
MR. RICHARD A. GLOVER'S WENLOCK BREWERY, CITY ROAD

Even of Londoners, who have lived all their lives in London, there are probably a great many who have only a very hazy notion as to the whereabouts of the City-road, or Hoxton, and most of those, who do know this crowded busy district, will find it difficult to understand that, but a comparatively short time ago, it was one of the most picturesque and romantic suburbs of London. Shoreditch on the one side and Islington on the other had grown to be thriving villages on the outskirts of the metropolis, which was then bounded by the old City walls, long before the manor of Hoxton - or Hogsdon, as it was then called - contained more than the solitary manor in which its lord kept state. The mansion has disappeared, but it was doubtless some where near the site now covered by old Hoxton-square; and when the lordship of the manor passed into the hands of the dean and chapter of St. Paul's, Hoxton-square was built and came to be greatly used as a country residence for the clergy connected with the cathedral. Just as now-a-days the city parsons go for change of air and rest of mind to Brighton, Torquay, or the Isle of Wight, they then travelled over the mile or so of rough country that separated St. Paul's churchyard and Cheapside from Hogsdon-square and Hogsdon-fields. One of the old benefactors of the City of London was Thomas Falconer, Lord Mayor in 1415, who caused Moor-gate to be built in London Wall, and had causeways laid down, so that the citizens might with greater ease wend their ways to the rural villages of Hogsdon, Clerkenwell, and Isledon or Islington. Hogsdon, though the nearest of these villages to Moorgate - and, though soon after the London clergy began to frequent it, they also began to establish alms-houses in it - was the last of the three to be much built over. In Henry VIII's reign bitter complaint was made on behalf of the Londoners that the custodians of the village had begun "so to

enclose the common fields with hedges and ditches that neither young men of the city might shoot, nor ancient persons might walk for their pleasure in the fields, except either their bows and arrows were broken or taken away, or the honest and substantial persons arrested and indicted." Three centuries ago pretty much the same sort of battle was carried on between the manorial proprietors, who wanted to parcel out Hogsdon-fields and get profit out of them, and the people who claimed a right to use them for their recreation grounds, as was waged in recent years over Hampstead Heath, and still more lately over Epping Forest, and the people gained their point for a considerable time. When some wonderful balsamic wells were discovered in the district, and were recommended by famous physicians as providing an infallible cure for nearly every possible ill that can afflict humanity, a few fresh houses were added to the few others that had already been set up for the use of the parsons and almoners; but still, for a long time to come, Hogsdon was one of the great places for archery and the other sports in which the young courtiers and young citizens of London took delight; and it continued to be especially a pleasure haunt till near the beginning of the present century. As the City-road stretched on from Moorgate round to Islington and Pentonville it came to be more and more thronged with such pedestrians, though in more quaint attire, as were to be seen on Easter Monday gaily pushing on to the Crown, at Broxbourne, or the Welsh Harp, at Hendon. As an old poet of Charles I's day sang -

"Hogsdon, Islington, and Tottenham Court,
For cakes and cream had then no small resort."

Cakes and creams continued to be sold under the Stuarts and the Georges, and the pleasure-gardens of Hoxton, as

it was now called, were as famous as the Spring Gardens and the Pimlico Gardens, near Charing-cross and Vauxhall, further south. One of the most frequented of the Hoxton gardens was connected with the old Shepherd and Shepherdess Tavern, which is now displaced by the Eagle and Grecian Theatre, though Shepherdess-walk still remains to remind us, by its name, if by nothing else, of the vanished glories of Hoxton in its days of pastoral simplicity and rustic enjoyment. If we pass up Shepherdess-walk from the Eagle to the Regent's Canal, we find very few traces of old Hoxton life, but abundant proof of the commercial prosperity of the new town that has been built upon the old village and its surrounding fields, and two or three minutes' walk to the left will take us to the Wenlock Brewery, which, in its own way, is an unrivalled instance of the prosperity of modern Hoxton. There we propose to conduct our readers, and to explain to them the excellent arrangements by which Mr. Richard A. Glover has renovated the establishment, of which he became proprietor last year. His establishment covers but little ground, as compared with the monster manufactories that have grown up at Burton and elsewhere; but a quarter of a century ago the Wenlock fourpenny ale found more favour with thirsty Londoners than any other brewer's make at the same price, and, though Mr. Glover has not been able to extend the area of his premises, he has, by his economical arrangements of space and machinery, at least doubled the producing power, in quantity as well as quality, which Mr. Lane had at his command during the twenty years or so for which he was proprietor. The entire establishment, indeed, has been carefully remodelled, as we shall see, on the most approved principles, and to our own opinion we can add the testimony of one of the largest hop-growers in the kingdom, who, after going over it a few days ago, declared it to be "the prettiest and most compact brewery he had ever seen in his life."

Like all other London brewers, to whom the cost of space is too great for them to undertake the preliminary process of converting grain to malt, Mr. Glover buys his malt ready-made, and has it conveyed at once by a steam lift to the well-ventilated malt-room on the uppermost floor of the establishment, some 45 feet from the ground, where it is so conveniently lodged that a single lad can now do as much work as formerly needed the services of two or three men in wheeling it, when required, across the level floor and shooting it down into

the mill below. This said malt-room can hold 800 quarters, and in the corner is a hermetically sealed tank to which is conveyed all the waste steam from the boiler below. By this contrivance the malt is kept at an even-temperature without the possibility of any steam reaching the malt so as to damage it; and pipes from the tank convey hot water to all parts of the premises. On the same floor are the capacious cold liquor back and the ground malt hopper, large enough to hold 25 quarters for each brew. Hard-by, also, are two coppers, the one able to boil 85 barrels of wort, though 60 is the number usually assigned to it, and the other holding 40 barrels. Both are of the strongest make, and are fitted so that wort or water can be pumped into either of them. A gauge or index board at the side shows the exact quantity of liquor that is in the cold liquor back without the necessity of going to the floor above to look. On the next flight we find the mash-tun, placed conveniently under the hopper, and fitted with Steel's patent mashing machinery, as well as with a set of rakes, and also fitted with a three-arm sparge by Messrs. Pontifex and Wood. Adjoining it is a Back, large enough to hold at one time sixty barrels of the wort brought from the coppers above. This vessel is, of course, furnished with false bottoms to strain the liquor from the hops before it passes into the coolers, which are fitted with a refrigerator of Mr. Morton's largest make, and capable of cooling from 40 to 50 barrels in an hour. On the same floor is the hop-room, kept dark, so that its delicate contents may not be discoloured, and large enough to hold, at least, 140 cwt. of hops at a time. On either side of this room are apparatus for hoisting hops into it, on one side from the road on the other from the yard. On this floor, as on the others, every one privileged to inspect it must be charmed with the admirable arrangement of all the details for saving both room and labour. There are hot and cold water pipes in all parts of the brewery abundantly supplied with taps, so that no workman has the smallest excuse - and we are sure, from the dapper appearance of every part of the establishment, that he never has occasion to look for one - for allowing any nook or corner or any part of the various apparatus employed to be other than perfectly clean and tidy.

Descending to the second floor, we first come upon the malt mill, an admirably contrived apparatus, with new gearing of the best sort, which receives by a shoot all the malt in a crude state from the malt room at the top of the building and sends it up again by means of a Jacob's

ladder in a condition for converting it into beer. On either side of the mill is a large tun room. No. 1, contains seven fermenting squares, each of them capable of holding eighty barrels, and all fitted with powerful portable copper attenuators, by Pontifex and Wood, with balance weights attached so that they can be easily lifted into or out of the beer in the tuns as necessity requires; two are of slate; the remaining five are of wood. In Tun Room, No. 2 there are four other squares, two to hold forty barrels each, and the others twenty. It is worthy of special note, for we have never seen it elsewhere, that the large copper wort mains in connection with all these tuns are made in perfectly straight lines with brass caps which can be easily unscrewed at the joints so that besides the facilities thus given for cleansing them, by lighting a gas jet at one end and looking in at the other, the operator can ascertain that they are perfectly clean before using them. This and all the other metal work on the establishment has been newly fitted up for Mr. Glover by the well-known firm of Pontifex and Wood, while all the woodwork has been constructed with equal care by Mr. T.R. Carty of Borough. Neater and more appropriate machinery could not be seen anywhere. In a corner is the compact little brewer's room or laboratory, from which Mr. John Jope, the manager, is able efficiently to superintend the whole operation of the brewing. There are convenient appliances for collecting the yeast from each of the fermenting tuns and conveying it to the settling back underneath, and, when the brewing is completed, for filling the casks ranged under each fermenting tun ready to receive the beer. On the same floor, underneath the mash tun, is an under-back with copper-coil, which is used for keeping the wort at a proper temperature; and in the corner is a carpenter's room in which all the sign boards are made and other work required for the various public-houses in Mr. Glover's trade. Below this is a wonderful contrivance of steam jets for thoroughly cleansing the barrels before they are allowed to be filled. These jets so perforated as to swamp every portion of the barrel, first with hot liquor, and then with steam, or with both at the same time, have been constructed by Messrs. Pontifex and Wood on a special plan devised by Mr. Glover, and he has reason to be proud of his ingenious and altogether efficacious method. The jets are, of course, in the yard, to which we have now descended on our way down from the summit of the building. Turning in at another door our attention is arrested by the beautiful little steam-engine which, though only of about 12-horse

power, is in such perfect order, and has all the arrangements of the building so admirably adapted to it and to one another, that it does all the work of the establishment, including the pumping of the water from the well about forty feet deep that is below it. We find the boiler in the basement, but the one at present in use is shortly to be abandoned for a larger one to be set up in another part, not only because the business is to be done requires a larger boiler, but also because it is desirable to move such a heat-distributing apparatus from a disused cellar, which is sorely wanted for the increasing quantities of beer that have to be stored away. Mr. Glover has at present excellent cellarage and store-room accommodation for between three and four thousand barrels. Of the stables it may be enough to say that they are in keeping with the rest of the establishment, and that the harness room has been fitted up in the most complete way with Mr. Cottam's patent appliances. Good liquor is, of course, a prime necessity for good brewing. The water obtained by Mr. Glover from the well under his yard has been carefully analyzed and declared to be admirably suited for the use to which it is put. For cleansing and the general purposes of the establishment, the New River water is employed. We must not omit to notice as a striking illustration of the intelligent economy pervading all the branches of this brewery, and we throw out the idea to other brewers, that the steam generated by the working of the engine, and in ordinary cases wasted, is here collected and conveyed to the tank, already referred to, which is situated in the upper floor whence it serves to supply hot water to the entire establishment. Indeed the distinguishing characteristic of these works - next of course, to the production of good beer - is, that every possible effort is successfully made to economize labour as well as to save space and material. This is especially necessary in an establishment set up as this is in a crowded part of London, where the value of the land is measured by the square inch; and it is almost needless to say that, if the proprietor derives from such economy a well-earned increase of profit, the larger share of the advantage falls to the consumer in his obtaining a cheap as well as a wholesome and invigorating beverage. As regards the details of the establishment we have only to add that the drainage was thoroughly overhauled and perfected when Mr. Glover took possession, and that the extensive alterations almost amounting to rebuilding of the premises were by Messrs. Grover & Co., and all the improvements in the plant by the well-known firms of Pontifex & Wood, and Carty.

Mr. Glover only bought the Wenlock Brewery last autumn and it has therefore been in working order on its new footing barely more than half a year. He, however, as many of our readers are aware, has been connected with the brewing trade for a quarter of a century and thus brings ripe experience to this task; and notwithstanding the Wenlock business, as might be supposed occupies no small share of his attention, he still finds time to carry on the sale of his Burton ales on a very large scale at No. 8, Midland Station, and has extensive stores which, had we space at our command, we should have been glad to describe, at the Midland Goods Station in Camden Town, where he finds room, and a

market, for eighteen to twenty thousand barrels. In the practical superintendence of the Wenlock Brewery, which is capable of turning out a thousand barrels a week, he has the valuable assistance of Mr. John Jope, brewer of twenty years experience in one of the largest establishments in Yorkshire. To this gentleman as well as to Mr. Glover himself we are personally indebted for the courtesy with which we were conducted through every part of this model brewery and the frankness and honesty with which all our questions were answered.

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