Randle Holme (1627-1699) was one of a Cheshire family of heralds and genealogists. His father and grandfather - both also called Randle Holme - were sheriff and mayor of Chester; his son, the fourth Randle Holme, was also a deputy herald and freeman of Chester. He himself never held civic office, as he was exempted because of holding the royal sinecure of Sewer of the Chamber in Extraordinary.¹

His book The Academy of Armory was published in Chester in 1688, and is thought to have been the first book ever printed in that city.² It is divided into sections, each dedicated to various local notables who were or might become Holme's patrons. The final sections of the book were left unpublished because of lack of funds.

This is how the title page describes the work:³

THE ACADEMY OF ARMORY, OR, A STOREHOUSE OF ARMORY AND BLAZON. CONTAINING The several varieties of Created Beings, and how born in Coats of Arms, both Foreign and Domestick. WITH The Instruments used in all Trades and Sciences, together with their Terms of Art. ALSO The Etymologies, Definitions and Historical Observations on the same, Explicated and Explained according to our Modern Language. Very useful for all Gentlemen, Scholars, Divines, and all such as desire any Knowledge in Arts and Sciences.

Every Man shall Camp by his Standard, and under the Ensign of his Fathers House, Numb. 2. 2. Put on the whole Armour of God, that you may be able to stand against the Assaults of the Devil; above all take the Shield of Faith. Ephes. 6. 11. 16.

By Randle Holme, of the City of Chester, Gentleman Sewer in Extraordinary to his late Majesty King Charles 2. And sometimes Deputy for the Kings of Arms.

CHESTER, Printed for the Author, M DC LXXX VIII.

The Academy of Armory is thus presented as an encyclopaedia of heraldry, and there are indeed chapters describing the origins of heraldry, the kings of arms and heralds, and the rules of blazon. But Randle Holme then goes on to classify and describe all the various things (or 'charges,' as heralds call them) - people,
animals, monsters, inanimate objects - which can appear in coats of arms, and in so doing he cannot stop himself digressing into all sorts of miscellaneous information, some fantastic, some reliable. He is particularly knowledgeable on flowers, birds and fish, but has amassed a great stock of information on many other subjects. In other words, the book is really a general encyclopaedia in heraldic format.

Thus, among many others, Holme has sections headed The Ancient and Modern Revenues of the Earldom of Chester, The Creation and Habit of a Knight of the Bath, The several ways Women wear Hair about their Faces, Diseases incident to horses, Laws of coursing with greyhounds, Several sorts of Bread. How the Sundays or Sabbath days are reckoned throughout the year, Some few terms of Art used by Historians in the description of Fish and Sea-Worms, The parts of a Wind-Mill, Parts of a Yelve, The terms used in the art of printing alphabetically explained, Arithmetic, Terms used in the Jewish Religion Explained, The Office of a Mayor of a Corporation, Men Famous for the Art of Painting, All the Terms used by Dairy People about making of Cheese and Butter, Rules of the Dominican Monks or Black-Friers, and Orders for the Play at Billiards.

The charges Holme describes in Book III - which 'treateth of Coat Armours, which are formed of Artificial Things, such as are Wrought or Invented by the Wit, Art, or Endeavours of Man, for the use and behoof of both Men and all living Animals' - include tools of trades, and among the trades are brewing, malting and coopery.

According to Holme, 'two Beer-Brewers slinging of a Barrel' is the 'Badge of the Apprentices, and Workmen at the Brewers Trade; and is a fit sign or cognizance for a Brewer, or a Brew-house.'

He then gives the following technical terms:

Terms used by Beer-Brewers, and Ale-Brewers.

Comb the Malt, is to put it into the Comb.
Heat the Liquor, boil the water the first time.
Strike it over into Steuk, put it into the the Malt in the Comb.
Steuk.
Mash it up, blend or mixt the Malt and warm Water together in the Comb.
Soak, the steeping of the Malt in the Water, whereby its strength and vertue is drawn out.
Draw it into the Trough.
Wort, is the running of the Water from the Malt.
Best Wort, or Wort of the first running, or drawing is for strong Beer.
Wort of the second running, it makes small beer.
Wort of the last drawing, it is thin and makes small drink, of some called, put up drink, shower-trough or penny prich: this is only the washing of Grains and the Brewers Aprons, and to give it its true term, it is no other than Water bewitched.
Pump it into the drawing Comb.
Pump or Guide it into the Copper.
Boyle the Wort, is the second Boiling.
Fire the Copper, put Fire under the Brewing Pan.
Lead it into the Cooler.
Run it into the yelling Comb.
Put to the store, is to put Barm or Yest to it, to set it on working.
Working of the wort, is the frothing and swelling of it up to the top of the Comb.
Stirring of the wort, is to beat it about the Comb to make the working of it fall, that it run not over.
Sweet wort, the Wort boiled, and not as yet having any store put to it.
New Beer, or New Drink; so called whilst it is working in the Comb.
- - - Wort that will not work in the Comb, when the Vessels have been long unused.
Pritch Drink, is drink that drinks sweet and sower, through a tant that it hath taken through the foulness of the Vessels.

Tunning, is powering it into the Barrels when it hath worked enough.
Working in the Barrel, is forming and frothing out of the Bung hole.
Sellar it, is to set the Barrels on Stillages in the Sellar.

Horsing of Beer, is the setting of one Barrel upon two, when the Sellerage and Stillage are two little to contain the Barrells one besides another.

Slinging of a Barrel, is to bear it up with Slings on Mens Shoulders.
Carring it out, is to bring it to such Customers as are to have it.

Lecking, is when any Beer run through the joynts of the Barrel.
Flying of the Hoopes, is when a hoop come off, or breaketh.
Tap or Broach the Barrel, is to thrust the Spigot and Forcet into the Cork hole at the bottom of the Barrel end, thereby to draw the Liquor out.

Brewing Vessels, is the general term for all the things that a Brewer useth in his Trade.

A Malt-Makers Instruments for making of Malt.
A Measure and Strickles, to measure his Barley.
A Large Cestern of Lead, or Stone.
A Kill, with good Flores and Loft Floores.
A Cockle, the place where the Fire is made to dry the Malt.
A Disperser.
A Sovel, or Malt-shovel, and Basket.
Ribbs on the drying Kill.
An Hair Cloth to dry the Malt on.
A Fan, to cleanse the Malt from its dust.

Terms used by Malt-Makers.
A Malster, is one that maketh and selleth Malt.
Malt, it is Barley wet and dryed again.

Wet the Barley, is to put it into a Cistern of Water.
A Wetting of Barley, is as much as the Cistern will hold at one time to Wet and swell up.
Couch the Barley, is to take it out off the wet and lay it on the Flooer a foot thick, for as large a compass as the Weeting will contain.
A Couching Floore, a Floor made of Plaister of Paris smooth and even which no water will hurt; where the wet Barley is laid to come.
The Comeing of Barley, or Malt; is the sprit-ting of it, as if it cast out a Root.

Wither it, is to cast it abroad on the Kill Floor, when it is come, that the comeings may wither away; and for the Barley to dry. It must be turned every twelve hours.

Turning, is to cast it with a Shovel on a dry Floor, and laying it thin to dry.
Drying the Malt, is to lay it on a Hair cloth on Wooden Ribs, over a Fire made of Gorse,
Sea-Coal or Coal Calcinde, or burned to Cinders, or Char-Coal.

*Turning on the Kill,* is to Shovel it over, that all parts may dry alikes.

*Fanning,* is to clean it from dust and all small grains.

*Malt Dust,* is the comings of the Barley, which being dried on the Kill, when it runs through the Fan falls from the Malt into a kind of Dust, all small Corns falling through with it.

Later in the same chapter, he goes on to coopers’ terms:

**Terms used in the Art of Coopery, viz. making of Barrels.**

*Trussing a Barrel,* is putting it together from Boards or Staves within a Hoop.

*Trussing Hoop,* is a large strong Hoop which is first put about the Barrel staves to draw them to their compass.

*Paring the Staves.*

*Fireing and Driving.*

*Hooping or Hoop.*

*Twigging a Hoop,* is binding the two ends together with cloven Twiggs of Withy, or Osier Twiggs.

*Noching of a Hoop,* when the two ends are cut into two contrary cross Nochings or Nicks, which being put into the other, holds as fast as if it were Twigged.

*Twiggs.*

*Barrel staves, or Boards;* are long and slender or narrow Boards, which Barrels and other Vessels for liquor are made off.

*Grooping,* is the making of the Rigget at the two ends of the Barrel to hold the head in.

*Heading, or Head;* is to put in the round Boards fitted together into the Groop made to receive them.

Cross Barr, is the fixing of a Bar or two over the head of the Barrel to keep it firmly and strongly in its place.

- - - - the Peggs as keeps the cross Barrs on.

*Chine, or Lag,* is a piece put into the top of a Barrel staff that is broken off at the Grooping.

*Belly,* is the round swelling bulk of the Barrel.

*Bung,* is a large round hole in the side through which liquor is put into the Barrel.

*Vent,* is a small hole made to give Wind to the Barrel.

*Tap,* is the Forset hole made in the head of the Barrel to draw the Liquor out.

**Several sorts of Vessells made after the Form and Fashion of Barrells.**

*A Dryfett.*

*A Tunn,* is eight Barrells.

*An Hogshead,* is two Barrells.

*A Pipe,* is a Barrel and half.

*An half Pipe,* is three Firkins.

*A Barrel,* is four Firkins, or thirty six Gallons.

*An half Barrel,* is two Firkins.

*A Firkin.*

*A Kilderkin.*

*An half Firkin.*

*A Rundlet of thirty six quarts,* all other Vessels less are called Rundlets of twelve, ten, six, four quarts &c. till you come to a Rundlet for Oysters pickled, containing about a quart, or a pint and half.

He returns to brewing and cookey in a later chapter:7

The third and last necessary Trade for the support of a Mans Life, is the Beer-Brewer, an Occupation very needful, if the Fruit of their Labours were not too much abused by intermperate persons, such as care not which End
goes first so they can get Drink; and though
the Wife and Children Starve at Home, they
will be full Abroad.

Holme describes (with illustrations) a
number of tools, such as the Coopers
Hatchet, the Coopers Axe, the Drawing
Board, the Gimblet, the Coopers Mallet,
and the Gage or Raising Stool.

He then repeats the terms of art in slight-
ly different form:

The Measure of these kind of Vessels.
A Tun contains 8 Barrels.
A Hogshead, is two barrels.
A Terce, is a Barrel and an half.
A Barrel is 36 Gallons, but of Ale it is 32
Gallons.
A Kilderkin or Half Barrel, is 2 Firkins.
A Firkin is the fourth part of a Barrel, contain-
ing nine Gallons.
A Rundlet, is any Vessel under a Firkin, and of
any measure from a Pint to 9 Gallons, which
are called Rundlets of such or such a meas-
ure or quantity.9

The several parts of a Barrel, Hogshead or
Tun.
A Cask, the general term for all such kinds of
Vessels.
The Staves, is the Timber of which the Cask is
made.
The Head, the round Boards at the ends of
the Vessel.
The Groop or Crownes, the nick in which the
Barrel Head is fastned.
The Raising Hoops, the first strong Hoops that
holds them together.
The Over Run Hoops.

He then describes some brewing instru-
ments.10 The Roman numerals refer to
the illustrations; the text gives a heraldic
description (blazon) of a real or imaginary
colour of arms, introduced by the formula
‘He beareth’ and followed by the name of
the family, if any, to whom it is ascribed. A
few basic heraldic terms may be explained here, without going into great
detail: the colours used are Gules (red),
Azure (blue), Sable (black), Vert (green),
Argent (silver) and Or (gold); proper
means in its natural colour; the chief is the
top part of the shield; a fesse is a horizon-
tal bar, a bend or bend sinister a diagonal
stripe, a salter or saltire a diagonal cross,
and a chevron a figure like an inverted V.
So ‘Azure a bend Or,’ for instance, means
a blue shield with a gold diagonal stripe.

LXXXVI. He beareth Azure, a Brewers Mash
in Bend sinister, surmounted of a Scoop
salterswise, Or. These are two Instruments
belonging to the Trade of Brewing, the one to
stir up the Malt in the Combe, while it is soak-
ing in the Liquor, which is termed Mash it up,
and the Pole is termed a Mash-Staff or Pole,
or a Mashing Staff; And the Scoop is to lade
the Liquor from, one Vessel to another, till from Water it is made Beer, as before I have shewed in the Beer-Brewers Terms of Art. This is born by the name of Scopemash. [Vert] 2 Scoops in Salter [Or] born by the name of Scope. [Gules] 2 such in Salter [Or] is a part of the Coat or a quartering of the Town Arms of Schwabach in Germany.\footnote{11}

In the base of this quarter, is a Brewing Dish or Bowle, it is of Wood, with which Wort is stirred about when it is working in the Combe. Van Linsingen beareth [Gules] on 3 Bars [Azure] 7 Bowle Dishes 3 3 and 1 [Argent].

In a later chapter, Holme describes several more instruments, such as the Thwittel, the Addice and the Churn Shave, used by white coopers and barrel or wine coopers, after which he adds some further terms omitted from previous chapters:\footnote{13}

Beer-Brewers Instruments.

I Must again Beg an excuse for the neglect of omitting some instruments belonging to the Ale and Beer-Brewers Art or Mistery, which I have set here together, what was wanting in the former place, chap. 6. numb. 75.

CXX. He beareth Argent, a Trowe, or Beer-Brewers Trow or Dray, Sable; or a Trow in Fesse borne by the name of Trowle. This is a thing drawn by an Horse, having only sides and Axel-tree and Wheels, with overthwart pieces to hold all together, between which pieces Barrels of Beer are usually laid to be carried from the Store-house to the Customers house.


CXXI. He beareth Azure, a Comb, or a Brewer’s Working Comb, or Yelling Comb, Argent; in chief the Slings with the Chains extended, proper. The Yelling Comb or Tub is that Vessel into the which the Wort is put to Work with the Yeast, or Bearm.

[Azure] a Cheveron between 3 Brewing Combs [Or] by the name of Combs.

[Azure] the like Comb with 3 Ears of Barley on their Stalks out of it, contrary Bowed [Or] by the name of Mout.

The Slings are a strong thick, yet short Pole, not above a yard and an half long, to the middle is fixed a strong Plate with a hole in which is put a Hook with an head, which will turn any way after the manner of a Twirl: On this Hook is fastned two other short Chains with broad pointed Hooks, with them clasping the ends of the Barrels above the heads, the Barrel is lifted up, and bore by two Men to any place, as is shewed, chap. 5. numb. 146.

The third thing in this quarter, and set in the sinister side, is termed the Brewers Thorn with the Tap Staff through the middle of it. This is a thing set over the hole in the bottom of the Brewing Comb, with the Staff in the hole to keep that no Liquor run out, but when the Master pleaseth; the Thorn keeping that none of the Grains run out with the Wort: It being (as it were) a strainer over the hole, to keep the Wort from the Malt, at the drawing of it out into the Trough or Drawing Comb.
Figure 1. Plate to Book III, Chapter VI; no. 86 shows the brewers mash, scoop, etc.
Figure 2. Plate to Book III, Chapter VII; nos. 120 to 126 are brewing implements.
CXXII. He beareth in this quarter, an Instrument belonging to the Vintner or Merchant, called a Valentia; and three other belonging to the Brewer, the Tunning Dish, the Cooling Vessel, and the Bearing Staff.

The first being the Valentia, is a Pipe made of Silver or Tin, round and taper, and hollow withal, with a small Pipe at the large end, and an hole at the bottom: This being put in at the Bung-hole of either Wine or Beer, or any other Liquor will fill it self immediately, which being stopped with your Thumb in the higher hole, will keep it in the said Valentia, hold it never so much down; till you give it Air by removing your Thumb off the hole, then it will run into a Taster or Glass, or what else you please, till you stop the hole again with your Thumb, as foresaid.

[Sable] a Cheveron between 3 Valentia's [Argent] born by Tapster.

The second is a Tunning Dish, some term it a Fulling or Filling Dish; for by the help of it Liquor is poured into Vessels with small holes, without the least shew of spilling, by putting the Pipe of the Dish into the hole of the Vessel, and so pouring the Liquor into the Dish, which immediately runs into the Vessel. This [Argent] between 3 Roses [Or] in a Field [Azure] is born by Tuningen.

The third is a kind of a cooling Vessel, having an oval like broad bottom with ebb sides; I draw this from an Ancient Coat of Arms, but by whom it was born, or how properly to term it, I know not, except an oval pointed cooler, for all coolers have an hole at one side in the bottom.

CXXIII. He beareth in this quarter, a Brewers Pump set in a Stone Trough; and the use is this, when the Malt in the Comb is sufficiently masht and soaked with the Boiled Water, then it is drawn out from the Grain into the Stone Trough set under the Comb, out of which place it is Pumped into a Wooden Trough, through which it runs into the Drawing Comb, or into the Copper Brewing Pan, to have a second Boiling.

[Argent] the like [Gules] is born by Pump. Also by a German Family called Van Pumperell.

The second is the form or fashion of the Brewers running Trough, or Gutter Trough, by which the Liquor is conveyed from one Vessel to another, as you heard before.

The third is the Brewers or Water-Leaders Water-Baggs: They are only used in Chester, and not any other place as ever I saw or heard; they are carried upon Horses, and was a part of the Antient Coat, and is still owned to this day of the Company of Water Leaders in the City of Chester, as you may see chap. 3. numb. 43. See numb. 125. another.

[Argent] a Chester Water Bouget (or Water Bags) [Sable] in chief 2 Scopes in Salter [Azure] is born by Waterman.

CXXIV. In this part of the Plate under the Figure before set, is three other Brewers
Instruments; the first on the dexter side towards the chief, is termed a Gawn; it is a Vessel made after the form of a Piggen, but it hath a long handle or neck thereby to reach to the bottom of deep Brewing Vessels to fetch out the Liquor; it is most used by Ale-Brewers.

[Argent] 3 such [Or] is born by Gaune.

The second is called a Fane, it is used both by Malsters and Brewers, that make their own Malt; to Fan or cleanse the Malt from Dust and Comings, and all small Light Corn.

The third is the Brewing Pan, of some called a Brewers Copper, from the Metal which it is made of. This is usually set upon a Furnace or Fire place made either of Brick or Stone, which is termed the setting of the Pan; the top that goes out wider than the bottom, is called the Flang of the Pan.

CXXV. In this quarter is the Instrument used about Malt called a Shovel; it is to cast Malt into the Measure, turn it in the Kilne, and is a Servant for several uses about the Lady Ceres; of which there are several fashions as they are set down chap. 8 numb. 3. 4. but this is the only and peculiar form of them and most used.

[Azure] 3 such [Or] born by Shoule, or Shovel.

The second is termed a Cooler; it is only made flat with Boards in the bottom, and so close jointed, that no Liquor can run out; the height is a Board also of about a foot high: it stands upon Posts or Pillars, under one corner of it (where the hole is (to let out the Wort) is set the Yelling Comb into which the Liquor runs, when the Brewer judgeth it cold enough, he puts Bearm to it to set it a working; it hath its name Cooler, from its Office, which is to cool the Hot Wort, and that it doth sooner by having the liquor broad and shallow, or ebb in it, than if it were altogether in a deeper Vessel.

In the sinister chief is another kind of Water Bags, with the Leather under it which covers the Horse-Back, and keeps him from the continual running of the Water upon him, which might do the Horse hurt to be always wet; but by means of this cover he is very rarely wet on his Body, and when the Bags wax old, and the neck of them weak, so that they fall together, then they are kept open with two Sticks set cross the mouth of them, as the Figure sheweth.

CXXVI. He beareth Argent, a Brewing Pan set, with three Steps by the side of it, Gules, with Fire under it, proper. The Pan thus set in the place for Brewing hath many terms about it; as

To Set the Pan, is to compass it about with Brick or Stone, that the Fire may more speedily Boil its Liquor. The Barrs in the Furnace. The Door of the Furnace. The Furnace or Fire place. The Vent holes and Chimney. The Furnace hole, or place where the Ashes fall. The Steps to rise to it. The Flange of the top.

In the Sinister side, is a Drawing Pipe, of some called a Crane, or Crane Pipe. It hath one end almost twice as long as the other, let
the short end be put into any Liquor, and the longer end hang lower out from it, and but suck the Liquor through the long end, and upon your withdrawing your mouth, all the rest of the Liquor will follow till it come equal to the end of the Cane which is in the Vessel of Liquors. By this means the Brewers by a *Leaden Crane*, draw their Wort from one *Cooler* to another, till it be cool enough for them to put it together for Working.

Elsewhere in the book Holme gives some more examples of coats of arms in which these objects appear. Thus Party per Salter Gules and Azure, on a Cheveron between three Annuletts (or Hoops) Or, a Drawing Board Sable, between two Axes of the second is stated to be ‘the Coopers Coat of Arms to this time.’ Argent on a Cheveron Gules between 3 such [Gages] Sable, 3 drawing Boards Argent is ‘the old Coat of the Company of Coopers within the City of Chester, used about 1590, but now it is wholly rejected, and that of the City of London is used by them.’ Gules on a Cheveron Argent 3 Barrels Sable Hooped Or between six Garbs 2 2 and 2 Salterwise Or is ‘the Coat of the Company of Beer Brewers.’ Vert a Rundlet with 3 Leaves out of the Bung Or is allegedly the arms of a family called Kilderkin.

How reliable Randle Holme’s brewing terminology is cannot be stated with certainty. It may come from his own knowledge - apparently he was at one time an innkeeper at Barnet - or he may have consulted others. Generally, though, his knowledge of everyday trades appears to be thorough, and he did obtain information from craftsmen as well as relying on his own observations (see his remarks on St Hugh’s Bones, for example, or his account of the blowfish shown him by a Chester fishmonger). In any case it is likely to be slightly more reliable than his account of the habits of Brazilian women: ‘in most places they are Barbarous, going start naked, and on Festival Days (that is) when a company comes together to be merry, and rejoice over a roasted fat Man, that they cut in collops, and Eat with great Greediness and much Delectation.’

References


2. Three parts of the book were published in 1688, and a fourth existing in manuscript was discovered and published in 1905 by the Roxburghe Club. A facsimile of the section of the book dealing with printing was published in 1972. This article is based on my copy of the 1688 edition.

3. All quotations are as in the original, with no attempt made to modernise the grammar or spelling; in a few places abbreviations have been expanded, this being indicated by square brackets.
4. Book III, Chapter III, p.104; he repeats this in slightly different words in Book III, Chapter V, p.262. Chapter III is dedicated to the Right Worshipful Sir Francis Leicester, of Tabley, Baronet.


7. Book III, Chapter VI, p.294. Chapter VI is dedicated to Peter Edwards, Mayor of the City of Chester, in the year 1682. It deals with 'Mechanick Tools and Instruments, together with such as pertain to the several Mysteries and Occupations depending upon the Liberal Sciences.'

8. The other two are butchers and bakers.

9. Liquid measures are also given in the section dealing with distilling equipment, wine-presses and surgical instruments: '2 Half Gills makes a Gill, or Quadrant. 2 Gills makes an Half Pint. 2 Half Pints makes a Pint. 2 Pints makes a Quart. 2 Quarts makes a Pottle. 2 Pottles makes a Gallon. By these measures, Wine, Water, Ale, and Beer, are measured; yet with this difference, that the Barrel of Beer is 36 gallons, all other Liquors, but 32 gallons' (Book III, Chapter XI, p.425). Note the distinction between beer and ale barrels.


11. The scoops (German: Schapfen) appeared on the seal of Schwabach (Bavaria) in 1371, as a symbol of the local brewing industry, and the quartered shield referred to above was used until 1953 (see Stadler, K. (1968) Deutsche Wappen, vol. 6, Bremen).

12. Book III, Chapter VII, pp.317-319. This chapter is dedicated to the Worshipful Austin Legh, of West Hall, High-Legh, in the County of Cheshire, Esquire.


15. This is the coat of arms of the Worshipful Company of Coopers of the City of London, granted in 1509. It may also be blazoned: Gyroryn of eight gules and sable, on a chevron between three annulets Or a royn (a groove) between two broad axes azure; a chief vert, thereon three lilies argent (in other words, a shield divided into eight red and black sections, with a gold chevron between three gold rings, a blue royn and broad axes on the chevron, and three silver lilies on a green band at top). See Fox-Davies, A.C. (1915) The Book of Public Arms, 2nd edition, London; Bromley, J. and Child, H. (1960) The Armorial Bearings of the Guilds of London, London; Briggs, G. (1971) Civic & Corporate Heraldry, London.

16. Fox-Davies (op. cit.) also notes that the Coopers' Company of Chester without authority used the same arms as the London company, and describes a similar unauthorised coat of arms used by the Company of Coopers and Hellyars of Exeter.

17. This coat of arms was granted to the Worshipful Company of Brewers of the City of London in 1544, to replace an earlier grant of 1468. It may also be blazoned: Gules, on a chevron engrailed argent between three pairs of barley sheaves saltirewise Or three kilderkins sable hooped gold (in other words, a red shield with a silver chevron between three pairs of crossed gold sheaves and three black barrels on the chevron). See Fox-Davies, op. cit., Bromley and Child, op. cit., and Briggs, op. cit. Chester also had a Brewers' Company, incorporated in 1607 and granted a royal charter in 1634, but I do not know whether it had a coat of arms.