

# BREWERY HISTORY SOCIETY

## NEWSLETTER



Venerable wooden fermenters at Adnams in Southwold in 2001. They were displaced in 2007 to make room for the new brewhouse. You can view more of Roger Putman's photographs courtesy of the Institute of Brewing and Distilling on the BHS Wiki website.

# BREWERY HISTORY SOCIETY

April 2017

Newsletter 76

## Contents

- 2 - Roger's intro
- 3 - Calendar of BHS events
- 4 - From the Chairman
- 5 - Membership matters
- 8 - Gleanings - tomorrow's history
- 13 - Out and About
- 19 - Book review
- 20 - New Brews News
- 24 - Questions and occasionally the odd answer

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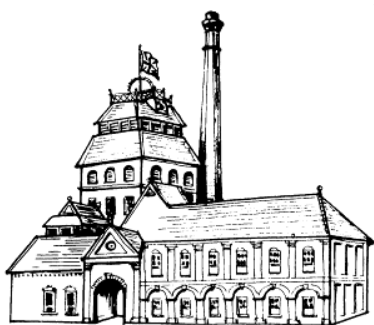
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## Roger's first

*Bannaghtyn* from the windy Isle of Man where precisely 83,313 drunks (we had a census last year) are clinging to a rock in the middle of the Irish Sea. It is with great pleasure that I have taken on the editorship of your newsletter and wish to extend my thanks to Mike Brown who prepared the previous fifty odd issues. I am pleased that Mike remains very much in the BHS fold as Archivist and has contributed greatly to the following pages.



You will notice a few tweaks but, I hope that all your old favourites are here somewhere. I would be delighted to receive feedback about what you would like to see in your newsletter and hopefully we can incorporate enhancements as time goes by.

I have been a member of the BHS for many years and had a lifetime in the brewing industry, culminating in a globe trotting role as Editor of the *Brewer and Distiller* magazine aka the *Brewers Comic* for the Institute of Brewing and Distilling.

After graduating from the British School of Malting and Brewing at the University of Birmingham in 1969, I joined local brewery Mitchells and Butlers at Cape Hill. Recently merged with Bass from Burton, M&B vehicles were still painted royal blue. The Bass chocolate and flame livery appeared soon afterwards. I moved north to Tadcaster in 1973 where there was furious activity installing conical fermenters diverted from the delayed Runcorn brewery project which eventually closed old Charrington United plants at Barrow (Case), Blackpool (Catterall & Swarbrick), Burnley (Massey), Liverpool (Bents) and Manchester (Cornbrook). In 1977 I relocated to Burton on Trent to look after the euphonious Middle Chilled Ale Plant and transferred across Station Street to the 1863 vintage No2 Brewery and its famous sixty 100brl union sets. In grave danger of falling into the racking room below due to rotting timbers, these icons of nineteenth century Burton brewing were closed in April 1982. Spells in packaging, QA and IT followed before I retired as old and expensive when Bass was trying to slim down to sell to Interbrew in 1999.

A second career beckoned as a beer writer, trainer, Chairman of the Judges for six Brewing Industry International Awards, one of the founding fathers of the Beer Academy and finally Editor of the *Brewer and Distiller*, the monthly technical magazine of the Institute of Brewing & Distilling. I now sit in my garret on the Isle of Man watching the ships going by and forecasting the weather by whether or not I can see the Mountains of Mourne. There is still time for a bit of writing, beekeeping and assessing 35 Cask Marque pubs on the Island. Perhaps a third career looms as I am consulting with a start up brewery, a start up distillery and a rhubarb winery!

*Slaynt vie!*

## Calendar

13 May	London Walk – Southwark – see below for details
19 May	BHS AGM St Austell's Brewery. More details In the Chairman's report below.
16 June	Visit to the Greene King archives. 2pm - see below
15 July	NW Region meeting Bowland Brewery, Clitheroe, BB7 1EB at 11.00. Topic - CAMRA and Me with John Ingham
18-21 July	Visit to Prague and Plzen – see below
26 August	Tipplefair at The Peterborough Beer Festival. If you want a stall, please contact <i>e mail address withheld</i> . More information in the next issue
7 September	Joint meeting with British Guild of Beer Writers at Thornbridge, Bakewell. The topic will be ingredients. The list of speakers is being finalised but please put the date in your diaries.
17 October	Nethergate Brewery, The Street, Pentlow, Essex, CO10 7JJ 2pm

Please book the NW events with NW-Region@BreweryHistory.com

Please book the others with visits@breweryhistory.com

### *Southwark walk – 13 May 2017*

Another rerun of the Southwark walk conducted by Ken Smith. Starting at Southwark Bridge, we will see the Hop Exchange, the remains of several breweries, one of which has been renovated but never brewed a pint.

*Contact details withheld*

### *Greene King archives – 16 June 2017*

Meet at the brewery tap, Westgate Street, Bury St Edmunds, Suffolk, IP33 1QT. The books that Susan Chisholm put on display for us at the AGM are only a fraction of the Greene King archive. The full collection has now been put in enough order that visitors are welcome to explore (there is still work to be done if anyone can volunteer to help!). There are records from Greene's and King's, and the Greene King after the merger, also masses of Hardy and Hansons not yet entirely collated. Within the G-K collection are Wells and Winch and G-K Biggleswade records, Rayments of Furneux Pelham and Panton Brewery in Cambridge. The records range from brewing recipes, minute books, plans for buildings and maltings as well as employee records, salaries, job roles etc. Also accounts and audits showing premises, assets, number of horses etc. There is some Morland material although most of the brewery records were handed to the Abingdon records office at the takeover. There is a little Riddleys stuff but most of that was retained by the family. As well as the ledgers and paper records there is a collection of old bottled beers and some brewing artefacts from malting, fermenting, cooperage, etc.

### *Draft itinerary for Prague trip – 18-21 July 2017*

Tuesday evening 18 <sup>th</sup> July	Meet in bar in Prague (Zlý Časy?)
Wednesday 19 <sup>th</sup>	U Fleků (if time permits) Černokostelecký Pivovar Bar in Prague –(Kulový blek?)
Thursday 20 <sup>th</sup>	Pilsner Urquell
Friday 21 <sup>st</sup>	VUPS (Brewing Research Institute) Pivovarský Dům and Únětický pivovar

### **Is anyone interested in a trip to Budapest?**

Ken Smith has been working with a team from Crookham Travel to arrange a trip to Budapest. He is trying to gauge the interest from members as the ultimate price will depend on the numbers attending.

The tour is nominally based on 4 days in the capital and will include:-

Date: late April/early May 2018 including 4\* accommodation.

- Day 1: An evening welcome meeting to introduce everyone and the schedule of the trip.
- Day 2: Tram tour of the city followed by a visit to the Dreher Brewery.
- Day 3: Boat trip on the Danube followed by a visit to the Kaltenburg Sorház es Etterem brewpub.
- Day 4: Rail centre tour and visit to one or more of the local brewpubs.

There are many other beer based visits that could be included and the final itinerary will be subject to the numbers of you that are interest. Additionally, there is the option to extend this to maybe 5 or 6 days. Why not let Ken know and he can work on the final schedule. We shall have an English speaking guide for the entire trip.



If you are interested and would like to register with Ken let him know on *email address withheld*. He will then see if this is worth taking forward with the company.

## From the Chairman

### BREWERY HISTORY SOCIETY AGM 2017

To be held at 12.00 (meet from 11.00) on Friday 19th May at St Austell Brewery, St Austell, Cornwall.

Agenda:

1. Apologies for absence
2. Minutes of AGM held 6th May 2016
3. Matters arising
4. Chairman's report
5. Treasurer's report
6. Auditor's report
7. Subscription levels
8. Election of Officers
9. Any other business

Notes about the AGM:

2. Minutes of 2016 AGM - These were published in Newsletter 73 Spring 2016

8. Election of Officers. In accordance with the Constitution Rule 6, the following will be standing down at this meeting:- Mike Bone, David Dines, Jeff Sechiari and Ken Smith.

Please contact the Secretary, David Dines ([secretary@breweryhistory.com](mailto:secretary@breweryhistory.com)) if you wish to stand for election to the Committee.

If you would like to have a topic added to the agenda for this meeting, please contact the Secretary, David Dines ([secretary@breweryhistory.com](mailto:secretary@breweryhistory.com)) at least seven days before the meeting. Please also notify the Secretary of anything for inclusion under AOB.

All members are welcome to attend the AGM but if you wish to partake in any hospitality or brewery tour that may be offered it is essential to register your intention to attend to aid our host's planning. You may register by emailing [visits@breweryhistory.com](mailto:visits@breweryhistory.com) or by writing to *address withheld*

Ed has arranged a visit to Harbour Brewery at Kirland near Bodmin, PL30 5BB for 2pm on Thursday 18th May and there may be another visit or just a meet up at the Blue Anchor in Helston on the Saturday. Details will be forwarded when you book in for the AGM.

As we approach the start of another new membership year it has been a time of change within the Society. In the last newsletter we thanked Mike Brown for his magnificent 12 years editing the Newsletter. He was always going to be a hard act to follow but I am absolutely delighted to say that Roger Putman has agreed to take over the helm. Roger will be familiar to many members having had a lifetime in the industry, culminating as the editor of the IBD's monthly technical magazine, the Brewer and Distiller, until his recent retirement. Roger introduces himself elsewhere in this Newsletter and we welcome him to the team.

At the end of the year our President, Dr. Ray Anderson, decided to stand down after a decade in the role



during which he has worked tirelessly for the good of the Society. In practical terms members will recall that he and Mike Brown spent six months together rescuing the Allied Archive for the benefit of future researchers some years ago. What members may not be quite so aware of has been his regular attendance at committee meetings and AGMs over the years, providing wise counsel (and good company), as well as a huge amount of work successfully raising our profile within, and helping to strengthen our links with, the industry that we all enjoy spending so much time researching. This has all been to the great benefit of the Society as a whole and each of our members. Ray, thank you for everything. You and your input will be missed.

*(Left: The brewery is Samuel Allsopp's 'old brewery' on High Street, Burton, later known as the lager brewery. The hand-coloured print is from the Illustrated Times September 1862)*

Our thanks also go to Stan Platt, who is stepping down as the Regional Coordinator for the North West. Stan has put in a huge amount of work over the past couple of years establishing the Region, organising regular meetings and speakers and creating an informal 'members committee' to work with him in keeping it running. It has added a great deal of interest for members in the area as well as attracting new members and, we hope it will continue to flourish. Thank you Stan. Needless to say, I would love to hear from anyone who would be interested in taking on this coordinator role.

Ed Wray is our current Meetings Secretary and I must congratulate him on his new role as Head Brewer at Okells. The downside of this for us is that as he has now relocated to the Isle of Man it is not very practical for him to continue in his role on the committee arranging meetings and visits and we are therefore looking for a volunteer to take this on. Ed would be very happy to assist anyone doing so and has a huge number of contacts within the industry. I look forward to hearing from you! Thank you Ed for all of your work on this for the Society.

As well as the opportunities listed above, the committee would welcome some new blood. Do please contact the Secretary, David Dines, or myself if you would like to discuss this at all. You would be very welcome.

We were once again in attendance at SIBA's BeerX in Sheffield in March, when we were delighted to find ourselves next to our old friends and BHS members, Weyermann Maltings. We had a very successful time signing up some new members and meeting many people who showed a great deal of interest in the Society. It was also a great pleasure to catch up with so many current members.

To reiterate a point made last time, although we try and publish details of meetings as far in advance as possible some fall outside the Newsletter timetable. Details are posted to the web site so can I encourage you to look at it regularly just in case there is something new there. We will start trying to make more use of Facebook and Twitter as additional means of flagging up our activities. Do please add us to your list.

We are about to start the new membership year so may I point you to 'Membership Matters' and, in particular, to the point about ensuring any standing orders are for the correct amount.



I look forward to seeing many of you at St. Austell in May at our AGM. My grateful thanks to Roger Ryman and his team for hosting the most important day in our calendar.

Best wishes  
Jeff Sechiari  
Chairman@BreweryHistory.com

## Membership matters

I am very sorry to have to pass on the very sad news that long standing BHS member Sidney Fussell has died aged 95. A member of the brewing family of the same name, Sidney and his wife were part of a valiant team of retired members who spent a lot of time and energy sorting out our archive when it was to be moved from store at Ushers' Brewery to its then new home at Birmingham Library.

Another very long standing member, Bill Rudderham who worked for Fullers for 25 years until his retirement, and was a BHS member for at least as long, has sadly passed away. It was always nice to hear from Bill.

I was also very saddened to hear that Colin Waite is no longer with us. Although a fairly new member, Colin had been our contact some years ago when he was PR Manager at Tetley when they were corporate members. Colin used to write me some very interesting letters while he was hooked up for dialysis and I shall miss hearing from him. We offer our condolences to their families and friends and thank them for their contribution to the Society.

### *New members*

We welcome the following new members and hope that you all enjoy your membership of the Society. Please spread the word amongst your friends and colleagues – we are always keen to have new members and especially now as we are about to start a new membership year. I am delighted to say that a number of these joined as a result of our presence at SIBA's recent BeerX in Sheffield. I would also like to pass my thanks on Dave Thomas, one of our US members and well known beer writer. Dave recently circulated a BHS article to his circle of industry colleagues, resulting in a number of enquiries and new members.

Joshua ADAMSKI, *address withheld*

Steve BRADT, *address withheld*

Gerard CHRISTIE, *address withheld*

George FLICKINGER, *address withheld*

Dr. Klaus-Peter, GILBERTZ, *address withheld*

Paul GOWER, *address withheld*

Interests: Brewing, tasting different styles, beer festivals.

Patrick GRATTAN, *address withheld*

Interests: Hop drying in oasts and hop kilns.

Dr H J HARVEY

Interests: Benskins. Shotover Brewery, Oxford. Botanicals.

Brian JACOBS, *address withheld*

Interests: All aspects of the history of pubs, beer and brewing, particularly the development of the beer styles we know today, not just in the UK, but worldwide. I'm most fascinated by how the aforementioned have affected the Isle of Wight.

Peter JONES, *address withheld*

Andrew KEARLEY, *address withheld*

James KERR, *address withheld*

Patricia RICHARDSON, *address withheld*

Interests: Felix Calvert & Co.; Truman, Hanbury & Buxton

James SCOTT, *address withheld*

Neville SENIOR, *address withheld*

Interests: Victorian breweries, heritage pubs, books related to pubs and breweries.

Ros SHIEL, *address withheld*

Espen SMITH, *address withheld*

Peter STACEY, *address withheld*

Interests: Historic pubs and breweries

D STEPHEN, *address withheld*

Interests: Brewery history, Label design

Catherine TURNER, *address withheld*

David TURNER, *address withheld*

Interests: Brewery transport, specifically railways

Grahame WALKER, *address withheld*

#### *Corporate Members:*

Alex Barlow, Sentinel Brewing Co., 178 Shoreham Street, Sheffield S1 4SQ

Pope's Yard Brewery Ltd., Unit B5b 477-479 Whippendell Road, Watford, Hertfordshire WD18 7PU

#### *Address correction from NL75*

My apologies to Stephen Trezona for a mistake in his address in the new member section of Newsletter 75.

His correct address is:

*address withheld*

#### **Membership Renewals**

We are about to start the new membership year (actually on 1<sup>st</sup> May) so I would be delighted to receive your renewal subscription. As the AGM actually sets the level of the subscription we do not send out renewal notices until the June Newsletter, however I know many of you like to get it out of the way as soon as possible. ***For those who pay by standing order, could you please check the amount that you are paying – we are receiving the odd payment still set at the rates from some years ago, e.g. £15 / £18 / £21.***

#### **2017/18 Subscriptions**

The committee are recommending that subscription levels for 2017/2018 remain unchanged and are as listed below.

	UK	Overseas
<b>Individual</b>		
- full	£25	£35
- retired	£22	£35
<b>RCB</b>	£40	£80
<b>Corporate</b>	£80	-

#### **Options for Paying Subscriptions**

Although we cannot offer Direct Debits, Internet Banking now means that anyone can pay electronically and even set up your own regular annual payment if you so wish. A great many of you have done this and it seems to be working very well. If you do pay electronically please remember to add a reference of your name **and postcode** so that I can identify you correctly – you wouldn't believe how many members have the same initial and surname! Whilst a reference of 'BHS Subs' works well on your bank statement it does leave us stranded wondering who to allocate it to at this end.

Our bank details are: *details withheld*

Our overseas banking references are – *details withheld*

Do please email me (membership@breweryhistory.com) if you have any queries about this.

We are still delighted to receive payments by post and thank you for the many nice letters and comments that often accompany such payments. My address is below.

We are also able to offer a credit card payment facility for overseas members through the kind efforts of Paul Travis in the bookshop. If you wish to use this facility, which gets around the problem of finding a sterling cheque, please contact Paul – address in the Journal or at books@breweryhistory.com. We are now also able to offer the option to pay using PayPal, sending the money to the email address-membership@breweryhistory.com, a very convenient way to sign up a new member.

**Gift membership** – Any time of year is an ideal time to consider a gift of BHS membership for one (or perhaps more) of your loved ones. Why not treat someone and give them a gift membership, so that they can share the pleasure that you get? A gift not only at the time, but also a reminder of you whenever a Journal or Newsletter pops through the letterbox!

**Jeff Sechiari, Membership Secretary, membership@breweryhistory.com**

*address withheld*



# Gleanings – tomorrow's history today!

## In case you missed it - 2016 in a nutshell

We saw the merger of A-B InBev with SABMiller creating a behemoth still called Anheuser Busch InBev. Takeovers may continue into 2017 with Castel and Diageo's Guinness in the frame and possible tie ups with soft drinks giants. The boundary between big brewer and 'craft' continues to blur with A-BInBev grabbing UK based Camden Town, Italy's Birra del Borgo, Belgium's Bosteels (Kwak, Tripel Karmeliet and Zeus), Arizona's Four Peaks, Breckenridge to add to Goose Island, Blue Point, Golden Road, 10 Barrel, Devil's Backbone, Four Peaks, Karbach and Elysian. It even bought Northern Brewer, a home brewing supplier. Molson Coors got Hop Valley, Revolver and Terrapin while Constellation, which acquired a Mexican mega brewery (and is now busy trying to acquire another 4mhl one) to brew Corona for the US market as part of the earlier A-BI link up with Modelo, has bought California's Ballast Point. Asahi has Meantime, Peroni and Grolsch; Heineken has a 50% share in USA's Lagunitas and Japan's Kirin has 25% of New York's Brooklyn. We are still no further forward in the seemingly impossible task of trying to define 'craft'. The number of small brewers continues to increase despite the incredibly competitive market.

Mortlake Brewery finally closed after the first announcement back in 2009. Hop centric California brewer Stone released its first beers brewed in Berlin. Innis & Gunn used crowdfunding to purchase increased capacity at Inveralmond in Perth while BrewDog's fourth crowdfunding exercise brought in £19m from punk investors to fund its Columbus, Ohio brewery in the States. Norfolk's Woodforde's Brewery was sold to a consortium of local investors. Germany's *Reinheitsgebot* celebrated 500 years of food regulation with a big party. Netherlands' Bavaria acquired 60% in Belgium's Palm (plus De Hoorn and Rodenbach). The Russian government passed a law to limit the size of plastic PET beer bottles to 1.5L. St Austell bought Bath Ales. Purity and Westons Cider produced 4%ABV Pure Hopped – a citrus hoppy cider and put it into 300mL cans. De Halve Maan opened a 3276m beer pipeline under Bruges to connect the brewery with its bottling facility in the suburbs; the diameter (and a CIP return) is 65mm and made of high grade plastic.

Beer flavours continue to be adventurous with a wider acceptance of sours, gooses, barrel aged and even fruited IPAs as these move from beer geekery into the mainstream. There are even places where cloudy beer is quite acceptable. The can has moved from 'stack 'em high' slabs of leading lager brands into the micro sector with more and more smaller brewers buying Cask Inc manually fed lines and selling beers with eye catching all-round graphics. CAMRA has approved its first – from Bristol's Moor Beer. Government guidelines on alcohol consumption dropped the low risk figure for men from 21 to 14 units a week, the same as for women. The Alcohol Health Alliance formed of some 40 public health bodies with an interest in availability, pricing and advertising of alcohol has been unable to provide any supporting evidence for the reduction, thus it will most likely be ignored.

## Old Boston brewery name restored

For years, a large chimney at the former Haffenreffer brewery in Boston, Mass has been missing some of the letters that spelled out the old company's name. Some thirty years ago the stack was lowered after



renovations and its vertical labeling reduced to: "FENREFFER BREWERS."

Boston Chimney & Tower has now mounted a large stainless steel fixture, with the letters HAF attached, to the top of the smokestack, the culmination of a five year campaign by local artist Bob Maloney.

## More craft breweries in the US

At the end of 2016 there were some 5301 breweries in the USA with growth in the craft sector still at 8% per annum. Exports increased by 16.3% to 446,141 US bbls.

## Megabrew digest

It is a long time since Belgian brewer Interbrew (Artois and Piedboef 1986) bought Labatt back in 1995 and brewing mergers went intercontinental. Then brewers realised that making effective acquisitions would be more profitable than gradually increasing beer sales. A-BI's £79bn takeover of SABMiller with extensive interests on the African continent was the world's third biggest ever making A-BI's market capitalisation \$231bn when it overtook Nestlé as Europe's leading FMCG company. On paper annual production would have been 662mhl but regulators only allowed retention of 530mhl which is around 27% of the world's beer sales or three times that of No2 Heineken. A-BI aims to turn \$100bn by 2020 which would put it well ahead of Nestlé as the world's biggest FMCG concern. How will they do it? Watch this space.

Heineken with a complex family share structure and Carlsberg restricted by a foundation trust are now numbers two and three. In fourth and fifth are Molson Coors which now has the Miller part of SABMiller in the States while China's CR Snow has all of A-BI and SAB's Chinese interests.

## Sheps restores Faversham site

Shepherd Neame is Britain's oldest brewery and the Grade II listed site is undergoing its biggest-ever facelift which began last August. The building work has so far included a replacement of the brewhouse roof in traditional natural slate, cleaning of the brewhouse building with a special non-abrasive method and brickwork repairs. Tiles which could not be saved have been replaced in reclaimed materials to preserve the historic look and all the leadwork has been replaced. In the weeks before Christmas, all non-original gutters and downpipes were replaced with handmade, bespoke Victorian-style fittings, and non-heritage windows in the brewhouse replaced with bespoke period-style windows provided by Faversham Heritage Joinery.

At the same time new stainless steel mash tuns have been installed and the Burmese teak shrouding from the old ones has been refurbished for the first time in 100 years by shipwrights from Faversham Creek.

The brewery historian John Owen has been intimately involved in the project using old photographs and paintings to show how the brewery used to look.



### Richard is BOTY

Marston's MD Richard Westwood was named Brewer of the Year by the British Guild of Beer Writers.

### Beer added to UNESCO cultural heritage list

UNESCO has added Belgian beer to its list of Intangible Cultural Heritage of Humanity long with India's yoga practices and Venezuela's carnival traditions. At the same time the *Reinheitsgebot* (the beer purity law introduced in 1516) is being considered to join UNESCO's German register of Cultural Heritage but it has already turned the application down once.

### Marstons revamp



Marstons will spend over £1m rebranding its beer range in 2017. For the first time Pedigree in bottle will be conditioned within and becomes an 'amber ale'. The cask pump clip will feature George Peard, the head brewer in 1952 when the beer was christened Pedigree after a staff competition. Burton Bitter becomes Saddletank; Oyster Stout is now Black Jet and the excellently hoppy New World is 61 Deep, the depth of the Burton well in metres. There is also a 3.5hL micro plant in the Visitor Centre called DE14 (the postcode) to tackle small runs (photo above).

The Burton brewer is also supporting two acres of hop garden at Hayle Farm in Horsmonden where it will grow Sovereign for its own use. The first harvest is expected next year.

### China buys the Plough

Former UK Prime Minister David Cameron took China's President Xi Jinping to the Plough at Cadsden in Buckinghamshire, for fish and chips and a pint of Greene King IPA during the latter's state visit last October. The pub has since become a popular tourist attraction among Chinese tourists and has been bought by Chinese firm SinoFortone.

### London's Beer Mile

Bermondsey in London has come to be known affectionately as the 'Beer Mile' with no fewer than ten working breweries opening their doors on Saturday afternoons for tastings. Start at Fourpure, not far from the South Bermondsey station and finish at

Southwark Brewing, not far from Bermondsey station.

### Shippo's returns to Nottingham

Shipstone's beer is being brewed at Basford in Nottingham for the first time for 25 years after a two-year search for a site found the Alcazar Brewery site behind the Fox and Crown pub in Church Street. The microbrewery has been refurbished and rebranded as the Little Star Brewery - a tribute to the defunct Shipstone's Star Brewery nearby was closed by Greenalls in 1991.

### H41

Heineken has launched its 5.3%ABV H41 through a chain of London pubs with a view to wider exposure later. The beer is fermented with the Patagonian yeast said to be the missing link between modern lager yeast and the long established *S cerevisiae* although no one has satisfactorily explained how the couple first met. H41 is a nod to the latitude where the yeast was found back in 2011. Master Brewer Willem van Waesberghe said "change the yeast and everything changed in the beer"

### Work gets underway at Vaux

Work on the Vaux site in Sunderland is finally underway 16 years after the brewery closed. The ambitious redevelopment covers 60,000 square feet in the heart of the city and will include business space, housing and leisure facilities.

### No free beer for oldies

Canada's Labatt has decided to scrap the 'free beer for life' perks enjoyed by its pensioners who received eight 24 bottle cases each year. That is the difference between the traditions of an old family run business and the aggressive cost cutting of the world's biggest brewer say commentators.

### A novel gose

Benchtop Brewing in Norfolk, Virginia brews a gose, a beer that dates from the Middle Ages in the German town of Goslar. In 1900, some 80 brewhouses in Leipzig were producing it. It is sour and salty, so with the Atlantic Ocean nearby, the brewer decided to get the saltiness by blending in some sea water. While he was down at the water's edge he picked up some oysters as well, so whether a Leipziger would recognise the beer is a matter for conjecture!

### Asahi buys more

The recent buyer of Grolsch, Meantime and Peroni brands (for \$2.8bn) has bought SABMiller's Central and Eastern European (CEE) assets for another \$7.8bn. Asahi acquires assets in five countries - Poland (Tyskie, Lech and Zubr), the Czech Republic (Pilsner Urquell and Radegast), Slovakia (Saris), Hungary (Dreher) and Romania (Ursus). The Japanese brewer is now No3 in Europe behind Carlsberg and Heineken having increased its sales outside Japan from 1 to 37 mHL.

### Punch taken over

Punch Taverns, one of the UK's biggest pub groups with 3300 houses, has been taken over by Heineken and Patron Capital in a £403m deal. The estate will then be split, with Heineken taking control of 1,900 pubs to add to its existing Star Pubs & Bars estate of 1,100 pubs while Patron will take control of the other 1329. The Competition and Markets Authority is studying whether beer choice in the larger estate will be compromised.

### Brains is moving

Brains in Cardiff has revealed plans for the redevelopment of its brewery into a waterfront leisure zone featuring restaurants, hotels, apartments and offices. The brewery building and chimney are to remain to reflect the heritage of the area, which was formerly Hancocks and Bass. The brewery now needs to find a new and smaller home towards the end of this year. Several sites including Cardiff Bay by the BBC are in the running.

### Beer from old rolls

Aulds Bakery at Milngavie has found a home for surplus bread after talking to Zero Waste Scotland and Glasgow Chamber of Commerce. They have teamed up with micro brewer Jaw Brew to make beer from their left-over bread rolls. Brewer Mark Hazell says the bread addition increases the mouthfeel of a low alcohol beer

### Scottish hops

St Andrews Brewing in Fife has partnered with the James Hutton Institute to develop Harvest Beer, a wholly Scottish beer featuring hops grown at the Institute's Mylnefield Farm near Dundee. The 4.5% ABV beer will use Pioneer, Cascade and First Gold hops grown by the Institute as part of an experiment which looks into the commercial viability of cultivating hops in Scotland.

### Fancy a beer in the shower?

Sweden's PangPang Brewery has produced the world's first 'shower beer'. It is 10% ABV and comes in a 180mL bottle. Apparently it is designed for the evening freshener before you go out – preloading Swedish style we guess.

### Highgate still not sold

The Grade II listed Highgate Brewery failed to sell at auction with a guide price of £850,000 before Christmas. The site at Sandymount Road in Walsall, which opened in 1898, remains unoccupied and community leaders are concerned that there is a real risk of arson. Mysterious fires have destroyed other empty industrial buildings in the town over the last few years.

### Amarillo moves to Germany

Amarillo is an unusual hop in that it derives from a landrace plant found growing near Darren Gamache's Yakima hop farm in Washington State back in 1998 and has been patented and is grown as a brand name. It is named after the Spanish for 'yellow' as the cones take on a pale colouration as they mature. Its stoned fruit, peachy hop aroma is highly sought after and Darren planted 300ha of them. Then he licensed another 600ha of production on other farms. Now some 300ha is planned for the German hop areas of Elbe-Saale, Halletau and Tettang under an agreement with HVG the German hop processors. Some plants are already in the ground but most will be planted this spring for a harvest in 2018. We shall have to see whether the aromas match. Remember that Kent grown Cascade had a much lower floral and citrus aroma perception than its Oregon counterpart.

### Bott honoured

Keith Bott of Titanic Brewery and long time doyen of SIBA has been awarded an MBE for services to the brewing industry and the economy of Staffordshire in the Queen's New Years Honours.

### Everards on the move

The Fosse Park Retail Park has engulfed Everards in Leicester and the brewer is moving to a new site the other side of Soar Valley Way not far away. Brewing at Castle Acres will cease this summer so for the next year or so its products will be contract brewed while the new plant is built. Malt and hops will be replaced by Next, Debenhams and TK Maxx in the £150m sale. The new site named Everards Meadows is badged as a

'food and drink cluster' also featuring a shop, pub, restaurant and cycling centre. It is due to open in Spring 2018.

### 220yo beer recreated in Tasmania

Conservator at Queen Victoria Museum and Art Gallery in Launceston, Tasmania, David Thurrowgood has coordinated research into a 220 year old bottle of beer recovered back in 1990. The Sydney Cove sank in the Bass Strait in 1797 while en route from Calcutta to Port Jackson. Researchers from Australia, France, Germany and Belgium have helped produce Preservation Ale which featured in an ABC television program. "Possibly the wreck has now also given us the world's only known pre-industrial revolution brewing yeast," said Thurrowgood.

Meanwhile back home in Stamford, Lincs, the Stoney Ford Brew Co aims to create a local beer by seeking ancient bottles of local brews which could be used to extract viable cells. They have already found some local hops growing at Belmesthorpe nearby.

### Social drinking is good for you

Despite UK government guidelines on alcohol consumption being set at 14 units a week for both men and women; a new study, published in the journal for *Adaptive Human Behaviour and Physiology* has shown that the odd pint or two while socialising is directly linked to better wellbeing. It also concluded that that people without a local pub are likely to have a smaller social circle, and to be less trusting of their community. Professor Robin Dunbar, of the University of Oxford's Experimental Psychology department, said: "Our social networks provide us with the single most important buffer against mental and physical illness. Alcohol's role appears to be in triggering the endorphin system, which promotes social bonding. Like other complex bonding systems such as dancing, singing and storytelling, it has often been adopted by large social communities as a ritual associated with bonding."

### State of the industry

With the UK brewing industry gearing up to plead with the Chancellor for further duty cuts, a report by Oxford Economics, commissioned by the BBPA concludes that beer and pubs contribute £23.1bn to the British economy. The industry employs almost 900,000 people (almost 100,000 of them in breweries), up

29,000 from the previous year and investment has increased 40%, up from £1.2 billion in 2015 to £2 billion in 2016. The industry contributes £12.6bn in annual taxes with Brits paying 40% of the EU beer duties while drinking only 12% of its beer. All this was to no avail, beer duty went up by 2p a pint.

### Green light for Thwaites

Thwaites has got planning permission to move its HQ five miles out of Blackburn to Mellor Brook. The site, which will open in spring 2018, will include a heritage centre and a new £8 million brewery. Most of Thwaites brewing assets, including Wainwright's, were sold to Marston's in 2015, leaving Thwaites with smaller-run beers such as the mild Nutty Black and its speciality beer range through a 20bbl plant. As well as local residents worrying about brewing aromas, there was concern that the Company's shire horses should be well looked after.

### Remember the Lager Lovelies?

Karen Thomson who adorned cans of Tennents Lager from 1988 to 1991 has been ordered to pay £8,500 after being found with 52 cannabis plants in her daughter's bedroom. The 52 yo



also has to carry out 300 hours of community work. Meanwhile back in 2017, C&C which owns Tennents is to add weekly guidelines to its packaging. This follows the display of product calorie information last year. Other C&C Group products will follow soon.

EU Commission has given the rest of the drinks industry twelve months to come up with its own self regulated proposals.

### Kirin sells and buys

Japan's Kirin is to off load its 10mHl Brazilian brewing operation to Heineken for €664m, which is less than a quarter of what it paid for it back in 2011 when it acquired Schincariol and its 12 plants. Heineken now has 20% of the world's third-largest beer market behind China and the US. Overall beer volumes have dropped because of the country's protracted economic

woes with beer consumption declining to 114mL in 2016.

Concentrating more on the Asia and Australian market, Kirin has bought the Mandalay Brewery in Myanmar (Burma) from the military-backed Myanmar Economic Holdings. Kirin bought market leader Myanmar Brewery in 2015. The purchase of Mandalay Brewery will give Kirin control of 90% of the growing local beer market.

### Cascade is IBD hop champion

Veteran Kent hop farmer Tony Redsell has picked up the top prize at this year's British Hop Awards, run by the Institute of Brewing & Distilling for his Kent grown Cascade which was judged overall champion with its 'citrus peel, oranges and tangerine' aromas. The same farm also took an award for its Fuggle.

### More US hops

Some 40,000 tonnes of hops were picked in the USA last year up 10% on the year before according to data released by the US Department of Agriculture's National Agriculture Statistics Service. It is the sixth straight year of crop increases. The yield per acre is down as lower yielding aroma varieties are all the rage.

### Switzerland is fourth

There were 740 breweries in Switzerland at the end of last year ranking the country fourth in Europe behind the UK (1,880), Germany (1,400) and France (793) and ahead of Italy with only 688. For a land of only 8 million people, that's one brewery per 11,000 inhabitants. In comparison the 5000 or so US breweries are spread at one brewery per 64,000 people. Only 49 Swiss breweries produce more than 1000hL a year in a market worth about 4.6mL.

### Beer on board

P&O Cruises Oriana has emerged from a refit in Hamburg with a facility to serve cask conditioned ales. Working with Bateman's and Dark Star there is a 'secret' arrangement to keep the beer fresh for ten weeks and



on sale for ten days without disturbing the sediment.

The first cruise ship with a whole brewery on board was AIDAblu, a German based vessel with a 5hL brewplant installed and operated by Radeberger, the country's largest brewer (and part of A-BI). Then last year AIDA's parent company Carnival installed its own 3bbl German built copper and glass kit on board Carnival Vista operating out of Miami. The RedFrog brewpub is located on Vista's 5th deck with a further six 6bbl serving tanks behind a glass wall. Brewer Colin Presby worked at the ship yard in Italy to get the kit installed properly and now he brews four beers using materials supplied by Miami's concrete Beach Brewing with water from the ship's reverse osmosis desalination plant and spent grains join the galley waste stream. Brewing takes place in the afternoon and evening so that some of the 4000 passengers can view the process. Colin also gives lectures/ tastings and is working on a similar brewery for the next Carnival ship.

### Beer historian for the Smithsonian

The Smithsonian's National Museum of American History has hired Theresa McCulla to head up beer and brewing history research. Theresa is a social and cultural historian of food in the U.S. from the early 1800s and has doctorate from Harvard. As well as using archival sources, McCulla will travel around the U.S. to gather oral histories from brewers and collect brewing artifacts for the museum. She hails from Milwaukee and remembers her father home brewing in the shower room and she was already bottling at the age of eight!

### Guinness brewing back in USA

Guinness is planning to spend about \$50 million to open a brewery in Maryland, bringing brewing back to the United States for the first time since it sold its former F&M Schaefer Brewery in Lehigh Valley, Pennsylvania, to Boston Beer for \$55 million back in 2007 although it had only made Smirnoff Ice since 2001. There will be a brewery, packaging, warehousing and a visitor centre including an innovation microbrewery at Relay in the State. The new plant will be home to Guinness beers created for the US market, while the iconic Guinness Stouts will continue to be brewed in Dublin. There is one slight problem; local rules say that an on site sales can only total 500bbl (585hL) a year and that is not going to go far amongst the projected 250,000 visitors! The State agreed an increase to 3000bbl but limited opening hours

and banned the sale of any beer made elsewhere.

### Arts centre for Dorchester

Plans have been unveiled to turn part the old Eldridge Pope brewery in



Dorchester which closed in 2003 into an £8.75m arts centre. The Maltings at the town's regenerated Brewery Square will include a flexible main auditorium with 450 seats, a smaller 100-capacity studio, a cafe-bar and a commercial annexe to provide income.

### Asahi to sell Tsingtao stake

Japan's Asahi is working with Morgan Stanley to sell its 20% stake in China's Tsingtao valued at \$1.1 bn based on the current share price. It bought the stake in 2009. China's beer market is ailing due to the country's economic slowdown and consumers' changing palate towards wine and imported beer, the report said.

Tsingtao is the second biggest domestic beer brand in China, with 15% of China's beer market share, behind Snow Beer at 22%.

### Brooklyn lagering cellar found

A construction crew clearing a site in Brooklyn, New York discovered an underground cellar 22 feet wide, 14 feet tall and 40 or more feet long, the New York Times reports. Research showed it to be part of the lagering caves for Sebastian Schnaderbeck, a German who immigrated to New York City in 1848 and opened a brewery in the 1860s. He went out of business by the late 1870s and the building was in ruins by 1880. Meanwhile the house building is on hold as the remains are listed on the National Register of Historic Places.

### Born to Die

BrewDog's 'Born to Die 17.03.2017' is a beefed-up, 9.5% ABV, uber-bitter hop monster using Amarillo, Citra, Simcoe and Mosaic. The blurb says it is 'savagely bitter, exceptionally dry, this IPA is born to die on a predetermined day. It proudly displays its short-lived life





span front and centre. There is no better time to drink this than the moment you get your hands on it.' A 660mL bottle cost. £7.00.

Readers might like to note that all heavily hopped beers do not age well and are best drunk as fresh as possible and never laid down despite their usual high %ABV.

### **Beer and dog pairing**

Tamas Szilagyi, the man behind the Mad Scientist micro in Budapest is offering free beer to help raise awareness for stray dog adoption from the Noe Animal Sanctuary. The brewery has paired each of its seven beers with appropriate dogs.

### **Coeliacs beware**

A new study conducted by the Gluten Intolerance Group (GIG), certifier of gluten-free products in USA, indicates that beers labelled 'gluten-removed' may not be desirable for consumption by those with coeliac disease. A recent antibody study at the University of Chicago, found that none of the blood samples of coeliacs involved reacted to 'gluten-free' beer, but some samples did react to 'gluten-removed' beer. 'Gluten-free' beer is brewed with 'alternative' grains – such as sorghum, buckwheat or brown rice – that naturally do not contain gluten, while 'gluten-removed' beer uses wheat, barley or rye, treated with enzymes to break down gluten into smaller fragments that theoretically should not induce an immune response in susceptible drinkers.

### **Try a Horny Beer**

Ljusdals Bryggeri in Sweden released its 'Kåtöl' beer and within a day, all of the stock at Sweden's state-owned alcohol monopoly *Systembolaget* had sold out. The label shows a native tent and the name comes from the Sami tent (káta) where you can drink a beer. In English the name would be 'Sami tent beer'. However 'Kåt' is the Swedish equivalent of 'horny', while 'öl' simply means beer, thus explaining the instant success of this 'horny beer'. The brewer insists there has been a big misunderstanding – oh yes?

### **Indian liquor shop ban**

There are 146,000 fatalities every year on India's roads and drink drinking persists in spite of road safety measures to counter it. The Supreme Court has now ordered that there shall be no liquor shops within 500 metres on either side of national or state highways and existing shops will have to be closed. Carlsberg said

this could affect about half of India's 66,000 licensed liquor shops. The Indian beer market is around 21mL.

### **Hawkshead taken over**

Liverpool-based Halewood Wines & Spirits (Crabbie's and Lambrini) has taken a controlling interest in Cumbria's Hawkshead Brewery. Following the investment, the brewery is set to build a new brewery to expand production.

Brewery founder Alex Brodie said: "Demand for our beers exceeds our ability to supply and we have gone about as far as we can on our own."

### **Pride goes unfiltered**

Fuller's in London has launched an unfiltered version of its 4.1%ABV London Pride. The beer was originally put on the market in 1959 and the new version is aimed at the younger drinker who likes a colder pint. The beer is centrifuged but not filtered or fined and is dry hopped with Target. Serving temperature will be 4-6°C.

### **Trappists could be home of life but probably not as we know it!**

Researchers at the University of Liege in Belgium has identified seven Earth sized objects orbiting a star some 40 light years away. The system is called Trappist and each exoplanet (those that orbit stars outside our own solar system) is nicknamed after Trappist beers including Rochefort, Orval, Westvleteren etc. Let's hope they do not find more than eleven!

### **Stone brews with recycled water**

Stone Brewing in San Diego has tackled a challenge faced by the brewing industry head on. Its Full Circle beer is brewed with 100% recycled water from the city's waste water treatment plant. A lot of brewers recover water but always say it is only used for washing down and never brewing even when the quality of incoming water is inferior to the stuff they have treated themselves! With San Diego planning to use a third recycled water by 2021, there is little choice in drought stricken California. They could probably have done without the 'toilet to tap' headlines!

### **Courage beer in London again**

Charles Wells, which currently owns the rights to the Courage brand is collaborating with Southwark Brewing based close to Courage's original home near Tower Bridge to produce a range of limited-edition cask beers that will be released every two months until February 2018. The first two will

be a Session IPA and Smoked Porter. The beers will celebrate the 230th anniversary of John Courage starting brewing.

### **Springfield to be revamped**

The old Springfield Brewery has long been a sad sight from trains passing through the nearby Wolverhampton Station. Closed in 1991 and then damaged by fire it is now home to the West Midlands Construction University Technical College. The University of Wolverhampton plans to spend £100m to create one of Europe's largest specialist



construction and built environment campuses. The new college will give 14-19 year olds the opportunity to study technically-orientated courses in IT and construction, with a focus on both the curriculum and practical employment skills. The building which opened in 1874 as William Butlers Brewery is Grade II listed and on a 12 acre site. Butlers was taken over by Mitchells & Butlers of Smethwick in 1960.

### **Broon is 90**

On April 25, 1927, Newcastle Brown Ale was advertised for sale for the first time. Five days later, Newcastle United were crowned league champions - their last league title! Based on an earlier 'Audit Ale' and formulated by Colonel Porter who now has a Newcastle city bar named after him, it was soon declared that 'there is no better bottled beer in Britain'. The Blue Star logo dates from 1928. Its popularity in the then unusual flint bottles continued and it became known as the 'Dog' derived from the phrase "I'm going to walk the dog" – which really meant "I'm going to the pub"!

By the late 1990s the beer was the most widely distributed alcoholic product in the UK. Perhaps more of a cult beer today, it remains a major import to the USA. Production moved to the Federation Brewery in Gateshead in 2005 and the beer lost its EU protected geographical status which had been granted in 2000. The brewing moved to John Smith's plant at Tadcaster in 2010.

## Out and about

### Timothy Taylor's new micro brewery

Malcolm Toft took a look at the new small scale brewplant at Keighley, which had been in use since August 2016. Head Brewer Andy Leman supplied some technical details.

It was manufactured by Johnson Brewing Design of Bury and consists of a hot liquor tank (fed from the existing treated liquor supply), 2½ qtr mash tun (375kg), and a 10 barrel Copper. The mash tun doubles as the hop back, which ensures the MT is dug out promptly. The wort paraflow is situated within the banded floor of the brewhouse and supplies cool wort to the FVs, which are next door in an existing fermentation room. There are 4 x 5 bbl rectangular FVs, mimicking the shape of those in the main plant and uses the same chilled liquor supply as the large vessels. Control software is by Retro Control Ltd, who often work with Vincent Johnson. Different fermentation profiles can be set, depending on the beer we are brewing and also profiles for post fermentation cooling and conditioning. There is a fully automated CIP system which cleans both the brewhouse vessels and the FVs.

The main purpose of the plant is Research and Development, particularly for new products and a new Blonde Beer will be launched later. The first beer was Fezziwig's Porter (4.8%), an exclusive for the tied estate last Christmas, which went down extremely well!



### New brewery for Westerham

Robert Wicks at Westerham Brewery is a long standing supporter of the BHS and Westerham are corporate members. He brings us up to date with his brand new brewery.

On Thursday 26th January, exactly 13 years and 13 days after we opened the brewery at Grange Farm we brewed the last batch of beer: Scotney Pale Ale gyle number 2396. That totals over 10 million pints of beer and now the time has come to move the brewhouse to a new home at Beggars Lane in Westerham. Brewing resumed 3rd March, exactly 52 years to the day that Bill Wickett, the last head brewer of the Black Eagle Brewery in Westerham mashed in 3 barrels of Special Bitter Ale, ending over 400 years of brewing history in Westerham.

The original brewhouse has been reinstalled alongside a new 30 barrel mash tun. The 90 metre deep borehole has been fully commissioned and the water tastes fantastic. We can't wait to start making Westerham Ales from this amazing water supply.

### BEER magazine – spring 2017

The spring 2017 issue of CAMRA's quarterly Beer magazine had the usual crop of interesting articles. Tim Hampson looked at more exotic materials up and down the land. There was a profile of the burgeoning Brewhouse and Kitchen micro brewery chain. a look at Hull - the UK's 2017 City of Culture and a short survey of the Black Country with Jeff Evans. On the more historic side, Brian Glover explored the fall and rise of Wrexham Lager, Roger Protz writes about the 90 year story of Belgium's Duvel while John Elliott of the Archives and Records Association asked whether CAMRA should take a more active role in preserving records and artefacts of Britain's brewing past. After a light hearted jaunt around some of the preserved material in London, Aberystwyth, Glasgow, Dublin, Burton and Winchester, he mentioned significant gaps and collections lying neglected without really telling us how CAMRA could help.



## Walkers and Geo Shaw beers redux



When John Robinson renewed his BHS membership for Topsy Angel Brewery at Warrington, he commented that he wanted to thank the BHS for his tracking down the Walkers brewing records. His Topsy Angel Brewery was commissioned in 2010 and sold its first beer the following April. The original intention of the brewery was to recreate the long lost recipes of Walkers of Warrington. In addition, new beers are being introduced to complement the modern taste with brews like Citra Angel, and now a 4.9%ABV India Pale Ale. Walkers Falstaff, now known as Angels Folly and Walkers Mild, known as Mild as an Angel are selling well.

John found the records at the Merseyside Records office with all the other Walkers memorabilia. The

brewing ledgers date from 1865 through to 1965. John adds "it was largely, I believe through the efforts of BHS members that they have survived. By cross referencing the dates and changes in the ledgers, it has been possible to identify the brewing recipes for many of the breweries that were taken over by Walkers in the 1920s and 1930s. Principal amongst those, have been the recipes of George Shaw's Leigh Brewery. It appears Walkers carried on brewing several of these well into the late 1950s and early 1960s. We also obtained the brewing notebooks of the Walkers shift brewer, the late Ken Renshaw, due to the generosity of Stewart Thompson, all this has given us the opportunity to commercially brew these beers, thanks to the generosity of 4T's Brewery in Warrington who made their small brewing kit available to us. We wrote to Carlsberg UK recently, to ask about ownership of the rights to the George Shaw Brewery, they confirmed they did not possess the rights, so we have registered the company at Companies House. For me, a Leigh lad, it is a dream come true."

## Bob Thompson's Brewery Visits website

Bob Thompson tells us that his brewery visits website ([www.beervisits.eu/](http://www.beervisits.eu/)) has now been updated and, amongst other material, has a seven part article on the BHS visit to Guinness, along with a report of our visit to Porterhouse. He also has a series of articles on the BHS visit to Bamberg

## Mortlake display update

In the last newsletter, we were asked by artist Lucy Harrison about providing photographs of the erstwhile Stag Brewery at Mortlake for a display in SW14. Lucy tells us that the work is now on show in the entrance to the building that includes the library, a day centre and some community halls, at Sheen Lane, London SW14 8LP. Open Mon-Sat.

## Thomas Hardy's Ale returns

A new release of Thomas Hardy's Ale was launched at the Horeca Expo in Ghent, Belgium before Christmas. Thirteen Hine cognac casks were home to the maturing beer for nine months before bottling into 25cL bottles at 12.7%ABV.

Eldridge Pope brought the ale back into production from 1974 to 1999. After that, O'Hanlon's Brewery resurrected Thomas Hardy's Ale from 2003 to 2008. In 2015, it was back in production once again at London's Meantime Brewing Co. The Vecchiato Brothers, owners of the label and recipe since 2012, had announced that a small batch of Thomas Hardy's Ale would be aged in wooden barrels exactly the way it was for its first edition although back in 1968 sherry casks were used. This extraordinary beer may safely be laid down in your cellar for many years to come.

## Hinckley celebrates three famous Midlands brewers

It is three hundred years since the birth of William Bass and a summer exhibition at Hinckley & District Museum features three brewers, Bass, Butler and Worthington who have connections to the town and local area. There will be a Three Brewers ale trail and blue plaques erected in the area to mark the connections with this 'holy trinity' of the brewing world!

William Bass (1717-1787) lived in a house in Castle End, Hinckley. William Butler (1843-1909) of Smethwick and Cape Hill was born in a house, no longer standing, in New Buildings, Hinckley. William Worthington (1723-1800) was born to yeoman farmers in Orton on the Hill, within the confines of the Borough district. Never was there more truth to the "Higham on the Hill, Stoke in the Dale and Wykin for buttermilk. But Hinckley for ale!"

The museum website [www.hinckleydistrictmuseum.org.uk](http://www.hinckleydistrictmuseum.org.uk) gives details of opening times, etc and will be updated with more information about the 2017 season shortly.



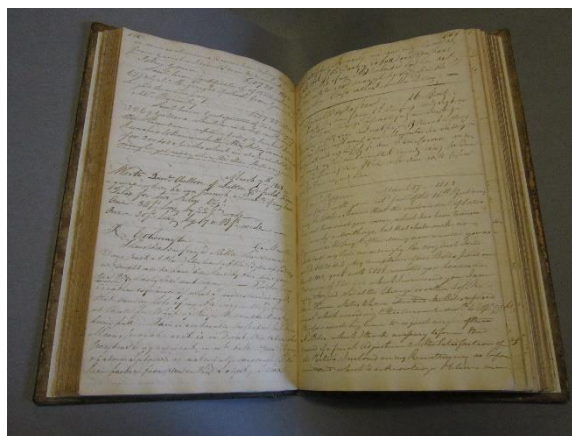
## NBHT update

Harry White informs us that the National Brewery Heritage Trust in Burton on Trent is updating its web site to include an on-line shop. They have been given a large collection pre-war bottle labels by Willie Welch, who for many years worked for Darley's the printers in the town. These have been digitised and are being used on branded merchandise including coasters and carry bags which will be sold to make funds for various projects. The Trust now has over twenty corporate members, one of which is the Brewery History Society.



The Trust has also rebound one of Benjamin Wilson's letterbooks, dating from the late 18th century. These books were saved from the skip by Ray Anderson when Allied were clearing out their Station Street offices and were stored at the NBC for safe-keeping. The books have since been donated to the Trust. The correspondence refers to the Baltic trade of beer exported via Hull and shows the extent to which Burton beers were also being shipped to North America at that time - all the ports from Boston round to New Orleans. The actual content of the books is pretty mundane every-day business stuff (late payments, lost barrels etc.) but the language and turn of phrase used are of interest and may raise a titter!

There were at least two (maybe three) Benjamin Wilsons (father, son, grandson), the first of which started brewing in Burton High Street around 1750 and the last Benjamin Wilson sold the business to his son-in-law, Samuel Allsopp in the 1820s.



### Excerpt from Benjamin Wilson's Letterbook dated 22<sup>nd</sup> September 1801.....

To M. Schwarz and Euerbeck

I have been reflecting so I cannot be content of your last letter in which you informed me that one of the Underwriters on my property has failed. It occurs to me Sir that in all probability I should have escaped this loss if you had been sufficiently active and watchful after my interest....but I think you have neglected without any good reason on my part. The kind of land yet may add to the disappointment already sustained and therefore I request you will give me the Names of the Underwriters who stand indebted.....

With proper authority in the presence of a legal procedure and then will see what I can do as I think myself very improperly and un\_\_\_\_\_duped with this I did not expect from you and think do not deserve.



Conservator Emma Lloyd-Jones hands the Benjamin Wilson letter book back to NBC Archivist Vanessa Winstone

## St Austell's new Bath Brewery

Roger Ryman, St Austell's Head Brewer gives us some details about the new brewery at Bath Ales in Warmley near Bristol. St Austell took over Bath Ales in July last year. It will be known as the Hare Brewery and is to be constructed in what is now Hare House; the warehouse and office building over the road from the current Bath Ales bottling plant. The brewhouse by Musk Engineering of Swadlincote will be a 50 bbl lauter tun system based on four vessels (mash mixer,



lauter, kettle with external wort boiling and whirlpool). In addition there will be a small hop-back/hop infusion vessel for imparting late hop aroma post whirlpool as they do at St Austell. In addition Musk will be supplying all dry goods around CTS silos and conveyors and an Alan Ruddock mill. There will be 12 x 100 bbl conical DPVs, along with yeast handling and storage and CIP set. Cask and keg racking will be based around the existing Gimson washer and racker (120 casks per hour, sold to Bath by St Austell when it installed Microdat kit in a few years ago and the M+F keg washer racker (35 x 50L kegs per hour). Small pack options are under review but it is anticipated there will be an upgrade to at least 5,000 bph from the existing 2,500 bph early in 2018. Along with everybody else, canning is being considered as well. The brewery has been designed to offer maximum flexibility for production of both the existing Bath Ales range and anticipated new product development in the future. The design is future proofed with the brewhouse capable of producing up to nine brews in 24 hours should the need ever arise. Space has been allocated within the building to increase fermentation/storage capacity should that be required. Brewhouse installation will start in September this year, and we plan to commence brewing trials in February 2018.

Acquisition of Bath Ales offers St Austell the opportunity to develop its business in the populous (and competitive) Bristol and Bath area and act as a staging post close to national distribution routes from which to distribute both St Austell and Bath Ales products across the UK as a whole. Whilst St Austell Brewery has been highly successful at developing nationally distributed brands, its heartland remains geographically remote and the trade continues to be seasonally affected and dependent in the fickle summer tourist trade particularly in the pub trade. The acquisition of Bath Ales extends its reaches and to some extent derisks the business. More pubs in the Bristol/Bath area will be sought to build on the 11 strong estate acquired from Bath Ales. These pubs will continue to be branded under Bath Ales identity.

## Raise your glass in Musselburgh

An exhibition about the history of brewing in Musselburgh at the town's museum will be open until 3 June. Entitled 'Raise Your Glass!', the display has been organised in partnership with Brewing Heritage Scotland. John Martin, of the Scottish Brewing Archive Association, is hoping locals will get involved and has appealed to those with family connections, information, photographs or artefacts relating to malting and brewing in the Honest Toun to get in touch. Musselburgh resident Jim Lawrie who is also a member of the Scottish Brewing Archive Association wrote a book titled *Honesty Brewing* which proved an invaluable source of information for exhibition organisers.

Musselburgh and Fisherrow have a proud tradition in malting and brewing that can be traced back to 1697, when there were 26 brewers and maltsters within the liberties of the burgh, although none of a commercial nature at that time. The town's first public brewery – Shorthope Brewery – was built by Sir James Richardson on Shorthope Street in 1704.

In living memory, two successful breweries were prominent – Whitelaw's Fisherrow Brewery and John Young's Ladywell Brewery. But both these breweries have long been demolished and replaced with housing. The Fisherrow Brewery was founded by Thomas Vernor in 1740 and David Whitelaw took up the lease in 1820. Later, control of the brewery was passed to David's son William and the company set up as William Whitelaw's Fisherrow Brewery.

In 1855, Lawrence Lyaal purchased Ladywell Brewery in Fisherrow, followed by John Young in 1886. The brewery was hit by fires in 1894 and 1914. It was bought over by Campbell Hope & King in 1939. Brewing ceased at Ladywell Brewery – the last brewery in Musselburgh – in 1971.



### BHS Solent Region activities

As mentioned in the last Newsletter, we have now set up a region based around the Solent area – the Isle of Wight and the South Coast within striking distance. As with all regions, there is no hard and fast definition of the area covered or activities to be undertaken, but it provides a focal point for arranging local gatherings. There is no membership as such, all BHS members are welcome and it is often appropriate to bring guests, depending on the event.

In February we combined with the IoW CAMRA branch and Cowes Heritage to host 'An Historic Pub & Brewery Walk through Cowes'. This also took in other sites of interest such as the Hammer Head Crane and the evidence of the former railway line. Being February it was bitterly cold (perhaps appropriate that we started off along Arctic Road) but we were a party of 41, a splendid turnout.



*The stunning Mew Langton glass in the Kingston Arms – the start of our walk. Once a pair, the other example may be seen in the Duke of York, our second port of call.*



In March the Island's Quay Arts Centre, once a Mew Langton depot and the loading point for their barges, celebrated its brewing heritage with a month long exhibition of Mew Langton signage and memorabilia along with talks on the brewery's history and Newport's pubs.

Future plans include working with local history groups to develop walks in Ventnor (planned for the 24<sup>th</sup> June), Newport and Shanklin. Hopefully Ryde will be added in the fullness of time, along with Southampton and Portsmouth. I would hope that once we have refined the supporting booklets these will be available on our website to download as self guided walks.

Cowes Heritage, our partner in the recent Cowes walk, have an interesting web site which includes an

excellent selection of pub photographs. See <http://www.cowesheritage.co.uk/galleries>

Please watch the BHS web site diary and Facebook pages for future announcements of events and dates. This also applies other regions, e.g. the planned London region visit to Sambrook's Brewery. Jeff Sechiari (solent-region@breweryhistory.com)

### Chris Marchbanks library

The late and much missed Chris Marchbanks left a collection of over 300 brewing books. They are being sold by Francis Edwards, an antiquarian bookseller based in Hay on Wye. The sale started in the New Year but you may be lucky; go to [www.francisedwards.co.uk](http://www.francisedwards.co.uk) and click on the brewing link to view the updated stock.

### The story of Flag Porter

Although there are many bottles of this beer laid down in cellars all over, the origins of the beer are rather obscure, Mike Peterson at Beer Memorabilia sheds some light on the story. Flag Porter was originally brewed by the Flag Brewery which was then based at Pitfield Brewery in London, in 1987, to an 1850 Whitbread recipe. The intention was to recreate a porter with the taste and character of those mid-Victorian days. This was a Christmas brew, and received considerable acclaim at the time. Further brews were produced in the coming months, with undoubted success.



On 23rd April 1988 a porter workshop was held at the White Horse at Parson's Green, London, at the instigation of Brewlab, to examine the character of the beer, including its flavour and colour, and to investigate recipes. Brewlab is based in Sunderland and holds training courses in brewing and carries out brewing research.

Around the same time it was learned that a bottle of porter had been recovered from an 1825 wreck in the English Channel. The bottle was sealed with wax, which gave the contents a slight chance of having survived in palatable form. Brewlab then sponsored a dive to retrieve additional samples. One of the bottles was opened and examined at the workshop.

It was noted that the beer was lighter in colour than expected. This was unlikely to be caused by light damage, because the beer was in a dark bottle, and had been in the sea and covered by sediment for many years. Also the flavour had been affected by the seepage of seawater as well as the passing of 163 years.

Subsequent laboratory analysis showed that the ABV of the beer was 6.3%.

Brewlab had an additional two bottles of the beer and it was decided to attempt to recover some yeast from the bottles. This was achieved with some difficulty but a viable culture was produced.

The beer recovered from the wreck was lighter than expected, so it was decided to try and recreate a brown porter, rather than the later black style. People who sampled it, who were old enough to have drunk porter regularly in the early part of the 20th century, attested to the fact that the taste bore much similarity to the porter they had tasted in their early years. We understand that Flag Porter was bottled on an occasional basis by Darwin Brewery, Brewlab's sister business and has been launched in Finland, although it has been brewed by other breweries, notably Elgood's.



### Which is London's oldest micro?

With Meantime now in the hands of a multinational, it falls to Twickenham Fine Ales which was founded as recently as 2004 to claim this accolade.

### ...and finally, a competition

New member Andrew Kearley has joined the Society to help identify whether some of his collection of bottle caps are actually breweries, bottling companies, distribution companies or some combination of all of these. If you have an interest in collecting crowncaps please drop him a line so that you might open an email dialogue. So good luck to Andrew, who has organised a simple competition for us.

The picture shows 20 current (up to 2015) UK brewery crown caps. There are no prizes for the winning entry - except the kudos of having your name printed in the next edition of this newsletter. Just list as many as you can in an email and send your answers to Andrew at [email address withheld](mailto:email address withheld). For your information - none of the caps has been altered in any way; seventeen caps are from England, two caps are from Scotland and one is from Northern Ireland. The answers and hopefully a winner will be published next time.

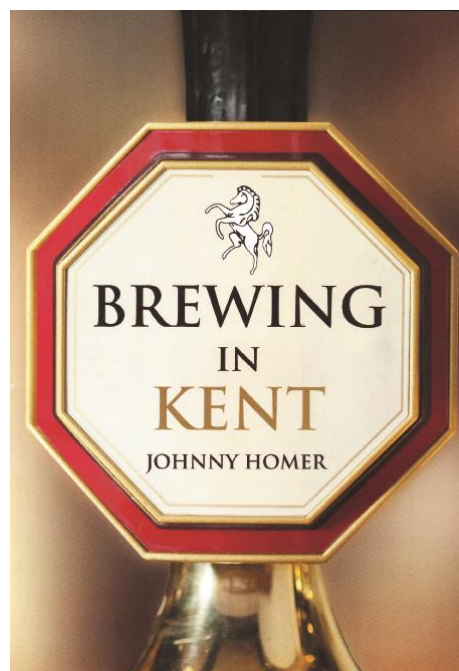


## Book review by Peter Moynihan

2016 was a very busy year for me; I had to suspend my work on the second edition of "Kentish Brewers and the Brewers of Kent" to sell my house, wind up my affairs in the UK and move to Australia. Eventually, after I was settled downunder, I resumed work on "Kent2" only to find that while my back had been turned two more books about brewing in Kent had been published!

The first book, "Brewing in Kent" by Johnny Homer, (90pp, Amberley, £14.99) is a nicely illustrated gallop around the county's microbrewers, not forgetting Shepherd Neame of course, with a bit of light history thrown in, written by a journalist with an obvious interest in the subject. Perhaps it should be added to the brewery historian's bookshelf as it paints a vivid picture of the thriving state of beer and brewing in Kent in 2016.

The second, "And Then There Was Beer, the story of Kentish Breweries", (128pp, J.P. Hollingsworth, Stenlake Publishing, £20) is a different hatful of crabs entirely! Mrs Hollingsworth would appear to be a collector of postcards and old photographs; this is one of three books she has written and illustrated with her collection. (Kent coalfields and housing are the two other topics)



AND THEN THERE WAS BEER  
(The Story of Kentish Breweries)



In her introduction the author admits that she is new to the subject of brewing and breweries, stating that "*When I first began to research breweries across Kent I could not have guessed just how many I would discover*". She admits of her omissions, as indeed do I in my own work, but she goes on to state that "*I know names of breweries not included in this book but I don't want to present the readers with a list of names. Each brewery included in this book has been researched and their story has been found*". She makes no mention of inaccuracies, of which there are many; ranging from typographical errors, which can perhaps be put down to poor proof reading, to the perpetuation of the errors in her sources. The book contains neither bibliography nor a list of sources.

Four pages are devoted to the origins of beer in Kent, ten pages to hops, one page to malting, one to "*all about brewing*" and three to the public house. From there on the breweries are dealt with alphabetically by place name; from Ash to Yalding. One is tempted to think that the author has merely hung her research upon her illustrations, which are indeed excellent and many new to me.

She sometimes seems puzzled by facts which could, with a little reading, be easily explained. As an example she seems to think that H. G. Simmonds (sic) may have brewed in

Sandgate but she does not know why a brewery from Reading would do that. Of course, it is well known that H. & G. Simonds Ltd were military contractors and maintained stores handy for the supply of the military canteens at Shornecliffe and Dover.

The prime example of the perpetuation of earlier errors must be the author's statement that the Earl Street Brewery, in Maidstone, was "*left abandoned and became almost derelict before it was bought by Ralph Fremlin in 1861*". It was, in fact, in continuous production throughout and in the year prior to sale produced over 5000brls of ten different beers. I have sought to correct this myth in my book. No doubt it suited Fremlins' publicity at some stage to have the public believe that Ralph pulled himself up by his own bootstraps but he was actually in full production from the start, advertising prolifically and buying up the trade of other brewers.

P. Moynihan

address withheld

## New Brews News

This information is kindly supplied by Ian Mackey. This month we have sorted it into county order so that readers may more readily see activity in their own area. Please contact the Editor if you have any views on the format of this section.

### ANGUS

**RedCastle Brewery**, *Drummygar Mains, Caryllye by Arbroath, Angus DD11 2RA*

W: [www.redcastlebrewery.co.uk](http://www.redcastlebrewery.co.uk)

Established in 2016.

### BEDFORDSHIRE

**Brewhouse & Kitchen (Bedford)**, *115 High Street, Bedford MK40 1NU*

Brewing commenced in June 2016.

**Rockhopper Brewing Company**, *1 Forrest Crescent, Luton, Bedfordshire, LU2 9AR*

W: [www.rockhopperbrew.co](http://www.rockhopperbrew.co)

Darren Oakley runs Rockhopper on his own, he started with a two barrel kit in his garage in 2016.

Beers are sold in cask and bottle.

### BERKSHIRE

**Black Pig Brewery**, *The Shipping Container, Brockdale Cottage, Cricketers Lane, Warfield Bracknell Berkshire RG42 6JR*

W: [www.brockdalecottage.com](http://www.brockdalecottage.com)

Established by Mark Cowell and Gerry Lennon in grounds of his cottage. The location includes home grown produce, and a cookery school. The one barrel plant is located in a shipping container and Mark trained at Brewlab, with a licence granted in July 2015.

The beers were primarily bottled, in a 660mL format.

In late 2016, Mark moved to South Africa, and took his brewery in shipping container with him.

**Hop King Brewing Co**, *Eastern Avenue, Reading RG1 5SF*  
A home brewer, Colin Dunn, who got a commercial licence in summer 2014.

He had a very small kit to start with, later increasing to still small 200L. All beers were bottled, but in early 2016 he put the brewing on hold due to time and finance constraints.

### CAMBRIDGESHIRE

**Angles Ales**, *Unit 54, Culley Court, Peterborough PE2 6WA*  
W: [www.angles-ales.uk](http://www.angles-ales.uk)

Established by Paul Dickinson and Nick Ashley. Nick brews on a six barrel plant and Paul looks after sales. Paul was previously an Excise man whilst Nick is a trained microbiologist.

The brewery is named after the Angles who settled in the area in the 6<sup>th</sup> Century. Beers have quirky names, with the first Goat Tosser named after the practice of moving non swimming goats across the fens.

### CHANNEL ISLANDS

**Isle of Sark Brewing Co**, *La Seigneurie Gardens, Sark, Channel Islands GY10 1SF*

Brewing was commenced in July 2016 by Richard Axton. The plant from Porter Brewing is installed in a converted barn. His first brew was bottled.

### CHESHIRE

**Brewhouse & Kitchen (Wilmslow)**, *6 – 12 Swan Street, Wilmslow, SK9 1HE*

W: [www.brewhouseandkitchen.com](http://www.brewhouseandkitchen.com)

Brewing commenced in summer of 2016.

**Brewhouse & Kitchen (Chester)**, *Love Street, Chester CH1 1QY*

W: [www.brewhouseandkitchen.com](http://www.brewhouseandkitchen.com)

Brewing commenced in autumn 2016.

### CUMBRIA

**South Lakes Brewing Co**, *Unit 30 Ulverston Auction Mart, North Lonsdale Road, Ulverston LA12 0AU*

Brewing commenced in early 2016.

### DERBYSHIRE

**Chapel en le Frith Brewing Co**, *5 Market Place, Chapel En Le Frith, Derbyshire SK23 0EW*

Established in 2016, they sell in cask and bottles.

### DORSET

**Brewhouse & Kitchen (Cheltenham)**, *The Brewery, Henrietta Street, Cheltenham GL50 4FA*

W: [www.brewhouseandkitchen.com](http://www.brewhouseandkitchen.com)

Brewing commenced in Spring 2016.

**Brewhouse & Kitchen (Southbourne)**, *147 Parkwood Road, Bournemouth BH5 2BW*

W: [www.brewhouseandkitchen.com](http://www.brewhouseandkitchen.com)

Brewing commenced in Autumn 2016.

### DORSET Continued

**Cerne Abbas Brewery**, *Black Hill Barn, Sherborne Road, Cerne Abbas DT2 7SJ*

W: [www.cerneabbasbrewery.com](http://www.cerneabbasbrewery.com)

From 2014 -16, brewery was located at North End farm, Venn Lane, Chideock, Dorset, DT6 6JY

Vic Irvine and Jodie Moore commenced brewing in autumn 2014. Vic is the head brewer and learnt his trade at Hidden and Dorset Piddle. The brewery was originally located in Chideock, but in 2016 they found a suitable site in Cerne Abbas and along with some new plant moved in late 2016.

### DUMFRIES

**Galloway Lights Brewing Ltd**, *25 Marchmount Drive, Dumfries DG1 1NT*

W: [www.gallowaylight.co.uk](http://www.gallowaylight.co.uk)

Established in early 2016, beers are cask and bottled.

### DUNDEE

**71 Brewing Limited**, *The Ironworks, 36 – 40 Bellfield Street, Dundee DD1 5HZ*

W: [www.71brewing.com](http://www.71brewing.com)

Established by Duncan Alexander and Mark Griffiths in a converted industrial warehouse. A 25hL plant is used, it was sourced from Slovenia and there are other continental influences, their first beer being called Bohemian Pilsner.

### EAST LOTHIAN

**Hurly Burly Brewery**, *15 Glenorchy Road, North Berwick, East Lothian EH39 4PE*

W: [www.hurlyburlybrewery.co.uk](http://www.hurlyburlybrewery.co.uk)

Established on a small scale in Feb 2016, producing bottled beers only by Peter McNaught and Louise Allen McNaught.

### EDINBURGH

**The Ferry Brewery Co**, *Bankhead Farm Steading, Bankhead Road, South Queensferry, EH30 9TF*

W: [www.ferrybrewery.co.uk](http://www.ferrybrewery.co.uk)

Established by Mark Moran, a home brewer with an engineering degree and a member of Institute of Brewing. Initially he used a one barrel plant for testing and in 2016 he found a site on the Rosebury's estate, added a reconditioned plant and opened in June 2016.

### FIFE

**Beath Brewing**, *54 Foulford Road, Cowdenbeath, Fife KY4 9AS*

W: [www.beathbrewing.com](http://www.beathbrewing.com)



A part time operation run from home by Ian McGrath on a 100L kit. He established in late 2016 and early 2017.

#### FLINTSHIRE

**Black Brook Beer Co, Holland Farm, Mold, CH7 6LU**

W: [www.blackbrookbeer.com](http://www.blackbrookbeer.com)

Established early to middle 2016. They have a six barrel plant.

#### GLASGOW

**Shilling Brewing, 92 W George Street, Glasgow G2 1PJ**

W: [www.shillingbrewingcompany.co.uk](http://www.shillingbrewingcompany.co.uk)

Micro brewery in a Glasgow brewpub, established in 2016. Brewer is Declan McCaffery

#### GLOUCESTERSHIRE

**BoltHole Brewery, 2a Shipley Road, Westbury-on-Trym, Gloucestershire BS9 3HS**

W: [www.bolthole.beer](http://www.bolthole.beer)

Established by Neil Kirk in 2016, mainly producing bottled beers.

**Deya Brewing Co, Units 33/34, Landsown Industrial Estate, Cheltenham, Gloucestershire GL51 8PL**

W: [www.deyabrewing.com](http://www.deyabrewing.com)

Established in Spring 2016.

**Lost And Grounded Brewers, 91 Whitby Road, Bristol, BS4 4AR**

W: [www.lostandgrounded.co.uk](http://www.lostandgrounded.co.uk)

From an idea in July 2015 Alex Troncoso started brewing in July 2016. A 25hL brewery was sourced from Kronen in Germany.

**Yubberton Brewing Co, C/O The Ebrington Arms, Chipping Campden Gloucestershire GL55 6NH**

W: [www.yubbertonbrewingco.com](http://www.yubbertonbrewingco.com)

Beers brewed at North Cotswold, established in 2013.

#### GREATER MANCHESTER

**Four Kings Brewery Ltd, Newton Moor Industrial Estate, Lodge Street Hyde SK14 4LD**

W: [www.fourkingsbrewery.com](http://www.fourkingsbrewery.com)

Brewing commenced in November 2016. Established by Paul Ashworth and Tony Colbourne, with Paul Mallon, Andy Booth and Dave Clarke joining later.

**Westwood Brewery, 301 Hyde Road, Denton, Manchester M34 3FF**

A micro brewery at the Lowes Arms in Denton, Manchester.

#### HAMPSHIRE

**Fallen Acorn Brewery, Unit 7, Clarence Wharf Ind Est, Mumby Road, Gosport, Hampshire, PO12 1AJ**

W: [www.fallenacornbrewing.co](http://www.fallenacornbrewing.co)

In 2016 after going to administration, they started trading again as Fallen Acorn at the same address. Ed Anderson remains as Head Brewer.

Some of the beers have the same names but they have totally rebranded.

**Havant Brewery (Southern) Ltd, Unit 20E, The Wren Centre, Westbourne Road, Emsworth, PO10 7SU**

W: [www.thehavantbrewery.co.uk](http://www.thehavantbrewery.co.uk)

2013 -16 The Havant Brewery, The Tanneries, Havant, 2009 -13 The Havant Brewery, 29 Gladys Avenue, Cowplain, Waterlooville PO8 8HT

Brewing was started by Mike and Caroline Charlton on a one barrel plant in April 2009. They set up after Fullers took over the local Gales Brewery and closed it down.

In April 2011 this was upgraded to a three and a half barrel system. Then in January 2013 they moved from their garage into a larger new premises in The Tanneries in the centre of Havant.

In 2016 they moved once again, under new ownership of Michael and Caroline to Emsworth.

**Unity Brewing Co, Unit 10, Belgrave Industrial Estate, Southampton, Hampshire SO17 3EA**

W: [www.unitybrewingco.com](http://www.unitybrewingco.com)

Established in late 2016 by Jimmy Hatherley. A six barrel plant is used and all beers have a Belgian influence. Jimmy worked in sales at East London Brewery and first brewed at Earls Brewery.

They have a taproom on-site.

#### HERTFORDSHIRE

**Farr Brew, The Courtyard, Samuels Farm, Coleman Green Lane, Wheathampstead, Herts AL4 8ER**

W: [www.farrbrew.com](http://www.farrbrew.com)

2014 - 2016 Farr Brew, Faulkners End Farm, Roundwood Lane, Harpenden AL5 3PG

Established by Nick and Matt Farr on a farm at Wheathampstead near Harpenden in late 2014.

In 2016 they moved to a new site in Wheathampstead.

#### KENT

**Breakwater Brewery, St. Martins Yard, Lorne Road, Dover, Kent CT16 2AA**

W: [www.breakwater.beer](http://www.breakwater.beer)

Established in 2016 the Brewery was previously a Firkin kit and later BrewWharf. It is on display at the Taproom in Dover and brewing is undertaken by Phil Lowry.

#### LANCASHIRE

**Crankshaft Brewery, Willow Tree Crescent, Leyland, Lancashire PR25 1YA**

W: [www.crankshaftbrewery.co.uk](http://www.crankshaftbrewery.co.uk)

Established in August 2016 by home brewers Haydn and Angela Williams with all beers are named after Leyland's industrial and engineering past. Beers are sold in bottles and cask, but being a home brewer with a commercial license this remains small scale.

**Grill & Grain at the Boatyard, 2 Bolton Road, Houghton, Preston PR5 0SP**

W: [www.grillandgrainboatyard.co.uk](http://www.grillandgrainboatyard.co.uk)

A Thwaites Brewery pub, but after a major refurbishment it opened in November 2016 with a one barrel brew plant.

**Hubsters Brewery Ltd, Kenyons Farm, Gough Lane, Bamber Bridge, Preston PR5 6AR**

W: [www.hubstersbrewery.co.uk](http://www.hubstersbrewery.co.uk)

Brewing commenced in early 2016. Run by Michael Hubbersby and Peter Edge.

**Mighty Medicine Brewing Company, Unit 4, Daniel Street, Whitworth, Rochdale, Lancashire OL12 8BX**

W: [www.mightymedicine.com](http://www.mightymedicine.com)

Established in 2016, with a pirate theme!

**Northern Monkey Brew Co, Beeston Close, Bolton BL1 7RT**

Established In August 2016 by Ryan Bailey and Liam Convey. They use a two barrel plant starting as a part time operation.

**Skippool Creek Brewery, Alexandra Road, Thornton-Cleveleys, FY5 5DB**

W: [www.skippoolcreek.co.uk](http://www.skippoolcreek.co.uk)

A home brewery, gained a commercial license in autumn 2016, using a 100L plant.

#### LANCASHIRE continued

**Windmill Brewery, Standish Hall Farm, Beech Walk, Off Green Lane, Standish WN6 0YQ**

W: [www.windmillbrewery.co.uk](http://www.windmillbrewery.co.uk)

Established in 2016 by Paul Bolton, with Richard Anderson brewing.

A plant supplied by Oban Ales was installed by David Smith.

**Withnell's Brewing Company Ltd, Unit 35, The Old Mill Industrial Estate, School Lane, Bamber Bridge, Prestron PR5 6SY**

W: [www.withnells.co.uk](http://www.withnells.co.uk)

Brewing commenced in November 2016 on this custom built six barrel plant.

#### LEICESTERSHIRE

**Barrowden Brewery**, *The Exeter Arms, 28 Main Street, Barrowden, Oakham LE15 8EQ*

Initially Blencowe Brewery, then the business was sold in 2005 and new owners named it as Barrowden. In mid 2016 they moved to Whetstone and renamed as Co-Pilot.

**Beerdly Monkey Brewery**, *22 Thorpe Road, Melton Mowbray, Leicestershire LE13 1SG*

Toby Chaplin started brewing commercially in 2016. This is a half barrel plant and is a part-time operation, Toby remains a Science Teacher and Beerdly Monkey is a nickname.

#### LINCS

**The Stoney Ford Brew Co Ltd**, *Crown Lodge, Crown Street, Ryhall, Stamford, PE9 4H*

W: [www.stoneyfordbrewco.co.uk](http://www.stoneyfordbrewco.co.uk)

Established in 2016 by Tim and Simon Watson.

The brewery is named after a Roman Road that passed by the area. They deliver in a well branded 1970 Morris Minor van, their Alebulance.

#### LONDON

**Beerblefish Brewing Company**, *Unit 6, Georgiou Business Park, Second Avenue, London N18 2PG*

W: [www.beerblefish.co.uk](http://www.beerblefish.co.uk)

Established by James Atherton a biochemistry graduate. He was a home brewer who fine tuned his skills at UBrew in Bermondsey. In 2016 he acquired his own premises and bought a second-hand 4.5 barrel plant.

**Bianca Road Brew Co**, *95 Bianca Road, Peckham London SE12 6SJ*

W: [www.biancaroad.com](http://www.biancaroad.com)

Established by Reece Wood in 2016, specialising in West Coast USA style beers. Most beers are sold in canned format.

**Lonesome Brewing Co Ltd**, *36/36A Streatham Vale, Streatham, London SW16*

Small scale brewery started by Nick Dowdeswell in 2016

**Magic Spells Brewery Ltd**, *24 Rigg Approach, Leyton, London E10*

W: [www.magicspellsbrewery.co.uk](http://www.magicspellsbrewery.co.uk)

Founded by Jasdip Hare and company incorporated in October 2016; sells bottled and draught beer; associated with Hare Wines Ltd., distributors.

They commenced with a half barrel plant but plan to expand soon.

**Marko Paulo Brewery**, *The Owl and the Pusseycat, 106 Northfield Avenue, London W13 9RT*

W: [www.markopaulo.co.uk](http://www.markopaulo.co.uk)

On a one and a quarter barrel plant brewing commenced in November 2016. This is a new micropub is run by Mark and Paul.

**Neckstamper Brewing**, *Unit 3, Cromwell Industrial Estate, Staffa Road, Walthamstow, London E10 7QZ*

W: [www.neckstamper.com](http://www.neckstamper.com)

A ten barrel plant established in 2016 in the Lea Valley, London. The name comes from a 1700 slang term for a pot boy in an ale house.

**Pillars Brewery**, *Unit 2, Ravenswood Industrial Estate, Shernhall Street, Walthamstow, E17 9HO*

W: [www.pillarsbrewery.com](http://www.pillarsbrewery.com)

Established in 2016 by Omar Razak and three friends. Keg lager is the principal product and the beers are also canned.

**Streatham Brewing Co**, *Behind Railway Pub, 2 Greyhound Lane, Streatham, London SW16 5SD*

W: [www.streathambrew.co.uk](http://www.streathambrew.co.uk)

Established in 2016 in stables at the back of the Railway Pub.

**Villages Brewery**, *21 – 22 Resolution Way, Deptford, London SE8 4NT*

W: [www.villagesbrewery.com](http://www.villagesbrewery.com)

Established in December 2016, by Archie and Louis.

#### MID GLAMORGAN

**Lines Brew Co**, *Pontgwindy Road, Caerphilly CF83 3HU*

W: [www.linesbrewco.com](http://www.linesbrewco.com)

Established in 2016 by Tom Newman after he had sold Celt Experience to Buckley's. A 50hL kit is used and water comes from a borehole beneath the brewery.

They culture their own yeast and plan to be self sufficient with energy from solar power.

#### MIDLOTHIAN

**Crossed Borders Brewing**, *Unit 28 / 1, Hardengreen Industrial Estate, Dalkeith, Midlothian EH22 3NX*

W: [www.crossedborders.beer](http://www.crossedborders.beer)

Launched in June 2016.

#### NORTHANTS

**Weldon Brewery**, *The Shoulder of Mutton, 12 Chapel Road, Weldon, Northamptonshire NN17 3HP*

W: [www.shoulderofmuttonweldon.co.uk](http://www.shoulderofmuttonweldon.co.uk)

Brewing commenced at this Northamptonshire pub in 2016. Several different beers are produced all named with a local connection.

**Whistling Kite Brewery**, *35a Buccleuch Street, Kettering NN16 9ED*

Using a Porter Brewing supplied six barrel plant Whistling Kite commenced brewing in January 2013. Run by Jez Phillips but closed in late 2016 / early 2017 and the plant was sold to Serbia.

#### NOTTINGHAMSHIRE

**Bendigo Ales Limited**, *Unit 3 North Gate Place, New Basford, Nottingham NG7 7JT*

Launched in August 2015 to revive an old beer and name local to Nottingham. The beers are Cuckoo brewed at Robin Hood Brewery.

**Langwith Brewing Co Ltds**, *Unit 16, Hermitage Way, Mansfield, Nottinghamshire NG18 5ES*

W: [www.langwithbrewing.co.uk](http://www.langwithbrewing.co.uk)

Brewing commenced in September 2016, but three years in the planning. A six barrel plant is used, but a 100litre pilot kit is also on site. Brewing is undertaken by Steve Pownall and Dave Wilson, with Cathy Wilson in charge of sales and marketing.

**Shipstones Beer Co Ltd**, *Shipstones Little Star Brewery, Church Street, Basford, Nottingham, NG6 0GA*

W: [www.shipstones.com](http://www.shipstones.com)

Beers were initially contract brewed at Belvoir Brewery by ex Shipstones brewer Colin Brown for Richard Neal. In 2016 Shipstones teamed with Turnstone Taverns and the Alcazar Brewery after a few months dormant was re-established as Shipstones Little Star Brewery. Pat Storey was trained by Colin and took over brewing. The Fox and Crown will be their Brewery Tap.

#### OXFORDSHIRE

**Fisher & Co Brewery**, *Lower Farn, Noke, Oxon OX3 9TX*

Established by Jamie Fisher of the James St Tavern in Cowley and a Greene King pub the Full Moon in St Clements Oxford. Brewing commenced in July 2012 on a two and a half barrel plant from Best Mates. Best Mates brewer Darren did the brewing at the start.

The James St Tavern is a Greene King house with 10 hand pumps but has an agreement that 50% of beers can be bought in. The plan was always to start a brewery. Many of the Best Mates beers continue under the Fisher & Co name. The brewery closed in the summer of 2016.

#### PEMBROKESHIRE

**Little Dragon Brewery**, *Unit 3, Havens Head Business Pk, The Docks, Milford Haven, SA73 3LD*

W: [www.littledragonbrewery.co.uk](http://www.littledragonbrewery.co.uk)

Established in 2016.

#### PERTSHIRE

**Abernyte Brewery**, *South Latch Farm, Abernyte, Perthshire PH14 9SU*

W: [www.abernytebrewery.com](http://www.abernytebrewery.com)

A 500L plant run by Donnie and Ian Meldrum. They commenced in February 2016, all output is bottled.

#### POWYS

**Lucky 7 Beer Co.** *Hay on Wye, Powys*

W: [www.lucky7beer.co.uk](http://www.lucky7beer.co.uk)

Luke Manfold, brews mainly bottles, sold locally.

#### SOUTH GLAMORGAN

**Roath Brewery Ltd**, *38, Colchester Avenue, Roath, Cardiff, CF23 9BF*

W: [www.roathbrewery.co.uk](http://www.roathbrewery.co.uk)

Established in 2016 by Tom and Matt.

#### SHROPSHIRE

**New Brew**, *Unit 10 Audley Avenue, Enterprise Park, Newport, Shropshire TF10 7DW*

Established in 2016.

#### SUFFOLK

**Little Earth Project**, *Mill Green, Edwardstone, Sudbury, Suffolk CO10 5PX*

W: [www.littleearthproject.com](http://www.littleearthproject.com)

Tom Norton changed the focus of his Mill Green Brewery and in 2016 changed the name to Little Earth Project and now focuses on Historic Farmhouse and Sour beers.

#### SURREY

**Decent Brewery Ltd**, *Unit 1, LHS Gate House, Hamm Moor Lane, Addlestone KT15 2SD*

W: [www.decentbrewery.co.uk](http://www.decentbrewery.co.uk)

Duncan Hamilton and Mark Shelley established Decent Brewery in Addlestone in early 2016.

The five and a half barrel plant is located in the former Airscrew Propeller Works.

#### SUSSEX

**Abyss Brewing Ltd**, *The Pelham Arms, High Street, Lewes BN7 1XL*

W: [www.thepelhamarms.co.uk](http://www.thepelhamarms.co.uk)

The Pelham Arms is owned and tied to Hall & Woodhouse, but landlord Andrew Mellor is part of a team brewing for cask and bottled output.

**Old Prentinian Brewing Co**, *Sompting, West Sussex BN11 1QR*

W: [www.opbrewing.co.uk](http://www.opbrewing.co.uk)

Established by Alan Means trained as a microbiologist and was employed in the pharmaceutical industry until starting his own brewery.

Initially with a very small scale plant capable of 2000 litres a month, the a two barrel plant was installed.

**UnBarred Brewery**, *Bolsover Road, Hove BN3 5HQ*

W: [www.unbarredbrewery.com](http://www.unbarredbrewery.com)

Jordan Mower brews interesting and unusual beers at his home in Hove. He is a home brewer with a commercial license.

Established in May 2016 when Mark Robinson bought the assets of the Jarrow Brewery, after they had closed in 2015 following administration.

**Salute Brewery**, *6 Prospect Terrace, North Shields Tyne & Wear NE30 1DX*

W: [www.salutebrewery.co.uk](http://www.salutebrewery.co.uk)

Established in 2016 as a Social Enterprise offering hope and employment to ex forces personnel.

#### WARWICKSHIRE

**Lemming Brew**, *Unit 5a, Manor Farm, Hunningham Road, Offchurch, Warwickshire CV33 9AG*

W: [www.lemmingbrew.com](http://www.lemmingbrew.com)

Established in 2016 by Nev Day and Rob Frost, there is some connection with Long Itch.

**Lock 34 Brew Co**, *Yarningale Lane, Claverrdon, Warwickshire CV35 8HW*

W: [www.lock34brew.co.uk](http://www.lock34brew.co.uk)

Established by brothers Paul and Sean in 2016. The name is derived from their location near the Stratford Upon Avon canal.

#### WILTSHIRE

**Dark Revolution Brewery**, *Unit 9, Lancaster Road, Salisbury, SN4 6FP*

W: [www.darkrevolution.co.uk](http://www.darkrevolution.co.uk)

Established in 2016, beers are sold in keg, cans and bottles.

**Kettlesmith Brewing Company**, *16 Treenwood Industrial Estate, Bradford Upon Avon, Wilts, BA15 2AU*

W: [www.kettlesmithbrewing.com](http://www.kettlesmithbrewing.com)

Established in 2016 with a US and Belgian influence.

#### WORCESTERSHIRE

**Brown Cow Alchemy**, *Church Farm, North Piddle, Worcestershire WR7 4PS*

W: [www.browncowalchemy.co.uk](http://www.browncowalchemy.co.uk)

Established on a working farm in 2016. I think a one barrel plant, beers are sold in cask and bottles.

#### WORCESTERSHIRE continued

**Unit Brew House Ltd**, *The Old Chicken Shed, Stocks Farm, Suckley, Worcestershire WR6 5EQ*

W: [www.unitybrewhouse.co.uk](http://www.unitybrewhouse.co.uk)

Established on a farm a ten barrel plant is used. Run by Sarah and Hani, with Sarah brewing after having trained at Brewlab in Sunderland.

#### YORKSHIRE

**Barefaced Beer Co**, *60a Swallow Lane, Huddersfield, West Yorkshire HD7 4NB*

W: [www.barefacedbeer.co.uk](http://www.barefacedbeer.co.uk)

Established in 2016 by home brewers Jack and Harriett, with brewing undertaken at Golcar Brewery. Beers are sold in bottles and cask.

**Beak Brewery**, *12 Ryefield Way, Silsden, West Yorkshire BD20 0EF*

W: [www.beakbrewery.com](http://www.beakbrewery.com)

Established by Daniel Tapper as a "nano-nomad" Brewery. He has his own 1 barrel plant in a small warehouse in Silsden, then for larger quantities he rents spare capacity at larger micro-brewers.

**CatHead Brewery**, *The Lion and Key, 48 High Street, Hull HU1 1QE*

Brewing started in late 2015.

**Don Valley Brewery**, *Unit 3, Canalside Industrial Estate, Cliff Street, Mexborough, W Yorks S64 9HU*

W: [www.donvalleybrewery.co.uk](http://www.donvalleybrewery.co.uk)

Richard Padmore an IT professional launched Don Valley in September 2016. The plant was last used at Owenshaw Mill Brewery, and is located next to the Don Navigation.

**Gene Pool Brewery**, *Unit 6, Arthur Street, Kingston Upon Hull, HU3 6BH*



W: [www.genepoolbrewing.com](http://www.genepoolbrewing.com)  
 Established in late 2016 by a father and son team Ian and Lindsey Simpson.  
 They use a two barrel plant and beers are sold in cask and bottles.  
**Jolly Boys Brewery**, Unit 16a, Redbrook Business Park, Wilthorpe Rd, Bamsley, S. Yorkshire S75 1JN  
 W: [www.jollyboys-brewery.co.uk](http://www.jollyboys-brewery.co.uk)  
 Established by Paul Kennedy, Ondrie Mann, Hywel Roberts and David Whitaker, they have a ten barrel plant.  
**Lost Industry Brewery**, 14a, Nutwood Trading Estate, Wadsley Bridge, Sheffield, S. Yorkshire, S6 1NJ  
 W: [www.lostindustrybrewing.com](http://www.lostindustrybrewing.com)  
 Sean Clarke started brewing in November 2015. Beers are sold bottled and cask.  
**Isaac Poad Brewing**, Axholme Croft, Chapel Street, Cattal, North Yorkshire YO26 8DY  
 W: [www.isaacpod.co.uk](http://www.isaacpod.co.uk)  
 A grain and barley merchant since 1863, but they claim to have commenced brewing in 2016. This may not be true as the beers are brewed at Wold Top.

**Mitchell's Hop House**, 354 Meadowhead, Sheffield, South Yorkshire S8 7UJ  
 In house micro brewery was established by this distributor in 2016.  
**Tarn 51 Brewing Co**, The Robin Hood, 10 Church Road, Altofts, West Yorkshire, WF6 2NJ  
 W: [www.tarn51brewing.co.uk](http://www.tarn51brewing.co.uk)  
 Established by Hayley and Rob at their pub. A three barrel plant is used, with brewing commencing in November 2015.  
**Wall's Brewing Company Ltd**, 1 Binks Close, Standard Way Industrial Estate, Northallerton, DL6 2YBB  
 W: [www.wallsbrewery.co.uk](http://www.wallsbrewery.co.uk)  
 With a five and a half barrel Porter Brewing plant, from Rough Draft Brewing. David Wall commenced in January 2011. The plant is also used by Rough Draft and Gainford Cooperative for their beers.  
 In 2016 after issues with HMRC they relaunched as Northallerton Brewery.  
**Wilde Child Brewing Co**, Kirkstall, Leeds, West Yorkshire  
 W: [www.wildechildbrewing.co.uk](http://www.wildechildbrewing.co.uk)  
 Established by Kier Wilde in 2016 who previously held brewing positions at Elland and Saltaire.

## Questions and occasionally some answers

If you have any observations on any of the following inquiries, please send them to the Editor – [newsletter@breweryhistory.co.uk](mailto:newsletter@breweryhistory.co.uk) and I shall pass them on to the originator and print them in the next issue.

### **From Alan Smith about Flaxmill Maltings**

*In Newsletter 75, Dr Peter Brookes, referred to an article on 'Flaxmill Maltings' in the 'Out and About' column in issue 74, mentioning Abram Darby but was puzzled as the supplier of the ironwork.*

*I have carried out research in the County Archives and I am pleased to inform you that the ironmaster was William Hazeldine (1763-1840).*

*Below is some information I obtained on Hazeldine when I was considering making him the subject of a MA thesis. The dates applicable are 1796-97.*

*William Hazeldine (1763-1840)  
 Shrewsbury Ironfounder*

<i>Born 1763</i>	<i>Shawbury, near Shrewsbury,</i>
<i>Early 1760s</i>	<i>Family moved to Swbatch, Morton Corbet.          Ancestors in churchyards of Shawbury and Morton Corbet</i>
<i>1779-80</i>	<i>Trained by his uncle, a millwright and engineer          Superintended machinery installation at Upton Forge, owned by Sundorne family          Subsequently became tenant of the forge and the farm belonging to it.</i>
<i>1789</i>	<i>17 July initiated into the Salopian Lodge, where his friend Thomas Telford was a member.</i>
<i>About 1790</i>	<i>Went into partnership with a Webster, a Shrewsbury clockmaker, later ironmonger, with premises in Mardol.          Operated a foundry at Cole Hall, off Claremont Street with Webster.</i>
<i>About 1795</i>	<i>Dissolved partnership and bought land for a foundry in Coleham</i>
<i>1796/97</i>	<i>Supplies iron girders for Ditherington flax mill. Built by Leeds-based industrialist John Marshall and designed by his partner Charles Bage.</i>
<i>1804</i>	<i>November of that year serious fire at Coleham foundry. Loss £1,500 of which two thirds covered by insurance.          Fire put out by Sir Charles Oakley's volunteers in which Hazeldine was a captain. Most of his company worked for him and were known as The Vulcans.</i>
<i>1805</i>	<i>Coleham foundry rebuilt and extended.</i>

1804-18      *Major repairs on Shrewsbury's market hall. The stonework was restored, a new floor installed. Main beams were supported on brackets supplied by Hazeldine.*

*Hazledine owned foundries at Cefn Mawr, Plas Kynaston, Ruabon, Broesley, Nr. Wellington and Bridgnorth. A quarry at Llanmynch and a brewery at Longdon Coleham*

*He supplied castings for many of Thomas Telford's principal bridges including the Pont-y-Cysyllte aqueduct (1802), River Bonar Bridge, River Spey Bridge, Caledonian Canal Lock Gates, Menai Suspension Chain Bridge and many more.*

*He even found time to be mayor of Shrewsbury and owned shares in Shrewsbury Racecourse and Assembly Rooms*

#### **John Lewis asks about a 1950s Ansells picture**

*For quite a long time I've been looking to buy a picture "I dreamed I dwelt in Marble Halls" which Ansells distributed around their pubs in, I think, the early 50s. It depicts a workman practising on his bugle over his supper table.*

*If you can help me in any way with this quest I would be most grateful.*

#### **Judy Brooks asks about Charles Becket, a brewer at Gravesend**

*I am researching my family history and have discovered that my ggg grandfather John Becket went to Eton in 1820 and was in the same year as the 2nd Duke of Wellington. I know from memory that my grandmother told me he was great friends with him. John Becket's father was named as a Charles Becket on John's wedding certificate and his profession was written as brewer. I do not have Charles date of birth but I was wondering if you have any records from around 1790 showing his name on a trade list? I read with great interest on a website that Thomas Becket was the unofficial British patron saint of Brewers. It's strange as my gran always said we were related to him somehow and somewhere down the line!! Especially as the spelling of our surname was with the one 't' at the end of Becket. Apparently according to the internet Charles Becket ran a Brewery until the late 1850s founded in around the late 1770s when it was taken over by George Wood and Sons and eventually Russell's based in Gravesend Kent.*

The Archivist writes back...

I couldn't find anything in our London files; however, Peter Moynihan's book on the Brewers of Kent (see bookshop) gives details of the business at Gravesend.

Joseph Joynes, East Street. Was a Brewer in 1750 and was described as a "Brewer, of Milton, Gravesend" when he died in 1762.

Joynes & Keddell, East Street. This partnership was dissolved in 1774.

Andrew Beckett, East Street. It is believed that Beckett acquired Joynes' Brewery in 1774.

Reed, Beckett & Ward, East Street. This partnership was in existence by 1786. Mr Reed had withdrawn from the partnership prior to 1794.

Charles Beckett & Son, East Street. Listed in a Directory of 1824. Charles Beckett jnr was now in partnership with his father.

Charles Beckett, East Street. Listed in Directories of 1829, 1834 and 1840. Beckett died in 1840.

C. A. & T. Beckett, East Street. Listed in Directories of 1844 and 1853. Andrew Beckett's sons, Charles Andrew (born 1794) and Thomas (born 1807) took over the running of the Brewery from their father.

Beckett & Son, 8 East Street. Listed in Directories of 1853 and 1855.

C. Beckett & Son, East Street. Listed in a Directory of 1858.

George Wood, East Street. Listed in Directories of 1859 and 1874. Wood leased the Brewery and its licensed houses from the executors of Charles Beckett after his death in 1858. Wood had been born in Strood in 1810 and in 1851 had been a Brewer, employing 13 men, in Lewes, Sussex. George Wood jnr (born in Lewes in 1844) took over after the death of his father in 1875.

George Wood & Son. Listed in Directories from 1882 until 1911. George Wood jnr in turn took his son George Edward Wood (born 1877) into partnership. George Wood jnr died in 1904 and the business was acquired by Messrs Russell's Gravesend Brewery Ltd (qv) in 1911. The licensed houses were sold to Russell's in 1912 by the Trustees of Charles Beckett.

The BHS on-line database now contains the full story of George Wood and some images. View it at [http://breweryhistory.com/wiki/index.php?title=George\\_Wood\\_%26\\_Son\\_Ltd](http://breweryhistory.com/wiki/index.php?title=George_Wood_%26_Son_Ltd)

*Then Judy observed...*

*Just a little thank you for this information you kindly sent. It is so interesting and I am very grateful to you. Interestingly, the spelling of the Beckett is wrong. My ancestors had only one 't' in the surname, but from documents I have it is definitely the same people!*

Peter Moynihan then gives a timely reminder about phonetic spellings

"I can only take spellings as they are on the references that I have. One must remember when researching family history that spelling has only really been standardised since the advent of state education. If you have contemporary documents showing that the brewing Becket(t)s consistently spelt their name with one T then I should be pleased to see copies thereof and I will quite happily alter my text accordingly."

#### **Pete Sanger asks about the Eldon Arms in Portsmouth**



*I am the liaison officer for the Eldon Arms Preservation Society in Portsmouth. the pub has had a chequered recent past, and is sorely in need of a refurbishment. It is currently owned by Enterprise Inns. The reason for my enquiry is the fascia of the building. Eldridge Pope had a very small (perhaps five) estate of pubs in Pompey and the Eldon is the only one still trading. We have submitted an ACV application to protect it, but the next stage is to attempt to get it listed by English Heritage. Local legend suggests the frontage was supplied by Poole Pottery about 1890. Do any of your members know of another pub in Hampshire, Wiltshire or Dorset that has a similar fascia, with the brewery name tiled above it? if not, then we would be right in thinking this is a unique piece of architecture, worthy of grade 2 listing at least.*

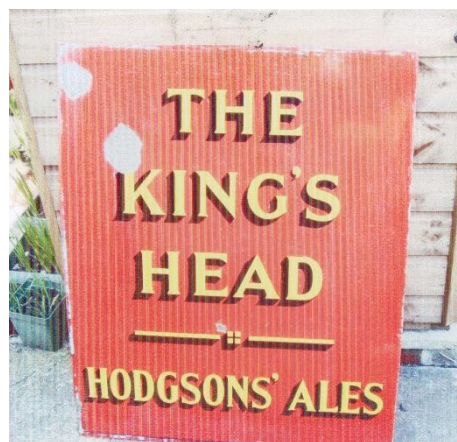
We copied the request to Ray Farleigh and Pub History Society, since their members might also be able to help.

#### **Jane Hurst asks about a Hodgson's ale pub sign**

*I am a Volunteer at the Curtis Museum in Alton, Hampshire and people bring items for us to assess. A gentleman provided some pictures of a Hodgson's metal pub sign - The King's Head. It is red with yellow/gold writing and black shading.*

*Apparently he wanted a sheet of old metal to cover a soakaway and the builders at Courage gave him this which had been painted grey. In the event, it did not get used and he removed the paint and found this pub sign. It looks as if it had been in a frame rather than screwed to a wall.*

*Courage brewed in Alton, having bought Hall's brewery, in the early 1900s and they bought Hodgson's of Kingston around 1943. The only King's Head that I have found for them is in Guildford - so might this sign have come to Alton after a new Courage one was put up? The sign looks in good condition so seems to have been replaced in order to change logo rather than because it was rusting to pieces. Can anyone help identify the pub and the possible date of the sign? I have seen a Hodgson's one with a black background and a coat of arms on it but that one looked a lot older.*



We copied the request to the Pub History Society, since their members might also be able to help.

#### **Sally Smithson asks about the Red Lion in Shirley**

*I am trying to find out information regarding the old Red Lion public house in Shirley, West Midlands which was demolished by Ansells in 1965. My father bought the original pub door and we are now trying to find out how old it might be. Maybe there is some paperwork still filed away somewhere with some information. Any assistance would be most appreciated.*

We have alerted the Pub History Society in case its readers can assist. The Birmingham Central Library would be worth checking since they hold trade directories and business papers. Also worth looking at Tony Hitchmough's [longpull.co.uk](http://longpull.co.uk) site



## Bryan Gabriel asks about Clarice Cliff plates

I am trying to find out what happened to the Clarice Cliff wall plates commissioned by Threlfalls Brewery around 1932.

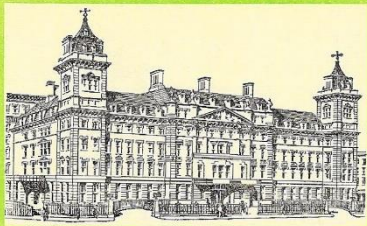
Does anybody know?

Alan Gall believes the only person who might know is Frank Cowen (author of the history of Chesters). He worked at Cook Street and did a lot of digging into the old files. We are looking for his address

## Roy Denison reports on Wrexham Lager

Brian Glover's interesting article in *BEER Spring 2017*, does not mention the fact that until 1948 when the railways were nationalised, Wrexham lager was sold at all refreshment rooms and was available on all restaurant cars on the Great Western Railway. This meant you could purchase this beer between London Paddington and Fishguard Harbour, and as far as Penzance in the West.

Wine List			
SHERRY		s. d.	
1 Pale	- per glass	1 0	
"	- 1/2-bottle	2 0	
7 Brown	- 1/2-bottle	1 9	
PORT			
30 Fine Tawny	- per glass	1 0	
63 Vintage 1920	- 1/2-bottle	2 0	
CLARET			
71 Fronsac	- bottle	4 0	
"	- 1/2-bottle	2 0	
75 St. Julien 1929	- bottle	5 0	
"	- 1/2-bottle	3 0	
124 Chateau Chasse Spleen 1926	- bottle	7 0	
"	- 1/2-bottle	4 0	
BORDEAUX WHITE			
132 Graves Superior	- bottle	4 0	
"	- 1/2-bottle	2 3	
"	- 1/2-bottle	1 3	
151 Clos des Cordeliers	- bottle	11 0	
"	- 1/2-bottle	6 0	
BURGUNDY			
161 Beaujolais	- bottle	5 0	
"	- 1/2-bottle	3 0	
159 Beaune Superior	- bottle	6 6	
"	- 1/2-bottle	3 6	
167 Pommard 1929	- bottle	8 0	
"	- 1/2-bottle	4 6	
HOCK			
212 Hockheim	- bottle	7 0	
"	- 1/2-bottle	4 0	
223 Sparkling Hock Dry	- bottle	13 0	
"	- 1/2-bottle	7 0	
MOSELLE			
237 Zeltingen Superior	- bottle	7 0	
"	- 1/2-bottle	4 0	
CHAMPAGNE			
332 Heidsieck D.M. 1928	- bottle	21 0	
"	- 1/2-bottle	11 0	
361 Perrier Jouet 1928	- bottle	21 0	
"	- 1/2-bottle	11 0	
324 George Goulet 1928	- bottle	21 0	
"	- 1/2-bottle	11 0	
CIGARS AND CIGARETTES			
— MARTELL'S BRANDY —			
OBTAINABLE IN ALL DINING CARS AND PRINCIPAL REFRESHMENT ROOMS			
"TAUNTON" CIDER			
THE REAL & ONLY SOMERSET CIDER OBTAINABLE ON THE G.W.R. RESTAURANT CARS			
LIQUEURS, ETC.		s. d.	
Augier Freres 8-star Brandy	- per glass	1 0	
Martell's 3-star Brandy	- per glass	1 0	
Vintage Brandy 1900	- per glass	1 3	
Kummel	- per glass	1 0	
Crème de Menthe	- per glass	1 0	
Chartreuse Green	- per glass	2 0	
Chartreuse, Yellow	- per glass	1 9	
Benedictine	- per glass	1 6	
Lime Juice Cordial	- per glass	0 4	
Vermouth: Italian or French	- per glass	0 3	
Gin & Bitters	- per glass	1 0	
SPIRITS			
G.W.R. Special Scotch	- 1-gill	1 0	
Proprietary Brands Scotch	- 1-gill	1 0	
"	- Miniatures	1 0	
J. Jameson's 3-star Irish	- 1-gill	1 0	
London Gin	- 1-gill	0 10	
Gordon's Gin	- 1-gill	1 0	
Plymouth Gin	- 1-gill	1 0	
Pale Brandy	- 1-gill	1 0	
ALES			
Bass - - - - -Rep. 1/2-bott.		0 11	
Bass, Guinness, Worthington	- Imp. 1/2-pt.	0 9	
Bass No. 1	- nips	0 9	
Wrexham Pilsener Lager	- Imp. 1/2-pt.	0 9	
Barclay's London Lager	- Imp. 1/2-pt.	0 9	
Simond's Milk Stout	- Imp. 1/2-pt.	0 9	
CYDER			
Bulmer's - - - - -Imp. 1/2-pt.		0 8	
"Golden Pippin" - - - - -Imp. 1/2-pt.		0 8	
Synon's - - - - -Imp. 1/2-pt.		0 8	
Taunton - - - - -Imp. 1/2-pt.		0 8	
Whiteveay's - - - - -Imp. 1/2-pt.		0 8	
Bulmer's Pomagne - - - - -Rep. pt.		2 6	
MINERALS			
Schwepes: - - - - -large		0 9	
"Soda Water" - - - - -split		0 6	
"Lemonade" - - - - -split		0 6	
Sparkling Grape Fruit - - - - -split		0 6	
Ginger Ale - - - - -split		0 6	
Tonic Water - - - - -split		0 6	
Ginger Beer - - - - -split		0 6	
Malvernina - - - - -split		0 6	
Apollinaris - - - - -split		0 6	



## ROYAL HOTEL

PADDINGTON STATION, W.2

(G.W.R. Management)  
Phone: Paddington 3064.  
Cable: Padotel, Rail, London

NEW WING COMPLETED — 200 BEDROOMS. NEW LOUNGES AND COCKTAIL BAR. CONVENIENT ACCESS TO AND FROM ALL PARTS OF LONDON. — SUBWAY TO UNDERGROUND STATIONS —

For particulars of other G.W.R. Hotels see page 3

Torquay  
Car (2)

### Luncheon Menu 3/6

June 7th.  
1937.

Grape Fruit  
or  
Crème Calabraise

Halibut, Sauce Dutch

Navarin of Mutton, Jardiniere  
Roast Beef and Horseradish Sauce  
Spring Greens Carrots Vichy  
Roast and Boiled New Potatoes

COLD  
Roast Beef  
York Ham  
Ox Tongue  
Salad

Fresh Gooseberry Tart and Devonshire Cream  
Chocolate Ice Cream

Cheese and Biscuits

Coffee, per cup, 4d. extra

If circumstances permit, after completion of the second Table d'Hôte Luncheon, Light Luncheon will be served at a charge of 2/6, consisting of

Soup or Fish  
Hot Joint or Cold Meats  
Sweets or Cheese

Biscuits supplied by Huntley & Palmers

A supplementary portion of any dish on the Table d'Hôte Menu at 3/6 will be served on request.

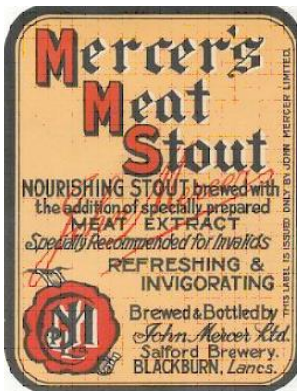
Only home killed meat is served throughout the G.W.R. Restaurant Cars

Luncheon menu for June 7 1937 and wine list shown on reverse, Wrexham Pilsner Lager was available at 9d a half pint!

## Nigel Willis asks about the Bass maltings at Sleaford

I have a particular interest in the former Bass maltings at Sleaford Lincolnshire and archive material in connection with it. Will you please let me know if I am likely to find this and let me have details of membership.

Amber Patrick can only suggest the Lincolnshire Archives or Staffordshire where some Bass material is lodged. The latter has an on-line catalogue. She is not specifically aware of the archives for the Bass maltings at Sleaford and it may be that they are minimal.



### Edward Guinness remembers a Meat Stout

*Edward Guinness wrote saying how much he enjoyed the BHS Journal and Newsletter. He asked for any details about Mercers Brewery at Adlington near Chorley where he was brought up. He remembers a Mercer's Meat Stout and the fact that the brewery was taken over by Duttons of Blackburn before WW2.*

John Mercer was taken over by Dutton's in 1929 and brewing ceased in 1936. I have copied your query to our archivist in case he can add more details. As Dutton's then went to Whitbread any material that was in the Whitbread Archive would have been transferred back to the local County Record Office at the time of their closure. Below is an image of one of their Meat Stout labels – although I see this refers to the Salford Brewery Blackburn so is presumably from their Dutton days.

### Karl Quent asks about a pub in Camberley

*We are having a discussion on a local history group about the photo of a pub. We only know that it is a Camberley, pub but we've looked at all the known pubs in the area and cannot find it. Although the person who posted the photo mentioned it was Camberley other than that we have no evidence. We would like to know the pubs name and where it is/was. Do you have a list all the Wethereds pubs?*



The Chairman replies. As it happens I have recently moved from Byfleet, so not so far from Camberley. I am copying this to a few people from my old local CAMRA branch in case any recognise it. I have also approached the Pub History Society.

It may also be worth checking the Record Office in Woking in case they have anything in their photo archive. If not they do have some useful licensing records, which may give food for thought (and trade directories, of course). The Whitbread Archive was dispersed to the appropriate local Record Office, in this case either Surrey (Woking) or more likely Bucks for Wethereds.

### Giles Dawkes asks about a 16<sup>th</sup> century East Sussex brewery



*I am an archaeologist working for Archaeology South-East (part of UCL). In 2014 I excavated a 16<sup>th</sup> century building at Pococks Field near Eastbourne which may have functioned as a small brewery (or some other related aspect such as malting).*

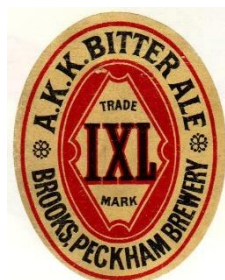
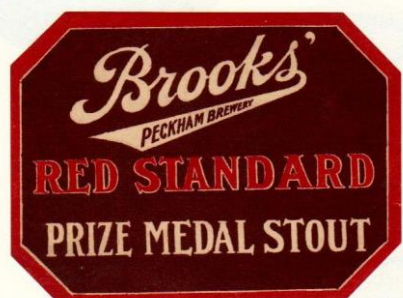
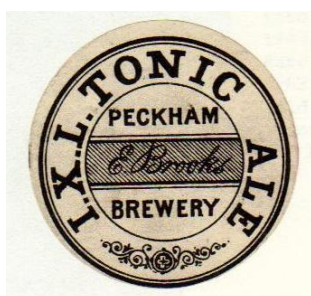
*The main feature was an oven/kiln constructed in an extension to the house. There was also an adjacent stone built tank set into the floor. The building was in use until around 1600 when it was abandoned and demolished. I've attached a plan and photos of the building and its structures. Could you offer any ideas/interpretations about the building and the oven/kiln and tank. The main question is: could these structures have been related to some aspect of brewing?*

Our maltings specialist Amber Patrick replies that in theory the tank could be a steep but it seems a bit large for that period and what would be the germination floor in between it and the kiln is not exactly straight forward. Did you find any organic matter in particular grain anywhere on the site? Also with regard to the kiln was there any evidence for horse hair or light weight timber support structure? I presume there is no documentary evidence? A probate inventory would be nice!



### Richard Symonds asks about Brooks at Peckham

*Have you anything on record for Brooks Peckham Brewery? I have a note that it was taken over by Charringtons in 1916, and Norman's book says little more. Freidrich is not particularly helpful either. If you have nothing, can you let me have Keith Osborne's email address – I am sure he must have a note or two jotted down as I bet he has a fair few of their labels.*



### Alastair Ainslie asks about Cheshire beer in the 17th century

*I was wondering if you knew anything about the beers being brewed in Cheshire in the 17th/18th century? Found this intriguing snippet from 1769 about Sandbach*

*"The ale brewed at this town was formerly in great repute in London, where, about the middle of the last century, it sold for twelve-pence a bottle, but it seems to be entirely supplanted by the Dorchester beer, and the Yorkshire and Welsh ales, insomuch that we do not know of any Sandbach ale now being sold in the metropolis."*

*It seems a long way to travel given the state of transport at the time - possibly something to do with the upheavals of the Civil War? - and the reference to a 12d bottle sounds extraordinary in the context of "drunk for a penny, dead drunk for tuppence" in later years. Any idea of style? It was compared elsewhere to the nappy ales of Derby.*

### Axel Jany asks about brewery Land Rovers

*Axel is a Land Rover buff from Bamberg in Germany from where he helps supply the world with specialist Weyermann malts. He can spot a Landrover at several hundred paces which makes driving with him along the autobahn rather hazardous!*

*He missed a recent sale on E-bay of a former brewery run around van. He thought the bottom half was tan and the hard top was cream coloured with the brewery logo on the door or side. It looked a bit like a brown ale with a nice frothy creamy head. Do readers have any idea which brewery?*

*My life long obsession about all things Land Rover has sparked my interest recently to research and to find pictures of Land Rovers used by breweries. But to not much avail. With four Land Rovers in the garage, I cannot openly admit in front of my wife that if the right one comes along for sale, I could be tempted. An easier approach would be to search for pictures and maybe do a replica paint job to one of my existing LRs for the time being. So if any members have or come across pictures of brewery Land Rovers, I would be delighted to see them or get an early heads-up on one for sale.*

### John Golding asks about a 1931 Burt's dray

*I am nearing completion of the total reconstruction of a brewery delivery lorry used by Burts of Ventnor from 1931 until 1946, and then by Nash's Garage, Ventnor, as a tow truck for a further sixteen years. The lorry is an American REO 'Speed Wagon', registered DL7564.*

*I would like to have the lorry sign written again - all that survives is very poor condition writing from the side of the load area which originally read "BURT & CO, THE BREWERY, VENTNOR". The only period photo I have is from a film of the 1937 (I think) Ventnor Carnival, where the lorry was tableau "Butterfly Fantasy".*

*I am looking for photographs of the lorry when in use by Burts, but so far without success.*



### Eddie Bourke asks about breweries in Ireland

*I am trying to make a comprehensive list of the commercial breweries which existed in Ireland. I realise that it is an impossible task back in the 1600s but it should be possible from the 1750s at least. The Account of numbers of persons licensed as brewers for sale in British Parliamentary papers' Return of licensed brewers in the UK papers give statistical data on breweries each year. They record number of breweries in each*



excise district of England, Scotland and Ireland as well as the total volume for each district. Are any of your readers aware of any other source of data that would name the breweries in each district. The minute books of the commissioners of customs for Ireland held at Kew give fleeting detail where there was some irregularity or complex decision like drawback or burst vessels. I can find newspaper accounts of incidents naming breweries which will fill gaps but not comprehensively. Sales are particularly useful because they often list equipment and give an impression of size. Trade directories list breweries in cities but not in the smaller towns. Memorials can be helpful where brewers requested excise reductions. The minute books of the brewers Guilds, where they exist are comprehensive but ignore brewers outside the cities. Maps give locations of breweries but do not name them. I imagine that there were detailed Excise receipts book naming each person who paid duty but I wonder if these survived. There are also personnel records for excise officers which partially show where they worked but this misses some smaller breweries where gaugers were located.

Excise District	1832 breweries	Excise District	1859 breweries	Excise District	1882 breweries		1911 breweries
Armagh	7	Athlone	5	Athlone	0		
Athlone	6	Bandon	5	Bandon	3	Belfast	3
Clonmel	10	Belfast	5	Belfast	3	Cork	4
Coleraine	7	Birr	5	Birr	1	Dublin	5
Cork	10	Coleraine	4	Coleraine	6	Dundalk	3
Drogheda	8	Cork	6	Cork		Galway	-
Dundalk	7	Drogheda	4	Drogheda		Kilkenny	9
Foxford	12	Dublin	16	Dublin	13	Limerick	3
Galway	11	Dundalk		Dundalk	5	Londonderry	1
Kilkenny	15	Galway	10	Galway	4		
Limerick	9	Kilkenny		Kilkenny	5		
Lisburn	9	Limerick	6	Limerick	0		
Derry	7	Derry	4	Derry	2		
Mallow	5	Naas	15	Naas	0		
Maryborough	23	Newry	6	Newry	0		
Naas	14	Sligo	3	Sligo	2		
Sligo	8	Waterford	7	Waterford	7		
Tralee	7	Wexford	8	Wexford	4		
Waterford	10						
Wexford	11						
Dublin	20						
Total	216		109		54		28

The Chairman has passed the request on to BHS member Simon Fowler who spent many years working at TNA Kew and we would be delighted to hear from other readers if there are any untapped sources.

#### **Mrs Jones asks about the Ratcliffes**

*I am looking for information about my husband's 5x grandfather John Ratcliffe (1756 – 1836). He was a partner in Burton on Trent brewers Bass, Ratcliffe and Gretton. He was followed by his son Samuel (1783) but where was John from and who was his father? We have some books and journals in the Magic Attic in Swadlincote but they do not go back far enough.*

Colin Owen's book on the Greatest Brewery in the World (Bass) mentions payment to Ratcliffe of £21 in May 1792 for clerical services as the first mention, as commercial traveller, he become partner on 24th June 1796 but there is no mention of his origins.

### 'Date' stamps on stoneware jars



*Raymond Simonds of the Reading brewing family received a query about stoneware jars "A friend of mine has a flagon from your old company which is dated 1746; I've not been able to locate any flagon used by your company before 1748. Is it possible it's one of the oldest flagons made by your company or is it possible it could be a fake?" Raymond forwarded the query to the BHS and commented- "It surely cannot be a contemporary date - as even William did not start brewing until well after that and H&G Simonds did not come into being until later still, so what could be the significance?"*

Jeff Sechiari is a keen collector and would also welcome a definitive answer, perhaps from an expert on brewery accountancy practices of the time?

"I have a jar from Steadman of Woking with a similar apparently 18<sup>th</sup> century date (1714), but they did not start

brewing until 100 years later. After much deliberation I decided that this must be a stock control 'flagon number', but this is only a theory. I suppose it could be a maker's pattern no. but surely it wouldn't be so prominent if this were the case. As I write this I note the Sweetman (Ryde) jar sitting on the hearth is number 752 - I don't think they started brewing quite this early!"



### BOOKS

This page along with the small ads will be revamped in issue 77. In the meantime please use the books page on the website where you can download an order form or else contact Paul Travis at [books@breweryhistory.com](mailto:books@breweryhistory.com) or write to *address withheld*

# **"LONDON BREWED"**

**A historical directory of the commercial brewers  
of London from circa 1650**

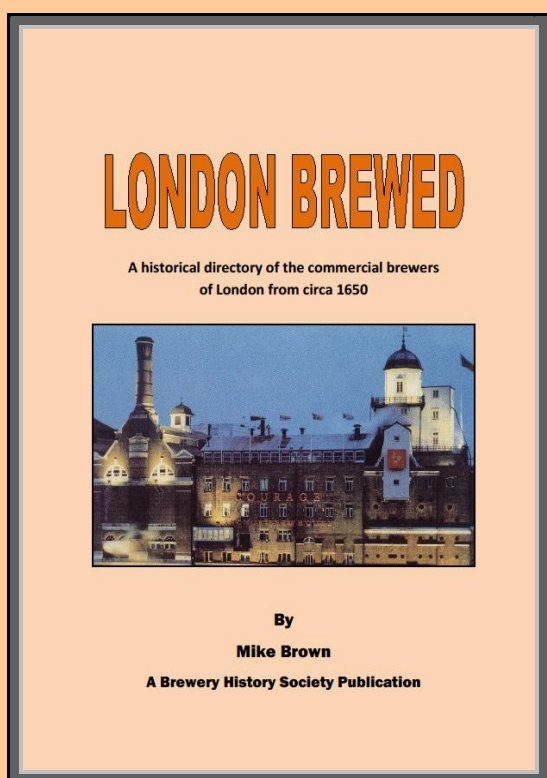
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