

BREWERY HISTORY SOCIETY

NEWSLETTER



A stainless lined wooden round fermenter with parachute skimming at Harvey's in Lewes back in November 2004. 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.

BREWERY HISTORY SOCIETY

March 2018

Newsletter 80

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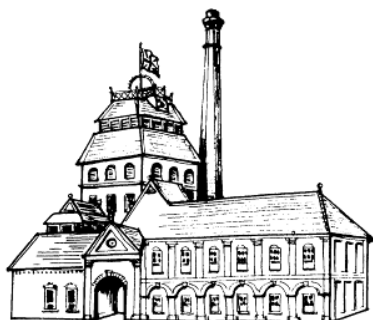
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Roger's fifth

Talking the product up a bit

UK beer sales seem to be in inexorable decline. The on-trade suffered another 2.4% reduction in 2017 making that the 14th year in a row. The market is around 44mhl today (with 48% of beer being drunk in pubs) but is predicted to drop to just 41mhl by 2026. The on trade will continue to lose around 2% a year until then with the overall loss slightly offset by off sales increases. By 2026 the split will be 42:58 (on:off). Back in the late 1990s when there was still a major UK brewing force called Bass, its Marketing Director Mark Hunter managed to convince the company that it might be more effective to increase the size of the cake rather than Bass' share of it. A Beer Reverence campaign was launched to promote beer as a generic product as much as a branded one. Beer sales were at a thirty year low but were still standing at around 58mhl. The image of beer was not good; beer is made from chemicals, it is downed in pints at monumental weekend sessions, it is unhealthy and makes you fat. You certainly would not drink beer with a meal. The market was male centric and beer was certainly not a drink for women.

Reverence morphed into Beer Naturally when the family brewers came on board. The Beer Academy was formed by Rupert Thompson in 2003. The idea was that everyone engaged in the production, distribution and selling of beer should have a basic understanding of the product and thus enthused to promote it. Courses for the public were also popular. Some 45 patrons came forward to support the Academy but funding was always sparse and it was absorbed into the Institute of Brewing in 2007. Corporate initiatives came and went including Coors Big Beer Day, Stella Artois Quality Program, Fosters Quality Initiative, Guinness' Every Pint Perfect, Sheps Masters of Beer and Marstons even got a spoof Bishop of Burton to bless its union sets.

The industry got together through the BBPA and 2006 saw the start of the Beautiful Beer campaign aiming to accredit pubs. That passed to Cask Marque and eventually disappeared. A-BI, Carlsberg, Heineken, Miller Brands and Molson Coors got TV advertising underway with the Let There Be Beer campaign in 2013. With a mission to reignite the nation's love of beer, it failed to enthuse the Advertising Standards Authority who banned the ad saying it showed alcohol as a solution to a heavy workload. Not to be deterred, this alliance added pubcos Mitchells and Butlers and Everards and launched the £10m 'There's a Beer for That' initiative with another slick TV presentation.

So the industry has had limited success with generic campaigns but we are now slightly alarmed that 'There's a Beer for That' is to be replaced by a campaign aimed at reducing beer duty and the various taxes and regulations associated with pub ownership. Such introspection aims to reduce industry costs and we suspect is not very likely to stem ongoing reductions in sales.

Copy closes for NL81 on May 18th

Slaynt vie!

BHS Calendar

Tuesday 20 March 2018 7.15pm	Wem Civic Society meeting at Chapel Street, Wem, Shropshire. Open Forum led by BHS member Stan Platt; Shelagh and Oliver Richardson: Breweries Past and Present - Herefordshire to N Wales via Shropshire. Contact Stan Platt – <i>e mail address withheld</i>
Thursday 22 March 2018 11.00am	BHS visit to Wrexham Lager Brewery , 42 St Georges Crescent, Wrexham LL13 8DB. We meet at 11.00am at the Brewery Gate for a brewery tour to view processing, packaging and laboratory. A presentation from Martyn Jones from Wrexham Lager Brewery: Martyn is now a consultant microbiologist and was previously the MP for Clwyd South and bought the rights of Wrexham Lager from Carlsberg for £1. Know your CAMRA - Ian Ogden; Wrexham Lager Brewery Past and Present; Lager Tasting. The visit is expected to finish at about 1.30pm, and those attending should make their own arrangements for refreshment after the visit. Contact Stan Platt - <i>Address withheld</i>
Saturday 24 March 2018 11.00am	BHS Solent Region walk Meet at Shanklin Railway Station (the Falcon pub is nearby) for a walk around the town with local history expert, Richard Priest. Contact solent-region@breweryhistory.com
Tues 24 April 2018 to Sat 28 April 2018	BHS overseas visit to Budapest <i>This tour is now fully subscribed.</i>
Saturday 23 June 2018 From 12.00 noon	BHS visit to Titanic Brewery, Burslem. We meet from 12 noon at the Bulls Head, 14 St Johns Square, Burslem, Stoke-on-Trent ST6 3AJ. 10 minutes walk to the brewery for a tour. There will be a charge of £15.00 which includes a bowl of Lobby (stew) and three pints of Titanic Ale. Tour guide Mr Malcolm Hawkesworth will then give a talk about his experiences running the Old Crown at Heskett Newmarket, the first Community pub in the country. Contact Stan Platt - <i>Address withheld</i>
August 2018	<i>PROVISIONAL</i> BHS visit to Joule's Brewery (Market Drayton). More details later
October 2018	<i>PROVISIONAL</i> BHS visit to Oktoberfest, Shrewsbury. More details later

From the Chairman

Welcome to the first issue of the BHS Newsletter of 2018. As you will see elsewhere, I am delighted to say that the AGM dates have been confirmed with the AGM on the 30th June – a Saturday for a change, which should help those of you still in gainful employment. There are additional visits planned for the Friday and Sunday for those who like to make a weekend of it. My thanks to Miles Jenner and Harvey's for inviting us this year for looks to be a great weekend.

You will also see an advertisement for 'Situations Vacant'. David Dines has decided to stand down as Secretary after more than 20 years on the committee, largely as Treasurer. We offer our huge thanks to David for all of his input and work for the BHS over the years. We are also still very keen to hear from anyone who might be interested in taking on 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 from the whole team.

Talking of advertisements, we have decided to offer to take adverts from our Corporate Members. These would be in the Newsletter and would be half a page in size, black and white (as we don't print in colour within the Newsletter!) using a print ready document provided by yourself. The cost would be £50. Please contact me, or email: adverts@breweryhistory.com to discuss this further.

Please keep an eye on the diary, and also follow us on Facebook and Twitter, where any last minute arrangements will be announced – you will not get flooded with messages but there is some interesting material being posted.

Ballards Brewery, one of our original Corporate Members, has closed following the retirement of Carola Brown. We thank them for their support over many years. Carola tells me – “We’ve sold the goodwill and intellectual property to Greyhound Brewery at West Chilton, and they will carry on most of our brands and keep the name alive! All the brewing equipment has been sold to a Serbian chap who has shipped it to Belgrade where he’s planning to open a brewpub selling English style beers.” Ballards used to have a tremendous charity walk every December, which was a key date in my diary and I shall be very sad to see it go. We thank Carola, Brian, Fran and the team for their support over the years and wish them all well.

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 don’t hesitate to share your thoughts with us at any time.

Best wishes
Jeff Sechiari
chairman@breweryhistory.com

Membership Matters

We are very sorry to hear that Ken Page has passed away. Ken was one of our very early members and served on the committee in the 1990s. He ran our BHS book shop for a number of years. Professionally Ken worked at Greene King’s Biggleswade Brewery and arranged a wonderful visit there in 1991. The photograph shows attendees with Ken in the front row, third from left. Do please let us know of the names of those you recognise. We send our condolences to Ken’s family and friends.



BHS members at Greene King at Biggleswade in 1991. Ken Page is the third from the left in the front row.

New members

We welcome the following new members and hope that you all enjoy your membership of the Society. Please spread the word amongst your friends and colleagues – we are always keen to have new members.

Individual Members:

John BARLOW, *Address withheld*
Interests: The North West

Thanassis BELTSIOS, *Address withheld*
Interests: I like to study beer culture, how to brew and grow hops and to build my flavour palate by reading all the books, journals and magazines I can afford to buy -and by drinking beer of course!

Grenville EARNEY, *Address withheld*
Interests: The history of Gilbert White's brewhouse in Selborne and that of brewing in Alton.

Colin GOODWIN, *Address withheld*

Interests: Anything beer related.

Mac HARRISON, *Address withheld*

Interests: General Brewery History.

Chris J.J. HEANEY, *Address withheld*

Interests: Social and cultural history of beer; London breweries; Legislation governing beer production; Regional specific styles.

Julian HERRINGTON, *Address withheld*

Roger LANG, *Address withheld*

Bob MITCHELL, *Address withheld*

Oliver and Shelagh RICHARDSON, *Address withheld*

Membership Renewals

IMPORTANT

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. We also have a few members who are paying twice!

2017/18 Subscriptions

The current subscription levels for 2017/2018 are as listed below.

The levels for the 2018/19 membership year will be set by the AGM. As this will be some time after the start of the actual membership year (May 1st) the renewal notice will be sent out with the first publication after the AGM.

	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 still delighted to receive payments by post, and thank you for the many nice letters and comments that often accompany such payments. Thank you also to those of you who kindly add a donation to your subscription. My address is below.

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

Our overseas banking references are – *details withheld*

Jeff Sechiari, Membership Secretary, membership@breweryhistory.com

Address withheld

BREWERY HISTORY SOCIETY AGM 2018

To be held at 12.00 noon (meet from 11.00) on Saturday 30th June 2018 at Harvey's Brewery, The Bridge Wharf Brewery, 4 Cliffe High St, Lewes BN7 2AH

Agenda:

1. Apologies for absence
2. Minutes of AGM held 19th May 2017
3. Matters arising
4. Chairman's report
5. Treasurer's report
6. Auditor's report
7. Subscription levels
8. Election of Officers
9. Any other business

Notes about the AGM:

(2) Minutes of 2017 AGM - These were published in Newsletter 77, July 2017

(8) Election of Officers. In accordance with the Constitution Rule 6, the following will be standing down at this meeting:- Tim Holt, Paul Travis and David Dines. Please contact the Secretary (secretary@breweryhistory.com) if you wish to stand for election to the Committee.

(9) If you would like to have a topic added to the agenda under AOB for this meeting, please contact the Secretary (secretary@breweryhistory.com), or by writing to the BHS *Address withheld*, at least seven days before the meeting.

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

Additional AGM weekend visits – booking details as above:

Our host, Miles Jenner, has arranged a visit to Burning Sky Brewery on the afternoon of Friday 29th June. Our thanks to Miles and Mark Tranter of Burning Sky.

Burning Sky Brewery, Place Barn, The Street, Firle, East Sussex BN8 6LP

Miles will also be leading us on one of his very special walks around the brewing history of Lewes on Sunday 1st July.

Further details will be forwarded when you book in for the AGM and will appear in the BHS Diary on the web site as well as in our Facebook and Twitter feeds.

Situations Vacant

We are looking for volunteers to fill two roles on the BHS committee. There would be plenty of support from the BHS team for anyone taking on these roles. Job specifications are available.

Secretary

After over 20 years on the committee, latterly as secretary, David Dines has decided to take a well earned rest. If you would like to know more about this opportunity to be at the heart of running the Society please contact me for further information.

Visits Secretary

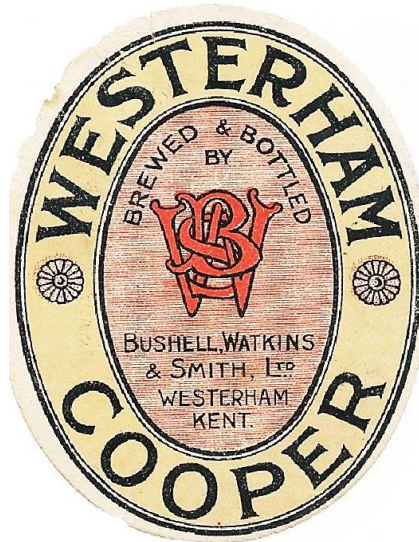
A change in jobs has meant the Ed Wray would like to step down from the role of Visits & Meetings Secretary. If you would like to know more about this opportunity to arrange the Society's social calendar please contact me for further information.

Jeff Sechiari (chairman@breweryhistory.com)

COOPER

A (T)ALE OF TWO HALVES

By Dr Steve Baker



We all know what a cooper is don't we? A maker of casks surely, the name deriving from the Middle Dutch or Low German *kūper* from *kūpe* meaning "cask", which in turn came from the Latin *cupa* meaning 'tun' or 'barrel'. What may not be such common knowledge is that there were different types of cooper.

We are familiar with 'wet' or 'tight' coopers who made casks for storage and transportation of liquids such as beer but there were also 'dry' or 'slack' coopers making casks for shipping dry goods such as cereals, nails,

tobacco, fruits, and vegetables; 'dry-tight' coopers made casks to contain powdered goods like gunpowder, cement and flour keeping them dry and any moisture out and finally 'white' coopers who made straight-staved containers like washtubs, buckets, and butter churns, which held water but were not used for shipping liquids

To these four definitions I should like to add a fifth, not a further division of the trade but a product in its own right. I refer to 'Cooper' as the name for a style of beer, long since vanished from our taverns but which remains captured in a few beer labels. The usual internet searches were not helpful and while most enquiries of fellow drinkers, even older ones, yielded no information, a few said they had heard of it but couldn't give any details.

Now, I enjoy a bit of a mystery and one this one has intrigued me for a number of years. I first came across Cooper as a particular style of beer exemplified by a label from Bushell, Watkins and Smith of the Black Eagle Brewery, Westerham, Kent. As time has gone by I have spotted more examples, both from Kentish brewers like Fremains and Edwards as well as London brewers like Watney Combe Reid and Whitbread. There are also a couple of examples from a little further afield such as Amey's of Petersfield, Hampshire, Burge of Windsor and Headingtons of Wokingham.

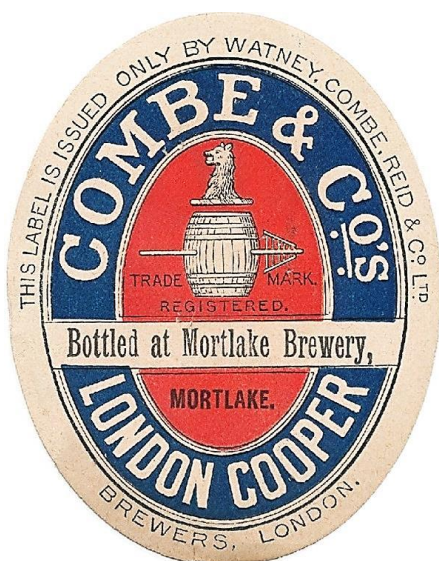
My normal source of reference for beer related information, Oscar Mendelsohn's Dictionary of Drink and Drinking is fairly terse on the subject defining it only as "*a mixture of Stout and Porter*". Digging deeper and consulting Dr Ebenezer Cobham Brewer's Dictionary of Phrase and Fable, originally published in 1870, confirms this description, defining it as a mixture of

"Half Stout and Half Porter", but goes on to add that "The term arose from the old practice at breweries of allowing the coopers a daily portion of stout and porter. As they did not like to drink porter after stout, they mixed the two together".

There is a further, albeit brief, reference to Cooper in "Whitbread's Brewery" published in 1952. At the end of a discussion on porter it records

"Once the pride of the great London breweries, porter is today an almost obsolete term. Porter was a dark beer intermediate in style between ale and stout. The origin of the name is obscure but the beer seems to have been first brewed early in the 18th century in response to a demand, perhaps by market porters, for "Half and Half" a blend of ale and beer...It [porter] held its place as the major product of many breweries for a century or more, but its popularity waned as the taste for ales increased and as the stouts grew stouter. Porter finally expired when the increasing taxation reduced the stouts to the gravity of the erstwhile porter and the porter to a

pale shadow of its old robust self. **With its expiry, cooper, which was a mixture of stout and porter, likewise disappeared**.
(My emphasis)



It is interesting to speculate why the coopers cited by Ebenezer Brewer (whoever they may have been) did not wish to follow a stout with a porter. As traditionally stout was the stronger drink one could conjecture that drinking stout first might overwhelm the more subtle and delicate flavours of the porter? If this was the reason it doesn't explain why they didn't simply reverse the order in which the drinks were consumed? If strength and flavour considerations were the reason for not wanting to follow a porter with a stout, then perversely mixing them would surely confound this preference! It could be that the beers were available at different times but then there would be little opportunity to mix them unless the porter was kept until the stout was served. Whatever the reasons were for this strange custom, the mixture quickly acquired the same name as the trade with which its consumption was associated.

Originally this allowance beer would have been drawn directly from casks in the brewery cellars but presumably the bottled versions, such as those illustrated, would have been pre-mixed at the brewery in large tuns or vats. Its intermediate strength proved popular with customers

as well as brewery employees and may even have been sold as suitable for children as noted by the Fremains' "Family Cooper"

I am fairly certain that cooper as a style of beer originated within a London brewery and given the explicit reference to it in "Whitbread's Brewery". I would venture a guess that it was Whitbread's Chiswell Street Brewery. Certainly R Baker of Grays Inn Road started bottling Whitbread London Cooper in 1870 and adverts issued by Whitbread still show Cooper being sold in 1899.



My theory is that the beer, originally a mixture concocted by the Whitbread coopers, became popular as a bottled beer in London and then various brewers in the counties surrounding the capital emulated the style with their own versions. Perhaps this is why the London based brewers insisted on naming it as "London Cooper", to distinguish the genuine article? The label from Victoria Wine Company would also seem to confirm this, presumably the beer having been brewed by Whitbread, Watney Combe Reid, Smith Garrett or possibly even Ind Coope?

Cooper does seem to be very much a regional beer given the location of the breweries that produced bottled versions of it that I've identified. As yet I've never seen an example from beyond the south-eastern and "home" counties but would be delighted if anyone has labels or evidence that confirms, or indeed repudiates my theory! Although this has been a somewhat arcane look at an obscure and relatively minor beer style, it shows how beer labels can illuminate some of the less well known history of British beers. Although long vanished, perhaps now is the time for some enterprising microbrewer to resurrect the style. We can only hope!

Burge, Headington, & Ind Coope illustrations courtesy of Keith Osborne, Edwards Cooper illustration courtesy Guy Sankey. Others from author's collection

P.S. It is interesting to note the instruction printed around the bottom of the Whitbread London Cooper label (lower right above). No wonder so few cooper labels survived!

This article first appeared in the Labologists Society September/October 2017 newsletter and is reproduced by their kind permission and that of the author Steve Baker.

Since its publication, Steve's article has engendered plenty of comment. Peter Dickenson remarked... ..concerning the regional nature of the beer style. Although it seems to be restricted to London and the South East of England may I offer a label which perhaps challenges your theory.



Although operating from two sites, Warrington and Burton, neither qualify as a brewery in the South East. Judging from the label design it looks to be a little later than those illustrated in your article. Peter Walker and Son's Burton Brewery closed around 1922, so this may be a Warrington brew or knowing Walker's a blend. However it is undeniably a beer called "Cooper".

I am tempted to suggest that this label is likely to be from Walkers Burton brewery rather than Warring(on) for the simple reason the vast cooperages operated by the town's breweries were world famous for their size and scale. So much so that the Cooper has become a symbol of the town with a Coopers Square shopping centre and a statue of "The Burton Cooper " in the town centre.

My guess (and it is only a guess) is that this label has more to do with celebrating the Cooper's trade, as proclaimed by the illustration on the label rather than being a late example of the venerable beer style.

Beer Memorabilia also published a poster from Ind Coope in Romford and a label from the intriguingly



named Brighton, Hove and Sussex Auxiliary Supply Association and quotes a definition from Bickerdyke from 1886.....'cooper', consisting of equal proportions of porter and stout, apparently popular in London in the late nineteenth century. Two possible derivations are given, one from a Broad Street publican with the surname Cooper, the other suggesting that at this time the abroad cooper (or 'broad cooper') had responsibility for testing beer; the publican who watered down his porter would secretly draw some stout into the sample to bring it up to acceptable strength.



Links between brewers and bankers – Part 1

By Alan Greenwood

Many Brewery History members will be well aware that in addition to brewing many brewers involved themselves in other business activities. The main activity being maltsters, but there were also many coal merchants and hop merchants. One of my particular interests is how many were also involved with banking.

Below are some of the banking tie-ups I know of, but if any member has information on any others I would be very pleased to hear of them.

Barclays



I start with David Barclay, Robert Barclay and Sylvanus Bevan of the Barclays Banking family who along with John Perkins (Thrale's head brewer) in 1781 bought Thrale's Southwark brewery from Thrale's old friend Samuel Johnson. Thrale's was already a prosperous brewery and led to Johnson famous quote, 'We are not here to sell a parcel of boilers and vats, but the potentiality of growing rich, rich, beyond the dreams of avarice.'

Well, for over 200 years Barclays grew the dream, turning the Southwark business not just into the largest brewery in London but in the world and in the process set up a trend of merging Brewers and Bankers interests that went on for generations.

The price paid by Barclays for Thrale's brewery was just £135,000, how many breweries could be bought by a banker's bonus today I wonder?

Hoares

Hoares is perhaps one of the most significant Brewery/Banking connections of all. Like Barclays, Hoare's were another banker turned brewer with the Midas touch, building the Red Lion Brewery, into a such a successful brewery it covered three acres near St Catherine's docks and dominated the city pubs. Charringtons took over Hoare's and it is interesting how this came about because in 1934 Charrington were quite tiny compared to Hoare's. The Hoare family were big in both banking and brewing but were getting bored with brewing and decided they wanted to get out. So on a winter's day, while the Whaddon Chase hounds were drawing a covert and Guy Charrington was sitting on his horse in the shelter of a large tree, an acquaintance William Murray rode to him and started a conversation. Murray was one of Hoare's brewery directors and mentioned Hoare's were considering looking for another London Brewery to join forces with. Guy Charrington, never slow to see an opportunity, was on it like a flash and so was struck, a prompt 'reverse takeover' deal.

The scale of the new combined business was indeed large. It created such an estate than when the two company's pubs were merged it was estimated one-third of all the licensed houses in the city of London were Hoare Houses!!

Hoares Black Horse & Lloyds



Hoare's were also involved in another famous Bank-Brewery link or should I say, logo. As they were also partners in the bank partnership of: Barnett's, Hoare's, Hanbury & Lloyds, which had as its logo a rearing black horse.

BHHL were operating in 1864 following a series of mergers and acquisitions including that of goldsmith John Bland who along with another Lombard Street dealer used a Rearing Black Horse as its symbol. BHH&L chose to use the John Bland symbol centrally.

In a bid to gain a firmer foothold in London, Lloyds Banking Group in 1884 went from being a partner to taking over Barnetts, Hoares, Hanbury & Lloyd completely. One of the bank's partners, Edward Broadie Hoare, joined the Lloyds board of directors, eventually going on to become Deputy Chairman. Perhaps it was Edward Hoare's influence that Lloyds should utilise the famous rearing horse as until that time Lloyds traded using a Honey Pot as their symbol.

Ashby's - Staines

Another Quaker family who grew big on brewing and banking were the Ashbys who set up brewing at Staines in Middlesex. Ashby's brewery in Staines was working by 1783 and within 12 years was sufficiently prosperous for its owners to establish in 57 Church Street, Staines a bank known as Thomas Ashby Senior and Sons. Points of interest. One was the name of one of the bank owners and directors, Skidmore Ashby – How many of you know anyone with the Christian name of Skidmore today?



Secondly is the speed and decisiveness that the Ashby's dealt with 'Black Friday', no, not the 2008 one, but of Friday 11th May 1866. Meltdowns are not new in the banking world and in 1866 one began with the collapse of the City of London's oldest bill-brokerage and discount company, Overend, Gurney, and Co.



The collapse meant many banks were forced to close, and on the Monday morning following the 11th, the English Joint Stock Bank, of Egham, like many others, had their doors very firmly shut. Not so Ashby's, like greased lightning, the very next day, Tuesday Morning the sign Thomas Ashby & Co. Bankers had appeared at the window of the front parlour of the King's Head Hotel in High Street, Egham, and so began Ashby's banks first branch. They eventually moved from the King's Head into the old Egham building of the English Joint Stock Bank. With other acquisitions the bank steadily grew so eventually it had nine branches and thirteen sub-branches in the surrounding districts.

On January 1st 1904 The Ashby Brewing and Banking family sold the bank to another Brewing and banking dynasty, Barclays Bank. John Ashby became a Barclays Local Director at Staines, a position he held until he retired in 1913.

Their Brewery when sold in 1930 was absorbed by yet another Brewer/banking family company, Simond's of Reading.

Like many other banks of their time Ashby's Bank issued its own notes until the Bank Charter Act 1844 regulated that only Bank of England notes would be legal tender. Ashby's bank notes may no longer be legal tender but, if you've got an Ashby's bank note in your pocket now, who knows, it may be worth much more than a bank of England one.



Truman, Hanbury & Buxton

Now there is no record I can find that the Lloyds family were actually brewers in their own right but as can be seen from the above BHHL bank, Lloyds were close not only to Hoare's but note also, another prominent brewer, Hanbury's. Like the Barclays and the Lloyds, Hanbury's were also Quakers and Quakers in bygone days were probably almost as much persecuted against as even the Jew's have been. Barred from universities and the professions they became prominent businessmen particularly synonymous with banking.

The Hanbury's name pops up often in records of old bankers and when the Hanbury banking family took over Truman's Brewery upon the end of Truman's Male lineage. The Hanbury's grew the Truman Hanbury and Buxton Brewery from strength to strength.

Cobbs of Margate

Cobbs were another brewer, banker dynasty. Three generations of Cobb's - were bankers at Maidstone and brewers at Margate and their influence on the town's of Margate's' affairs was quite significant. Various Cobb's were also magistrates, coroners, deputy mayor and constable; representatives of the Cinque Ports for the Isle of Thanet, Evangelical churchmen, and, I love the fact they were also, pavement commissioners. The Cobbs were involved with a number of breweries and one interesting fact was found in one the Cobbs bank achieves tells that beer, from one of their breweries at Deal, was supplied to the troops at the Battle of Waterloo in 1815.

The brewery went to Whitbreads and the bank went to Lloyds.

Simonds of Reading



William Blackall Simonds (1761–1834) was a brewer and banker in Reading. As a brewer and maltster, Simonds held very large cash balances for certain periods of the year. So in 1791 he had founded in Reading both Simonds' Brewery, and J & C Simonds Bank. His motivation in operating the bank was to help the brewery grow and to offer its output to a wider customer base. However he must have ruffled feathers in the process as local magistrates kept refusing to issue licenses to sell beer in his new public houses.

Simonds' descendents were involved in running both the brewery and bank for many years after his death. By the late 1860s the bank had branches in neighbouring towns from Basingstoke to High Wycombe. It was finally sold in 1913 to Barclays Bank, who continues to operate from its original King Street premises.

Mellersh & Neale



Here are some pictures of £5 notes issued by the Reigate & Dorking bank. Note: Dorking had a more rural sounding name then.

You will see one of the banks signatures is that of Thomas Neale. This is the same family that owned the Mellersh & Neale's Brewery, Reigate. Thomas Neale's success with the brewery business was very good, unfortunately, not so, his involvement with the bank which started taking most of his time, drawing him in more and more.



He eventually ended up taking it on full time in vain efforts to keep it afloat.

His sons took on the brewery and with the money they paid Thomas he used to prop up the bank. Even so, still the bank faltered. The collapse traumatising poor old Mr Neale in the process. Whether the brewery was one of the creditors or not, I would love to know.

John Clinch of Witney

The first sizeable brewery in Witney was founded by John Williams Clinch, the son of a banking family, who established the brewery, in 1841 close to the site of the current Wychwood Brewery. Clinch's Brewery remained a local landmark and successful family enterprise in Witney for over 120 years.

The Clinch's Brewery won numerous awards in the 1920s and 1930s. In 1961, the board decided to sell out to Courage. The Clinch's Brewery was closed shortly afterwards, marking the end of an era.

Joseph Cripps of Cirencester was known as a prominent Brewer and Banker but I need more information about him.

Wells & Winch

Samuel Wells of Wells and Winch Brewery was in and out of bank ownership as much as he was a brewer. In his time being partner in the Baldock Bank, the Biggleswade Bank and Hogges Bank.

There is a lovely story about Mr Hogge's use of Wells and Winch's Rose & Crown pub for his banking activities, but that's for another time.

Wells & Winch Brewery was taken over by Greene King in 1920 and their bank by Lloyds.

Hulkes of Chatham

James Hulkes brewer, banker and politician at Deal and Chatham. Hulkes was brewer, banker and Member of Parliament who opposed Pitt's second ministry, supporting Fox.

The Hulke & Co bank established by William Hulke in Deal in 1808 was also known as the Deal Naval, Military & Commercial Bank. It was a private bank until 1840, when it was known as Hulke, Dixon & Co. The bank eventually went bankrupt, its assets being acquired by The National Provincial Bank of England of London.

Old Bank and Brewery at Windsor



The bank and brewery Datchet Road was started by John Ramsbottom MP in the 18th century and eventually passed to Nevile, Reid & Co. Although Nevile Reids ran both the brewery and the bank, in their time the bank become owned by London bankers Williams, Deacon, Labouchere before being acquired by Barclays Bank. The brewery was acquired by Noakes & Co. of Bermondsey, London in 1918, eventually becoming part of the Courage Brewery Bank House Windsor built for its original brewer and bank owner

Beasley's

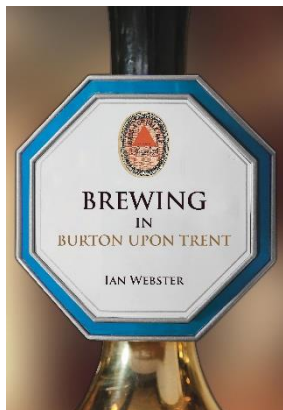
When Beasley Plumstead brewery were taken over by Barclay Perkins it may have been the inspiration and the reason why when he retired Beasley's head brewer Mr P. G. Simpson bought into a bank.

This article will continue in NL 81.

Out and about

Book review

Brewing in Burton upon Trent



The author Ian Webster worked in Ind Coope's laboratory in the 1990s. He is now Senior Biomedical Scientist at Burton's Queen's Hospital and a freelance journalist.

The first impression on flicking through this small volume is the number of colour photos and even amongst the black and white archive ones I had only come across two or three of them before. The introductory paragraphs did not follow the usual path and mention St Modwen nor the euphonious Wulfric Spot but pitched straight in to the first mention of brewing in the town in 1295. The author struggled a bit with the Burton water suggesting the gypsum beds lie below the town. They actually lie to the north west on the Needwood Plateau and they are highly fragmented in places allowing percolating rainwater to dissolve this very insoluble mineral. He is correct saying that you can dig a hole anywhere in town and there will be Burton brewing water only a few feet down but the mineral content is too high to allow extraction for domestic supply. Then it gets worse when he says the gypsum allows a greater quantity of hops to be added without affecting the flavour – what would be

point of adding extra hops then? By the way I did not know that hops were bought from Nottinghamshire – a cite would have been handy.

The development of the industry is well handled. In 1869 there were 30 breweries (all are named as they come and go) but also over 100 malthouses, 80 ale stores and 20 cooperages. 68 steam engines ran on



Photographs from the book; clockwise from the top left. The Worthington maltings on the Hay in 1968 by Robin Jeffcoat; Bass New Brewery in 1965 (by the bridge) with the Delhi Maltings and Drapers florist's shop which regularly got flooded when the new No1 Brewery conical fermenters overflowed from 1972 (Robin Jeffcoat); Neil Buxton's collection of Bass pub slates; Worthington's brewery and locomotives around 1900 from Philip Stanbridge's collection.

18.5 miles of private track. By 1888, some 8215 folk were employed and over three million barrels of beer produced. There were 160 pubs serving a population of around 40,000! The colour photos mainly taken in the mid 1960s show the huge red brick buildings and the railway lines which cross between them. Webster covers the expansion, pub purchases, corporatisation, owners building mansions, going into politics, getting peerages and doing good works in the parish as well as the famous annual trips by train to the seaside. The twentieth century brought amalgamations, takeovers and bankruptcies. After Ind Coope and Allsopps merged in 1934 there were just six companies left and that fell to five when Trumans gave up

in 1971. Wholesale demolition and the building of shopping centres followed and there are a couple of useful final chapters with a list of the extant historic buildings and interviews with all the breweries of today. One, Velvet Owl which cuckoo brews at Burton Town has a session strength milk porter infused with lavender. I wonder what William Bass would have thought of that!

One thing has puzzled me for years; the book title is Breweries of Burton upon Trent. All the old bottle labels reproduced within call the place Burton on Trent. Is there a correct answer?

Amberley Press

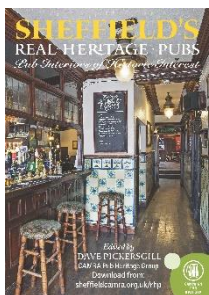
Price: £14.99

ISBN: 978-1-4456-7054-6

Paperback

96 pages

Sheffield's Real Heritage Pubs: Pub Interiors of Historic Interest



This new publication from CAMRA is available as a free download. Edited by Sheffield and District CAMRA, Pub Heritage Officer, Dave Pickersgill, this 'book' creates a snapshot of the Sheffield Pub Heritage picture.

These highlight the crème de la crème of interiors which have either escaped much alteration for many years or contain features of exceptional interest.

Included in the 81 pages are over 300 images and detailed comment on all the 22 Sheffield pubs listed on the CAMRA Pub Heritage website. Also documented are both local pubs with some historical interest and many fragments of our historical brewery and pub heritage. The book is freely available from the Sheffield CAMRA website.

www.sheffieldcamra.org.uk/rhp71

Report on a North West Regional BHS Meeting - 25 November 2017

There was a good turnout at Bank Top Brewery from across the region with some newcomers and we were especially pleased to welcome visitors and members from far afield. The meeting started with a general discussion by the members of the future direction of the group in 2018. There was generous consensus that the group wanted to continue meeting, perhaps quarterly and have regular visits to towns and cities with a previous brewing interest, or having historic pubs that have not been visited by the group before.

Organisation should be a group effort with no one being expected to have total responsibility. Dave Sweeney was hopeful to arrange a visit to a Greater Manchester micro-brewery for the spring. For the summer an invitation had been received to visit 4T's brewery in Warrington and sites of former brewing interest in Warrington. For the autumn a visit was hoped to be arranged in the West or North of the region. Further details will be given to the membership in due course. Finally a vote of thanks was offered to Stan Platt, who has finally handed over the baton to his successors, within the group, well done Stan, enjoy your retirement.

The meeting then settled down to a presentation by John Robinson on Bedford Brewing and Malting Company. John concentrated mainly on personalities prominent with this brewery and with brewing in general in the 19th-20th century. William Shaw senior, was the principal character, who originated from Ashton under Lyne and ran a successful brewery in that town, as well as a company selling brewing sundries and brewing equipment.

William Shaw was approached by the new owners of the Bedford Brewing and Malting Company to help its failing brewery. He took up the role as brewery manager and head brewer in 1866 and invested in the company. By 1880, he had bought out all the other shareholders. During all these years, he carried on with his other interests in brewing, travelled widely in the region, supplying and becoming great friends with many brewers, principally Robert Cain from Cain's Brewery in Liverpool.

Over the years, the two families of Shaws and Cains became good friends, resulting in two marriages between Alfred Cain and Mary Shaw, followed by Lena Cain and Henry Shaw in 1886. William Cain introduced another son George into the Bedford Brewery in 1880, with George rising to be head brewer by 1883 and a director by 1886. The original brewery interests in Ashton was run by son Henry, another brewery in Leigh, managed by son George and further interests in Salford with another son Joseph involved.

William Shaw died of Bright's disease in 1899, this is a hereditary condition that would return to affect other members of the family in future years. In his will, son Henry inherited the Ashton Brewery, whilst George Shaw received the Leigh Brewery. During the next ten years, George consolidated the brewery and bought out the remaining brewery interests of all the other Leigh Breweries, obtaining a 93% monopoly brewing in the town.



Having the same energy and mentality as his father George also represented the interests of his sister Mary at the board meetings of Robert Cain and Co until the death of Robert Cain in 1907. After that date Charles Nall Cain and brother William obtained control and George Shaw's influence diminished, within the Cain brewing empire.

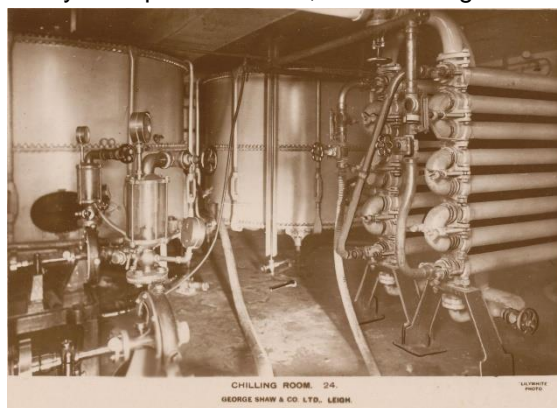
George Shaw decided to build a new brewery in 1902 and changed the name of the company from Bedford Brewing and Malting company to George Shaw and Company Limited. The new brewery was constructed between 1905 and 1911 and represented only the second use of pre stressed concrete in the country. Expansion took place after the premature death of George Shaw in 1918, by his sons William junior and younger brother Frank.

By 1927, the acquisition of Sharmans in Bolton was announced, followed by James Jackson. Unfortunately due to the economic situation following the Wall Street crash, the company found itself in financial difficulties and by 1930, the two brothers had decided to sell their brewery interests to Walkers of Warrington.

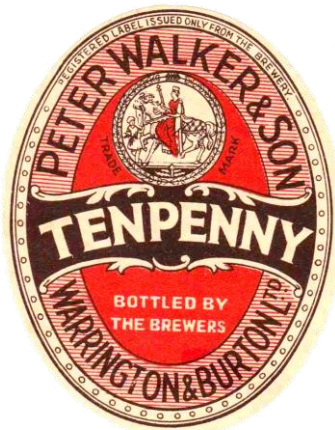
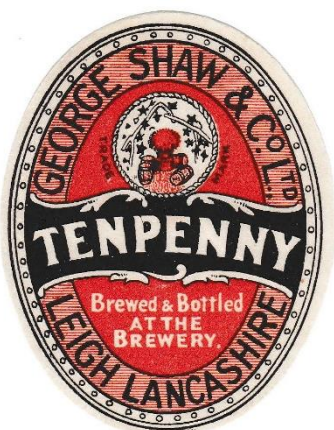
Ironically they sold to Charles Nall Cain, uncle to William and Frank Shaw and their cousins Ronald Nall Cain and Ernest Cain. Walkers had a gentle touch on the takeover and allowed the Leigh Brewery to continue for a short time before brewing was transferred to the Walkers Brewery in September 1932, with the Leigh site and equipment advertised for sale in March 1933.

The site was not sold however, only the brewing equipment and the Leigh Agency as it became known continued at the Brewery Lane site until the mid 1960s. Walkers adopted a number of Shaws Brewery recipes and these beers continued to be brewed again until the 1960s.

At this point in the presentation, John handed over to head brewer from Topsy Angel Brewery, Aidan Grannell who explained that in 2010, the original brewing records from Walkers of Warrington had been found, thanks to a note in the BHS newsletter, stating these records had been moved to Chester records Office, en-route to their final home alongside the rest of Walkers memorabilia at the Merseyside Record Office. John and Aidan had made extensive use of these records, in their quest to brew the former brews of Walkers of Warrington. During one of these visits, the records of George Shaws were rediscovered, and Topsy Angel have made extensive use of these recipes to relaunch the beers again after a period of absence of 90 years. The beers are being produced at 4T's Brewery in Warrington, and very successfully distributed to a new market.



Peter Dickinson then provided a presentation of his bottle labels demonstrating how Walkers of Warrington neatly absorbed the brews of George Shaw after its takeover in 1930. Peter went on to provide an array of bottle labels from the North West, concentrating on breweries no longer in existence. Peter's work is an integral part of the BHS North West meetings, with a great deal of interest amongst the members.



Walkers of Warrington neatly absorbed the brews of George Shaw after its takeover in 1930. The old brewery was demolished in 2002/3 despite having Grade II listed status.

Notice of London Regional Meeting

Tim Holt is hoping to arrange a London Region meeting in May, probably a micro brewery tour in the Shoreditch / Hackney area.

Members should monitor the BHS web site diary, Facebook page or Twitter feed for more information, or register an interest at london-region@breweryhistory.com

BHS Solent Region Activities

The next Solent Region gathering is another of our 'Historic Beer walks', this time in Shanklin. This walk has been developed with local activist and history expert, Richard Priest. The route will take in a number of current and former pubs, the site of the old Shanklin Brewery (but note that of the original buildings there is only a house remaining), and many other aspects of local interest.

Please drop me a line if you plan to join us. We shall start at Shanklin Railway Station at 11.00AM on Saturday 24th March. Those arriving early may wish to gather in the nearby Falcon Inn on Regent Street, just down the road from the station.

Future plans include working with a local historian to develop a West Wight walk based around Freshwater. Hopefully Ryde will be added in the fullness of time, along with Southampton and Portsmouth. As we refine each supporting booklet these will be available on our website to download as self guided walks.

The region is based around the Solent area – the Isle of Wight and the South Coast within striking distance. As with all regions, there is no hard and fast definition of the area covered or activities to be undertaken, but it provides a focal point for arranging local gatherings. There is no membership as such, all BHS members are welcome and it is often appropriate to bring guests, depending on the event. Do please contact me if you would like to arrange a meeting in this area, or would like to talk about setting up another regional group elsewhere in the country. Please watch the BHS web site diary and Facebook pages for future announcements of events and dates. This also applies other regions.

Jeff (solent-region@breweryhistory.com)

OBU Library Exhibition

Oxford Brookes University Special Collections is holding its second annual Library exhibition running from 29th January to 17th May 2018. The theme of the exhibition is the National Brewing Library and it is being set up by Eleanor Possart, the Archivist of Special Collections. The exhibition is designed to give an overview of the NBL, with displays of material on four floors of the Headington Library as follows:

Level 4:	The brewing process
Level 3:	Innkeeping
Level 2:	Temperance
Level 1:	Beer writing

There will also be displays of brewing history material in the Special Collections Room itself.

Beer and pub heritage walks in London

BHS member and well-known beer writer Des de Moor has expanded his London brewery and pub heritage walking tour programme for 2018. As well as his regular full-length five-mile Porters, Peers and Pilgrims walk, which runs approximately every two months on a Sunday morning and takes in the edge of the City, Brick Lane, St Katherine's Dock and Southwark, from April he has added a new shorter weekday evening walk around the Borough, Bankside and Horselydown, which ends at a working brewery, Southwark Brewing, and includes a brewhouse tour and beers.

Also of possible interest to BHS members is a beer heritage pub and tasting tour around parts of Holborn and the Fleet Valley, visiting four pubs, which is also available as a private tour.

As the author of *The CAMRA Guide to London's Best Beer, Pubs and Bars*, Des is an expert on London beer, and an experienced walk and tour leader and beer educator who also works for UK Brewery Tours and numerous breweries. For more details and booking links, see <http://desdemoor.co.uk/beer-tours/>.



- **Thu 5 April 2018** (afternoon). City Sips and Holborn Halves
- **Thu 5 April 2018** (evening). Southwark Ale and Borough Beer
- **Sun 22 April 2018** (morning). Porters Peers and Pilgrims
- **Thu 10 May 2018** (afternoon). City Sips and Holborn Halves
- **Thu 10 May 2018** (evening). Southwark Ale and Borough Beer
- **Thu 7 June 2018** (afternoon). City Sips and Holborn Halves
- **Thu 7 June 2018** (evening). Southwark Ale and Borough Beer

Radical Temperance: Social Change and Drink from Teetotalism to Dry January

This two-day conference on 28/29 June being held at University of Central Lancashire in Preston seeks to explore the radical aspects of the avoidance of alcohol. We are looking for contributions from a range of perspectives, places and periods and from both academic and non-academic contributors.

Of the many anti-drink movements across the world, one of the most influential, teetotalism, started in Preston in 1832. We are proud to honour this history by holding the first international conference on temperance in Preston to consider it across the centuries to the present day. Alcohol management remains a key social issue; the many active support groups, dry bars, and third sector organisations in our society take varying stances on alcohol and temperance.

For more information please visit:

<http://www.uclan.ac.uk/venue-hire/radical-temperance-social-change-and-drink-from-teetotalism-dry-january.php>

Valuable Instructions for Brewing

This may be of interest, whether or not you have any ropy ale that needs curing. It is an undated manuscript of instructions for brewing, by Robert Twyford, for his own use or to instruct others.

Robert Twyford was a brewer in Cornbrook who went bankrupt in 1798. His property included a brewery at Cornbrook, within Stretford, stated to have "Convenience for brewing 70 Barrels of Liquor per Week". The brewery, house, gardens and fields extended to eight acres, three roods and 20 perches, and were leased from John Trafford at an annual rent of £107 (see *Manchester Mercury*, 3 April 1798). As the brewery was described as being in Stretford, it was presumably not the same as the Cornbrook Brewery in Manchester, but may have been the site later used by Fulford and the Empress Brewery.

Peter Dyer

Valuable Instructions for Brewing from Practical Experience by Mr Twyford late of Cornbrook, nr Manchester

Valuable Instructions for Brewing 200 Gallons of Strong Ale at 8^d a quart, or, 240 at 6^d from 24 Bushels of good Malt and 14^{lb} of Hops, & how to extract all the Virtue from Malt. Always have it ground 7 Days before used, & before Mashing let your Liquor boil, then mash up well at the heat of 172 Degrees for New Malt, & 180 for Old for your first Mash, and 196 for your Second: let your Mash stand 2 hours Only in Summer, And 3 in Winter. Boil your Wort Briskly 1 hour & 20 Minutes, but Never add any Wort to it after it begins to Boil. Get it cool as soon as possible, And put 4 quarts of good barm to the above quantity, when at the heat of 64 Degrees in Summer & 70 in Winter by a good Thermometer. –

– To Extract all Virtue from Hops.

Rub them well with your hands in a Tub, then Mash them up well with your Boiling Liquor cover them up & let them stand till your Wort is ready to run off, when put them in and boil as above directed. –

– To Cure bad flavoured & Soft Malt. –

When Mashing, sprinkle in the Tub of Bay and Guy Salt of each half a pound, & the wort will run off clear and be sweet.

To prevent Ale going Sour if brewed in the hottest of Weather. –

Before Mashing, when your Liquor Boils put in it 10 Ounces of Sub Carbonate Potash, & ½ Ounce of Sal Volat for 200 Gallons –

– To fine Ale in a few Hours. –

1 Ounce of Isinglass Chips dissolved in 1 quart of cold Ale till all of a Jelly, then mix it well in a Gallon of ale, and put it with 12 Eggshells & 4 quarts of fresh spent Hops in an Hogshead.

– To Recover Flat Ale. –

Boil 1^{lb} of Honey in a Gallon of Ale, And when cool put it with 3 Gallons of New Ale out of the Working tub in 1 Hogshead of Flat Ale. –

To Cure Sour Ale.

Put 3 Ounces of Kali Orati pounded fine in a clean dry Hogshead, then rack off fine your Sour Ale to it and it will drink like Mild bottled Ale –

– To Cure Ropy Ale. –

Mix up 2 Ounces of flour of best Mustard in One Gallon of Ropy Ale, & put it with 2 Gallons of Boiling Wort & Hops in an Hogshead. –

Always Clean Your Brewing Utensils directly after use with cold or warm Water, especially your Mashtub, &c.

Mike's Meanderings

Prior to another excellent meeting of the N West group, kindly hosted by Bank Top, I did some exploration of Leigh. My research was greatly helped by the Leigh Life website:

<https://leigh.life/index.php?PHPSESSID=4ittql44a1hhks2jflrmdctga0&>

To which various members of the N West group have contributed. Using the website information, in 1875, Leigh consisted of three separate townships each with its own 'Board'. These were Pennington, Westleigh and Bedford. The story is outlined as follows:



Lilford Hotel, 127 Bradshawgate/ Brown Street
"At the end of Bradshawgate at its junction with Brown Street, still in Pennington but near the spur belonging to Atherton we find the hotel called the Lilford described as a 'commercial and family hotel', now a shop. The entrance to the stables is still evident. It could cater for seventy travellers 'with refreshments other than drink', stable six horses, and could offer four beds. William Hodgson was licensee in 1875 paying an annual rental of £120, when the average rent of a pub was £20 and the next highest in Leigh paid £87. William was only there for twelve months when he was ejected for licensing offences and the pub was closed for a time. It reopened under Joseph Jackson in or about 1880."

This wasn't the case however, as an advertising leaflet of 1877, rescued during renovation in 2013, by LeighLife member 'Clognapump', shows George Rawding as the landlord, quoting his prices, catering services and the existence of the bottling department. The Hotel was one of Leigh architect J.C. Prestwich's early designs in an unmistakably Gothic Early English style. It was commissioned by one Thomas Smith. The 1876 datestone with Baron Lilford's coat of arms can clearly be made out today above the third floor front window. Joseph Jackson opened around 1880, and made a success of the Hotel with its purpose built brewery of 1895 and the accompanying 'Lilford Cottage'.

The new brewhouse is mentioned in the Brewers Journal in 1895; however on 14th January 1899 there was a sale of the twenty barrel copper etc of the brewery adjacent the hotel. The business was bought by George Shaw's Brewery. The Lilford closed down around 1980. At present, it survives, following the renovation mentioned earlier, as ground floor shops and much needed town centre flats and apartments upstairs. The layout of hotel, stables, brewery and bottling plant is still there.

Not far away are the remains of Fairhurst's Derby Brewery on Lord Street South, now used as a builder's merchants. This stands on the corner of Brown Street. There has been some confusion in that this part of Leigh was once in the parish of Atherton; hence, some references were included there. In addition it may have been the site of the Steam Brewery shown as Brown Street and operated by Robert Guest, more usually associated with the Leigh Brewery, subsequently George Shaws. The details:

Bedford Leigh Steam Bwy, Brown Street.

In 1877 Bedford Leigh Brewery, described as a modern steam brewery in Brown Street. On 8th March 1877, sale at the Boar's head of the Bedford Leigh Brewery + 10, Robert Guest, held on a lease from 1871. It was bought for £8000 by Mr Wright of Manchester.

However, on 24th June 1878, Guests for sale again at the Boars Head, Leigh. A 30b plant + Volunteer, High Street, Chowbent; Star, Widsey. Held by Guest's Bedford Brewery. On 18th September 1878 the Leigh & Bedford B&M registered capital of £10,000 in £5 shares, by Richard and Robert Guest. This seems to have been a separate business from the Bedford Brewery & Malting Co Ltd of 1862 which the Guests sold to their manager William Shaw and which in 1902 traded as George Shaw & Co Ltd.

The Brewers' Journal of 1880 p188 mentions the Steam Brewery on Brown Street. In 1881 a modern steam brewery, described as Brown Street, Atherton near the station, for sale by trustees of Robert Guest. Again a 30 barrel plant held by Guest's L&B on a 5 year lease from 24th June 1878. It was bought by Thomas Dean for £2350. On 24th July 1882 Guest's Leigh & Bedford to wind up and appoint liquidator:

My suspicion is that this was followed by:

Fairhurst, Derby Brewery, Lord Street South

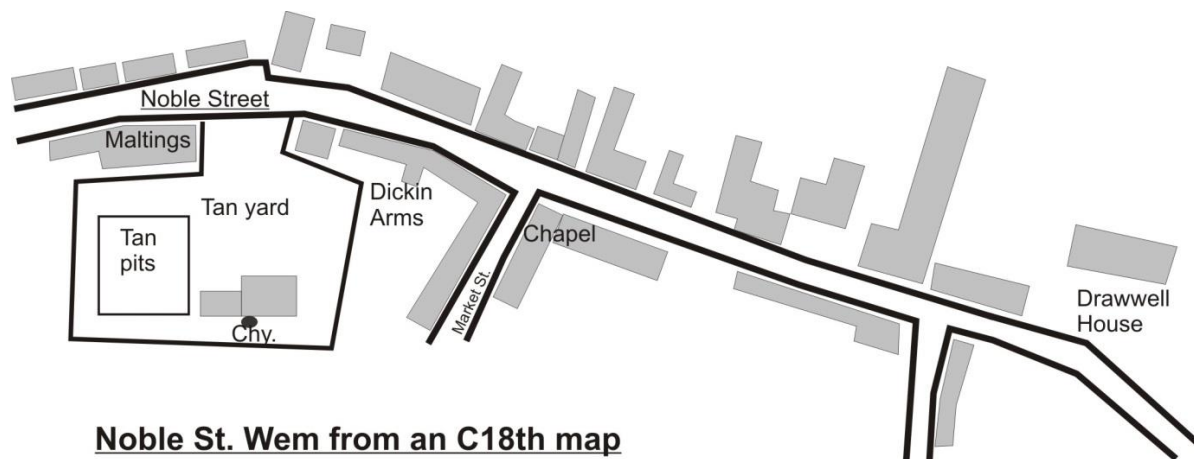
In 1884 Richard Fairhurst at the Derby Brewery, trading in 1895/98 as Richard Fairhurst & Co. On 4th February 1902 sale of plant, including boiler from 1892, at the Derby Brewery, Brown Street Leigh. Thankfully two sites which remain, unlike the sad demise of George Shaw's.



The odours of old Wem

In the centre of any town, the very walls of the buildings absorb history, either of their inhabitants or of their use. Noble Street in Wem is no exception. A small area of 'Back Street', as it was once called, certainly holds a number of stories related to the business history of the town.

No-one knows why it was officially named Noble Street, though Garbet in his 'History of Wem' commented that *'it seems to have been so-called from some imposition, or charge upon it, which accounted to just a noble'*. A noble had a value of six shillings and eight pence (a third of a pound sterling)



Noble St. Wem from an C18th map

What distinguished the small towns of Britain up to about the 1960s from those of today were the various industrial smells and Wem was no exception. Once the C19th sewers were installed, the remaining smells involved such odours as those of the local animal markets as well as those of baking, malting, brewing and tanning. While the smell of brewing and the tanneries did not seem to concern urban authorities, that of brickyards did. Medieval English law did not allow bricks to be made within a mile of an urban area because 'night soil' was mixed with the clay. For Wem this meant that the early brickyards were in Barkers Green. In the C18th and early C19th they were kept busy as there was a great demand for bricks in the town after the 1677 Great Fire of Wem. Noble Street lost many of the existing buildings so most structures post-date this event and are brick-built. After the railway came in 1858, the local works struggled to survive when faced with competition from larger yards in Ruabon and Shifnal and eventually closed.

The tanneries could be also be fairly noxious. As a result, they were usually confined to the outskirts of a town, though this does not seem to have been true in Wem. There were two C19th tanneries- one in the High Street and the other was Goughs in Noble Street. An 1889 picture depicts the open air troughs containing the hides on the Noble Street site with a processing plant behind it. The hides were first soaked in water to soften them, after which the fat would be scraped off. In ancient tanneries, they were then soaked in urine-filled tanks until the hair was loose enough to be removed. A lime solution may also have been used. The mediaeval producers used a dung solution and it was not until the early C20th that less smelly enzymes were introduced. The skins were then scraped of all remaining hair and 'tanned' using alum or vegetable tannin (e.g. from oak bark)



Old maltings - Noble St, Wem.

There was an abundant local market for the leather- in 1890 for example there were five boot and shoemakers and three saddlers in the town. By the 1880s, nearly 50 men were employed in the tannery. Unfortunately (or possibly fortunately for the nasally sensitive) the tanning industry was, by that time, dying. Goughs closed after 1890.

The closure might possibly have had an impact the malt kilns next door - the flavour of the malt might have changed! When the malt kiln was built is not clear, but maltsters were listed in Noble Street throughout the C19th – including George Thomas (in 1842) and Elias Puleston (in 1870). By 1925, the Noble St. building shown in the photograph was listed as 'Kynaston's malt kiln'. This was still in operation in 1941. After the war the Musgrave family acquired all the independent maltings in the town. The Noble Street one closed around 1970 and became a maggot factory, producing fishing bait. It has now been converted into flats.

One place that the Noble Street maltings did not supply was the Drawwell Brewery, also in Noble Street, which had its own maltings. On brewing days, the heady smell of brewing and malting enveloped the town. The brewery- an amalgamation of the Talbot and the Drawwell brewery with a Shrewsbury company was a major beer producer in the North-West. Sadly, the brewery has also now also closed.

The products of the malt houses and brewery had a large local market- especially in the days when the majority of the inns were 'tied houses' and had to serve Wem Ales. At one time, the town had over 20 inns but there was only ever one in Noble Street and strangely, it was the only one in town that was never a Wem brewery house. "The Dicken Arms" first appeared on business listings in the 1830s –possibly as a result of the Beerhouse Act of 1830. This inn, also known as 'The hole in the wall', has survived to this day, outliving all but six of its local competitors (and the brewery!)



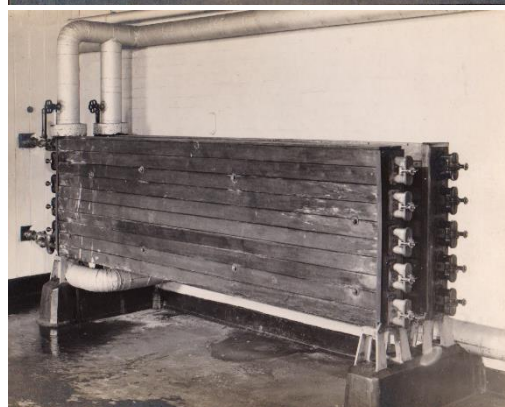
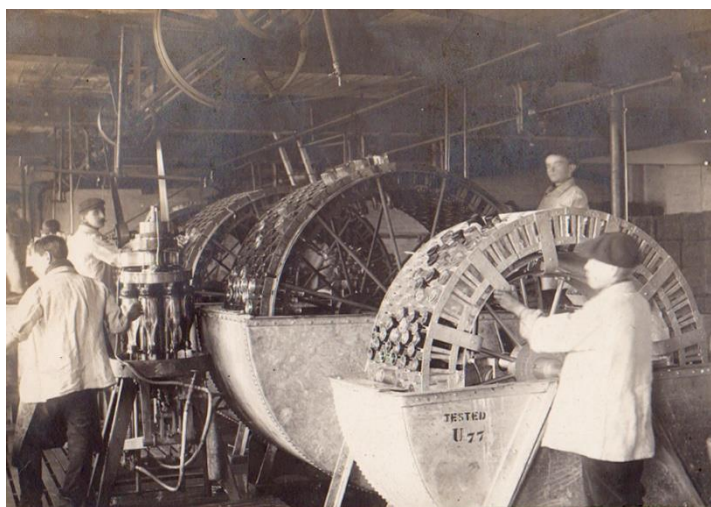
Street's bustling industries of yesteryear.

Oliver Richardson

Today the tanning, the malting and the brewing industries, together with their associated smells, have gone. Noble Street is a quiet odour-free residential back street, with only a few of the converted industrial buildings left as a reminder of its commercial past. However, look at the buildings and the road signs, close your eyes, and it is possible to imagine Noble

Photos from Groves and Whitnall, Salford

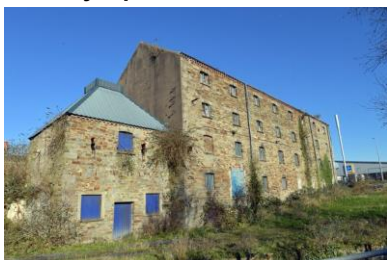
When Greenall Whitley closed its bottling facilities, Mike Butterworth rescued an old album of 20 photographs of Greenalls in St Helens and Groves & Whitnall of Salford. We have digitised them and they are available on the BHS Wiki site.



Top left is the Greenall Whitley plant in St Helens. The rest are at Salford showing the filter pulp press, bottling manager's office, bottle washing but what is the wooden clad beast on the bottom right?

Gleanings – tomorrow's history today!

Buckley's plans unveiled



Planning applications have been submitted to turn Llanelli's Buckley's Brewery into homes after lying vacant for almost twenty years. Now housing association Pobl plans to convert the maltings and barley store buildings into 20 apartments and six townhouses with a riverside walkway to enhance the area.



Elsie goes PC

Castle Rock brewery in Nottingham has rebranded one of its oldest beers in response to the debate surrounding sexism within the brewing industry. First brewed in 1998 under the working name of LCMO for low colour Maris Otter it



has now become the brewery's second best seller behind Harvest Pale. Elsie Mo branding started off with a drawing of a blonde pin up, she had a boob job in 2007 and become 'utterly irresistible'. The 1940s stocking and suspenders appeared in 2014 inspired by the historic

images on US bomber nose cones. Elsie now takes the driver's seat and is featured piloting a plane.

Heineken takes stake in Brixton

The march of big boys taking shares in up and coming micros continues with Heineken grabbing a minority stake in London's Brixton Brewery. They plan to expand production some five times to 8000bpa at a new site less than half a mile from its original 2013 home at Arch 547. To recap, Meantime is owned by Asahi, Camden by AB InBev and London Fields by Carlsberg.

Fancy a home brew shed?

Tiger Sheds and Northern Monk Brew from Holbeck in Leeds have teamed up to bring you a brewery shed. The shed contains a Grainfather 30L Connect brewing system as well as a bar-style hatch, internal shelving, heavy duty solid framing and 16mm pressure treated boards. Will it catch on? The price tag is £3749.99.

Yeast problems in Colorado



Left Hand Brewing in Colorado is suing yeast supplier White Labs, claiming that contaminated yeast led to a \$2 million recall of its beers. The lawsuit alleges that the yeast supplied caused secondary fermentation resulting in over-pressurised and broken bottles, off flavours and disruption of the distinctive nitrogen cascade. This is a novel pouring technique for the brewery's biggest seller Nitro Milk Stout which demands very accurate control of dissolved gases. The picture shows founder Chris Lennart pouring his stout.

Alegae beer highlights pollution

Maumee Bay Brewing in Toledo, Ohio uses the city's tap water sourced from Lake Erie. Algae outbreaks over the past summers have become an ongoing threat to drinking water so the brewery has used powdered green tea and kiwi

to colour up its Alegae Blooms beer to highlight the problem.

Coopers unveils new maltings

Australian brewer Coopers has opened a new A\$65m, 13,000 sqm malting facility at its Regency Park



brewery in Adelaide. It is the largest investment ever made by Australia's largest native owned brewery, eclipsing the cost of the brewery itself which was built in 2001. At full capacity, the plant will produce 54,000 tonnes of malt a year, 17,000 of which will be used in its own brewing operations. There are 25 barley and malt silos, three 60-tonne steeping germination vessels and a kiln supplied by Buhler.

Modelo to build in Mexico

Mexico's Modelo, part of A-B InBev is to build \$755m brewery at Alpan in Hidalgo state with a capacity of 12mhl. Operations are expected to begin in March next year.

Heineken to build in Mozambique

Heineken plans to start production at a new \$100m brewery in Mozambique; the 800,000hL capacity plant in the capital Maputo will come on stream in the first half of 2019. Currently SAB (now A-BI) has a virtual monopoly in the 3mhl local market.

Aspall sold to M-C

Molson Coors has bought Aspall the Suffolk cider maker which started back in 1728. The deal is believed to be worth around £40m. Investment will continue at the old site to the tune of some £7m and the vinegar operation is set to expand. A level of investment, which say the members of the eighth generation to run the company, they could not undertake without considerable financial risk.

Justin is BOTY

Justin Hawke who founded Bristol's Moor Beer has been awarded the Brewer of the Year accolade by the British Guild of Beer Writers.

Beer Hawk gets a prize

Wetherby-based online speciality beer retailer Beer Hawk has won the Small Business Entrepreneur of the Year at the NatWest Great British Entrepreneur Awards. There was stiff opposition with more than 1,000 businesses entering. Beer Hawk, which was set up by Mark Roberts and Chris France started with 250 lines with a team of three, it now sells over 1000 products and has 60 employees.

A-B opens brewery in China

Asia's largest brewery at a capacity of 15mhl has been opened by Anheuser-Busch InBev at Putian in Fujian province in the south east of the country

Whitbread brews again



Whitbread is celebrating its 275th anniversary of the birth of founder

Samuel Whitbread with the release of a limited-edition coffee infused beer called 1742. It is the company's first beer since exiting brewing in 2000. The beer has been made by Black Sheep with Costa's Mocha Italia beans with just 5,000 bottles available at select Premier Inns across the UK.

Snow beer comes to Britain

The world's biggest selling beer brand which nobody has heard of is China's Snow Beer. It sells twice as much as No2 Bud Light. Now Molson Coors has a deal with China Resources Enterprise to import it into the UK.

Tiny Rebel must change can design



Newport's Tiny Rebel brewery must change the can design for one of its beers after it was deemed 'too attractive' to children. Cwtch beer features a cartoon bear

and graffiti. Tiny Rebel argued that the psychedelic pattern was inspired by the Austin Powers films and the bear was "a manifestation of the two co-founders' personalities" but that cut no ice and the Portman Group ruled it breached packaging and marketing codes.

Tribute to Tribute

Yachtsman Andy Marshall has made a 1930 mile trip circumnavigating Britain. He had a beer or two in every port on the way round from Emsworth and pronounced the best pint to have been St Austell Tribute at the Golden Lion in Padstow.

Casks stolen

330 casks were stolen from the Little Star brewery yard in Nottingham before Christmas. The brewery makes the recently revived Shipstones brand, CCTV footage showed a van making three journeys. A crowdfunding page was set up to help, site security has been beefed up and insurance on the site increased.

SIBA takes share in Flying Firkin

SIBA has purchased a majority shareholding in the Flying Firkin distribution company in order to develop routes to market for its 850 brewery members. Based in Colne, Lancashire, Flying Firkin has been a specialist distributor of cask ale for more than twenty-five years.

What will Utah do?

Utah is one of only two US States still limiting the maximum strength of beer sold in grocery stores to only 3.2%ABW, the other is Minnesota but that allows specialist alcohol stores to sell stronger stuff. A-BI is now threatening to reduce the number of SKUs on offer from 113 to 70. It cites Maine, the same market size as Utah as having over 800 lines. 3.2% beer is less than 0.5% of the US market.

Commentators are not very hopeful of any change as they have only just torn down "zion curtains" - partitions unique to Utah restaurants that separated restaurant bartenders preparing alcoholic drinks from the customers who order them.

Molson glasses recalled

Molson Coors in Canada is recalling beer glasses with National Hockey League (NHL) logos over fears that the glass may break while being hand washed. Health Canada has issued a recall for about 215,000 of the 568 mL glasses.

Grain Belt sign lights up again

After some 21 years, the iconic Grain Belt Beer sign in Minneapolis was lit up again at the New Year. In the dark since 1996, the current owners August Schell Brewing negotiated to buy the sign on



Nicollet Island in the Mississippi and it is now safe on the National Register of Historic Places. It was originally erected in 1941 as one of the largest freestanding neon signs in the world measuring 50x40 feet. Fans helped fund the revival with a buy a bulb scheme to fit LED lamps.

No more Pint in cans

Marble Beers in Manchester brew a popular cask beer simply called Pint. It was perhaps a natural progression to



put it into a can. Trouble was that someone complained to Trading Standards that their pint was 68mL

short. Now the brewery has been advised to change the name to avoid further misunderstanding. The brewery is now seeking guidance as to whether they can continue to sell a half of Pint without fear of future litigation! The picture shows some mock-ups of possible new cans.

Apocalypse beer for \$45

As sabre rattling between the White House and Pyongyang continued, Dogfish Head Brewery in Delaware released The End of the Wort as We Know It, a superfood-infused brew 'formulated for survivalists with discerning palates'. It is apparently the most nutrient-rich beer Dogfish Head has ever made with a grist that added purple sweet potatoes, chia seeds and flax seeds along with the oats and barley to provide fermentable sugars, and then poured in blueberries, rose hips, acai berries and goji berries at the end of the boil for aromatics and flavour. It was then fermented with a Belgian yeast strain. The extremely limited-run beer has only 200 750mL bottles to keep you going during the apocalypse, these survival kits also include a solar blanket, paracord, and a Swiss Army jack-knife. The kits cost \$45.

Micro changes

Fullers has taken full ownership of Dark Star in West Sussex, a move that, it says, will give the brewery funds to grow its business and develop new markets. It will be run as a standalone business, with current managing director James Cuthbertson at the helm.

Shropshire's Wood Brewery founded by the Wood family in Wistanstow in 1980, has been acquired by Yarrowaddie Brands, a business co-owned by former Pernod Ricard executive Stephen O'Neill. Edward Wood stays on as a consultant for the time being.

Otley Brewery in South Wales has closed amid mysterious circumstances as we go to press and staff have been made redundant, following a decision by its current ownership to cease trading.

Home Brewery changes

Nottinghamshire County Council plans to turn the former Home



Brewery building into commercial office space. The building, which is now known as Sir John Robinson House, is Grade II listed and is currently used as council offices.

Burton figures in St Pancras 150 celebrations

St Pancras station in London is celebrating its 150th anniversary with a series of events over the year. The cellars below the station now occupied by Eurostar and a shopping mall were originally laid out to store beer casks. Bass had close links with the Midland Railway and for many years the station was known as the Burton Site after its opening in 1868. Exhibitions, beers and deliveries by Youngs horses are planned. We have never discovered whether the distance between the cast iron pillars is a multiple of a barrel length, a hogshead or a butt.

Beamish heritage to reduce

Concerns have been expressed about a scaling back of heritage space in the development on the former Beamish and Crawford brewery site in Cork. The €150m Brewery Quarter regeneration plan — student apartments, offices and events centre originally planned

1400m² to tell the site story but now they have applied to cut that to 800m².

Penchant for pivo

Statistical analysis company Statista has published a list of the top beer drinking nations. After a hot summer and some 18 million holidaymakers, Croatia has weighed-in in sixth place in 2017. Top is Czech Republic with 137.4L each, followed by Poland on 98.1, Germany on 96.0, Austria 95.5, Lithuania 92.0, Croatia 81.2, Ireland is seventh with 79.2. USA is twelfth with 74.9 but despite the cautions expressed almost daily by the Daily Mail, Britain does not even appear on the list!

Relaunch at Bedford

Marston's is to relaunch the Bedford brewery it acquired from Charles Wells in 2017 as Eagle Brewery after paying £55m for it. The site is apparently 'much changed' since the acquisition and has reopened with new beers and the addition of a taproom, shop and visitor centre.



Pop up pub for care home

Pendine Park in Wrexham has created a pop up pub for its 60 residents to enjoy. The bar, called the Pendine Arms, has its own unique brews called Pobl Bobli and Pobl Wobli which have been created for the care home by Denbigh micro Bragdy Dinbych.

CAMRA to embrace keg beer

CAMRA will expand its remit to embrace all varieties of beer if changes are approved at the group's AGM next month. The move would see beer festivals stocking keg beers and the organisation providing information about all kinds of beers and not just cask beer to its members and the wider public.

A-BI sells two German breweries

A-BI has sold its breweries Hasseröder and Diebels to the German financial investor CKCF for an estimated €200m. It was Belgium's Interbrew which bought

the Alt beer producer Diebels in 2001 and the eastern German brewery Hasseröder in 2002 as part of the Gilde group. The Gilde plant in Hannover was sold in 2015. CKCF has no background in beer but promises it will invest in the breweries and their brands

Beer mat to counter short measure



Pub goes in London can now use beer mats to measure if their pint is too short.

Trading Standards

officers from the City of London want to encourage drinkers to ask for a top-up if their pint isn't full enough and have handed out beer mats in the City of London.

The British Beer & Pub Association says a pint should contain a minimum of 95 per cent liquid and 5 per cent head.

BrewDog to build in Brisbane

BrewDog will open a A\$30 million brewery overlooking the Brisbane River at Murarrie. This will be its third brewery after Ellon in Aberdeenshire and Columbus, Ohio and will include a 50hL brewhouse and canning facility, tap room and restaurant on an 11,000m² greenfield site at Metroplex. Meanwhile very close to home, BrewDog is to build a 26 room Doghouse hotel beside the brewery at Ellon. Rooms will feature beer taps for draught beer, a shower beer fridge and views of the brewery. It is due to open early in 2019

West Berkshire expands

CFT of Parma, Italy supplied the equipment for the new West Berkshire £6m brewery including a three vessel 60hL brewhouse (mash kettle, lauter and copper whirlpool) The automated packaging line is rated at 9000 330ml bottles or 12,000 330ml cans per hour using four different bottle varieties or three different can sizes and allows the brewery to offer contract packing.

Hawkshead to expand

Hawkshead is investing £3m in expansion plans including a 65hL Krones brewhouse. The existing brewery will continue production, concentrating on small batch specialist and limited edition beers. The new brewery will be built on a site owned by Hawkshead's parent company, Halewood International Output is currently 7,000 barrels a year.

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 *Address withheld*

BERKSHIRE

New Wharf Brewing Co, Hyde Farm, Marlow Road, Maidenhead, SL6 6PQ

W: www.newwharfbrewing.co.uk

Established in 2017 by distributor The Beer Warehouse. Well known home brewer and beer reviewer Kevin Black, who started Blackies Brewery is Head Brewer.

Big Drop Brewing Co, 5a Frascati Way, Maidenhead SL6 4UK

W: www.bigdropbrew.com

Established in 2016 by Rob Funk and designer James Kindred with a focus on low strength beers, under 0.5% ABV.

BUCKINGHAMSHIRE

Willy's Brewery, The Rose & Crown, 2 Oxford Road, Stone, Bucks HP17 8PB

W: www.roseandcrownstone.co.uk

Run by Chris Williams and his wife, this is an ex Punch pub, purchased by Chris in early 2017. A 80L Brewmaster kit started production in September 2017. A brew takes one and a half hours. Beers are cask and just for the pub to start, but plans exist to bottle next year.

CAMBRIDGESHIRE

Old Friends Brewery, Gwydir Street, Cambridge CB1 2LG

W: www.oldfriendsbrewery.co.uk

Small scale brewing started in Mid 2016 by two school friends.

Rocket Ales, The Orchard, Garden Town, The Town, Great Staughton PE19 5BE

W: www.rocket-ales.com

Started as a Cuckoo at Kings Cliffe Brewery in late 2016. In late 2017 they took over the site previously used by Red Brewery.

CHESHIRE

Federation Brewery, Greenwood Street Bar, 48 Greenwood Street, Altrincham WA14 1RZ

W: www.conclubuk.com

Established by manager Dave Vanderhook with a two barrel plant. They commenced in May 2017, in a bar that used to be the Con Club, reviving the art of brewing that took place in Working Mens Clubs.

CUMBRIA

Yater – Stopped brewing in 2017 – for sale since 2015.

DERBYSHIRE

The Collyfobble Brewery, The Peacock at Barlow, Hackney Lane, Barlow, Nr Chesterfield, S18 7TD

W: www.collyfobblebrewery.com

Established by Derek Mapp and David Bond based in a barn at the back of the Peacock pub in Barlow.

Roebuck Brewing, Draycott in the Clay, Ashbourne, Derbyshire DE6 5BT

W: www.theroebuckdraycott.co.uk

Brewing commenced at this pub in mid 2017.

DEVON

Salcombe Brewery Co, Esturay View, Ledstone Cros, Kingsbridge Devon TQ7 4BL

W: www.salcombebrewery.com

2016-2017

Quercus Brewery Ltd, Unit 2n, (Ground Floor), South Hams Business Park, Churchstow, Kingsbridge, Devon TQ7 3QH

Following a take over of the Quercus Brewery, which had lain closed for sometime. In 2016, new owners took over the plant and renamed Salcombe Brewery. In 2017 they moved to the new location.

Barnaby's Brewhouse, The Old Stable, Hole Farm, Staverton, Devon TQ11 0JY

W: www.barnabysbrewhouse.com

Established in 2016 by Tim Stacey and Barnaby Harris in an old stable block at Riversford Hole Farm. They produce organic lagers.

EAST YORKSHIRE

Crafty Little Brewery, Building 40, Humber Enterprise Park, Brough, East Yorkshire HU15 1EQ

W: www.thecraftylittlebrewery.co.uk

Established in August 2017, beers sold in cask and bottles. Run by David Snaith and Nick Tyldsley.

The East Yorkshire Beer Co 2a, The Courtyard, Tokenspire Bus Pk, Woodmansey, Beverley HU17 0TB

W: www.eastyorkshirebeer.co.uk

Established in late 2016 by directors Stephen Aitcheson and David Wilkinson. Spring water under the site is used and beers can be sampled on the site in their tap called the Beer Shed. Beers are cask and bottled.

ESSEX

The Lost Rivers Brewing Co, Unit 75, Thames Ind Est, Princess Margaret Road, Basildon, Essex RM18 8RH

W: www.lostriversbrewery.com

Brewing commenced August 2017. Named after the many now hidden water courses that thread under London, with beers taking their names from specific rivers.

Fable Brewery, Essex

W: www.fablebrewery.com

A cuckoo brewer who uses a number of different Essex breweries plant to brew.

Leigh on Sea Brewing Co Ltd, 35 Progress Road, Leigh on Sea SS9 5PR

W: www.leighonseabrewery.co.uk

Ian Rydings and Mark Springham commenced brewing in August 2017.

Essex Brewing Co, Norton Field Farm, Norton Lane, Norton Mandeville, Ingatestone Essex CM4 0LN

W: www.essexbrewerycompany.co.uk

Ian Chisholm brews primarily for bottling. He commenced in late 2015.

Fox Meadow Brewery, Fox Meadow, 23 Courtauld Road, Braintree CM7 9BD

W: www.foxmeadow.net

A home brewer who went commercial in summer 2017.

ESSEX continued

Keppels Microbrewery, The Workshops, Little Stambidge Hall Lane, Rochford, Essex SS4 1EW
W: www.keppelsbrewery.co.uk

Established in early 2016, as a cuckoo brewer at Billericay Brewery. In Autumn of 2017 they established their own plant at Rochford.

Other Monkey Brewing, Three Wise Monkeys, 60 High Street, Colchester CO1 1DN

W: www.othermonkeybrewing.com

Brewing commenced in early 2017 at the Three Wise Monkeys in Colchester.

FLINTSHIRE

Loka Polly Brewery, Holland Farm, Black Brook, Mold, Flintshire CH7 6LU

W: www.lokapolly.co.uk

A six barrel plant at Holland Farm, they used to be named Black Brook, but this name comes from a horse on the farm.

GLOUCESTERSHIRE

Severn Brewing Co, Tortworth Business Park, Tortworth, Wotton-u-edge, Gloucestershire GL12 8HQ
W: www.s7n.co.uk

Established in 2017 by Iain Crockett with industry stalwarts Kevin Newbould as Operations Manager and Steve McDonald (Ex Severn Vale) as Head Brewer.

GREATER MANCHESTER

Wander Beyond Brewery, 98 North Western Street, Manchester M12 6JL

W: www.wanderbeyondbrewing.co.uk

Brewing commenced in Autumn 2016 under the name Dan's Brewery. In December 2017, the name was changed to Wander Beyond Brewing as they planned growth.

Leyden - Stopped brewing in early 2017.

HERTFORDSHIRE

Rump & Wade Brewery, Cromwell Hotel, 27 High Street, Old Town, Stevenage, Hertfordshire SG1 3AZ

W: www.rumpandwade.co.uk

No details. No brewery mention on website.

KENT

By The Mile Brewery, 22 Detling Avenue, Broadstairs CT10 1SL

T: @btmbrewery

Home brewer who got a commercial license in late 2016.

No Frills Joe Brewing Co, 50 Wakefield Road, Greenhithe, DA9 9JE

W: www.nofrillsjoe.co.uk

Brewing commenced late Summer 2017. Founded by Brewer Jack Wolfart and located in an industrial unit that was previously a garage / workshop.

Gemstone Ales, Fishermans Arms, 40 Lower Stone Street, Maidstone ME15 6NA

W: www.gemstone-ales.co.uk

A female brewer Val, some connection with Piers at Nelson. Brewing commenced in 2016. Do they have their own brewery?

LANCASHIRE

4 Mice Brewery, Coach & Horses, Main Street, Bolton-By-Bowland, Clitheroe, Lancashire BB7 4NW

W: www.coachandhorsesribblevalley.co.uk

Established in 2017 at the Coach & Horses.

LONDON

The Craft Academy, The Florence, 131-133 Dulwich Road, Herne Hill, London SE24 0NG

W: www.unbottlingpotential.co.uk

A Greene King backed brewery that mentors youngsters in the art of brewing. Keg and bottled beers are produced.

Long Arm Pub & Brewery, 20 – 26 Worship Street, London EC2A2DX

W: www.longarmpub.com

Ed and Tom Martin established a second brewery at their Long Arm pub in East London. Here beers are brewed by Guillermo Alvarez Schulenburg, who had experience at Rebel Brewing and Electric Bear. The beers are brewed and tanks are directly connected to taps in the pub.

NORFOLK

Malt Coast Brewery, Branhill Farm, Wells Next To The Sea, Norfolk NR23 1SB

W: www.maltcoast.com

Established in April 2017 at Branhill Farm, home of a grain farm and beer bottle shop set up by Teddy Maule.

The brewery is run by two sons Max and Bruin Maule. An 8 barrel plant is used and located in one of the barns next to the malt store.

Bull of the Woods Brewing Co, Brook Farm, Yarmouth Road, Kirby Cane, Bungay NR35 2PJ

T: 01508 518 080

Brewing commenced in August 2017.

NOTTINGHAMSHIRE

Beermats Brewing Co, New Yard, Winkburn, Newark, Notts NG22 8PQ

W: www.beermatsbeer.co.uk

Established in 2017 by Andy Kendrick, Crichton Brauer and Gregg McDermott. The three friends who have brewing experience, were sitting drinking and playing with beermats, when they came up with the idea of running their own brewery.

Cat Asylum Brewery, 12 Besthorpe Road, Collingham, Newark, Notts NG23 7NP

W: www.cat-asylum.com

Established in 2017 in a Georgian workshop, once used to repair ploughs and other machinery. It later became a cat sanctuary. Each brew is different, beers are sold in cask and bottle.

OXFORDSHIRE

Amwell Spring Brewery, Westfield Farm House, Westfield Road, Cholsey, Wallingford OX10 9LS

Established in September 2017. They are located next to the Springs of Amwell that supplies their water.

Oxbrew, Unit 4D, Enstone Airfield, Church Enstone, Norton, OX7 4NP

T: 01608 677 717

Simon Scamp and Aaron Baldwin established this brewery in Jun 2017. They are based on an industrial estate previously used by RAF Bomber command. An eight barrel plant is used and beers are sold unfined.

STAFFORDSHIRE

Mart's Brewing Co, 56 Barthomley Road, Birches Head, Stoke on Trent. ST1 6NJ

T: 07709 110 251

Established by Will Haywood, initially as a home brewery, he was joined by Chris Wilson and they in December 2016 started brewing in a storage unit in Knutton.

STAFFORDSHIRE continued

Dogbreath Brewery, 52 Hyde Lane, Kinver, Staffordshire DY7 6AF

W: www.dogbreathbrewery.co.uk

Brewing started in early 2016 on a small scale, 30L plant, but this was scaled up and in August 2016 a 350 litre. The brewery is run by Tim Woodley from his home in Kinver. The beers are primarily bottled.

SUFFOLK

Watts & Co, Gardeners Road, Debenham, IP14 6RX
Home based brewer who went commercial in 2015 in Colchester, then moved to Debenham in 2016.

Wilde Bull Brewery, The Bull, The St, Troston, Bury St Edmunds IP31 1EW

T: 01359 269 646

Brewing commenced at the Bull in the summer of 2017.

Cabin Brewery, Brooksfield, Bildeston, Ipswich IP7 7EJ

W: www.cabinbrewery.co.uk

Home brewer Chris Smith, went commercial in Spring 2016. He started on a one barrel plant, but is building a two and a half barrel kit in early 2018.

SURREY

The Felday Brewery, Royal Oak, Felday Glade, Holmbury St Mary, Dorking RH5 6PF

W: www.royaloak.timewellspent.co.uk

Small brewery based in a shed in the car park at the Royal Oak, a part of the Time Well Spend Group.

Brewing commenced in August 2017.

Fuzzchat Brewery, The Jolly Coopers, 84 Wheelers Lane, Epsom KT18 7SD

W: www.jollycoopers.co.uk

Brewing commenced at this well know real ale pub in September 2017. The brewery name is derived from local name for anyone born on Epsom Common. Since this is where the brewery is now located this makes perfect sense.

Titsey Brewing Co, Botley Hill Farmhouse, Limsfield Road, Warlingham, Surrey CR6 9QH

W: www.botleyhill-farmhousr.co.uk

Established in mid 2017 in a converted cellar at the Botley Hill Farmhouse.

TYNE & WEAR

Black Storm Brewery, 10, York Road, Whitley Bay, Tyne & Wear NE26 1AB

W: www.blackstormbrewery.com

Established by Paul Hughes in December 2017. Paul is an ex M&B manager, who did a masters at Northumbria University – Black Storm was the result of his work there. The beers are contract brewed at Hadrian & Border, and are sold in cask and bottles.

Montagu Estate Craft Brewery, 13 Braebridge Place, Newcastle Upon Tyne NE3 4PX

W: www.montagubrewery.co.uk

Established by Home Brewer Ken Oliver. There is small capacity kit, up to 100 litres per brew, used for demonstrations and training. Is there a larger plant?

Arcane Bridge Brewery, Arch 5, King Edward Bridge, Newcastle Upon Tyne, NE1 3TQ

T: 07932 774 745

Owned by Kay and Tony, initially as Temptation they moved to Newcastle in 2016, but brewing was suspended shortly afterwards. A two and a half barrel plant was used.

WARWICKSHIRE

Windmill Hill Brewing Co Ltd, Williams Road, Radford Semele, Warwickshire CV31 1UR

W: www.whbrewery.co.uk

Using a one barrel plant Gavin Leach and Robert Singleton brew on a 1 bbl plant. They commenced brewing in mid 2017.

WEST MIDLANDS

Green Duck Brewery, Unit 13, Gainsborough Trading Estate, Rufford Rd, Stourbridge, West Midlands DY9 7ND

W: www.greenduckbrewing.co.uk

Initially beers brewed at Grafton around April 2012. They started to brew in Stourbridge on their own plant in 2013.

Sacre Brew, Unit 13, New Enterprise Centre, Monmore Road, Wolverhampton WV1 2TZ

W: www.sacrebrew.com

Set up by US citizen Gwent Sanchirio in Wolverhampton. A 200L plant is used and most output is bottled. He commenced in the Spring of 2014. He closed in 2017 and set up Sacre Brew in New York after returning home.

Punchline Brewery, Unit 13 New Enterprise Centre, Monmore Rd, Wolverhampton, West Midlands WV1 2TZ

W: www.punchlinebrewery.co.uk

Established in 2017 on the site of the former Sacre Brew site, with their 200L brew capacity. All beer names are joke punchlines.

Whitacre Brewing, Dog Inn, Dog Lane, Nether Whitacre, Coleshill, Birmingham B46 2DU

W: www.thedoginnwhitacre.co.uk

Website doesn't seem to work, no other info. First noticed in late 2017.

WEST SUSSEX

Brolly Brewing, LowFold Farm, Wisborough Green, Billingham, West Sussex RH14 0ES

T: 07720 847 017

Run by Brook and Holly Saunders. They used to work together and gained the nickname Brolly commenced brewing in August 2017. They have a house beer listed in local celebrity Jodie Kidd, who owns the Half Moon in Kirdford.

WEST YORKSHIRE

Beer Monkey Brew Co, Units 3 & 4, Enterprise Way, Airedale Business Centre, Skipton BD23 2TZ

W: www.beermonkeybrewco.com

Established mid 2017. Beers are sold in cask, keg and can.

Wetherby Brew Co. The Beer Station, Yorks Road Industrial Estate, Wetherby, West Yorks, LS22 7SU

W: www.wetherbybrewco.com

Established in late 2017 by Sean White Head Brewer, and partner Tom Roberts. Beers are sold in cask and bottle format.

Horsforth Brewery, 29 Victoria Crescent, Horsforth, West Yorks, LS18 4PT

W: www.horsforthbrewery.co.uk

Nanobrewery in North Leeds. Run by Mark Costello, his first commercial brew was completed in early 2017.

The brewery is located in his garage, but is run part time, as he maintains his full time job. It is a new 200L brewery so he can do 4 x 9 gallon firkins per brew? (Really!)

Questions and occasionally some answers

Tom Forde asks about small scale malting in Northants

I am looking into evidence of village malting in west Northamptonshire, on the border with Oxfordshire and its survival into the early part of the nineteenth century before the common brewers took over. This part of Northants lies in the borderlands between the emerging public breweries of Brackley and of Banbury – both some five miles, or so, distant. I should say that my interest is from local history and vernacular building viewpoints, and I am not a brewery historian per se.

Amber Patrick replies...

I think your query falls into two halves which may or may not join up. The first is the local history side and the documentary evidence for small scale maltings in this area. The second is the physical remains - the buildings. So, I will deal with each half separately although some sources will overlap.

There may be local history societies which cover the area in which you are interested and may already have some information. More detailed information may be available in the archives of both counties and both have online catalogues. Other sources included trade directories, although these are probably less useful for this early period, and there are maps, the best of which are of course the OS 25 inch but these are rather late, however, estate and tithe maps may be of use and both archives should be able to help you.

Now to the buildings, I would suggest you start with the Historic England website and listed maltings in the area in which you are interested and you can also usefully look at <https://historicengland.org.uk/images-books/publications/maltings/> Unfortunately this is rather out of date now with regard to Northamptonshire in particular. I suggest you look at both illustrations of early malthouses - two in the HE maltings publication: Chipping Campden and Brockhampton - neither in your area but both early late 18th century and stone and one in Burford - Sheep Street. This still has its pyramidal kiln roof visible - best viewed from Priory Lane. However, do not expect to identify maltings in which you are interested by pyramidal roof structures as many maltings of this date will have had their kilns under the main roof and the internal pyramid is thus hidden as is the case with both Brockhampton and Chipping Campden. There is a malthouse in Banbury you could usefully look at in St Johns Road - red brick and not immediately recognisable as such but it is worth inspecting because it will demonstrate how much a maltings can be altered. It is also all that remains of the town's maltings - North Bar having long gone. You could also usefully look at Hook Norton. With regard to the listed malthouses, this can now simply apply to the house - the domestic residence - for example the Malt House in Queen Street, Farthinghoe, Northants, relates to a very nice house. There may have been or even still be a building in the grounds or attached which was a maltings but it could be difficult to identify it. There were maltings in Brackley as you will have seen from Brewed in Northants but the only evidence now appears to be Malthouse Yard.

George Douglas needs some colour photos of brewery vehicles

George Douglas, a member of the Scottish Brewery Archive Association makes brewery model vehicles as a hobby and has well over a hundred, all different. He only has the use of one arm which makes his model making all the more remarkable. Is there anyone in the BHS who may be able to help George by providing any photo's of vehicles. George however does not have access to e-mails so please contact John Martin on **Address withheld** if you can help.

Anne Vinnicombe is trying to decipher a 1654 will

I am transcribing the will of Richard Trickett of Newchurch in the Isle of Wight. He was a yeoman, his will was dated 14th December, 1654 and proved a year later. One item referred to is a brewing kive.

Itm I give more unto my sonne John my Brewng Kive & my burrell butter Churne

At least, that is what it looks like, being similar to the word 'give' which appears frequently in the will. Do you have any idea what this might be? I'm intrigued.

The term is probably "kieve":

Kieve: The word is used in Ireland for mash tun—probably borrowed from domestic cider making, the "Kieve" being the tub in which the apples were crushed and fermented.

Indeed Guinness still use the word in their brewhouse.

New member Thannis Beltsios is growing hops in Greece

Hops are not commercially grown in Greece (although they were for a short period in the early seventies) and some claim that native wild varieties do exist. The only exception is a small pilot Cascade plantation (planted in 2014 I think) in central Greece, owned by Septem microbrewery, by far the best and most serious

micro-brewery in Greece. They use their entire harvest in a single wet-hopped batch, which gives about 6000 bottles -quite interesting beer but not their best.



I planted seven rhizomes (Cascade, Centennial, Challenger, Fuggle, Kent Golding, Nugget and Saaz) bought from Willingham Nurseries in March. They fared quite well in their first year, although they behaved quite differently from what I expected from my readings. With the exception of Saaz they reached the top of the 5.5m high trellis. The Cascade plant gave 500 gram. of dried product. Spider-mite was the only enemy I encountered. However, I had to water the plants twice a day during the hot summer months. Surprisingly, the most interesting aroma came from the Nugget cones. I will plant more varieties next spring, but I think reliable data will only be available after a few more years. What's very interesting is what an old lady told me when she learned I had planted hops: she claims that until 20 years ago in a nearby village, higher in Lower Olympus, they used to grow hops in large pots in their gardens. The plants were propagated from wild ones. They made a tea with the cones and they used that in the sourdough. I thought she confused hops with some other

plant, until I read in Stan Hieronymus' *For the Love of Hops*, that the same practice was used by Mexican bakeries in the sixties I'm in search of those wild hops (unsuccessfully).

Peter Darby comments...

At 39½°N Larissa seems suitable for hop growing. It is which is well within the day length limit of about 34° so hop growing should be OK if the soil is suitable. In the summer, it is no hotter than Yakima in Washington State in the USA and, like in Yakima, irrigation would be essential. The record high summer temperatures of over 40°, however, would be difficult for hops and might limit productivity. Irrigation will provide some cooling as well as just watering. The winter temperatures would provide sufficient vernalisation and even the record low temperatures of -21° would not be too cold for an established hop plant. It is dry for much of the summer which would mean that fungal diseases would not be a problem and the high temperatures mean that the only pest is likely to be red spider mite.

All the varieties Thanassis is using were bred much further north than Larissa. In general, all the varieties should mature earlier than their counterparts further north but the interactions between the variety, the daylengths, and the soil conditions will be complex and totally unpredictable, especially for aroma and its intensity. It is likely that the aroma of varieties with high monoterpene contents (like Cascade and Centennial) will be much more subdued than at more northerly latitudes but the converse will be true for varieties with higher sesquiterpene contents. It is also likely that some of the varieties, notably Cascade, might show abnormal physiology with male-like structures in places rather than hop cones.

Dave Pryor asks if there is a connection between Booths Gin and the Red Lion Brewery

Does Sir Felix Booth of Booths Gin in Clerkenwell have any connection with the Red Lion Brewery, that used to have the South Bank lion on top of it's building? The reason that I ask is that Booth's Gin label logo is a red lion.

Our archivist observes that the business history of Booth & Co has...

*"Booths were originally wine merchants from around 1569, based in the North East of England. Philip Booth first established distilling operations in London in 1740,. By the 1800s the company had numerous distilleries (including farms and a **brewery**) and was the largest gin distiller in the UK..... King William IV granted the Gin*



*a royal warrant in 1833. This was used to great marketing success, Booth's using the motto "King of Gin" and the (Royal) Red Lion as an icon, and in 1859 Felix Booth opened up the **Red Lion Brewery and Distillery** in London. On top of the distillery was an 1837 sculptured, red painted lion made of Coade stone.... (Often called Lithodipyra – stone fired twice is an incredibly durable cement like building material, invented by Eleanor Coade. Ed). The Red Lion distillery (along with a waterworks building) was finally demolished in 1949 to make way for the Royal Festival Hall, which now dominates the Lambeth South bank of the River Thames. The lion was relocated at street level and guarded the gates to Waterloo train station until 1966 when it was*

moved again and today can be found on the south end of Westminster Bridge. The red paint was removed to

better display the Coade stone, which still looks like new nearly 200-years later. A similar but smaller lion from the distillery can be found at Gate No.3 at Twickenham Rugby Ground."

Firstly, there is some confusion here regarding the breweries quoted. Firstly, there were quite a few miles between the Red Lion Brewery and *"the one with the South Bank Lion on top"*. To set the scene, let us establish the history of the Coade Stone Lion. This was atop the brewery buildings originally known as Goding's Brewery, it was registered as the Lion Brewery Co. Ltd of Belvedere Road, Lambeth, in April 1865. Misleadingly for our story, it was sold by James Goding's executors in 1856 who referred to it as the Red Lion Brewery. It was eventually acquired by Hoare & Co. in 1923 and closed. As the web site correctly states, the two lions from the brewery are to be found at Twickenham and Westminster Bridge south. There is no evidence that Sir Felix Booth was ever involved in this brewing enterprise.

Now we can bring in the story of the Red Lion Brewery mentioned by the web site.

This is a completely different enterprise located at 21 Lower East Smithfield, a stone throw from the Tower of London and on the north bank of the Thames. When it was acquired by Charringtons in 1934, it was owned by Hoare & Co, the company who took over Godings on the South Bank. There is evidence that the history of the Red Lion Brewery can be traced as far back as 1492 with Sir John Parson's brewery in business during 17th century. It became the Red Lion when a brew-house was built 1792. However, once again referring to London Brewed, there is no evidence that Sir Felix Booth was ever involved in this brewing enterprise either.

As a result we have two lion breweries, connected by ownership, but no answer to Dave's original query. The answer came in searching London Brewed for the presence of Sir Felix Booth himself. Perversely, his name crops up in the history of the Royal Brewery Ltd, 23 High Street, Brentford. Not anywhere I expected him to!

In Mike's history of the Royal Brewery he states: *"In 1825 ... passed to John Hazard, probably already a partner of Booth & Co. On 5th January 1827; Felix Booth, Brentford to Thomas Harrington of Brighton: £7,360: surrender of copyhold ground with warehouse, called Swifts wharf, dwelling house, and malt yard house called formerly 'The Bell', ground on south of Old Brentford. For which surrender Booth to pay £4,600 in 3% Consolidated Stock."*

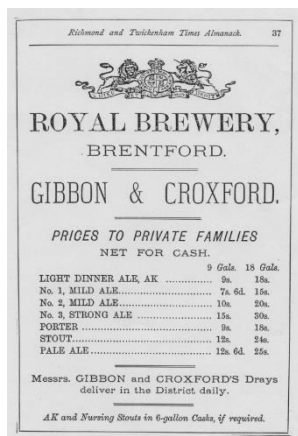
We do not have any direct evidence but when Sir Felix bought into the brewery in 1825 it was commonly referred to as the Red Lion Brewery, having been previously the British brewery and in 1832, after a visit by William IV, to the Royal Brewery. This can be substantiated by London Brewed:-

"In 1829 the Duke of Clarence, later King William IV, visited the Red Lion Brewery to discuss Polar exploration with the owner, Felix Booth (1775-1850) and allowed its name to be changed to The Royal Brewery. However, some sources state the visit was in 1828 and the brewery was previously known as the British, though later property adjoined Red Lion Yard. Booth provided £17,000 for the expenses of John Ross's 1829 expedition, for which he was knighted in 1835. In August 1831 Hazard and Booth were buying nearby property to expand."

Finally then, in answer to Dave's question, we can confirm that Sir Felix Booth had an interest in a London brewery and one called, initially, the Red Lion Brewery. However, this concern has no connection to the either the Lion Brewery (the Coade Stone one) or the more famous Red Lion Brewery.

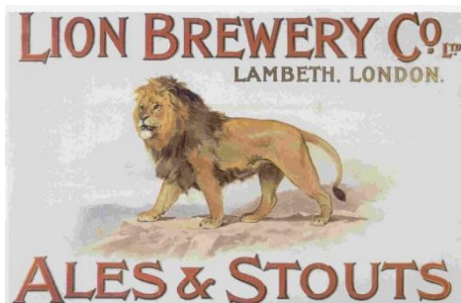
To support our conclusion, it is worth looking at the Trade Marks of the three companies.

The Royal Brewery Brentford



Remember, King William IV granted a royal warrant in 1833, maybe influencing the trade mark?

The Lion Brewery Company, Belvedere Road



The Red Lion Brewery, 21 East Smithfield



Booth's Gin



Jono Holden asks about a pub emblem



We recently purchased a pub in Bridgnorth, on the frontage we cleaned up and repainted the hanging sign and within the metal work is a lovely emblem of a bird, we would love to know to which brewery it belonged to and wondered whether you or any else might recognise it.

Almost certainly Butler's eagle. The Golden Lion was a 17c-18c inn, formerly with its own brewery and stabling at the rear. To Shropshire Brewery (Wellington) in 1882; then to Butler of Wolverhampton in 1912. You can see more Butlers eagles on the BHS defunct database (see <http://www.breweryhistory.com/Defunct/BreweryIndex.htm>), but we don't have this one, so we'll add it shortly.

Karen Dunford asks about a hop merchant's bankruptcy

I am hoping you may be able to help with a question about Hop Merchants. My great great grandfather, Theodore Langbein, came to England in the early 1850s from Prussia. Once married, he worked in Newark as a brewery clerk. By mid 1860s he is a Hop Merchant in London. I have found him going bankrupt twice - 1865 and 1867 - so presumable he was not very good at it. My knowledge of Victorian bankruptcy is probably based in Dickens books, and I would have assumed that after the first time he would have been locked up in a debtors prison.

Do you know if going bankrupt was 'normal' for Hop Merchants? Is it like the modern way of closing a business to get rid of debts and then starting a new business? I have visions of Kentish Hop growers not getting paid by my relative.

Our archivist notes....

My guess is that your view of bankruptcy is largely correct! It was certainly quite prevalent in the brewing industry in the C19 and no doubt hop merchants were as likely as any other branch. It would be worth looking at the London Gazette which is available online and lists most. If you check out the British Newspaper Archive online, they even had specialist journals listing them.

Michael Clark asks about A C Doull

I'm researching background on Alexander Clark Doull (1899-1964) who was a well known figure in British brewing circles. He was head brewer (and director) at George Younger & Son of Alloa in Scotland and retired the year before they ceased brewing in 1963. He died tragically in an accidental fall from a tree at his retirement home in Alyth, Perthshire.

Ray Anderson who wrote a history of the Institute of Brewing observes....

I have sent you a photocopy of his obituary complete with picture scanned from a tightly bound copy of the Brewers' Guild Journal of March 1964.

From the little I have picked up about Doull he would not seem to have been a particularly amicable work companion and a hard task master. The editor of The Brewer reviewing the activities of previous editors had

this to say of Doull - who became editor in 1954 - in the final edition of that magazine published in December 2000,

"Clark Doull, who was Production Director of Geo. Younger, Alloa, was an extremely hard worker and was



totally intolerant of anyone not sharing that ethic. At once the scientific and technical content of the journal was jerked up to a new level of excellence. Not satisfied with that, he also devoted a deal of time to the efficient organisation of the Guild, which extended from checking the petty cash as soon as he had got off the night sleeper from Edinburgh, to being instrumental in the purchase of 8, Ely Place. In the end he fell out of an apple tree, an event greeted by many as the prelude a less demanding time at work".

Left is a picture of Doull taken in 1939. All four men were to be presidents of the Brewers' Guild. Left to right A. B. Green (1940-1941), Doull (1952-1953), W.A. Riley (1938-1939) and A.L. Jolliffe (1946-1947).

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The Society has decided to offer to take advertisements from our Corporate Members. These would only be in the Newsletter and would be half a page in size (horizontal), black and white (as we don't print in colour within the Newsletter!) using a print ready document provided by the client. The cost would be £50. Please contact adverts@breweryhistory.com to discuss this further.

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Harvey's Brewery at Lewes in November 2004

