

BOOK REVIEWS

Atlas of Beer: A Globe-Trotting Journey Through the World of Beer

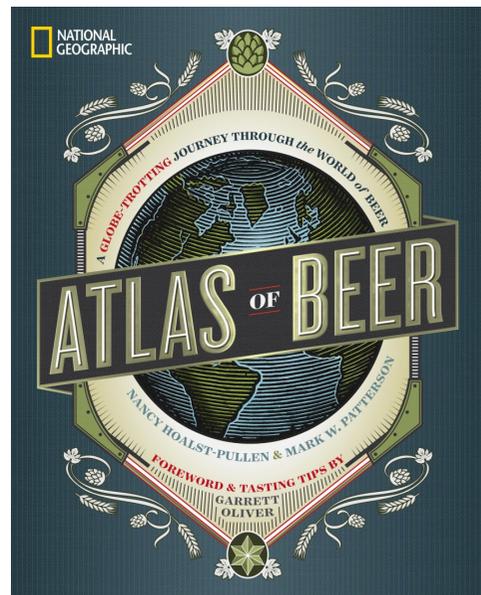
**By Patterson, M.W. and Hoalst-Pullen, N.
Des Moines, IA: National Geographic Publications
2017, Pp.304, \$40.00
ISBN 978-1426218330**

Atlas of Beer: A Globe-Trotting Journey Through the World of Beer is the first beer atlas published by National Geographic. It is more an atlas for your living room than a map for riding mules up Andean vistas. It is clear from the design of *Atlas of Beer* that this is a coffee table book not a book to cram into an overcrowded backpack. How anyone might mistake this for a pocket-sized atlas is beyond me but still the internet features such reviews.

Atlas of Beer is written by Nancy Hoalst-Pullen and Mark W. Patterson, with a Foreword and Tasting Tips by Garrett Oliver. Oliver is Brewmaster at the Brooklyn Brewery, author of *The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food* and editor of *The Oxford Companion to Beer*. Hoalst-Pullen and Patterson co-wrote *The Geography of Beer* and both are geography professors at Kennesaw State University in Georgia, where Hoalst-Pullen is also director of the Geographic Information Science program.

Typically beer books lie within a spectrum. Two book-ends stand in opposition on the spectrum: to the left the writer assumes the reader knows little or nothing of beer and to the right end of the spectrum, the writer assumes the reader knows too much about beer (or is always questioning what is known). On such a spectrum, this beer would fall on the left side: written with the lay reader in mind. That being said, there is plenty in *Atlas* that invites critique from those well-read in beer books and world history.

Questions arise throughout *Atlas*, sometimes due to vague wording or references that are not concrete in their year or timeline. One such example comes on the first page of the Czechia chapter, 'Emperor Charles IV - who ruled Bohemia during the 14th century and made brewing legal for everyone - expanded the production and limited the export of hops to ensure domestic brewers had enough. The church and the wealthy controlled much of that market, which gave them power' (p.81). A pithy question would be 'Everybody?!?!' or 'and what of the plague and the little ice age in the 14th century, hmm?' But to me, the better question is 'were Jews brewing in 14th C. Prague? What about Protestants?' Perhaps there is bias, having studied the history of Czech Jewry and brewing (my Jewish grandfather was born in Bohemia in 1903). The flip side of the coin is



that some sentences are pleasantly inexact and invite readers to jump down the rabbit hole or at least thumb the Resources (p.295). Sentences like ‘some beer historians contend that lagering may have started in Bohemia and then was introduced to Bavaria’ are pleasantly imprecise and invite readers to conduct their own research (p.82).

The description of bier de Noel in the Alsace-Lorraine & Hauts-de-France section of the France chapter, ‘[T]o make space to store the harvest, farmers would empty storage bins of grains left over from the previous year. These grains were used to produce the last brew of the season, typically in late October’ (p.94). So what year or time period are the authors describing? 500-1000 A.D.? 1337-1453, The Hundred Years’ War? Both time periods are mentioned just six pages earlier, but the timeline is unclear.

As most beer historians and beer writers know, it’s easy to find an example outside the norm. So while you may find yourself asking questions of *Atlas* as you read through it, it’s important to remember those who will benefit most from the book: those who have yet to leave their comfort zone or those yet to enjoy a beer abroad.

A traveler can find an unassuming brewery in the over 40 countries the book mentions, but one that ‘celebrates the struggles of black South Africans’? Travelers need to visit the Ubuntu Kraal Brewery, in South Africa, one of the five breweries recommended in *Atlas’ Beer Guide* to South Africa (p. 283).

The Beer Guide, which is provided for many countries (though not all), is a feature of particular interest. If you’re a traveled beer enthusiast, you may disagree with Hoalst-Pullen and Patterson’s recommendations. But what’s important to note is your disagreement may not be with the authors but the brewers, or someone who works in the beer industry in that country. The Beer Guide was ‘compiled based on interviews with local brewers and industry insiders’ (p. 13). You may disagree with a country’s recommendations, but recognize it is not the authors you are disagreeing with. As the authors’ introduction states, this book represents the fruit of their labor, 28 countries, six continents, and over 160,000 miles (257,000 km) in all. ‘We visited more than 400 breweries and interviewed even more brewers, owners, general managers, and bartenders’ (p.11)

Atlas serves its overall purpose which is to broaden the world of the reader. Sure, you may have been to 28 countries and you maybe have visited 400 breweries and found similar findings as Drs. Patterson and Hoalst-Pullen. But what is gained via *Atlas* and what is revealed after 300 pages is how truly tremendous the world’s state of beer is.

MIKE STEIN

Pubs in Lincoln: A History

Edited by Walker, A..

Lincoln: The Survey of Lincoln

2017, Pp.78, £7.50

ISBN 978-0-9931263-3-8

The Survey of Lincoln aims to study the history and the visible remains of past activity of the city. The group initially set out to research a different neighbourhood every year and to publish their findings in affordable illustrated booklets. This series was completed in 2016 and it was decided to embark on a new series of investigations that aim to explore the history of a variety of buildings and structures that are connected to a particular theme and its contribution to Lincoln’s society, culture and economy. *Pubs in Lincoln* is the first of these to appear in print and is the work of 14 contributors who, singly or in pairs, have provided 18 chapters with an introduction and a map as a centrefold. The booklet is concerned in the main with the last 200 years and includes contributions on breweries, maltings and temperance in addition to pubs.

The chapters on breweries and maltings will be of primary interest to B.H.S. members. Improvements in the 18th century to the River Witham and the ancient Fosdyke Navigation which linked the city with the River Trent and the city’s location in a rich agricultural area provided the incentive for enterprising families to invest in processing industries such as corn milling, malting and brewing in the area around the Brayford Pool where these navigations meet. Further stimulus came from a rising population, railway construction and the growth of engineering businesses in the next century.

Maltsters initially adapted existing warehouses to their needs before moving to purpose-built structures as demand increased and 15 malt houses were at work by

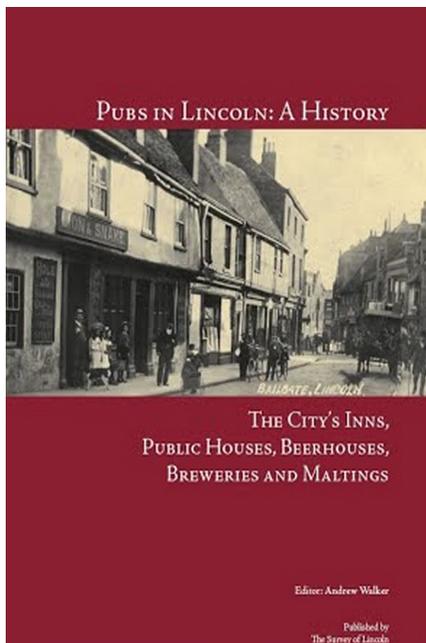
1888. The local brewers retained a substantial interest in malting but the largest operator in the trade at this time was the Burton firm of Bass, Ratcliff and Gretton. They first came to the city in 1869 but were soon contemplating a move to Sleaford. They purchased land alongside the railway here in 1891 and closed their Lincoln houses in 1906 when Sleaford became fully operational. Other brewers and maltsters from Newark, Ipswich, Hull and Liverpool were, however, keen to take over spare capacity in Lincoln and the trade remained prosperous until the end of the First World War.

The next two chapters concern the large breweries of the Rudgard and Dawber families. William Rudgard, a member of a local farming and merchant family, briefly entered the brewing trade in partnership with his older brother at the Globe Inn and its brewery in 1822. He left the partnership soon afterwards to open the city's first steam mill and also developed his interests in malting, promotion of railways and local politics. He re-entered the brewing trade in 1857 when he established the Crown Brewery in partnership with William Willson which, under his sole ownership, was to become the city's largest brewery by the time of his death in 1875. The business eventually passed to A. & B. Hall of Ely who continued to brew here until 1923.

The Dawber family began their brewing and malting business a little later in 1826 at their warehouse, a former military store built during Napoleonic Wars, having previously traded here in beer, spirits, wool and other goods. The brewery and malting business expanded rapidly and new premises were developed on Carholme Road. The business, now under the control the son of its founder, greatly expanded and built up a substantial tied estate. On his death in 1890 his brother John Dawber took over control until his demise in 1904. John left a fortune estimated at over £20 million in today's values, much of which was left to local charities. The brewery site in Carholme Road was sold for residential development and its landmark stack, some 110 ft high, felled in 1907. The tied estate of 52 houses, 24 of which were in Lincoln, was purchased by Mowbrays of Grantham. With the sale and closure of Dawbers and the Crown Brewery the city had lost its major breweries, a familiar story in this period of mergers and acquisitions in the trade.

The remainder of the booklet is devoted to the development of Lincoln's pubs and their role in the life of the city. The first considers the origins of pub names many of which can be linked to their roles as transport centres, places of recreation, association with particular occupations and landmarks and national figures. A comprehensive list of those in existence in 1882 with their locations plotted on a modern street map appears as a centrefold in the booklet that also includes the larger breweries and maltings mentioned in earlier chapters.

Known variously as inns, taverns and alehouses according to the range of services and beverages served, Lincoln's historic drinking places were challenged by the beerhouses that were created by the 1830 Act that aimed to challenge the spread of tied houses, then widespread in London, and to promote beer drinking at the expense of (harmful) spirit consumption. Adam Cartwright chronicles the rise and fall of these modest establishments which were seen by many as a threat to law and order in the years before they were brought back into municipal control in the 1870s. 29 beerhouses survived into the 20th century and 13, now fully licensed, were still trading in 2017. The following brief contribution on *The Salutation*, which closed in 1951, provides an example of the layout of one these houses as a brief addendum to this chapter. In a study of the city's building plans, required by the council as part of



the sanitary reforms of the second half of the 19th century, Andrew Walker traces improvements made in historic pubs from the 1860s and the character of new houses built in the interwar years.

The next set of contributions examines the role of pubs centres for social and political activities. Many played a part in elections as meeting places, committee rooms for candidates and, before the secret ballot was introduced in 1872, the practice of ‘treating’ potential supporters. One successful candidate was later unseated for bribery on account of providing ‘free-and-easies’ at houses where landlords had promised their votes. These were in essence a free bar paid for by the candidate nominally as part of a political meeting. The pub as a centre for various leisure activities could also be a cause for concern when activities such as prize fights and cock fighting drew large crowds and involved gambling. Less contentious were attempts by brewers to introduce games such as skittles but this never attracted the support that it had elsewhere in the country. Pubs also provided meeting places for sports such as cyclin and fishing and played a central role in the rise of organised football - the *Monson Arms* was the birthplace of Lincoln City F.C.

The next batch of chapters consider broader issues around drinking. Interest in temperance came to Lincoln a little later than elsewhere but soon became a concern to the brewers when temperance events were organised and the various societies opened meeting places and hotels. Another contribution by Andrew Walker, examines establishment (i.e. male) attitudes to women in pubs in the early 20th century and attempts to improve premises after the First World War to attract female customers and better monitor customer behaviour in more open interiors. *The Bowling Green*, built for Newark brewers James Hole, is used as an example of the improved pubs of the period but one that was not totally successful in changing the male-dominated culture of the pub. The chapter ‘Pubs in Wartime Lincoln’ examines attitudes and approaches of government in the First and Second World Wars. Lincoln was designated as a ‘drinking centre’ in 1914 where output of munitions was

threatened by over-indulgence and some prosecutions followed. By way of contrast, the pub was seen to boost morale after 1939 and provided welcome respite to many R.A.F. personnel stationed in and around the city.

Two final chapters deal with the challenges faced by pubs in more recent times. ‘Council Estate Pubs’ traces the building of large new pubs on the radial roads around the city during the six decades after the First World War when new estates were developed on the outskirts of Lincoln. As is the case elsewhere, they have not fared well in the current century and many have been demolished. Their contribution to community life and identity is recalled in a brief history of *The Lincoln Imp* in the north of the city that closed in 2017. The demise of city-centre pubs and the changes in drinking habits that have brought this about is the focus of the final chapter which concludes on a note of optimism with examples of three pubs who have boosted custom by, respectively, providing a huge selection of bottled beers (*The Strait and Narrow*), luxurious furnishings (*The Cardinal’s Hat*) and a brewhouse (*The Cask*). A list of pubs operating in 2017 is included as additional material on the Survey’s website. This reviewer was delighted to see that *The Wig and Mitre*, in particular, is still in business.

The booklet is generously illustrated throughout with contemporary and archive photographs and, as mentioned above, is supported by supplementary information on the Survey’s website (www.thesurveyoflincoln.co.uk) which also has details of how to obtain copy. It concludes with suggestions for further reading. A lot of ground has been covered in this slim volume and the varied approaches and perspectives of the contributors and the sources that they mention in their chapters should encourage further research into an important aspect of Lincoln’s history. At today’s prices it provides good value and can be recommended to those who know Lincoln and also to the wider community of local historians who have an interest in brewing, pubs and the emerging specialism of drinking studies.

MIKE BONE