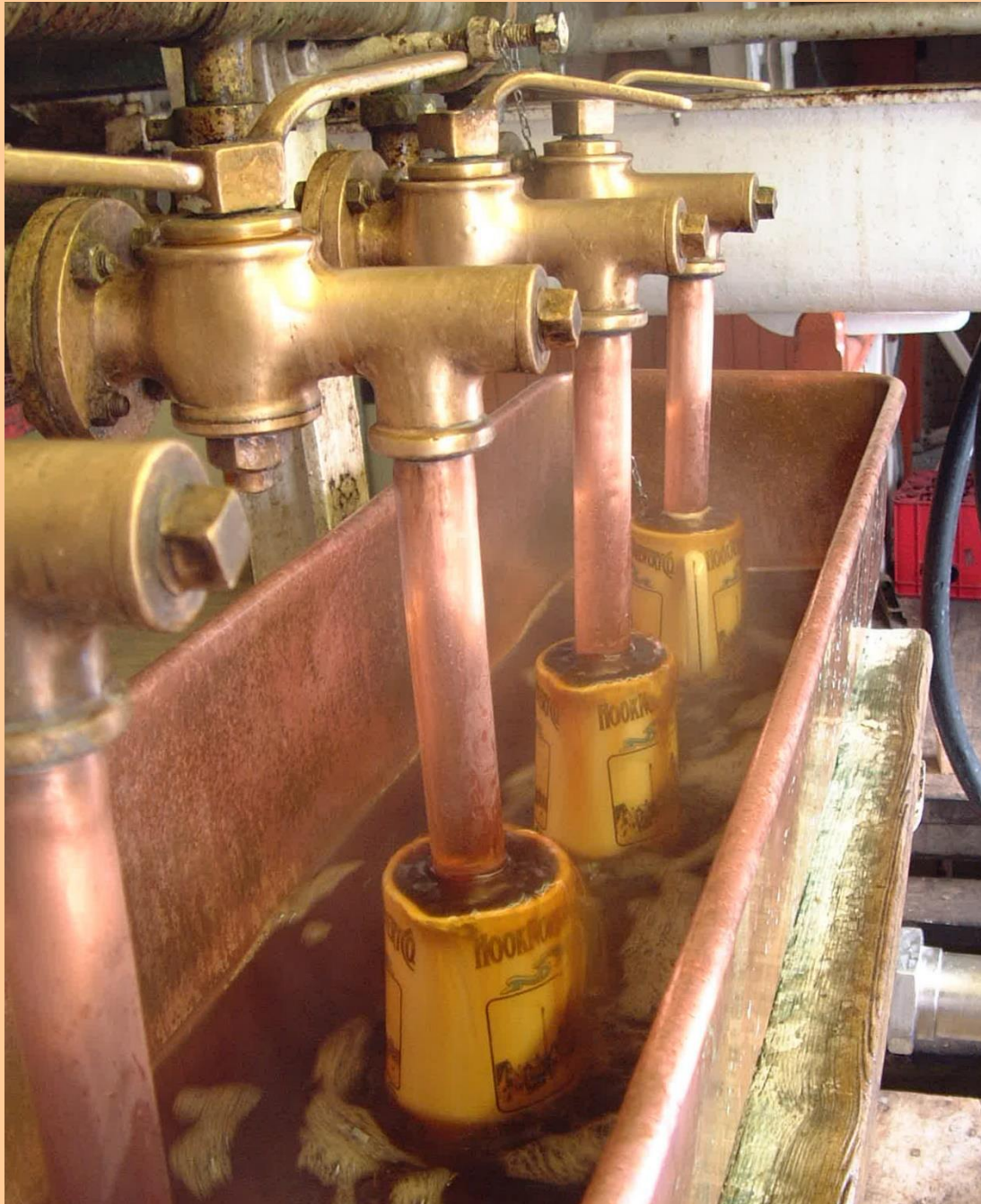


BREWERY HISTORY SOCIETY

NEWSLETTER



Copper and brass rule, OK? The mash tun grant at Oxfordshire's Hook Norton Brewery near Banbury back in 2002. There are further pictures on the back page. You can view more of Roger Putman's photographs courtesy of the Institute of Brewing and Distilling on the BHS Wiki Brewerypedia website.

December 2017

Newsletter 79

BREWERY HISTORY SOCIETY

December 2017

Newsletter 79

Contents

- 2 - Roger's intro
- 3 - Calendar of BHS events
- 3 - From the Chairman
- 4 - Membership matters
- 5 - Report on Ingredients conference
- 8 - 2016 BHS accounts
- 9 - Out and About
- 12 - Mike's meanderings
- 14 - Gleanings - tomorrow's history
- 15 - Journal contents pull out
- 22 - New Brews News
- 25 - Questions and occasionally the odd answer
- 31 - Changes to book list

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Roger's fourth

Bannaghtyn from the rock in the middle of the windy Irish Sea.



All is quiet again as all but the hardiest of the tourists have gone home. The 1874 steam railway (the longest narrow gauge in the British Isles), the 1893 electric railway which goes 17 miles in the other direction, the 1895 Snaefell Mountain Railway which goes up our tallest mountain and the 1876 Douglas horse trams have all been wrapped up warm for the winter. Such a lot of transport history in one small place!

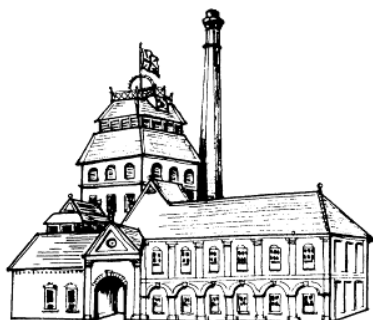
My hatches are battened down against the chilly north westerlies which make sure the only things which grow in my garden are the grass and perversely 13 palms trees. Well, they are not palms at all but *Cordyline australis* aka the Torbay Palm which seems to have made its home over here. Bottom of the class to Sir Joseph Banks who collected the first specimen from New Zealand back in 1769. Field Marshal Thrumplock O'Crackerley introduced them in 1904 (but do not believe everything you read on Google). They are sickly scented when they flower and the fronds keep blowing off. A force eight wind is not so bad as they blow into someone else's garden but anything less and the lawn gets covered.

All this three legged banter only covers up the fact that I cannot think of anything else to write. Let's hope that your New Year's Resolutions include a vow to put pen to paper. Do tell us what is going on in your neck of the woods and let us know the results of your researches and also your queries as other readers may be able to help you to make further progress. You remain reluctant to comment on the new format of your newsletter and suggest further tweaks. Do not be shy.

Copy closes for NL80 on February 16th

Nollick Ghennal as Blein Vie Noa

Slaynt vie!



BHS Calendar

March 2018

PROVISIONAL

BHS visit to Wrexham Lager Brewery.

More details later.

Tues 24 April 2018
to Sat 28 April 2018

PROVISIONAL

BHS overseas visit to Budapest

We are proposing to meet on Tuesday evening at a city centre restaurant which sells local beer. On Wednesday, we are hoping to visit a modern microbrewery; and then we will visit the historic Dreher Sörgyarak brewery. Anton Dreher was an Austrian brewer who was an important figure in the development of pale lager. In 1840, he invented a new style of beer that became known as the Viennese style, still one of the major beer-styles of Europe – his name lives on with the Hungarian brewery. On Thursday, we expect to visit a central specialist craft beer pub; and later the Kaltenberg brewpub, which was founded in the dying days of Communist rule by the German brewery of the same name. On Friday, there will be a visit to a 'Ruin Bar' which serves many interesting beers; and in the evening, a farewell meal in a city restaurant.

Participants will travel to and from Budapest under their own arrangements, but hotel accommodation can be arranged. Return on the Saturday, or later if you wish.

For more details and an idea of likely costs, please contact Ken Smith at

details withheld.

June 2018

PROVISIONAL

BHS visit to Titanic Brewery (Burslem). More details later.

August 2018

PROVISIONAL

BHS visit to Joule's Brewery (Market Drayton). More details later

October 2018

PROVISIONAL

BHS visit to Oktoberfest, Shrewsbury. More details later

From the Chairman



Welcome to another issue of the BHS Newsletter. I see that the UK now has over 2000 breweries, a staggering figure which those of my vintage could not have hoped for back in the 1960s and 70s.

Since the last edition we have had another splendid joint conference with our friends The British Guild of Beer Writers, this time kindly hosted by Thornbridge Brewery and looking at 'Ingredients in Beer'. It was a very enjoyable and informative day and we thank our hosts and everyone involved in arranging it (primarily Ros Shiel) and speaking to us. We have also had a visit to Nethergate Brewery, one of the very early 'new breweries', now going from strength to strength, and we thank our hosts for an excellent day.

We are still very keen to hear from anyone who might be interested in taking the role of Visits Secretary. Please do contact me if you would like to find out more about what's involved (with no obligation, of course). There would be lots of support available.

John Robinson has kindly arranged the recent North West Regional event but if others in the area would like to be involved in keeping this vibrant region going we would love to hear from you. Indeed, I am also always keen to hear from anyone who would like to arrange a meeting of any sort in their own area. We can provide publicity and support as required.

Stan Platt, having stepped back from the North West region, is now busy setting up a similar region covering the Shropshire, North Staffordshire and North Wales area. Do please drop him a line if you would like to be involved or want to be kept informed of activities *e mail details withheld*

In the Solent Region, we have produced a number of walk booklets in conjunction with the Isle of Wight CAMRA branch and appropriate local history societies. The walks have proved popular during the year and

we printed a number of copies of each for the recent 'IW Classic Beer, Buses and Walks' event on the Island. This was an amazing weekend that saw many thousands of revellers using around 100 historic buses to visit all corners of the Island to explore local pubs and enjoy walks. These walks, in PDF form, are available on the links page of our BHS web site. It has also been added to our web site within the Wiki (see the menu entry on the BHS home page – if you have not yet explored this you really should do so). Another section to explore if you are not familiar with it is that for Defunct Brewery Liveries with thousands of entries showing those that can still be seen around the country. One aspect I particularly like is the level of input from non members, who seem to enjoy seeking out examples to add.

We are always very keen to hear feedback from members on all aspects of the Society. Many of you comment when sending in your renewal and our thanks for all of the messages - the many kind words of appreciation for the work put in by the team and the constructive criticism that helps to shape the way forward. Please do not hesitate to share your thoughts with us at any time.

Best wishes
Jeff Sechiari
Chairman@BreweryHistory.com

Membership Matters

I was very sorry to hear from our friends in the Scottish Brewing Archives Association that Harvey Milne had passed away suddenly but peacefully after a long illness. It was always a great pleasure to meet Harvey and we send our condolences to his family and friends.

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.

Corporate Members:

Alex Buchanan, Thornbridge Brewery, Riverside Brewery, Buxton Road, Bakewell, Derbyshire DE45 1GS
Biblioteca UNISG, Piazza Vittorio Emanuele II 9, 12042 Pollenzo (CN), Italy
Nethergate Brewery Co. Ltd., Rodbridge Corner, Long Melford, Sudbury, Suffolk CO10 9HJ
8 Sail Brewery, Heckington Windmill, Hale Road, Heckington, Sleaford, Lincolnshire NG34 9JW

Individual Members:

Richard DAKIN, *details withheld*

Lance GRINSTEAD, *details withheld*
Interests: Brewery transport

David HENDERSON, *details withheld*

Keith JOHNSON, *details withheld*
Interests: Brewery excursions, especially to seaside resorts.

Chris MERRIMAN, *details withheld*

Martin TAYLOR, *details withheld*
Interests: Breweries, old and new, in SW London.

Membership Renewals

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 AGM decided that subscription levels for 2017/2018 should remain unchanged and are as listed below.

	UK	Overseas
Individual		
- full	£25	£35
- retired	£22	£35
RCB	£40	£80
Corporate	£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 have electronic banking you are welcome to pay by this method – you can set up a standing order, which would remain under your own control, or you could make a one off electronic payment at renewal time. In either case please 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. **Please also see the note above about out of date standing orders.**

Our bank details are:

details withheld

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

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.

Our overseas banking references are –

details withheld

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! It has to be so much easier than joining the crowds Christmas shopping!

Thank you for your ongoing support.

Jeff Sechiari, Membership Secretary

E: membership@breweryhistory.com

Address details withheld

The Brewery History Society and the British Guild of Beer Writers 2017 joint seminar – 'Ingredients in Beer'

by Jeff Sechiari and Ed Wray

The topic chosen for this year's gathering was Ingredients in Beer, reflecting the great variety of beer styles and flavours now available to us. We were very fortunate to be invited to hold this at Thornbridge Brewery in Bakewell, well known for their innovation. We were welcomed by our hosts, Alex Buchanan and Head Brewer Rob Lovatt, and shown into their barrel ageing room - a very impressive sight, which had been set up for the conference. The chairman for the day was BGBW's Tim Hampson.

The first speaker was Mike Cable from Wild Beer brewery on the subject of all the weird and wonderful



ingredients he has used, titled his piece 'Innovation in brewing adjuncts', which shows that the traditional definition of the word 'adjuncts' is getting stretched a bit. Brewing liquor has been steeped with kombu seaweed, cherry tree branches, flowers, ground pepper corns and lentils in the mash, cocoa nibs, fruit juices, barrel staves, mushrooms, cockles and oysters in the boil and in the cellar fruit juice, fruits, cucumber, beech leaves and fig leaves!

Jenn Merrick, a brewing consultant (recently ex-Beavertown) is currently building a community based brewery in London's Royal Docks, talked about 'Brewing with Fruit'. In fruit beers customers expect to taste

the fruit mentioned on the label. The aroma compounds in fruits are very similar to those found in beer



(esters, higher alcohols, terpenes, etc.).

To prepare fruit for brewing; it may be better to use a puree rather than juice, intact and broken down fruits have different flavour compounds, crushed skins of citrus fruits are high in oils, frozen fruits have the cells broken down and dried or powdered

fruits are also available. The amount of fruit should be limited so it provides less than 20% of the fermentable extract or it thins the beer too much. The beer may also need to be mashed at a higher temperature or have lactose added to give it more body. It is best to add fruit to the conditioning tank to avoid microbiological problems and ethanol helps solubilise flavour compounds. No heating avoids loss of aroma compounds and prevents forming a pectin gel.

The tannins and bitterness will become apparent post-fermentation.

Currently 'breakfast juice' and 'milkshake' IPAs are popular but it's hard to balance fruit and hops in really hoppy IPAs. May need to drop almost all the kettle bittering and add lots of dry hops.

Rob Wilson from Toast Ale followed. This brewery was founded when Rob, whose background seemed to be in the charity sector working with social entrepreneurs, met the organiser of a campaign against food waste called Feedback. They were determined to try and reduce the vast quantity of bread wasted every day and



Sampling a sour red aged in Burgundy casks with raspberries



Rob Wilson, Chief Toaster from Toast Ale Ltd

decided to brew beer with it, using it for a third of the grist. As sandwich companies have a huge amount of unused bread, including the crusts, and have to pay to dispose of it, they are happy to deliver the quantity needed at the time needed. The beer tasted very good too!

This marked the end of a very full morning session, which was rounded off with a beer tasting by our hosts. Before an excellent lunch His Royal Highness Luitpold Prinz Von Bayern spoke to us about his family brewing connections – extending back to 1260 and the Bavarian Purity Law of 1516 – including sharing with us a copy printed in the 1520s. His view was that beer is made from water, malt and hops. Whilst it is possible to make drinks with other ingredients they are new brews but not beers.

Scott Williams of Williams Bros. famous for their Fraoch started the afternoon session with 'The Previously Lost Craft of Ale-Making'. Bell and ling heather are used, which flower for three months. Bog myrtle is also used for bitterness and astringency. All are added to the boil. Heather ale was written about by the Romans and may be the origin of Asterix's magical potion! The spruce beer is based a Viking recipe. Spruce needs to be new growth but pine is much easier to harvest. The elderberry beer is based on an old Welsh recipe and also contains bog myrtle. They also do a beer with gooseberries. The recipes are true to their historic nature but commercially drinkable and 'normal' beers help pay the mortgage (Joker is the best selling premium bottled ale in Scotland)

Carl Heron of Crisp Malting completed the list of speakers looking at 'Unmalted cereals for brewing – manufacture, benefits and uses'. Hammer milled raw wheat or barley can be used to make up to 20% of the grist in a lauter tun or mash filter (though it wouldn't work in a mash tun). Exogenous enzymes are still needed. Maize needs to be cooked at 85°C with some barley malt. Rice is cooked at 75°C for 45 minutes. Micronised grains are 'popped' and the cellular structure is disrupted by subjecting them to infrared light for 45-60 seconds. The term 'micro' comes from the wavelength of infrared light used (1.8-3.4 micrometres). Flaked maize is torried first. Torried cereals are subjected to intense heat by passing through a fluidised bed of hot air (750-780°C) for 30-40 seconds. The cell walls break down and the grain expands. Flaked rice is micronised first, its neutral flavour can accentuate hops in beer. Both can be used up to 20% of the grist (more if high diastatic power malt is used). Flaked oats (micronised) can be used up to make up 15% of the grist. They are high in glucans so improve mouthfeel and head retention. Torried wheat is usually used as 7% of the grist to aid head retention. It can replace raw wheat in wheat beers. It tends to give head positive proteins, but not haze positive proteins.

After a brief coffee break we then had a panel discussion which was entitled "This house believes that the best beers in the world are brewed with just hops and malted barley". Speakers were meant to be Prince Luitpold with Ed Wray, then of Okells and brewing under the Manx Beer Purity Law, however the Prince had had to leave by this time so Ed was on his own. Against the motion were Rob Lovatt and Jenn Merrick. In fact there seemed to be quite a lot of agreement amongst the speakers that some current offerings were stretching the label of beer, but the final vote went with those against the motion.

Our thanks to Ros Shiel, in particular, for organising the day along with Paul Hegarty and Tim Holt, and a special thank you to all of our speakers and our hosts at Thornbridge.



BREWERY HISTORY SOCIETY ACCOUNTS 2016

*Ken Smith, our Treasurer, apologies for the delay in getting the annual accounts published. He has spent a great deal of time speaking with our Accountant and our Chairman to understand how the new layout of accounts introduced by the industry impacts us. As you can see, the Society has made a loss for the Year 2016. This has occurred for two reasons. Firstly, we knew that there was an invoice pending for the Newsletter but in the old way of showing it, the amount normally appears **only** on the balance sheet under Creditors (and of course as a deduction from cash). Under the new rules, this amount has also to be added to expenditure. A breakdown of Newsletter and Journal costs is shown below. Secondly, we took the opportunity to revalue the stock and had to declare a change in the value of some of them. As a result, book sales now have to be netted together with book costs and stock adjustments. The results give an overall loss for the year 2016.*

INCOME AND EXPENDITURE ACCOUNT

For the year ended 31st December, 2016

	2016	2015
INCOME		
Subscriptions - Personal	8,130.79	9,297.91
Subscriptions - Corporate	4,184.98	4,391.87
Net income/(expenditure) from books, cards & breweriana	(172.65)	2,565.87
Sale of old Newsletters & indices	0.00	27.80
Donations & advertisements	11.00	13.00
Bank and Building Society interest	62.81	65.48
Study Day Income	0.00	70.00
	12,216.93	16,431.93
SHIER Income	0.00	0.00
Archive income	0.00	0.00
	12,216.93	16,431.93
EXPENDITURE		
Journal & Newsletter	12,087.93	11,375.22
Stationery	0.00	0.00
Society Officers' Postage & expenses	1,291.81	1,106.32
Web charges	0.00	339.54
Archive Costs	0.00	0.00
AGM Costs	0.00	0.00
Meeting costs	0.00	663.60
Bank charges	0.00	0.00
Corporation Tax	0.00	0.00
Depreciation	0.00	0.00
Book shop purchases	468.07	0.00
Subscriptions	100.00	100.00
	13,947.81	13,584.68
G Ballard Essay Prize	0.00	0.00
Web Development	0.00	0.00
	13,947.81	13,584.68
Excess of income over expenditure for General Fund	(1,730.88)	2,847.25
Plus: Excess of income over expenditure for Archive, G Ballard & SHIER Funds	0.00	0.00
Plus: Transfer from Society Development Fund	0.00	0.00
G Ballard Essay Prize	0.00	(250.00)
Development fund expenditure - web development	0.00	0.00
Less: Transfer to Society Development Fund	0.00	0.00
Net Surplus / (Deficit) after transfers	(1,730.88)	2,597.25

BALANCE SHEET

As at 31st December, 2016

FIXED ASSETS

	0.00	0.00
Less Depreciation	0.00	0.00
	0.00	0.00

CURRENT ASSETS

Stock of books / sundries (inc mugs)	8,058.57	8,058.57	10,594.60	10,594.60
Cash at Bank				
Held for Society Development Fund	8,750.00		8,750.00	
Held for G Ballard memorial Fund	4,946.55		4,946.55	
Held for SHIER	0.00		0.00	
Current Account	5,453.02		2,603.51	
Paypal Account	745.33		309.94	
Bank and Building Society Deposit	153.18	20,048.08	1,481.20	18,091.20
	28,106.65		28,685.80	

Less: CURRENT LIABILITIES

Creditors			0.00	
Newsletter	962.38		0.00	
Officers expenses	189.35	1,151.73	0.00	0.00
	26,954.92		28,685.80	

RESERVES

General Fund Balance 1st Jan, 2016	14,989.25		12,392.00	
Transfer from SHIER Fund	0.00		0.00	
Transfer from G Ballard Fund	0.00		0.00	
Surplus / (Deficit)	(1,730.88)		2,597.25	
	13,258.37		14,989.25	
SHIER Fund	0.00		0.00	
G Ballard memorial Fund	4,946.55		4,946.55	
Society Development Fund	8,750.00		8,750.00	
	26,954.92		28,685.80	

In my opinion the foregoing balance sheet gives a true and fair view of the state of affairs of the Society at 31st December, 2016 and of the income and expenditure of the Brewery History Society for the year ended on that date.

Andrew McWells FMAAT 43,055.00

Publications Analysis

	Printing	Postage	
Journal 163	£1,114.00	£628.87	
Journal 164	£1,033.00	£658.91	
Journal 165	£1,135.00	£694.87	
Journal 166	£1,033.00	£650.98	
	£4,315.00	£2,633.63	£6,948.63
Newsletter 71	£502.00	£405.28	
Newsletter 72	£512.00	£485.06	
Newsletter 73	£556.00	£695.56	
Newsletter 74	£497.00	£524.02	
	£2,067.00	£2,109.92	£4,176.92
Newsletter 75	£309.74	£652.64	
	£2,376.74	£2,762.56	£962.38
			<u>£12,087.93</u>

Out and about

Clementhorpe Maltings

Peter Davies reports that Clementhorpe Maltings, a grade II listed building in York has won a third top award. The 19th century malthouse once owned by the Tadcaster Tower Brewery has been converted into six townhouses by developers Northminster with a number of historic artefacts on show. All properties are accessed from an impressive 20ft high open three storey entrance atrium housing the original working machinery including the Nalder & Nalder seed dressing machine, bucket lift elevator, steep, grain hopper and 'taking in' door winch machinery, all arranged over the original quarry tile floor. Meanwhile at the southern entrance there is the original H. J. H. King furnace, thought to be the only one of its kind still in existence. The workings of floor maltings are not always understood but here a good interpretation panel has been provided both within the communal hall and on an external wall. The latter means that passers-by can see how it worked and how it has been restored.



The building which was empty since closure in the 1960s has won the Best Creative Reuse of an Industrial Building 2017 award from the Association for Industrial Archaeology. Amber Patrick assisted the local council in getting English Heritage to list the maltings in 2001 said was one of best maltings conversations she had seen pointing out that conversion into houses rather than apartments with the retention of many cast iron columns impressed the judges. Amber also made the presentation to Northminster as co-ordinator of the AIA's Creative Reuse Award.

Have you looked at the defunct brewery liveries pages on the Society's web site?

These pages are not about the colour in which brewery wagons were painted but a whole host of photos of pubs and old brewery buildings where artefacts of bygone owners are still visible. Do have a look in your own area and if you know of anything not yet on the list please e-mail details and a photo to defunct@breweryhistory.com

Stan Platt reports on Shrewsbury's first Oktoberfest



The first of its kind was staged in the Shrewsbury Quarry close to the backdrop of the Old Coleham Brewery on the banks of the River Sever. The brewery started up in 1805 and was purchased by Thomas Trouncer in 1845. It was later acquired by Ind Coope in 1954 and closed a year later. On the day of the Oktoberfest, the BHS Shropshire Region had a presence and was pleased to support corporate members – Wye Valley and Wrexham Lager and in the company of Battlefield, Hobsons and many others from the Wales and West SIBA region.



The new Region covers Shropshire, North Staffordshire, North Wales and Cheshire and has meetings pencilled in for March next year at Wrexham Lager, Titanic in June, Joules in August and back to the Oktoberfest in believe it or not...October.

For more information contact Stan Platt on *details withheld*

60th Anniversary of Harvey's yeast



Sixty years ago the 9.56pm passenger train from York arrived in Lewes with a consignment of yeast that was to play a significant part in the future of Harvey's. Previously the brewery had received yeast from the British Pure Yeast Company in Burton on Trent but, when it ceased to trade, this became a problem for Harvey's and many other UK Breweries.

Struggling to find a suitable strain, a serendipitous encounter occurred when Anthony Jenner, Harvey's Head Brewer at the time, was paid a social call by an analytical chemist who suggested approaching the Tadcaster Brewery Co (now John Smiths). The yeast was duly pitched into that day's brew and, as Anthony Jenner said, "settled down to the Sussex air".

Harvey's yeast has been pitched over 3000 generations and has survived two floods, 60 harvests and several varieties of malted barley

Watch the video, where Harvey's current Head Brewer, Miles Jenner, takes us on a historical tour of the company and the yeast still use to this day. www.harveys.org.uk/60th-anniversary-harveys-yeast/

North Lincolnshire's brewing heritage



A view from the County Bridge in Brigg, with the Sergeant's brewery seen on the left

Nigel Fisher writes that North Lincolnshire has proved ideal for brewing because of abundant local raw materials, including quality grain and hard water from suitable springs. Two of the largest maltings were Gleadell's at Kirton in Lindsey and at Truswells Brewery at Barnetby, close to the main Scunthorpe-Cleethorpes railway line. There was also a maltings at Barton Haven, which was demolished in 1971.

At one stage, Brigg could boast two breweries. A.M. & E. Sergeant whose Dolphin Ale took first prize at the Brewers Exhibition held in London during the 1920s occupied the west side of the old River Ancholme from 1852 using Castlethorpe spring water to mash the brew. Sergeant's, was absorbed by Hewitt Brothers of Grimsby in 1945. Brigg's other notable beer-making establishment was Sutton, Bean's Britannia Brewery, situated on the eastern edge of the town centre.

Long-serving Scunthorpe United fans may well remember the name of a certain Barnsley brewery writ large on one of the stands at the Old Show Ground during decades following the Second World War. Not far away, long-serving landlord Bill Pulling served these Oakwell Ales at the Britannia Hotel.

On the side wall of Brigg's Britannia Inn are faded letters from the era it was owned by the Hull Brewery Company, which had many hostelrys on the south bank of the Humber.

Help wanted for definitive book on Burton



Ian Webster, a Burton based author is following up his first two books about the history of the Ind Coope and Allsopp and Brewing in Burton upon Trent – which is due out via Amberley Publishing in the new year. He now plans to produce the definitive book on the town's brewing heritage – it is a vast subject which will most likely take ten years to complete and he needs your help.

"I am looking for any historical documents related to Burton and brewing. This may be books, brewery company magazines, leaflets and advertising literature. Any photographs, maps from the 19th century, Staffordshire business directories, newspapers, letters, paperwork, plans, beer labels and ledgers. The older the better – just anything that might form part of the story. It is surprising what people have hidden away – that dusty old book may be unique and

therefore the only available source of a certain piece of the story. Perhaps you are related to a brewer, a cooper or a maltster and have documents in your family – maybe old diaries or notebooks written by grandparents or even great grandparents or maybe you have researched your family tree and have uncovered information which may help?

There have been over one hundred breweries in the town since Benjamin Printon established his business on Horninglow Street in 1708 so the story is not just about Bass, Marstons, Worthington, Allsopp and Ind Coope, or Eadie, Bindley, Everard, Salt, Truman and Robinson

If you can help Mr Webster with his quest for information, *email address withheld*

More maltings news

Amber Patrick writes that it is clearly that time of the year when the planning applications are coming in for converting maltings or part of them to residences!

In Banbury it is proposed to convert the already reused maltings in St John Street (listed grade II) and now the only surviving example of the town's once extensive maltings industry to 25 residential units. This brick-built malthouse which is now hardly recognisable as such was constructed in the 1830s. It is a broad building and has three floors and an equally broad kiln perhaps divided into two. The most interesting survival is its roof structure. At the rear is a brick built cellar which was probably associated with the maltings in some way perhaps as an additional floor or as a water storage cistern. It was in use as a maltings until the time of the Great War (1917) after which it had various factory uses but most recently has been open plan offices.

The other application is in respect of the kilns and malt (Kiln) store at Hardy's Kimberley Brewery. In 2013 there was an application in respect of the whole brewery site for conversion to housing and including demolitions. The present two applications are for the conversion of the Kiln Store (this is actually the malt store attached to the north most kiln) to two residential units and for the conversion of the four kilns to eight residential units. The road elevation (to Hardy Street) of the Kiln Store has had the most changes with new fenestration being inserted in the bays, but the apertures are in keeping with the maltings as a whole. The road elevations of the Kilns to Hardy Street are not altered. The proposed demolition of Malthouse No 2 will mean that it is possible to change the fenestration to the Brewery Yard. There will also be roof lights in the pyramidal roof structures facing the Brewery Yard. With the kilns the main changes are internal in that the surviving kiln furnaces and the drying floors will be lost but it is pleasing to note that it is proposed to relocate some of the perforated ceramic kiln tiles to a communal corridor.

Mike's Meanderings

Edenfield. Mercer's Spring Bank Brewery, Burnley Road. The property has been rebuilt, though the building seems to follow the original plan. In 1870 Thomas Mercer fined £50 for a false entry in the brewing book. Brewers Journal of 1898 30 pubs and beerhouses for sale, details Thomas Mercer brewer. Then registered as Grant's Tower BCL by Thomas and A Glaister. Thomas died 14th October 1917, aged 81.

Brierfield, Horsfalls. One which did surprise me is on Colne Road, at the junction with Coalpit Road. A map



from the late David Parry shows this at the rear of a hotel at the side of the railway.

In 1878 Chadwick Horsfall, also at Nelson, then Thomas to 1902, when run by his exors until 1906 when trading as the Brierfield Brewery. In May 1911 the brewer Ernest Edward Thompson died after falling through the hop-back, before 1909 had been brewer at R R Stephenson, Golden Ball, Beverley. Chadwick died in 1917, aged 74 and in January 1923 Robert, eldest son of the late Thomas Horsfall, died aged 55. Then in 1925 bought by the Blackburn Brewing Co.



Colne. Fort's, 1 Bent Lane. Still mainly intact as Bent Cottages used as The Old Brewery guest house

Partnership carried on by and between Stephen Heap, John Heap, Edmund Heap, and Daniel Watson, of Bent-lane Brewery, near Colne, in the county of Lancaster, Brewers, was this day dissolved by mutual consent; and the business will in future be carried on by and in the name of the said Stephen Heap alone, by whom all debts due to and owing from the said late partnership will be received and paid: As witness our hands this 25th day of May 1843.

After being run by S Heap (exors) in 1864 it traded as Fort & Leonard to 1881, when it became Fort & Son. There seems to have been a connection with the town's other brewery, since, in 1894, Ann Hartley (wife of John) was the surviving trustee under the will of Stephen Heap, brewer

late of Crow Nest. Hartley & Bell were listed in Albert Road at some point, in 1869 being John Hartley of Crow Nest. Robert Hartley died in November 1887.

The Albert or Borough Brewery on Buck Street at Colne is long gone. This had been for sale 12th April 1891 as a 10 barrel plant, TK Leonard deceased (see above). In 1895 sold by Joseph Wilson and listed as the Borough Brewery around 1909. William Blackburn offered it for sale 27th July 1910.

Mossley, Greater Manchester. Andrew Charles Buckley & Co mentioned at 6 Waggon Lane, when their partnership was dissolved 14th October 1915. The business was to be continued as Batty & Godwin. Unless the properties have been renumbered, this is now shown as the Old Wrought Iron Works, the frontage of which seems to date from the period.

Richmond, N Yorks. Another Old Brewery Guest House is at 29 The Green. Co-partnership between John



Gilbert Collins, William Henry Collins, and Peter Mann, as Common Brewers, at Richmond, trading under the firm of John Gilbert Collins and Company, is this day dissolved by mutual consent, so far as relates to the said John Gilbert Collins, who retires from the said co-partnership; and that all debts due and owing to and from the said co-partnership will be received and paid by the said William Henry Collins and Peter Mann: As witness our hands this 14th day of May 1840.

Peter Mann was also a maltster at Leeds. Oddly there doesn't seem to be any later mention, other than in December 1883 William Parkin deceased at the Brewery Inn. I do have notes which mention a William Mitchell deceased in April 1869, possibly as the Cremorne Brewery and in 1879 George Wailes was selling the plant of the Caldwell Brewery, described as near Richmond. However, this site seems separate from the Young's Star Brewery which was located on Ryder's Wynd, part of which may remain.

Gate Helmsley, N Yorks. In 1895 Walter Turner Walter was listed and another map from the late David Parry shows this as the Duke of York, which is still trading. The brewhouse was at the rear of the pub, which has now extended into it.

Needham Market, Suffolk. Following on from a fascinating visit to the current and new sites for Nethergate I had a look round Needham Market. The Clowes site, 20 High Street later the Malto-Peptide Yeast Food factory, has been rebuilt as housing, though the structure of what I believe was the malting seems relatively intact. In taking photos of the various pubs (many now houses) which brewed I was struck by something, which in retrospect seems obvious. There was a marked preponderance of pubs on one side of the High Street. This I assume is related to their origins as coaching inns and the distance from previous towns perhaps being related to the journey direction. It seems too near to Ipswich for outbound journeys ie one day in a horse-drawn coach would seem to be more likely to aim for Newmarket or even Cambridge. Hence, I wonder if they were aimed at those intending to board a ship at Ipswich and looking for a cheaper night's stay the night before. That would seem to fit with them being on the left as one travels eastward. No doubt a suitable project for academic analysis for the Journal.

Gleanings – tomorrow's history today!

Bamforth to hang up his boots

Charlie Bamforth, the Anheuser-Busch Endowed Professor of Malting and Brewing Sciences at University of California, Davis is planning his retirement. After gaining a doctorate from the University of Hull, Charlie joined the Brewing Research Foundation and later Bass. He moved to the States in 1999. Outside academia he is noted for an unhealthy interest in Wolverhampton Wanderers and its goalkeepers! His replacement should be in place by December 2018.



Oh dear

We suppose it had to happen and we cannot spare your blushes. The hunt for novel materials goes on and now there is a beer fermented with lactic acid bacteria sourced from the private parts of a Czech model. Alexandra Brendlova has contributed greatly to Yoni Beer which is brewed at the Wasosz Brewery in southern Poland.. So far entrepreneur Wojtek Mann has raised \$279 of his crowdfunding target of \$300,000 but is already offering lads a chance to get a taste of their girl friend for \$10,000 for which they get 60 bottles. I can think of an easier way!

World stein carrying record



German barman Oliver Strumpf set a Guinness world record when

he carried 29 steins weighing 50kg a distance of 40m without spilling more than a few drops

Where is the cheapest pint?

The Sunday People has been on the hunt for the UK's cheapest pint and concluded that Liverpoolians fork out an average of £2.90 compared with £4.50 in London. Lager fans in Sheffield are not far behind, paying just 10p more a pint, an average of £3.

Close too are Southampton and Hull, where it is £3.10, followed by Stoke at £3.20 and York £3.35. Among the most expensive places are Edinburgh at £4, Brighton and Oxford, £4.25. Despite prices, Brighton has the highest pub-to-population ratio in the UK, with one bar per every 861 people, a study shows. Sheffield has the lowest, with just one pub for every 2,793 people.

More trade mark registrations

One effect of the meteoric growth of British microbrewers is the number of applications for trade mark protection. In 2007, there were 968 registrations; by 2015 this had risen to 1,666, and in 2016 this reached 1,983. Last year 520 new breweries opened in the UK, up 33% from the previous year of 336 new openings.

Look out for an Indian India Pale Ale

The boss of Kingfisher beer in Europe is concerned about fewer people enjoying his beers with a curry and wants to launch an Indian Pale Ale to complement the growing range of global brews it sells in a bid to appeal to a younger audience. It already has deals to import Indonesia's Bintang, China's Pearl River as well as Sri Lanka's biggest beer brand Lion.

"Nobody should be able to do an Indian Pale Ale better than us," he said!

Sam joins Wadworth

Wadworth in Devizes is one of the last remaining breweries to use shire horses for local deliveries. Sam aka Goose Green's Perfection started work at the brewery in September. Sam who hails from Wales is six years old and 18.2hh, he replaces Monty who is now 13 but still managed first place in the pairs trade

turnout and first in the single trade turnout classes at this year's Royal Three Counties show at Malvern.

BHS mentioned in the Hindu Times

In a piece asking the derivation of Oche – the toe line some seven foot nine and three quarters inches from the face of a dartboard – quoted the Society in debunking the origin as based on the length of a series of crates from brewer S Hockey and Sons. No such brewery ever existed.

Fancy a Shale Ale?

Kangaroo Island Brewery in Australia is making a virtue of filtering beer through 500 million year old Cambrian era rocks to produce Shale Ale. Perhaps over looking the fact that a lot of breweries filter beer through diatomaceous earth but that is only around 15 million years old.

4 Pines joins A-BI

For many years the 4 Pines micro based at Manly near Sydney steadfastly refused to join the local craft brewers body as it admitted larger brewers. During the summer the Independent Brewers Association chucked out the big boys and two weeks later 4 Pines was gobbled up by the world's biggest – Anheuser Busch.

Llanelli maltings under threat



The Grade II listed 165-year-old Buckley's Brewery Maltings in Llanelli has been named in the top 10 of the Victorian Society's endangered buildings list. The site has been derelict for almost 20 years since beer production moved to Cardiff. Plans to convert it into flats were agreed in 2014.

A new app to find good ale

Following on from mobile apps to find good restaurants, Jonny Quirk has launched Beer Adventures. This app, can currently be used in 25 global cities, including Manchester, London, Leeds, Edinburgh and Glasgow in the UK with Bristol, Birmingham, Sheffield and Brighton expected to be added shortly.

JOURNAL OF THE BREWERY HISTORY SOCIETY

Table of contents from Summer 2006

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Issues 46 to 120 cost £2.50 each,

Issues 121 -144 cost £4.50 each, and

issues 145 onwards cost £5.00 each, plus P&P.

Please note that issues up Volume 10 Number 4 (3/83) are A4 after which they are in A5 format, until issue 144, after which point they are quarto. Most issues up to number 45, and some since, are now only available as photocopies. Early issues are much slimmer than the current Journal.

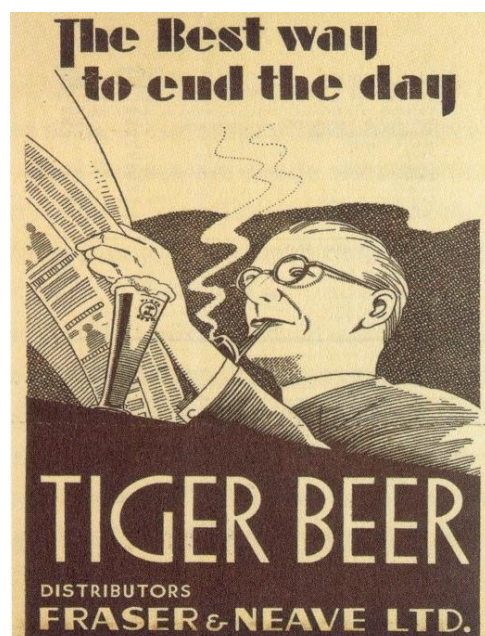
The following is a brief summary of the content of each Journal. Contents of Issues 1-122 were published in Newsletter 78. It excludes items such as reviews:

Vol/No	Date		
123	Summer 2006	“From Hop to Hostelry – The Brewing and Licensed Trades 1837 – 1914” held at Young & Co’s Brewery, February 2006.	131 A Croydon Brewery; Notes on Pressure Fermentation; JBHS Bibliography;
		The Hop Trade in Southwark, Victorian Maltings in England 1837 – 1914, Ale and Farewell: The German style of brewery architecture, Half & half to mother-in-law: a history of beer 1837 – 1914, The Sword and the Armour: science and practice in the brewing industry 1837 – 1914, Writing the History of the Local in Victorian London, “Try the Alternative”: the built heritage of the temperance movement, The Vanishing Faces of the Traditional Pub.	Special Themed Supplement: Introduction – The Scandinavian Brewing Industry; A small, global adventure: mapping Norwegian beer exports in the 19th century; Carlsberg: from exporter to an integrated multinational enterprise; Carlsberg and the Cartels; The pressure of new innovations on transnational cartels and trade organisations: the tin can and the increased competition between the Swedish and Danish brewing industries since the 1950s.
124/125	No longer dated	Editorial, Housing the workforce, Hydrometry and slide rules in brewing and distilling, Notes on Abingdon’s malting industry, Decorative ceramics in the buildings of the British brewing industry, West’s Brewery, Book review – Beer in the Middle Ages and the Renaissance; JBHS Bibliography	132 The Canadian Brewing Industry’s response to prohibition, 1874-1920; Maitland patent mash tun; Death in the beer-glass: the Manchester Arsenic-in-beer epidemic of 1900-1 and the long term poisoning of beer; Queens College chancellor ale; Drink in Victorian Norwich: part II; Elveden Ales; Book review; JBHS Bibliography.
126		Sidney Milnes Hawkes and the Swan Brewery, Waltham Green, c. 1850; An account of the manner of making Isinglass in Russia, with a particular description of its manufacture in England, from the produce of British fisheries; Hall & Woodhouse Ltd. the War years, 1939 – 1945. part 1; Randle Holme and 17 th century brewing, malting and coopering terminology; Book reviews – Somerset Pubs, The Local – a history of the English pub; JBHS Bibliography	133 Road, rail and water: the early history of transport at Benskin’s Brewery; Some evidence of drinking culture in ale ballads; West Street Breweries: Bedminster, Bristol 1880 – 1882; Bygone breweries: the remains of Chicago’s once-large brewing industry; Gauging: the art behind the slide rule; Slottskallans Bryggeri, Uppsala, Sweden; Moonstone Brewery, Burnley.
127		The design of Liverpool pubs in the 19c, The mysterious Mr Golding, Hall & Woodhouse Ltd. the War years, 1939 – 1945. part 2, Copper chimneys at Georges / Courage Brewery Bristol, Book reviews, JBHS Bibliography	134 Dating reintroduced Spring 2010 Toothless in Burton – a history of the Crescent Brewery; The New York Brewery Trail; Peter Mathias’s ‘The Brewing Industry in England 1700-1830’ 50 years on; Young’s Ram Brewery – a photographic essay; King William Brewery, Bristol; Drink in Victorian Norwich, part III; Brasserie Au Chateau, Lausanne; Geoffrey Ballard, a tribute.
128		Audit Ales – A short history, What’s your poison?, Hall & Woodhouse Ltd.: The War Years 1939-45 part III, The FILO Story, Book reviews, JBHS Bibliography	135 Special Issue Brewing Cultures in Early Modern Towns. Introduction; Notes on contributors; Acknowledgements; Brewers’ Tales: making, retailing and regulating beer in Southampton, 1550-1700; Brewing, politics and society in an early modern German town – a case study of Görlitz; The University Brewery of Frankfurt an der Oder in the early modern period; Women, ale and company in early modern London; Select Bibliography.
130		Who Produced Fuggle’s Hops? Drinking in Victorian Norwich: Part 1; The 1900 Arsenic Poisoning Epidemic; Belvoir Brewery, Old Dalby, Leics	

136	Summer 2010	Pre-Prohibition American Breweries – A Mid Western View; The Development of the Czech Style; Beeston Maltings, Dovecote Lane, Beeston, Notts; Brandhouse and Beer Branding; Local Brewery Renaissance: A social history of small breweries in the Ozarks, Part 1; Brewers' English: Beer and the English Language; St. Peter's Brewery, Suffolk.	142	Summer 2011	Not in Barnard: the Northgate Brewery, Bath; Fifty years on: Hall & Woodhouse Ltd, 1945 - 1995. Part I; Mona Brewery, Llanfachraeth, Isle of Anglesey, North Wales (1836 - 1901); Olutsilta-Ollesild ry: a Finnish beer club; Local brewery renaissance: A social history of small breweries in the Ozarks. Part III
137	Autumn 2010	The resurrection of Truman's; Truman's Runner, 4.0% ABV 2010; 'Rich by Nature, Poor by Policy': The premature birth and quick death of brewing in Canada, 1667-1675; Mystery of the name 6X; A retrospective look at the Pabst Brewing Company; The Clyffside, Crown and Kauffman breweries, Cincinnati – a photo essay; Drink in Victorian Norwich: Part IV; Micro brewing in Singapore; Brandon Brewery, Brandon, Suffolk.	143	Autumn 2011	Berlin breweries, 1990; Salter's of Rickmansworth; Hudepohl Brewing Company, Cincinnati, Ohio: a photo essay; A social history of a Midland business: Flower & Sons Brewery, 1870-1914. Part II; Book review; Bibliography
138	Winter 2010	The life of Charles Spurrell and his family's links to the Watney and Gray brewing families; The Old Dominion goes dry: prohibition in Virginia; A history of the Cirencester brewery; Local brewery renaissance: A social history of small breweries in the Ozarks. Part II; A comparison of the brewery industries of the twin towns Watford and Mainz	144	Winter 2011	Three generations of 18th century London brewers; Gone but not forgotten: the breweries of North-West England – Furness; Contending liquors: how ale and beer remained separate drinks for hundreds of years longer than generally accepted; Fifty years on: Hall & Woodhouse Ltd, 1945 - 1995. Part II; Shillingford Brewery: Some notes deduced from the Brewing Book of Mr Tom Skurray 1888 – 1889; Some named brewhouses in early London; The Old Forge Brewery
139	Special Issue	Michael Jackson: A Special Issue. Introduction; The World Guide to Beer; Michael Jackson and Beer Styles; Michael Jackson and World Beers; The Taste of Beer; Michael Jackson and Beer Writing; Michael Jackson: Father of the Craft Brewing renaissance in America; On the Road with The Beer Hunter; Michael Jackson: The Personal View of a Brewer; Beer Writing and new Media.	145	Special Issue	Special issue containing a single work, The Anchor Brewery, Park Street, Southwark, by the foremost historian of the British brewing industry, Professor Peter Mathias
140	Spring 2011	A personal consideration of Alfred Barnard's Noted Breweries of Great Britain and Ireland and aspects of its relationship to the late Victorian brewing industry; The beer of the Danish Golden Age; S.T. Ferment Co. Ltd. and the Model Brewery, Norbury, London; Rediscovering Milwaukee's historic breweries Part I: Milwaukee's downtown breweries; A social history of a midland business: Flower & Sons Brewery, 1870-1914. Part I	146	Spring 2012	Guest Editorial; The decline and fall of the Big Six U.K. brewers; The Coggeshall isinglass factory, Essex; Ale, beer, and a dead horse: George Wigney's Cyclopaediae; Steaming into the Age of Rail and Pale Ale: John Labatt and the transformation of Canadian Brewing, 1855-1877; A social history of a Midland business: Flower and Sons Brewery, 1870-1914. Part III; Oliver Brewery, Baltimore; 'Alpha and omega'; Book reviews; Essay prize
141	Special Issue	Special issue on the American brewing industry since the repeal of Prohibition. The American brewing industry since repeal: large and small brewers; Homebrew rendezvous; The Hudepohl Brewing Company of Cincinnati, Ohio: a case study in regional brewery prosperity and decline; Consolidation in post-repeal American breweries: the Atlantic Brewing/Bohemian Club example; 'Please give this matter your immediate attention: 'the complexity of brewing in Minnesota and Wisconsin - 1933-1952; The rise of packaged beer and the reordering of the US brewing industry; Brewing in Oregon and the Pacific Northwest.	147	Summer 2012	Temperance and Anheuser-Busch's Tatler, 1919-1924; The Farnham Whitebire hop; Brewing in Belgium and Belgian beers; The history of Hudson's (Cambridge & Pampisford) Breweries Ltd. - 1888-1931; Bohemian Breweries Limited (1889-1907): An English brewery in Prague. Part I; 'The brewery scheme is quite at an end'; Book review
			148	Special Issue	The Last Drop – A BHS Conference. From grain to glass - English Heritage's role in conserving the industrial heritage of beer; The B.H.S. brewing industry survey: Methodology and analysis; Historic brewery excavations at the former Royal Clarence Naval Victualling Yard in Gosport; Burton's brewing heritage post-1984: Updating the Victorian Society's report; The conservation of historic breweries; After the 'The Last Drop': Some reflections on the SHIER and the Burton conferences.

- | | | | | | |
|-----|----------------------|---|-----|-------------|---|
| 149 | Autumn 2012 | Almost a brewery: the story of Edme Ltd. 1884 – 2000; The Simonds Farsons Cisk brewery, Mriehel, Malta: photo essay; On the founding of Pilsner Urquell; One yeast or two? Pure yeast and top fermentation; A social history of a Midland business: Flower and Sons Brewery, 1870-1914. Part IV; Book reviews | 156 | Winter 2013 | A short history of beer in Hong Kong; Benjamin Dawson & Company: brewers of Kirkstall, Leeds; The Dutch at New Netherlands; Devon white ale; German brewing Industry - Part II; Book reviews |
| 150 | Special Issue | Developments in the brewing, retail and consumption of alcohol in early modern England; The Citie Calls for Beere: the introduction of hops and the foundation of industrial brewing in early modern London; A Contested Character: the female publican in early modern England and France; 'It Puts Good Reason into Brains': popular understandings of the effects of alcohol in seventeenth-century England; 'Discords have arisen and brotherly love decreased': the spatial and material contexts of the guild feast in early modern London; | 157 | Spring 2014 | Soames of Spalding; Albany's breweries of the 1600s; Consolidating the global brewery industry, 1992-2012; Physical and chemical characters of huff; Liquid bread: an examination of the American brewing industry, 1865 to 1940. Part II; Book reviews; Geoffrey Ballard Essay Prize |
| 151 | Winter 2012 | The development of the Cannon Brewery estate, Watford until March 1898; Beavertown Brewery - a photo essay; Bohemian Breweries Limited (1889-1907): an English brewery in Prague. Part II; A note on black, spruce and Dantzig beers; London breweries: some legal cases and their sources; Book review; Brewery History Bibliography | 158 | Summer 2014 | Breweries of Llangollen: Part I; Structural advantage and the origins of the Japanese beer industry, 1869-1918; Competition and oligopoly in the UK beer market: how do small brewers survive?; German brewing industry - Part III; The Hook Norton Brewery - 1973: A photo essay |
| 152 | Spring 2013 | John Wackrill: the brewer Wellington forgot; 'More money than since or before': how John Labatt's brewery prospered during the Canada Temperance Act period, 1878-1889; Bokbier in the Netherlands: a historical overview; Samuel Burston and his maltings at North Petherton, Somerset; The Five Points Brewing Company: a photo essay; Book review | 159 | Autumn 2014 | The Ellis Breweries at Helston and Hayle; The Washington Brewery at Navy Yard; The Donnington Brewery: A photo essay; Liquid bread: An examination of the American brewing industry, 1865 to 1940. Part III; Jack's Abby: A photo essay; Book reviews |
| 153 | Summer 2013 | 'A glass of something very treble extra': coming-of-age ale, a long-forgotten British beer style; 'We are not drinking dens!': Working Men's Clubs and the struggle for respectability, 1862 - 1920s; Cook Street Brewery, Salford; The Wisconsin brewing industry since repeal; German Brewing Industry - Part I; Book reviews | 160 | Winter 2014 | The 'Flying Pubs' of the Normandy invasion: how they brought beer by Spitfire to the D-Day troops; Breweries of Llangollen: Part II; A visit to the first lager beer brewery in London; The Acme Brewery murals; Higsons Brewery Limited: 1780 – 1980; Book review |
| 154 | Autumn 2013 | Starkey, Knight & Ford; A day at the brewery (Barclay Perkins); A pint of the past: assessing authenticity in modern versions of ancient and historic ales; Beer in Paris; Liquid bread: an examination of the American brewing industry, 1865 to 1940. Part I; The Old Dairy Brewery, Rolvenden, Kent: a photo essay; Book reviews | 161 | Spring 2015 | A draught of discontentment: national identity and nostalgia in the Beerhouse Act of 1830; The brewers and breweries of Blackford, Perthshire; Report on the production and export of beer from Hamburg; The Falstaff Brewery, St. Louis; The industrialisation of the London brewing trade: Part I; Mona Brewery, Llanfachraeth, Anglesey: a 2015 visit; Book review |
| 155 | Special Issue | Approaches to the history of American brewery architecture. Stahlmann's Cellars: a large American lagering cave; An examination of the Lemp Brewery Cave; Edmund Jungenfeld of St. Louis and his impact on 19th-century American brewery architecture; Otto C. Wolf: architect and engineer, Philadelphia, PA; Brewing returns to 'Good Old Potosi': a restoration success story. | 162 | Summer 2015 | 'Moneys unreceived': attempts to tax the brewing trade in London and its environs before the excise ordinance of 1643; Peter Mauldon - a life in brewing; Lager beer: a trip through the breweries of Williamsburgh; Tadeas Hajek's De Cervisia: a sixteenth century treatise on the brewing of beer with hops; The Orval brewery: a photo essay; Samuel Pepys and the decline of brewing in the late seventeenth century; Book reviews |
| | | | 163 | Autumn 2015 | The IPA shipwreck and the 'Night of the Big Wind'; A visit to an Arab brewery; Brauerei Spezial: a photo essay; Doomed to failure? The history of brewing in Aldershot; England's first beer brewers, 1418-1480; Breweries of early Kalamazoo, 1837-1915; The industrialisation of the London brewing trade: part II |

- | | | | | | |
|-----|--------------------------|--|-----|----------------|--|
| 164 | Winter
2015 | Supplying the beer: life on the road in late-eighteenth century Norfolk; The Moya Brewery murals: from Acme to Aztec; Breweries in the Isle of Man and the amalgamation of 1899; Malt liquor: a history; A manuscript maltster's day book for the malting season 1886/87: an assessment; Book reviews | 170 | Spring
2017 | Further notes on the essence of gruit: an alternative view; Book review
Introduction: Drinking spaces and places; Alehouses and good fellowship in early modern England: an overview; Hush, whish and wabble shops, illicit spirits, shebeens and bogus clubs: an introduction to illegal drinking in nineteenth century England and Wales; The life and death of the interwar roadhouse; The Golden State of brewing: California's economic and cultural influence in the American brewing industry. Part I; George Williamson, 19th century Cheshire brewer; 29th annual banquet of the Allied Brewery Traders' Association; Book reviews |
| 165 | Spring
2016 | A short history of spruce beer in Britain; The Spring Valley Brewery in Yokohama; A little known, mid-16th century description of the production of English Ale by John Caius; Andrew Wales: Alexandria's first brewer; The industrialisation of the London brewing trade: Part III; Book reviews | 171 | Summer
2017 | The Star Brewery, Prusons Island, Wapping; Lager beer, its manufacture and consumption in the USA (1854 reprint); Mona Brewery, Llanfachraeth, Anglesey; the Crown, Lambeth (1784-1870) Part II, book reviews. |
| 166 | Summer
2016 | Worrying about drink; A Czech influence on Belgian brewing; Thomas Hurman, Maltster; A note on the essence of gruit; Marston, Thompson & Evershed: the early years; A German view of British and Irish beer (1810): with a note on the Liverpool Porter Brewery; Recreating 'Imperial Extra Double Stout'; Writing brewing history; Book reviews | | | |
| 167 | Autumn
2016 | Calling time on the Star Inn: a reassessment of the origins of Romford Brewery; Report on the beer and brewing industries of Bavaria; The foundations of a great American brewery: the early architecture of Anheuser-Busch; The industrialisation of the London brewing trade: Part IV; Book reviews | | | |
| 168 | Special
Issue | 'Breweries of England'
Messrs. Bass and Co.'s Breweries; Messrs. Worthington's Brewery at Burton; Truman, Hanbury, Buxton, and Co.'s Entire; James Tynte Agg-Gardner, Esq., M.P., of the Original Brewery, Cheltenham; Barclay, Perkins, and Company's Brewery; The Westgate Brewery, Bury St. Edmunds; Beer and Company's "Original" Brewery, Canterbury; Tennant Brother' Exchange Brewery, Sheffield; The Cliff Brewery, Ipswich; The Brunswick Brewery, Leeds; The Northampton Brewery Company; Messrs. Cobb and Co.'s Brewery at Margate; Mr. Richard A. Glover's Wenlock Brewery, City Road | | | |
| 169 | Winter
2016 | The Crown, Lambeth, 1784-1870: urban development, social practice, and the material culture of a nineteenth century public house. Part I; Warminster Maltings, Pound Street, Warminster; The arc of American musty ale; The Allied Brewery Traders Association's visit to Germany, 1945; Pre-prohibition porter; | | | |



Innis & Gunn gets investment

Scottish brewer Innis & Gunn has accepted a £15m investment by a US private equity investor L Catterton in exchange for a 28% stake in the Perth based firm. The capital injection will help the brewer accelerate its recent expansion, intended to double turnover between 2015 and 2018. It is already the top imported beer in Canada and number two in Sweden, while exporting to 28 other countries. Another Scottish brewer Brewdog did a similar deal, worth £213m, in May with a San Francisco private equity firm TSG Consumer Partners, giving it a 22% stake.

Beer can make you happy – the proof at last

A curious flurry of headlines in praise of beer appeared during October when it was reported that scientists from Germany had discovered that a compound called hordenine found in beer activates dopamine receptors in the brain and thus produces a positive mood.

The researchers from Friedrich-Alexander-Universität Erlangen-Nürnberg (FAU) used computational simulations to model whether 13,000 known 'food-derived' molecules would bind to the D2 receptor. The hordenine molecule was predicted to fit the receptor, and follow-up experiments showed that it does indeed bind to it, suggesting possible psychoactive properties. They did not say whether there was enough hordenine in beer to have any effect nor whether it can even reach the brain after oral consumption.

Czech brewery employs crayfish

The Protivin Brewery in the Czech Republic is using five crayfish to ensure that its water pumped from a local natural source is safe to use. The clawed arthropods have infrared sensors mounted on their backs that monitor their heart rates and movement. A portion of the water headed for the brewery is diverted to their tank, and if three or more of the crayfish have elevated heart rates, or start moving around a lot, a computer will tell brewers within three minutes that there's a problem. This innovative biosensor system has been developed by the University of South Bohemia.

Oldies binge more?

The 2016 National Health Drug Strategy Household Survey in South Australia shows that binge drinking is an increasing problem for older generations, with its popularity declining in those under 39 but rising

in the 40 – 60 years age group. For example, women in their 50s now more likely to drink dangerously than those aged 18 – 24. For this survey, binge drinking is defined as consuming 11 or more standard drinks in a 'session' at least once in the last year.

Now a Russian roulette beer vending machine

Tasmania based Moo Brew has created what it claims is the world's first beer can roulette vending machine to celebrate its new range of beer cans. The Can Roulette Vending Machine has been designed and built by Sydney production company FINCH with a team of six mechatronic engineers, 3D artists and production designers – who have created possibly the world's weirdest and least practical vending machine. Moo Brew's head brewer Dave Macgill said there is a one-in-seven chance of getting a 'not-Moo-Brew' can. At least you get something.

Fullers have friends

Fullers is doing a range of collaborative beers under the name 'Fullers and Friends'. They are collaborating with Thornbridge to



produce 'Flora and the Griffin', Fourpure to do 'Galleon', Marble to produce 'Matariki', Moor Brewery to produce 'Rebirth', Cloudwater to do 'New England IPA' and Hardknott to do 'Peat Souper'. All will be in bottle, and will be sold as a pack exclusive to Waitrose, in time for Christmas.

Cask report 2017

According to the Cask Report, released by industry body Cask Marque last week, cask ale drinkers are the big spenders that the UK pub industry "can't afford to ignore". Cask consumers spend an average of £1,029 in the pub per year, compared to lager drinkers with £981. The report found that cask beer consumers not only spent more, but they visit more – 42% visit a pub once a week or more, compared to the 20% average of 'all adult drinkers' surveyed.

The industry body found that only 25% of managers, 16% of tenants and leaseholders and 14% of free-

house operators think there is an opportunity to increase cask prices.

Over the past six years, Cask Marque found that UK keg and lager sales declined by 25% and 11% respectively, compared to sales of cask beer that fell by just 5%.

In terms of volume sales, lager still dominates the on-trade market with a 65% share, well ahead of ale with 29% and stout with 6%. Within the ale category, cask beer has a 57% share compared to keg at 43%.

New Albion is back after 41 years

Craft-beer pioneer Jack McAuliffe founded North America's first micro brewery in Sonoma, California, in 1976. He only lasted six years but his daughter, Renee DeLuca, is president of the current incarnation of New Albion. Its Pale Ale is being canned for the first time by Platform Beer Co. in Cleveland, OH and uses the original recipe which had been revived by the Boston Beer Co as a one off in 2013.

Development at St James's Gate

Diageo has unveiled preliminary plans for a five-hectare (12.6 acre) development within the St James's Gate brewery site in Dublin which includes the first Guinness vat house, built in 1798, and Brewery Room No 2, the biggest brewhouse in the world during the early 20th century.

Diageo plans to retain ownership of some historic structures within the proposed St James's Gate Quarter, including the famous brewery gate and residence of the company's founder.

At the St James's Gate Quarter site office space could account for 63,000 sq metres, retail units 5,000, and hotel and leisure, 22,000. Within a 48,000-sq-metre residential area there could be 500 homes, says a feasibility study submitted to Dublin City council.

What does barrel aged mean?

Innis & Gunn described its 'new' process which involves breaking down bourbon and rum casks, toasting them and then leaving them in beer for five to ten days. Brewer and founder Dougal Sharp said he was being open about the technique which he described as 'reinterpreted for today's modern vibrant craft beer scene'. Trading Standards say there are no barrel aging regulations to apply.

A beer for menopausal women

The Portsmouth Brewery in New Hampshire has launched Libeeration, a beer concocted by co-owner Joanne Francis and designed to alleviate menopausal symptoms. 57 year old Francis, took years to produce the beer which has motherwort, lemon balm, chamomile, stinging nettle, mugwort, rose, chickweed and damiana with a light dose of late Saphir hops to give a gentle tangerine flavour as well.

"None of these products and herbs have been proven to work," said Dr. Stephanie S. Faubion, at the Women's Health Clinic "It's a cute little gimmick, but alcohol could actually worsen menopausal symptoms like hot flashes."

Scotland gets all-clear for minimum alcohol pricing

Scotland is set to become the first country in the world to impose a minimum price for alcohol after a five year rearguard action by the Scotch Whisky Association to prevent the proposed 45p a unit charge. It means that a 70cl bottle of whisky cannot be sold for less than £14. The Supreme Court has ruled that the Scottish government's proposal "is a proportionate means of achieving a legitimate aim" and fully complies with EU law.

Once the measures are imposed, a 70cl bottle of 37.5% vodka will not go for less than £13.13 and a 75cl bottle of 12.5% wine cannot be sold for less than £4.69. Four 440mL cans of 9% lager will now cost a minimum of £7.92.

Alcohol Focus Scotland says that in the first year alone, minimum pricing could prevent 60 alcohol-related deaths, 1,600 hospital admissions and 3,500 crimes.

Booze cruises to Berwick and Carlisle are on the cards before the rest of the British Isles follows suit.

Brewery in a bunker

A 1950s bunker on the Lizard peninsula in Cornwall is the unlikely site for a micro brewery. The cold war bunker could have housed 800 people in the case of a possible Soviet nuclear attack. The farmer's hay bales made way for Lizard Ales. The site is so secret that we discovered owner Matt Nattrass moved his brewery there nine years ago! The concrete walls make the site ideal for slow bottle conditioning of his beer apparently. He also makes an artisan vinegar which won gold in the 2017 True Taste Awards.

Edible six pack web

Saltwater Brewery in Florida has released an edible and biodegradable six-pack holder in hopes of saving marine life and cutting down on the amount



of plastic in the ocean. The edible web is made from spent grains. Many six-pack rings are now made from photo-degradable plastic that breaks down in sunlight but it takes 90 days to degrade – plenty of time for a turtle to get stuck.

Feral bought by Coke

Much respected by the Aussie beer community, legendary Western Australian brewer Brendan Varis and his Feral Brewing Co has been bought out by Coca-Cola Amatil. Brendan built up the brewery in the Swan Valley over 15 years and we fully expect him to pop up elsewhere soon.

Asahi looking to sell

Now a large player in the European beer market, Japan's Asahi is considering selling all or part of its 19.99 percent stake in Tsingtao Brewery which it acquired in 2009 for around \$666m. The stake is now valued at \$1.2bn. This follows an earlier announcement in June to sell its 20% stake in Chinese brewer Tingyi-Asahi Beverages Holding Co Ltd for \$612m.

Over in Czechia, Plzeňský Prazdroj's capability in Plzen will be increased from 2.5 to 3.5mHL with an investment of €11m.

There is still time to buy a beer advent calendar



For £65 St Austell is offering 14 x 500ml and 10 x 330ml bottles in a mixture of styles from its Cornish and Bath Ales operations. Over in Wales

Bang-On Brewery at Bridgend mixes its own beers with those of other local craft producers for £69.99.

Brewgooder brings clean water to Malawi

Scottish beer brand Brewgooder and supermarket Asda are celebrating the first anniversary of selling Clean Water Lager which has helped bring drinking water to more than 5,000 people in Malawi. The beer is brewed by BrewDog for this social enterprise which donates 100% of its profits to clean water charities around the world.

UK beer exports hit 6mHL

The BBPA estimates that UK beer exports are currently worth around £600 million per year, making it the UK's third biggest food and drink export after Scotch whisky and chocolate.

The new 'British Beer Export Strategy 2017 – 2022' will involve a web site hub to put British brewers in contact with potential buyers overseas. It will country market and population profiles and in particular, will provide labelling information requirements, which has been identified as a trade barrier for many brewers.

In 2016, exports of beer rose by 5.8% to six million hectolitres. Sales within the EU increased by 5.3% while those to the rest of the world grew by 6.5%. Outside of the EU, more beer is sent to the USA than all of the non-EU nations combined.

Henley folk fight brewery plans

The landlord of Lovibonds brewery premises in Henley on Thames has applied for planning permission for seven one-bedroom flats at the brewery in Market Place. He already has consent to convert the first floor offices and the existing residential accommodation at the front of the site into four flats but is now proposing to create three more by demolishing the lean-to brewery shed and retail storage building and removing the internal walls and stairs in the shop. A Save Lovibonds campaign has been launched saying it is more than a brewery, it's a community facility. Lovibonds started in the town in 1916 and the name was resurrected in 2005.

Amsterdam bans beer bikes

The city has voted to put an end to this noisy tourist transport where consumption is inversely proportional to speed much to the annoyance of fellow road users.

UK to get a Trappist brewery?

The monks of St Bernard Abbey, a Cistercian community in Leicestershire, have secured planning permission to add a brewery in a former dairy. Once commissioned, the abbey would be able to join the eleven other monastery breweries around the world in being accredited by the International Trappist Association.

The other Trappist breweries are, in Belgium; Rochefort, Westmalle, Westvleteren, Chimay, Orval, Achel; La Trappe and Abdij Maria Toevlucht in the Netherlands; Stift Engelszell in Austria, Tre Fontane in Italy and St. Joseph's Abbey in Spencer, Massachusetts. The largest is La Trappe at 145,000hLa.

182 apartments planned for Bass maltings

The former Bass Maltings, on Wetmore Road in Burton on Trent date back to the mid-19th century and are Grade II listed as being the first multi storey maltings in the town. Plans have been submitted to turn it into 182 apartments (52 one-bedroom flats, and 126 two-bedroom flats over a 7,405 sq m total floorspace). Six malthouses, included in the application, run parallel to one another. The Maltings (formerly listed



as Malthouses numbers 16, 17, 18, 19 and 20) are Grade II listed from 1979. Numbers 18 to 21 were erected by Bass & Co in 1853-54 with 16 and 17 being added in 1864 to the same design.

The developers say they aim to retain as much of the building as possible, including the columns and beams.

US micro brewers try to buy A-B

The Brewers Association in the USA has launched an appeal to try and buy the world's biggest brewer, A-B InBev. The 'Take Craft Back' crowdfunding campaign draws attention to the increasing influence of big brewers in the craft sector and, in particular, the number of small breweries they are purchasing. The improbable target is set at \$213bn but BA will only collect the pledges after the full sum has been secured. It is only \$29 for everyone on the planet after all!

Playlist for yeast

Auckland and Otago universities in New Zealand have been awarded US\$690,000 of taxpayers money to research how sound waves impact beer fermentation. During the study speakers will be submerged in beer to play sounds and music to the yeast. The process will then be monitored to find out if it will make the beer ferment faster or impart better flavours and aromas. Surely it is not April 1st!

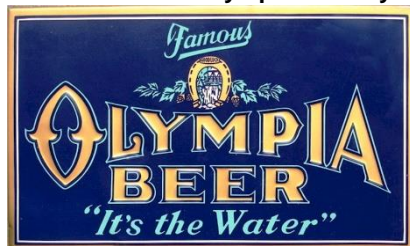
Nethergate moves again

Nethergate Brewery began 31 years ago on Nethergate Street in Clare, near Long Melford, Suffolk. It then moved to rented farm buildings in Pentlow, just over the border in



Essex, where it has been for the past 16 years. It is about to go back to its Suffolk roots when the new brewery opens just outside Long Melford at Rodbridge corner.

New roof for old Olympia brewery



The Olympia brewery was built around 1900 on the banks of the Deschutes River at Tumwater in Washington State. It had access to artesian well and owner Leopold Schmidt coined the phrase 'it's the water'. After the end of Prohibition, a newer plant was built across the road. But both remain derelict after the brewery closed in 2003. The old building is now getting a new roof and plans are afoot to install a brew pub, restaurant and museum.



Pro Brexit beer mats

UK pub chain Wetherspoons has put half a million beer mats over its 895 branches to deliver a "hard-hitting message on Brexit to Parliament".



Plans for Brains site revealed

The current Brains brewery site in central Cardiff will become the Central Quay riverfront regeneration scheme. With a 12 storey financial building it would be the biggest commercial property scheme ever seen in Wales. Over time Central Quay could see 2.5 million sq ft of new office, leisure –



including bars and shops – and residential space built running alongside the River Taff. Happily the old Hancocks brewery (originally the 1889 County Brewery) including its landmark stack appears to survive and will include a pub, micro brewery and a visitor attraction. Brewing will move to Pacific Business Park at Tremorfa where existing Courtney House will be repurposed.

Hop infused gin

Cornish brewer Sharp's and Tarquin's Gin have teamed up to produce a hop-flavoured gin called The Hopster. Crystal, Cascade and Pilot hops were used to create the gin – which were distilled along with the original blend of botanicals in 'Tamara', Southwestern Distillery's flame-fired copper still.

Abbot brewer dies

Bernard Tickner who was Head Brewer at Greene King and formulated Abbot Ale during the 1950s has died aged 93. He was awarded an MBE in the summer for his services to wild life and conservation.

New Brews News

This information is kindly supplied by Ian Mackey. We have sorted it into county order so that readers may more readily see activity in their own area. If readers have any details about the capacity of these breweries, please let Ian know on *details withheld*

BUCKINGHAMSHIRE

Blackpit Brewery Ltd, Blackpit Farm, Silverstone Road, Stowe, Buckingham MK18 5LJ
W: www.blackpitbrewery.co.uk
Brewing commenced in early 2017.

CHESHIRE

The Brew Foundation, c/o Wincle Beer Company, Tolls Farm Barn, Danebridge, Wincle SK11 0QE
W: www.thebrewfoundation.co.uk
A Cuckoo brewer who uses Wincle plant.

COUNTY ANTRIM

Barrahooley Craft Brewery, 122 Glenravel Road, Martinstown, Ballymena, Co Antrim BT 43 6QL
W: www.barrahooleybrewery.com
Initially started in summer 2016, brewing was put on hold late 2016, until restarted in late 2017.

CUMBRIA

Westmorland Brewery, Kendal
T: 07554 562 662
Mark Laurie commenced brewing in late 2015, a one barrel plant is used, based in his garage.
The floods shortly after starting disrupted production and he did not restart until late 2016.

DERBYSHIRE

Urban Chicken Ale, Ilkeston, Derbyshire
W: www.urbanchickenale.co.uk
Nano brewery producing cask and bottled beers on a small scale.

DEVON

Fat Belly Ales, Ye Olde Cottage Inne, Lynbridge, Lynton EX35 6NE
W: www.thecottageinnlynton.co.uk
Brewing commenced in summer of 2016 at the Cottage Inn.

DORSET

Rusty Prop Brewing Co, Unit 10 Abbey Enterprise Centre, Premier Way, Romsey, SO51 9AQ
W: www.rustypropbrewing.co.uk
Brewing commenced in December 2014 by Si and Steve, with the name coming from their jobs at airports.
Brewing ceased in mid 2015.
Southbourne Ales, Poole Hill Brewery, 41-43 Poole Hill, Bournemouth BH2 5PW
W: www.southbourneales.co.uk
2013-2017 Cuckoo
Jennifer Tingay brews using spare capacity at Lyme Regis Brewery. She started in December 2013.
In 2015 she started a crowd funding exercise to raise £150k to start a brewery in Bournemouth, with national aspirations.
In summer of 2017 Jennifer commenced brewing at Poole Hill Brewery, Bournemouth, a new site with her own 20 barrel plant on site.
This Victorian site will house a visitor centre and taproom.

DURHAM

Castle Eden Brewery, 8 East Cliff Road, Dawdon, Seaham SR7 7PS
T: 0191 581 5711
Brewing commenced summer 2017. This is a micro brewery revival after the previous incarnation closed in 2002.
Run by Cliff Walker and David Travers, with a large finance injection.
They will be undertaking contract bottling.

EAST LOTHIAN

EyeBall Brewing Ltd, Unit 2, Cockenzie Business Centre, Edinburgh Road, Cockenzie, East Lothian, EH32 0ZL
W: www.eyeballbrewing.co.uk
Established by James Dempsey in 2016 to create lagers with a difference.

EAST SUSSEX

Cellarhead Brewing, Number 16, New Place Farm, Pump Lane, Framfield, Uckfield, East Sussex, TN22 5EQ
W: www.cellarheadbrewing.com
On premises previously used by Isfield Brewery, Chris McKenzie and Julia established their Cellar Head Brewery in 2017.
David Berry is head brewer and produces beers in Cask and bottles.

ESSEX

Watson's Brewery, Old Heath Road, Colchester CO1 2HD
W: www.watsonsbrewery.co.uk
Mark Watson a real ale enthusiast and home brewer obtained a commercial license in December 2016.
Keppels Microbrewery, Rayleigh, Essex
W: www.keppelsbrewery.co.uk
Established in early 2016, at or with help of Billericay Brewery.
White Hart Brewery, White Hart Inn, 15 High Street, Halstead, Essex CO9 2AA
W: www.whitehartbrewery.co.uk
Established in 2016 with brewing starting in 2017 by Hugo Townsend.

FIFE

Loch Leven Brewery, Criochan House, Maryburgh, Blairdam, Kelty KY4 0JE
Tel: 01383 831751
Established at his home on the side of Loch Leven Neil Wilkie commenced brewing in early 2009. A four barrel plant from Porter Brewing was used, but he stopped in 2015.

GLOUCESTERSHIRE

Hal's Ales Ltd, 22a Wodmancote, Dursley, Gloucestershire, GL11 5AF
W: www.halsales.uk
Beers first seen in 2016.

HAMPSHIRE

Newtown Brewery, 25 Victoria Street, Gosport PO12 4TX

W: www.newtownbrewery.co.uk

A commercial home brewer, Clive, gained license in 2016. He uses a half barrel plant.

HEREFORDSHIRE

Butchers Arms Brewery, Butchers Arms, Woolhope, Hereford HR1 4RF

W: www.butchersarmswoolhope.com

Brewing commenced at this pub run by Phil Vincent, in mid 2016.

KENT

Boutilliers Brewery, The Hop Shed, Selling Road, Faversham, Kent ME13 8XF

W: www.boutilliers.com

Established by Richard in January 2016. A six barrel plant is used at the Hop Shed in Faversham.

Brumaison Ltd, Unit 7, Crest Industrial Estate, Pattenden Lane, Marden, Kent TN12 9QJ

W: www.brumaison.beer

Established in 2017.

The Oak Tavern & Taphouse, 135 High Street, Sevenoaks, Kent TN13 1UP

W: www.theoaksevenoaks.co.uk

A Brewery established in this High Street pub is visible from the main bars .

KINCARDINESHIRE

7 Reasons to Brew, 16 Woodlands Drive, Duris, Banchory, Kincardineshire AB31 6BF

W: www.7reasonstobrew.co.uk

Established in 2017 using a four barrel plant.

LANCASHIRE

Farm Yard Ales Ltd, Gulf Lane, Cockerham, Lancaster LA2 0ER

W: www.farmyardales.co.uk

Steven Holmes commenced in June 2017.

Priest Town Brewing, 139 Ribbleson Avenue, Preston PR2 6YS

W: www.priesttownbrewing.com

Established by Ian Stezaker with brewing commencing in January 2017.

Avid Brewing Co Ltd, Red Moss Farm, Quernmore Brow, Quernmore, Lancaster LA2 0QW

W: www.avidbrewing.co.uk

A commercial home brewer who established at this farm in summer 2017.

Providence Brewery, Unit 51, Old Mill Industrial Estate, Bamber Bridge, Preston PR5 6SY

T: 07811 599 147

Brewing commenced in June 2017.

Rock Solid Brewing Co Ltd, Thornbank. Blackpool

T: 07963 860080

Cuckoo brewery based at Lytham Brewery. They started in summer 2017 and plan to have their own plant later in 2017.

Recoil Brewing Co Ltd, Unit 9 -10 Lincoln Park, Salthill Industrial Estate, Clitheroe, BB7 1QD

W: www.recoilbrewing.com

Recoil cuckoo brewed at Camerons, starting in late 2016. Beers sold in cask only at the start but bottling is planned.

Northern Whisper Brewing Co Ltd, Hill End Mill, Hill End Lane, Cloughfold, Rossendale BB5 7RN

W: www.northernwhisperbrewingco.co.uk

Brewing started in June 2017 with beers sold in cask, keg and can.

Four Mice Brewery, Coach & Horses, Main Street, Bolton-by-Bowland, Clitheroe BB5 4NW

W: coachandhorsesribblevalley.co.uk

Brewing commenced at this pub in June 2016.

3 Piers Brewery Ltd, 19 Cocker Avenue, Poulkton Industrial Estate, Poulton-le-Fylde FY6 8JU

W: www.3piersbrewery.com

Brewing commenced in August 2017.

Donkeystone Brewing Co, Units 17/18 Boarhurst Business Park, Boarhurst Lane, Grenfield, Saddeworth, OL3 7ER

W: www.donkeystonebrewing.com

A new ten barrel plant installed in mid 2017. They have a tap room and shop on site.

LONDON

St Mary's Brewery, St Mary's Church, Elmsworthy Road, Primrose Hill, London NW3 3DJ

T: 07973 638 769

A nano brewery established in the crypt of St Mary's church with profits contributing to youth work in the area.

Brewheadz Brewery, Unit 16a, Rosebery Industrial Park, London , N17 9SR

W: www.brewheadz.com

Owned by Gianni Rotunno, Stefano Totunno, Vincenzo Conte and Giovanni Massa.

Gianni has a brewing degree from Heriot Watt University and after home brewing has with Italian friends opened a brewery on an industrial estate in Tottenham.

A four barrel plant is used, with four eight barrel fermenters.

Oddly Beer, 12, Platts Eyot, Hampton, London TW12 2HF

W: www.oddlybeer.com

Established by Brian Oddly, brewing was initially undertaken at Clouded Minds Brewery, but he installed his own plant in Spring 2017.

Old Kent Road Brewery, Arches 29-30, Old Jamaica Business Estate, London SE16 4AW

W: www.oldkentrbrewery.co.uk

Established in 2016, are these Cuckoo brewed at Ubrew?

MID GLAMORGAN

Bont Brew, Unit BE036, Dainton Business Park, Coity Road, Bridgend CF31 1NS

W: www.bontbrew.com

Established in 2017 and their nano brewery is located in a converted shipping container.

Well Drawn Brewing Co Ltd, 5 Greenway Workshops, Bedwas House Ind Est, Bedwas, Caerphilly CF83 8HW

W: www.welldrawnbrewing.co.uk

Established in June 2017 by Andrew Millar and Matt Shannon. A six barrel plant is located on an industrial estate.

MIDLOTHIAN

Cross Borders Brewing, Unit 28/1 Harden green Industrial Estate, Dalkeith, Midlothian EH22 3NX

W: www.crossborders.beer

Established in 2016 by friends since school Gary Munckton and Jonny Wilson.

Beers are sold in cask, keg and can.

NORTHUMBERLAND

The First & Last Brewery, F & L Brewery Ltd,
Evistones Cottage, Rochester, Newcastle Upon Tyne
NE19 1RY

W: www.firstandlastbrewery.co.uk

Established in spring 2017, by Sam and Emma Kellie.

North Blyth

I understand this to be a rebrand of Northumberland.
If anyone knows more please let me know.

NORTH YORKSHIRE

Great British Brewworks Brewery, The Black Swan,
18 Birdgate, Pickering YO018 7AL

W: www.blackswan-pickering.co.uk/brewworks

Established by Philip Hall in the Black Swan in
Pickering. His son Tristan undertakes the brewing on
a two and a half barrel plant previously used at Two
Cocks in Newbury. This is located in the old Inn wash-
house. Philip has previously established the
Bosphorous Brewing Co in Turkey.

NOTTINGHAM

Brewhouse & Kitchen (Nottingham), Trent Bridge,
Nottingham NG2 2GS

W: www.brewhouseandkitchen.com

Brewing commenced in June 2017.

OXFORDSHIRE

Bicester Brewery, The Angel Inn, 102 Sheep Street,
Bicester, Oxon OX26 6LP

W: www.thgeangelbicester.co.uk

Another Oak Taverns pub with a micro brewery. It
commenced in Bicester in September 2017.

MERSEYSIDE

Handyman Brewery, The Green Room, 13 Hope
Street, Liverpool L1 9BQ

W: www.handymansupermarket.co.uk

Brewing started on a two and a half barrel plant in July
2017. Constant collaboration with other brewers
ensures an ever changing beer list.

Top Rope Brewing, Sunny Bank Road, Childwall,
Liverpool L16 7PW

W: www.topropebrewing.com

Established in 2016, by Ben and Neil, they are a micro
brewery, with wrestling themed beers.

PEMBROKESHIRE

Victoria Inn Brewhouse, A 487, Roch,
Havefordwest, SA62 6AM

W: www.thevictoriainnroch.com

Brewing commenced September 2016, by Andrew
Miller on a 4 bbl plant. His wife Kate runs the pub and
B & B.

The brewery is located in a building next to the pub.

PERTH & KINROSS

Loch Leven Brewery, Muirs, Kinross, KY13 8AS

W: www.lochleven.beer

Brewing commenced in September 2017. They have
a bar on site.

SHROPSHIRE

Tunnfield Brewery, Hope Valley, Minsterley Shrewsbury
Shropshire SY5 0LD

W: www.tunnfieldbrewery.co.uk

Brewing on a four barrel plant commenced in late summer
2012. Will Tunnell and Neil are engineers and run the
brewery part time. They built the brewery kit themselves.
and converted a former cow shed to the brewery, but this
took six months working weekends.

They have trained at Brewlab and remained part time
brewers. Two beers were produced, but they stopped
brewing in May 2014.

Gorgeous Beer Co, Unit 16, Tweedale Court Industrial
Estate, Tweedale, Madeley, Shropshire TF7 4JZ

W: www.gorgeousbeer.co.uk

Established in June 2016, in the Ironbridge area.

SOMERSET

Fine Tuned Brewery Ltd, Unit 16, Wessex Park,
Somerton Business Park, Bancombe Road, Somerton
TA11 6SB

W: www.finetunedbrewery.com

Brewing commenced in 2016 on a small scale but new
plant was installed summer 2017.

Kubla Brewery Ltd, The Source Building, Tower Farm,
Lydeard St Lawrence, Taunton TA4 3QN

W: www.kubla.co.uk

Kaite Loomes commenced brewing mid year 2012, all
output was bottled.

Stopped brewing in 2016 with a move to Scotland possible.

Pitchfork Ales, West Hewish, Weston-s-Mare, BS24 6RR

W: www.pitchforkales.com

RCH Brewery closed early 2017, but resurrected in
Summer 2017 as Pitchfork Ales. Run by Mark Davey and
Graham Dunbavan.

SOUTH GLAMORGAN

Bang On Brewery, Unit 3, George Street, Bridgeend
Industrial Estate, Bridgend CF31 3TS

W: www.bangonbrewery.beer

Established in late 2016, beers sold in cask and bottle.

STAFFORDSHIRE

Castle Mona Brewery, 4 Victoria Street, Newcastle under
Lyme, ST5 1NT

W: www.castlemona.co.uk

A short lived operation brewed using the Ex Ran plant in
2015.

SUFFOLK

Cabin Brewery, Brookfield, Bildeston, Ipswich IP7 7EJ

W: www.cabinbrewery.co.uk

Home brewer Chris Smith, went commercial in spring
2016.

Deben Peninsula Ales, Unit 11, Rendlesham Mews,
Rendlesham, Woodbridge IP12 2SZ

W: www.debenales.co.uk

Established by David in autumn 2017, he uses a four barrel
plant.

SUFFOLK (continued)

Mr Bees Brewery Ltd, Unit D3-5 Searsons Farm, Cordy's Lane, Trimley St Mary, Felixtowe IP11 0UD
W: www.mrbeesbrewery.co.uk

Brewing commenced early 2017. They add locally produced honey in all their beers.

Stansfield Ales, Stansfield Compasses, High Street, Stansfield, Sudbury CO10 8LN

W: www.stansfieldcompasses.co.uk

Landlord of the Stansfield Compasses Tony Hook started brewing on a two barrel plant in April 2017.

Star Wing Brewery, Unit 6, Hall Farm, Redgrave, Suffolk IP22 1RJ

W: www.starwingbrewery.com

A ten barrel plant established mid 2017 in an old sawmill site. Beers sold in cask and bottles.

Burnt Mill Brewery Ltd, Unit 10, The Woodlands, Badley, Ipswich IP6 8RS

W: www.burntmillbrewery.com

Established in Summer 2017, with beers sold in cans and keg format.

Head brewer Sophie de Ronde uses a 15 barrel plant.

WEST GLAMORGAN

West By Three Brewing Co, 19 St Lukes Court, Swansea, SA1 7ER

W: www.westbythree.com

Established in Summer 2017 by Hamish Thain and Rob. Hamish is based in the US Rob in Wales, but both on the third meridian west of Greenwich.

WEST LOTHIAN

Kraft Brewery, 1 High Street, Linlithgow, Edinburgh EH49 7AG

T: 0131 555 7189

Established in a courtyard at the Star and Garter pub, they brew their own beers and also sell a Brew Your Own service.

WEST MIDLANDS

Burning Soul Brewery, 1 Mott Street, Hockley, Birmingham B19 3HE

W: www.burningsoulbrewing.com

Brewing commenced in autumn 2016.

Birmingham Brewing Co Ltd, Unit 15, Stirchley Trading Est, Hazelwell Road, Birmingham B30 2PF

W: www.birminghambrewingcompany.co.uk

Brewing commenced in February 2017. All beers are unfiltered and vegan friendly.

458 Brewery Ltd, 113 Bridgenorth Road, Wollaston, Stourbridge, West Midlands DY7 6HS

W: www.458brewery.co.uk

Brewing commenced in July 2017.

Thousand Trades Brewing Co, Unit 5, 270 Lakey Lane, Hall Green, Birmingham B28 8RA

T: 07768 454 741

Deliveries started in late 2016.

WEST SUSSEX

Polarity Brewing Ltd, 5 Abbotts Close, Worthing, West Sussex BN11 1JB

W: www.polaritybrewing.co.uk

Cuckoo brewer whose beers were first seen in Autumn 2017.

WEST YORKSHIRE

Lords Brewing Co Ltd, Unit 15 Heath House Mill, Golcar, Huddersfield HD7 4JW

W: www.lordsbrewing.com

Brewing initially undertaken at Golcar Brewery. In summer 2017, they moved to their own brewery.

An 8bbl plant is used by Ben Ruddleston. Beers are sold in cask, keg and bottle.

Cobbydale Brewery, Red Lion Hotel, 47 Kirkgate, Silsden, Keighley, West Yorkshire BD20 0AQ

W: www.cobbydalebrewery.co.uk

Brewery commenced at the Old Red Lion in Silsden in mid 2017.

Nomadic Brewing Co Ltd, 29 Skelton Terrace, Leeds LS9 9ES

W: www.nomadicbeers.org.uk

Established by Kate Marriott and Ross Nicholson in January 2017.

WORCESTERSHIRE

Crafted Brewery, Unit 3c, Bewdley Business Park, Long bank, Bewdley, Worcestershire DY12 2TZ

W: www.craftedbrewing.co.uk

Matt Soper bought the Woodbury five barrel plant and set up in Mid 2016.

The Sociable Beer Co, 6 Britannia Road, Worcester WR1 3BQ

W: www.thesociablebeercompany.com

Established by Steve Tromans and Jason Clines, initially as Faithful Brewery and later as Sociable.

They had a plant manufactured to their own specification from Slovenia, sized to fit the Britannia Road site.

Questions and occasionally some answers

Juliet Hills asks about hops in the Woking area

We have just opened the first brewing history museum in Milwaukee. I am from Woking and my grandfather was the architect for Lord Iveagh's estate in Pyrford. Would you have any information about Watney's buying hops from a farm in the Old Woking area, not far from Pyrford?

Our archivist points out that much of the Watney Archive is in the London Metropolitan Archives. Lord Iveagh launched a philanthropic project just before the Great War to use his Pyrford estate to train prospective farmers who were planning to emigrate to Canada where other Guinness family members had interests. <http://wokinghistory.org/onewebmedia/160219.pdf> tells the story.

Ben Watts Stansfield asks about the number of London brewers

Ben works at Trumans and says they are trying to find out how many breweries there were in London in 1850 and then in 1900. They seem to have exhausted Google and were wondering if BHS could help?

Martyn Cornell writes that the local library's local history section is your friend here, specifically Kelly's Directory. I visited Kensington Library a couple of years back to look through the collection of directories there, and while I didn't record the specific years Ben is after, I did look at 1854, where there were 160 breweries listed, and 1904, when there were 82. The main problem is that many of the C19th directories that survive for London do not list trades as a group, they're scattered through thousands of names, so finding all the brewers in a particular volume is far too long a task: this is why there is a big gap below in the second half of the C19th, the directories exist but the ones I looked at did not have the trades listed separately. You may be more lucky in your own library. You also have to be a bit careful, as often depots for out-of-town brewers such as Allsopps and the like are recorded as brewers in directories. Definitions of 'London' can also change. The complete list I made is as follows:

Year	No.	Year	No.	Year	No.
1817	94	1908	69	1948	24
1826	93*	1913	65	1955	22
1832	118	1919	46	1963	18
1854	160	1923	41	1971	12
1904	82	1939	26		

**Commercial brewers (including 16 described as 'porter brewers') and 61 retail brewers (i.e. pub brewers) for a total of 154*

B Welscher asks about a Whitbread plaque



I have a metal badge approximately 14" tall. I should like to know how old is it; is it a gate logo for wood or metal gates; is it for a brewery or a maltings as I think it is too large for a pub.

It is made of alloy and has a black enamel finish with real gold leaf lettering. It has three bolts on the back - 2½" by ¼" Whitworth also it has cork washers on the bolts ½" across.

From a pub sign we suspect



Amanda Soady asks about the East Cornwall Steam Brewery

I work at the Liskeard and District Museum. We have recently been given a couple of beer bottles from Watneys which were bottled by our local brewery D Venning & Sons. Although the labels are in poor condition, these bottles still contain liquids. Is it possible to date these items or give any useful info about them.

Our Century of British Brewers would suggest that the most likely date range is 1942-1963.

D Venning & Son Ltd, East Cornwall Steam Brewery, Baytree Hill, Liskeard. Founded c.1773 and acquired by Edward Venning by 1830. 11 public houses. Brewhouse destroyed by fire 1942 and brewing ceased but business carried on as bottlers and wine and spirit merchants. Acquired by Watney, Combe, Reid & Co. Ltd. January 1955 and ceased to trade March 1963.

Vic Hallett has some Moores and Robson's papers

I have original paper work minutes- Tax returns- Deeds for pubs - these range from 1901 up to 1950s. Are these of any interest?

Our archivists replies. Have you checked with the Local Studies Dept of the library or the County Records Office? We usually suggest them as the most appropriate home, but given current financing they may not have space. Then there is the National Brewing Museum at Burton on Trent or the National Brewing Library at Oxford Brookes University.

Should the above not find a home for the material perhaps one of our members could use them for research.

The ongoing saga of numbering stoneware jars

Patrick Chaplin writes - Yesterday whilst looking through a box of brewery-related pamphlets I came across a self-published book titled *Fabulous Flagons* by D. J. Snowden (2003) which covers all sorts of flagons including brewery-related items. In his Introduction Snowden writes

Mystery has surrounded the numbers which appear on the seals of flagons or are seen on the shoulders of impressed lettering and transfer printed flagons and tap jars. The subject of flagon numbering has caused quite a talking point amongst collectors, so in order to solve the mystery I contacted two experts.

R.W.D. Hanson, Chairman of Hardys & Hansons plc, told me...

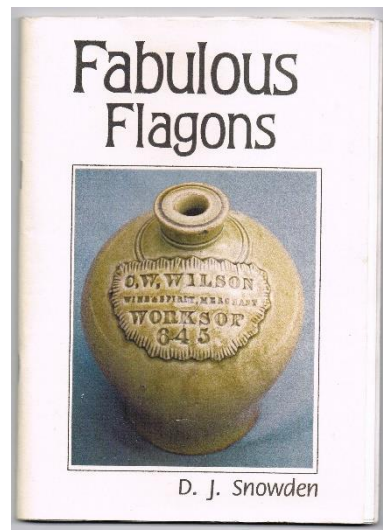
"although I cannot be absolutely definite, I have always assumed that the numbering of jars etc., was to provide the seller with a system whereby the return of such containers could (or should) be ensured. Possibly a small deposit charge would have been applied together with an invoice with the container number as a deposit would, almost certainly, have been nominal compared with the replacement cost. Indeed, this practice still exists within the brewing industry as all casks have their own number."

Tim Newell-Price who is a leading authority on wares from the Price Pottery of Bristol commented on the subject of flagon numbering by saying *"I have no primary documentary evidence for the cash deposit theory, but I can't raise any doubt that this was the purpose of the numbers."* Tim also raised several important points:

- *No two numbers are the same*
- *The numbers are always on the larger wares, which would be expensive to replace.*
- *The numbers are bold and obvious so that they will act as a reminder to the hirer and easily checked in on the return.*

One hesitancy is that the numbers are surprisingly large. The highest I have seen is 20020. There may have been a bit of a tradesman's bluff among merchants who wanted to inflate the impression of their size of the market. Yet other numbers are 31, 77, 751 and 932. A few examples start with a letter.

Both replies point to the cash deposit theory being correct. It looks as if the numbers were entered into a ledger at the point of sale, this then provided a record of who they had been sold to and at the same time kept a check of deposits paid on the safe return of the flagon.



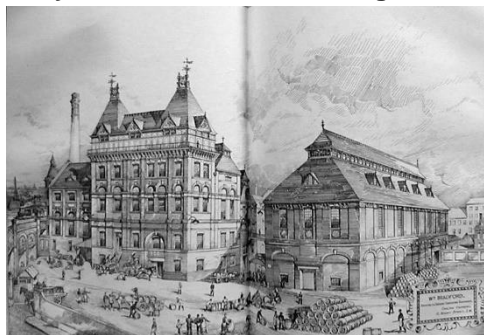
Sam Irvine asks how to save a 1628 pub

I am involved with a group trying to save the Puzzle Hall Inn and Brewery Tower, Sowerby Bridge, West Yorkshire. It was operating as a public house owned by Punch Taverns up until January 2016 when it closed as it was sold to New River Retail.

Since it has been closed, the Puzzle (built in 1628) has been vandalised and parts of the stone roof stolen, the place is at risk of being lost forever, I was wondering if you had any advice on how we might be able to save our heritage? It is not listed with historic England and is not in a conservation zone. We have set a community benefit society to try and buy the place using community shares but it is not at all easy, especially dealing with such a large company.

Can any members help?

Tony Watson asks about images of John Noakes



Has anyone got any images of John Tompsett Noakes (b.1813 d.1896) the founder of Noakes & Co Ltd, White's Grounds, Bermondsey, London. I have written a history which includes two chapters on the Noakes family and their brewing interests but despite contacting the Noakes family, I cannot trace a picture of him."

Messrs. Noakes & Co. Ltd, New (Black Eagle) Brewery, Bermondsey, London SE. From the Brewers' Journal 15th May 1898.

One of our older members Ray Farleigh remembers REO wagons

Prompted by John Goldings enquiry about his Burt's dray, readers might like to know that REO were the initials of Ransome Eli Olds who founded Oldsmobile back in 1897. In 1901 he made the first mass-produced car, on the first automotive assembly line, an invention that is often miscredited to Henry Ford who was the first to manufacture cars on a *moving* assembly line. Olds sold out to General motors in 1908 but had registered the REO name himself in 1904. Yet REO cars and trucks did not appear until the 1920s. When John Groves of Weymouth took over Mabgoods of Wimborne in 1915, it acquired an eastern outpost in the form of the Pinecliff Hotel at Fishermans Walk in Bournemouth (it is now a Brewhouse & Kitchen). In the 1930s, I walked past the Pinecliff every morning on my way to school. The Groves REO was a forward control model and the front end of the steering column protruded through a slot in the cab front into the open air where it formed an elbow joint with another rod and a worm gear. This was state of the art not heritage transport but I regret never being able to take a photograph of it. Nonetheless I would welcome any feedback if there was any record either in John Groves archives or in *Commercial World* magazine.

Terry Dansey asks about stowing casks for the journey to India

I was having some conversations with the guys at the Gypsy Hill Brewery and as you may be aware, they currently have six half hogsheads of ale on board Thames Cruisers on the river mimicking the effect that a six month journey to India might have on the beer. The casks were made by the White Rose Cooperage and a further three are on dry land for later comparison. When they shipped casks of ale to India (and the rest of the world) did they store them upright or on their sides?

*Ken Smith says in the absence of evidence I am thinking upright as it made it easier to break down a row without having to dismantle a wall of them and the casks would be braced with the grain of the wood and the hops. However storing them horizontally would have had benefits to withstand the motion of the ship. Maybe any casks that started to leak were left in situ. Also I think that would have been easier to roll them along (end over end is a bit of a b*gger). Additionally, if they were on their ends, then they would be easier to tap as the bung would have been on the side and not the head. On their sides would possibly be easier to lash together, and you could probably stack them higher. I suppose that they had to balance them like a plane has to with fuel. But given the trustfulness of the dock workers, if they are on their sides, things could easily be hidden (and later retrieved) between them. He adds - Is this the brewing equivalent of Schrödinger's cat?"*

All this supposition is of great interest but the clincher might be a rather poor newspaper photo of a display in the Bass Museum from 1980 – now you can argue whether Bass did proper research before setting up the display – Ed.



Clare McCarthy is trying to track down a bar man's uniform



I have been searching the internet trying to find out where the IC&A logo on the uniform my grandfather was wearing came from. My only real 'hit' is that it could be Ind Coope and Allsopp. I know my grandfather worked in bars in Dublin in the 1950s. I have enclosed a photo and wondered if you would be able to confirm if this would have been the case. Would you have any idea if there were bars in Dublin where staff would have worn these?

Ray Anderson suggests that Ind Coope & Allsopp seems most likely as the Company had interests in Ireland. In 1956/57 IC&A formed a subsidiary company with the name Ind Coope & Allsopp (Ireland) Ltd. At about the same time two directors of IC&A (D. W. Pritchard, a future chairman of the company, and J. L. Le Fanu, the finance director) joined the board of Macardle, Moore & Co. Ltd., of Dundalk. If you wish to find the pub in Dublin in which your grandfather worked, then one owned by/attached to/supplied by Macardle's would seem your best bet. Macardle's closed in 2000.

But there is hope. Ind Coope & Allsopp formed a joint company with Guinness in c.1960 called Irish Ale Breweries, which survived until the 1990s and contained both Macardle's and Smithwicks of Kilkenny. (Smithwicks is the

other possibility of being the link to your grandfather, but I think an outside one). The records of both companies should be available in the splendid Guinness archive from a very helpful team of archivists at the Guinness Storehouse, Market Street, St James's Gate, Dublin 8. email: guinness.archives@diageo.com. PS I think the tie is more a reflection of 1950s taste than a brewery tie.

Naomi Benson asks about a house in Liverpool

I am working on a new social history series for BBC2 which explores the lives of the people who lived in a house of Liverpool, from the time it was built in the 1840s until today. I'm contacting you because one of the residents, in the early 1850s, was a brewer's agent, and I have also found him referred to as 'an ale and porter dealer'. He was born in Millom, Cumberland in 1802 and died in Liverpool in 1854, and I believe that at one point in the 1840s he may have lived at a public house called 'The Dog and Partridge' in what was then Sawney Pope Street.

Our archivist suggests getting hold of the book - The Licensed City: Regulating Drink in Liverpool 1830-1920 by D Beckingham LUP ISBN 978 178 1383438 but it is £85 so can any readers help with what a brewers agent might have got up to.

David Taylor asks about Kent breweries

I am trying to find out about a brewery called the East End Brewery of Chatham in Kent, possibly on the border with Gillingham. It was believed located at the bottom of Chatham Hill in a nearby road called Caroline Terrace. The proprietor was a Mr William Lane.

Do you have records or photographs of this brewery in your archives?

Our Kent expert Peter Moynihan replies... The earliest reference I have to the East End Brewery, Chatham Hill is a newspaper advertisement of a sale to be held on the premises in June 1831 of "a valuable fast gig, and draught horses, drays, carts, excellent malt and bean mills, several sets of harness, a quantity of good seasoned puncheons, barrels and other casks, mahogany counting house desk, and other effects" in consequence of the proprietor leaving the firm. Unfortunately the name of said proprietor is not given. Then, in a Directory of 1838, William Lane is listed at the East End Brewery, Chatham Hill. I have no proof that this is the same William Lane listed below.

William Lane, Lark Brewery, High Street

Listed as a brewer in directories of 1834 and 1847. William Lane (about 55) and John Lane (about 20) were brewers at the Lark Brewery, back of High Street, in the census of 1841. By 1851 William, now 63 and a widower, was still a brewer in the High Street.

William Lane, Malt Shovel Brewery, Lower End

Listed in Directories of 1852 and 1854; but was bankrupt by December, 1854 and his Trustee in bankruptcy was his son John. In July 1857 the brewing plant was offered for sale by auction on the premises, comprising "a 10-barrel brewing copper, improved hand roller malt mill, by Pontifex & Co., London, copper pump, large brass taps, lead pipes, beer coolers, working rounds and squares, under back, copper ditto, &c., &c." The sale was advertised to "Plant Dealers, and Others" so it is clear that brewing had ceased by this time. William Lane died in 1859 and by 1861 John Lane was a Brewer in Southampton.

There are documents, including site plans from as early as 1812, relating to Caroline Terrace in the archives at Strood,

Terry Hanstock clarifies the Daft and Parr story in NL78 Meanderings

Our archivist has amended the entry in 'Century' to read:

Richard Daft, The Brewery, Walkers Yard. In 1855 Butler Parr, from a malting family, inherited a long-established brewery here. Later in partnership with his son-in-law Richard Daft. In 1880 Parr & Daft were dissolved due to debts of Richard Daft. Richard's brother-in-law Butler Parr left to join the Home Brewery. The Dafts were bankrupt in 1897, though brewing may have ceased before then.

Terry wrote ...some further information on Parr & Daft taken from *Radcliffe-on-Trent, 1837 to 1920: a study of a village during an era of change*, edited by Pamela Priestland (Radcliffe-on-Trent: Ashbracken, 1989) Butler Parr was born 1810 in Martin, Lincolnshire. He and his family moved to Radcliffe c1813 and in 1855 he inherited 'long-established brewing premises in what is now Walker's Yard from his father, Richard...' His daughter Mary married Richard Daft in 1862 and he and Butler Parr went into partnership. Butler Parr died in 1872 and Richard Daft continued to run the business on his own. (Butler Parr's son, Butler Parr junior, was also associated with the brewery for a while before finding employment as an ale and porter agent for Home Brewery (Daybrook). He rose through the ranks there - Assistant Manager, Director, and eventually Chairman.)

Richard Daft extended his business interests with "disastrous consequences." He set up a sports equipment shop at 1 Lister Gate, Nottingham, and ran refreshment booths at Trent Bridge cricket ground. The Lister Gate address served as the Nottingham Office of the Brewery. He also leased two inns - the *Cliffe Inn* (Radcliffe) and the *Chesterfield Arms* (nearby Bingham). The Lister Gate lease expired in 1893 and his two sons, Richard and Harry, took over the sports equipment business. This failed in 1897. Borrowing money from his daughters, Richard senior and Harry took over the Trent Bridge Inn in 1896. This also failed and father and son ended up in the bankruptcy court in 1897.

George Parr hailed from another family of Parrs - no relation to Butler Parr. However, he did buy the *Black Lion* on Main Road, Radcliffe-on-Trent, in 1850.

Chris Whittall asks about hop pickers missions

I am looking for information on the Hop-Pickers Missions which were conducted from East End parishes to Kent in the early years of the twentieth century. Can you suggest any reference material or provide any information please? I'm particularly interested in those who visited annually from St Simon Zelotes' Bethnal Green.

Richard Filmer's little Shire book quotes that the manager at the 300 acre Whitbread's farm at Beltring (their largest) employed 5000 pickers in 1936. Back in



1878 there were 71,589 acres under hops, that would need an awful lot of pickers. Other sources reckon around 200 pickers per acre.

We reached out to our friends in the Tower Hamlets local history. Their immediate view was that when so many went down to Kent hop picking, it was a good place to send a Church mission. You had a captive audience that would 'congregate' in the open during the warmish evenings. Plus the home flocks might be a bit thin in places due to this particular type of exodus. St Simon Zelotes Church which was bombed in 1943 was later demolished.

Fiona Rodgers asks about the West Scholes Brewery in Bradford



My family have lived in West Scholes House in Bradford, West Yorkshire for over 50 years and this is now being sold on. We have various, patchy historical records relating to the house which dates back to before 1694 and we are copying these for the new owners.

We know that beer was brewed on site for the consumption of the occupants, as was common in that age, but that this turned commercial at the end of the 1800s. From that time, a dedicated Brewery (with a four floor tower) was built in a separate nearby building as West Scholes Brewery and this was owned firstly by John

Briggs, then Samuel, then Haley Briggs.

Could anyone tell me how to find out more information? For example, it's been suggested that when the brewing was done at the house itself, the present kitchen could have been the malthouse. Is this likely and what architectural features should we look for? Also, one outbuilding has a slightly raised flagged platform (only maybe 8 inches high but maybe 10 foot by 6 foot wide) and I would like to know if it might have had a copper as well.

Dr Thomas Kahler from Vienna asks about a London pub

I collect photographs and have this early image of "Three Kings - Attlee's Entire Fine & Ales" in my collection. Neither place nor year are indicated, so it is uncertain if it might have been located in London. Perhaps you might know where this brewery/inn was located.

Our archivist replies. I guess the brewer is:

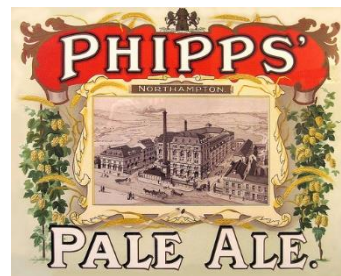
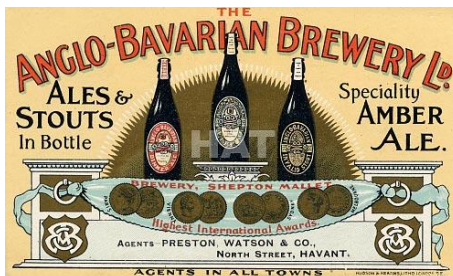
Attlee, Charles & J A, 14 Tooting High Street.

In December 1862 report of a fire at Mr C Attlee's brewery in High Street, three parts destroyed with



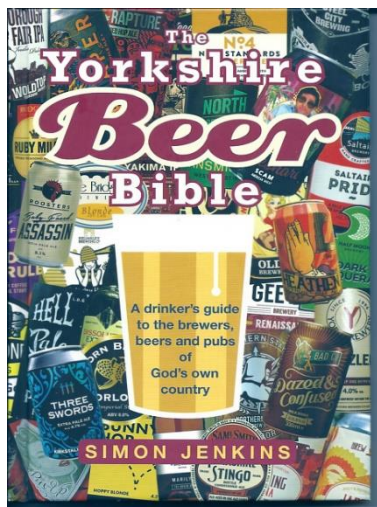
considerable loss. In October 1865 James Johnson was running the Brewery Tap. Then in 1867 Attlee was here and also at the South Street stores, Dorking. In 1871 a new brewery was built and the old plant, including two open coppers, was sold off. In 1878/82 Charles & James Attlee, with mention of Leonard Wood in 1886. In October 1889 the partnership of C&J Attlee was dissolved and in 1892 trading as Attlee & Co. Charles Attlee, in his 63rd year, died 25th July 1900 at his home Combe Martin, when the brewery was described as over 100 years, previously Mr Tickner and before that Messrs Brown & Parsons. His brother James, was living in Eastbourne. In 1901 the Tooting Brewery Ltd was registered, from the late Charles Attlee. On 5th November 1907 it was for sale, with 14 houses, and bought by Style & Winch, for £27,200. In terms of the pub's location it might be worth contacting the Pub History Society.

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Changes to the BHS Booklist

ADDITIONS SINCE THE JULY 2017 NEWSLETTER



The Yorkshire Beer Bible – Simon Jenkins – 2017, UK, A5, H/B, 192pp, full colour.
Ref No 1452, Price £11.99

A Drinkers Guide to the Brewers, Beers and Pubs of Gods own country! An attractive and useful book covering all (178) breweries currently found by the author in June 2017.

The Breweries are in alphabetical order giving a brief history with chosen beers described. A selection of pubs are sprinkled amongst the brewery entries with some pub crawls..

The range of breweries in the book is inclusive - from the well established Timothy Taylors to small farmhouse breweries such as Bridestones in Hebden Bridge.

Well illustrated with brewers and staff, their breweries and beers (labels & bottles).

The book is not just a guide to Yorkshire breweries and beers but is a pertinent historical record of the new breweries.

DELETIONS

725 - **Whitbreads Breweries** *[all stock sold]*

1174 – **The Capital of Ale, Burton on Trent and its Breweries** *[no more stock available]*

OUT-OF-STOCK

1335 – **The Red Lion Brewery, Hoares**

726 – **A Yorkshire Brewery – the Story of Richard Whitaker & Sons Ltd and its five Dewsbury Pubs**

Ordering books from BHS Booksales:

Use the blank side of the downloaded Order Form (from the BHS website) to record your requested book and price.

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Pay by UK cheque payable to 'Brewery History Society' or by BACS to:

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NOTE : UK P&P is to be added at +15% of the price of the book.

Send Order Form with payment by mail to BHS Booksales (address below)

Any queries? Contact Paul Travis on *details withheld* or books@breweryhistory.com

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Hook Norton Brewery in October 2002

