

BREWERY HISTORY SOCIETY

NEWSLETTER



No mashing machine this month; Brewer Ken Smith is doing it the hard way at Batham's Brewery in the West Midlands back in June 2005. Actually there is a Maitland device below the grain slide which sprays liquor upwards and outwards into the falling curtain of grist. Ken is using the mashing paddle to ensure everything is mixed.

You can see more photographs from Bathams 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

June 2019

Newsletter 85

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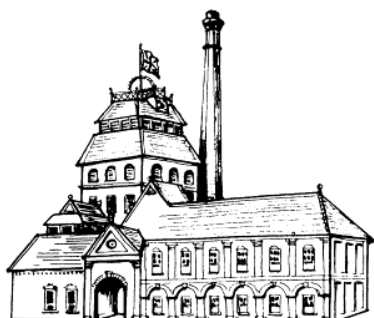
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Roger's tenth



poke at MillerCoors and the latter's use of corn syrup in lighter beers, now dubbed Corngate, rumbles on. Miller has exited a planned initiative to pool resources and promote the product as a generic, which is sad as US beer volumes continue to decline. They have also been in court; the judge did not find the initial TV ads misleading but did criticise subsequent billboards with '100% less corn syrup' emblazoned across Bud Light cans which could lead to misunderstanding as the corn syrup only contributes alcohol to the final product.

Geoff Dye reminded us that earlier campaigns have been much nearer the knuckle with this ad (right) from the Channel Islands. Randall's in Guernsey had a pop at the opposition in the 1980s. Bourgaize was the name of the Guernsey Brewery Company Secretary. He promises to reveal more in his new book on The Guernsey Brewery later in the year. I remember Keo in Cyprus making a big thing at home about winning the best lager prize at the Brewing Industry International Awards. Carlsberg, the market leader was not amused and recalled its judge, who had been on the panel, back to Copenhagen!



Glasgow prompting this response.

Finally I noted a Florida brewery had extracted a brewing yeast from the rare Frosted Elfin butterfly and was promoting its preservation – ahhh; there was a link on the page to a cheese exhibition at the V&A where bacteria to make them had been extracted from celebrities' belly buttons – yeuk!!!

Copy closes for NL86 on 16 August

Slaynt vie!

Bannaghtyn again from the rock in the middle of the windy Irish Sea. They are back, 40,000 bike enthusiasts are amongst us as I pen these words. It is definitely safer indoors than outside where the overzealous have a tendency to come round corners on the wrong side of the road!

Last time we looked at beer advertising which aims to rubbish the opposition. A-B Inbev's



Carlsberg has taken a strange tack by advertising that its lager was probably not 'the best in the world' and needed improving. Now badged as a pilsner it has a better head and different hops. They put an ad up across the road from Tennents HQ in

BHS Calendar

Saturday 22 June 2019	Ken Smith's Urban Walk: Barbican to St Pancras . Whitbread, Cannon Brewery, etc. Contact <i>Address withheld</i>
Wednesday 10 July 2019	Bateman's Brewery at Wainfleet, Lincolnshire, meet at 14.00 Contact Ed Wray on visits@breweryhistory.com
Saturday 13 July 2019	Ken Smith's Urban Walk: Vauxhall to Chelsea . New London, Chelsea Brewery, etc. This 'walk' includes public transport. Contact <i>Address withheld</i>
Saturday 27 July 2019	Ken Smith's Urban Walk: North London: Seven Sisters to Tottenham . Wooldridge, Grippiers and a Fremlin intrusion. Contact <i>Address withheld</i> .

What will happen to our collections – a response

I refer to Alan Greenwood's open letter published in the March *Newsletter* which he also sent to the Pub History Society relating to the problem and what eventually will happen to our collections. Alan's letter was considered by the PHS Committee what follows is the essence an article I have written *Pub History*.

Following lengthy and detailed discussions, our Committee agreed his suggestion had merits but it was something that we could not agree to as, like other similar societies, including the BHS and the Inn Sign Society, the PHS has a number of existing vacancies and while these remain vacant, the Committee must continue to concentrate its efforts on filling these posts.

However, the Committee, which fully appreciated and shared Alan's views and concerns relating to the 'disposal' of collectables, did decide that the best way forward would be for each individual member to consider their own position and, if they needed to 'protect' their collections, they should, as he suggested, prepare a list or spreadsheet.

From the PHS point of view, the best contact point for such 'disposal' should be the Executor of each individual's will. There would be no need to amend the will by way of a codicil but simply a Letter of Wishes could be appended to the will stating that a list or spreadsheet of the collectables can be found by the Executor in a certain place with the instruction that the Pub History Society (or the BHS or ISS) be notified of its availability from the Executor.

We added that the Pub History Society would then notify every one of its members by e-mail that the list or spreadsheet was available and be given the Executor contact number so they could, if desired, request a copy. This method also ensures that the Executor keep an eye on all potential sales and co-ordinate enquiries.

For those members who decide to decant some of their collectables whilst still able, then the PHS Committee suggested to Alan that those individuals prepare a list or spreadsheet of the items they are wishing to sell and then contact the PHS (or more widely, the BHS and ISS as appropriate). A member of the Committee would then, as above, send an e-mail to all PHS members alerting them to the availability of the list and inviting them to approach the seller direct.

We hope this will go some way to solving not only Alan's problems but also those of other PHS/BHS members who share his thoughts and concerns and may be looking to the future and thinking how best to 'dispose' of what has taken many years to collect.

Dr. Patrick Chaplin, Chairman, Pub History Society



From the Chairman



Welcome to another BHS Newsletter, the first of the new membership year – please see Membership Matters for full details of the renewal options and subscription levels for 2019/20. One change for this year is the introduction of a facility for additional household members to join the BHS for a nominal £5 subscription. The additional member(s) would have full membership rights but would not receive copies of the Journal and Newsletter. We have decided to invest in adding colour to the Newsletter and I congratulate Roger on his skills at using this, as you will see in this issue.

This year's AGM was hosted by our long standing corporate member, Shepherd Neame and we thank them very much for a very memorable day. As well as our AGM we had a wonderful talk from John Owen, their archivist and the author of three books on their history, a comprehensive brewery tour and a splendid lunch. We thank our hosts, Jonathan Neame and Stewart Tricker (Senior Brewer and Quality Manager) along with the entire team who contributed to the day. On the day before the AGM we had a very enjoyable and interesting visit to the Ramsgate Brewery and we thank our host Eddie Gadd for this.

Our long standing member Amber Patrick was voted on to the committee and we welcome her to the team.

Amber is well known as the leading maltings expert and members will recall that she organised our visit to Tuckers Maltings last year on the occasion of their closure.

Back in March we had a very successful presence at SIBA BeerX where a number of new members joined us and the team were delighted to meet many current members.

We are still keen to find a volunteer to join us as Secretary. Mike Bone has offered to continue acting as secretary for the time being while the search goes on. We are lucky that Steve Elliott has agreed to join us as Visits Secretary - thank you Ed for all the work that you have done on this over the past few years. Thankfully the number of visits and meetings arranged should not now dwindle.

Apart from actually being on the Committee, we also need a range of people to call upon for occasional expert advice, e.g. on our corporate governance and structure, or perhaps if a legal point should arise. Please do contact me if you have skills that one day may be useful to the society. My thanks to Robert Titchener-Barrett, who has already offered help in this area.

I mentioned last time that we used to have a range of Christmas cards for sale and wondered if it would be worth producing some more. I have not heard from anyone so I assume that there is no appetite for this at the moment but do let me know straight away if this, or any other form of merchandise, is of interest.

Best wishes,
Jeff Sechiari
chairman@breweryhistory.com

Membership Matters

This Newsletter marks the start of the new membership year and full details of the subscription levels for the forthcoming year are below, along with the various options for paying. I do hope you have enjoyed the past year and wish to continue your membership. A number of people have already renewed but if your subscription is due there will be a message on the address cover sheet (unless you have paid in the past few days whilst this Newsletter is in transit).

One change for this year is the introduction of a facility for additional household members to join the BHS for a nominal £5 subscription. The additional member(s) would have full membership rights but would not receive copies of the Journal and Newsletter.

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:

XT Brewing Co., Bucks
Banks's Brewery, Wolverhampton

Individual Members:

Dena ALLEN, Chester
C. Andy BLACK, California
David HEAP, West Yorkshire
Steve HOBMAN, Cheshire
Philip JEFFERSON, Kendal
Stuart JOHNSON, Cumbria
Martin KING, Lancashire

Interests: Threlfall's Cook Street Brewery and brewery history generally.

M. J. LEWIS Essex
Mike MILDREN, Surrey
Maureen OGLE, USA
Dr. C. PINZL, Director, Deutsches Hopfenmuseum Wolnzach

Interests: Hop Museum
David SANDERS, West Yorkshire
Interests: Kirkstall Brewery

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.

2019/20 Subscriptions

The current subscription levels for 2019/2020 are as listed below, the levels having been revised by the recent AGM.

	UK	Overseas
Individual		
- full	£28	£40
- retired	£25	£40
- additional (<i>at same address</i>)	£5	£5
RCB Corporate	£50	£100
Corporate	£100	-

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 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 as well as getting around the problem of finding a sterling cheque for overseas members. 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, please contact Paul – address in the Journal or at books@breweryhistory.com.

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!

Thank you for your ongoing support.

Jeff Sechiari, Membership Secretary
membership@breweryhistory.com

Address withheld

The new Visits Secretary

Just as we were going to press, we found a volunteer to act as Visits Secretary replacing Ed Wray who has been forced to stand down due to the pressures of his day job. We welcome Steve Elliott to the Committee and thank Ed for the visits he has arranged over the years.

Steve has been a member since the 1990s and is a keen attendee at our meetings but is from outside the brewery business so input from those with contacts within the industry would be much appreciated. His duties are also based on being the coordinator of a team each organises events where they have the contacts and knowledge (or enthusiasm and desire to make one work). The key thing will be to ensure the diary does not have any conflicts and has a reasonable balance of geographic areas and type of venue.

Steve is a self employed chartered building surveyor, specialising in commercial properties. He lives in South London. In his spare time he is an avid Rolling Stones fan, having seen them 85+ times!! He is also a keen golfer and collector of Guinness memorabilia. He is a member of the Society for the Preservation of Beer from the Wood and seems to do well in their quizzes.



Situation Still Not Filled

We are still looking for a volunteer to fill the Secretary role on the BHS committee. There would be plenty of support from the BHS team for anyone taking on this role. Job specification is 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 the Chairman for further information.

Chairman's address at the recent Society AGM

First and foremost I should like to say that we are very grateful to our hosts, Shepherd Neame – one of our original corporate members, for inviting us for our AGM today and giving us this opportunity to see their fascinating brewery once again. It is a great pleasure to be here for this, the most important day in our Society's calendar. I am delighted to be able to say that John Owen, Shepherd Neame's archivist and the author of a series of three books on their history, will be joining us today. It says a lot that they are one of the very few breweries to support an archivist.

Before we start I perhaps we could take a moment to remember absent friends – over the past year we have lost Kevin Wild and John Worthington. They were both long standing members who we remember with appreciation.

Last year we were delighted that Miles Jenner agreed to become our President and we are pleased to welcome Miles at today's AGM.

Other highlights of 2018 included another of our joint BHS / BGBW seminars, this time held in Birmingham entitled 'The Pub: Evolving or Dying?'; a wonderful overseas visit to Budapest; a superb AGM weekend at Harvey's and a closure visit to Tuckers Maltings, one of the country's last floor maltings, where we were joined by the BBC and featured on TV.

Since last year's AGM report we have had a varied selection of visits. The AGM itself was at Harvey's in Lewes and the long weekend included a visit to Burning Sky Brewery and a walk around Lewes with Miles exploring the lovely town's brewing heritage. We then had:

- A visit to 4Ts Brewery in Warrington,
- A guided walk looking at 'Brewing in Oxford',
- The visit to Tuckers Maltings in Newton Abbot,
- The BHS/BGBW joint conference – 'The Pub : Evolving or Dying',
- A visit to Timothy Taylor in Keighley,
- A visit to Bowland Brewery in Clitheroe,

And so far in 2019:

- A return to exhibit at SIBA BeerX in Liverpool – my thanks to Paul, supported by Ed and Mike Brown, for manning this and to Susan who was only thwarted by the dreadful weather.

We also have a number of visits and walking tours already in the diary and I must express our gratitude to Ed Wray for putting these in place, however, as mentioned last year, Ed is now stepping down so we are very keen to recruit a new volunteer as visits secretary. Please call at your earliest opportunity! Ed is no longer able to continue acting in this role while we await a volunteer, so our visits programme is in serious danger of drying up if no one steps forward. This doesn't have to be one person arranging everything. It could be someone coordinating others who actually make the arrangements, simply ensuring that events do not clash and compliment each other. We do have volunteers prepared arrange individual visits as part of a team. Filling this vacancy, along with that of the secretary, is vital for the well being of the Society going forward. Mike Bone has kindly stepped into the secretary role while the search for a volunteer goes on and we thank him for all of his work in doing this.

Back to meetings, we have had a number of regional meetings and I would like to thank John Robinson, Dave and Claire Sweeney and the whole of the North-West team for keeping this region flourishing and Stan Platt for his work in the Shropshire area.

Note also that we have another in our series of joint study days with the Guild of Beer Writers coming up soon – in May as part of the Norwich, City of Ale Festival. This is an in depth look at 'Malt – Past, Present and Future'.

Also in the diary we have:

- A visit to Bank's Brewery in Wolverhampton,
- Ken Smith's excellent Urban walks,
- A visit to Bateman's Brewery in Lincolnshire,
- We are also trying to arrange a visit to the Isle of Wight, and hope to add a few more dates to the diary

Our visits have all proved to be very informative and enjoyable, and we are very grateful to all of our hosts and guides throughout the year, for both their hospitality and the opportunity for us to forge even stronger



The Budapest party at the Tóth Kocsma pub

links between the industry and ourselves. I am also delighted that we were able to build on our relationships with other industry bodies such as the IBD, BFBi, SIBA and, more recently, the Brewers' Company thanks to Miles and the National Brewery Heritage Trust (NBHT), as well as with organisations such as the British Guild of Beer Writers, the SBAA and the various collecting societies. I mentioned the NBHT and I am delighted to say they are happy to take any of our archive material if it's suitable for their collection, an area that has been a concern for a long time since our own archive had to close. It is wonderful to have such strong links with them all.

The Society and all of you, its members, has continued to make a great contribution to the recorded history of the brewing industry and I am sure that this will continue in the future. This is not only with our books – I would particularly commend 'London Brewed' to you at the moment, but also with the Journal, the Newsletter, the web site, and now the new Wiki database, which is going from strength to strength, all of which provide forum for the dissemination of information and the raising of queries. It is clear that we are now well known to researchers in all sorts of fields as well as the media and many professional writers who use our publications as essential reference material.

During the year we have had an enormous volume of informative and authoritative written material to enjoy, giving us, I hope you will agree, great variety and remarkable value for our subscription, as well as leaving a valuable historic record for future generations – copies are held by a number of major libraries and repositories around the world and this is increasing. We thank Ken Smith, Tim Holt, Mike Brown and Roger Putman, together with all of the contributors – members like Ray Farleigh and Ian Mackey who provide a huge amount of knowledgeable input, for all of their hard work in this area.

We must ensure that the industry is fully aware that we are here and available to help with finding a safe home for unwanted archive material before any more is lost, even though we can no longer take it ourselves. We have had some notable successes in the past, but time is always very short when a closure arises. Please do whatever you can to ensure that the industry is aware of the help that we can offer if material is threatened. Wherever possible we try to house such material in the appropriate County Record Office. We also do what we can to support the National Brewing Library at Oxford Brookes, the NBHT in Burton and the History of Advertising Trust in Norfolk.

Copies of photographs for the photographic archive would also be appreciated – especially easy to do in this digital age. Ken Smith and Mike Brown look after this area and we now have the Wiki to hold images, making them available to a wide audience.

I am very grateful to Steve Peck who maintains the web site, which continues to grow, and in particular the Defunct section. Steve observes that the addition of new records has slowed down considerably in recent times, perhaps reflecting the fact that it forms a pretty comprehensive record of what is there to be seen. These pages attract contributions from a wide range of people as well as BHS members and have a staggering number of hits, raising awareness of the BHS amongst non members. Steve tells me that currently we have about 4750 records on the system, however the concentration is now on transferring the photographic records to the Wiki and currently there are 445 defunct records which open pages in the Wiki. This has great advantages in terms of presentation, as we are able to add much larger and better quality photos than previously.

The Oral History project continues to move gently forward. As I often say, I am very keen to see this expand around the country and I am always keen to hear from anyone who would like to conduct interviews or who knows of an existing archive that we should explore – and I would love to have recordings of some of these reminiscence sessions going on at regional meetings, particularly in the North West. There must be some wonderful stories there that we should get into the archive for posterity. These don't have to be any more sophisticated than recording a conversation on the recorder that many phones have – and getting the interviewee's permission for it to be archived.

We are very fortunate to have a wonderful team of very hard working officers and activists, and I'm sure that you would like me to record our thanks to them for their contribution. They each put in a great many hours to make the Society what it is.

- Ken Smith who is our treasurer in addition to his role overseeing our publications, our photo library and maintaining the Wiki.
- Paul Travis, who has run the bookshop for many years, providing us with reading material and the Society with funding
- Tim Holt who edits the Journal, and also runs our essay prize.



The walking tour of Oxford

- Roger Putman for editing the Newsletter, stamping his own style on to it
- Mike Brown for looking after our Archive as well as writing many books.
- Mike Bone who is currently 'Acting Secretary' and brings a wealth of experience and contacts in the IA world.
- Ed Wray, for all of his work as Meetings Secretary
- Susan Chisholm providing a very valuable link with the industry

Although not on the committee, I would also like to say a special thank you to:

- Andrew Wells for auditing the accounts and providing accountancy advice
- Steve Peck for maintaining the web site in general and especially tirelessly maintaining the Defunct data
- Martyn Cornell, well known journalist, brewery historian and blogger, who looks after our publicity.
- Ian Mackey, who continues to maintain details of new breweries and report on this in the Newsletter
- Ray Farleigh who is an indefatigable researcher and provider of material
- Amber Patrick, who looks after our maltings special interest group
- John Robinson and Dave and Claire Sweeney supported by a strong team in the flourishing North West region
- Stan Platt, who set up the North West Region and now looks after the Shropshire & North Staffs Region
- Robin Shacklock who has set up a region in the North East
- Mick Connors who arranged the Oxford walk
- The Isle of Wight team who arrange Solent Region meetings
- All of the members who keep our information up to date

As mentioned before, we do have a number of 'Situations Vacant'. In particular we need a Secretary and a Visits Secretary. I would love to discuss these opportunities with anyone who would like to know more. There would be lots of support from the team going forward and if don't fill them the Society's activities will suffer. I would also love to hear from anyone who would like to set up a local regional group.

Last, but certainly not least, I would like to thank Miles Jenner for his support as our President and spreading the name of the Society throughout the industry.

In spite of the continued economic situation (and our aging membership) numbers have held up pretty well although they a little on last year. The current figures are

Current: 465 Associate 7 Individual 389 Corporate 69
Of which: 433 are in the UK and 32 overseas

In spite of the pressure on the industry we still have almost 70 Corporate members, but we are always very keen to increase this further and to also make closer connections with the allied trades. If you have any contacts within the industry, especially within the historic breweries I would welcome any help you can offer to encourage them to join. Having a strong corporate membership gives us much more strength going forward.

In this current day and age there is the question 'Should we offer an 'electronic copies only' version of membership, which may be particularly attractive to overseas members? This could be for either or both of the Journal and Newsletter. Your feedback would be much appreciated.



The Chairman and BHS office holders at the AGM in 2018.

Word of mouth is certainly the most effective recruitment tool, so please do what you can to 'sell' the Society to friends, acquaintances and people that you bump into. I often find that people have heard of us and are thinking of joining, so a gentle nudge can do the trick. We have new stocks of the membership flyer available here today so do please take some away with you if you have somewhere suitable to display them. We would also welcome any ideas for marketing ourselves better to raise awareness of the Society. Indeed, we are always keen to receive feedback on all aspects of our activities.

I have been very proud to be your Chairman for the past year – I have thoroughly enjoyed it. I look forward to another year of success for the Society and of enjoyment for all of our members. My best wishes to the industry.

*Jeff Sechiari,
Chairman*

Minutes of the 2019 Annual General Meeting

Held at the Shepherd Neame Brewery, 17 Court Street, Faversham on Friday 12 April 2019

PRESENT: 27 members were present.

1. **APOLOGIES FOR ABSENCE:** Were received from 37 members.
2. **MINUTES OF THE AGM HELD AT LEWES ON 30 JUNE 2018:** These were accepted as a true and accurate record.
3. **MATTERS ARISING:** No matters were raised at this stage.
4. **CHAIRMAN'S REPORT:** Jeff Sechiari's (JS) report on another successful year for the Society and his appreciation for the support of individual and corporate members and BHS committee colleagues.
5. **TREASURER'S REPORT:** Ken Smith (KS) distributed and spoke to his detailed analysis of income and expenditure in 2018 together with a summary report of income and expenditure and a balance sheet of society's assets, current liabilities and reserves that were available to members. In response to questions, he explained that the end-of-year totals were dependent upon the timely - or otherwise - receipt of invoices from the printers and membership subscriptions. The latter total was affected by members joining throughout the year and by late renewals.
6. **AUDITOR'S REPORT:** Accounts for 2018 were currently with the auditor and would be published in the newsletter when signed off. The Treasurer thanked the auditor for his ongoing and voluntary contribution to the effective financial management of the society.
7. **SUBSCRIPTION LEVELS:** Having reviewed the financial position as indicated above, the Treasurer proposed that subscription rates should be raised by a modest amount as a 'cushion' to support improvements for members such as additional use of colour in our publications and variables such as increased postage costs. After some discussion, the new rates published in the agenda were unanimously agreed as was a proposal from the floor that we introduce formal arrangements for associate members residing at the same address as a BHS member. It was agreed that this should be charged at the nominal rate of £5 per year for each associate member. This would not entitle associates to additional copies of the Newsletter and Journal.
8. **ELECTION OF OFFICERS:** The Secretary reported that none of the current committee members had completed their three-year terms of office and needed to stand for re-election, if they wished to do so, at this meeting. He and the Chair then referred to recent appeals in the newsletter for members to fill the vacant posts of secretary and meetings organiser and also to consider standing for election for the committee. The Treasurer warned that failure to fill vacant posts might well affect our ability to maintain our current level of services to members. The Secretary confirmed that he and Ed Wray (subject to work requirements in the latter case) would continue to cover vacant posts until replacements were appointed. He was pleased to report that Amber Patrick, a long-standing BHS member and convenor of the maltings group, had agreed to stand for election to the committee. She was duly proposed, seconded and elected.



9. **ANY OTHER BUSINESS:** The following were items were raised:

- i) Susan Chisholm suggested that members might assist in arranging future visits by e-mailing ideas or proposals for future visits (visits@breweryhistory.com) as an interim arrangement.

ii) KS reported on publication costs for items in hand (a new version of 'Century' and a revised 'Kent') and requested guidance from members on how many might be required. It was suggested that updating might be achieved by production of addendums to current texts but this was not feasible in view of the number of amendments and additions required. KS also responded to suggestions concerning review copies (they are currently provided) and selling on ebay (already done).

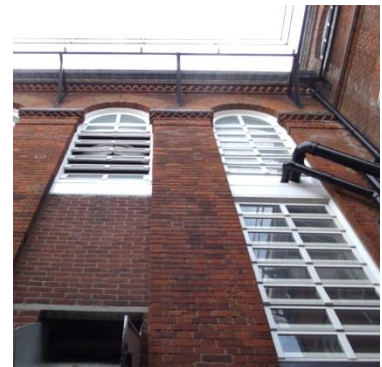
iii) It was suggested that results of the on-going oral history project be made available on the BHS website as oral, video and/or transcripts. JS advised that this would only be possible after discussion with subjects and the completion of consent forms.

iv) KS reminded members of the recently-published booklet *Beer Barrels and Brewhouses: Exploring the Brewing Heritage of the East End* that was published by Walk East in 2018 with the support of Heritage Lottery Fund and the assistance of BHS. Complimentary copies of this attractive 80-page booklet are available to members on request.

v) Finally, JS drew attention to a number of labels of defunct brews and beer mats available for members to take away

The Chair closed the meeting at 12.58 p.m. with thanks and appreciation to Shepherd Neame for providing an excellent venue for the meeting and for their hospitality throughout the day.

Mike Bone (Acting Secretary).



From the top left; the Four Candles brewpub in Broadstairs which is reputed to be Britain's smallest; presentation to Eddie Gadd and team at Ramsgate; grain chute, picture windows and steam engines at Shepherd Neame; the mash tun stage being inspected by the BHS visitors.

Manor Park Brewery, Alton

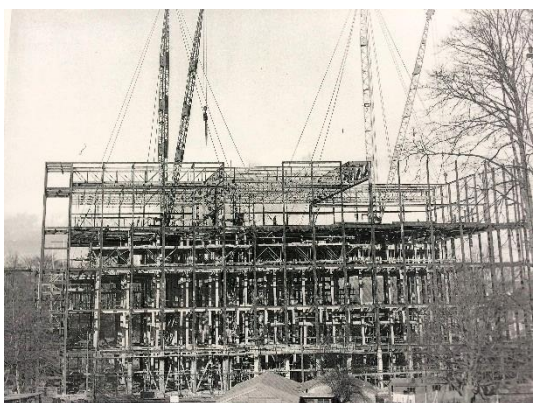
Edward Guinness writes...

I have recently received the Autumn issue of the excellent Brewery History Journal and I am writing with regard to Geoffrey Dye's article on the Manor Park Brewery which I have found to be of particular interest as I was Chairman and Managing Director of Harp Lager Limited from 1971 till the break-up of the Consortium in 1979. As such I was very directly involved in the direction of the Manor Park Brewery, Alton which became the Harp Lager (Southern) Brewery.



On a personal note, I joined Guinness at Park Royal in October 1945 after wartime Army Service. I did my brewing apprenticeship in the Dublin Brewery which was followed by a series of managerial departmental appointments which included Northern Sales Manager in 1959. In this capacity I welcomed the first tank of Harp Lager from Dundalk at Salt House Dock, Liverpool on the same spot as my forebear, John Guinness, welcomed the first consignment of Guinness into Britain some 150 years earlier. Harp Lager from Dundalk was launched on the Irish market in 1960 and was introduced to the Great Britain in 1961 in bottled form only. In that form it did not immediately capture the public taste, but by the mid 60s, Harp had overcome the technical problems associated with serving its lagers on draught, (very importantly the cooler) and the market very quickly became transformed with a new profile of the lager drinker. At this stage the Harp Consortium consisted of Courage, Scottish and Newcastle, and Guinness. Bass had been a partner shareholder but dropped out when they became Bass Charrington in 1967, inheriting Tennents and Carling Lager.

Harp Lager annual sales went up from zero in 1960 to 1 million barrels per annum by 1970. In 1971, Tommy Marks, Harp's Managing Director collapsed and died at a board meeting in Dublin. I relinquished my role as Guinness Sales Director to head up the Harp Consortium. It was an appointment I relished at a very exciting time as the lager phenomenon (about which I was asked to write an article for the Brewing Trade Review) showed no sign of slackening following the transformation of the mid-sixties. Harp was the brand leader in the GB, Northern Ireland and Republic of Ireland markets and we were establishing ourselves in the overseas and ship stores arena. Additionally I had a strong team, both technical and marketing, to support me.



As the lager market continued to expand, market research was telling us that there was some public confusion over Harp Blue (1042° mainly sold in Courage managed houses) and Harp Yellow (1033°). Furthermore premium lagers the UK had not achieved the high reputation of the best continental lagers. We spoke to a number of French and German brewers and witnessed a number of presentations. The eventual choice was Kronenbourg and over the next 18 months I was visiting Strasbourg, Paris and meeting their directors in London, negotiating for Kronenbourg to be brought to Britain and brewed in a Harp Brewery. The negotiating proved successful and the Harp portfolio was considerably enhanced and the confusion ended. For a time the Courage managed properties

opted to retain Harp Special due to high customer demand but Kronenbourg brewed in the Alton Brewery was launched in 1974 and quickly became the best selling premium lager in the country.

In its last year of full trading (1978 - 79) Harp Lager Ltd sold 2.4 million bbl with a trading profit of £13.7 million and profit before tax of £6.37 million. Lager was then approaching 30% of the overall beer trade and Harp was selling 22% of all lagers in the UK and the Republic of Ireland.

Through the early months of the 70s, the Alton Brewery, with its three sister breweries, Manchester, Dundalk and Edinburgh were brewing so that all storage vessels were filled to capacity to meet the anticipated demand of the summer trade. But as stated above, Lager was now nearly 30% of the trade having risen from about 2% fifteen years earlier and there were ominous signs that the marketing arms of both Courage and Scottish and Newcastle were becoming restive because Harp and Kronenbourg were taking such a

significant portion of their own products which they marketed themselves while Harp itself was responsible for the marketing of Harp and Kronenbourg.

Even more seriously, we learned that Courage and Scottish and Newcastle was holding talks with a view to a possible form of merger which had reached an advanced stage when Courage announced that they were going to ally themselves with Imperial Tobacco. Not surprisingly S&N were not amused and the harmony which had hitherto existed within the partnership cooled perceptibly. The Boston Consulting Group were brought in for a proposed six months investigation to recommend on how Harp Lager Ltd could most effectively operate if Courage and S&N became franchisees rather than partners with free access to the Boards and departments of both breweries. At the end of three months of the investigation the leader of the consultancy came to see me to say that he wished to terminate their contract as it was clear from their visits to Anchor Terrace and Holyrood that the two parties were "hell bent on divorce" and in those circumstances Boston would be unable to bring forward any worthwhile recommendations for the future of the Harp Group which, of course, included the brewery at Alton.

As a result the Manchester and Edinburgh Breweries were allocated to S&N and Dundalk to Guinness. It would have seemed that the Alton Brewery would be allocated to Courage, but they had recently started production at the Worton Grange Berkshire Brewery in Reading. So the Harp Brewery at Alton to be put on the market where it was bought by Bass.

The consequences for Harp Lager Ltd. were catastrophic. Whereas for the time being it was possible to avoid redundancies at the breweries, over half of the staff at the headquarters at New Cavendish Street, London without a marketing or administrative function had to accept redundancies as a result of circumstances beyond their control. The chairman of S&N and a member of the Harp Board, opined to me that "Harp had been a victim of its own success" not a comforting message to take to those loyal, enthusiastic and efficient staff who were being displaced.

In retrospect it might seem especially unfortunate as neither Hofmeister (Courage) nor Kestrel (S&N) enjoyed long lives (*both beers have since been resurrected by new brand owner, Ed*) whereas the Harp Lager Brewery at Alton along with the sister breweries at Manchester, Edinburgh and Dundalk, were laying some very golden eggs.

The Manchester plant is now in the hands of Heineken and is one of Britain's biggest breweries, Dundalk is now a distillery, both S&N's Edinburgh breweries were closed by 2005 and Molson Coors, the successors of Bass pulled out of Alton in December 2014. You will share with me the regrets at the conclusion of Geoffrey Dye's article that the seven hectare site as of December 2018 is now weed covered awaiting yet more housing. The end of Alton's Brewery heritage and the end of what was once thought to be the most cost efficient brewery in the country can only be mourned.

I hope the above will give some added background to Geoffrey Dye's excellent and very interesting article. I am now well into my 95th year and this letter has taken me a full week to write! Starting "Brewery History" was a wonderful idea and as a lover of history, I am delighted that it has reached its 176th issue. I send you and your colleagues on the Editorial Board my congratulations and best wishes for a long future.

C.E.Guinness. C.V.O. Fulmer Village, Buckinghamshire



The story of the Bell Brewery at Woolston and William Garton

The Itchen Brewery was situated in the area of Southampton known as Woolston north west of the railway station and on the road junction between the High Street and opposite Albert Road. This hillside location was on the eastern side of the River Itchen originally a small village and connected to Southampton by a ferry. Most of the villagers were either employed in agriculture, as fishermen, on wharves dealing with cargos or building boats.

The brewery was founded early in the 17th Century by the Bell family as a small concern. It contained a curious horse mill, a 10 qtr plant, cellars, stores, offices, yard, stables, malt house, piggeries and two kitchen gardens. There were attached two dwelling houses containing two sitting rooms, kitchen, scullery and four bedrooms. One of the

houses was occupied by John Bell the other by John Henry Bell. The Bell family had been an established part of Woolston life from the early 17th century and were originally merchants residing in the Peartree area of Southampton. They were devoted laymen of the Jesus Chapel with W Henry Bell, John Bell, John Henry Bell, and Richard Bell all being churchwardens.

In 1765 the brewery was rebuilt in a typical Georgian style somewhat resembling the current Elgoods brewery in Wisbech Cambridgeshire. Over the years production increased with the purchase of public houses and a growing population in the area assisted by the coming of the railway line connecting the village with Southampton and via Netley to Fareham and Portsmouth. On the 23rd March 1870 John Bell, one of the partners owning the brewery at the time died. A valuation in March 1871 valued the brewery at £3230. Another one of the partners John Henry Bell died shortly after his will was made on the 16th October 1874, he left £50 to his wife Laurie Henderson Bell and income from rents. His property interests were split between Richard and Frederick upon reaching 21 years of age.

On the 16th September 1889 the Red Lion Itchen and the Angel Inn Bitterne were sold to William Garton. This was followed, on the 5th November 1889, by an ownership transferred from Lawrie Henderson Bell of "Fernleigh" Woolston (widow) Richard Bell (the brewer) and Frederick Bell to William Garton for £2140, less than the 1871 valuation but with some of the houses sold. At that time the brewery traded as John Bell and Son. The reason for the sale has not been established but it is likely that the family had simply lost interest in the brewery.

The William Garton period of ownership

William Garton was born in 1832 at Bath where his father had a small brewery. When his father died his mother and elder brother Charles carried on running the brewery. William was attending Bath Grammar School and by the 1850s his brother had started on his own a brewery in Bristol. The Garton's family were pioneers of using sugars in brewing and experimented with invert sugar taking a patent out in 1859 in Charles name. The Bristol brewery specialised in brewing light palatable bright stable ales of low alcoholic strength and were received a Gold Medal at the 1862 Brewers Exhibition.

On leaving school, William joined with a Mr Thomas Hill of Reigate and Francis Christopher Hill of Southampton and started the first Invert Sugar works in the Docks trading as Hill Garton & Company. With Mr Hill he was also in partnership trading at the Anglo Bavarian Brewery until 30th September 1881 when the partnership was dissolved but carried on separately. He still maintained links with the Bristol brewery. William moved to the area to carry on his studies purchasing the Bell brewery with assistance from the family. In his researches he had grasped the fact that if the yeast was presented with sugar in a readily fermentable form (invert sugar) that fermentation would start rapidly leading to a stable finished beer. He was also attributed to the discovery and



development of treating of brewing liquors to resemble those of Burton on Trent (known now as burtonisation). The brothers were also credited with devising the dropping system of fermentation where fermentation was carried out in one vessel and then dropped to another to complete the fermentation leaving behind the majority of the yeast. (a system still operated at Wychwood for the Brakspears beers). After purchase the Bell Brewery was put under the control of William Garton Junior while William senior concentrated on the refinery business and his studies at Shepton always willing to help other brewers. Eventually the refinery merged with Manbré to become Manbré & Garton. The Southampton site was closed while the London plant at Hammersmith on the north side of the Thames by Hammersmith Bridge carried on until 1974. William Garton senior died in 1905 and in his obituary it was stated that “to no one man does modern brewing owe more than to William Garton”. In his career he was one of the greatest innovators of the 19th century.

Disastrous fire at the Bell Brewery

A fire broke out at the brewery on 25th May about 1.30 pm in a upper room above the copper, after brewing had taken place earlier in the day. It was first found by a young man who tried unsuccessfully to extinguish it using an inch size water hose. It was tackled by a couple of men and help was summons by phone from the Southampton Fire Brigade. Superintendent Johnson and men took 25 minutes crossing the Itchen by the floating bridge arriving about 2 pm. Casks were removed from the brewery as the fire took hold. Next door in a house occupied by Mr A Johnson most of the furniture was removed to the road. Mr William Garton Senior was contacted in London and arrived by train at about 3pm to see massive damage to the building. After two hours the fire finally came under control but the new machinery recently installed was badly damaged. Destroyed was the tank room, copper room, mill room, mash tun and part of the cooling room and cellar. The mineral works remained unaffected. The report by Colonel E Bance acting as insurance assessor made sad reading. The fire had spread from the copper room up to the roof and then curved downwards to the cellar causing a great deal of damage. The roof crashed down destroying many of the floors. The tun room was saved together with the beer in five vats each holding 45 to 50 barrels of beer and two large vessels of 300 to 400 barrels apiece. Not much was left of the business.



The devastation left by the fire undoubtedly led Sir William to seek a way forward. This came with an agreement with Crowley's brewery Alton to purchase the properties and lead to his partnership with Harry Percy Burrell the then owner of Crowleys. Together they floated Crowleys as a limited company. Crowleys, via William, acquired the brewery in 1889 for £2,140. It is suspected that the premises were never operational again and have long been demolished and built on, only some of the former pubs remain.



Separate to the Woolston brewery William had founded his own brewery The Anglo Bavarian Brewery at Shepton Mallet in Somerset; here he set about brewing light beers using invert sugar. The brewery still stands and is very impressive but no longer brewing. In 1899 The Brewers Journal reported that the Anglo was working day and night to keep up with demand and an expansion program was underway. This included a new smoke stack of 155 feet high completed in early March 1899. The chimney was on a base 17 feet by 17 feet and 20 feet high in Buff Cattybrook brick specially moulded and laid in a spiral bond with a parallel core of 6 foot 6 inches. The capping is of “bastard freestone” with brick and metal head and two lightning conductors. A Green's economiser and two water tube boilers were

provided. The Anglo carried on until the First World War when trade fell as the name did it no favours. Eventually after closing and reopening it failed, a full account can be found in Fred Davis book on the Anglo Bavarian Brewery. (A pub called The Digby Arms Sherborne Dorset has some large enameled signs showing the brewery and labels.) An excellent photo of it can be seen on Francis Frith website of reproduction Photographs and prints.



Geoff Dye

Industrial Relations at the Kent Brewery of Tooth & Co, Sydney

A warning from history - Part 2

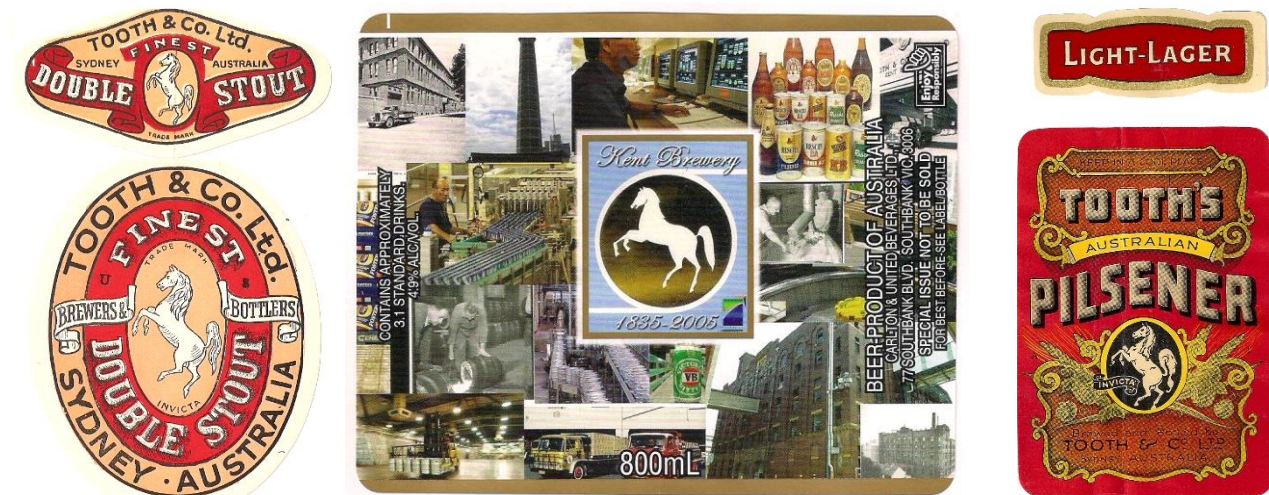
Festive cheer was spread around the site, even by the forklift drivers who organised their Christmas barbeque in the driveway of Kent Brewery, they stopped every truck making a delivery to the brewery and demanded a donation in exchange for a can of beer and a steak sandwich which the 'truckies' ate as they waited for their truck to be unloaded.

Although on site drinking was practised in all breweries at that time, drinking on the job was extraordinary at Tooth's in 1978. First of all there was a wet canteen at each brewery which was staffed by shift barmen; the bar was open 24 hours a day whenever the brewery was working, which tended to be five days a week during most of the year and seven days a week over the summer peak. Although the rules provided for two beers at change of shift, this was almost impossible to administer, particularly when the barmen were typically the shop stewards and it became interpreted as two 10 ounce pots whenever the employees felt like it; and with a workforce on site of about 1,000, it was virtually impossible to police a system limiting persons to two beers especially during the night or shift operations. On the kegging plant, which accounted for about half the operations, custom and practice determined, in the days when wooden kegs were used, that a certain proportion of such kegs - one in 1,500 were likely to be leakers and so from 1978 to 1981 the requisite proportion of stainless steel kegs were removed from the production line, opened and put aside for on the job consumption by those who worked on the line or those who were within reasonable proximity. Clearly the only method of rationing was the individual's ability, capacity and willingness to consume!

But this is not all. Because breweries extend over a fairly large site (two or three hectares in each case), over the years it came to be regarded as inefficient for the men to have to knock off from their place of work and walk to the nearest bar or leaker; it would therefore be in everyone's better interest if there were a number of so-called honey pots around where people who felt that they were unreasonably distant from the bar or leaker could have a session and these of course proliferated.

Employees had a generous ration of beer at morning tea (called the beer break), lunch, afternoon tea and when they clocked off. Some of the trade supervisors were able to float between bars during the day, eventually leading to a permanent state of inebriation. The brewery had several bars, although plant operators could tap a leaking cask or 'honey pot' for their own enjoyment. The Industrial Relations Commission eventually allowed the Company to ban the practice after an inebriated operator was hit by a train while travelling home.

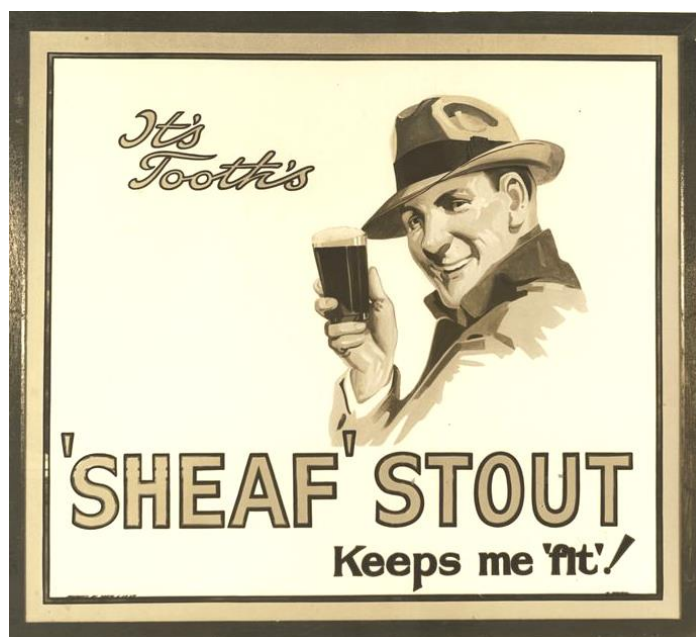
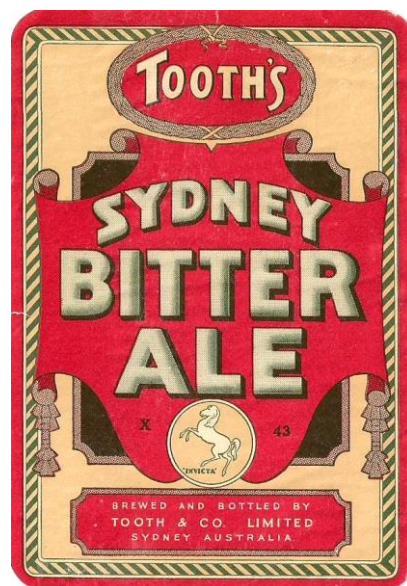
Any employee who does not personally return the beer mug he has used to the bar, will lose the privilege of having a beer in the brewery.



So by 1978 the Company sought to change the bars as they were also the power base of the shop stewards and understandably, the accident record and the productivity record were appalling. Unlimited on-the-job drinking was regarded as a hard-won right, but it was proposed to the workforce and their unions to replace the practice of drinking at the brewery with a free issue of one carton of cans per week for off-premises consumption. After implementation of the scheme, all drinking on the site, other than for medicinal purposes (and that under the control of the occupational health and safety nurses) would be banned and instances of drinking or drunkenness on the job would result in disciplinary action. To their credit the workers at the Kent Brewery accepted the proposition. The bar was closed down and dismantled, and the free issue of beer in

exchange for a plastic token was initiated. From that time there was a marked improvement in all facets of working life at the Kent Brewery.

However, at the Resch's Brewery in South Dowling Street the men decided that their hard-won rights were fundamental. Some weeks went by and after a strike, for reasons unconnected with this matter, the men returned to find that the Company had disconnected the bar equipment. They immediately walked out and the Company was summonsed to appear before the NSW Industrial Commission and were castigated before that Commission for not having conducted meaningful discussions with the employees and for removing rights and privileges which '*...pre-dated the very existence of this Commission*'. So the bar was reconnected but some weeks later there was another unconnected dispute and at this time the Company actually removed the bar equipment. Dragged back before the Commission again, the Company was accused of being almost in contempt and ordered to reinstate the equipment and the Company was ordered to pay the men for the time on strike as a result of the removal of the drinking privileges! Company officials said to the Bench at that time that there were reporters outside and they would be surprised if community standards would condone the Bench instructing an employer to provide alcohol on the job in a potentially hazardous work environment. Some months later there was another major dispute at the South Dowling Street Brewery lasting eight weeks and when the workers eventually returned, they found that the whole bar area had been bulldozed!



Each employee eventually received a case of beer a week and the on-site bottle shop was the highest licence fee revenue maker for the NSW Government – one could buy wine, spirits, soft drinks and beer in addition to collecting ones allowance at never to be equalled prices from other outlets – naturally a thriving black market for coupons prevailed.

When the rugby league finals went 'dry' in the 1970s, it became a practice at Resch's to fill a pallet or so of Coke cans with beer – soft drinks were still being allowed to be taken into the ground.

The best until last

The author admits that these may have acquired some embellishments in the retelling over the years.....

Sometime early 1970s, a local resident rang up the brewery to complain about the regular, after hours, noise that went on at the brewery

warehouse in Leichhardt. The brewery was mystified as there was no Tooth & Co warehouse there. On investigation, it was found that the phantom warehouse was rented by a group of drivers and a tally clerk or two, in the days before the Darling Harbour railhead was closed. The first truck of the day at 6.00 am with 60 kegs went to Leichhardt, unloaded and returned to Kent brewery before the last of the dozen or so trucks for Darling Harbour left, and joined the end of the queue to be loaded again with kegs and more legitimate paperwork. The drivers and tally clerks made sure of course that loading was slowed and did not end before this truck returned. The warehouse was raided by Customs and that was the end of it.

The other story at the time concerned some major 'entertainment' at Resch's brewery and operated at night. There was beer, food, gambling and strippers in a relatively inaccessible area of the brewery. This came to an end when a senior executive was returning home late at night from the airport, he asked the taxi driver to drop him off at Resch's for some reason. The taxi driver asked him if he was going to the nightly party!!

Thanks to Rob Greenaway of the Victorian Beer Label Collectors Society for the label illustrations.

Roger Bussell

Years before his time...

Alan Greenwood's Beer Agency – pioneering beer shops

There may be many beer shops now open in the UK but back in the 1970s there were none. So what was the origin of the species? The first Beer shop known as Alan Greenwood's Beer Agency was opened by me, Alan Greenwood, at No 8 Butter Hill, Wallington, Surrey, on the 23rd November 1974. The intention was as a means to start the first independent brewery in the UK for over 100 years so the business was actually opened with the dual name above the door of Alan Greenwood's Beer Agency and Butter Hill Brewery.

The problem at that time for anyone starting a new brewery was; where could the beer be sold? Nearly all the pubs were owned by the established brewers and so were tied and those that were free of tie were so financially in debt to a brewery loan that they were as good as tied.

The Beer Shops were opened as a means of establishing sales outlets for my planned brewery and were based on the defunct 'family brewer' trade, a type of brewer that had negligible pubs and principally supplied small casks or bottles of beer to families for domestic consumption. This was the main trade of Clifton's of Reigate in the 19th century and perhaps in more recent times by Davenport's Brewery Birmingham.

Just because the 'family brewer' trade existed in the past it did not however mean the same demand would be there in 1974, so the market first needed testing. Opening a beer shop on the back of an existing off-licence enabled me to check, with less risks, that there really was a domestic home consumption market and also a demand for the type of beers I eventually wanted to produce; natural, unprocessed ales.

The first Alan Greenwood's Beer Agency opened November 1973 offering a few things quite unique: a good range of regional brewer's beers in bottles and cans. It also re-introduced the obsolete practice of selling beer 'jug and bottle' style. Jug and bottle was the practice of selling, small quantities of draught beer into a jug or bottle for people to take away. Being straight from the cask without gas it had the benefit of a more natural taste than the processed pre-packaged canned and bottled beer. In addition, and quite importantly, customers could also buy a whole cask of beer for family or business functions requirements.



The first Alan Greenwood's Beer Agency shop

T. CLIFTON, WARWICK BREWERY, STATION ROAD RED HILL, Pale Ale and Porter Brewer.			
FAMILIES SUPPLIED WITH ALL KINDS OF PALE ALES AND PORTER AT THE FOLLOWING PRICES:—			
BITTER ALE.			
Light Table Ale in Casks of 4½—9 and 18-gallons	at	1/ per gal.	
Pale Bitter Ale in ditto	at	1/2 "	
MILD ALES.			
X Ale in Casks of 4½—9 and 18-gallons	at	7/ "	
XX Ale in ditto	at	1/ "	
XXX Ale in ditto	at	1/6 "	
PORTER.			
Porter in Casks of 4½—9 and 18-gallons	at	1/2 "	
Double Stout	at	1/6 "	
TrebleTable Extra Stout	at	1/8 "	
ALL ORDERS BY POST PUNCTUALLY ATTENDED TO.			

Clifton's of Reigate - suppliers to families

In the 1970s there were many obstacles to the reselling of any alcoholic beverages. The laws on how beers were sold were quite restrictive and adherence to antiquated laws was strictly enforced. Firstly consumption in any form in an off-licence premise, even a tasting was totally outlawed. Also due to the 1901 Child Messenger Act, beer could only be sold in sealed container. Then there was the Weights and Measures Act to contend with. Ironically for bulk sales, beer in excess of 4.5 gallon (36 pints) and wine or spirits in excess of 12 bottles no magistrate's retail licence was required at all, as these quantities were classed as wholesale sales. Some problems were dealt with quite simply for example, to overcome the sealed container stipulation, I simply got supplies of plastic containers with screw caps, instantly the containers were sealed.

Back in 1974 my portfolio of regional beers, was quite small. The big national brewers would supply almost anyone but the prestigious regional brewers were not at all easy. Many of these small, regional, brewers were staid family concerns, not only were they family owned but their workers were family also, often 2nd and even 3rd generation. They knew their existing trade, outlets, logistics, accounts, finances and their limits of adventure. Many were nestling under the famous Whitbread umbrella share investment scheme and were happy to plod on with their balanced stability. However due to my previous work contacts, industry homework and a few very useful coincidences, things soon fell into place

The first regional brewer that was taken on was Young's of Wandsworth. An account with Young's brewery had already been opened by the previous off-licence owner. This was because the off-licence was right next door to a post office and every Thursday, pension day, many of the pensioners after collecting their pensions called at the off-licence shop to buy bottles of Guinness. Not just any Guinness but that bottled by Foster-Probyn, a Young's subsidiary. Guinness bottled by them was regarded as superior to Guinness bottled by others. Young's were quite keen to keep these sales so transferring the existing account to the new Beer Agency was no problem and with the prestigious Foster-Probyn bottled Guinness came access to Young's Brewery's draught beers, the first supplier of casks of draught beer to the Beer Agency.

Next on the list were Fuller, Smith and Turner. When the rep came along he was quite incredulous that anyone would want to have casks of ale for home drinking with all the mess and hassle. At that time Fullers were following in the mould of the major big brewers and out of their 112 pubs they had barely six left that were still selling cask ale. The others had all been converted to keg and the last six were about to be converted too. However it transpired that at that time Fullers were trying out a new mini draught beer container called a polypin, this was a 36 pint (4½ gallon) 'plastic bag in a box' type container and it was perfect for the Beer Agency concept and so an account was opened.

Next was King and Barnes, a small family brewer from Horsham in Sussex. I knew the brewery firm from my previous work selling scientific and measuring equipment, but the brewery were hesitant to open new accounts, eventually agreeing to an initial purchase if the beer was collected from the brewery. Demand proved strong and it was not long before acceptable delivery quantities were achieved. I then heard that Shepherd Neame from Faversham in Kent was conveniently delivering to a club in nearby Croydon. They were similarly approached with another successful outcome.

Burt's beers from the Isle of Wight were added by another handy coincident. Whilst still doing my repping work in research products I met the owner's daughter, Ruth Philips, a research scientist working in a London hospital. An introduction was made and soon casks of Burt's beers were being shipped over on the Island ferry.

A big coup and one of the big coincidences that contributed to early growth came when, meeting a lab technician in Brighton, I was told that the small Ruddle's brewery in Rutland had taken on a rugby fanatic representative who lived locally and he had started to supply Ruddle's beer into his local rugby club. Reasoning that Ruddle's had to go virtually right past the door of the Wallington shop to get to Brighton, they were contacted. Almost immediately the bewildered, rep was dropping off a couple of pins of draught beer and four pint party cans of each of their ordinary bitter and Ruddle's County. It is interesting as to why Ruddle's, at that time still quite a small, regional brewery, with only 40 pubs in its close vicinity, had taken on this rep so far distant from their Rutland brewery. The reason was that Tony Ruddle, head of the brewery, had invested in a large canning plant for canning Guinness which he intended to supply to the big supermarket chains and his own beers would follow. The representative, David Barnet had previously worked for a company supplying supermarkets with groceries and was taken on by Tony Ruddle due to his valuable contacts. At the Beer Agency such was the demand for Ruddle's beers that within a short time the fortnightly consignments of two pins and 12 party cans, delivered by the rep, had turned into seven ton loads.

Other small regional brewers followed by cursory routes; Brakspear, Morland, Rayment, Greene King (then still a moderate size brewery), Selby, Maclay from Scotland, Felinfoel from Wales (following their Double Dragon win as best bitter at the Brewers Exhibition). Yorkshire's Samuel Smith, who conveniently had decided to expand into London. Then with the start of the wave of new micro breweries, like Martlet from Brighton and Pilgrim from Reigate etc. a new era was added. Whilst the speciality was offering cask beer mainly from the smaller regional brewers, the Beer Agency also offered casks from the Big Six, where they may have still produced cask ales but perhaps preferred not to stock them in all their pubs.

That first December's Christmas trade sales amounted to just eight pins (36 pint casks) of beer, however within two years, December trade had grown to sales of many hundreds of pins and firkins (72 pint casks) and queues went round the corner of the street. Within a short time the one shop had grown to a small chain and a substantial distribution service supplying regional draught beers into and around London.

The reputation of the Beer Agency was growing and soon an enquiry arrived from the Sutton & Epsom Rugby Club with the intention of presenting a beer festival, the biggest ever in the UK. Beer festivals are now quite common but this was a first, certainly on this scale. Logistics were soon in place and a staggering 20 tons of beer was delivered and set up on their Rugby Ground, paving the way for Beer Festivals to be supplied thence forward.

Find out how Alan expanded to 11 shops and why his Agency is no longer with us in the September issue



Maltings update

Millars One, Southmill Road, Bishops Stortford, Hertfordshire.



Millars One was the first of three malthouses to be built on this site, in the early 1840s, and certainly before 1843 when Millars Two was built. In 1856 the maltings were taken over by the well-known firm of H. A. & D. Taylor and malt production appears to have continued until the mid 20th century, probably the early 1960s. Certainly production had ceased by 1970 when a trust took it over but was not successful in promoting a new use. There were then partial reuses.

The other two malthouses on this site have already been fully reused/converted. There have been two previous applications for Millars One and in those much of the ground floor was retained as an open space. A further application was made in April 2019 for internal alterations and conversion of part of the ground floor from leisure use to mixed use of business and retail with the result that the floor was to be subdivided. The application also proposed a

change on the first and second floors to provide six one bedroomed apartments and three two bedroomed apartments. Although residential re-use of a maltings (or part of it) is rarely the most suitable, it is the most secure.

The previous uses of maltings had resulted already in the removal of some major internal features such as the kiln furnaces, although as mentioned some open floors survived as well as externally some of the regular spaced windows. Therefore this application not only meant the potential loss of the open floor but a much more dense conversion of the rest of the malthouse and therefore also changes to the exterior.

The external alterations affect the long front and rear elevations of the building, although some of the front elevation is improved in that the first floor fenestration reverts to one in every other bay but this is counteracted by the insertion of additional windows in the ground floor, and six roof lights. In the rear elevation there are more changes as there are additional windows at both ground and first floor in every bay as opposed to the usual malthouse fenestration of every other bay. Like the front elevation there are six roof lights. Admittedly, this rear elevation is less visible than the front one.

Internally, the increase in residential units from six to nine has meant that three of the previously approved units are divided into two and have an upper floor in the roof space. The floor plan shows overall a much more dense conversion. This density has resulted in the additional fenestration as mentioned above. The inclusion of an upper floor for the six small units has also resulted in stairs breaking up the floors. With regard to the ground floor, it is unfortunate that the open floor of the previous approved application is to be split into units and that there is a communal kitchen in the centre which in particular will split up the floor space. There is no indication as to what effect this division will have on the surviving slate floor. A slate germination floor is now a rare survival, therefore it is important it is retained *in situ*. This matter was not been addressed.

Amber Patrick

J. M. Collett and Co Ltd of Gloucester

Chemical manufacturers and its associated company Malt Wheat Products.

As part of my volunteering at Gloucestershire Archives, I am working a brewing related archive in need of catalogue enhancing: J. M. Collett. Those who have studied items in the *Brewers' Journal* may have seen the name of Colletts come up in notes. As their address was given, I had always had an interest in what they might have been providing for the brewing industry, so I was pleased when the opportunity arose to enhance their catalogue. This is unfortunately not without problems as the material relating to chemical manufacture appears to be contaminated with the chemicals produced! Fortunately, this is not the case with the documents relating to the Malt Wheat Products. As ever with archives, not everything has survived and one is left wondering how things progressed! Malt Wheat Products with their Gloucester address does appear in the list of Maltsters in the 1949-50 Brewery Manual but there are few other references to it. The first Directors' Minute Book has survived. The company was formed in 1935 and the book covers the Second World War, as it runs up to 1948. Other volumes to survive include Stock Books and Sales Books from 1935 to 1956. These provide useful information on the breweries supplied as well as the use red or white wheat in malt production. Later, the company also malted barley. There are some details on the company's maltings, which of course is of particular interest to me. A rather more unusual survival is the Hired Sack Book!

Amber Patrick

Eling Tide Maltings

Having lived in Hampshire for more than 40 years, I am slightly ashamed to admit that my first visit to Eling Tide Mill (now known as 'The Eling Experience'), at the top of Southampton Water, was last September. I drove across the causeway to park my car in the public car park. Walking back across the same causeway I was immediately struck by an architectural feature on the so called 'old grain store' (now a yacht club HQ) which told me I was looking at a former maltings!

Two windows which face out over the Bartley Water storage area feature distinctive square shaped vertical wooden bars, set at 45 degrees to the facia, all just 4 inches apart, identical to the windows that surround my historic maltings in Warminster. As I understand it, back in the 18th/19th century these bars, mostly wooden, were imposed on the whole UK malting industry by the Commissioners of Excise who were responsible for regulating and collecting the Malt Tax.



The restricted window openings at Eling Tide maltings (left) and Warminster maltings

A duty on malt was first introduced in 1644 to meet the growing costs of the Civil War and over the next 200 years the demand for beer made the tax a 'soft' target for Government Revenue in times of need. In fact, right up to its repeal in 1880, it consistently generated in order of 10% of total income from taxation. However, by the end of the 18th century, the enormous dependence on the one tax unleashed a complex web of legislation to prevent fraud and evasion. The tax was levied on volumes of malt produced, and when the tax was 'hiked up' in order to, for example, build a new fleet of warships for the Napoleonic Wars, maltsters struggled with the increase and sought ways to avoid it.

No malt was allowed to be manufactured without notifying the Excise Officers who had to measure the volumes at 3 points in the production cycle: in the steeping vessel, on the 'couch' (the resting floor for the 'green malt' between the steeping vessel and the germination floors), and the germination floor itself. The mean of the 3 volumes was that against which the tax was levied.

One trick employed by maltsters seeking to reduce their tax bill, was to temporarily remove 'green malt' from the germination floors ahead of the Excise Officer's visit. The ventilation windows along the germination floors were the easy point of exit and when it was established that this was a widespread practice, the window bars became part of the strict regulations, subject to onerous fines if not complied with.

When I went on to read the guide book "Eling Tide Mill, the history of a working mill" a whole lot more evidence of malting is revealed. On page 8 it records that in 1581 there were "two water wheels...each driving two pairs of stones. One pair ground wheat, while the other (pair) crushed barley for malt making". No, that is not quite right, "the other" crushed malt for brewing – you do not crush barley before you make malt, but you do have to crush malt before you can brew beer!

It is also important to point out at this stage that the millstones would not have been interchangeable, crushing malt for brewing should deliver a very coarse grist compared to the fine grist that is flour. Each set of stones would have been 'dressed' accordingly.

Then on page 10 the guide records "There was also a kiln for drying germinating barley for malt brewers". From the earliest photograph of the mill displayed in the Eling Experience exhibition (a photograph taken from the northern bank of Southampton Water), the kiln is very evident, albeit inconveniently situated on the eastern elevation of the mill, furthest from the germination floors. The kilning of the 'green malt' is the final critical stage of the conversion of barley into malt. This photograph also clearly shows horizontal shuttered windows on the first floor of the maltings, all three of which are hinged half open for the important ventilation of the germination floor when malting was in process.



Turning the piece at Warminster Maltings

So all this suggests that half of Eling Tide Mill's original production was devoted to milling wheat for flour, for baking, and the other half was making barley malt, and crushing the malt ready for brewing. We still crush malt for small brewers at Warminster Maltings today. Then, it was something a lot of smaller maltsters had to do, because many of their customers for malt would have been households brewing at home and milling the malt could have been beyond their ability. My home in Droxford, part of which is the former village malthouse (1672), declared in 1771 that it had a "Malt Kiln and Malt Mill..." the latter probably a small pair of stones, gravity fed, and turned by hand. By comparison, Eling's investment in a dedicated Poncelet wheel driving a pair of stones, might have been viewed at the time as

positively industrial, feeding a strong demand for milled malt.

Reading on, it is not surprising then, that also on page 10 of the guide, it records "In 1885, there was even trade in beer supplied by Ashby's Brewery of Totton". No doubt this would be beer coming back on the horse and cart which had just delivered malt to the brewery.

Back to page 4 of the guide, and it records that "The mill building today was probably built in 1785 by John Chandler", a prosperous and enterprising corn merchant, and "the adjoining brick building, once the grain store...was added early in the 19th century". Instead of "grain store" we need to substitute the word "maltings". This was the period when the Malt Tax regulations, which included the vertical bars in the ventilation windows, became overzealous, eventually, in 1845, leading to maltsters from right across the south of England to attend a rally at Weyhill Fair (near Andover, Hants), and draw up a petition to complain to the Commissioners of Excise that they were being harassed "with a vigour beyond the law" and accused of "an apparent delinquency, where none by fair procedure would be found to exist!"

So it would appear Eling Tide Mill was making and milling malt for brewing for nearly 250 years, a significant part of its recent history. This has not been fully understood and does not come over in 'The Eling Experience'. This is something that should be rectified, because, although a flour mill and a maltings on the same site under a single proprietor was not uncommon in the 19th century e.g. Burnham Overy Mill in Norfolk, a tide mill based maltings is extremely rare, perhaps even more rare than a tide mill which once milled, or even still mills flour, such as Eling.

It is widely understood that watermills and windmills mills always "shook themselves to bits" (Richard Ellis, proprietor of Headley Water Mill, Hants). From my own knowledge and experience, maltings were always catching fire (the juxta position of coal fired kilns and dried barley and malt grains). Here at Eling, the tide mill has continuously been ravaged by floods. So no wonder John Chandler found himself rebuilding it all at the turn of the 18th and 19th centuries. That the structures have withstood any further serious damage beyond neglect is particularly fortunate, as they represent a unique piece of history which from now on Hampshire Mills Group should share with the Brewery History Society.

The barrier, I suspect, is Eling District Council, who have, very recently, spent a lot of money creating "The Eling Experience" – a Guide Book, museum, exhibits and signage, all focused on the flour milling heritage. They completely missed the 'malt' connection. To do everything again is probably beyond budget, and, unhelpfully, the Malthouse is a yacht club clubhouse, probably on a long lease, and the kiln was long ago demolished.

Robin Appel

The Plough Maltings, Horninglow Street, Burton on Trent.



In 2016 a planning and listed building application was approved for the conversion of Bass's Plough drum maltings on Horninglow Street to residential accommodation – 32 apartments. The applicant was Fairfield Construction. Work had to begin within three years. However, it was something of a surprise when the Maltings was put up for sale at £595,000 earlier this year. The sale deadline was 5 April but by 31 March, the online newspaper Staffordshire-Live reported that it had been sold before that deadline to an unnamed developer and therefore work could be expected to be started. There do not appear to be any further reports of activity, yet.

I had the opportunity of seeing over the maltings in 2016 when the application was submitted. The drums had long been removed as had the kiln furnaces but the kiln drying floor survived as did some of the storage area.

A bit of history

The original intention of Bass had been to construct a smaller capacity drum maltings, but in 1901 the decision was taken to increase the capacity by 10 drums making a total of 15. The report in *The Brewers' Journal* refers to Bass having decided "to complete the drum installation at their pneumatic maltings house". The plant was to be supplied by Messrs R. J. Hanbury and Co who were the main suppliers of pneumatic drum plant using the Galland system at this date. In 1903 *The Brewers' Journal* reported their completion and included an illustration of what they referred to as the "malting room". This illustration was an early photograph and shows two rows of drums opposite each other, on either side of a central row of columns.

The Maltings ceased operation in 1968 and the buildings were stripped of their drums and steeps. They were subsequently used for storage and repairs at some time by Allied Breweries. The Maltings have been empty and for sale for a substantial number of years. The malt store block survives largely unaltered. The perforated ceramic tile drying floor also survives but not the fire basket furnaces. Some original shutters and doors survived in 2016.

It is relevant to note a few of the building's details. There are three ranges to the south of the kiln block and the eastern one fronting the road is internally separated from the other two by a substantial wall. The eastern elevation has very different fenestration from the western one. The eastern elevation clearly has three floors: a basement level floor, a ground or middle floor and a first floor. The windows are in iron frames which split in half on a central horizontal pivot. There are very noticeable tie bosses which are cruciform in shape and of a robust appearance. In contrast to the eastern elevation, the western one has clearly only two floors: ground and first floor. The whole of this malthouse elevation is of 11 bays but with the south most one being the engine



house tower. The upper floor windows are of the same design as the ground and first floor windows of the east elevation. However, the bottom floor windows are much larger, almost domestic in design and gave onto the drum floor.



Internally little survives but what there is indicates that this was a quality building with timber lined tongue and groove boarding to the roof. The columns and beams are all substantial.

Amber Patrick

Out and about

National Brewery Heritage Trust wants your help

<p>From May 29th - July 23rd</p> <p>It is your chance to support Britain's Brewing & Pub Heritage</p>		<p>Please take a look at the Crowdfunder site and the rewards and make a donation.</p> <p>crowdfunder.co.uk/ brewing-heritage-online</p> <p><i>Thank you for your support.</i></p>
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The National Brewery Heritage Trust is a registered charity run by volunteers. It supports a unique collection of objects and documents from the British brewing industry which are stored and cared for at the National Brewery Centre

in Burton on Trent. We're launching a crowdfunding campaign to help make our unique collection more accessible online - and we need your help as currently only 5000 of our half a million items are on display at the National Brewing Centre. That means 99% of the collection is hidden from view in the archives, making it impossible for anyone interested in British beer, pubs and brewing to appreciate what's there.

We are developing an on-line catalogue which will enable many more people to enjoy this unique record of our brewing heritage and to appreciate the cultural, social and economic role of our industry. The project will cost £50,000 and £30,000 has already been raised in donations from generous individuals and organisations. The crowdfunding campaign to raise the remaining £20,000 runs from 29th May – 23rd July. To support our campaign please go to www.crowdfunding.co.uk/brewing-heritage-online, watch the video, see the rewards that are available, make a donation and pass the link on to any other individual or organisation you think could help.



Linde's first compressor on display again

The first ammonia refrigeration machine designed by German pioneer Carl von Linde in 1876 is to be put on permanent display in the House of Bavarian History, a new museum at Regensburg in Germany. The machine was earlier in storage at the Vienna Technical Museum.

This original Linde refrigerating machine weighs almost six tons. At 2.4m high x 5.3m wide and 2.1m deep, it will also be one of the largest exhibits in the new museum. Linde made his first compression refrigerating machine using methyl ether in 1875. That machine was not gas-tight and the leaking methyl ether caused an explosion in the engine room, seriously injuring one worker. In 1876, he made his first ammonia compressor with two vertical cylinders, employing glycerine as a sealant.

According to the German refrigeration heritage group HKK, Carl Linde experimented for six years until this prototype was finally built by Maschinenfabrik of Augsburg for the Dreher brewery in Trieste which at that time was part of Austria. It was in use up until 1908. This invention heralded the start of all year round brewing.

There is nothing new...

Robin Parker from St Peter's Brewery read the article in NL83 where Yankee boffins had discovered that hops have enzymes capable of hydrolysing dextrins which normal brewing yeasts will not touch.

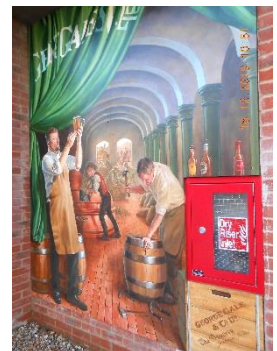
"I refer readers to Walter J Sykes' Principles and Practice of Brewing dating from 1907, in the chapter on Chemistry of Brewing there is a small piece on diastase of hops. This says

"Hops, like all other plants, contain diastase, but this point appears to have been overlooked until attention was called to the fact by Brown and Morris in the Transactions of institute of Brewing in 1893. The enzyme can only be extracted by water after removal of the tannin contained in the hops. A similar phenomenon was observed by Branetzky in 1897 with reference to acorns. The presence of diastase in hops is important as regards its influence on the secondary fermentation in casks, since it there helps to degrade the higher maltodextrins and bring them into a state amenable to the action of the yeast."

Having spoken to some brewers, a few are aware of this fact, but it seems that the Americans have only just discovered what has been known about by some for the last 120 odd years!

Mural celebrates Gales

Robert Tomlinson thought the readers may be interested to know that the former Gales Brewery at Horndean in Hampshire, which was bought out by Fullers, has been remembered with a mural. It depicts the brewery's history and has been installed in the Old Brewery apartment block, next to the Gales Brewery Tower in London Road. The piece in a *trompe l'oeil* style was created by artist Mel Holmes and funded by the Arts Council, local council grant and the developer Linden Homes. I like the incorporation of the fire riser inlet standing on a Gales crate.

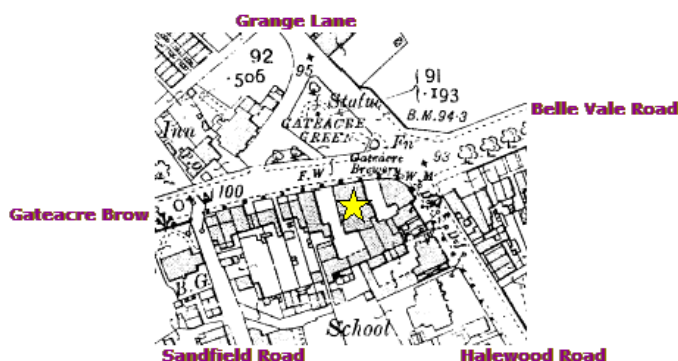


Thwaites tower demolition delayed

Steve Fielding tells us that demolition of the Star Brewery tower in the middle of Blackburn has been halted by the discovery of a nest of peregrine falcons.

More of Mike's Merseyside meanderings

Gregory Thomas, Gateacre Brewery, 42 Gateacre Brow



A building which has survived in the centre of a village much associated with the Walker family. The Gateacre Brewery at the bottom of Gateacre Brow, opposite the village green, was built during the late 1860s. A grade II listed building, three storeys high and built using a variety of coloured bricks (see photo) which Lynn Pearson dates to 1870. The brewery and malthouse operated until around 1920, when it became the Felt and Flock Factory of Messrs Arthur Clegg & Son. They ceased operations in December 2003 and the property is now

residential. Number 42 was the manager's house.

In the 1832 Gore's directory - John Fleetwood is listed at the Gateacre Brewery and the 1835 map shows buildings on the site, but by 1840 the property was owned by the Executors. For 1839-41 Thomas Cross & Co were listed at Little Woolton (NB see Halewood) and in 1841 Ellen Cross and her husband Thomas were living at the brewery. Thomas, aged 48, died there on 4th December 1845. In 1839 Mrs Fleetwood was at the Bear, Much Woolton, aka Bear and Staff. The Fleetwood family also owned the Bull. In December 1846 Mr Fleetwood, brewer of Gateacre, and several friends were prosecuted for being drunk at the Bull. In 1848 Henry Fleetwood was at the Bull. It appears William



Valuable Brewery, Public-house, Beerhouses, Shops, Cottages, and Building Land, at Gateacre and Woolton, near Liverpool.

BY MR. WILLIAM HALSALL.

On Tuesday next, the 21st Inst., at Five for Six o'clock in the Evening, at the Black Bull Inn, Gateacre, subject to conditions of sale (unless previously disposed of by private treaty), in the following or such other lots as may be agreed upon at the time of sale :-

Lot 1. **ALL** that compact and well-built Modern BREWERY, known as the Gateacre Brewery, situate at the foot of Gateacre Brow, with large Yard, Office, Store-rooms, and ample Cellaring, Stabling for six horses, Cartshed, Coachhouse, Shuppen for two cows, Piggeries, &c.

The brewery is fitted with all necessary modern machinery, twenty-five barrel length, all in full working order, and is now in the occupation of the trustees of Mrs. Ann Cargill. It is sold as a going concern, and the purchaser will have the option of taking the rolling plant, stock, and book debts, at a valuation.

There is a good family trade, which is capable of great extension.

Also a commodious DWELLING-HOUSE, adjoining the Brewery, with a garden, terrace, and all modern conveniences.

2. All that well-occupied Licensed PUBLIC-HOUSE, known as the Black Bull Hotel, situate at Gateacre aforesaid, on the high-road from Gateacre to Liverpool, with a large garden, good enclosed Yard, Five-stalled Stable, Coach-house, Piggery, &c. A portion of the garden might be converted into a bowling green. The property is in the occupation of Mr. James Ratcliffe as yearly tenant.

3. A Piece of Eligible Building LAND, adjoining Lot 1, and at present used as a garden, having a frontage to the high-road from Gateacre to Halewood of 84 feet, and a depth of 128 feet or thereabouts, with a large viney in the rear.

4. Two COTTAGES, adjoining Lot 1, with gardens in the rear, in the respective occupations of John Leadbetter and John Leather as yearly tenants. Total rental £19.

5. The BEERHOUSE, known as the Brown Cow, at Gateacre, with large Yard, Stable, Shuppen, Piggery, &c., in the occupation of Mrs. Almoud as yearly tenant.

Also a COTTAGE, in the occupation of Thomas Leach as yearly tenant, at a rental of £7.

6. A COTTAGE and SHOP, adjoining Lot 5, in the occupation of Thomas Seton as yearly tenant, together with a COACHHOUSE adjoining, in the occupation of Mr. Taylor. Total rental £14 1s.

7. A Piece of valuable BUILDING LAND, near the Black Bull Hotel aforesaid, abutting upon two highways, and with frontages to roads on all sides thereof.

8. A BEERHOUSE, at the corner of Quarry-street and Cobden-street, Woolton, in the occupation of James Burke as yearly tenant, and a SHOP adjoining, in Quarry-street, in the occupation of J. C. Fleming as yearly tenant, at a rental of £21.

The tenure of all the lots is freehold of inheritance. For further particulars apply to Messrs. BANKS and KENDALL, Solicitors, Prescott, and 46, Church-street, Liverpool. 1519wvth

and John Fleetwood were running the brewery. In 1847 HM Fleetwood & Co were listed under Much Woolton, but in January 1848 the Gateacre Brewery was to let. In November 1850 James Fleetwood, aged 20, died at Gateacre. In 1851 Thomas Fleetwood was at the Bear and Ellen Cross was housekeeper at the Brewery. In 1852 John, eldest son of the late William Fleetwood died, aged 21. By 1861 James Ratcliffe was at the Bear. George Fleetwood was shown as a brewer. On 12th January 1852, there was a sale at the Black Bull of the Gateacre Brewery, occupants James Fleetwood & Co, the owner having died. Described as on the road to Much Woolton, 20 years trading, details George Fleetwood, Tarbock Brewery. In 1853 Fleetwood & Co listed and 1856 George Fleetwood as Little Woolton, in 1860 as George jun. In August 1854 sale of 1/3rd share of malt-kiln at Ditchfield Green In Ditton, occupant George Fleetwood. Then in 1857 John Gregory was at the Bear and in 1860 advertising for a second-hand 5 or 6 hp engine boiler, suggesting possible expansion of brewing. In 1862 John Fleetwood applied for a licence for property in Quarry Street, Woolton which he had built some 8 years previously, then 1864 John Fleetwood, Woolton. In January 1863 George Fleetwood jun at the brewery was letting Croft Lodge. George Fleetwood jun died 1st December 1867, thought to be aged 36. In 1869 mention of Edward Fleetwood and Anne Fleetwood was at No 42, but by 1874 held by trustees. In February 1871 Mrs A Fleetwood held a farewell supper for manager John Gregory leaving. There was mention of George Fleetwood, The Thresholds, Shrops. On 31st November 1875 sale of the 25 barrel Gateacre Brewery with the Black Bull and Brown Cow and a beerhouse Quarry St/ Cobden Street. For sale again 21st December by trustees of Mrs Ann Cargill.

It was to let January 1876, details C Sherlock, 63 South John Street, presumably a broker.

In 1825 Thos Bailey was at Mersey Road, Aigburth.

Partnership heretofore subsisting between us the undersigned, Thomas Bailey, Pierce Morgan Pierce, and Richard Griffith, lately carrying on business at Liverpool, as Common-Brewers, under the firm of Bailey and Pierce, was dissolved by mutual consent on the 1st day of February last: 20th December 1825.

In 1834 Bailey was listed at Aigburth & 10 St James Street. The Gregorys were at 14 Mersey Road in Aigburth by 1862, one child having been born there in 1857. In 1869 John & Thomas Gregory listed, possibly the sons of John at Gateacre. Then in 1877 John and Thomas were at Gateacre Village and in 1881 also St Marys Road Garston. In June 1876 James Ratcliff of the Bull deceased, one executor was John Gregory. In 1876 Andrew Barclay Walker – of Gateacre Grange, with his own breweries in Warrington and Burton – bought the Bull and had it rebuilt.

In August 1877 John and Thomas were owners of the Canterbury Hotel at Garston. In 1881 Thomas Gregory was a master brewer living in Bell Vale Road. John and Thomas were born in Tarbock, as were the Fleetwood family. In November 1889 J&T Gregory of Garston malt kilns or Tarbock and Gateacre Breweries. John Gregory, aged 69, died at the brewery 28th February 1892. That year they were said to have 15 houses, of which 9 were sold 1901. In 1893 Charles 4th son of Thomas Gregory married Mary Austen Tremayne of Garston and in June 1894 mention of a C Gregory at Gateacre; however, in September 1894 WH Gregory was letting the Bear and Staff. In 1896 there was mention of the Tarbock maltkilns.

In 1911 William H Gregory was living at No42, described as a brewer maltster and wine merchant. The brewery is thought to have closed in 1920, presumably linked with the purchase of Tarbock by Burtonwood, though it is not clear if both sites were still operating.

Gregory, Tarbock

Partnership heretofore subsisting between John Fleetwood, of "Torbock", in the County of Lancaster, Beer-Brewer, and James Allen, of Hale, in the said County, Maltster, carrying on the trade as Maltsters, under the firm of Fleetwood and Allen, is this day dissolved by mutual consent. 29th October 1819.

TO BE SOLD, ten tons of MALT
CULMS: price £5 per ton, or 9d. per bushel.—J.
and T. Gregory, Garston Malt Kilns, Garston; or the
Gateacre or Tarbock Breweries. 569

In 1825 Thomas Fleetwood was listed at Wavertree, whilst J Fleetwood (also a maltster) was here.

The 1852 sale of Gateacre locates George Fleetwood here, but also involved with the Gateacre site, possibly because of deaths

there of what seem to be his brother and nephews. In 1861 George's wife Mary, aged 55, died 27th January. On 14th June 1864 George was letting a beerhouse at Runcorn. In January 1867 the partnership of Fleetwood & Son at Tarbock was dissolved. In September 1870 run by Edward, possibly a son of George who was leaving the area, presumably to Shropshire. In January 1875 E Fleetwood presided over a dinner at the Brick Wall Inn, though in 1878 one advert mentions "MR" at the brewery. As with Gateacre, the business became owned by the Gregory family around then.

In 1891 Thomas Gregory was living in Ditton Lane, one son William H was a bottler, whilst Charles was a brewer. Then in 1901 Thomas was at Brewery house with son William as brewer. Thomas Gregory, aged 82, died 1909 at Brewery House, mentioned as Gateacre, but presumably here. In 1917 it was run by W H Gregory.

In the 1920s the brewery was bought by the Burtonwood Brewery Company, who made further alterations before it was demolished in 1940. It stood opposite the Brick Wall Inn, which was rebuilt 1940 but later closed. According to a local history site, the pub licence was held by the Ambrose family and until the 1880s the ale sold was that brewed by Fleetwoods. The photograph shows Brewery House and the gate pillars are still engraved with that name. Brewery Farm stands on the site of the brewhouse, but has been much developed.



Halewood Brewery Co, Halewood Brewery, Brewery Lane

On 27th June 1822 John Cross was bankrupt and sale of 30 barrel plant and utensils 24th June (but see Gateacre).

In 1846 Isaac Moss was letting the New Inn, Much Woolton and in 1849 mention of Edward Moss. For 1853-59 Isaac Moss listed, but he died 28th February 1856, aged 62, and 18th September 1857 Edward was selling Dannett's tenement, previously Isaac. On 25th September 1860 Edward selling with the Derby Arms,

Halewood and the George & Dragon and Horseshoes both at Whiston and a beerhouse at Cronton. That year mention of a Thomas Moss, nevertheless in 1861:

Partnership between Edward Moss and James Moss, of Halewood Brewery, under the style or firm of Edward and James Moss, has been this day dissolved by mutual consent. All debts due to and owing by the said firm will be respectively received and paid by the said Edward Moss, who will henceforth carry on the said business on his own account. 12th March 1861.

In 1867 trading as the Burton Brewery, that year letting a beerhouse in Window Lane, Garston. In 1871 John Ockleshaw, bookkeeper at the brewery, was living in Church Road. Adjacent in Vine Cottage, was Beaumont Wilson a traveller for a brewery, then John Radley, a practical brewer. In 1874 it was run by Edward, then January 1879 letting the Swan, Shaw Street and June the Angel, Wellington Street, both in Runcorn. Then in May 1880 a beerhouse in Church Street at Runcorn.

However, Edward died 4th November 1877 and in 1881, Sarah Moss was a widow living in Church Road on her income from land. Her son James was an unemployed brewer, whilst the other son John was a brewery traveller. Another Edward Moss was a licensed victualler and farmer living at the vicarage in Ditton. By 1891 his widow Elizabeth was at the Hammer and Pincers in Ditton.

On 2nd March 1882 the 48 barrel brewery was for sale, under Edward's will, when described as trading over half a century: Lot 2 Hunts Cross Inn, Much Woolton; L3 Lord Raglan, Window Lane, Garston; L4 Barley Vaults, High/ Waterloo Streets, Wavertree; L5 Horse Shoe, Whiston; L6 Churn Inn, Tontine Street, St Helens; L7 beerhouse, Thatto Heath; L8 beerhouse Quarry Street, Woolton. It was described as having a considerable private trade, Lot 10 was a house in Church Lane occupied by John Ockleshaw/ Occleshaw, who would provide details.

In August 1884 letting the Ivy Inn at Wavertree Vale and the Wellbrook Inn at Woolton. However, on 13th January 1885 Mr Occleshaw the manager shot himself, just prior to a meeting of the shareholders. Aged 48 he had been at the brewery for 24 years and left 11 children. In 1889 John T Wood was the main investor, but in 1890 it was bought by Greenall Whitley. The site was late The Court, now woods, and Brewery Lane is now Court Avenue.

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*."

BUCKINGHAMSHIRE

Bad Joke Brew Co, Unit 2C (a), Penn Street Works, Amersham, Buckinghamshire HP7 0PX
Established in 2017 with test brews and up and running, although part time only in 2018.

CORNWALL

Pipeline Brewing Co, Town Meadow, St Agnes, Cornwall TR5 0UH
E: hello@pipelinebrewing.co.uk
Established by Jonny Cooper in early 2019.

CUMBRIA

Wrytree Brewery, Unit 1, Wrytree Park, Greenhead, Brampton LA8 7JA
Opened late 2018 in Greenhead. Run by Fiona and John Deal who used to own Geltsdale Brewery.

DORSET



Sandbanks Brewery, Unit 6, 4-6 Abingdon Road, Poole, Dorset, BH17 0UG
W: www.sandbanksbrewery.net
Previously known as Bournemouth Brewery, but Chris Mathers with new investors, changed the name in 2018. Use same location as previous.

EAST RIDING OF YORKSHIRE

Bone Machine Brew Co, Unit 1e, Hampden Road, Pocklington Industrial Estate, York, East Riding of Yorkshire YO42 1NR.

Established by Finnish brothers Kimmo and Marko Karjalainen. Originally, they cuckoo brewed at Brass Castle, but started brewing on their own plant in December 2017.

Vittles & Co Brewing, Hull Trinity Market, Trinity House Lane, Hull, HU1 2JH

W: www.vittlesandcompany.co.uk

A micro brewery and bar/bottle shop in Hull's old Trinity market. Using a 50 litre plant they started in mid 2018.

GLOUCESTERSHIRE

Burkes Beers, Blockley, Gloucestershire GL56 9BL

W: www.burkesbeers.co.uk



Established by Samantha Burke (above) in a small Gloucestershire village.

Clavell & Hind, The Old Haulage Yard, Birdlip, Gloucester GL4 8JL

W: www.clavellandhind.co.uk

Established by James Dobson and Timothy Heighton Jackson, who does the brewing. Inspired by infamous highwaymen John Clavell and Captain James Hind they brew on a 20 barrel Moeschle plant.

Beers have taken the highway man themes.

GREATER LONDON

Hop King Brewery and Skateboard, 16 Druid Street, London SE1 2EY

W: www.hopking.org

Established in 2018 by Ben and Ludi Hopkinson, beer and skateboard fans. A simple pale ale is produced, and they have their own skateboard team.

GWENT

Anglo Oregon Brewing Co, 3 Traston Lane, Newport NP19 4RR

E: acbrewingco@gmail.com

Brewing commenced late in 2018.

Zula Alpha Brewing Ltd, Unit 51b, Symondsciffe Way, Portskewett, Caldicott, Monmouthshire NP26 5PW

Established in late 2018 on the site of the Castles Brewery.

HAMPSHIRE

Upham Ales, Stakes Farm, Cross Lane, Upham, Bishops Waltham, Southampton, SO32 1FL

W: www.uphambrewery.co.uk

In February 2019 they ceased brewing. They own 15 pubs and will focus on them, buying beer in from other brewers.

Prenton Park Brewery, Penton Mewsey, Andover, Hampshire SP11 0RD



W: www.pentonparkbrewery.com

Brewed in kitchens in a country house by Guy Rolfe.

KENT

Iron Pier Brewing Co Ltd, 10 Overcliffe, Gravesend, Kent DA11 0EF

Established in 2017 by James Haywood, ex Brewer at Caveman Brewery and the three founders of Compass Ale House; Caroline Stroud, Charles Vebber and John Warden.



LEICESTERSHIRE

Moonface Brewery, 13 Moira Street, Loughborough, Leics LE11 1AU

W: www.moonfacebrewery.co.uk

Established in 2018, brewing commencing in spring 2019, with equipment, a two barrel plant, previously used at Winfield's in Portsmouth.

NORTHUMBERLAND

Grounding Angel Brew Co, 6 Rear Battle Hill Hexham NE46 1BB

W: <https://grounding-angels.com/>



Established by Jamie Robson and Jamie Fawkes in late 2018.

SOUTH GLAMORGAN

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

W: www.roathbrewery.co.uk



Established in 2016 by Tom Lyons and Matt Appleby, but by 2018 they had closed.

Surfing Monkey Brewery, 31 Fairwater Grove West, Cardiff CF5 2JN

E: surfingmonkeybrewery@gmail.com

The brewery is in a garage at the back of a private residence. Lee Jenkins started brewing in late 2014 on a 100L plant. Believed to have closed by 2018.

WARWICKSHIRE

The Fizzy Moon Brewhouse, 35 Regent St, Leamington Spa CV32 5EE

W: www.fizzymoonbrewhouse.com

Starting with a half barrel plant in 2016, they increased to one barrel in early 2019.

WORCESTERSHIRE

The HopShed Brewery, The Old Chicken Shed, Stocks Farm, Suckley, Worcestershire WR6 5EQ

W: www.thehopshed.co.uk

This is a rebranded brewery, ex Unity Brewhouse, name changed in 2018 and run by Hani and Sarah Saleh, they brew on a 10 barrel Johnson plant installed last year at Richard and Ali Capper's hop farm.



Gleanings – tomorrow's history today!

Portman panned by SIBA over new retail code

The Portman Group has published the sixth version of the Code of Practice on the Naming, Packaging and Promotion of Alcoholic Drinks. SIBA is unhappy about the new guidance on 'immoderate consumption' which it says could be damaging for independent craft brewers and threatens certain higher gravity styles like imperial stouts and Belgian trippels. These are sold at premium prices but in larger packages designed for sharing.

Portman says that 'single-serve', non-resealable containers should not contain more than 4 units of alcohol. SIBA observes that a bottle of wine is 10 units and a small bottle of spirits is 14, then why target beer at only four? Strength is an integral part of the character of the about-to-be-outlawed beers which have a radically different price point to loony strength cheap lagers and ciders. An 8%ABV 'white' cider in a 440ml can contains 3.7 units of alcohol and can be sold for as little as £1.00 while a Hazelnut Imperial Stout at 9% ABV also in a 440mL can but at around £8 and upwards still contains four units. 750mL sharing bottles would be way outside the proposed code limits unless it was below 5.3%ABV. 440mL cans of Carlsberg Special are now at 7% and Tennents Super at 8%. Is this the end of the crown cork and the start of roll on screw seals?

A YouGov survey of 4371 beer drinkers showed that 26% of them drink craft beer of 7% ABV or over on a regular basis and 12% would often share with others. 61% would pour their beer out into a glass, rather than consume straight from the container. Probably without his tongue in cheek, Nigel McNally (ex MD of Wells & Youngs) of Brookside Drinks with the Kestrel and Diamond White brands observed the environmental impact of increased numbers of cans and road journeys if the strength kept dropping. He calculated that the annual UK sales of 636m cans of mid strength cider would save 160m cans, 8,900t of aluminium and 3,367 trunker trips if the same number of units was drunk at 7.5%!

Grimbergen to brew again

After more than 220 years, Grimbergen Abbey in Belgium will soon be brewing beer again. Work will start building a new 10,000 hL brewery in August with financial help

from Carlsberg which got the brand following the 2008 carve up of S&N. Heineken however kept the rights to sell Grimbergen brands in Belgium and they are brewed at Alken. Carlsberg brew for the international market at Kronenbourg in France. The beer from the Abbey will be very different at 10.8%ABV and be matured in wooden casks. The Abbey was burned down in 1798 by French forces and brewing never resumed. A band of archivists dredged the beer recipe from saved but smoky manuscripts.

Brewer joins White House race

John Hickenlooper founded the Wynkoop Brewery of Rocky Mountain Oyster Stout fame back in 1988. He served two terms as Governor of Colorado and plans to run for President in 2020. He is seeking the Democratic party mandate along with 13 other hopefuls. My Denver correspondent says he is a decent intelligent man and could do well.

Robbos launches beer saké hybrid

Robinsons at Stockport has extended its Trooper range to six beers with a lager matured using an authentic Japanese saké yeast. Called Sun and Steel it weighs in at 4.8%ABV. The idea came from Iron Maiden's Bruce



Dickinson who inspired the original brand. He has a Japanese chum who owns the 300 year-old, family-run Okunomatsu Saké Brewery in Fukushima. Sun and Steel takes its name from the Iron Maiden song of the same name, which was in turn inspired by the life of Japanese Samurai Miyamoto Musashi.

Brain's Dragon Brewery opens

The Duke of Cambridge has officially opened Brains' new brewery on the

outskirts of Cardiff before attending Wales' crucial Six Nations clash with Ireland. The new plant is at the Pacific Business Park in Tremorfa. Brains has been in the process of moving its operations from the Crawshay Street plant, which it bought from Bass in 1999, for some three years. The new site already houses the company's



head office and support centre, with the brewing operation due to be up and running soon and will have a capacity of around 110,000hL. The old brewery will be developed into a 2.5 million sq ft of office, residential and leisure space. This Central Quay scheme, next to the River Taff, will retain the old Hancocks listed 19th century brewhouse and chimney.

A novel diet for Lent

Del Hall, the director of sales at Fifty West Brewing Company in Cincinnati, Ohio, did a beer fast for the 45 days leading up to Easter Sunday. While monks survived on doppelbock, Del drank anything he fancied, living on black coffee and up to five beers a day. He started off at 293lb and lost 44lbs; he broke his fast with a guacamole washed down with a glass of beer! A bit more to go yet, Del.

Bath goes solar

Bath Ales has just completed the installation of a £150,000 state-of-the-art solar array on the roof of its Hare Brewery, in Warmley, near Bristol. The initiative is part of parent St Austell Brewery's ongoing commitment to green brewing and sustainability. The new array was created by ZLC Energy Limited and has 892 panels contributing to an overall output of 250kW.

New name for A-BI in the UK

A-B InBev's UK business has been renamed the Budweiser Brewing Group UK & Ireland. It seems likely the rest of the group will follow suit in due course.

OU hooks up with Hooky

Hook Norton Brewery was involved in the beer section of the new course teaching the science of alcohol for the Open University. It includes a virtual

tour of its five-storey Victorian tower brewery in the Oxfordshire village near Chipping Norton.

The brewery has also launched a Membership Club offering discounts on beer, free brewery tours and tickets to exclusive membership evenings. There are three levels of annual membership available from £30 to £90.

96 homes for Randalls site

Randalls has submitted an application to develop its Clare Street site in St Helier, which includes the company's warehousing units and was used for brewing until 1992. 32 one-bedroom and 64 two-bedroom apartments are included in the plans, which also incorporate underground and courtyard parking for 74 cars. Three listed properties are part of the application: Clare House and the adjacent former stable block would be retained and restored, while cottages on Cannon Street would be demolished.

Randalls is looking to relocate to a new warehousing and distribution centre. The Clare Street Brewery started out as the New Market Brewery and dates from the early 1800s. The brewery's operations were combined with the Minden Place Brewery back in 1819.

McEwans Lager is back

Marston's is relaunching McEwan's Lager this month with a new look as part of a wider brand refresh. The 3.6% ABV lager follows the launch of the new-look

McEwan's Export, Champion and Headspace



beers last year. It will not only be competing in the Scottish market.

Marston's bought the McEwan's brand from Charles Wells in 2017 as part of a £55 million deal that also included the Charles Wells

brewery in Bedford with Bombardier and Courage brands.

Apartments for Wallingford brewery site

The demolition of historic brewery buildings is planned on Goldsmiths Lane in Wallingford. Winslade Investments wants to build 14 one and two-bedroom apartments on the site of the former Portcullis social club, which closed in 2016. Some of

the buildings date back to 1720 as part of Edward Wells brewery which was acquired by Ushers in 1928. Although not listed they are in the town's conservation area. The new build will be called Brewhouse Yard but the locals are opposing the scheme.

New look for Dizzy



Peggy has been the mascot for Robinson's Dizzy Blonde since the ale was launched in 2009. Now her curves will be replaced by a 1940s fighter plane admittedly with a cartoon lady on the nose.

Stone sells to BrewDog

US brewer Stone has sold its Berlin brewery and taproom to BrewDog. The brewery which only opened in



2016 is located in the 1901 gas works buildings in the Mariendorf area of the city. Stone installed a 100 hL brewhouse, a 10 hL pilot plant installed and a canning line. The main hospitality area was 2,500 m² with a 13m high glass wall to the brewery with 5,000 m² of outdoor gardens. With the German market preferring returnable bottles, the 30,000hL brewed last year mainly went to the rest of Europe. Stone co-



founder Greg Koch admitted the project was a step too far and he should have aimed at the tree-line and not the stars! BrewDog plans to open the pilot plant to start-up brewers, will brew Stone's beer while Stone still has an outlet at Prenzlauer Berg in the city.

It will not be plain sailing for BrewDog, commentator Ina Verstl observes that the facility is some way from a tube station and Germans do not like cans nor hop forward beers...yet. The brewery has launched another equity scheme aiming to get 200,000 punks as shareholders, it currently has 97,000.

Lion takes Magic Rock

Australia's No2 brewer, Lion, which is in turn owned by Japan's Kirin, has followed up on last year's purchase of London's Fourpure brewery with the acquisition of Huddersfield's Magic Rock which was founded in 2011 and brews 16,000hL a year. Financial details were not disclosed and the founders will remain in their roles for at least the next four years.

A taproom under Lion's Little Creatures' brand has been built in the re-developed Granary Square, behind London's King's Cross railway station. There are also Little Creatures'



brewpubs in Hong Kong, Singapore and San Francisco.

Beer brewing bias

According to a new study by Stanford University, beer brewed by a man is preferred over beer brewed by a woman. Researchers studied beer and cupcakes as representing traditional masculine and feminine specialities. Respondents were shown mock up labels including the name of the brewer and asked about their perceptions of quality and cost. The labels were identical apart from the name of the brewer. Apparently we still think that brewing is a man's job as the price and quality expected were lower with a female name on the label. For the cupcakes, male bakers did not suffer the same fate as the female brewers

Welcome to Ethel

This is turning into a Robinson's news section! Doris, the shire horse has given birth to Ethel aka Hillgate Henrietta-Anne. Mum's official name

is Horsmans Princess Giselle. Two



geldings Bobek and Mojo are stabled at the brewery when they are not out attending pub openings and county shows. The Stockport brewery embarked on a breeding program as only 240 shire foals were registered in the UK in 2017.

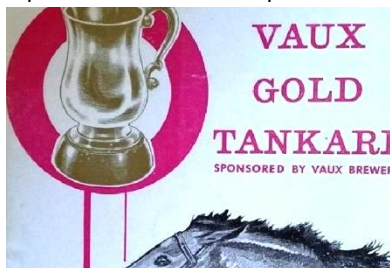
Is the UK micro boom slowing?

Figures from accountancy group UHY Hacker Young suggest the UK's micro brewery boom has ground to a halt with only eight more breweries recorded in 2018 – many fewer than the 395 recorded in 2017. The total is 2274. OK, it is a crowded market and with the big pubcos tying up pub beer supplies it is difficult to earn the living while so many multinationals are buying household names to increase the competition. Breweries are no longer able to grow themselves out of trouble says UHY.

Here on the Isle of Man, we shall be up to six breweries with cuckoo Odin starting up last month and a nano operation in Castletown Fire Station in planning.

Reward for gold tankards

The Maxim Brewery which brews some of Vaux's old Sunderland beers is hoping to trace three solid gold tankards which were regularly presented by Vaux to the owners of victorious horses and pigeons. The tankards were swapped for mini replicas soon after the presentation.



The original six inch tall tankards were missing like a lot of things when the brewery closed.

Maxim is brewing Gold Tankard, which is a 4.2%ABV golden ale to commemorate twenty years since the closure of the Castle Street brewery.

Boston and Dogfish Head get together

Two of the titans of the US craft beer industry are joining forces. Boston Beer has acquired the 350,000hL Dogfish Head in a cash and share deal worth around \$300 million. The combined company at around 4.6mhl can still call itself a craft brewer under Brewers Association definitions but remains number two (behind Yuengling). Boston was founded in 1984 by Jim Koch and Dogfish by Sam Calagione in 1995. Boston has addressed dwindling beer sales for his Sam Adams brands by branching out into spiked tea, seltzers and cider. Mr Calagione joins the Boston board next year. Dogfish brings expertise in robust hopping and sour beers to the combined operation.

Mordue up for sale

Mordue Brewery in North Shields has been put up for sale following a successful start in a new venture as pub owners. Brothers Garry and Matt Fawson who started up 24 years ago want to expand on the Beeronomy bar they have opened in the centre of Newcastle. It was the former base of the Newcastle Building Society. Despite winning Champion Best Bitter of Britain in 2018 with Workie Ticket, the brewery only brews around 5000hL.

New glass for Carling

Carling has created a new easy-carry pint glass as pubs do not seem to provide trays these days and people do not like leaving drinks on the bar



while they make two journeys. The interlocking pint glass with vertical grooves is designed to make carrying a round of four drinks easier.

Do not run out of beer

Rugby World Cup organisers are worried that the 12 host cities in Japan will not secure sufficient beer supplies in preparation for the arrival of thirsty

fans from abroad. More than 400,000 foreign nationals are forecast to visit during the competition, which will start in September. Japanese restaurants and bars have a habit of enticing customers with all-you-can-drink packages for a set number of hours. We are assured that the four major brewers are bolstering the supply chain.

Glasgow's West to be worker owned

Glasgow brewer West becomes the first brewery in the UK to make the formal transition to employee ownership. Owner Petra Wetzel who came to the city to study law and never left has initially placed 10% of company shares into a dedicated employee trust. There are currently around 65 Westies who are eligible for shares and they will receive £3,600 worth of shares each year, the maximum that the taxman will allow. The Scottish Government helped with the funding of the professional fees involved in establishing the new ownership structure.

The Waleses have a glass

On a visit to Germany last month, the



Duke and Duchess of Cornwall are pictured at the Hofbrauhaus; they look somewhat daunted by the large glasses of Munich's finest.

20,000hL brewery for Ashford

Curious Brewery is the brewing arm of Chapel Down Wines. It has just opened a restaurant and bar in a space age new building on a 1.6 acre site in the centre of Ashford in Kent



after a £1.7m crowdfunding effort. There is also a private dining room for brewing master classes. A 25,000hL five vessel brewhouse is being installed along with kegging and bottling facilities. In the meantime the beer is being made by Fullers.

Questions and occasionally some answers

Phil Warren asks about the Frozo Brewery in Southampton

Do you have any information of the Frozo Brewery, Southampton. I've found it existed first as an aerated water manufacturer, Frozo Mineral Water Co on Oxford Avenue in the late 1890s and moved to Winchester Road, Southampton sometime before 23rd April 1904 when, as the Frozo Brewery and Mineral Water Manufacturers they were ordered to be sold by the High Court of Justice, Shirley. As far as I can find out Shirley, Southampton never had a High Court, so maybe Birmingham... just a guess.

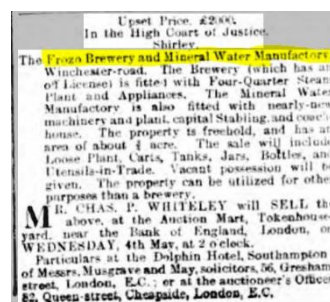
Mike Brown replies

I'm afraid that we don't have very much other than:

Shirley Brewery (Frozo Ltd) for sale as a going concern in 1903, with modern 4 qtr steam plant, mineral water factory adjoining with nearly new plant, but withdrawn at £2300.

Frozo Ltd it seems were based at the Heathfield Brewery, which must have lifted the vacant title of Shirley Brewery.

In 1897 John Watson Sheppard was listed at the Heathfield Steam Brewery, but went bankrupt in 1899. In 1901 William T Tanquary Todd purchases the Shirley Brewery, Winchester Road and erected a mineral water factory on the premises. Frozo Ltd are listed in the same year, but as brewers and a fire on 21st July damaged a considerable amount of malt and hops. The brewery was sold in 1904, although Charles King was still listed as a brewer in 1905/06. In 1908 the brewery house reverted to "Heathfield" next to the Sunlight Laundry (presumably in the old brewhouse).



Russ Taylor asks about names of brewery buildings

Russ Taylor from new Corporate member XT Brewing has been looking at old brewery names and asks what is the history or reason that so many brewery buildings seem to be named after animals? Here are some examples I can think of:

Badger	Hall and Woodhouse	Lion	Parsons, Princes
Black Eagle	Truman		Risborough
Eagle	Charles Wells	Lion	Morrells, Oxford
Eagle	Morland	Ram	Youngs
Eagle	Clinch, Witney	Stag	Williams, Woburn Green
Falcon	Lacons	Stag	Watneys
Griffin	Fullers	Swan	Halls Oxford
Lion	Higgs Reading		

Albion and Anchor seem to occur quite often too. Do any readers have any ideas?

Did they follow the trade marks or insignia or was it vice versa? There are of course exceptions with locational terms like Cobbold's Cliff or Adnams Sole Bay as well as Shippo's and Thwaites Star Breweries. Bass used imperial names with Scutari Maltings in the Middle Brewery (1854) and Delhi at the New (1863). Brewing liquor came from the Nile well until the land was sold for development and Bass went deeper for softer supplies for brewing wall-to-wall Carling. A glance at Century does show an awful lot of animals though. Brains new brewery at Tremorfa has been christened the Dragon Brewery.

Jimmy Hatherley at Unity Brewing in Southampton asks about recipes

I'm trying to find some recipes or even just beer names/styles from Scrace's Brewery in Southampton. They closed in the 1940s I believe after being bought by Strong & Co in 1927, who were then bought by Whitbread in 1964.

Our archivist replies

Yes the history is as you mention.

Richmond & Turton's Guide to Historical Records gives details of the material which was held in the archives at Chiswell Street. This included brewing books for 1928/29 which would presumably give some idea of the recipes. When Whitbread closed their archives they sold some material, but much was deposited at the appropriate county records office, so it would be worth checking there.

Ian Richardson asks about a brewery in Kent

I am interested in a brewery that was opened by Francis Golding in Tunbridge Wells in 1825. He died in 1833, and I'm not sure the business out-lived him, so we might be looking at a very small time window. If I wanted to find out about a brewery operating in Tunbridge Wells in the 1820s and 1830s, where would be the best place to look?

Mike replies.....*We are about to publish the second edition of Kent Brewers by Peter Moynihan but all I can find is his mention as a retail brewer from 1829*

Carol Copland asks about a Yeast Merchant-Brewer.

I am trying to find out what exactly a Yeast Merchant-Brewer did in England in the 1700s. I am trying to picture what the day-to-day job entailed. Did they work for themselves or for others? Was it a profession? Was it a common job? High or low paid? Did they make the yeast, import it or....?

Your editor was first out of the blocks

I think you will have to look carefully at the punctuation in the original document. I am sure he was a yeast merchant and a brewer. In the old days many smaller brewers would finish the fermentation off in the casks which were destined for the pub. Towards the end of the fermentation the yeast would come to the top and overflow the cask and was therefore wasted so these brewers had to get a transfusion of yeast for the next fermentation from another source. That could have been your ancestor who clearly fermented beer to completion in brewery vessels rather than casks and was therefore able to harvest the yeast. A typical fermentation yields about five times as much yeast as you start with so he obviously built up a nice little business. In Germany the surname Hefner is of course well known and hefe is yeast so a yeast merchant could be a Hefner. However most genealogical handbooks refer to 'hefners' as being potters which seems to be the equivalent surname in English.

Martyn Cornell added

In certain parts of the British Isles it appears there was a specific trade of "yeast brewer]" or 'barm brewer', presumably supplying yeast/barm to bakers and/or distillers: Dublin trade directories, in particular, seem to feature two or three every issue. Of course, the ordinary breweries themselves also pressed and sold their excess yeast, again for use by bakers and distillers. In Cork in the first half of the 19th century there were bakeries advertising the fact that they sold 'porter barm bread'...

The Chairman is reminded of stories of Mew Langton on the Isle of Wight having women popping into the office to buy pots of yeast, which I believe had a reputation to help with the complexion.

Sue Bell wants help saving a pub



The Western Road Hotel and Western Cottage (Lots 127 and 128).

Despite my best endeavours to boost the profitability of the Dove Inn at Micheldever in Hampshire, the owner wishes to convert my local into ten apartments. It is a Grade II Listed Property and in the citation on the Historic England website it states 'Square building with square range attached at back formerly brewery'.

This building was constructed to serve the railway station which, when it opened on 11th May 1840, was known as Andover Junction. The coaching inn was called Western Road Hotel and at one time it was owned by Strongs. However, I have never been able to find any information regarding a brewery on this site.

Attached is a photograph I took of the Sales details when Barings were dispersing their estate at Micheldever at the turn of the 1900s.

From the archivist..

MICHELDEVER STATION

Wolfe Henry, Western Hotel.

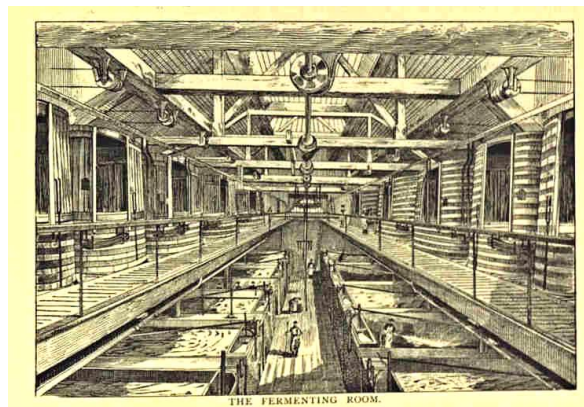
1878 also Whitchurch, Oakley, Alresford and Ropley. 1885-91 C. King & Son. Now Dove Inn

Ken Smith asks a question

Does anyone know what a dropping back room is?

Mike Bone observes...

The dropping back room comes into play in breweries which use the double drop system. A back is a brewing vessel. The cooled wort is transferred (dropped) to a vessel and pitched with yeast, then after perhaps 24 hours it is dropped again to another vessel or vessels typically housed in a room on the floor below. The system was developed in the 19th century supposedly by a William Garton and is designed to oxygenate the wort and leave behind unwanted trub, (primarily coagulated protein and hop debris in the first fermenting vessel and then cleanse the green beer by collecting the yeast from a shallower vessel. Few breweries use this system now.



THE FERMENTING ROOM.

The dropping system at Rogers in Bristol from Barnard

Marstons had a beer called Double Drop and its Wychwood plant uses vessels relocated from Henley on Thames to produce Brakspear's beers as did Greene King at Bury St Edmunds up to the 1980s. The process is briefly described in the 3rd edition of Sykes & Ling (1907) using the term 'slummage' for the trub left in the top back. Martyn Cornell goes into great detail at

<http://zythophile.co.uk/2008/09/24/a-tasty-drop-the-history-of-an-almost-vanished-fermentation-system/>
Your Editor remembers the set up at Cape Hill, wort was pitched and collected in 200bbl unattenuated squares. The temperature rose as fermentation got underway and then sucrose solution was added and the contents were dropped to a pair of 100bbl vessels on the two floors below. These were then parachute skimmed into yeast slates on the floor below that. The idea of the sucrose addition related to the beer duty system at the time where duty was paid on wort volume and strength collected. Wort and sucrose were declared separately. The yeast would then hydrolyse the sucrose to glucose and fructose and fix a molecule of water in the process leading to an 'inversion gain' of 5% duty free extract. That was the theory anyway!

Terry Critchley continues to catalogue the NBHT label collection

Here are some more puzzlers...

Angus Meldrum helps with this one...



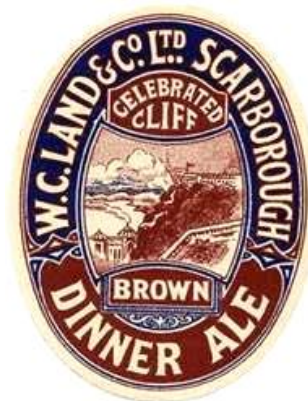
No brewery of that name is known by me in Scotland, but I suspect it is another own label beer produced in Scotland to order for some overseas client and exported, and in this case likely to be for the Apcar Shipping Line which was absorbed in 1912 by the Scottish owned line of Sir William Mackinnon and Robert Mackenzie, which became Inchcape and today is P&O. The Apcar name was retained by them for shipping. Like all emigrated traders they often retain trading contacts with their home country, so the Scots Mackinnon & Mackenzie probably did too when buying beer (and cheaper) for their passenger ships.

After they sold out in 1912, the Apcar family no doubt had fingers in many pies and would appear to have been in a brewery syndicate mentioned in 1913 on pages 8 and 9 in the following Hong Kong Beers web link but unfortunately it doesn't throw any light on any

brewery using the Apcar name in Hong Kong

As is normal with own label production, then and today, there is no clue revealing the actual production plant and in this case which brewery supplied the own label Apcar products

The Chairman tells us that W C Land was a bottling company in Scarborough which did at least three such beers under their own name as well as bottling Guinness and Watney's Pale Ale.



The archivist has tracked these distinctive octagonal labels down to King & Co at Syresham in Northamptonshire.



Royal Crown Brewery, Broad Street, Syresham, near Brackley

Brewery adjoining a department store owned by the Kirby family in the 1890s; there may have been a connection with the brewery of William Linnell, which was situated at the top of Broad Street and had been established in 1854 and ceased c1899. Around 1900, the brewery and stores were purchased by Herbert King (whose mother was a Kirby) and in 1903, he erected a four storey brewery; no pubs were owned and beer (mainly bottled) sold to domestic customers which, it was claimed, numbered 8,000. Following the death of Herbert King in 1916, the business was continued by his widow, Isabel, who was later assisted in the business by H.G. King (brewer) and Edwin Roy King; the name of the firm had been shortened to 'King's Brewery' by 1924. In 1955 the business was sold and the premises were used for a time as a pig farm, before being demolished for housing

BHS Oral History Archive

The recent project to record memories of workers at three London breweries, Fullers, Youngs and Watneys, along with a question about our own Oral History Archive at the AGM, has prompted the Chairman to ask whether there is anyone out there who would like to transcribe any of our recordings? They make fascinating listening and there wouldn't be any time pressure to get them done, but having them transcribed would make a valuable resource even more accessible - and possibly provide material for future Journals or Newsletters. If you would like to discuss it further please contact the Chairman.

The project is called Brewing Stories - An Oral History of London's Brewery Workers and was undertaken by Digital-Works and funded by the Heritage Lottery Fund. Earlier this year they recorded a number of brewery employees and there is a web site full of these recordings at <http://www.brewingstories.org.uk/interviews.html>

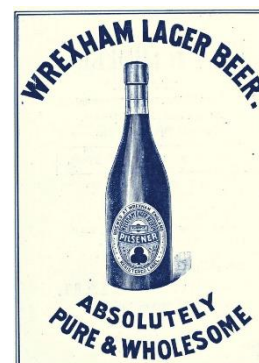
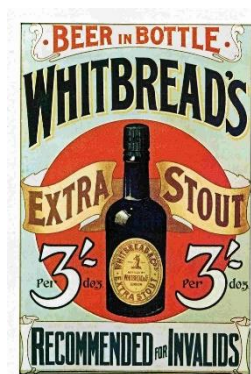
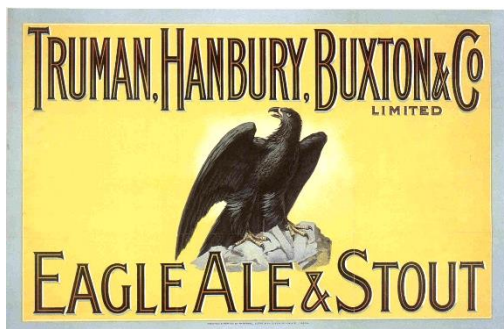
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Batham's Brewery at Brierley Hill in June 2005

