carry cash, a water tanker and three haulage wagon (bogies) for mainline shunting.

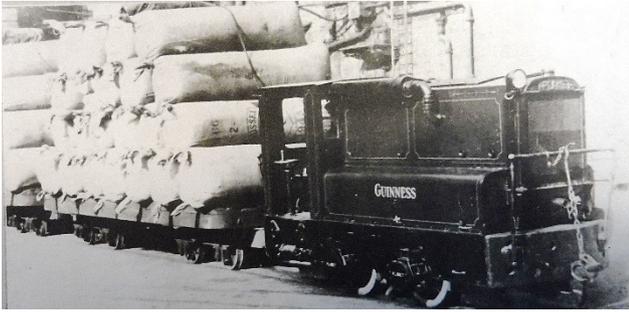
A Hibberd Planet diesel outside the Roberts Street grain store

Signalling

A rope mounted in the roof of the tunnel operated signal levers at opposite ends of the tunnel to signal line clear and allow a train go into a siding to avoid collision. The slow speed did not require any sophisticated apparatus and the system operated safely throughout its life. Electric light signals replaced the Geoghegan lever system in 1963

Daily Life

Boys would throw their comrades onto a wagon entering the tunnel, though strictly forbidden and the victim emerged in a cloud of smoke covered in soot. Though detail is sparse there was a fatal runaway train accident about 1901. A train hauling ash took the curve



Hop pockets on flat wagons hauled by a Planet diesel too fast and tumbled into the burning ash pit on the lower level.

Eddie Bourke

Acknowledgements

Eibhlin Roche and Eilis Crowe, Guinness archives.

Further reading

The narrow gauge rail system attracted the attention of many writers and rail enthusiasts because it criss crossed public streets near the centre of Dublin. Other larger systems operated on the peat bogs in Ireland but were in remote areas out of sight hauling turf to power stations. Several of the railway magazines carry detailed technical descriptions and Geoghegan's article especially describes the improvements to the engines. A Guinness Brewery Railway, Railway Magazine, July 1951, Frank Jeffares, summarised by Roger Farnworth. Institute of Mechanical Engineers Proceedings, 1888 Dublin meeting, Description of tramways and rolling stock, Samuel Geoghegan. Shifting the Stout, Paul Webb, Moseley Railway Trust. Journal of the Irish Railway records Society October 1966, Vol 7, The Guinness Railways, R.C. Flewitt. An interesting private Railway, The Locomotive, 1934.

Geoghegan Patent 15 August 1879, 32906
 Model Engineer, 17-6-2011 497-500, 762-764 Cliff Almond.
 Harp magazine autumn 1967
 Glimpses of the narrow gauge, The railway world, 4/54 p82, J.I.C Boyd.
 Guinness brewery tramways, Paul Ellison, Industrial Railway Record 22 pp 337-347 December 1968.
 The Guinness story, The family the business and the black stuff, Edward J Bourke, O'Brien press Dublin, 2009.
 Guinness archives railways file, Guinness archive, Storehouse, St James's Gate



Guinness narrow gauge locomotives from 1875				
Number/ Name	Date	Maker	Built	Withdrawn
1	1875	Sharp Stewart 2477	Manchester	1913
2 - Hops		Stephen Lewin	Poole	1914
3 - Malt		Stephen Lewin	Poole	1927
4	1878	Sharp Stewart 2764	Manchester	1925
5	1878	Sharp Stewart 2765	Manchester	1925
6	1882	Avonside 1337	Bristol	1936
7- 24	1887/1924	Wm. Spence	Cork St., Dublin	23 & 24 used to closure in 1965
Planet Diesel x 11	1947/1950	F.C Hibberd	Ashford, Kent	1965

A few random photos from the past



Drays at Vaux in Sunderland, casks at Dryborough in Edinburgh, bottling at Fountainbridge, Edinburgh and a Kent hop tallyman

Mystery Breweries for identification

Do you recognise any of the breweries below?

As you know the team of Trevor Unwin, Steve Peck, Mike Brown and Ken Smith have been loading the BHS Photographic Archive onto the BreweryPedia web site. During the process a number of photos have come to light with no indication of what they are and where they might be.

Go to http://breweryhistory.com/wiki/index.php?title=Mystery_Breweries_for_identification

Do you know where these buildings are, or used to be? Anything familiar? If you can help send the reference number and your information to Ken at *e-mail address withheld* and tell him how much easier it would be to search if there was a gallery facility on the page!

Here is a taster



109 (2)



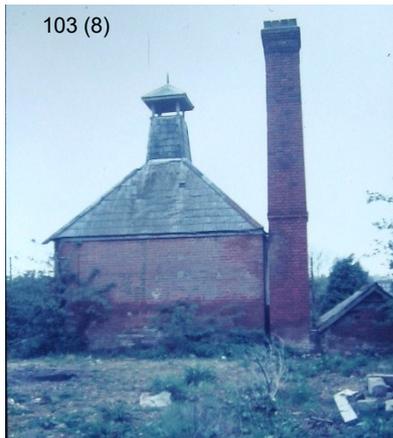
121 (a)



123a



122
220



103 (8)



135 (2a)



211 (1)



402



201



219

Out and about

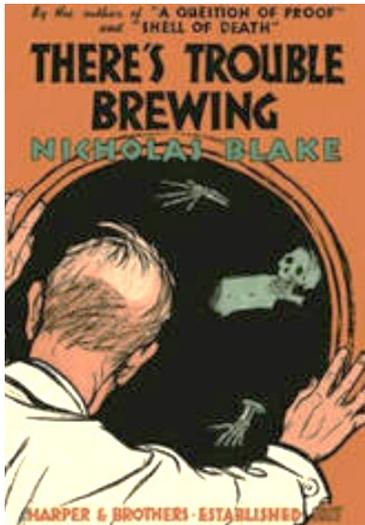
Bass at the Sun in Stockton

Peter Davies was recently in Stockton on Tees and called into the Sun Inn just off the High Street which brought back to mind their unusual, possibly unique, method of serving Bass. There are two handpumps on the bar side by side, one with a tight sparkler the other with none. The method is to pull through the tight sparkler until the foam reaches the top of the pint glass. This - termed the 'banker' by staff - is then placed in the 'bank', alias the cool cabinet behind the bar until someone orders a pint. One of these is then topped up from the non-sparkler pump to about the brim which gives a full pint with the foam standing proud a couple of inches above. This does not seem to affect the taste or texture and because of the rate Bass is being served none is 'banked' long enough to cool down! I recall that in previous times the half pulled glasses were left in a tray behind the bar, so presumably at some point this was declared unhygienic hence the current storage. And it was only £2-95 a pint!



Murder at Bunnet's

Terry Hanstock spotted the following in the April newsletter of *Getting away with murder*. Crime writer and commentator Mike Ripley reviews Nicholas Blake's *There's trouble brewing* (1937)



An age ago, when I and the world were young, I had a proper job within the British brewing industry, working for the Brewers' Society in Portman Square, London. The Society had a small library of technical books and trade journals and, I discovered, a single, lonely novel. *There's Trouble Brewing* by Nicholas Blake and the edition I came across had been donated (anonymously, but I had my suspicions) to the Society's library soon after. That copy contained several interesting annotations, written neatly in pencil throughout the text, including the words 'rubbish,' 'impossible' and, intriguingly, 'not in Dorset!'. I read it and, as far as I remember, found myself agreeing with the comments of that anonymous, clearly irritated, annotator.

Bunnet's Brewery and its obnoxious owner Eustace Bunnet dominate the Dorset town of Maiden Astbury and when his pet dog is found dead in the brewing copper, it could be a case for Nigel Strangeways, Blake's amateur sleuth and poet, who is appearing at the local literary society. Within days, though, a human body is also found in the copper, or rather a skeleton, its flesh boiled away (I believe the procedure is known as excarnation) but it is almost certainly the hateful Eustace Bunnet.

The plot thickens when rumours of a take-over by a rival brewery emerge, there's an unexpected heir to the brewery named in Bunnet's will, an illegitimate son, a missing brother and barely-controlled sexual urges also play their part and Nigel spends at least two chapters methodically going through a complicated alibi for one of the suspects, though by now there have been two more murders.

On re-reading, I was not as disappointed as I thought I was going to be, though my misgivings (wearing my Brewers' Society hat) still niggle. For a start, I do not think the method of disposing of the body, or at least its flesh, would actually work and the idea of a copper boiling away unattended *throughout the night* with false teeth, shoes and bone rattling around inside it is difficult to accept. And oddly, our hero Nigel - no stranger to a pint of beer - not once visits or even mentions Bunnet's estate of pubs - surely the most valuable asset to a potential take-over bidder rather than a clapped-out brewery with antiquated machinery.

It all ends with some frantic action in the brewery at night after a trail of clues which include cake crumbs, false teeth and suspects hiding in lofts and, ludicrously, disguised as a sack of malt. Though even on second reading, I'm not sure who boiled the dog and what happened to that particular batch of beer...

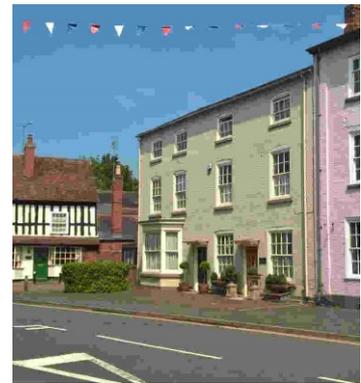
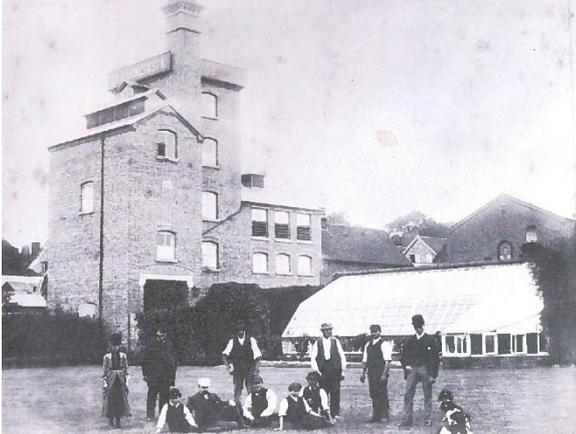
New quarterly newsletter from Burton

The National Brewery Heritage Trust (NBHT) has published a new eight-page digital newsletter, *Brewery Heritage*. This first edition contains a mix of articles written by Trustees and expert researchers; Matthew Abel on Edward Ind's Romford Brewery, a potted history of James Butler's 'Burton Cooper' statue and a review of some recent additions to the collection. You can see the newsletter at <http://www.tinyurl.com/BreweryHeritageNo1>



Alcester Brewery

Neil Smart sent us this photograph of the Alcester Brewery in Warwickshire, which came into his possession when he acquired Dorset House, a property which once formed part of the brewery site. The 1886 brewery buildings were demolished in the 1920s and nothing remains of the brewery itself apart from a small brick-built stable/garage and some cellars which appear to have been used to dispose of the bulk of the demolition rubble. Samuel Allsopp & Co acquired the premises in 1912 and continued bottling there until 1924.



Remaining buildings on Church Street, 'Dorset House' on the left, 'The Old Brewery' on the right, were both owned by the Haines family and together served as business offices, retail premises and accommodation in the nineteenth century. Apart from the bay window, the frontage has changed remarkably little in over 150 years.

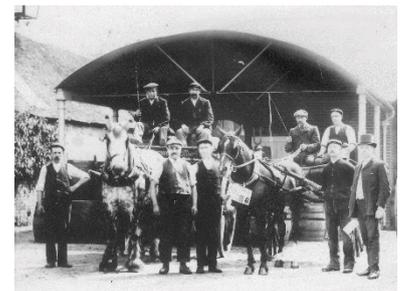
't Hamerken Award 2022

Paul Vanneste in Belgium tells us that emeritus professor Erik Aerts of the History Research Unit received this year's Gulden Hamerken award for his publications, but also for his many lectures on the old brewing industry from the late Middle Ages to the nineteenth century. This biennial prize is a trophy that is awarded to a person who has made an outstanding contribution to beer history. The prize is an idea of the non-profit association 't Hamerken, the Association for Brewery History in Bruges and was founded in 1988 originally to celebrate Bruges' 't Hamerken brewery (1872-1983).

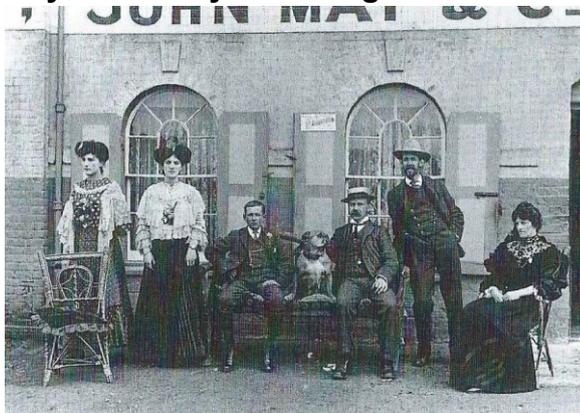


Brewing around Newbury

Keith Benjamin tells us that the West Berkshire Museum in Newbury has a small exhibition entitled 'Barrels & Bottles, Brewing in West Berkshire', which will be running until 15 January 2023. It includes brewers such as Draper & Blatch, Adnams, Strange & Sons, Morlands (in Berkshire until 1974), the Newbury Brewing Company and South Berkshire Brewery. Most of these were eventually swallowed by Simonds of Reading and...you know the rest.



May's Brewery in Basingstoke



We have to thank the Basingstoke Echo for publishing this piece about the town's May's Brewery.

Out of the many small breweries in the town perhaps the one that is most remembered is that of John May. John became local mayor six times, built up his business to eventually own many public houses in and around the Basingstoke area.

Dating back to the early eighteenth century there is mention of a Mr William Downs (or Downes) owning a small brewery in Basingstoke. There is not much known about him, but it is recorded that his wife was buried in Basingstoke on 17th June 1768. Their son, also William, died just after his 41st birthday two years after his mother, whilst in the office of Mayor for the second time.

William then succeeded in continuing to build his father's business to be a major brewer in the town. He did not come from Basingstoke, but was born in Shropshire and, at the age of 30, married Ann Tims at Hartley Wespall. In the maps of Basingstoke dated 1762, his brewery is shown as Mr Downs' Garden in Frog Lane (the former name of Brook Street) now approximately in the area of the Victory Roundabout.

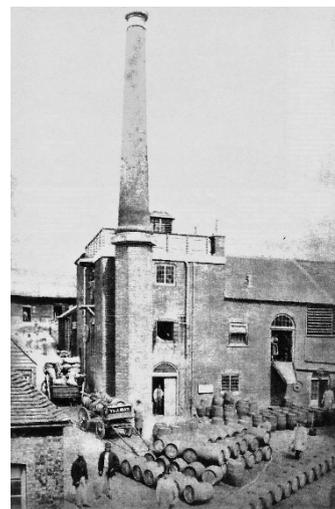
Upon his death, on 7th November 1770, William was supplying nine inns and alehouses and was listed as owning an apple mill, cider press, a horse-mill for grinding malt, stock to the value of £457 10 shillings, 47 pounds of hops and 305 barrels of beer. His wife Ann continued to run the business until 1772 when she married Rev William Paice, who then ran the business until 1783 when he leased the premises to Thomas and William May. The partnership between Thomas and William ended in 1788 and, in 1794, Thomas went on to buy the premises and the brewery renaming it May's Brewery serving nine pubs in the Basingstoke area.

Upon the retirement of Thomas, his sons, Thomas and Charles, purchased the freehold of the business and all its attributes, including the house and farm in Brook Street. He was elected to the position of mayor eleven times between 1796 and 1836, and his brother, Charles, held the position twice.

Thomas May died on 4th June 1843 followed by Charles eight months later. Charles' son Charles Junior died three years prior to his father in 1841 at the age of forty. The business was then administered by Charles's eldest daughter, Jane, until 1857 when the brewery along with premises and sixty-three inns, including thirty free houses, from areas as far reaching as Winchester and Farnborough, were unsuccessfully put up for auction valued at £41,625.

Charles's grandson, Thomas (1829 – 1870), was the natural heir and in 1860 he formed a partnership with his youngest brother John and the estate became known as Thomas & John May. Thomas May died ten years later and the same year a fire destroyed the malt house.

Following the death of his brother, John then had to enlist two more partners, his brother-in-law Edmund Robertson and his chief brewer William Henry Blatch, the company then becoming John May & Co. John May died in 1920 and in 1946 the business was sold to Simonds of Reading. In 1950 the buildings were closed permanently before being demolished in 1966 as part of the town centre redevelopment.



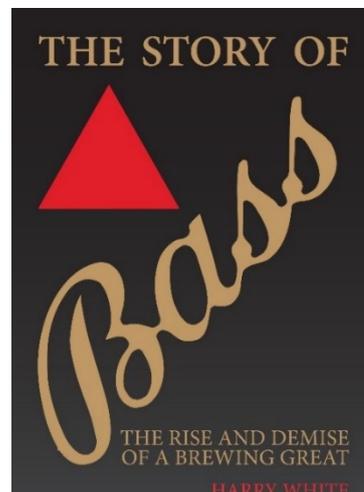
A new book about Bass

Written by the Chairman of the National Brewery Heritage Trust, Dr Harry White, this book charts the 230 year history of Bass which grew from a small provincial brewery into the world's largest ale brewer. The Bass brand is now owned by Anheuser Busch and still has considerable international value, Draught Bass is still brewed in the UK but is difficult to get hold of with little enthusiasm to promote its sales. Of the 13 breweries operated by Bass Brewers in the early 1990s only Glasgow, Burton and Tadcaster are still mashing. Only 1700 of its 7700 pubs are still going under the Mitchells and Butlers banner while the International Hotel Group has 6000 locations and almost 900,000 rooms. A considerable demise if you are not a hotelier and a story well worth telling.

The tale covers Bass Ratcliff and Gretton, Mitchells and Butlers, Hope & Anchor which was the UK entry point for Canadian entrepreneur Edward Plunkett Taylor with an ambition to develop a national brewing group, Hammonds of Bradford and Charringtons in London. Eventually all these came together to form Bass Charrington in 1967.

Dr White follows the brewery history flowcharts produced by John Arguile but introduces the characters involved and peppers them with odd biographical insights like A G Manners from Worthington was not easy to get along with. The story ends abruptly in 2000 saying that times they were a-changing and the brewing company saw its place more in the developing leisure industry. I would have liked to have learned more about what drove those decisions. I would like to have understood the debacle of the short-lived Runcorn Brewery particularly as Harry spent a couple of years there in the 1980s. Why did initiatives in Czechia and China founder? One final niggle involves the illustrations of which there are many. It is all very well trumpeting that many of them have not been seen before but there is probably a reason for that as a number have rather poor definition and the pixels are simply not there.

Nevertheless, a useful compendium of the development of the Bass empire if a little light on its downfall.



The Story of Bass, The Rise and Demise of a Brewing Great, Harry White, Amberley Publishing, 96pp paperback with 150 illust. ISBN: 9781398109421. £15.99

Mike meanders more in Worcestershire

Fladbury - Spring Hill Brewery, Salter's Lane, Lower Moor

Ernest George Cooke Bomford, was the eldest son of Benjamin of Pitshill. Originally at Harrington Grange farm he moved to Spring Hill around 1870. He was an extensive hop farmer and in 1898 was brewing on a commercial scale. Evesham Journal - Saturday 15 January 1898:

**SPRING HILL FARM,
FLADBURY.**

PURE

HOME-BREWED ALE,

MADE ENTIRELY FROM MALT AND HOPS
GROWN ON THE FARM.

Price - 1s. per Gallon.

*Delivered Free or to nearest Railway Station in 9 and 12
Gallon Casks.*

*Customers will much oblige by Returning Casks to the
Brewery when Empty.*

ORDERS TO

**ERNEST BOMFORD,
SPRING HILL BREWERY,
FLADBURY.**

In 1898 he was supplying the Birmingham market from 16 Temple Street. Then in 1899 he took as partner, Charles William Herbert Smartt, who also managed the business. In 1900 a new 10qtr malting was built here. It seems they were also involved with the Non-Deposit Beer Co, 69a Bath Row,

Birmingham. Brewing was transferred to Cato Street (see below) though they continued to supply malt and hops from here. In 1901 Ernest died of diabetes aged 52, but his widow continued the business for a short time. Some buildings remain:



In 1905 Smartt was bankrupt, but denied an accusation of 'wilful deceit'. In 1909 Charles Carter Read also was bankrupt, home Fladbury House. In 1904 he had financed the purchase of several pubs to be supplied by his brother-in-law Smartt, losing some £12,750.

Birmingham – City/ Vale of Evesham Brewery Ltd, 20/21 Cato Street North



In 1870 there was a Cambrian Brewery in Cato Street, but no clear link has been established. In 1881 Richard Bray Hutton with his brother Thomas, was trading as the City Brewery (above), though the latter retired the year after when the partnership was dissolved. Richard had trained at Sydney Evershed of Burton on Trent. In July 1888 the business involved an Oldbury maltster. A Limited Company was registered 1890. The original 10qtr plant had been replaced by a new 20qtr one which was operational by 1st January, with a capacity of 800 bpw supplying 16 licensed houses. Previous sales noted as: 1887- 3973 barrels; 1888- 6806 and 1889- 10281



However, on 26th March 1891 the business was in receivership, with WT Smedley as liquidator. It was stated that the initial business had been under-subscribed and also involved some £3000 investment by Thompsons of Oldbury. The latter had been under a nominee, since they did not wish their involvement to be made public. It was for sale as 25qtr plant with 25 properties. In 1892 William Henry Wickes was at the Brewery Tap, trading as Wickes Brewery Ltd. However, in the August manager Mr Wickes had tried to buy, but had ended up being committed to an asylum! The business was wound up 11th March 1893. Richard Bray Hutton was living at the Hermitage, Halesowen, trading at the Kings Head, Allison Street in Birmingham, now employed in a brewery at Halesowen. In 1894 the City Brewery Ltd was registered 14th November, with capital £10k, involving George Jerrams of Popes Lane Oldbury and Charles E Buxton, brewer

of Aston. In 1892 George Jerrams had been listed at the Golden Ball Brewery, 89 Parsonage Street, previously run by Henry Jerrams with a "Mr Thompson". In 1895 £2750 was spent on properties from the Castle Brewery Co and then March 1896 some houses from Trent Brewery.

A receiver was appointed 18th May 1899, involving WT Smedley and JS Hughes. The receiver sold the business to Holders for £55k, with some 40 houses. There was mention of unsatisfactory managers. However, on 23rd August 1900 Holders were selling the 25 qtr brewery with adjacent OL – Rob Roy stores - clearly having sufficient capacity at their Midland Brewery in Nova Scotia Street. Charles Smartt, with £300 capital, bought the premises for £1750, together with Ernest Bomford. They traded as the Vale of Evesham Brewery. In 1901 Bomford died and in February 1903 Smartt was prosecuted for "hawking" in Kings Heath – *John Barleycorn's dinner ales, delivered weekly, 2s per dozen* – fined 20s and 27s costs. Claimed thought he was covered by the off-licence adjacent, run by his manager George Perkins.

Possibly as a result of Smartt's financial problems, the City Brewery Ltd was registered 26th July 1904 with £50k to acquire the business. The director was H Trinder, the managing director was Smartt, but his

salary was only £3 10s per week. It too was bankrupt 1905 and wound up 12th February 1906. Although the area has been redeveloped, the brewery seems to remain at No35 (left):



Evesham and Bengeworth

In addition to the offices for Rowlands already in BHS Wiki (below):



Surprisingly there are three reasonably substantial buildings remaining, including that associated with the **Bear**, 43 Port Street (below left):

Further to the details in Century that Henry Byrd of the **Vine Brewery** used the premises until 1919, on 25th May 1914 the plant was for sale. Parts of the buildings are used as a garage at the rear of the Bear. Almost opposite, at what was No 26 was Byrd's Model Brewery, built at the rear of what was the Vine: (below centre)

In Century we suggest that the building remains and is the one shown, though any confirmation would be most helpful.

Sladden & Collier (below right) are now flats.

References:

Century of British Brewers BHS

Joseph McKenna Birmingham Breweries - Brewin Books, 2005

Keith Osborne Worcestershire Wobblers, 2013

New Brews News

This information is kindly supplied by Ian Mackey. It is sorted into 1974 county order so that readers may more readily see activity in their own area. Ian writes "I make every effort to keep up to date with brewery openings and as much as possible closures. But if you spot something not here, or hear of a closure in your area please e-mail me so the society records are up to date – *Email address withheld*.

Ian reports that there are still lots of closures, including the prize winning Kelham Island, but here we include only the new starts, the optimistic!

BERKSHIRE

Futurestate Brewing Ltd,
Clevedon Drive, Earley,
Reading RG6 5XF
W: www.futurestatebrew.com
Home brewer Alison Friday
commenced commercial sales
in early 2021.



CLWYD

Snowdon Craft Beer Ltd, Quinton Hazell Enterprise Parc,
Glan-y-Wern Road, Colwyn Bay LL28 5BS
W: www.snowdoncraftbeer.co.uk
Previously trading as Great Orme they moved in 2019 and
rebranded as Snowdon Craft Beer. A 15 barrel plant was
installed at the new site and beers are sold in Cask, Keg
and bottled formats.

CORNWALL

Newquay Brewing Project Ltd, Units 3F, 3 & 4 Restormel
Industrial Estate, Liddicoat Road, Lostwithiel, PL22 0HG
W: www.newquaybrewingproject.com
Established by Kieran Cuncliffe (Kez) and Ashley Cartmel
(Ash) when they took over the site of the former Fowey
Brewery in spring 2021.

Newquay Steam Brewery, New Inn, Newquay Road,
Goonhavern, Truro TR4 9QD
The New Inn commenced brewing in Summer 2021.

Krow Brewing Company, Penventon Terrace, Redruth,
Cornwall TR15 3AD
T: 07591269721

Established by Mark Jasjew on a 1-barrel plant. Krow
means shed in Cornish and the location is a shed just up
the road from the Penventon Hotel, in Redruth.

DERBYSHIRE

Stanage Brewery Ltd, Unit 5, Riverside Business Park,
Bakewell DE45 1GS

W: www.stanagebrewery.co.uk
Established by Elaine and Nigel Beasley in 2019. This
small batch brewery focusses on unfiltered bottled beers.

DEVON

Copperhead Brewery, 28 Horseshoe Drive, Newton
Abbot, Devon TQ12 6WL

W: www.copperheadales.co.uk
A home brewer started commercial sales in early 2022.
Beers are bottled.

DORSET

Bredy Brewery, Bredy Farm, Bredy Lane, Burton
Bradstock, Dorset DT6 4ND

W: www.bredyfarm.com
Bredy Farm has diversified to run events, camping and has
it's own cider production and brewery on site. Brewing
commenced spring 2021 producing a craft IPA.

Remedy Oak Brewing Co, Remedy Oak Golf Club,
Horton Road, Woodlands, Wimbourne BH21 8ND

W: www.remedyoakbrewery.co.uk
After trial brews on a 100L kit in 2018 commercial sales
started in late 2020. They are based in an old barn on a
golf club.

GLOUCESTERSHIRE

Left Hand Giant

Brewpub, Hawkins

Lane, Bristol,

BS1 6JG

W:

www.lhgbrewpub.com

This second site

opened in 2019.



Fresh Standard Brew Co, Unit 25, Merretts Mill Industrial
Estate, Bath Road, Woodchester, Stroud GL5 5EX

W: www.freshstandard.co.uk

Richard Taylor initially cuckoo brewed at Artisan Ales. In
Spring 2022 he commenced on his own plant with a tap
room on site.

On Point Brew Co, 14 Herbert Street, Bedminster, Bristol
BS3 1FJ

W: www.onpointbrewco.com

Established in March 2022.

Two Tinkers Brewery, Aylburton, Lydney, Glos

W: www.twotinkers.co.uk

Brewing started in autumn 2020, they also work with
leather, wrought iron and
green wood carving.

Lucifer Brewhouse, Ellencroft
Road, Wotton-Under-Edge
GL12 7AX

A home brewer who started
commercial sales in mid 2018.



GREATER LONDON

Drop Project Brewing Co Ltd, Unit 8, Willow Business
Centre, 17 Willow Lane, Mitcham CR4 4NX

W: www.drop-project.co.uk

After initially cuckoo brewing at Missing Link, they
established their own plant in autumn 2021. Most output is
in cans and keg.

Mammoth Beer, Units DG023 – DG04 East Bay Lane,
London E15 2SJ

W: www.mammothbeer.com

Established in spring 2021.

Jawbone Brewing Ltd, Unit C, 1 Strawberry Vale, London
TW1 4RY

W: www.jawbonebrewing.com

Established by Ben Hughes in a boatyard in Twickenham.

GREATER MANCHESTER

Sureshot Brewery, 5 Sheffield Street, Manchester M1 2ND
W: www.sureshotbrew.com
Established by ex Marble and Cloudwater brewer James Campbell. He started off doing collaborations on existing brewery kits, Vocation and Amity were used. In February 2022 he commenced using an eight barrel plant located in Manchester at a site previously used by Track Brewing.



HAMPSHIRE

Powder Monkey Brewing Co Ltd, Priddys Hard, Heritage Way, Gosport PO12 4FL

W: www.powdermonkeybrewing.com
Originally brewing in Berkshire, from late 2019, in 2021 they established themselves in an old gunpowder store.

Monkey Brewhouse, 167 Southampton Road, Lymington SO41 9HA

W: www.monkeybrewhouse.co.uk
Brewing started in July 2021 in an oak framed extension at this pub / restaurant. A five-barrel plant is used.

Gilbert White's Brewery, Gilbert White's House, High Street, Selborne, Alton GU34 3JH

W: www.gilbertwhiteshouse.org.uk
Brewing commenced summer 2021.

Bat Country Brew Co, Unit D, Oakdene Farm, Whinwhistle Road, East Wellow, Romsey SO51 6BH

W: www.batcountrybrewco.com
Initially they cuckoo brewed at Only With Love Brewery, but in spring 2022 commenced on their own site.

HERTFORDSHIRE

Baron Brewing, Brick House Farm, Great Hornead, Buntingford, Hertfordshire SG9 0PB

W: www.baronbrewing.co.uk
Based on a farm Baron commenced in September 2021 They use a 1000L plant, with beer sold only in cans.

Crossover Blendery Ltd, Lannock Manor Farm, Hitchin Road, Weston, Hitchin SG4 7EE

W: www.crossoverblendery.co.uk
They commenced in late 2020. Cold wort from Elgoods coolships is processed in wooden casks on site.

HIGHLANDS & ISLANDS

Loch Ewe Brewing Co., 2 Naast, Poolewe, Achnasheen, Ross & Cromarty.

W: www.ewebrew.beer
Established by James Struthers in January 2022.



KENT

Docker Brewhouse and Bakery, East Yard, Harbour Arm, Folkestone Harbour, Folkestone, Kent CT20 1QH

W: www.dockerfermentation.com
Established at Folkestone Harbour in 2018.

LOTHIAN

Suspect Brewing, 34 Jane Street, Leith, Edinburgh EH6 5HD

W: www.suspectbrewing.co.uk
Established in summer 2021 brewing only gluten free beers.

MIDLOTHIAN

Newt Brew Ltd, Unit 1, Block 4 Inveresk Industrial Estate, Musselburgh EH21 7UL

Established in early 2022 when they took over the site from Hurly Burly Brewery.

OXFORDSHIRE

Oxford Brewery, Coopers Yard, Manor Farm Road, Horspath, Oxford OX33 1SD

W: www.oxfordbrewery.co.uk

OXFORD BREWERY
Previously known as the Shotover Brewery, it took Ed Murray ten weeks to convert a 200 year old stable at Manor Farm in Horspath, into a microbrewery. Ed, a management consultant, brewed on an eight barrel plant sourced from Porter Brewing. With Alistair Ross and his family in control they launched a new brand, Oxford Craft, starting 2018. Later they undertook a complete rebranding, with the company called Oxford Brewery and Shotover a sub brand.

PERTH & KINROSS

Nat 20 Brew, Hut 53, Cullybraggan, Comrie, Crieff PH6 2AB

W: www.nat-20-brew.business.site
Established in summer 2020 at the Callybraggan Camp.

STAFFORDSHIRE

Hardworking Brewery Ltd, Unit 31 Imex Industrial Park, Stoke on Trent, ST6 2BJ

Opened in summer 2021, using a two barrel plant. They didn't last for long and the brewery was put up for sale in Feb 2022.



SURREY

Trailhead Brew Company Ltd, The Millshed, Goldensands Farm, Punchbowl Lane, Dorking RH5 4DY

W: www.trailheadbrew.co
Established in August 2021, they concentrate on cans and sales via their tap room.

WEST GLAMORGAN

Railmill Brewing Co, Cae Canol, Baglan, Port Talbot SA12 8LX

W: www.railmillbrewing.co.uk
A home brewer who started commercial sales in 2019. He stopped in late 2020.



Gleanings – tomorrow’s history today!

Campaign to re-energise cask beer

A campaign has been launched to reinstall cask beer in pride of place on the bar. It has been in long-term decline and to arrest the slide the *Morning Advertiser* has joined forces with producers including Carlsberg Marston's, Greene King, Sharps and St Austell who want to create a real buzz about cask and get pub owners and operators on board. Educating them on how to make cask could work for their business is key.

A survey showed that only 12% of respondents charged more than £4.50 for a pint of cask ale, benchmark that against kegs where customers are happily paying £7 pint. 55% of licences said the cask category is not in need of modernisation and 65% think it should not be more expensive.

According to CGA it found that volumes have dropped from 1.76 mHL two years ago to 1.21 mHL this year a drop of 37% while lager only fell 25% over the same period. Some 30,000 pubs were stocking cask beer and that is down to 24,000 which is a 20% drop

The short shelf life will ultimately lead to waste and a loss in profit. Many outlets have reduced the number of casks on the bar and many now do not stock it at all. Some challenges ahead then?

Bud fleet goes green



Budweiser Brewing has partnered with logistics provider EV Cargo to switch half of the 50 HGV delivery trucks at its Magor brewery

from traditional diesel fuel to hydrotreated vegetable oil (HVO), delivering an immediate 92% reduction in greenhouse gas emissions per every kilometre driven.

Guinness to spend £40m

Diageo has planned a £40.5 million investment to expand capacity at its packaging facilities in Belfast and Runcorn. Belfast will see its canning production more than double with a £24.5 million investment to convert

existing warehouses into a new packaging line capable of producing 72,000 cans per hour. A further £16 million is set to be invested at Runcorn to upgrade the bottling line and warehousing capacity

Cold brew coffee beer from Guinness



Following the successful launch of Guinness Cold Brew Coffee Beer in the US last year, 440mL cans are now available in the UK. Cold

brew coffee which has been steeped in cool water rather than boiling is added to Guinness Draught, alongside additional roasted barley to balance the notes of coffee, chocolate and caramel. It has 2mg of caffeine per can, about the same as a decaf.

Magic pints from G-K

Greene King has launched a 'Magic Pints' initiative in partnership with wastage saving app Too Good To Go in a bid to save surplus pints of cask ale going down the drain or worse, being kept on sale. Customers purchase a Magic Pints reusable bag which will contain four pints of excess cask ale for £4.75. All is arranged through the app for collection at an allotted time. The first couple of weeks apparently saw 2500 pints saved. It is not clear which rules are used to decide whether the beer is surplus. Is it about to expire the best before date or has it been on sale for three days?

Harveys wins again

Harvey's Imperial Extra Double Stout has once again been crowned the Champion Bottled Beer of Britain by CAMRA. The 9%ABV bottle conditioned beer last won in 2015 and has received many accolades since it was first brewed in 1999.



Now we have a kelp beer

Sussex-based Bedlam Brewery mourns the dramatic loss of once abundant kelp off the coast due to the storms of 1987 followed by bottom-towed trawling. Happily the latter is no longer allowed



following the Sussex Nearshore Trawling Byelaw but kelp still needs help. In support of the campaign, a 5%ABV porter brewed using Cornish kelp, which gives liquorice, salt and umami notes, alongside cacao nibs for a dark chocolate bitterness and fig which gives a round sweetness.

Woods closes for good...

Wood Brewery, based in Wistanstow in Shropshire was founded in 1980 by Edward Wood, became one of the best known in the county. It has now been 'forced' to close due to 'unfavourable trading conditions' as 85% of output went to the on trade. The associated Plough Inn and Royal Oak pubs are still trading.

..as well as Kelham Island

Kelham Island Brewery in Sheffield, situated between the Fat Cat pub and Kelham Island Museum will close after 32 years and a win at CAMRA's Champion Beer of Britain for its Pale



Rider. Vouchers for prebooked tours are being redeemed at the brewery shop while stocks last. The brewery started in the back yard of the pub next door.

New brewery in Wales

Alcohol-free, gluten-free and vegan beer producer Drop Bear Beer want to move a new site near Abergavenny in Monmouthshire supported by a £92,000 grant from the Welsh Government's Decarbonisation and Covid Challenge Fund. It is billed as the 'world's-first' zero-carbon alcohol-free brewery and will cost £1.9m. Drop Bear was founded by Joelle

Drummond and Sarah McNena back in 2019. In 2021, it was awarded the elite B Corporation status for high standards on ethics, social focus and sustainability.

The locals are up in arms saying the development is not a 'craft artisan brewer' but a substantial industrial unit on the edge of the Brecon Beacons National Park.

Can One aims to replace entire bottle range

A 'molecular beverage printer' called Cana One hopes to replace all bottled drinks in the supermarket. The counter top device will produce each beverage in just 45 seconds including alcoholic ones. The makers say an entire grocery aisle can be replaced with one boxy appliance. With the backing of Nike, Anheuser-Busch



InBev, Google, Apple and various food tech companies, Cana claims their machine was built to solve the issue of packaging waste. Cost will be \$799 but the company admits that beers are an approximation currently.

US innovations

Here is a strange idea. If you have a sub-par beer you can improve it with a few drops of Miller Lite Beer Drops for a very precise \$4.07. Why not buy a beer more suitable to your taste in the first place?



Also from the Molson Coors stable are beer flavoured lollipops. Celebrating this year's March Madness Basketball Tournament, the six packs of Chillpops sold out in no time. Non-alcoholic but said to taste of Coors Light, these lollies are supposed to calm you during stressful periods in the games!



Czech beer seeks listing

The World Beer Index 2021 has the Czech Republic with the highest average beer consumption in the world (135L each) ahead of Spain and Germany. The runners up say the figures are inflated by the number of tourists eager to consume excellent quality cheap beer. But be that as it may, the Czech Beer and Malt Association has submitted Czech beer culture to UNESCO's list of Intangible Cultural Heritage saying that it is a symbol of national pride which increases tourism to the Czech Republic. The process is not rapid and the Czechs hope to have a listing by 2026. Belgium was added in 2016.

For cheap beer, go to...

Talking of cheap beer, a half litre glass will cost you \$0.96 in Lagos. Following Nigeria's largest city are Sao Paulo, Prague, Beijing, Almaty and Hanoi. The most expensive cities are Dubai, Oslo, New York, Melbourne, London and Berlin.

Russia to run out of hops

As Russia is becoming increasingly isolated from international trade, its brewers fear they could be cut off from hops supplies. They use some 7,500t a year and 98% are imported mainly from Germany, the Czech Republic and the United States. The brewers are asking the Agriculture Ministry to aim for self-sufficiency but the Association of Russian Hops Producers estimates that it would need more than RUB 500m (\$6.4m) in annual state subsidies for three to five years to increase production to 1,000 tonnes by 2030.

Alton bites the dust

Molson Coors closed its Alton plant in 2015. Developers CALA Homes will



now build 220 new houses on the 12.8 acre site on Lower Turk Street alongside this there are plans for five converted apartments, a 70 bed care home and 58 assisted living homes. Bass bought the site in 1979 from Harp Lager which built the brewery in 1963.

Big beer competition

Judging has just been completed at the World Beer Cup in Minneapolis. There were 10,542 entries from 2,493 breweries representing 57 countries. There were 226 judges from 28 countries who gave out 307 medals. The USA won 254 of the medals but Ireland had the highest win rate at 17%. Most popular classes were American IPA with 384 entries, hazy IPAs with 343 and German Pilseners with 254.

Congleton appoints an ale taster

To mark 750 years since Congleton in Cheshire received its town charter, Benedict Goodale (actually Paul Boswell) has been appointed ale taster. The Charter detailed the town should have a mayor, town crier, catchpole (debt collector) and an ale taster. Paul, sorry Benedict aims to invigorate the night time economy, probably not all by himself. Still known as Beartown, Congleton was once a popular tourist attraction for its bear baiting activities. There's an idea Paul, sorry Benedict.

More unfiltered lager

The Budweiser Brewing Group has launched Stella Artois Unfiltered saying that the unfiltered lager category is currently an untapped segment in the UK market and the 'golden haze and allows the fresh flavours to burst through'. The 5%ABV beer is available in 660 and 330mL bottles and 330mL cans.



Also wise to this sector is Budvar from the Czech Republic which has renamed its unfiltered unpasteurised lager from Krausen to Nefiltr probably because no one knew what Krausen meant!

Oh dear

Researchers from the University of Pennsylvania considered data from more than 36,000 middle-aged and older adults finding a correlation between drinking alcohol and loss of brain tissue.

Questions and occasionally the odd answer

Steve Peck wants help with Grippers

He came across this image from an old 'What's Brewing'. Gripper Brothers brewed in Tottenham. We need the name and location of the pub. Sorry about the quality of the scan.



Victoria Poland has found a bottle

She has a clear glass bottle, complete with stopper, with 'Style & Winch Ltd Maidstone' embossed around the base with the numbers '1948'. Would this be the date of the bottle?

Ken Smith immediately jumped to the wrong conclusion, stating it would not be a date since if the date was something the company wanted people to be impressed by they would not have put it on a part of the bottle that would rarely be seen. These types of bottles were refillable so a bottle might have many, many iterations, so putting a date on it would be confusing over the years.

According to a very basic listing of Glass Stamp ID numbers from another collector. This gives the reference 1948 as registered in North Lanarkshire. Perhaps Varney (Daniel) Ltd, Netherton Road, Wishaw, Lanarkshire although according to Graces Guide its output was rather more scientific glassware. More information was needed so Victoria supplied the full details from the base of her bottle.

Q977
4
1948
CTG

Peter Moynihan, our Kent expert reported that CTG stands for Canning Town Glass. This company opened a bottle works at 63 Forty Acre Lane, Canning Town, East London, in 1890. They built a new, much larger, factory at Queenborough, on the Isle of Sheppey, Kent, in 1910. The bottle works stood at the head of Queenborough Creek which is at the mouth of the River Medway, on the banks of which S&W had their brewery in Maidstone, indeed it was named the Medway Brewery.

There is a Scottish connection however. Latterly, Canning Town Glass was a subsidiary of Arthur Bell & Sons Ltd, the whisky distillers, who were taken over by Guinness in 1985 and now form part of the Diageo Group. Bottle production has ceased on the Queenborough site, although a part of the old premises are still used by Pilkingtons to manufacture vehicle windscreens.

Using Ken's Glass Stamp ID number list we can see 977 is allocated to Kent and I would hazard a guess that the Q indicates Queenborough, the 4 and 1948 might mean that the bottle was made in April 1948 possibly. A useful tool when deciding how many trips your bottles are making.

Dominic Pinto asks about brewery wharves

There was a recent post in Boak and Bailey's blog about wharves, and wharfinger(ing). Information seems a bit thin on the ground at the Canal and River Trust and the Port of London Study



Empty casks being unloaded at Truman's Black Eagle Wharf in 1930

Group so perhaps BHS members know where I should research in connection with brewing and exporting product, as well as importing raw materials, as exemplified by Trumans at the Black Eagle Wharf, Wapping High Street which was in use from 1840 - 1930.

Marc Kitchen - Smith is looking for mugs and jugs

I am looking to buy examples of Victorian Mochaware jugs and mugs. I understand these were used in pubs for beer, so I wondered if any of your members might have pieces for sale. I have seen Mochaware



pottery jugs, usually with blue and white stripes, often with a tree pattern transfer with the name of an Inn written on them. The pottery mugs sometimes have 'pint' or 'quart' written on them. Marc can be reached directly at [e-mail address withheld](mailto:marc.kitchen@bt.com).

Johnson, Tunstall Jug in NL96

Mike Peterson writes that this is stated to be 'late 19th century'. The Tunstall jug and the very similar, but rarer, one for Powell's of Liverpool, bear the pottery mark of Elsmore & Forster who were in business 1853-1871. John Powell operated 1855-1871 and Johnsons from before 1857 until 1880. This puts the two jugs amongst the earliest pieces of pottery brewery advertising that one is likely to find.

Interesting weigh scale



Chris Starling writes that this weigh scale was left to his elderly neighbour by his father who worked for Youngs Crawshay & Youngs Brewery of Norwich, which closed in 1958. The scales have a maker's mark of 'J Long, London', who were instrument makers including hydrometers, slide rules and thermometers. The item appears to be a 'pendulum scale'

weighing device. At the top is a closed cup suspended on the weighing hook; at the bottom (fixed to the central pillar) is a brass vessel with a tapered bottom that opens and, in the middle (also fixed to the central pillar) is a bracket (with no protruding arm) that says 'For Oats'. Does anyone know how was it employed in brewing?



never been seen on any other old piece, and the Edward VII excise stamp does not accord with the brewery details on the jug. The Laburnum Brewery closed in 1898 and the owner John Apperley (the initials JA are on the transfer within the horseshoe) died in 1899. Why would anyone issue a jug in Edward VII's reign (1901-1910) for a brewery which had already gone out of business in the previous century? *Mike has had a lot of correspondence about this jug and others of similar design. It boils down to what you mean by a 'fake' and whether an old fake is collectable.*

More answers from NL96

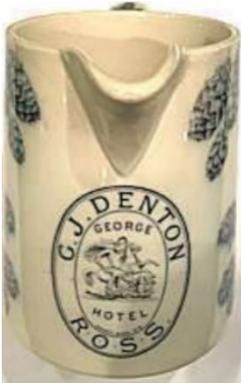
Terry Hanstock writes

There is a photo on the London Picture Archive website dated 1976 and captioned 'The Emu Wine Company on Brunswick Road' (image number 99372). The building does not look particularly 'oppressive and threatening' but it may have replaced the bottling and storage facilities built in 1935 which were struck by a V1 flying bomb in 1944. Described as the country's largest importer of Australian wines, the business was founded in 1868 as The Emu Australian Wine Company Ltd and renamed the Emu Wine Company Ltd after its purchase in 1934 by wine and spirit merchants W H Chaplin & Co in 1934. It was taken over by an Australian company, Accolade Wines in 1976.

Mike Peterson has some NL96 answers

Cask Bushes (p.29). The 'JF' stands for John Fearn & Co of the Leicester Street Foundry, Sheffield who were the main makers (indeed almost monopolists) of barrel bushes. I used to be friendly with late Charles Tresise (of the beer mat making firm) who acquired Fearn's stocks and rights around the late 1970s, some 190 or so. He went on to commission and reissue on quite a

scale, including some mounted into ashtrays. This is why there are a lot of 'fakes' (modern unused versions) on the market. He also commissioned copies of a number of patterns of corkscrew.



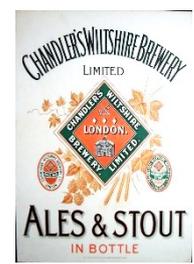
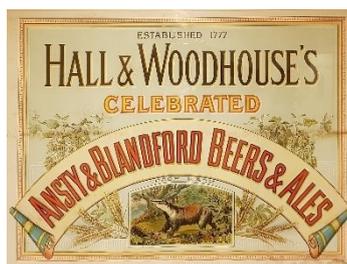
Laburnum Brewery Jug (p.30). As the long-time collector who initially raised the doubts in Mike Peterson's mind, I am firmly of the opinion that it is a concoction of a genuine old jug and an applied transfer. To repeat the points that I made to him, the quality of transfer is totally at odds with the usual standard of lettering (whether



printed or acid-etched) on these common jugs, a number (K50) under the transfer has

Carter's Brewery - Barnard Castle

No sign of a Carter's Brewery in Barnard Castle but in 1911 Carter Brothers (4 Horse Market, Barnard Castle) were listed as agents for Hepworth & Co Ltd of Ripon. The brothers in question were Harry Harding Carter (Mirfield 1870 - 1935 Barnard Castle) and George Fred Carter (Barnard Castle 1875 - 1935 Barnard Castle). Both were aerated water manufacturers in addition to trading as ale and porter bottlers. Their father was George Carter (1835 - 1906), a mineral water manufacturer and ale and porter dealer. He was also the town's surveyor, having been a clerk of works on various building projects. After the brothers' deaths, Harry's son, George Arthur Carter (Barnard Castle 1898-1984 Barnard Castle), a former tobacconist, took on the business and by 1939 he was described as an ale and stout merchant and mineral water maker. He disgraced himself during the War and spent six months in jail in 1941 after being found guilty of receiving a quantity of stolen War Department gumboots. His business continued and was formally incorporated in 1952 as Geo A Carter Ltd, trading as ale merchants of 42 Horsemarket until 1982. The company still exists but now appears to concentrate on property and real estate.



That Guinness clock

Steve Elliott, an avid collector of all things Guinness, pointed us in the direction of the bigginhill-history website which informs us that the history of the Clock begins in Battersea Park in May 1951. This 'Crazy Clock' was Guinness's contribution to the Festival of Britain and the brainchild of the Guinness Advertising Manager, Martin Pick. Designed by the firm of Lewitt Him, it took five months for clockmakers Baume and Co Ltd. of Hatton Garden to construct. Standing 25 feet high, the Clock's internal mechanism included nine reversible electric motors and three synchronous clocks. No clock of comparable complexity had been made in England for 300 years.

Every fifteen minutes the crowds were entertained by a four and a half minute routine featuring well known John Gilroy characters from Guinness advertising. This clock proved so popular that Guinness received enquiries from local authorities, department stores and exhibition promoters. This inspired the building of slightly smaller 'travelling versions' of the clock, the first two of which were ready by September 1952.

One went to Morecambe loaded on a Guinness trailer to be installed at Happy Mount Park as the main feature of the town's illuminations. Another appeared in the 5th floor exhibition hall of the John Lewis store in Manchester, although it had to be dismantled to negotiate the stairs! The other clocks went to Southend's Western Esplanade, then it moved on to Berwick-on-Tweed, where it stood in front of the town hall for the Christmas festivities.

In all eight travelling Guinness Clocks and one miniature (5ft high) version were constructed, and they were seen at many other places including Paignton, Barry Island, Great Yarmouth, Folkestone, South Shields, Leamington Spa, the Isle of Sheppey, Chester, Warrington, Brighton, New Brighton, Southsea and Bristol. One went to the USA on loan for two years, and two went to Ireland.

On June 9th 1959 another Guinness Clock appeared called the Guinness Time Piece (which also became known as the Guinness Clock). This was an even more elaborate mechanical contraption, built in three sections, weighing four tons, and mounted on the back of a trailer for easy transportation. It was designed by John Lansdell and Willy Szoomanski and manufactured by F.B.Elcom Ltd. This latter was an engineering company, also known as the Franco-British Electrical Co, of 25 Oxford Street, London, and were a manufacturer of electric signs.

As the photograph Ken sent in that started this line of enquiry had the name of Szoomanski and Elcom it must be one of the latter versions of the clock. But frustratingly the location still remains elusive.

More vintage brewery vehicles



Photos from Facebook and the Beautiful World of Classic Transport.

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J W Lees, Greengate Brewery at Middleton Junction, Manchester in January 2002

