

BREWERY HISTORY SOCIETY

NEWSLETTER



After a well publicised stand-off with travelers over the Spring Bank Holiday this year, during which Thwaites Brewery in Blackburn was trashed, the Company hurried along the completion of its new headquarters at Mellors Brook some five miles out of town. The brewery on Penny Street which dates from 1966 is now awaiting redevelopment. You can see more of Thwaites on the back page. A lot more of Roger Putman's photographs, courtesy of the Institute of Brewing and Distilling are on the BHS Wiki Brewerypedia website.

BREWERY HISTORY SOCIETY

December 2018

Newsletter 83

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Contact Us

Newsletter Editor

newsletter@breweryhistory.com

Roger Putman

Address withheld

Journal Editor

journal@breweryhistory.com

Book Sales

books@breweryhistory.com

Publications

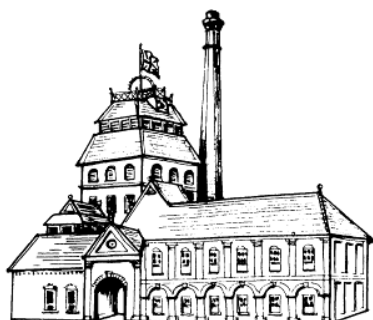
publications@breweryhistory.com

Ken Smith

Address withheld

Membership

membership@breweryhistory.com



Roger's eighth

Bannaghtyn from the rock in the middle of the still windy Irish Sea. Even the hardy tourists have now gone home, the Victorian rail systems have all been tucked up for the winter, fireworks have been let off leaving us with the seagulls, jackdaws and seals....and tail less cats, kippers and of course the fairies!

Following our tale last time of a huge hike in the cost of malting barley due to Europe's hot and dry summer, the doomsters are predicting extreme weather events occurring as often as every two or three years in the second half of the century. Average global barley yields are expected to drop between 3 and 17 percent, depending on the conditions, said the study by the University of East Anglia published in the journal *Nature Plants*. Less barley will mean beer shortages and price spikes with China suffering the most shortages, followed by the US, Germany and Russia. Beer prices will double, they say. Thus consumers in developed countries who want to avoid shortages would be wise to support policies reducing emissions of gases scientists blame for warming the planet.

The study models what would happen if the world's existing barley areas were subjected to temperature rises of by up to 1.7, 2.6, 3.1 or 4.8°C. At the same time another study by the very same university detailed 35,000 hectares of prime land in the UK suitable for viticulture particularly in Essex and Suffolk so there is no need to keep growing the same plants in the same place and champagne will come from England and they will grow something else in northern France!

A study by the US Brewers Association said that barley yield had increased each year by an average 1.4% over the last 75 years easily mopping the worst case 17% decrease by the modellers with yields actually going up by 17% every eleven years. Canada is now growing an increasing proportion of the North American barley crop so planting shifts as a result of climatic conditions and pressures from other crops. Farmers will always want to maximise income per acre.

There was no mention of what might happen to hops. Here the threat could be more significant as the crop can only be grown in a narrow geographic band between 35 – 55° where daylight to initiate flowering needs to be around 15-16 hours. Having said that, hops grow well at George in South Africa at 34°S with daylight extended a bit with electric lights. Farmers the whole world over will remain ingenious - we hope!

Copy closes for NL84 on February 15th

The other dates for 2019 are

NL85 - 17 May

NL86 - 16 August

NL87 - 15 November

Slaynt vie!

Lesh yeeearreeyn share son y Nolllick as y Vlein Noa

BHS Calendar

Wednesday. 23rd. January 2019	11.30 Rowton Brewery / Pheasant Inn, Market Street Wellington Shropshire. Hosts Jim and Steve Preston A Tale of Two Breweries - Wrekin Brewery and Hark Back. Contact. Stan Platt. – <i>e mail address withheld</i>
Wednesday. 17th April 2019	Visit to Ludlow Brewery - Ludlow Castle an option Meeting details to follow - <i>Address withheld</i>
Wednesday 2nd September 2019	Visit to Wood Brewery, Wistanstow, Craven Arms SY7 8DG Will be a brewery tour and beer tasting, then on to the Plough Pub for lunch and a chat from Ed Wood on the start of the brewery in 1980 up to its sale in 2018 to Yarrowaddie Brands. Meeting details to follow - <i>Address withheld</i>
October 2019	Provisional - Heineken - Hereford

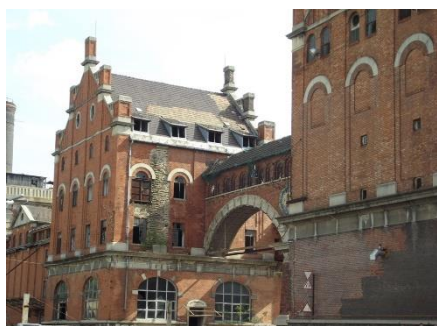
Ken Smith is walking again

Over the last ten years or so, Ken Smith has taken many Society members for walks around London to view the remains of our brewing past. Usually he does them on a Saturday as the traffic is lighter and they start at 11ish to allow people to get in to town. Ken would like to know if anyone is interested in the following walks.

- 1) The East End of London - Stepney East to Brick Lane (Charrington, Trumans, Manns and a few more)
- 2) Southwark - Southwark Bridge to Tower Bridge (the Hop Exchange, Courage and a non beer brewery)
- 3) North City - Chiswell Street to St Pancras Station (Whitbread and the Cannon Brewery)
- 4) West London - Vauxhall to Chelsea (the New London and Chelsea Brewery)
- 5) North London - Seven Sisters to Tottenham (Wooldridge and Grippers)

Walks will start after Easter 2019, let Ken know if you are interested at *Address withheld*

Notes on BHS visit to Budapest 23 to 28 April 2018



This trip was organised for the BHS by Crookham Travel. Thanks to Gerald Daniels, Tony Fox-Griffith and Nóra Vanya for all their work, especially the comprehensive booklet on Budapest breweries and pubs.

The group was a large one and finding venues for meals must have been difficult. Some of the group were more interested in breweries and beer, others in trams and trains and some in both, but this did not seem to cause any problems. And even BHS members sometimes managed to tear themselves away from breweries and bars and behave like normal tourists, visiting the castle area, churches, the Great Synagogue, the central market and so on.

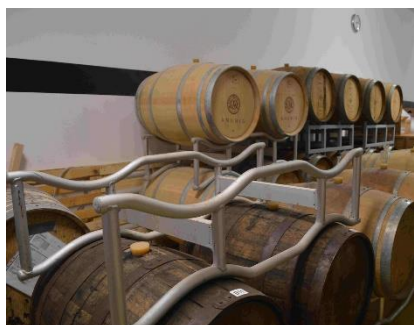
Opinions of the beers were probably mixed. I think most of us preferred the craft beers from microbreweries and found the standard industrial brews uninteresting. However, some of the craft beers were not exactly well balanced, and an occasional Arany ászok or Soproni was welcome.

Monyó Brewing Kft., 1106 Budapest, Maglódi út 47;

Monyó have been brewing for three years; they started mainly because the pub had difficulties getting reliable supplies of craft beer.

The brewery occupies part of the premises of the old Fővárosi brewery (above left – built in the 1890s and closed in 1900 to become a maltings).

A special beer was brewed by Hungarian Liverpool goalkeeper Ádám Bogdán. Lambic and Syrah grape beers maturing in old wine casks (red wine), others in Tokaji aszú casks.



Mainly New World hops for the IPAs, but also Fuggles (and Challenger for porter). Malt from Netherlands maltsters Swaen.

Krimó is a pub and brewery at Kazinczy utca 8. It started as a non-brewery visit because of electrical problems, but after a beer tasting we were in fact able to see the compact brewery in the cellar (no brewing was actually taking place). Beers: Mosaic IPA, IPA Simcoe, Szoba red ale (vörös), Barna (dark). Opinions of the beers varied.

HopTop is another brewery in the same yard as Monyó. Small office in front, brewhouse behind. Chinese brewing equipment, 3 vessel set, 3 larger and 4 smaller FVs, bottling machine from Zhangjiagang Jinri Beverage Machines. Amongst the beers: Ceylon Buddy (tea-infused DIPa), Tropical Swinger Club (11-fruit beer).

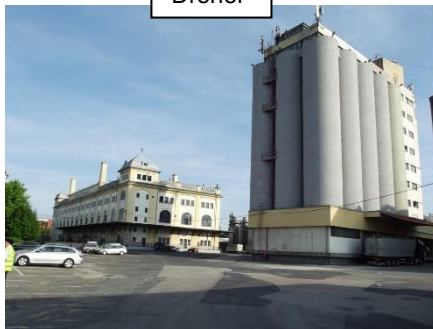


Hop Top

We arrived late at the **Dreher** brewery, after overrunning at Monyó and HopTop, so that the visit was unfortunately abbreviated, but we did see the old cellars. The magnificent brewhouse was built in 1912 in eclectic style - classic brewhouse, ornamental tiling, with eight copper-clad vessels (also some stainless steel ones). The fermenting and lagering area has square open FVs used for Dreher Pale Ale with top-fermenting yeast and dry hopping. The FVs were built in the 1960s. Otherwise CK tanks. The water is from wells 8 km away.



Dreher



We were taken into the old lagering cellars hewn out of the limestone and returned for tutored beer-tasting introducing Dreher/Arany ászok brands, described as stable brands, not fashionable ones:

- (1) Arany ászok (which means 'Gold Lager')
- (2) Dreher Classic (5.2%) – in 1987 the Dreher name was reintroduced with the agreement of the family
- (3) Dreher hidegkomlós ('dry hopped') – same basic recipe but sometimes brewed with Mosaic, Citra or other hop varieties, introduced about 3 years ago
- (4) Dreher Bak (Bak is the Hungarian equivalent of Bock).

Kaltenberg is a large brewpub opened in the 1980s towards the end of the Communist period, originally concentrating on beer, which was then in short supply or not very good; now more of a restaurant. We were welcomed by the owner. It is connected with Prince Luitpold (Bavaria): the beers are brewed according to Kaltenberg recipes with German hops. Beers: Világos, Vörös, unfiltered Pils (the dark beer served in the restaurant is from Laško, Slovenia).



Kaltenberg







Selected pubs:

Beer prices: craft beers are usually more – often much more – expensive than mainstream beers – starting at HUF 1000 for a large beer as opposed to 400 to 500. Rizmajer in Csepel is an exception, charging 330 for világos. But beer is still cheap compared to Britain.

First Craft Beer, Dob utca 3

20 draught beers, including seven of their own (First) such as First Mosaic Pilsner, First Sour Cherry and Chocolate Vanilla Stout, also oddments such as Omnipollo Noa Pecan Mud Cake from Sweden at only HUF 1 000 for 0.1 litre.

Monyó tap, Kálvin tér

ON TAP / CSAPON	
1. MONYO FUNKY FRITZ Kölsch · 4.6% ABV · 22 IBU 4dL DRAFT 700 · 2dL DRAFT 350	6. MONYO DEAD RABBIT IPA – IMPERIAL · 9.5% ABV · 100 IBU 4dL DRAFT 1200 · 2dL DRAFT 600
2. MONYO BLACK MAMBA Stout – IMPERIAL MILK · 7.1% ABV · 16 IBU 4dL DRAFT 1,100 · 2dL DRAFT 550	7. MONYO INVISIBLE BIKINI Porter – OTHER · 5.5% ABV · 24 IBU 4dL DRAFT 900 · 2dL DRAFT 450
3. MONYO COAL MINERS NEVER TORTURE PINK DONKEYS Grisette · 5.3% ABV 4dL DRAFT 1,000 · 2dL DRAFT 500	8. HORIZONT PILOT SERIES #7 – COCONUT STOUT Stout – AMERICAN · 7.2% ABV · 20 IBU 4dL DRAFT 1,100 · 2dL DRAFT 550
4. MONYO BELGIAN TRIP Belgian Tripel · 10% ABV · 28 IBU 4dL DRAFT 1,000 · 2dL DRAFT 500	9. MONYO AMERICAN BEAUTY Pale Ale – AMERICAN · 5.6% ABV · 32 IBU 4dL DRAFT 1,000 · 2dL DRAFT 500
5. MONYO FLYING RABBIT IPA – AMERICAN · 6.5% ABV · 80 IBU 4dL DRAFT 1,000 · 2dL DRAFT 500	10. EDGE BREWING BARCELONA BLACKLIGHT IPA – BLACK · 6.5% ABV · 40 IBU 4dL DRAFT 1300 · 2dL DRAFT 650
<div><div> BUNCHLIGHT 2000 Y. LESS THAN A MINUTE AGO</div><div> PILOT SERIES #7 – COCONUT STOUT 2000 Y. 1 MINUTE AGO</div><div> DEAD RABBIT 2000 Y. 1 MINUTE AGO</div><div> FUNKY FRITZ 2000 Y. 1 MINUTE AGO</div></div> <div>MONYOTAP POWERED BY UNTAPPD</div>	

Sells the range of Monyó beers (see left), including Coal Miners Never Torture Pink Donkeys (described as a Belgian-style grisette), which would be a strong contender for the Daftest Beer Name of the Week Award, if there were such a thing.

Hops Beer Bar, Wesselényi utca 13

Small bar with mainly non-Hungarian beers, but had Brew Your Mind Yellow Haze IPA.

Brew Your Mind appears to be a

brewery in Szekszárd. Their beers include Yellow Haze IPA and Candy Flip – a watermelon DIPa, 7.6% (seen in First).

Szimpla Kert, Kazinczy utca 14

Classic 'ruin bar', seriously weird – bits of old buildings and a courtyard converted into a series of bars with surreal decoration ranging from cars to broken TV sets.

About 10 mainly standard international beers on draught, Hungary being represented by Dreher. There appears to be a house beer called Union.

Hrabal Söröző, Rákóczi utca 11

Pub dedicated to Bohumil Hrabal, with Czech beer from his hair-cutting-short brewery in Nymburk. 8 on draught: Francín, Barbar, Jubilejní, Tmavý, Prezident, Švihák, Kníže, Bogan.

Tóth Kocsma (Falk Miksa utca 17

Opened early specially for us. They gave us a glass of plum palinka and a sausage, and pale (5%) and semi-dark (6%) beers brewed at the famous Pannonhalma abbey according to old recipes.

Jónás Kézműves Sörház, Fővám tér 11-12

Modern pub inside the Budapest whale, associated with Rekettye brewery, selling their beers and others. We went there by boat R12 on the Danube and tram 2.

Élesztő

A ruin bar, but less odd than Szimpla kert. Tasting of 3 beers from Mad Scientist/Yeast Works: Propaganda Pilsener, Duke of Budapest, West Coast IPA.

Ferdinand Monarchia Cseh Sörház, Szív utca 30

Beers from the Ferdinand brewery in Benešov: Ferdinand világos, vörös (= polotmavý), barna, 3 beers under the Monarchia name, possibly other Czech beers.



BHS walking tour of Oxford, 21 July 2018

Organised by Mick Connors and led by Liz Woolley, with a visit to The Queen's College hosted by Robin Hobbs

The group of 18 met our guide Liz Woolley at Oxford station, or rather non-station, as there weren't any trains running. Liz is a local historian and expert on the social and industrial history of Oxford, from the St Scholastica's Day riots in 1355 (when the townsmen killed 63 students after an argument over the quality of the beer in the Swindlestock tavern) to the noise of the clogs of the women employed by Morrells Brewery during the Great War. We walked along Becket Street – site of Hanley's maltings, past the former Chequers, along St Thomas Street. St Thomas's parish, where most of Oxford's breweries were located, was one of the roughest parts of the city.

Morrells was the last brewery of any size in the city of Oxford. It closed in 1996. The gate and façade of the brewery still exist, but all behind is new apartments – apart from the brewery chimney. The Marlborough Arms next to the brewery is also no more. We saw the almshouses founded by brewer Edward Tawney on Fisher Row, the malthouse across Quaking Bridge in Tidmarsh Lane, opposite St George's Tower, and the former hospital for Morrells horses (apparently once also visited by elephants from a nearby circus). The Morrells waterwheel on the back stream can just be seen.

We walked along the Castle Mill Stream to the site of Hall's Swan Brewery. Nothing remains of the brewery, but a malthouse (now converted into dwellings) is still there. Halls were taken over by Allsopps in 1926. In the 1970s half the city's pubs were ex-Hall's houses tied to Allied Breweries. Allied revived the Hall's name in the early 1980s (Halls Harvest Bitter), and several pubs or ex-pubs still have ceramic plaques from that period showing the Hall's name and hare badge.

Up Paradise Street and through the newly rebuilt Westgate shopping centre to St Ebbe's Street. Hanley's City Brewery stretched from Queen Street to Pembroke Street, with the main entrance to its yard off St Ebbe's Street. There is a full description by Alfred Barnard, who visited it in about 1890. Some of the buildings, whose architect was Harry Drinkwater, are extant as part of Modern Art Oxford (established as MOMA Oxford in 1965) on Pembroke Street, next to the fine Royal Blenheim pub. Hanley's sold out to Hall's in the 1890s. The brewing sites (Weavings/Tailors) on Park End Street have been redeveloped; the last to disappear was the former Allied Breweries depot on the corner of Hollybush Row.

We continued across St Aldates, along Blue Boar Street, past the Bear with its collection of ties, past Merton College and up Logic Lane and across the High to the Queen's College. Robin Hobbs met us in the college library. He showed us the brewhouse, now used as a carpenter's shop, and then gave us a presentation on its history, with material from the exhibition he had curated in 2017 ('Liquid Legacies: Beer and Brewing at The Queen's College – see the website').



The Queen's College was the last Oxford college to brew. It stopped in 1939, when the warped and damaged brewing vessels were no longer fit for use. Louis Gunter, later for many years head brewer at Morrells, brewed the last brew of Chancellor's Ale. It is said that the managing director of Guinness, whose son was an undergraduate at Queen's at the time, offered to pay for them to be repaired, but nothing came of this.

It was famous for Chancellor's Ale, an absurdly strong brew only served on special occasions, in very limited quantities, although Alfred Barnard's description (two wine glasses make a man intoxicated, and it can be set alight like brandy) may be slightly exaggerated. It was described in the *Brewers Journal* in 1927, and an American brewer has attempted to recreate it (see *Brewery History* no 132). The ordinary beer was College Ale. Barnard also visited All Souls College, whose brewhouse probably ceased

operations in the 1890s.

BHS chairman Jeff Sechiari thanked Liz and Robin, presented Robin with a certificate to mark our visit, and Liz with a copy of Mike Brown's book *Oxon Brews*. Some of the group then visited the Lamb and Flag and other of the city's pubs, while others no doubt had to rush off to the non-station to catch non-existent trains home.

Peter Dyer



From the Chairman

Welcome to another BHS Newsletter. As we approach Christmas I would like to take this opportunity to thank you for your membership and interest over the past year, and to wish you and your family and friends a very Happy Christmas and all the very best for 2019. May it bring plenty more interesting reading, fascinating research and success for the industry that absorbs us all. It also brings an opportunity to treat a friend or loved one to a BHS membership as an ideal present!

Ed is busy putting together a varied selection of visits for next year. As I write this I'm not sure if dates will have been finalised in time for publication, but if not they will be in the first Newsletter of the New Year.

As we mentioned last time, we were sorry to hear that our former corporate member, Tuckers Maltings, has now closed. My thanks to Richard Wheeler and the team at Tuckers for hosting a wonderful day for our final visit, and to Amber Patrick for arranging it. We were joined by the BBC's Inside Out (South West) team who had been making a film about Tuckers for their programme on the 29th October – which may just still be available on the iPlayer when you read this.

My thanks also to all of our speakers, along with Tim Holt and the team at the BGBW who arranged the joint day on **The Pub: Evolving or Dying?** These joint days have proved very successful and we look forward to more of the same going forward. We have also had further Regional meetings and I am very grateful to all who have made this happen.

We are still very keen to expand the committee and I would be delighted to hear from you if you would like to know more of what is involved. We hold four meetings a year, typically on a Saturday afternoon in a central location

Last time I mentioned the possibility of electronic copies of the Newsletter. I haven't had any feedback, but would welcome your thoughts on this - we are always very keen to hear feedback from members on all aspects of the Society. Please don't hesitate to share your thoughts with us at any time and help shape the way forward.

Best wishes,
Jeff Sechiari
chairman@breweryhistory.com

Membership Matters

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.

Corporate Members:

Timothy Taylor & Co. Ltd., West Yorkshire

Individual Members:

Professor C. BAMFORTH Ph.D. USA

Interests: The history of brewing science and education.

Will HAWKES, London

Interests: Brewing in Kent, London, Scotland and France.

Brian HILTON, Lancashire

Interests: Lancashire & London breweries

M MOORE, Northamptonshire

Interests: Home brewing, visiting breweries.

Graham PAINE, Coventry

Interests: Brighton & Coventry breweries.

Steve SHEPHERD, Derby

Interests: Architecture, history, beer.

Brian YORSTON, County Durham

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, usually at renewal time in May or June and then again around December or January. Many thanks.

2018/19 Subscriptions

The current subscription levels for 2018/2019 are as listed below, the levels being left unchanged by the recent AGM.

	UK	Overseas
Individual		
- full	£25	£35
- retired	£22	£35
RCB Corporate	£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:

Address 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 – *Address withheld*

Gift membership

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

Jeff Sechiari, Membership Secretary, membership@breweryhistory.com

Address withheld

Situations Still Vacant

We are still 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 stand down. 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 Jeff Sechiari

BHS BALANCE SHEET 31st DECEMBER 2017

	2017	2016
FIXED ASSETS		
	£0.00	£0.00
CURRENT ASSETS		
Stock of Books	£6,051.83	£8,058.57
Cash at Bank		
Society Development Fund	£8,750.00	£8,750.00
G Ballard Memorial Fund	£4,946.55	£4,946.55
Current Account	£6,835.43	£5,453.02
Paypal Account	£1,645.02	£745.33
Deposit Account	£187.83	£153.18
	<u>£28,416.66</u>	<u>£28,106.65</u>
CURRENT LIABILITIES		
Creditors		
Newsletter	£1,001.19	£962.38
Officers Expenses	£0.00	£189.35
	<u>£1,001.19</u>	<u>£1,151.73</u>
	<u>£27,415.47</u>	<u>£26,954.92</u>
RESERVES		
General Fund Balance 1st January 2017	13,258.37	14,989.25
Transfer from SHIER Fund	0.00	0.00
Transfer from G Ballard Fund	0.00	0.00
Surplus / (Deficit)	460.55	(1,730.88)
	<u>13,718.92</u>	<u>13,258.37</u>
SHIER Fund	0.00	0.00
G Ballard memorial Fund	4,946.55	4,946.55
Society Development Fund	8,750.00	8,750.00
	<u>£27,415.47</u>	<u>£26,954.92</u>

BHS INCOME & EXPENDITURE 31st DECEMBER 2017

	2017	2016
INCOME		
Subscriptions Personal	£5,652.66	£8,152.79
Subscriptions Corporate	£4,648.36	£4,184.98
Income from Sales	£3,962.08	£2,753.78
Sale of Old Newsletters/Journals	£0.00	£0.00
Donations	£0.00	£11.00
Bank Interest	£34.65	£62.81
Study Day Income	£0.00	£0.00
	<u>£14,297.75</u>	<u>£15,165.36</u>
EXPENDITURE		
Journal	£9,507.79	£6,948.63
Newsletter	£3,624.69	£4,176.92
Officers' Expenses	£704.72	£1,102.46
Web Costs	£0.00	£0.00
Meeting Costs	£0.00	£0.00
Subscriptions	£0.00	£100.00
Book Shop Purchases	£0.00	£96.18
	<u>£13,837.20</u>	<u>£12,424.19</u>
Excess of income over expenditure	<u>£460.55</u>	

JOURNAL & NEWSLETTER ANALYSIS

	2017	Postage	Printing	Total	No Printed	Unit Cost
Journal	167	£596	£1,314	£1,910	715	£2.67
Journal	168	£874	£1,480	£2,354	675	£3.49
Journal	169	£693	£1,149	£1,842	700	£2.63
Journal	170	£780	£1,065	£1,845	675	£2.73
Journal	171	£593	£963	£1,556	675	£2.31
	2017	Postage	Printing	Total	No Printed	Unit Cost
Newsletter	76	£160	£540	£700	675	£1.04
Newsletter	77	£396	£540	£936	670	£1.40
Newsletter	78	£448	£540	£988	675	£1.46
Newsletter	79	£456	£545	£1,001	650	£1.54

The APPBG reaches its 25th anniversary



The All-Party Parliamentary Beer Group is a Westminster institution. With over 340 MPs and Peers as members, it is the largest and most active All-Party Group. It was set up in 1993 and only 48 of the 650 current sitting MPs have been in the House for longer than the Beer Group.

Politicians have an enormous ability to both help and hinder any industry. No more so than the beer and pub sector where the high rate of beer duty and business rates make it difficult for many pubs to compete. Over the years, political interventions such as the smoking ban and the Beer Orders, have fundamentally changed the face of UK brewing and pubs. It is vital that our political masters understand why beer and pubs are so important.

We are very good at hiding our light under a bushel. The sector employs a million people and contributes £13 billion to the Treasury. Pubs raise over £100 million for charity every year. 85% of the beer drunk in the UK is brewed in the UK – for wine this figure is less than 1%. Brewers export over a billion pints of beer and 14 million foreign tourists visit a UK pub every year. As Graham Evans, the former MP for Weaver Vale and a past Chairman of the Group, used to say, “beer and pubs are a force for good”.

All-Party Parliamentary Groups are informal cross-party groups that are run by and for Members of the Commons and Lords. Although they have no formal status in Parliament they have to comply with rigorous rules laid down by the Parliamentary authorities to ensure transparency. Despite being informal groups, they can be enormously influential in changing political opinion.

There are over 700 of such groups in Westminster. Their interests span the globe from Afghanistan to Zimbabwe; from Acquired Brain Injuries to Zoroastrianism. Some can be apparently light hearted (Pigeon racing!) but most consider very serious issues such as Anti-Semitism, the Death Penalty and Stem Cell Research. There are five All-Party Groups that cover alcoholic drinks – Cider, Pubs, Scotch Whisky, Wine & Spirits, and Beer. There are also two Groups that consider problem drinking; Children of Alcoholics and the Alcohol Harm Group.

The Beer Group was set up by Robert Humphreys, the former PR Director of Bass Charrington, in 1993 with Alan Meale (now Sir Alan), the then Labour MP for Mansfield, as the inaugural Chairman. All-Party Groups are, by definition, cross party and the Beer Group is no exception. These parties have very different political agendas and the Beer Group can only take a line when there is a political consensus. So, the Beer Group cannot take a stance on politically divisive issues such as Minimum Unit Pricing, Small Brewers Relief or Pub Co's relationships with their tenants. What it does do, is to act as a PR agency to MPs and Peers about all the good things that beer and pubs do for UK PLC.

Until relatively recently the media's attention on alcohol harm was focused on pubs and 'twenty-four-hour drinking'. Almost at a stroke John Grogan, who was then MP for Selby and Chairman of the Beer Group, turned the debate on its head. In 2005, John used Parliamentary Privilege to christen the Chairman of Tesco 'the Godfather of binge drinking' for selling 'beer at pocket money prices'. This, and the publication of the Beer Group's Community Pub Inquiry in 2008, convinced MPs that pubs are the solution, not the problem. They now understand that



Founder Chairman of the Group Alan Meale MP speaking at the launch at the Red Lion in Parliament St, recorded by BBC R4 journalist Rita Chakrabarti, June 1993. Below is Ken Clarke receiving his 1994 Drinker of the Year Award from the Chairman



pubs are a supervised drinking environment that are at the hub of strong local communities

Politicians from all parties are united that beer and pubs are over taxed, and the Beer Group has been very energetic in campaigning for reductions in beer duty and the high level of business rates paid by many pubs. The former Beer Group Chairman Andrew Griffiths, the MP for Burton on Trent, led a spirited campaign in Parliament against the “hated beer duty escalator”. This persuaded the then Chancellor, George Osborne, not only to kill the duty escalator but also cut beer duty by a penny a pint in three successive budgets. Indeed, beer duty has only been increased once in the last six and half years. The current Chancellor, Philip Hammond, admitted that he only froze beer duty in a recent budget as ‘his back benchers’ love pubs.

Robert Humphries retired as Beer Group Secretary after serving a rather half-hearted 21 years at the reins! He was awarded an MBE for services to alcohol policy but doesn't appear to have quite grasped the meaning of retirement. He continues to be on the boards of Best Bar None, the British Guild of Beer Writers, the National Brewery Museum, PubAid and SIBA.

Paul Hegarty, another Old Bass-tard, took over as Beer Group Honorary Secretary in 2014. The Group continues to thrive under the Chairmanship of Mike Wood, the MP for Dudley South with the emphasis maintained on running events for MPs to teach them why beer and pubs are so important. The recent programme has included a visit the breweries on the Bermondsey Mile, a beer and cheese tasting, a visit to Pub is the Hub schemes in Cornwall and the on-going guest beer scheme in the Commons which allows MPs to request that a cask beer from their constituency be served in the Strangers' Bar. To date, over 600 different beers have been featured.

Getting down to business, Mike Wood continues to argue the case for fair tax for beer and pubs. He is a keen advocate for lower duty for draught beers which operates successfully in Australia. This levels the tax burden for pubs with the off-trade. Ruth Smeeth, the Labour MP for Stoke North and a Vice- Chair of the Group, never misses an opportunity to point out that the pubs in Stoke pay more in business rates than Amazon pays in tax in the whole of the UK. In a recent debate on the taxation of pubs over 30 MPs spoke passionately about the positive role that pubs play in their constituencies and pleaded for action to reduce the high tax burden that pub face in the form of beer duty, VAT and business rates.

A brewer once said to me “I never speak to my MP. He doesn't understand what we do”. Talk about a self-fulfilling prophecy! The Beer Group allows brewers, pub operators and beer lovers to talk to MPs and build up a body of supporters in Parliament. The success of our campaigns on duty and business rates show that these have been invaluable allies.

Paul Hegarty



Micro brewery pioneer Peter Austin receives a lifetime achievement award from Nigel Jones MP



The Group makes numerous awards at its Dinner each year. On the left is 2011 Brewer of the Year Stuart Howe with Vice Chairman Nigel Evans MP and 2008 Drinker of the Year was Michel Roux with Chairman John Grogan MP.

Reflections on the Wrekin Brewery

The Wrekin Brewery in Wellington sadly disappeared virtually from the face of the earth in the late 1960s. At one time the Wrekin was a large privately owned brewery that also made pop and bottled beers for other firms as well as owning 200 tied houses.

My attention was drawn by a reference by Boak and Bailey to an article for the Sunday Times in the summer of 1974 where architectural and cultural journalist Ian Nairn wrote a powerful piece that is said to have been at least partly responsible for the leap in membership of the nascent Campaign for Real Ale. Among other matters he called for Telford New Town to revive the then recently expired Wrekin Brewery, whose ales were renowned locally. There were a number of letters reacting to this article, including one from a John Dugdale of the Telford Development Corporation: '[We] are investigating the proposal with gusto.' As far as is known nothing did come of this, but I wondered if local archives and records might reveal more about the opportunity.

After several iterations by e-mail with Alison Mussell at the Shropshire Archives and a search of the Telford Development Corporation archive catalog on-line, and while acknowledging that it was a long shot, two sets of documents looked worth delving in to. The Board minutes from January 1974 to July 1975, and the Chairman's correspondence file for industry 1971-75. I concluded that the notion of re-establishing a brewery had not actually reached the Board to consider!



Judging from the aerial photo The Wrekin brewery was clearly a substantial enterprise. It was founded in 1870 by Thomas Taylor in Market Street and it soon moved to larger accommodation.

After several changes in ownership it was bought at auction in 1921, by Owen Downey Murphy, who presided over a number of linked businesses straddling soft drinks, bottling beers including Guinness, milk and eventually supplying wine and spirits, over a wide area. The company expanded successfully with around 140 public houses in the mid-1940s when Murphy died aged 70 having refused a bid from Marston, Thompson and Evershed to buy him out. Trade continued, presumably under the direction of his sons who were directors of the company. The 60s saw the growth of lager and a new takeaway market for bottled beers but the introduction of Wrekin Bitter did not really address the threat of lager. The development of what was to become Telford

New Town in 1972 did not help either, as a number of their pubs were demolished, to be replaced by only nine new licensed premises, for which the brewery was in competition with the national brewers and lost out.

Eventually the owners sold out to Greenall Whitley in 1966, which transferred brewing to Wem in 1969, and soon the Wrekin name as well as the premises disappeared, the old brewery finally being demolished in 1975.

I then read that brewing had returned to Wellington, and Market Street, which is very welcome, and under the name of the old business with Ironbridge Brewery now operating as The Wrekin Brewing Company at the Pheasant. (*Note that Stan Platt has organised a meeting there on 23 January 2019, Ed*)

Dominic Pinto

History of the Hartley Row Brewery at Hartley Wintney in Hampshire

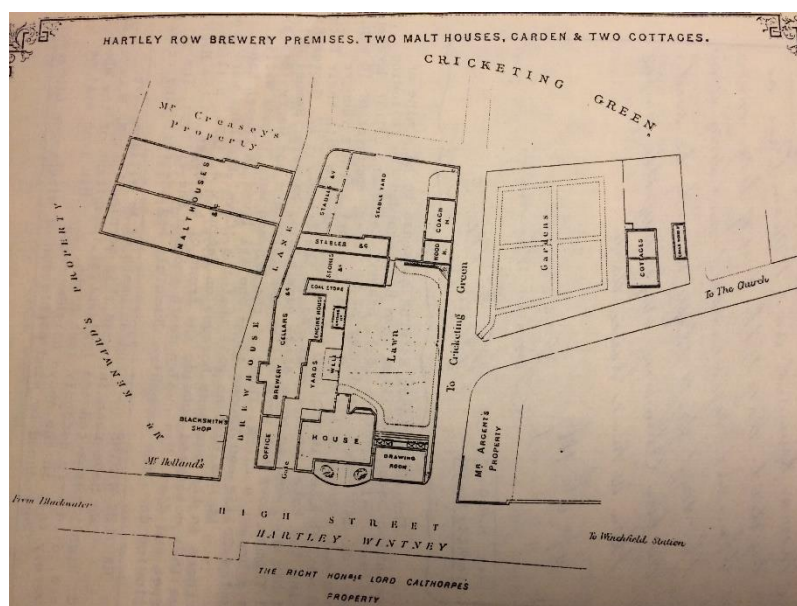
Hartley Wintney is a small village straddling the main Southampton road mid way between Camberley and Basingstoke in the north east corner of Hampshire. The village lies north west of the military town of Aldershot and was until the early 1900s adjoining an area of hop growing based around Odiham and Crondall.

In 1822 land was conveyed to Jonathan Mackenzie by Dame Jane St John Mildmay of Dogmersfield (a nearby village). She was the lady of the manor and he was described as a brewer. By July 1829 he had acquired the land so 1830 may well have been the start of brewing. The Pigot directory of that year refers to Mackenzie as a wholesale and retail brewer.

In 1836 the premises were conveyed to William Cave of Elvetham, a village to the east. He purchased it for £1,600 and as well as the brewery there was already an estate of 34 public houses. Mr Cave had his own farms of some 240 acres and grew his own barley for the use in the brewery.

Over the next 40 years W Cave & Sons built up the trade and increased the licensed houses to some 60 outlets in an area bounded by Chertsey, Tongham, Winchester and Warfield, but mostly within six miles of the brewery. Expansion at this time was assisted by the new town of Aldershot which was now a large military base and the Company ran a licensed canteen at the camp until 1860.

In July 1867 William Cave purchased some more land this time from Thomas Kenward for £160 enabling him to double the size of his malthouse. By the 1871 census William Cave was 62 years old, a farmer, brewer, maltster and spirit merchant owning some 50 acres and farming some 240 acres. He employed 10 men, 3 women and 1 boy together with his son (same name) and his younger brother. He was partnered by Thomas Sturmy Cave making 17 in total.



After William Cave's death in 1876, the brewery and 60 public houses were auctioned in London. The valuation of the fixed plant was £1600 and consisted of a brewhouse with three slate tuns with copper cupola skimmers and attemperators, cement yeast stillion and a 35 barrel wooden underback. The engine room had a 4 HP high pressure vertical engine and a 2 HP. engine and pulleys. There was a 100 foot well rope and a 20 barrel iron hot liquor back over the engine room. The grinding room consisted of a malt mill quantity unspecified. Next the hop room, which had a 36 barrel tun and a 40 barrel cupola skimmer and sack carrier. The copper and cooling rooms consisted of a 40 barrel copper with steam coil and a

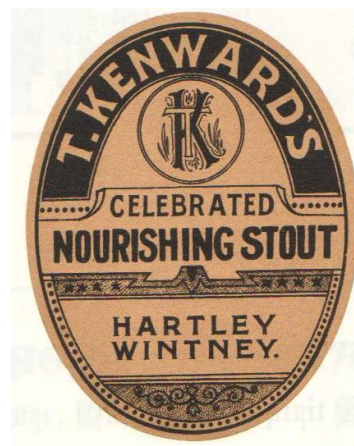
60 barrel iron liquor back, a 10 Qtr mash tun, a 40 barrel iron boiling back, a 25 barrel hop back and 3 coolers nearly new with 545 superficial feet. Also contained in the room was a square 40 barrel wooden tun and a 35 barrel slate square. Next the boiler room had a 12HP Cornish boiler, while a second boiler room had another 10HP Cornish boiler. Nearby was a well and spring. The maltings which were newly built consisted of a 50 qtr steeping. On the main road was a large dwelling house with 20 rooms (later known as Kenward House). In the yard was stabling for 10 horses and a coach house. Trade was described as 2268 Qtrs malt, 8336 barrels of beer and 2610 gallons of spirits a year.

At the auction the whole lot including the public house were sold for £50,225 to Thomas Kenward the same man who had originally sold land to the Caves for expansion of the malthouse. It was stated that Mr Kenward had recently retired from his grocers and drapers business. The water supply was also acquired, this being piped from a spring via a reservoir from the north of the town at Hazeley Heath.

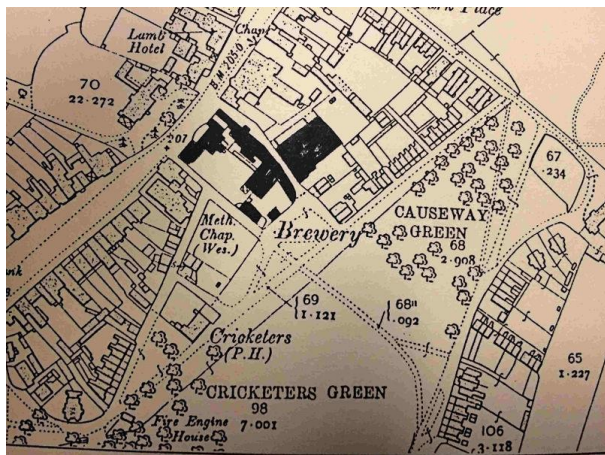
By 1900 six types of draught beer were produced, HH, K, FPA, IPA, Porter and Stout. Bottled beer at this time was becoming popular and the brewery was erecting a new bottling plant. As it neared completion, during the evening of 20th October 1905 a fire swept through the brewery causing damage valued at £3,000. The fire destroyed one house, the malthouse and part of the new bottling stores. The fire had started in the coopers shop. It spread, despite efforts of several brigades to control it to the fermenting room, sugar store

and hop store. 500 cases of new bottles were destroyed only days from the start of bottling. Not only that, the new bottling stores was not insured!

Most owners would have thought twice and maybe sold out to a larger company but Mr Kenward rebuilt the brewery and bottling commenced. The brewery was re equipped partly with new plant. There were at the time, three cast iron liquor storage tanks, a 10 Qtr mash tun, a cast iron hop back with gun metal false bottom, a 40 barrel open brewing copper with dome and coil. Two open coolers, a horizontal Morton refrigerator, five wooden fermenting vessels with a total capacity of 240 barrels fitted with parachute and attenuators and a wood fermenting square capacity of 30 barrels. Also a slate fermenting square capacity of 35 barrels. These last two items of plant probably dated back to the time of the Caves ownership. The brewery also contained a set of malt rolls by Adlams of Bristol. A horizontal steam engine by Wallis and Stevens of Basingstoke, oak vat by Adlams capacity of 70 barrels. The boiler was a Cornish steam boiler by Wallis and Stevens (which was refitted in 1920). There was also a Lancashire steam boiler from Adlams with a forced draught, a McCardle steam cask washer and a wooden liquor filtering tank. In the bottling stores the plant consisted of carbonator, filling machine, freezing machine, vertical steam engine, pulp washer, beer filter washing tank and a 3HP stand by gas engine. In the mineral plant a bottle washer was provided , two fillers and another steam engine. The maltings were rebuilt as a 15 quarter capacity.



A plan of the brewery at this time showed to the left of the main entrance in the High Street a brick and slate building containing office and stores. Adjoining it a hop store on the top floor with the copper, mash tun and cooler stage below, with paved cellar on the ground level. Next in an extension fermenting vessels, mill room, brewers office, with the engine room on the upper floor and paved racking cellar on the ground level. Next adjoining more fermenting vessels and hop store on the upper floor with the racking cellar on ground level. At right angles part of the hop store and sugar store with a large cellar on the ground floor. The next building contained the bottling stores with a loft above. In the rear of the above was stabling and garage enclosing a spacious yard and the cart shed, dung pit and urinal. Over the road but connected by a footbridge was the 15 quarter maltings, part of which was used as the mineral water store. The whole site was a compact area typical of many small village breweries of that time and even included a lawn area behind the main Georgian house.



Thomas Kenward remained in control until a few days before his death in November 1916 aged 93 years old. Bottling had to cease again in 1917 when wartime shortages of glass forced a cut back. This resulted in a very short period that bottling actually took place so known labels are very rare. From there onwards the brewery took bottled beers from other breweries. The brewery was then ran by Harry Chapman the head brewer who had previously owned The Tower Brewery in Worthing. With the loss of the bottling and competition from bigger local breweries the brewery had no obvious leader and had lost direction.

Brewing appears to have ceased in 1921 and the brewery and 41 licensed houses were offered for sale at an auction to be purchased by Friary Holroyd and Healy

Brewery of Guildford. The best of the houses were retained whilst the remainder were re-auctioned where 20 of the houses, the brewery buildings and plant were sold. Trade for these houses were shown as an average of 1757 barrels for the three years 1912 to 1914. The Gardeners Arms at Mattingley had a trade of only 50 barrels per year. At this auction Crowleys of Alton purchased The New Inn at Herriard (now The Fur And Feathers) for £1850 and the Chequers in Eversley for £1600. Later the brewery had various uses and during World War II it was used by Huntley and Palmers biscuits. Later it was occupied by Davidson Dyespring Switch Co. from 1984 later called First Inertia Switch Company. Some of the brewery buildings remain as do the main house, while a few of the public houses still trade.

Geoff Dye

Geoff acknowledges the assistance of the Hampshire County Record Office.

The end of the line for Ind Coope's Burton Bottling Stores



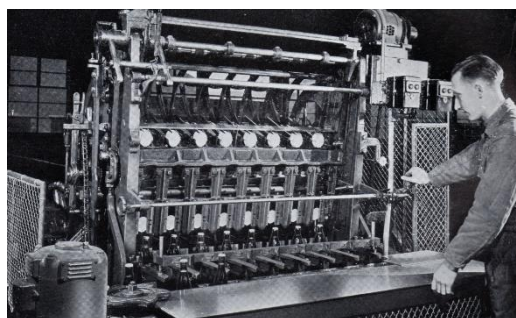
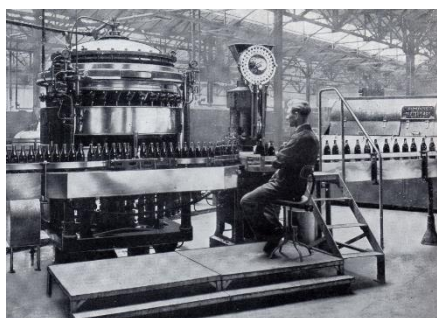
Demolition of the old Ind Coope bottling stores in Burton on Trent was completed just days after the 70th anniversary of the opening of 'Britain's Greatest Bottling Stores'. 140 new homes will now be built on the site as part of a £3 million scheme.

Having founded a brewery in 1799 at Romford in Essex, Messrs Ind and Coope moved to Burton in 1856 for the local water more suited to the production of pale ales which were in vogue at the time. They purchased partially finished premises in Station Street from William Middleton. When more malting capacity was needed, on one side stood Bass' Middle Brewery and on the other was Allsopp's New Brewery so a plot of land on the other side of the railway station was purchased from the Marquis of Anglesey and four malt houses were erected in 1870.

Both Ind Coope and Allsopps struggled financially at the end of the nineteenth century and after two failed attempts to merge in 1906 and 1912 they eventually amalgamated on March 15, 1934, to become Ind Coope and Allsopp Ltd. Prior to the merger both breweries had their own small bottling stores, Allsopps was in Station Street and Ind Coopes next to the four 1870 maltings, now known as Malthouses 2, 3, 4 and 5.

With buoyant sales of the company's flagship bottled Double Diamond, a state-of-the-art bottling facility was needed and plans for the Curzon Street Bottling Stores were drawn up in 1945. To keep costs down Malthouses 2, 3, 4 and 5 were joined together and an additional single storey building constructed. The initial

cost was £262,350 which included seven bottling units and new railway sidings. The Curzon Street Bottling Stores was opened on September 30, 1948.



Mr Bloomfield, the bottling stores manager, lived in a house on the premises, known as 'Nut

Brown Manor' after a popular drink at the time. Along with seven bottling lines, pasteurisers, machines for sorting and washing the bottles and a labelling device; the site also had a first aid room run by Sister Kiddoo, a canteen where breakfast could be had for 10d., and a pub called The Bottlers' Arms where all employees over the age of 18 could draw their beer allowance of two pints a day.

Beers produced included Double Diamond, John Bull, Arctic Ale, Allsopp's Special Stout, Ind Coope and Allsopp's Sparkling Ale, Nut Brown Ale and Graham's Golden Lager (later rebranded as Skol Lager). By 1956 Long Life and Allsopp's Lager began to be produced in can, an innovative move and new bottling and canning lines were added to keep up with the ever-increasing demand.

The company joining up with Tetley and Ansell in 1961 and became Allied Breweries in 1963, this being one of the 'Big Six' of British brewing. In 1983 a modernisation project began at Ind Coope Burton Brewery which would eventually lead to the bottling and canning facilities relocating to the main site. The last tankers carrying beer from the brewery to Curzon Street finished in December 1987. The buildings lay empty until 1991 when it began its third and final phase, as an industrial estate Imex Business Park. It was the home to numerous different firms including fittingly The Black Hole Brewery.



Ian Webster

Martyn Cornell muses on cask ale quality



Why is finding a properly kept pint of cask ale such an appalling lottery in Britain's pubs, despite the existence, since 1971, of a consumer organisation dedicated to cask beer like CAMRA and a trade organisation dedicated to raising the standards of cask beer, Cask Marque, since 1998, two decades ago?

The answer is ridiculously simple. Most of the cask beer in Britain is sold after the cask they came from has been broached for over three days. According to CGA, almost 90 per cent of cask ale brands sold at below the rate of 18 pints per tap per day required to maintain quality. The typical cask of beer is still on sale seven or more days after it has been opened. This is exactly the same as making a sandwich on Monday and still having it on sale a week later. Anybody buying that week-old sandwich is unlikely, after trying it, to buy a sandwich from you again. Cask beer is a perishable product and it loses its best qualities very quickly. Most pubs ignore this and as a result most cask beer is sold a long way from peak condition.

Adding to the problem of poor quality caused by age, the evidence clearly shows most pubs keep their cask beer too warm. In July this year, Cask Marque found that almost seven out of ten pints of cask ale were served warmer than the recommended 11°C to 13°C. Two per cent were served at an alarming 20°C. How is this possible?

Hilariously – or not – more than 90 per cent of pub landlords insist that they are aware of the advice on how to keep cask beer well, advice which strongly recommends arranging turnover so that a cask is emptied within three days and they claim either that they do their best to follow that advice or don't actually need it because they are expert cellar-men. And two thirds of landlords insist their cask ales never stay on sale for longer than three days. Unfortunately, the evidence shows clearly that this is totally untrue. Vianet, a company that monitors what happens in pub cellars, found that the majority of pubs sell less than a cask of beer per tap per week. Let's be generous and say that half of each cask is sold within the recommended three-day period after the first pint is poured. That means half of all pints from the majority of pubs are going to be four days older or more. Would you reckon to buy a sandwich from a place where half the sarnies on offer were between four days and a week or more old?

One underlying reason for all these problems is that too many publicans are either indifferent to or don't like cask beer. To quote Pete Brown, in the latest Cask Report, "Among publicans who love drinking cask themselves, every single quality measure is significantly better." Perhaps we should be saying: "If you don't actually adore cask beer, please don't sell it."

In the past five years, cask ale sales have dropped by 20%, while the overall beer market has fallen by just over nine per cent. At that rate of decline, cask ale will effectively have vanished in a few decades. If cask ale disappears, then to misquote Hilaire Belloc, drown your empty selves, for you will have lost the best of England. Meanwhile 'craft' beer, defined for the purposes of this argument as non-mainstream keg beers made by small brewers, has leapt from nowhere ten years ago to six per cent of the on-trade beer market in 2018.

The Cask Report has a number of tips to try to stop this apocalyptic scenario. Here are mine:

- 1) Every pub or bar that sells cask ale must have a cask ale champion whose specific job it is to ensure that every pint is perfect. If this is not the publican, it should be someone else senior.
- 2) Every pub company, too, must have someone in the organisation to champion cask beer and ensure every outlet is selling the best cask ale it can.
- 3) Pubs should be taught that a big range of different cask beers on sale at the same time is not automatically a bonus, but a likely contributor to quality problems.



4) Before any pub gets Cask Marque accreditation, it should be able to show a record of how long every cask beer has been on sale and also a record of every customer complaint about the quality of a pint as well as what action was taken about that complaint. Pub companies should also regard this as best practice.

5) CAMRA members over 65 (and yes, I fall in that segment) should STFU about how awful Doom Bar is, and should be taken behind a wall and shot if they utter the phrase “Remember Watney’s Red Barrel!” Nobody except you DOES remember Watney’s Red Barrel, grand-dad, and it’s the image you and people like you bring to cask ale – beslippered and becardiganed – that is part of the reason why under-30s would rather drink ‘craft’.

Your editor would like to add a sixth. Use a cask breather which replaces each pint sold from the cask with inert nitrogen or CO₂. Ignore the reactionaries described in point five who abhor the practice. I have conducted sample room trials using a slight positive pressure of CO₂ and have kept cask beer on sale and saleable for six weeks.

Martyn Cornell

Beer strikes back

There is so much fruit puree stuffed into some US beers that there have been increasing instances of explosions as refermentation takes place in unpasteurised cans. Some brewers have resorted to putting warnings on the outside with New Jersey’s Magnify Brewery even packaging a gose with a James Bond style detonator can design.

The increasing use of weird and wonderful microorganisms can also allow over-carbonation if beer is not sterile filtered and then stored too warm. Then there are the hops;

Yankee brewers use plenty of them away from the copper and boffins have discovered that they have enzymes capable of hydrolysing dextrins which normal brewing yeasts will not touch. Bottle conditioned beers are particularly vulnerable to a steady release of extra fermentable sugar during storage.



Has anyone spotted a brewery lion?

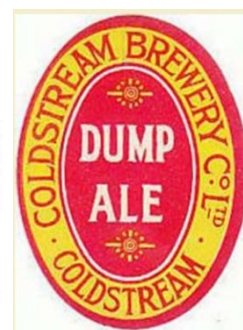
An article in Chester’s cultural magazine *Tortoise* covered the city’s old breweries. Back in 1487 there were 28 in the area and by 1871 there were 13 but by 1901 only one remained, the Northgate Brewery surviving until 1969. However the most visible site of all the old breweries must be the Lion in Pepper Street. When it was demolished to make way for a car park, the old stone statue of the lion trade mark was erected on the top of the highest tower of the car park. Few people actually notice it.

Peter Dyer asks whether there are any other brewery lion statues extant.



Anyone heard of ‘dumps’?

The ABBC’s Beer Memorabilia newsletter reported on a Boroughloch Brewery label featuring Melvin’s Dumps being sold on E-bay for £192.77. The seller stated “Apparently, during 19th century, in the North a wee heavy was called a wee dump”. According to Edward Burns, Scottish Brewery Trade Marks, 1900 to 1976, the trademarks ‘Dumps’ and ‘Redem’ (i.e., Red M) were both registered by Alexander Melvin & Co. in 1902, probably dating this label to after 1902. Alexander Melvin & Co. was located in Edinburgh and was formed before 1850 when Alexander Melvin took over the Boroughloch Brewery. Brewing beer ceased in 1907, and the stock and goodwill were taken over by McEwans. The label can therefore be tentatively dated to between 1902 and 1907. Can anybody shed any further light on the use of the term ‘Dump’?



Out and about

Brewing to restart at historic Mansfield Brewery site

A piece in the Mansfield Chronicle and Advertiser tells us that brewing is set to take place at the old 1905 brewery building in Littleworth. A planning application has been submitted for a microbrewery, bar and cafe area by Prior's Well Brewery of Mansfield. The café of the old Making it Centre which vacated the premises in 2015 would continue but to the left of the main entrance behind a folding glass screen would be the main brewing area. In front of the doors would be a bar area.

The brewery vessels will be visible behind a glass screen. The aim is to operate a café, serving local businesses and as a party venue for private hire. They also plan to offer brewery tours/talks and hold 'Brewing Experience Days' where people can actually come on an actual brew day and take part in the brewing operation. The new owners have access to Edwin Deakin's photo album and plan to adorn the walls and other areas with brewing memorabilia, and as many photographs as possible to pay homage to the former occupants. They may even use the original well on site. The only alteration to the fabric of the building would be a hole approximately 2.5 metres above floor level to house the 100mm stainless steel vent from the brewing vessels.

Note the building has a coronet.

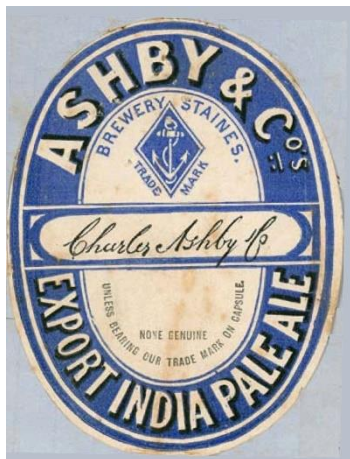
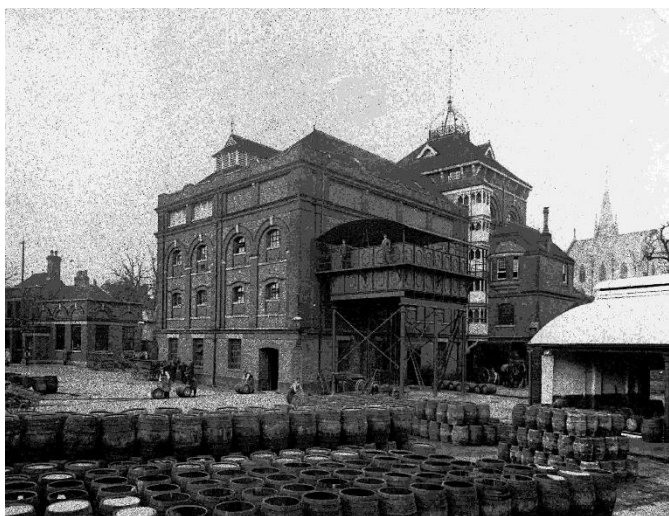


More coronets



I noticed that in NL82 that Richard Benjamin from Flaxmill Maltings was looking at the ironwork that topped and adorned the brewing towers of the past.

I recall many years ago discovering that the



very top of Isherwood, Fosters and Stacey in Maidstone, had been removed during demolition and was in fact (then) the top of a well head in the grounds of Maidstone Museum. Since then I understand that it had been removed and is in storage by Maidstone Museum. The old Ashby Brewery in Staines now converted into apartments still has one as well

Ken Smith

More about electric pumps

Further to the article on electric beer pumps in NL82, as Kevin Mutch stated, these pumps usually dispensed half-pint measures. But I do recall that some pubs had quarter-pint measures: this allowed the staff to dispense half-a-pint of shandy with cask ale.



I visited Bristol in August. This city was a major seller of Draught Bass. Over much of the Bass estate until possibly the 1990s, Draught Bass was sold using free-flow electric pumps. These allowed the bar staff to dispense Bass without a sparkler and with a minimal head (often referred to as 'flat', but of course it wasn't flat at all). Then some misguided brewery executives decided to replace these pumps with swan-neck hand pumps and tight sparklers, a decision which I believe contributed to the slow demise of this wonderful beer. As in Derby, the Bass drinkers of Bristol liked their beer to be served 'flat'. Amazingly, a lovely pub to the south-west of the city centre - the Avon Packet, 185 Coronation Road - retains in working order two of these mirror-fronted electric pumps. I wonder if any others survive out there?

Steve Peck

Let's have your photographs

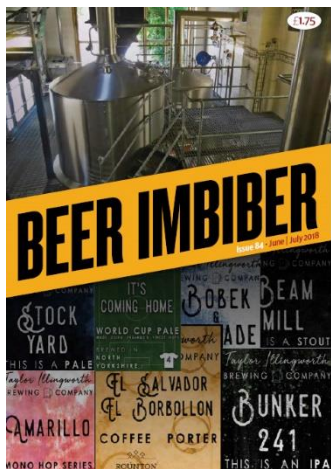
As you all know, a small team at the Brewery History Society has been busily building up and consolidating information on the breweries past and present on our database BreweryPedia. It occurred to me that with the breweries of the present there must be many of you who have visited or wandered past many of our micros over the last decade or so. If you have, and importantly, if you have taken photographs of these sites, I'd love to see them and incorporate them into the database.

Many members have already contributed but I notice that we still have a large number of recent breweries without an illustration. If you have any photos of recent micros, would you consider sending them in to us, either as an electronic image or as a good old fashioned print? If you can make it clear where the site is and the date I can add them to the record and acknowledge your contribution. You can reach us at publications@breweryhistory.com

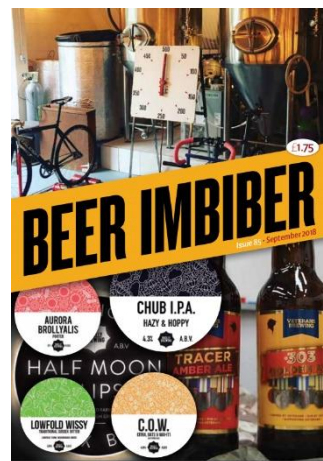
Ken Smith

Launch of the Beer Imbiber

The New Imbiber has long been the essential read for beer tickers, listing as it does new beers available as well as the appearance of new breweries. Having started many years ago, it is now up to issue 85 and was recently looked after by our own Paul Travis. In the summer BHS member Steve Finn took on the editorship and running of this excellent magazine. As part of this transition the name has been changed to include the word 'Beer' to facilitate web searching.



At the core of the publication, which comes out bi-monthly, are listings of new breweries and new beers. In addition to the in-depth data, the presentation is a lot more visually appealing and each colourful issue includes industry news and a range of articles. The issue I am looking at has a report on a trip to Dorset, a visit to Joules Brewery, a look at Taylor Illingworth Brewery, an article on beer styles, in this case saison and some book reviews.



There is a very informative web site which I would recommend visiting and Steve has been adding older issues to this. All in all I found this a very well produced and informative 40 page magazine. Subscriptions are available at www.beerimbiber.co.uk for £8 digital or £15 for paper and both for £18 per annum.

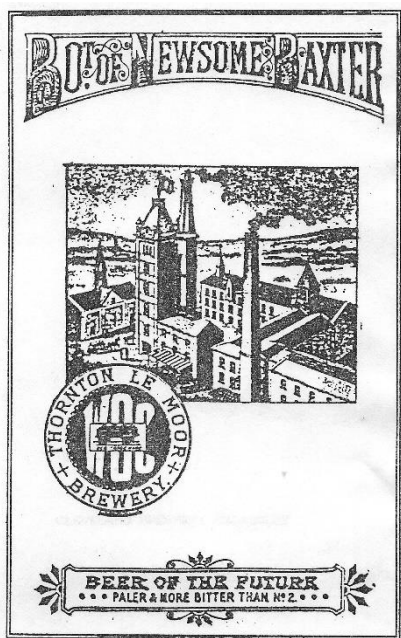
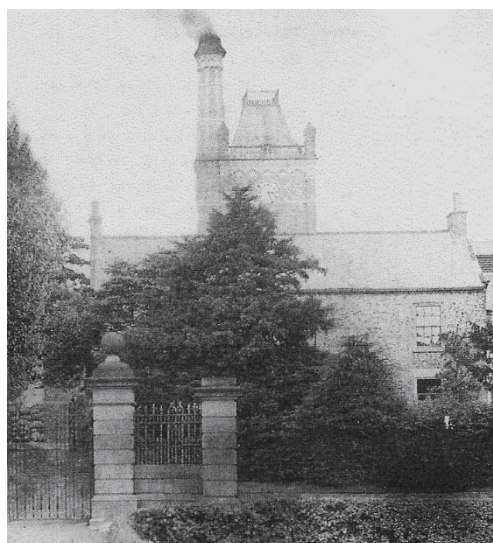
Jeff Sechiari

The Beer of the Future

Thornton le Moor is a village of 425 souls between Northallerton and Thirsk in North Yorkshire. An interesting piece in the Darlington and Stockton Times tells us there once was a brewery there producing a bottled beer called the 'Beer of the Future'.

The brewery in the village was started in 1737 by William Sadler in the Black Swan Inn and in 1810 the brewery swapped sides of Main Street to Brewery House. Herbert Newsome Baxter a maltster from Sheffield bought the business in 1851 for £1,335. He clearly saw an opportunity in this out-of-the-way place. Thornton is on the side of geological ridge and he knew the water was good for brewing. He also knew the fields around were good for growing barley. South Otterington station had opened on the East Coast mainline nearby and the two coaching roads could carry his beer to Northallerton and even to Middlesbrough, where the first thirsty blast furnaces of the Ironopolis were being lit.

The brewery grew to become the village's major employer with over 50 employees and it acquired a chain of pubs. The brewery pumped water to peoples' homes and its gas lit the village school and street. Mr Baxter brewed a Strong Mild and an Extra Strong Mild, but his signature beer was known as "BOF" – Beer of the Future. It was paler and more bitter than his other brews. People



in London took a liking to it and it was held in high repute by the medical profession for its tonic and stomach properties and delicacy of flavour.

In 1887, Newsome's son, William doubled the size of the brewery to the designs of architects Hepper and Fisher of Castlegate, York. He added a 25 quarter brewhouse and a 90ft tower, complete with clock and decorated with ornamental brickwork.

It was so noticeably tall that as it was going up, the Archbishop of York passed in a train a mile away, and said: "Dear me, I wasn't aware of any such church tower being built in this part of the diocese."

William died in 1892 leaving the brewery in trust to his two teenage sons.

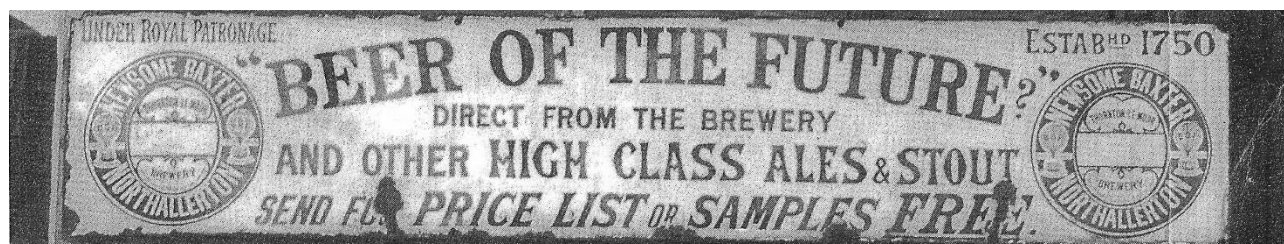
The boys fell out and the head brewer, John Metcalfe, left Brewery House to set up the Star Brewery directly opposite in direct competition.

In 1897, the ailing business was bought by Joseph Alston Dover, a Newcastle ale and spirit merchant of Alloa in 1901. Brewing ceased water bottling continued until in 1941 for fear it might be used



and then it passed to Archibald Arrol in Thornton in 1909, although mineral 1934. The brewery tower came down by German pilots as a prominent landmark.

Keith Osbourne has found some beer labels and advertising material and does any reader know any more about the Beer of the Future which was clearly ahead of its time.



Lloyd George's Beer

Lloyd George famously proclaimed during the Great War that Britain was at war with "Germany, Austria and drink, and the greatest of these three deadly foes is drink". Strength was reduced, pub hours were slashed and beer duty soared. Alan Greenwood has unearthed a song of the time written by R. P. Weston and Bert Lee in 1915 (who also composed *Good-bye-ee*). There is a recording by Eddie Mayne back in 1917 at https://www.firstworldwar.com/audio/Ernie_Mayne_-_Lloyd_George's_Beer.mp3

*We shall win the war, we shall win the war,
As I said before, we shall win the war.
The Kaiser's in a dreadful fury,
Now he knows we're making it at every brewery.
Have you read of it, seen what's said of it,
In the Mirror and the Mail.
It's a substitute, and a substitute,
And it's known as Government Ale (or otherwise).*

*Lloyd George's Beer, Lloyd George's Beer.
At the brewery, there's nothing doing,
All the water works are brewing,
Lloyd George's Beer, it isn't dear.
Oh they say it's a terrible war, oh law,
And there never was a war like this before,
But the worst thing that ever happened in this war
Is Lloyd George's Beer.*

*Buy a lot of it, all they've got of it.
Dip your bread in it, Shove your head in it
From January to October,
And I'll bet a penny that you'll still be sober.
Get your cloth in it, make some broth in it,
With a pair of mutton chops.
Drown your dogs in it, pop your clogs in it,
And you'll see some wonderful sights (in that lovely stufo).*

*Lloyd George's Beer, Lloyd George's Beer.
At the brewery, there's nothing doing,
All the water works are brewing,
Lloyd George's Beer, it isn't dear.
With Haig and Joffre when affairs look black,
And you can't get at Jerry with his gas attack.
Just get your squirters out and we'll squirt the buggers back,
With Lloyd George's Beer.*

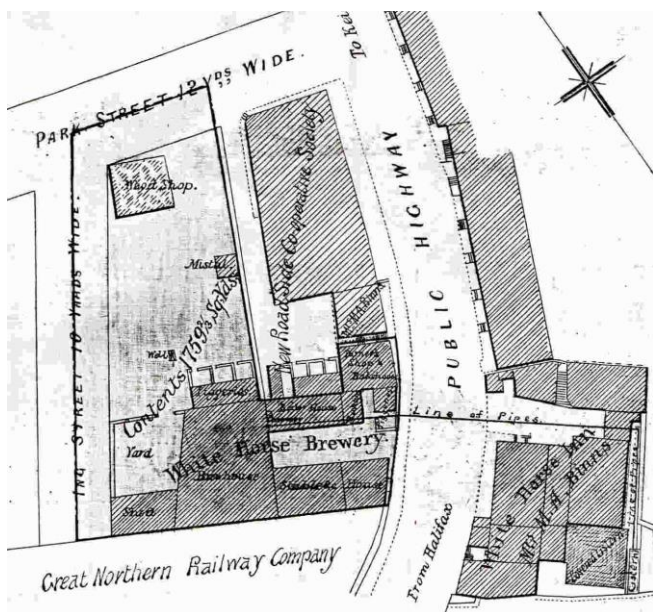
Mike's meanderings in Keighley

We had an excellent visit to Timothy Taylors, where we were given a fascinating tour of the brewhouse, together with samples of the range and even a complimentary package. Many thanks to the brewers Andy and Tom for showing us around and answering all the questions, including my yeast fixation. As ever, I combined the trip to check out some other sites where buildings might remain.

Cattle, Eastwood Brewery, Dalton Lane

In 1869 John Cattle was at the Old Brewery in Cook Lane, previously used by Timothy Taylor with his father-in-law Robert Aked. In 1872 plans for a new brewery for Robert Cattle of Pocklington for son John. Cattle, the family were brewers in Pocklington. They subsequently built the premises and Atley House in Dalton Lane opening in Spring 1873. The adjoining street being named Brewery Street. The family operated a third brewery at Seacombe in 1881. Brewing ceased at Keighley in 1903. Sadly this and the Cook Lane sites are long gone.

Ingrow. White Horse Brewery, New Side Road



The White Horse pub was acquired by H Thompson, brewer Keighley on 4th December 1864. Henry Hargreaves Thompson, born Colne 1823, became ostler at the Crown Inn then tapster/manager at the Fleece Tap behind the Fleece Inn, Low Street. He was landlord of Black Bull. In 1865 he brewed at the White Horse and also owned the Malt Shovel (source Eddie Kelly).

In 1871/76 HH Thompson was listed at Halifax Road under Keighley, but also under Bingley. He died December 1877 and by 1879 Mrs Thompson was listed. In 1881 Frederick Binns brewer for Henry Thompson & Co, listed as Wesley Place in 1886, whilst David Smith was at the White Horse. Nevertheless, in 1888 Hy Hargreaves Thompson was mentioned and listed 1892 and as Wesley Place in 1895. The late David Parry's collection includes a copy of an 1896 map.

The map shows Mrs M H Binns as owner of the pub on the opposite side of the road. This was 81 Wesley Place and a photo of the pub (closed 1969)

is available on the Lost Pubs website. That year Frederick Binns is listed at White Horse Brewery, Wesley Place. On 15th March 1897 the business was acquired by Scotts of Skipton and used as stores. The pub was sold to Bentleys Yorkshire Breweries on 1st October 1912.

Eddie Kelly notes the White Horse plant was sold at auction September 1898 mostly to Ogdens of Haworth. Brewing did not recommence on the site. The brewery premises were offered at auction during July 1899 with a restrictive covenant prohibiting the production, storage or vending of beer and similar products.



These are the buildings across the road from the old pub and which fit with the map shown above. The Halifax side of the building has the faded wording "Charles Walker & Sons Tannery". I haven't been able to find out when the latter operated, but my guess is that they occupied the buildings without any external changes. It would be fascinating to have a look inside to see if they retained any of the equipment eg FVs could be useful for soaking hides. If anyone has any further information about the Airedale or indeed the tannery site, I'd be most grateful.

Ilkley

There is some confusion about the sites here and the revised entry for Century now reads:

James Weatherill, Ilkley Wells Brewery, Skipton Road (1892). Previously manager of Ilkley Brewery & Aerated Water Co, he then seems to have used the site once occupied by the Joy family. This was probably the Lister Arms, where the plant was for sale 13th May 1895. The story is a tad more complex.

Joy OJ & AB, Wells Brewery, Skipton Road

In the 1870s they brewed in the yard of the

Midland as the Wells brewery in the building attached to the Kings Hall and Winter Gardens, now used by Upstagers, with signing for Cowleys printers.



In 1877 Orlando Joy & Co were listed in Skipton Road, until September 1880 when the partnership was dissolved. In 1881; Joy Augustus Bowdin, brewer, Old brewery aged 33 emp 3 men; Joy Orlando John, Midland Hotel, Cow Pasture Road. The online local history site suggests that they moved to the Listers Arms, Cunliffe Road on corner of Skipton Road. Originally called the New Inn, opened in 1825 and soon became known after its first tenant, John Lister. At one time the wing on the far left-hand side was used as a brewhouse. In 1969 the old Listers Arms was converted into apartments.

In 1884 William Ramsden was listed as a brewer Cow Pasture Road, presumably the Wells site. In 1887 Herbert Cutlack was listed in Skipton Road and presumably followed by Weatherill. In 1891 the later aged 44 was a brewer and grocer, Clifton Terrace.

Clifton with Norwood, Fewston Norwood Brewery, Sun, Brame Lane



In 1877 Wm Rayner at Norwood Brewery and in 1881 at the pub. By 1884 James Marsden running the brewery, but no mention after this. The pub is still trading and the large building at the rear may be the remains of the brewhouse. Confusingly sometimes listed under Harrogate.

Mike Brown (with thanks to Eddie Kelly and Malcolm Toft for help with Ingrow)

Gleanings – tomorrow's history today!

Another bizarre brew

New Zealand brewery Moa has unveiled 5.5%ABV Red Stag Wheat beer brewed with deer velvet for the Chinese market. It sold out in 48 hours. Deer 'velvet' grows on the animals' new antlers for a few months before they harden and calcify to form bone. New Zealand has a huge deer rearing industry and is the world's largest supplier of deer velvet, which is supposed to have health benefits being widely used in Chinese medicine.

Bud and Beam

Budweiser and Jim Beam Bourbon have done a collaborative brew called Budweiser Reserve Copper



Lager to celebrate two all-American brands that survived Prohibition. It is 85 years since the end of that particular social experiment. The US lager beer was aged on charred staves from four year old Jim Beam casks.

Belhaven branches out

Greene King has put in a planning application at its Belhaven subsidiary in Dunbar to install a 250L a day still for the production of gin, rum and whisky for sale within the company's pub chain. The popular Monk's Retreat visitor centre will also be updated as a function venue with improved disabled access. There is some talk of a greenhouse to grow the botanicals.

Meanwhile back in Bury St Edmunds, Greene King has unveiled an interactive 3D tour of the brewery, taking visitors from the 1930s art deco entrance and onto all six floors of the gravity-fed brewery as part of its relaunched web site.

I&G comes home

Scotland's Innis & Gunn is planning to build a 400,000hL brewery in Edinburgh. The outsourcing contract with Tennents will finish in 2020. To start with the new plant will be around half full but the brewery at Perth will continue to operate producing the Inveralmond range.

Goggles for Elgoods

A social media storm erupted in Horsham around Elgood's brew called Beer Goggles. The pump clip uses a traditional cartoon which depicts a haggard old woman but flip



it 180 degrees and the picture sheds decades. "This pump clip belongs in the 70s alongside the likes of Benny Hill," said one complainant. Elgood's said the beer had been sold since 2017 without comment and that the brewery was run by three lady directors!

£22.50 a pint

The Craft Beer Co in London says that AleSmith's Speedway Stout is 'incredibly good value' due to the quality of its ingredients and its rarity. That is all very well but it costs £22.50 a pint! The 12%ABV beer is only sold in third pints which according to the pub makes it much cheaper! The average price of a pint of beer in London is around £5.20.

Beer box comes to Leeds

The Leeds International Beer Festival hosted the Maine Beer Box recently. Brewers in that State are promoting their beer in a custom-built, 40-foot, refrigerated shipping container. The Beer Box boasts 78 beer taps which are accessed from the wall of the unit. It was first used last year at a festival in Reykjavik and its visit to Leeds is



its first to the UK. The return journey will see it chock full of Yorkshire beers.

Kronenbourg to expand

Carlsberg plans to increase capacity at its Kronenbourg brewery in Obernai, France, its largest in Europe, with a €100m investment.

Carlsberg acquired Kronenbourg in 2008 and the current capacity is 7mhl. Meanwhile Heineken is putting €30m into its Marseilles plant to raise capacity to 1.75mhl.

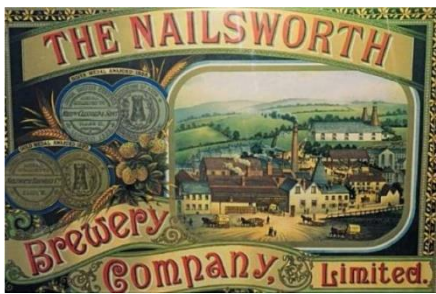
Kiwi brewer training

A purpose-built brewing facility has been installed at the Otago Polytechnic Campus in New Zealand. The aim is to fill the skills shortage gap amongst local micros by providing work ready graduates. There is a 5hL brewhouse and three 10hL fermenters, as well as two other storage tanks. In addition, there will be eight smaller trial brew-kits and 16 nano-fermenters, each producing about 40 litres. The facility will accommodate 24 students at a time.

Plans for Nailsworth



The historic Grade II-listed maltings on the old Nailsworth Brewery site in the Stroud Valley, Gloucestershire could be transformed into 13 flats. The developers have submitted plans including what to do with the current residents- a colony of



horseshoe bats. The maltings which was visited by Barnard is in the top right of the picture.

Climate change may be affecting lambic production

A study has shown that the brewing season for lambic beer has shortened by 25 days from 165 to around 140 days since the early 1900s and could put its production at risk as it cannot be made anywhere else than in Brussels and the Pajottenland region south-west of the Belgian capital. Lambic production relies on chilly nights to start the fermentation spontaneously and the traditional brewing season runs from October to April so that the beer ages at below 25°C.

Beer from 13,000BC

A Stanford University study of three 13,000-year-old stone mortars offers the earliest known physical evidence of an ancient beer-brewing operation. The vessels, discovered near a graveyard site called the Raqefet Cave, in the Carmel Mountains near Haifa, Israel were used by Palaeolithic hunter-gatherers. The previous record holder was a honey-based mead-like drink found in China that was 9,000 years old. This discovery predates the supposed domestication of cereals by 4000 years.

ABI's German brewery sale falls through...again

AB-InBev is trying to sell its Diebels and Hasseröder breweries in Germany. The buyer, CK Corporate Finance has failed to meet its obligations for the second time. The sale, worth €200m, was due to go through during the summer but the money was not forthcoming, nor was it after an extended September deadline. ABI is now in talks with other possible buyers.

Gruut City no hop beers

The Gruut City Brewery at Ghent in Belgium is rolling out its five-strong portfolio across the UK courtesy of importers James Clay. The brewery replaces hops with bitter herbs but does not say which ones are used. The range in 330mL bottles comprises Ghent



Gruut Wit, Blonde, Amber, Bruin and Inferno.

Oregon to try reusable bottles

The Oregon Beverage Recycling Cooperative picks up and processes nearly all containers redeemed in Oregon. It is now working with seven local breweries on a sturdy reusable beer bottle. Recovered bottles would be taken to a facility in Montana to be washed, but that will still emit less

carbon than making a whole new bottle or recycling one.

Michelob Ultra bound for UK

A-B InBev is planning a UK relaunch of Michelob Ultra which is growing strongly in the US; up 34% on last year. It was last on sale here in 2003. A 335mL can of the 3.5%ABV beer weighs in at just 79kCals.

Wells malting opened

The revitalised Wells Maltings building was officially opened last month after one of the most historic and central buildings in this Norfolk port has been transformed into an impressive £5m community arts, heritage and tourism centre. The new hub features the Wells Heritage Centre with a cafe and a tourist information centre, a museum and learning experience about the history of the town. There is also a new 140-seat theatre, The Handa Gallery which will house exhibitions and The Clore Community Studio will host various community events.

Every cloud....

When some loony started putting needles into Aussie strawberry punnets, the market collapsed. Local Australian brewers came to the rescue and there was a glut of strawberry beer on the market.

Brewers whoop

Scientists discovered two units of alcohol a day cut the risk of male impotence by 34% compared to non-drinkers. Half a pint reduced it by 26% while more alcohol did not increase the benefit. The researchers suggest it works by improving blood flow and a drink can also boost a man's sexual confidence.

Watneys is back

Sambrook's in London has contract brewed three tongue in cheek beers for Brands Reunited under the Watney's name. They are 'Sarcasm' a 4.5% ABV citrus pale ale, 'Slapstick' is a 7.5% double IPA and 'Irony' is a 4.6% lager. They are available in can and keg. The Watney's name is now owned by Brands Reunited which has also revived the Home Ales name.



The key to a perfect pint

St Austell funded a study to mark this year's Cask Ale Week in September to find out what beer drinkers think is key to the perfect pint. It is best consumed in a country pub with your other half, two thirds said the food

accompanying the beer was crucial to its enjoyment including crisps, curry, a burger and peanuts.

More worryingly for the industry, 23% of respondents said they rarely drink a faultless pint, with 32% complaining that the temperature is always incorrect and 38% stating that the experience is often spoilt by dirty glassware.

Carlsberg replaces Hicone

Carlsberg is set to replace the Hicone plastic can webbing in its multi-packs with glue. The dots of glue bonding its new "Snap Packs" are strong enough to survive intact during handling but are



brittle enough to easily break when twisted.

The brewer tested more than 4,000 different adhesive formulations during a three-year development process and plastic usage for can collation will reduce by 1200 tonnes or 76%. The Hicone webbing of course can trap animals if disposed of carelessly.

Lisa to tackle Peroni



AB InBev will bring an Italian lager from its local craft arm Birra del Borgo to the UK. Named Lisa, it is being pitched in direct competition to Peroni which is now owned by Asahi. The 5%ABV beer contains

Senatore Capelli wheat and orange peel.

Pricey Burton labels

A James Eadie Sparkling Dinner Ale label from Burton on Trent has sold for £817.77 on e Bay. A few weeks later a Burton Brewing Co Double Stout label



went for £421.77.

James Eadie brewed in Cross Street between 1857 until the company was bought out by Bass, Ratcliff and Gretton Ltd in 1933. The BBC

was founded in 1842 by Henry and Thomas Wilders who built their brewery on their leather-working premises in Burton High Street. It was bought out of receivership by Worthington in 1915

Spiritwood closes

What was once billed as the world's largest maltings at around 450,000t has finally closed. Cargill's Spiritwood plant in North Dakota is now surrounded by corn and soya bean growing while six row barley has fallen out of favour and the two row is largely grown out to the north and west. Cargill is looking to repurpose the buildings. Cargill's malting business is in the process of being taken over by Australia's Graincorp.

Hawkshead opens new plant



Hawkshead Brewery has opened its new Krones brewhouse at Flookburgh which is part of a £3m investment to triple its annual production capability. The original Staveley brewery will continue to produce small batch beers. Halewood International which now owns Hawkshead expects to widen the beer's footprint in the UK trade and export some as well. Head brewer Matt Clarke still uses whole cone hops.

150yo yeast pitched again

A Cincinnati brewery has made a beer with yeast recovered from an old wooden vessel which lay hidden in some old cellars which date from 1855. Two out of three yeast strains found proved to be viable brewers yeast. Urban Artifact brewed a beer called Missing Linck which was apparently well received.

New plant at MacArdle's

Alltech Beverage Division plans to open a new plant at the site of the old MacArdle Moore Brewery in Dundalk. The new Pearse Lyons Brewery will also involve moving the Station Works Brewery north of the border at Newry in time for Brexit. Brewing in Dundalk, dates back to at least 1683, when records indicate that more than 30 breweries existed in the town. Temperance and the Potato

Famine left only two by 1846 when E H MacArdle and his cousin A T Moore gradually bought into McAllisters Cambricville and Wynne's Dublin Street Breweries incorporating MacArdle Moore in 1894 and building a new plant a couple of years later. It joined Irish Ale Brewers with Cherry's and Kilkenny in the 1960s under the Guinness banner. Modern smallpack lines were installed in 1994 but the whole plant closed in 2001 as packaging moved to Belfast. The late Pearce Lyons who founded Alltech grew up in the town.

Natty now in 77 packs

Anheuser Busch's budget beer Natty aka Natural Light beer has appeared in Maryland in 77 packs to celebrate its inception back in 1977 also in Maryland. The cans are inside a plastic bag so can be readily converted into a cooler. The beer appeared to be selling well around colleges where the freshers are not supposed to drink until they are 21!

Thwaites opens new brewery

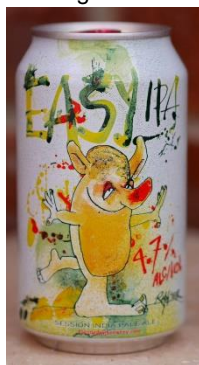
As you will have seen from the front



cover, Thwaites has moved out of Blackburn to a new HQ and micro brewery at Mellor Brook. Andrew Kay, sculptors were commissioned to create this sculpture of the shire horses and dray wagons to mark the occasion.

Flying Dog unrepentant

US craft brewer Flying Dog Brewery says it will continue to distribute its Easy IPA Session India Pale Ale in the UK: ignoring a ruling from the Portman Group which said the artwork encourages illegal, irresponsible or immoderate consumption. Flying Dog says it is making a stand for free speech, creativity and small beer producers.



NATO drinks Reykjavik dry

NATO's largest military exercise since the cold war caused a few headaches in Reykjavik when some 7000 US personnel from Operation Trident Juncture 18 stopped by. Bars were very rapidly sucked dry as thirsty troops moved further and further from the docks. In the morning they had all left, still thirsty presumably and next stop Norway was put on alert to procure extra supplies.

Ever heard of oenobeer?

Colorado is now home to the world's first oenobrewery. Liberati Osteria makes nine beers using up to 49% fermentable material from grapes. Nomen Omen is a double IPA brewed with an obscure yeast harvested from the skins of New Zealand grapes says Alex Liberati who hails from Rome.

Tennent's wins and opens

Tennent's Gluten Free Lager was crowned Scotland's Best Lager at the third Scottish Beer Awards. It even beat BrewDog which had been running a media campaign rubbishing its rivals. This addition to the newish GF sector uses barley malt but treats the beer in tank with Brewers Clarex to degrade the particular protein fragments which affect coeliacs. Meanwhile back in Glasgow at its Wellpark Brewery, Tennent's has opened what it badges as Britain's biggest brewery visitor experience. The three floor development at the Duke Street site is designed to help boost visitor numbers to the City's east end.

This new immersive experience will trace the history of Scotland's oldest brewery from the 1556 to the present day. Building upon the existing tour and tasting experience, The Tennent's Story is centred on Hugh Tennent and his first brew of Tennent's Lager in 1885, which was described by newspapers at the time as a "madman's dream". Pride of place is given to a recently returned bottle of stout salvaged from the 1868 wreck of the Light of the Age which sank off Melbourne while the skipper was drunk! Much of the Centre decoration is by the euphonious local artist Conzo Throb and unpasteurised beer is tanked straight from the brewery next door.

More under 25s abstain

A new study has suggested that almost a third of those aged between 16 and 24 are choosing to abstain from alcohol but reasons as to why remain unclear. A total of 9,699 young people were questioned for the study which was published in *BMC Public Health*. 29% said they did not touch alcohol compared to 18% back in 2005.

New Brews News

This information is kindly supplied by Ian Mackey. It is sorted into county order so that readers may more readily see activity in their own area. Ian writes "I make every effort to keep up to date with brewery openings and as much as possible closures. But if you spot something not here, or hear of a closure in your area please e-mail me so the society records are up to date - *Address withheld*."

Many thanks. Ian Mackey

BEDFORDSHIRE

Ampthill Brewhouse, Unit D, The Sidings, Station Road Industrial Estate, Ampthill MK45 2QY

W: www.kelchnerbrewery.co.uk

Brewing commenced under one ownership as the Ampthill Brewery in September 2014 but put up for sale in April 2015. A new group of local business men took over and are trading under the Ampthill Brewhouse name. A six barrel plant is used. The site and plant was taken over by Kelchner Brewing in Feb 2018 by brewer Marina Kirchner and husband Chris Kelly.

CAMBRIDGESHIRE

Downham Isle Brewery, 1 Matthew Wren Close, Ely, Cambs, CB6 2UL

W: www.downhamislebrewery.co.uk

Established home brewers Cliff and Linden established their brewery is mid 2017.

The Bumbling Inn, 46 Westgate, Peterborough, PE1 1RE

Beers are cuckoo brewed at Xtreme Brewery.

CUMBRIA

Handsome Brewery, Bowstone Bridge Garage, Bowston, Kendall, Cumbria LA8 9HD

W: www.handsomebrew.co.uk

Established by Marcin Serwalka in June 2016 at the ex Blacksmiths used for James Cropper Paper Mill.

DERBYSHIRE

Gaol Ale Brewery, The Old Lockup, 46 North End, Wirksworth, Matlock, DE4 4FG

W: www.gaolales.co.uk

Beers were first available from September 2015. Beers are sold in bottles and cask. Run by Tim Freeman, but they closed in early 2018.

DUMFRIES

Blue Bell Inn, 10 High Street, Annan, DG12 6AG

T: 0141 202 385

Using kit previously employed at Andrews Ale, brewing commenced on an *ad hoc* basis in July 2018.

EAST SUSSEX

Loudshirt Beer, Unit 5, Bell Tower Industrial Estate, Roedean Road, Brighton, BN2 5RU

W: www.loudshirtbeer.co.uk

Established in a garden shed in February 2016 by Martin Batchelor and Mike Thomson. They moved to a ten barrel plant in an industrial estate location in 2018.

GLOUCESTERSHIRE

Keep Brewing, The Village Inn, Bath Road, Nailsworth, Stroud, Gloucestershire GL6 0HH

W: www.keepbrewing.co.uk

Established originally as Nailsworth Brewery, a change of ownership in 2016, led to the name changing to Keep Brewery. A six barrel plant is used.

GREATER LONDON

Brodies Brewery, The William IV, 816a High Street, Leyton, London, E10 6AE

W: www.brodiesbeers.co.uk

Situated in a building to the rear of The William IV pub in Leyton, initially known as the Sweet William micro which brewed between 2000 and 2005. Brewing recommenced in 2008 under the name Brodies after the new owners James and Lizzie. In 2017 brewing and bottling was undertaken at Rhymney in Wales, but in 2018 they got into financial difficulties and closed.

Goodness Brewery, Unit 5, Olympic Industrial Estate, Coburg Road, London N22 6TZ

W: www.thegoodnessbrew.co

Established by Michael Sterling.

Broken Drum Home Brewery, 11, Heron Hill, Belvedere, Kent DA17 5ER.

E: thebrokendrum42@gmail.com

Andy Wheeler, produced beer at his home in a one firkin, quarter barrel plant, for his micro pub in Backfen.

The Greenwich Brewery Taproom, The Up The Creek Comedy Club, 302 Creek Road, Greenwich, London SE10 9SW

W: www.up-the-creek.com

One barrel plant located in the downstairs bar. Opened in October 2018.

GUERNSEY

White Rock Brewery Co, Unit 6, Dysons

Complex, Southside, St Sampson, Guernsey GY2 4QJ

W: www.whiterockbrewery.gg

Established by Ross Gledhill in late 2016.

KENT

Arden Beer Co, 68 West Street, Faversham, Kent ME 13 7JQ

W: www.ardenbeer.com

Barry Watts and Gareth Arnold collaborate with other brewers. They test brew on a 100L kit in a kitchen.

Beers are described as shadow brewed and packaged at Firebrand in Cornwall.

Ceased trading in 2018, although they never actually commercially brewed in Kent.

LANCASHIRE

Dunscar Bridge Brewery, Unit 13a Dunscar Industrial Estate, Bolton BL7 9PQ

W: www.dunscarbridgebrewery.com

Established in the former Dunscar Bleach Works by Jeremy Jones, who also owns the Brewhouse in Bolton. This plant has a weekly capacity of 23 barrels. Doug Bassendale is the brewer who was a full mash home brewer, who learnt his commercial brewing at a 4 bbl Brewhouse.

In 2018 Oct, they were placed in administration, claiming a 27 barrel plant, and poor results due to competitive nature of the business. They ceased trading and the assets will be placed for sale.

MID GLAMORGAN

Mabby Brewing Co, Otley Arms, Forest Road, Pontypridd, CF37 1SY

When Otley closed in early 2018, Gabrielle and Matthew Otley started brewing at one of their pubs in July 2018.

STAFFORDSHIRE

Six Towns Brewery, 234 High Street, Tunstall, Staffs ST6 5TT

W: www.sixtownsbrewery.com

Established in Tunstall behind the Wheatsheaf pub. A five barrel plant is used.

WEST MIDLANDS

Britt Brewery, Britannia Pub and Brewery, 18 Rowley Village, Rowley Regis, B65 9AT

T: 0121 559 3415

Pub was bought by Dean Cartwright of Pig Iron Brewery and in early 2018 he established a small brewery at the back of the pub.

Dig Brew Co, 43 River Street, Digbeth, Birmingham B5 5SA

W: www.digbrewco.com

Launched in August 2017, with beers brewed on a six barrel plant. Established by Oliver Webb and Peter Towler of Mad O'Rourke Pie Factory fame, they plan to re brew Old Lumphammer.

WEST YORKSHIRE

Thanks to Dave Whittaker for the Bradford area update.

Darkland Brewing Co, 4 Ladyship Business Park, Mill Lane, Halifax HX3 6TA

W: www.darklandbrewery.co.uk

When new owners took over the Boothtown Brewery, the same location and kit, they changed the name to Darktown Brewery.

Bradford Brewery Limited, 22-24 Rawson Road, Bradford BD1 3SQ

W: www.bradfordbrewery.com

Brewing was initially undertaken by other breweries, but they brewed on their own plant in March 2015.

This opening saw brewing return to Bradford centre, 50 years after Hammonds closed in 1955. The brewery was set up by Matthew Halliday a local publican. A ten barrel plant was installed by Oban Ales with Steve Crump, previously of Wharfe Bank Brewing. Brewing ceased in August 2018 after they went into liquidation. The plant was dismantled and shipped to Hereford.

Bone Idle Brewery, The Idle Draper, 28 The Green, Idle, Bradford BD10 9PX

T: 07525 751 574

Initially beers were brewed by Jimmy Emmett in an outbuilding at the rear of the pub. In May the one barrel plant was moved to a refurbished former stable block.

Ghost Brewing Limited, Unit D, Tong Business Centre, Otley Road, Baildon BD17 7QD

W: www.ghostbrew.co.uk

Initially a cuckoo brewer using Baildon Brewery, beers first seen in 2015. Established by Steve Crump and James Thompson. In December 2017 Baildon ceased brewing but Ghost took over the site and plant.

Hedge Row Brewery, High Eldwick, Bingley,

Hedge Row Brewery, Unit 3, 6 Dyson Street, Heaton, Bradford BD9 6DE

Hedge Row Brewery, Lynfield Drive, Bradford BD9 9EP

A home brewer, Michael Coffey, who went commercial between 2015 and 2017. Initially he brewed at his home, then in May 2016, he moved to an industrial unit. He later moved to a farm location, but ceased trading after getting a job at Bridgehouse Brewery.

WILTSHIRE

Stealth Brewery, 34 Old Broughton Road, Behind Victoria Motors, Melksham SN12 8BX

W: www.stealthbrew.co

Brewing commenced early in 2018. Run by Malcolm Shipp, previously of Kennet & Avon.

Questions and occasionally some answers

Graham Gregory is looking for a brewer ancestor

I am investigating the history of my ancestor, William Gregory b.1862 brewer and maltster. He lived in various locations around the country according to where he was working and took his large family with him. He came from humble and poor origins- a small but hard working farming community in Leicestershire. His father was a miner. William died a very wealthy man. In the general records I have seen he is described as a 'businessman' or 'man of private means'.

He lived in Luton and Much Wenlock in Shropshire but I do not know which breweries he might have worked in. At Southsea, Hants he worked for Portsmouth United Breweries c1901-1911 and in Emsworth, Hants he worked for Kinnell and Hartley Brewery circa.1911 until he retired in the 1930s.

Do you know please where I might find any information about his work for these breweries?

Our archivist replies: Our Century of British Brewers gives details of the post-1890 breweries. There is a book on Luton brewers: Pubs & Pints by Stuart Smith and also Keith Osborne's Bedfordshire Barrels, which includes the town. However, having had a glance through them individual employees such as your ancestor are not mentioned.

In terms of Much Wenlock the two local concerns were: Wheatland Brewery, Station Road and Issard & Dawson, Crown Brewery, Horse Market.

The National Brewing Library is held at Oxford Brookes University and contains runs of the various magazines such as the Brewers' Journal and the Brewer's Guardian. These can be most useful in that the obituaries often give details of the individual's career.

Steve Peck asks about the original Theakstons brewery



Theakstons started at the Black Bull Brewery, College Lane, Masham, before building their current brewery in the 1870s. These recent photos show a barley decoration above the windows. There are old stone buildings around this one and some of these may have been parts of the original brewery. Does anyone have any information about the Black Bull Brewery? Could this brick building be part of the original brewery?



Amber Patrick asks about the scattered Whitbread archive

I volunteer at the Gloucestershire Archives and my present work is a stock check of the Whitbread archives. After that Company ceased brewing 2001 their archives were removed from Chiswell Street and eventually split up on a geographical basis. So, the breweries in Gloucestershire which formed part of West Country Breweries which had been taken over by Whitbread were mainly returned to the County Archives.

The Whitbread Archives in some other counties are fully catalogued, but it would be of interest to both myself and Gloucestershire Archives to know whether any one else is working on their county's Whitbread Breweries and how they are organised hierarchically. Also of interest is that a knowledge of geography was not always accurate as documents relating to Cam as in Cam near Dursley, Gloucestershire ended up in Cambridgeshire before being sent back to the county!

David Pryor has a cannon question

I have a question for you. When Taylor Walker bought the Cannon Brewery in 1930 was the logo of the company already a Cannon, or did they adopt this after purchasing the Cannon Brewery? Can anyone help?



Terry Critchley asks about Crowleys

Can anybody tell me whether Crowley in Croydon was the same Crowley in Alton or were they different companies?

Century has - Although they had links with Alton going back to 1621, the Crowleys bought a brewery in Croydon around 1808. It traded as Abraham, Charles Sedgfield & Henry Crowley. The brewery in Alton was acquired in 1821 after James F Baverstock went bankrupt. That brewery was founded in 1763. The Croydon brewery passed to Hoare & Co in 1919 and brewing ceased in 1929. The Alton business passed to Watney Combe and Reid in 1947 with 248 public houses and brewing ceased as recently as 1970.

Dave Thomas wants to know about a maltings in Derby



While I was working at the Coors Brewery in Burton during 2003, there was an old malthouse at Ashbourne Road where we lived in Derby. Does anyone know when it was operational, company name, type of malting equipment, etc.

Amber Patrick has done some research. The Maltings were part of Stretton's Manchester Brewery just off Ashbourne Road in Derby. The Brewery was probably in existence by the mid-1860s and was operated by Stretton's from 1877. The Surrey Street Maltings, severely damaged by fire in 1996 and subsequently demolished, was referred to as their 'new maltings' in 1878. It was designed by George Scamell and built by Mr Lovatt of Wolverhampton. Therefore not surprisingly Scamell and Collier designed Stretton's new Brewery in 1881. The Gentleman's Journal of 1907 details that it was capable of steeping 100 quarters. The old one (Surrey Street was only capable of steeping 50 quarters.) Also shown is a kiln with links to both Maltings. The Brewery was acquired by Allsopps in 1927 and the Brewery was closed in 1929. However, the Maltings may have continued to operate.

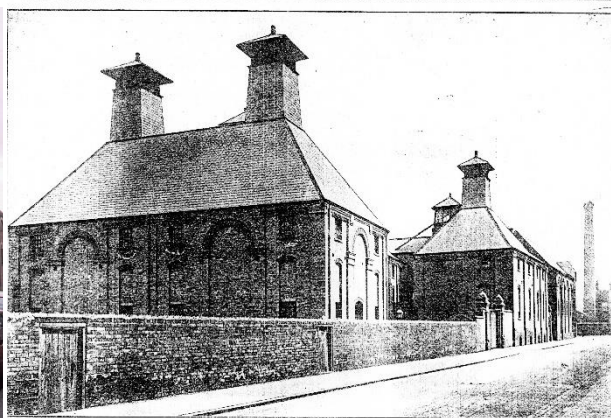
The kilns of the 'new' Maltings had been gutted by the mid-1990s and probably well before then. The 'new' Maltings is a red brick building with some blue brick decoration and a slate roof.

I have not seen the inside of the Manchester Street Maltings but I can to some extent explain the layout. The hoist included in the photo was at the south eastern end of the building and so the opposite end to the kilns. It was however, adjacent to the joint-use kiln which was probably a barley drying kiln and of which I have seen the inside. To return to the main building, there are/were two rows of dormers in the roof. These indicate that the upper floors were used for storage of barley/malt (separately of course). However, the upper row of dormers was rather high up the roof and may have given onto a conveyor walkway as opposed to a full storage area. If this was the case then the first floor below the eaves line would also have been for storage. Given the date of the building, then the steps of which I would expect there to have been two and possibly four would have been hopper bottomed ones. The upper part would have been situated on the bottom storage floor with the hopper part giving onto

June 1, 1907.

The Gentleman's Journal.

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STRETTON'S BREWERY, ASHBOURNE ROAD, THE MALTINGS.

Photo by Richard Kew, Ltd.

the top germination floor and hatches in that to load the wetted barley onto lower germination floor(s). It is likely that given the date of the Maltings that the germination floors were of concrete/cement screed, but if

not they would have been of quarry tiles. At the north west end of the germination floors would have been a hoist system to take the green malt up to the level of the kiln drying floor. The kiln drying floor could have been either of perforated ceramic tiles or wedge wire.

I do not know which company supplied the furnaces, but given the proximity to Burton on Trent it could have been Buxton and Thornley, but this should not be taken as a certainty. However, the H. J. H. King of Nailsworth, Gloucestershire catalogues for 1906 and 1918 refer to heat regulators having been supplied to Stretton's Derby Brewery with the later catalogue specifying two heat regulators for the 100 quarter steep Maltings. Therefore I am satisfied that there were two malt kiln furnaces to go with the two kiln cowl of the 1907 illustration. A Nalder and Nalder of Wantage catalogue for 1902 for screening and grading machines refers to Stretton's Derby Brewery having had a barley screen and a malt screen, as well as one for the brewery. There appears to have been a basement floor and this may have been a germination floor but as this was a brewery maltings it may have been a barrel store.



A mystery Yorkshire brewery perhaps

John Place sent us a photograph of a motorcycle club out for a ride on 2 January 1924. On the left it shows half of the name of a brewery. Somewhere in Yorkshire, possibly, as the bank is a branch of the York City Bank.

Chris Murray replies that his vintage motorcycle contact came back with: "I would think PMC stands for something like Pontefract, Pickering or Pocklington Motorcycle Club. There were hundreds of clubs and every town or district had its home club." Pickering is quite near Scarborough and the Pickering and District Motor Club (still going and specialising in off-road



motor-cycling) began in 1923 so the first meet might have conceivably been in early 1924 so that sort of fits. So it is raining thus it must be Yorkshire, the building says "Breweries" implying plural so it must be an amalgamation of companies, the name must be a place as it says "orough" suggesting Borough. Perhaps The Scarborough & Whitby Breweries Ltd?

Val Curtis wonders whether there was a Manners Brewery



I am researching my family history and my great great grandfather was publican for over 30 years at a pub in Heckington, Lincolnshire called Six Bells. He retired in 1895. An old photo suggests it was a Manners pub.

I was just wondering if you had any information on a Manners brewery at that time.

Mike has no notes in his Lincolnshire file and there is nothing in Century. But is the name even Manners? Ed



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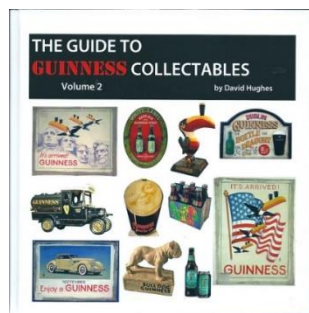
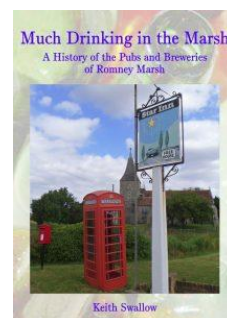
8 Sail Brewery	Great Oakley Brewery	PBC (Brewery Installations)
Adnams plc	Greene King plc	Phipps NBC
Bank Top Brewery Ltd.	Guildhall Library	Phoenix Brewery
Daniel Batham & Son Ltd.	Guinness	Pope's Yard Brewery Ltd.
Beers of Europe Ltd	Hadrian Border Brewery	Ramsgate Brewery Ltd.
BFBi	Hall & Woodhouse Ltd.	ReAgent Chemicals
Biblioteca UNISG	Harbour Brewing Company	Rebellion Beer Co.
Black Sheep Brewery Plc	Harvey & Sons (Lewes) Ltd.	Robert Hole Brand Solutions
Boudicca Inns	Hepworth & Co. Brewers Ltd.	Sambrook's Brewery Ltd.
Brewlab Ltd	Historic England	Sarah Hughes Brewery
Burlison Inns Ltd.	Hogs Back Brewery Ltd.	Sentinel Brewing Co.
Burning Sky Brewery	Holden's Brewery Ltd	Shepherd Neame Ltd
Burton Bridge Brewery Ltd.	Joseph Holt Ltd	St. Austell Brewery Co. Ltd.
CAMRA North Surrey	Hobsons Brewery	St. Peter's Brewery Co. Ltd.
Castle rock Brewery	Hook Norton Brewery Co Ltd	Stewart Brewing Ltd.
Charles Faram & Co. Ltd.	Hop Back Brewery plc	Stonehenge Ales Ltd.
Christeys Food Hygiene Ltd.	Innis & Gunn Inveralmond Bry	Thornbridge Brewery
Colchester Brewery Ltd.	Institute of Brewing & Distilling	Tipsy Angel Micro Brewery
Crisp Malting Group Ltd	Isle of Wight Brewery Ltd.	Timothy Taylor & Co. Ltd
Dark Star Brewing Co.	Lacon Ales Ltd.	Twickenham Fine Ales Ltd.
Dove Street Brewery	J W Lees & Co (Brewers) Ltd	University of Reading
Elgood & Sons Ltd.	McMullen & Sons Ltd.	Warminster Maltings
Everards Brewery Ltd	Murphy & Son Ltd.	Westerham Brewery Co
Frederic Robinson Ltd	National Library of Science and	Weyermann Speciality Malting
French & Jupps Ltd.	Technology	Wimbledon Brewery Co. Ltd.
Fuller Smith & Turner PLC	Nethergate Brewery Co. Ltd.	Windsor & Eton Brewery
George Bateman & Son Ltd.	Nottingham Brewery Co. Ltd.	Wrexham Lager
Goddards Brewery	J C & R H Palmer Ltd.	Wye Valley Brewery Ltd.

CHANGES TO THE BOOK LIST – NOVEMBER 2018

Much Drinking in the Marsh - A History of the Pubs and Breweries of Romney Marsh

Keith Swallow - £15.00, plus £3 for UK P&P 2017, Ref No 1458 A4 softback, 236 pp, This is a comprehensive history of the brewing and drinking trade in this rather remote part of Kent. The main brewery in this area was Mackeson at Hythe with Edward Finn at Lydd being the next up until 1920.

The book groups the pubs into – Coastal Villages, Marsh Villages and the towns of Hythe, Rye, Lydd, New Romney and the Marsh Borders. Within each group all of the known pubs are described historically along with photos of the past and present. Pertinent factors affecting the pubs' success were the holiday trade, smuggling (in the past!), railways and the military presence there.



The Guide to Guinness Collectables, Vol 2 (David Hughes) - £23.00 plus £3 for UK P&P – 2018, Hardback, 22 x 22cm, 210pp, full colour. Ref No 1460

The 2nd volume of David Hughes' Guinness Collectables shows new Guinness items that were not included in the 1st volume.

The categories of the collectables range from Adverts, Bottles and Cans, Labels, Mirrors, Playing Cards, Bottle Openers, Show Cards, Signs, Model Vehicles and of course – Toucans.

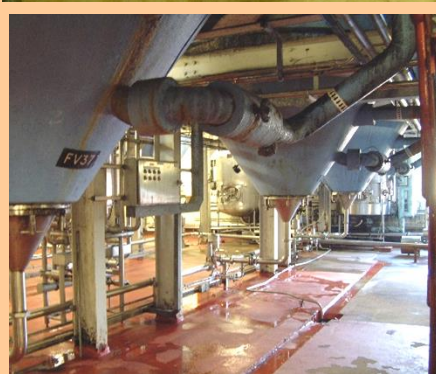
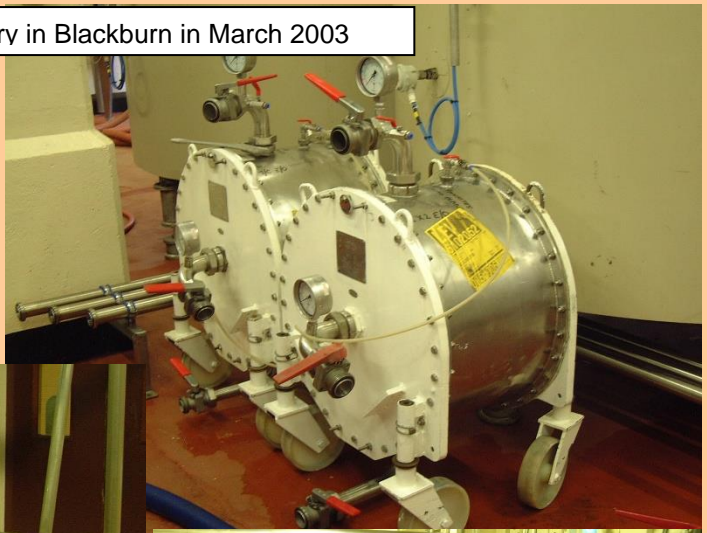
To whet your appetite prefacing the listings of Guinness collectables there are shots of some of the collections held by very, very keen Guinness collectors.

A fascinating collection to drool at (provided that you are smitten by the Guinness magic).

DELETIONS:

Black Country Breweries (Joseph McKenna) and **The Capital of Ale** (Keith Osborne)

Thwaites Brewery in Blackburn in March 2003



Yorkshire squares, Nellie filters and a Wittemann hop separator