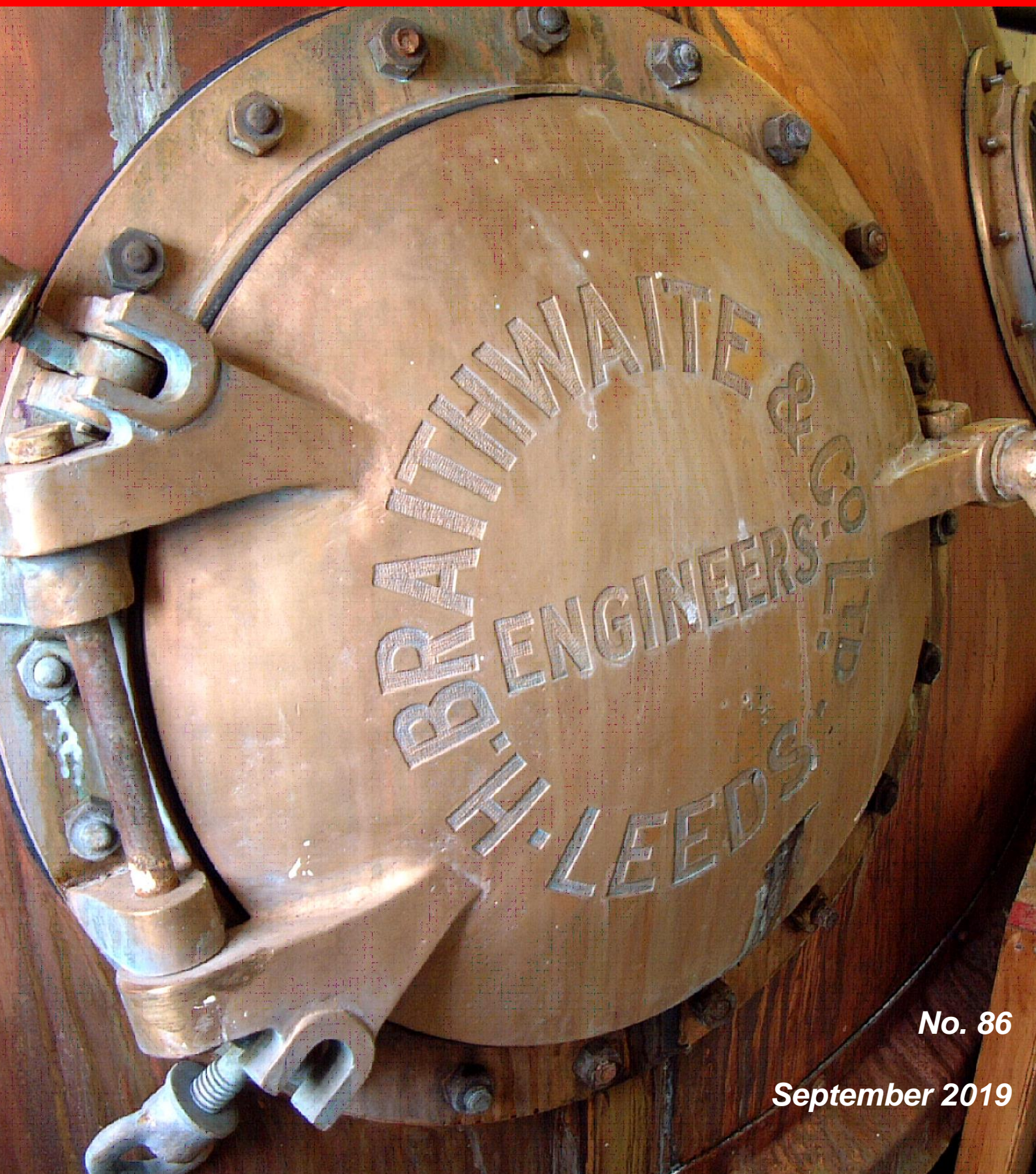


# BREWERY HISTORY SOCIETY

## NEWSLETTER



No. 86

September 2019



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September 2019

Newsletter 86

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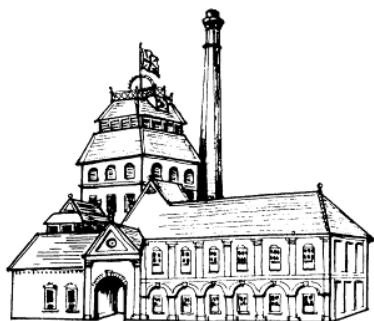
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## Roger's eleventh

*Bannaghtyn* again from the rock in the middle of the still rather windy Irish Sea. The bikes are back for the two week Festival of Motor Cycling aka the Manx Grand Prix. I do not mind the bike festivals as they are long standing and there is a buzz about the place with an influx of thousands of visitors, what I object to are the intervening road closures for pedal bike racing, motor car rallies and even walking events. The Government says those visitors bring money on to the Island but I am sure no one has calculated the economic cost of the disruption.

While I am in grumpy old man mode, what else has been mildly distasteful since June? Tiny Boss Brewing in Swansea has been forced to rename some of its beers and stop selling logoised T shirts and hats after overtures from the mighty fashion house Hugo Boss. Trademarks exist to keep the public from being confused as to the source of the product or service they are buying. Is anyone really going to think Hugo is now pouring hot water on to malted barley? Maybe little Boss should have thought of that back in 2014. After all they would not have even considered calling themselves Bass!

What does get my goat are pre-packaged administrations like Hop Stuff in London. KPMG found a buyer (Molson Coors) when the owners got into difficulties. The brands survived, the workers including the boss kept their jobs but the original investors who got the company off the ground got absolutely zilch. Remember M-C grabbing Cobra; owner Karan Bilimoria said he would ensure his investors were compensated but to my knowledge nothing has happened and that was ten years ago. That's the risk of investing I guess.

Then there are beer names and pump clip depictions. The thought police at CAMRA banned anything even mildly suggestive from the GBBF. I agree with Leg Spreader as unnecessarily macho but Slack Alice is a variety of cider apple and Robinsons went to some trouble to sanitise Dizzy Blonde but still got banned. Over the other water I thought a cartoon lump of chocolate rogering a raspberry for a beer called Fudge Me Berry Hard was rather amusing but then I am a bloke!

Heaven forbid that your comic should become political but didn't M&B have the right idea back in the 1950s?

Copy closes for NL87 on 15 November

*Slaynt vie!*



**Front and back covers:** This month we feature Bateman's Brewery at Wainfleet near Skegness in Lincolnshire. The Society visited the plant in July and we have a report inside this issue. Here we see the old copper manway door. The copper has a concave base for direct coal firing. H. Braithwaite & Co were coppersmiths in Leeds and Sheffield. Grace's Guide to British industrial history only mentions that it was founded in 1852.

## BHS Calendar

Saturday 5 <sup>th</sup> October 2019	<b>Ken Smith's Urban Walk in the East End of London</b> Charrington, Mann and Truman as well as Jack the Ripper...More details below Contact <i>Details withheld</i>
Saturday 12 <sup>th</sup> October 2019	<b>Labologists Society Label of the Year, Southwold</b> See below for more details Contact <i>Details withheld</i>
Saturday 19 <sup>th</sup> October 2019	<b>National Breweriana Auction</b> Burton on Trent Town Hall, DE14 2EB
Wednesday 30 <sup>th</sup> October 2019	<b>Windsor and Eton Brewery, Windsor</b> Meet at 1400, details to be confirmed. Contact visits@breweryhistory.com
Possibly before the next NL	<b>Westerham Brewery, Westerham, Kent</b> This will coincide with Robert Wicks' 15 <sup>th</sup> anniversary book this autumn. Steve Elliott will send you details if you register interest – visits@breweryhistory.com

### Ken walks again

As a result of popular demand, Ken Smith will be leading a walk through the extensive brewing remains of the East End of London on Saturday 5<sup>th</sup> October 2019. This a very "big" walk as there are a number of famous names still around to visit (Charrington, Manns and Truman) plus a couple of minor players - and of course there is Jack the Ripper, the Elephant Man and Reggie Kray for those wanting a darker side!!!! Even Winston Churchill gets mixed up with our brewing history and you get to utilise your little grey cells to disprove an historical myth.

So please let Ken know if you are interested on *Details withheld*.

### The Labologists Society - Label of the Year – 12 October 2019 in Southwold

Arrangements are now well underway for the Labologists Society annual 'flagship event' - Label of the Year. So, please, come along if you can and enjoy. No fees or bookings required for non members of the Labologists Society. Mike Brown and Paul Travis will be representing the Brewery History Society. The main meeting will be held at the Southwold Arts Centre close to Adnams Brewery where our beer labels and boards will be set up and for the first time, will be open to all. To widen the appeal of LOTY, we are being joined by Mike Peterson and representatives of the ABBC together with Mike and Maxine from the BBPCS (playing cards) and also the BBSC (beermats) Also, Paul Travis of Beer-In Print will have a bookstall selling brewery related publications and the Brewery History Society will also be represented. Sponsored by Adnam's, their Head Brewer Fergus Fitzgerald will open the proceedings at 11.30am with a full program of events finishing at 5.00pm.

Please contact Eric Doré, our Secretary if you intend to come. Email *Details withheld*

### Report on a visit to Bateman's at Wainfleet



On 10<sup>th</sup> July 2019, a small group of members joined a tour of Bateman's Brewery in Wainfleet. Our tour guide, Claire, gave all of us an informative and entertaining history of the family and the company. She also provided an overview of the brewing process, which was valuable to the members of the public with whom we shared the trip. The setting for the lecture was ideal being part of the windmill complex and decorated as an office. As we followed Claire on the tour, we noticed a wall-mounted letter from Jeff thanking them for hosting a previous AGM! The main bar in the Visitors Centre has rows and rows of bottled beers from a variety of brewers across the years. A fine collection and one the BHS made a substantial contribution to, adding our own collection some years ago. The tour concluded in the sample room with an opportunity to taste four of the current brews, although sadly the XXXB had just gone off. We were sorry that Stuart Bateman was not available to join the tour but we all appreciated the unexpected nature of his absence. Nevertheless an enjoyable afternoon in a great location.

*Ken Smith*



## A Crookham visit to Poland



'The Poland Three Cities Explorer' trip was organised by our friends at Crookham Travel in June. It was not specifically a brewery history tour, but several BHS members took part. We visited Wrocław, Kraków, Elbląg, Olsztyn, Bydgoszcz and Poznań.

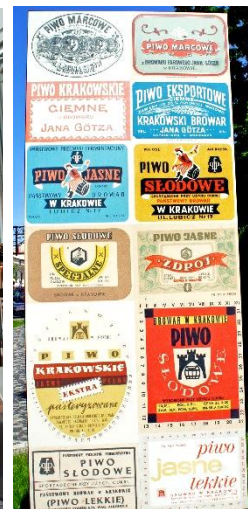
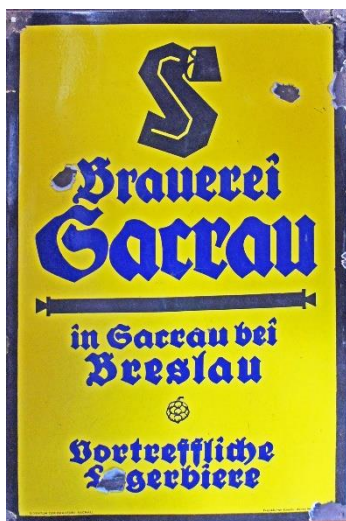
In Wrocław – still my favourite Polish city, we attended the tenth Polish Good Beer Festival which was held at the new stadium built for the European football championship. There were beers from about 75 Polish craft breweries. As usual with such breweries, the beers were generally good, sometimes very good, but sometimes definitely on the weird side. I don't object in principle to raspberry chocolate oatmeal stouts, but there are times when I would rather drink an ordinary pilsner from one of the big breweries!

Pinta, whose brewery is in Żywiec, have brewery bars in both Wrocław and Kraków. A flyer advertises their 30 different beers, from my own favourite Atak Chmielu (Polish for 'hop attack') via Hazy Morning (hazy APA), Son of a Birch (birch wheat beer) and IIPPAA (West Coast double IPA) to Imperator Bałtycki (Imperial Baltic porter).

In Kraków we visited two microbreweries. Lubicz is located in part of the buildings of the old Kraków brewery which closed in 2001. TEA Time is probably the only brewpub in Poland producing English-style beers and selling them on handpump.

Most beer sold in Poland is brewed by breweries belonging to multinational companies, but at least the larger cities seem to have craft beer bars – all in all, a far cry from the last days of the Polish People's Republic, when there were only two bars in the whole of Warsaw with any draught beer.

*Peter Dyer*



*The stack at at Browar Lubicz in Krakow. An old enamel sign from the time when Breslau was part of Germany before the Second World War, the suburb of Sacrau is today Zakrzów in the Polish city of Wrocław. The little microbrewery that' has been set up at the restaurant in part of the former Lubicz brewery and beer labels on display outside. Photos courtesy of Martyn Cornell*

## Crowd Funding success

With on line and offline donations combined, together with a grant of £9,600 from The Worshipful Company of Brewers, the National Brewery Heritage Trust has confirmed that it has now raised the additional £20,000 required to enable it to create an online catalogue to shine a light on our unique collection of brewing and pub items and artefacts.

Orangeleaf, the system supplier and the team of volunteers have already started to create the on-line catalogue and work will continue for the next few years, as half a million items are recorded and items of high interest are digitised. We will keep you posted on progress.



## From the Chairman



Welcome to another BHS Newsletter. We hope you enjoyed the introduction of colour throughout last time – we certainly have had some positive feedback – and we are always keen to receive your thoughts on how we can improve what we do.

Subscriptions are flooding in but, as I mention under Membership Matters, quite a lot are still at the old rates – probably because they are set up by standing order. Please check yours if you do pay this way. On the other hand some of you have very kindly sent additional donations to further the work of the Society and these have been much appreciated.

We are in the process of trying to arrange a couple of further visits for the autumn. These may just scrape into this Newsletter but if not do drop us a line using the [visits@breweryhistory.com](mailto:visits@breweryhistory.com) address if you would like to be kept updated.

As mentioned in a last minute addition to the previous Newsletter, we are delighted to welcome Steve Elliott to the committee as Visits Secretary. We are still keen to find a volunteer to join us as Secretary. Mike Bone is kindly continuing to act as Secretary for the time being while the search goes on but is very keen to hand over the reins. Needless to say, there would be plenty of support for anyone taking the role on.

Congratulations to the team who successfully launched their documentary film 'Brewing Stories: An Oral History of brewery workers in London' at Fullers in July. As reported before, the project covered interviews with people who worked at Youngs, Fullers and the Watneys brewery in Mortlake, and contains stories of life at work from

brewers, draymen, from women on the bottling lines and more. You can watch it now online and also listen to all of the full interviews at: <http://www.brewingstories.org.uk/film.html> The website also mentions a public screening in Richmond in September.

Just as the previous Newsletter went to press in May the BHS and British Guild of Beer Writers co-hosted another of our joint conferences, this time entitled "Malt – Past, Present & Future". This was held in Norwich, in the heartland of British malting barley, and it marked the start of the annual Norwich, City of Ale Festival.

The day started with meeting a coach at Norwich station to be whisked off to the Maris Otter mother field, a secret plot in the wilds of north Norfolk; It was then back to Great Ryburgh for a tour and a chance to turn the sprouting grain on Crisp's traditional floor maltings and the opportunity to see their brand new speciality malting facility, the first of its kind in Britain.

We then headed back to Norwich for lunch and an afternoon of fascinating talks by a range of expert speakers. These included excavating the oldest known malthouse in Britain, dating to around AD 800; being led through a present-day malt, wort and beer tasting; the development of new barley varieties and what's in store for the future. The discussions prompted by the talks were especially stimulating and our thanks go to all of the speakers, the organisers - Susanna Forbes, Ros Shiel and Frances Brace, and Greene King and Crisp Maltings for their sponsorship and support. You can read a comprehensive report on the day on Martyn Cornell's Blog – it may be easier to look up Zythophile and then enter MALT in his search box rather than typing this link! <http://zythophile.co.uk/2019/05/28/malt-geezers-in-which-we-look-at-everything-from-an-anglo-saxon-maltings-to-the-most-modern-bit-of-malting-kit-in-the-country/>

Best wishes,  
Jeff Sechiari  
[chairman@breweryhistory.com](mailto:chairman@breweryhistory.com)







*Previous page; photos from Martyn Cornell's blog, the mother field of Maris Otter in High Norfolk, Crisp Malting's Speciality Malt Plant and inside the kiln. This page: Crisp's malt silos at Gt Ryburgh, the floor of No19 malthouse, the Speciality plant again, sampling incoming barley and malt waiting to go.*

## Membership Matters

Thank you everyone who has already paid your 2019/20 subscriptions. My thanks also to those who have included words of encouragement and thanks to the team and also for some very generous donations, which will be used to further the work of the Society.

As you will have read last time, the AGM made some changes to the subscription levels but a combination of paying by Standing Order and in some cases paying before the due date has meant a number of members paying an out of date subscription. If you pay by Standing Order could you please check that it is set up for the correct amount? Many thanks

### *New members*

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

### **Individual Members:**

David JENNINGS, Essex

Interests: Beer, brewing and history

David LAVERY, USA

Interests: Brewing, Brewing History, Philosophy, History, Engineering and Science, Heraldry and Freemasonry

Phil LOWRY, Kent

David RENWICK, London

Rae WILLIAMS, Middlesex

### **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
<b>Individual</b>		
- full	£28	£40
- retired	£25	£40
- additional ( <i>at same address</i> )	£5	£5
<b>RCB Corporate</b>	£50	£100
<b>Corporate</b>	£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:

*Details withheld*

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

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

We are 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 –

BIC: *Details withheld*

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

Thank you for your ongoing support.

Jeff Sechiari, Membership Secretary  
membership@breweryhistory.com

*Details withheld*

## Come on somebody...you can do this!

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.



## IOW Brewery News

There has suddenly been a little flurry of activity in the peaceful world of brewing on the Isle of Wight, or 'The Sunshine Isle' as we like to think of it (although not today, but then it's Cowes Week firework night and a Lords Ashes test match, so it was bound to rain)

There is a new micro, or rather nano-brewery being built in Sandown, Goddards, the Islands oldest brewery, have followed Island Brewery by announcing plans for a new brewery site, Island themselves have won more awards and David 'the Island's oldest brewer' Yates was hoping to start undertaking some experimental brews, but has been so busy this year he has not had a chance to start doing so yet.

Apart from these developments, the former **Burts Brewery** site in Ventnor, which has lain empty for a number of years, is now undergoing redevelopment. Although some of the peripheral structures have been removed I'm glad to say the main tower is to remain. We shall watch progress with interest.



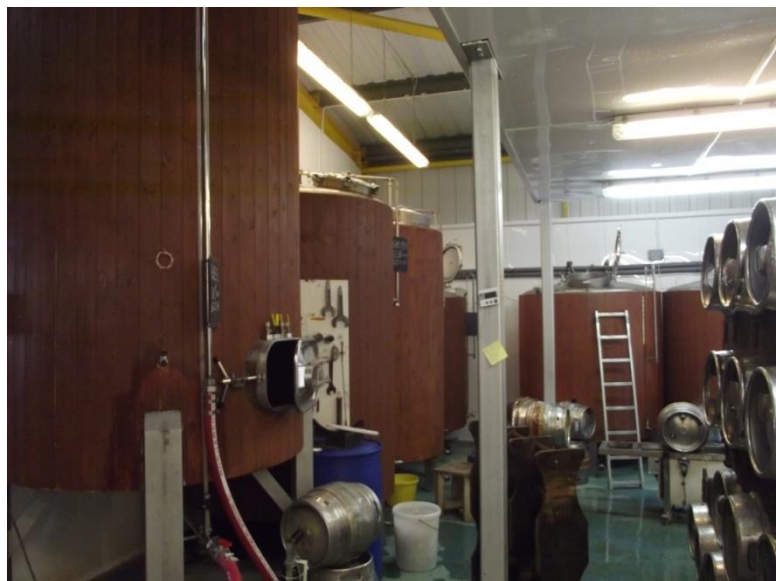
**Island Brewery**, which is planning to build a new brewery on the edge of Cowes to replace their current site,



have two UK winners

in the World Beer Awards. Earls RDA (Rich Dark Ale) is their flagship beer, the name reflecting the fact that every pint sold contributes to the Island's Earl Mountbatten Hospice. The second winner is a new beer, Victoria of Wight, commissioned for Wightlink for their new flagship ferry of the same name

**Goddards Brewery**, the oldest brewery on the Isle of Wight, has submitted a planning application to move to the larger Branstone Farm site from its current home at Barnsley Farm in Ryde. The plan is to open a new brewery, bottling facility and public visitor experience in Branstone. The plans include an indoor viewing deck looking over the brewery as well as a bar area serving light refreshments. Tasting events, process explanations, a bar and shop would be part of the visitor experience at the new site.





I spoke with Julie Jones-Evans of the new **Sandown Brewery** about her team's plans. Julie is a big fan of sour beers, so I am expecting quite an experimental output once they are up and running. Julie said

"It's still hard to believe that we were successful with our grant application to the Government Coastal Communities fund to set up a microbrewery and micro museum in an empty shop, in Sandown. I'm not sure if it's because of Brexit but it took several months to release the funding. During that time we had plenty of opportunity for research, travelling around the country visiting different breweries speaking to many people that work in the industry. Despite missing out on the summer season, it was helpful that we had this time to look more deeply into our new profession because we have certainly changed our approach to our regeneration project.

"Brewing beer for commercial consumption is definitely a different beast to home brewing and the choice of equipment needed is staggering. Our project is limited by space and funds, so we eventually settled on a 60L production facility. We have chosen a brewing system from USA, BrewMagic by Sabco, which is used by Purity and Gipsy Hill breweries to pilot new beers. It's all electric with stainless steel connections. To go with it we have selected fermenters and bright tanks from SS Brewtech, also American. It is top end home brew kit essentially, engineered for industrial standards. We can add fermenters and bright tanks as necessary to increase productivity, sustainable growth.

"Designing the brewery floor is a challenge as we are on a retail, not industrial, premises but luckily the landlord is supporting our plan to dig the drain and lay a hardy floor. Next we are putting in a new fire alarm system, new electrics, new accessible toilet, bar and kitchen for the public area of the site. So it's all systems go, but we have had the benefit of great advice from people that have done it before!

"Once we are open, we want to learn how to brew and hone our craft to produce great beer that has a strong connection with our place."

From a BHS point of view, the museum aspect is of great interest, although at this stage we are not sure whether it will focus on brewing or broader local history – the latter sounds more likely, but we can provide some material to make an interesting display. Many years ago Dick Mitchell-Hedges, the last owner of the Shanklin Brewery, bought and renovated the old Mew Langton brewmaster's house in Crocker Street, Newport. He planned to open a museum in cellars but these flooded and sadly it never came to fruition.

*[Note: Sandown's brewery heritage is limited. In 1871 the Castle Brewery was functioning in Fitzroy Street and this was sold to Crowley of Alton in 1884. In 1996 the Newport based reincarnation of Burts Brewery moved to Sandown as a pub brewery. This was sold to Ushers in 1998 and closed.]*

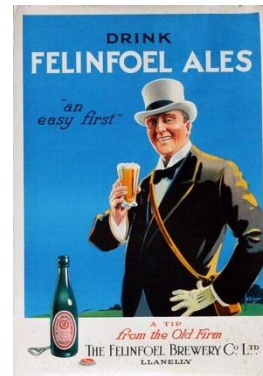
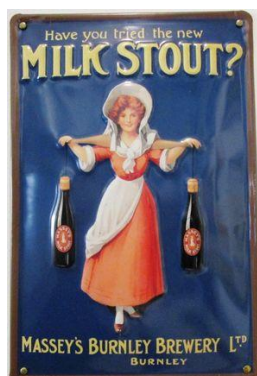
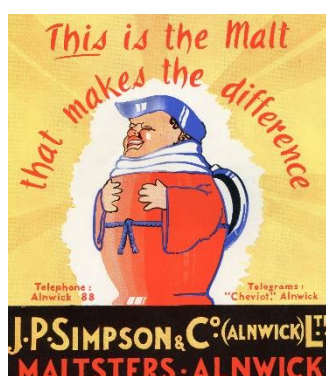
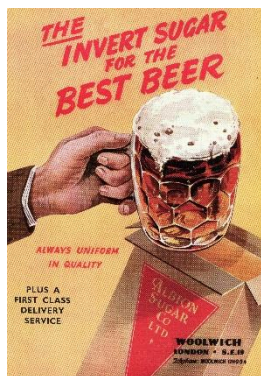
Jeff Sechiari

## Mystery Breweries – can you help?



Ken Smith, Steve Peck and Trevor Unwin continue to collate, scan and upload lists, information and photographs from all manner of sources onto the ever expanding BreweryPedia database. Sometimes there are images that have no information on them. Here are three, all of the same site, that have lost their original notes. Do you know where this brewery restoration is please? If you do, let Ken know on [email address withheld](#)

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## The Cobden Bridge Brewery, Bitterne, Southampton

The Complin family had brewed at the Holybourne Brewery in Alton, Hampshire since the early 18th Century and had built up a portfolio of houses in the surrounding area. The small brewery was set up to supply local pubs and the family trade and was approximately one mile from Alton on the North side of the road leading eastwards towards Guildford and on to London. The whole area was then and up until the 1970s a large hop growing area.

With the coming of the railways in the 1860s trade expanded to Aldershot, Farnham and other parts of North Hampshire. The railway station at Alton being only a mile away. It is thought that the Complin's involvement in the Southampton area began with a desire to expand further afield and to enable the owner's son Walter Henry Complin to establish his own brewery separate from his father's.

Since 1869 Complin's had leased properties in the Southampton area after the 1860s as the Alton area was already devoid of any true free outlets, due to the rush to tie houses in the area by Crowleys and Halls, both in Alton and The Farnham United Breweries nearby.

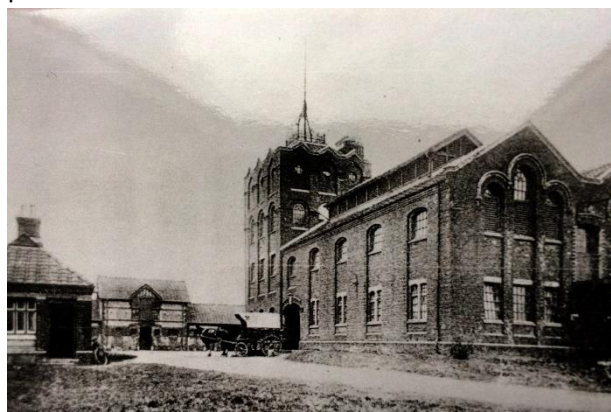
In the Southampton area, when a brewery previously run by a Mr Wright Bass (formerly of Sheffield) and Samuel Mason and trading as Bass and Company became available, they leased it from Isaac Cowley Lambert and Edward Thomas Norris. The brewery was known as The Old Shirley brewery and was situated on the Romsey Road in the suburb of Shirley.

The lease was transferred to Walter Henry Complin and Walter John Complin of the Holybourne brewery on the 22nd October 1886. The Lambert and Norris partnership had relocated to Arundel West Sussex where their Eagle brewery in Tarrant Street was later taken over by Friary, Holroyd and Healy of Guildford in 1910 with 81 houses and finally ending up within Allied Breweries' empire. The owner of the Holybourne brewery, Walter John Complin was by this time in his mid 60s and his two sons John Fowler Complin and Henry Complin wished to pursue separate brewery careers. So on the 3rd November 1888 it was decided to split the two operations.

The Shirley brewery went to Walter Henry Complin and the Holybourne brewery was to carry on with Walter John Complin assisted by his other son John Fowler Complin. At the time of the split there was some five freehold houses and some 20 leasehold ones plus unlicensed properties. After the splitting of the two operations it was found that a new brewery was required in the Southampton area and Walter Henry Complin, although only 24 years of age, had plans for a new modern brewery on another site. The plans were for a 20 qtr plant

chiefly of English oak and copper being supplied by Llewellins and James of Bristol. The new brewery was to be brick built with ornate ironwork finishing off the tower. Stables, office and an off licence were to be provided.

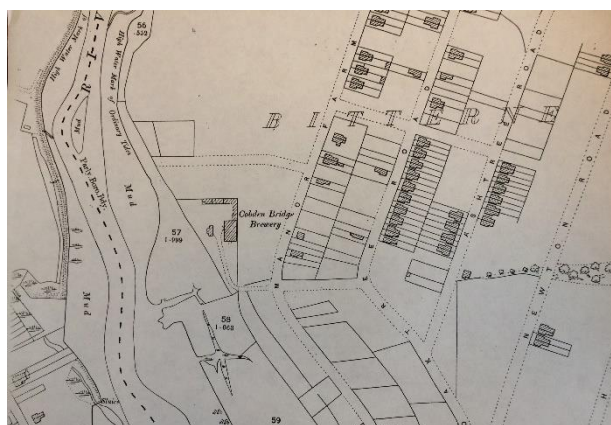
On the 29th August 1889 a one acre triangular piece of land with a road access of 15 feet was



*View of brewery just after opening, looks like a coronet on top of the tower*

purchased, this was on the East bank of the River Itchen in Bitterne Southampton and was purchased for £350 from The National Liberal Land Company Limited of Charing Cross in London and The Gresham Life Assurance Society as joint owners. This was formerly part of The Bitterne Park Estate which had been sold to them at an auction on the 14th October 1886.

Walter Henry Complin at this time lived at Abbotsbury house in St Denys just across the river



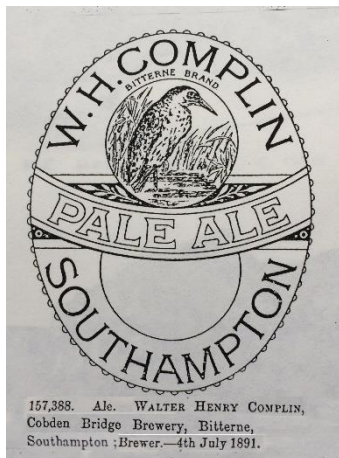
*The brewery showing its location by the River Itchen*

from the site. Work progressed quickly and by the 10th March 1890 his address was shown as The Cobden Brewery, although he still lived at Abbotsbury House. At this time the building of the new brewery was financed by a mortgage on most of the licensed properties to the value of £25,633 from The National Liberal Land Company. Further mortgages took place to secure more capital and on the 10th March 1890 Walter John and Walter



Henry jointly mortgaged property to Mary Elizabeth Imerson of Lymington, Hampshire to secure £900. Mary was later to become Walter Henry's wife.

When Walter Henry's father, Walter John died on the 8th September 1890 in Holybourne it took a while for the executors of the will Fanny (Walter John's wife) and George Languish of Wyck Binsted, a friend living in a village close by surrounded by hop gardens, to sort out the Holybourne house and brewery finances. As part of the will £7135 loaned



to Walter Henry by his father was released. Two days later Miss Imerson's loan was transferred to just Walter's name. Two days later Walter and his brother John Fowler mortgaged to Wigans Cosier of 15 Southward Street (hop merchants) London for £2,500 a batch of houses and the brewery buildings. The houses were The Waterloo, White Lion, Good Intent, Osborne House, Yew Tree, York Inn, Anglesea Tavern and the Royal Standard, all in the Southampton area. On the same day another agreement was made with Timothy Hannon of Sherborne Lodge Cumner Road Sutton for £3,000, later released on the 2nd June 1896. On the 2nd July 1892 a further £700 was secured from Frederick Deare of 19A Coleman Street, London

730 SOUTHAMPTON DIRECTORY.

**W. J. COMPLIN,**  
 OLD SHIRLEY BREWERY,  
 SOUTHAMPTON.

*Ales supplied direct from the Brewery at the following prices:—*

XXXX	Strong Ale	...	1/6 per gallon.
XXX	Mild Ale	...	1/4
XX	Beer	...	1/-
X	Light Dinner Beer	...	10d.
B.A.	Bitter Ale	...	1/6
B.B.	Bitter Beer	...	1/-
T.S.	Treble Stout	...	1/6
D.S.	Double Stout	...	1/4
P.	Porter	...	1/-

*Light Bottled Dinner Ale direct from the Brewery at 2/6 per dozen in quantities of 3 dozen and over.*

*B.A. and B.B. strongly recommended for private Families.*

made a further advance of £749 and were prepared to loan up to £1,500. This loan was again released on 18th September 1894. Still more loans were taken out another mortgage on 22nd May 1896 for £7,500 from Allan Field of 12 Queen Street Cheapside, London a solicitor. The properties included the brewery insured for £4,850, The York Inn, Yew Tree, Good Intent, Waterloo and White Lion all insured for £500 each. The Royal Standard £800 and the Yacht Tavern and cottage for £1,000

insurance. All these properties were now freehold plus The Osborne House insured for £400 but was leasehold. The remainder of the houses had monthly tenants.

In 1893 Walter and Mary Imeson's son was born in Southampton and named Gray Complin, but all was not well at the brewery for on 11th August 1896 Walter found it necessary to take on another partner and an agreement was made between him and James William Penton of Bow Road, Watlington, Kent a brewer. This partnership did not last long as on the 4th July 1898 they both decided to sell the brewery. The reasons could have been financial due to the large amount of borrowing or perhaps a disagreement with his partner. Advertisements at the time showed they produced quite a number of different beers with at least one bottled with a very attractive label showing their brewery logo, the Bitterne.

The new purchasers were Fuller Smith and Turner brewers of Chiswick in London. This was unusual as their main trading area was West London, however with railway links and stations nearby beer could be sent easily. It is much regret that little is known of the period after takeover but certainly bottling took place after the takeover as bottles embossed with Fullers Cobden Bridge Brewery have been found. It is likely that the brewing ceased soon after the takeover and beer transferred by rail from Chiswick with the brewery becoming a depot for delivery and bottling. However some references mention 1914 as the date when brewing ceased, when staff were called up to serve in the Great War.

Fuller's plans were to develop the houses and trade. On 31st August 1898 Fullers lodged a proposal to develop the brewery tap off licence at the gates of the brewery to include three bedrooms upstairs and a sitting room downstairs with a public bar, private bar, jug and bottle, coffee room, kitchen, larder and coal room. Thomas J Jukes a builder of Park House, Freemantle, Southampton was to build the extensions but nothing ever came of it.

The title of the land commenced with an agreement of mortgage on 18th May 1899 between George Pargiter Fuller, John Michael Fuller, William Fleetwood Fuller, Frank Smith, Henry Fleetwood Fuller, Robert Lewis Turner and Henry Martin Turner the mortgage being for £13,000 at 5% per year or 4% on punctual payment. Included were 10 freehold pubs, two freehold cottages and one leasehold pub.

An early entry in one of Fullers ledgers for August 1904 has the following but there is no other mention of railway connections either before or after. It was reported that an agreement had been entered into between Fuller Smith and Turner and London and South Western Railway Company in which the company would undertake to pull down an existing

400.h ADVERTISEMENTS.

# The Griffin Brewery, CHISWICK.

## FULLER & CO.'S

### Splendid Ales, Stouts & Porter.

ESTABLISHED OVER A CENTURY.

BRANCH OFFICE: **Cobden Bridge Brewery, SOUTHAMPTON.**  
And at BRIGHTON, GARDIFF, CROYDON, PORTSMOUTH, SLOUGH,  
GUILDFORD, GREAT BRICKLAMPSTEAD, ILFORD HILL,  
WALTHAM CROSS.

#### PRICE LIST.

	Barrel, 36 Galls.	Kil. 18 Galls.	Firkin, 9 Galls.	Bin, 4 1/2 Galls.
Strong Old Ale	70/-	35/-	17/6	9/3
XX Ale	56/-	28/-	14/-	7/6
India Pale Ale	60/-	30/-	15/-	7/9
XX Bitter Pale Ale	45/-	22/6	11/6	6/-
AK Light Bitter Ale	36/-	18/-	9/-	4/6
X Amber Mild Ale	40/-	20/-	10/-	5/-
Double Stout	54/-	27/-	13/6	7/-
Single Ditto	44/-	22/-	11/-	5/9
Porter	36/-	18/-	9/-	4/6

Stamped order forms sent on application.

#### BOTTLED BEER IN PATENT SCREW-STOPPERED BOTTLES.

	Imp. Pints.	Imp. Pints.
Pale Ale	2/6	2/6
India Pale Ale	3/6	3/6
Stout		2/6
Extra Stout		3/6

Bottles are charged at only 2s. per dozen, and allowed for when returned.

#### LIBERAL DISCOUNT.

2/- per Barl.; 1/- per Kilder.; 6d. per Firkin; 3d. per Bin; 3d. per Doz. for Cash on Delivery.

shed and pay the cost of removing a crane (£12). They would also pay to lay a railway siding at a cost of £26 and would take the sole risk of accidents on the whole of the siding. The agreement is for 10 years subject to six months notice on both sides. Fullers agreed to pay £3 3/-, the cost of the agreement and half the cost of the upkeep of the road on the East side of the premises. The exact location of the siding is not known but likely to have been beside the Station Hotel.

There was an incident when the draymen at both Chiswick and the stores (Bitterne) complained of their long hours. The complaint being that drivers were having to report at 5 am to groom their horses but loaders did not report until 6 am. It was decided that the drivers should no longer be required as groom men and general men would be paid to carry out the work. Both caskmen and drivers therefore report at 6am in summer and 7 am in winter.

The First World War brought restrictions on transport of non essential materials and a shortage of men. This resulted in beer supplies coming from other local Southampton breweries. Small brewers had to restrict their operations just to local areas. At the end of the war costs had increased considerably so on the 20th April 1920 Fullers approached Courage brewers of London and Alton via accountants Collins Tootell and Company to sell the brewery and the country houses. The asking price was £45,000 and the trade was described as 6,000 barrels per year, plus 7,000 gallons of wines and spirits. Courage replied with an offer of £34,000 but did not want the brewery or plant. (interesting it was still described as a brewery and plant). Fullers

insisted on £38,000 but on the 21st June 1920 £34,000 was agreed with £20,000 on completion and £14,000 deposit.

At this time Mr Large was Fullers Manager of The Station Hotel, Bitterne Park and he was instructed to show the Courage people around the houses and a verbal promise was made to him to stay on as a manager for Courage. An agreement was made on the 23rd July 1920 for the casks, £5 10/- for barrels, £2 10/- for kilderkins up to 160 in total. All the kilderkins were post war whilst only half the barrels were. Agreement was given by Courage for Fullers to be allowed to use the pub's yard for empties not purchased being stored prior to being returned by rail to Chiswick. Valuation of the fixed trade utensils took place on the 16th November 1920. Completion took place on 1st January 1921. All the Southampton houses were now supplied by Courage Alton brewery some 40 miles away.

The Cobden Bridge Brewery itself was auctioned on Friday 21st January 1921 at the Dolphin Hotel High Street Southampton. It was described in the sale catalogue as having 6,400 feet floor space with vacant possession and rights to construct a road to a wharf 70 feet by 30 feet on the East Bank of the River Itchen (never exercised). The purchaser was a firm of removers and storers Curtiss and Company of Gunwharf Road, Portsmouth who secured the lot for £3,800. Curtiss used the site as a furniture store for a time and later as contractor's premises until August 1984 when the site was demolished and sheltered accommodation housing was built so ending some 100 years of history.

Today a visitor would not know of the brewery's existence as all traces have gone. The last remaining part was the Bitterne Park Tap off licence, a private residence after the brewery was demolished. In an area close by in the Itchen river bottles can still be found showing the name Fullers or Complins. A few of the public houses still exist but that is all. I have also researched the Holybourne brewery which will follow at a later time.



*The brewery demolition in 1984*

*Geoff Dye*



## Years before his time...

### *Alan Greenwood's Beer Agency – Part 2*



Within three years the simple single off-licence with a weekly turnover of just a few hundred pounds had turned into an annual turnover of neigh on a million and grown to a chain of six owned shop and three franchised ones.

By January 1977 a distribution depot was set up in the old ex-Lovibond's Straightmouth Brewery at Greenwich. In 1978 I managed to acquire and have transported to Greenwich, the small five barrel ex-Watneys pilot brew plant that had given me the inspiration to aim to be a brewer in the first place. This plant was the same one that had been used for the development of the infamous Watney's Red Barrel keg beer. Disappointedly I never actually got the brewery commissioned.



*The five barrel pilot plant ex Watney being relocated to Straightmouth Brewery in Greenwich.*

#### **Problems ahead**

Unfortunately in 1979 the lessons of cash-flow caught up with Beer Agency. With its meteoric rise and regularly increased trade it was able to fund this incredible development. In this year a plateau was reached and trade stabilised and the cash needed to sustain a million pound business was more than the initial finance of £500 of my savings, a bank loan of £2000 and small overdraft facility that the business had been running on could support. The distribution trade now had debtors to be financed and without the adequate funding creditors started calling.

Rescue attempts were made but with such a new and untried business it was quite difficult. The creditor brewers were favourably inclined, after all,

they had large sales of beer they wanted to retain but at a meeting, I regret a big blunder when I alluded to my dream to still wanting to brew, this would of course have competed with the trade the brewers wanted and so the plug was pulled. A deed of assignment was signed with creditors.

This was not the total end of Alan Greenwood's Beer Agency however, distribution and the ambitions to start brewing were dropped and with a partner Mervyn Smith, the Beer Agency went back to its roots of being a small chain of off-licences, retailing beer for home consumption through two of my old off-licence shops. Gradually this was rebuilt up to ten more shops.

#### **Handling and dispensing**

Whilst many brewers made their beers available in convenient polypins, many did not and often beer was supplied un-fined from the brewers in large casks. This meant the beer had a longer shelf life and were then used to fill polypins. Of course this involved a lot more handling of heavy casks and special handling racks were obtained so even slightly built lady staff were able to handle them.

At the start of the 1980s the Beer Agency introduced electronic pumps to fill the polypins and jugs. This came about when the Teddington cask making firm of Grundy developed new electric beer dispensing equipment that allowed beer to be measured accurately without pressurising and they



*Alan Greenwood and Mervyn Smith inside the resurrected Beer Agency shops*

wanted a pioneer to launch their new equipment. It also made me aware of how often you did not get 72 pints out of a 72 pint cask which you had based your margins on!

Unfortunately the 5 barrel ex-Watneys pilot plant



## ALAN GREENWOOD'S BEER AGENCY AND WINE SELECTION

NEW BEER DISPENSERS AT GREENWOOD'S

Alan Greenwood's Beer Agency, the original Real Ale Off-Licence Service have now installed the new Grundy Beer Dispensers at five of their shops; Wallington, Tolworth, Wimbledon, Kennington and the new one at Clapham. The new equipment dispenses beer accurately from 1 pint upwards for jug sales and poly-pin refills.

The new equipment uses no pressure and the quality, flavour and palate of the beer is as pure as it would be served by gravity direct from the cask. Draught beer provide the best value take home beer, so whether you're watching TV, playing cards, having a party, gardening or decorating, why not drop in for your take home beer and see the new equipment in action for yourself.

### Enjoy a really Traditional Home-Pint

Jugs & Homesize Casks of Beer. Fresher tastier and up to 20p a pint cheaper than cans.

Plan your  
Halloween & Guy Fawkes  
parties now



OPEN MON - SAT 10.30 - 1.30 5.45 - 9.30 SUN 12 - 2.00 7 - 9.00 p.m.

*The Grundy beer dispense wall and supporting promotional material*

had been forfeited under the deed of arrangement but still Greenwood Beers did appear. Greenwood's No 5 Bitter being brewed by the Westcrown Brewery of Newark.

Finally in 1984 just ten years after the first Beer Agency shop opened its door with all the promise of a new dawn, things changed. The growth of supermarkets started swamping the off-licence side of the trade and the price of beer had so increased that pilsners, that were originally listed at under £10 had increased to £30. The party and home drinking trade was becoming too expensive and elitist. So when offers were made for individual shops they were accepted. Alan Greenwood carried on supporting cask beer for a further ten years operating a HODS (Home and Office Delivery

Service) for some regular and dedicated customers until eventually fully retiring from the trade.

### Addendum

In current years how nice to look at some of my old price lists and recall some of the memorable beers I had the privilege to enjoy in my Beer Agency days. I still believe beer is good for you. A nourishing beverage that, consumed in moderation, stimulates goodwill, mellow comradeship and reflection. I look at some of my old price lists and recall brewers I dealt with. Many sadly no longer exist and those that do are more like brands now than tangible products. Small regional family brewers like Gales, Rayments, Selby's, Morlands, King & Barnes, Youngs, Matthew Brown, Wethereds, Burts, Even once big national brewers like Ind Coope of Romford, Whitbreads of Chiswell Street and Luton, Greenall Whitney, Courage of Horsleydown and Bristol, the list goes on and on, so many have gone. So many unique beers, I recall even having the opportunity to drink Watney's Red Barrel from a sedimented cask before it was processed in the Mortlake Brewery and quite an acceptable brew it was. All these brewers and more sadly now gone but what happy days and memories I have of a once great British Brewing industry.

Alan Greenwood's Beer Agency shops were at  
8 Butter Hill, Wallington Surrey  
120 Broadway, Tolworth, Surrey  
226 Kennington Park Road, Oval, London SE11  
17 North End Road, Olympia, London W14  
150 Haverstock Hill, Belsize Park, London NW3  
17 Farr Avenue, Barking, Essex  
Clapham Park Road, Clapham, London SW4  
250 Lewisham High Street, London SE13  
308 Haydons Road, Wimbledon London SW19  
1 Hawks Road, Kingston, Surrey  
Straightmouth Brewery, 171 Greenwich High Road, London SE10



*Alan Greenwood*



## Out and about

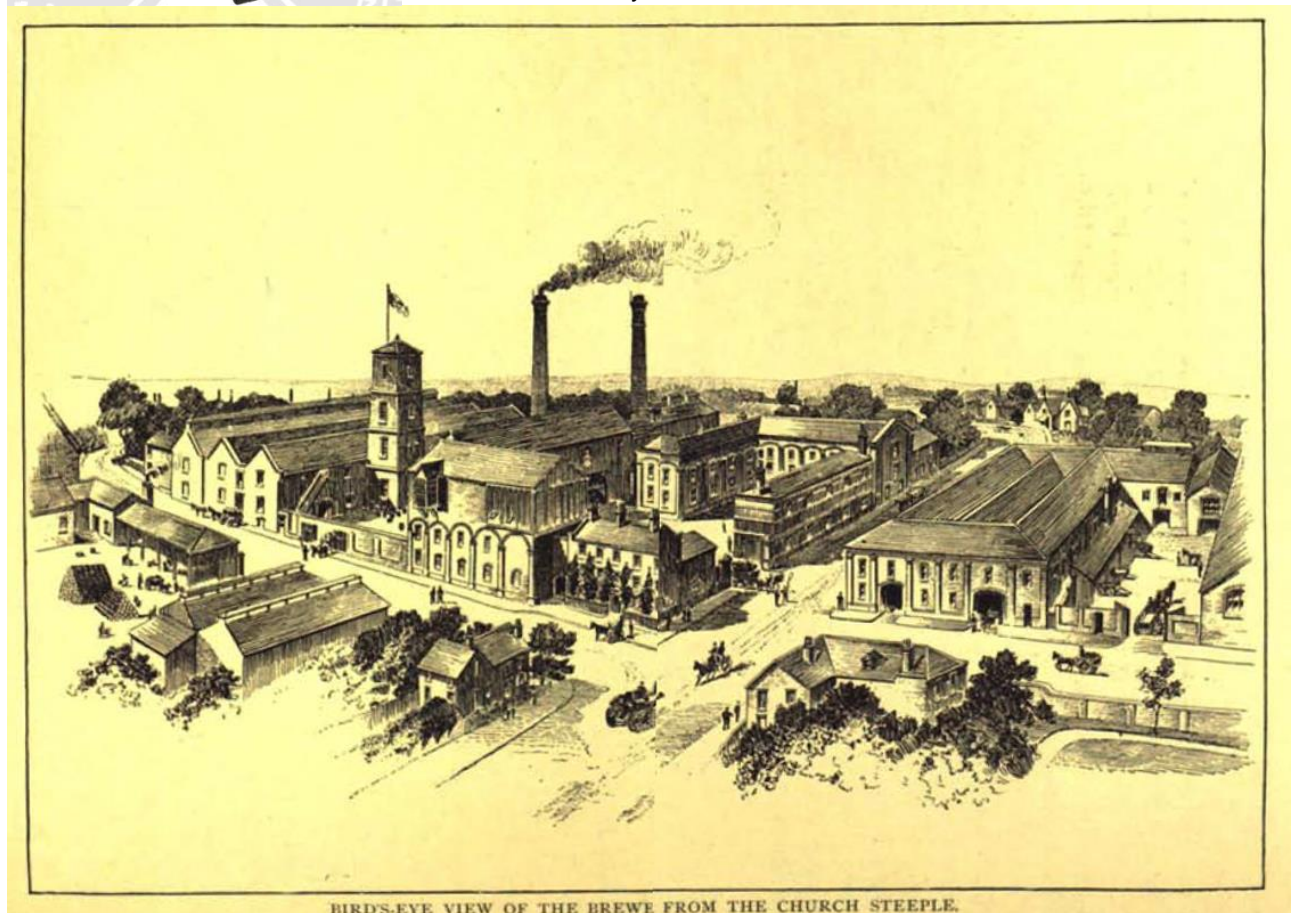
### Is it a beer or an address?

*A kerfuffle in Burton on Trent*



No1 Horninglow Street IPA is the first in a series of speciality one-off beers to be brewed in Marston's Burton Union system which is normally only used to ferment Pedigree and propagate yeast. Brewed at 7.4%ABV and mashed with low colour malts, the beer has late and dry hop additions of Goldings, Sovereign and Ernest from the UK and Cascade from the States. It is bottle conditioned and 32,000 individually numbered bottles in an individual box were available in 300 Waitrose stores for £4.50 per 500mL.

An excellent beer no doubt so what is all the fuss? Brewing historian Ian Webster has taken to his blog, *The Beertonian* to point out that if the beer is meant to celebrate where John Marston, that 'Great Victorian bloke', first brewed in Burton back in 1834, then he was never at No1 Horninglow Street but on Horninglow Road North almost two miles away. Mr Webster says No 1 Horninglow Street was a private house of William Wright of Ratcliff & Wright, Druggists and Grocers and was never the home of a brewery.



*The Horninglow Brewery of John Marston from Barnard*

Marstons pointed out that it had a maltings on Horninglow Street and that housed an equally important part of the brewing process even though its maltings was over one hundred yards from No1 Horninglow Street. Perhaps the new beer celebrates that.

Webster writes "It is important to preserve history wherever possible and get the facts right" and adds that Marstons could be criticised again as the range extends in the future for celebrating some famous brewers who had nothing at all to do with Marstons. When they reach No. 5 Horninglow Street which was once home to John Wilders / Joseph Clay's Lamb & Flag Inn Brewery and No. 6 next door which was William Newton / Charles Leeson's brewery, all of which surely defeats the object of celebrating Marston's Horninglow Brewery with such a beer naming style?

## Coronet needs help

The ornate coronet atop Shrewsbury's Flaxmill Malting is in need of some TLC. The iron-work is fractured, the paint work peeling and this crowning glory of Shropshire's industrial past is fading fast. Help is sought to restore the 1887 Jubilee Crown to its former glory. £26,000 is needed to remove the ornate cast iron coronet and take it to a specialist metal conservation workshop for restoration. The crown will be redecorated and painted in original colours before being reinstalled.

Follow this link if you can help...

<https://www.crowdfunder.co.uk/crowningshrewsbury>



## Derby Great War walk

Jane Whitaker of the Derby WWI Pubs Project writes that she is just bringing the Derby WWI Pubs Project to a close. Following the Armistice centenary publication last year, there is now a well illustrated leaflet for an ale trail taking walkers around some 13 sites of interest all close to the city centre.

The link is at [https://derby.camra.org.uk/newsletters/WW1\\_Project\\_Leaflet.pdf](https://derby.camra.org.uk/newsletters/WW1_Project_Leaflet.pdf)

## There is still a lot of unseen material out there

The tale started with Vanessa Winstone, the Collections Officer at the National Brewery Centre in Burton finding some photos of something described as a 'soaker' being installed at Charrington's Mile End plant in 1953. She contacted Robert Humphreys who was at one time in charge of Charrington's PR.

E mail exchanges confirmed that the unit is definitely a bottle washer presumably known colloquially as a 'soaker' although somebody did observe that soaking is an integral part of the malting process! Note the work practices ahead of the 1974 Health and Safety at Work Act particularly the chap beside the wall aperture. The contractor came from Glasgow. Can anyone furnish any further details?

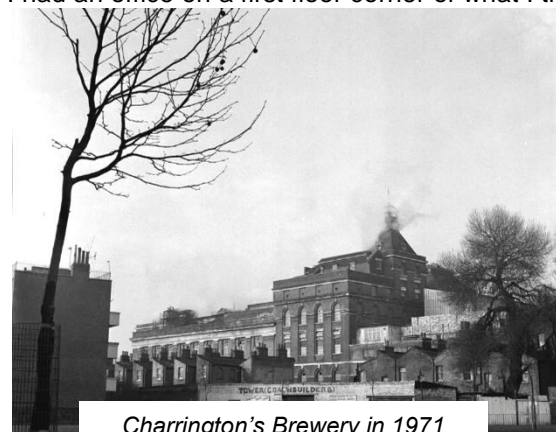
One man drawn into the investigatory net was Jack Whitaker who joined the accounts department at C&Co in 1968 rising to become Chief Accountant in 1973. He reported that he took 308 photos of the demolition of the brewery at Mile End from 1976 and a further 154 of the construction of the new office block - which he observed had a very short life by comparison with the brewery! Happily all the photographs are now in the care of the National Brewery Heritage Trust where they will be digitised and made available to all researchers. We wonder what else is out there waiting to be discovered.

Jack takes up the story....



## Demolition of the Mile End Brewery

I had an office on a first floor corner of what I think was known as the Hoare Block. This had a view across the road to The Hayfield but also across part of the brewery site to a boiler house and its huge chimney.



Charrington's Brewery in 1971

I had always been interested in photography. Brewing at Mile End ceased in early 1975 and the company started to demolish the brewery in January 1976. I was fascinated by the swinging metal ball which was being used to knock down the buildings outside my office so I took some photos and showed them to my boss, Bob Watson, who was then Finance Director. He showed them to David Medd, Property Director, and it was suddenly realised that we were knocking down a 219 year old brewery of which we had no photographic record, as far as we knew.





*Demolition begins in January 1976*

As a result it was suggested that I should continue to take photos of as much of the demolition as possible, bearing in mind that I still had a finance job to do!

I started to take photos in January 1976 and the last one of demolition was taken in October 1976. From that photo and, looking at my photos of the building of the new office block, it's clear that there was still a lot of demolition to be done of buildings at the rear of the site. I don't remember when the demolition of the rest of the buildings took place and I'm surprised I didn't carry on with that. In October I would have been pre-occupied with the year end accounts and when the new building started I may have been more interested in that - so those may have been reasons for a lack of subsequent demolition photos.

One of the most interesting bits of demolition for me was the removal of the enormous boiler house chimney. The steeplejacks had to build a rather flimsy looking ladder fixed to the side of the chimney which they had to climb each morning. They then started to demolish from inside the top with some pretty large chunks of masonry falling outside for its full height - a rather dangerous operation I thought because of other work going on at ground level. They subsequently removed it brick by brick from scaffolding on the outside with material being dropped down inside the chimney. This operation took two men a month and a half to complete.

In 1977 work started on a new office block. Staff had been rehoused in various buildings at the back of the site and also in rented offices in Bow, while the demolition was going on. I continued my photography and the production of photo prints for Peter Mitchell, Chief Quantity Surveyor, to use at his regular progress meetings with the builders. Looking at the dates of the photographs it looks as though we had moved into the new offices by September 1978.

Part of the brewery buildings on the corner of Mile End Road and Cephass Avenue, which had been used as offices (including a beer room for staff in the early days of my employment!) is a listed building and, according to Wikipedia, is now owned by a firm of solicitors and is known as Adams House. The neighbouring building, which used to be known as the Directors' House is used for residential purposes. There was also a four storey tenement building which was listed but didn't survive the trauma of losing the supporting buildings either side of it. There was also a set of four or five similar buildings which I think were also listed and I suspect that they may still be in existence - I shall have to go and check.

The new offices, together with a new restaurant and leisure centre for the staff which were built at the rear of the site after the completion of the new office building, did not last long though as the whole site was sold and redeveloped into the Anchor Retail Park. I don't know exactly when this happened but it was probably around 2008.

*Jack McD Whitaker*

*(If anyone would like to feel the remaining bricks at Mile End, Ken Smith is leading a walking tour of the area on 5th October. Ed)*



*Taking down the boiler house chimney and the Mile End Road frontage of the old brewery*

### Big Burnley advert

This magnificent old photograph of 1920s advertising comes from the Lancashire Telegraph's archives pages. Masseys was the Burnley town brewery from 1750 until it was bought by Bass Charrington in 1966 and closed eight years later as the Runcorn megakeggers came on stream. The prominent advertisement at the bottom of Sandygate in the town no doubt owed much to the firm's brewery being located across the road, a few strides up Westgate.



### Dorchester archway puzzle

This picture in the Dorset Echo triggered an avalanche of correspondence over this archway in Dorchester's High East Street with 'Pale Ale Brewery' inscribed in the stonework.

It was apparently established around 1790 as the Pale Ale Brewery, and was independent of the Three Mariners pub next door on the right. It was acquired by the pub, of Mayor of Casterbridge fame, in the 1830s with John Standish as brewer. It was then taken over by Eldridge, Mason & Co in 1854 and was used together with Charles Eldridge's original Dragon brewery to supplement output until the new Eldridge Pope brewery was built. It closed in 1881.

### Sapporo has a beer museum

Sapporo in Hokkaidō is home to Japan's only brewing museum. The Sapporo Beer Museum is located in an impressive 1890 brick building which served as a brewery from 1905 to 1965. There is a sampling bar and a beer garden to add to the popular attraction.





## Maltings update

### Two Converted Maltings in Cambridgeshire



The first one is in Cambridge on the south side of Malting Lane just to the west of Newnham Road. It is an attractive building with most of it converted to a domestic residence which has featured in such magazines as *Country Life*. As I only saw it on one occasion in August 2001, the then apparently less converted section may now have been altered.

Little appears to be known of the building's early history. However, Pigot's 1830 *Directory* notes that a Samuel P. Beales and Son were maltsters at Newnham. According to Pevsner the malthouse was re-constructed by Smith and Brewer in 1909 so its conversion is an early one.

This malthouse is a long narrow building which runs up Malting Lane, and therefore is aligned east to west. It is constructed of brick and has a plain tile, mansard, roof at its southern end. The kiln is conical in shape and has a plain tile roof and a glazed vent (cowl) and is on the south side of the maltings but set back a little from the east end. The



malthouse can be described as two halves forming one building. This east end and the kiln are the section very much converted to residential use.

The eastern half of the malthouse is constructed of stock or buff bricks and is of

three storeys with a loft and the bottom floor is semi-basement. The windows to the upper two floors appear to be of a standard size and have sashes, in contrast the windows to the bottom floor are smaller square ones and may be more original in shape. There is one very obviously domestic front door to this section.

The western part of the building is less converted and is only two storeys plus an attic/loft the brickwork is pinky but it is unclear whether this colouration is the result of staining of a pale brick or whether different bricks were used in the construction of this section. Some stock brick was also used. This section is eight bays in length with a number of doors as well as windows. The windows are squarish in shape. Clearly there have been some alterations but this section is more typical of a malthouse elevation than the eastern end.

#### The Malthouse, Ship Lane, Ely

When one thinks of concert halls and theatre one thinks of the Snape Maltings in Suffolk. However, an equally good conversion to a concert hall/theatre is to be found in Ely. This is the re-use for the main part of the maltings and there is a restaurant at the eastern end facing the river. There was a display in the entrance hall providing details of how it worked as a maltings.



This malthouse was already converted at the time of my first visit in June 1995 and was seen most recently when I went to the joint Brewery History Society/British Guild of Beer Writers seminar on Malt in May 2019. It is clearly visible from the train as it approaches and leaves Ely station, although probably best seen when there is less vegetation.

There is a date stone with the initials FWH and the date 1868 on the short east elevation. Therefore it would appear that it was constructed in 1868. It was the maltings for the already well-established Frank

L Harlock's Quay Brewery in Ely which had been founded in 1771. This merged with William Cutlack in 1907 and so formed Cutlock and Harlock. Brewing ceasing in 1930. It is not known when the maltings ceased operation.

The malthouse runs parallel with Ship Lane and therefore is aligned more or less south east to north west with the kiln at the north western end. It is a brick built malthouse and has a slate roof. The kiln is a single one with a typical pyramidal roof. It has a peaked 'hat' on four legs.

The north east facing elevation is relatively unaltered. This elevation shows that the malthouse is thirteen bays in length and has four storeys with the top one being a loft storey with roof dormers of which there are six. They appear to be broader than the windows on the floors below, and the windows at the south east end are blocked at all floor levels. The malthouse is attractive because of the brickwork and the resultant decoration. It is polychromatic and there is a band of decorative brickwork between the second and third floors. Also, the windows have decorative headers of cream and red bricks alternating. There are tie bar bosses between the windows of the top floor.

The short south east facing elevation is much altered and there are now five windows in it. The north east elevation of the kiln is three bays wide and its roof level is lower than the main part of the malthouse. The north west elevation of the kiln is also three bays wide. (In other words the kiln is square in shape). The kiln is of three storeys and has the same decorative brickwork as the main part of the malthouse. It is a single one with a typical pyramidal roof and has a peaked 'hat' on four legs.

The display indicates the following original features: a weather vane on the kiln cowl; there was a hoist on the south west elevation which has now been removed; the windows in this elevation had grills; and there were also tie bar bosses in this elevation, located between the windows of the bottom and first floors.

## More about the Plough Maltings

Peter Brookes writes....

Amber Patrick writes interestingly about Burton's Plough Maltings in Newsletter 85. Allied Breweries took ownership of the building in 1968 or 69. It became known as 'Plough Works' and was run by Don Berry, one of Allied's finest engineers. It became the home for redundant plant and was the first port of call when any brewery wanted a particular piece of equipment. Don's knowledge and his ability to see a home for the plant and equipment in his care was legendary. This particularly applied to refurbished plate heat exchangers. This became the focus of the operation after Don Berry's retirement when it was run by Peter Hopkins who took over the business from Allied and ran it successfully. As a matter of interest Peter Hopkins was originally trained by Don Berry before becoming malting engineer at the Allied Mistley plant and then subsequently returning to Burton to Plough.

Bass were early innovators in malting and the 15 Galland drums in operation must have been spectacular to see. Many operational problems were discovered with drums of this type and in particular they were not fully self-emptying. Later developments in Bass and Allied employed the Bobby decked drum principle. These drums were self-filling, self-levelling and self-emptying.

The present interior of the main hall occupies the original three floor levels and the stage is in the kiln space. There are additional rooms on the side.

There was and probably still is a display of interior photographs showing that the maltings had two conical hopper bottomed steeping cisterns; there was a conveyor with chutes running along the germination floor (a parallel example being Malthouse No 4 at Weymouth) The top floor had a king post roof structure and wooden bins by the dormer windows; the bins had grooves for grain boards; the germination floors were of concrete screed. One perforated malt kiln tile on display probably a Stanley Bros tile. The photographs were by H Ashley FRPS.

This malthouse would appear to have been on the multi-storey pattern with the storage on the top floor, with that for the barley at the south eastern end over the hopper bottomed steep and that for the malt on the top floor next to the kiln. The fact that there is a date stone indicating that the malthouse was constructed in the 1860s means that it was built before the repeal of the malt tax. Since the photographs of the interior show hopper bottomed steeps it is reasonable to assume that it was modernised at some stage after the repeal of the malt tax and that they were put in then.



*Amber Patrick*



## Galland and Saladin and their boxes

Patrick Stead took out patents on pneumatic malting in 1842 which he built in Halesworth in Suffolk, but the real development took place on the continent during the 1870s. Two famous names in malting engineering, Galland, a Belgian and Saladin, a Frenchman, were active installing pneumatic systems.

The term pneumatic refers to blowing air through the piece which allows a deeper bed of grain which takes up less space. Floor malting would be 3in deep in warm weather and perhaps twice that if it was chilly. In the pneumatic plant the air is humidified to avoid drying the bed and attemperated to control the temperature. Gallard developed his first box at Roscrea in Ireland in 1873 and used ice and water to cool the air.

According to Pat Hudson at Pauls Malt, there were a few other early pneumatic maltings in England. Flower Sons, Stratford-on-Avon; Faulkner, Beeston; Sedgwick Co., Watford and Nimmo, Castle Eden. Galland placed the barley on a perforated floor at a depth of 25–40 in (64–102 cm). The principal advantage immediately recognised was the complete saturation of the germinating grain with oxygen (removal of CO<sub>2</sub> was not prominently mentioned) leading to a faster and more complete germination. However, Galland's first effort did not allow for any turning of the grain and the growing barley produced rootlets and acrospires which grew into a mat that occluded air flow through the grain. Working the grain by hand in a deep bed inside the box was very difficult

and impractical. Galland did not consider a turning machine, gave up the box concept, and moved on to malting drums.

The weakness of the unturned Galland pneumatic box was overcome by his onetime assistant Alphonse Saladin. In 1883 Saladin invented a system of vertical helical screw turners that lifted the germinating grain from the bottom of the box to the top of the grain bed. The screws were turning alternately in opposite directions and mounted on a moving carriage that advanced along the box. There was considerable concern about the quality of malt made in early pneumatic maltings as the roots got damaged. Thus many maltsters turned to Mr Galland's drums in which very gentle turning is carried out by rotating the drum.

We often call modern malting Saladin box malting, but to put a fine point on it, Galland developed the forced air perforated floor malting vessel and Saladin developed the critically important turning machine.

Today, we malt in very large germination vessels with perforated floors and forced air flows that we call germination 'boxes'. They are loaded with grain batches of up 600 tonnes and grain beds can be 60 in (1.52m) deep.

References, Pat Hudson JIB Centenary issue 1986  
Joseph Hertrich, MBAA Tech Quarterly 50, 4 2013.



*The old; floor malting at W&D in Lichfield in 2003*



*The modern; top, box malting at Coors in Golden, Colorado and below Rahr Malting at Shakopee in Wisconsin Enclosed 450t germination vessels at Malteurop's Great Falls plant in Montana. They are 30m across and there are six of them producing some 200,000t of malt a year. The weather was better in Lichfield!*

## Mike meanders in Lincolnshire – some remainers

### Lincoln

Dawber's sites have gone under the new university campus. The late David Parry and myself both captured some photos for the archives. The malting remained until 2000 as the Carholme motor centre. Norton & Turton in Drury Lane still remains and often can be seen in postcards of the castle.

### Boston

Bargate and Rout Green breweries gone for a shopping centre; however, Coward's Phoenix Brewery on Grove Street, later used as a department store, remains as a contrast to the other stump in the town.



John Swinn later brewing at the Robin Hood, 104 High Street, which dates from around 1720, was originally listed at No 107. The latter building is also standing, with a 1713 datestone.

### Horncastle and Sleaford

The sites at Horncastle and Sleaford have now gone.

### Butterwick

James Mawer listed 1877-87 as a brewer, though in 1885 shown only as a farmer. When driving through the village, which is near Boston, I noticed a



building at 25 Church Road was signed "The Old Brewhouse" see photo:

### Burgh le Marsh

This town has proved a bit confusing in the past and it is still not clear which houses were bought by Batemans, but it does seem that there were two separate sites as follows:

*Jones H&F, Kiln House Brewery, Market Place/Orby Lane.*

In 1876 William Richardson Sargisson, until around 1880. The photo, taken by David Parry, shows the

signage at what I assume was the Fleece in the market place. Whilst brewing had taken place at the pub, my understanding is that the main site was at Kiln House, which stands on Orby Lane. In 1882 John Henry Berry, also at the Fleece until around 1895. Then



1898-1902 H&F Jones. In August 1903 the 3qtr Kiln House Brewery was for sale, FB Jones brewer, with: Fleece Inn, Market Place with brewhouse and wine and spirit business; Red Lion, Great Steeping; Queen Victoria, Thorpe; Three Tuns, High Street, Ingoldmells; off-licence in Alford. Apparently it was bought by Wharrams.

*Wharram Matthias & Co, Steam Bwy, Brewery Street.*

In 1855 Robert Briggs listed, but in June 1858 Briggs was bankrupt. For 1864-80 Henry Hildred was listed at the brewery. In 1880-84, F Wallis & W Wharram, then Mathias Wharram. The partnership was dissolved in July 1883, also at South Willingham. On 12<sup>th</sup> August 1886 Mathias was prosecuted for using a Bass trade mark on bottled beer which was not theirs. He pleaded guilty and apologised. He died in a cycling accident in August 1896. On 27<sup>th</sup> February 1897 there was a sale of Burgh le Marsh brewery and malting with the White Hart and White Swan, Henry Hildred deceased, together with Hildreds Hotel, Skegness, occupant TE Walls. There was an auction on 19<sup>th</sup> August 1920, with 17 houses. T E Walls the occupant for 20 years retiring due to ill health. Nevertheless, the trade directories show the business as Wharram & Co. Walls was operating the brewery, but under the previous trade name. Batemans bought the brewery and some of the houses. It had previously ceased brewing, to use as bottling store. The photo is of Brewery Street with some possible old buildings on it.





## 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 - *Details withheld*."

### BERKSHIRE

**Double Barrelled Brewery**, Unit 20, Stadium Way, Reading RG30 6BX

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

Established in late 2018, by Luci and Mike, producing beers in Keg and Cans.

**Old Johnnies Brewery**, John O Gaunt Inn, Bridge Street, Hungerford.

Brewing took place here for a couple of months, before relocating and becoming InnFormal Brewery at the Five Bells, another pub in the same group.

**Old Windsor Brewery**, 68 Straight Road, Old Windsor, Windsor, SL4 2RY

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

A commercial home brewery which started in 2016.

**Saviour Brewery**, The White Hart Inn, Hamstead Marshall, Berkshire RG20 0HW

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

Brewing commenced at this pub in Spring 2019, using a 4 bbl plant. Beers are only available at the pub in cask.

### BUCKINGHAMSHIRE

**Hillfire Brewing**, Unit 23 Edison Road, Rabens Lane Industrial Estate, Aylesbury, Buckinghamshire HP19 8TE

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

Established by Neil Coxhead in early 2016 concentrating on US style craft beers. A two and a half barrel plant is used, based on an industrial estate location. Neil stopped brewing in August 2019.

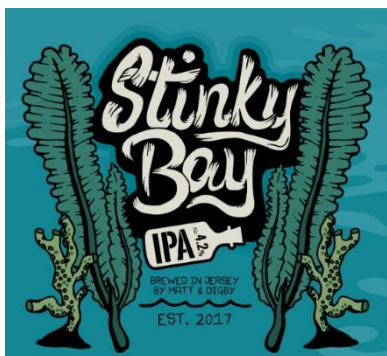
### CHANNEL ISLANDS

**Bliss Brew Co**, 4 Wharf Street, St Helier, Jersey JE2 3NR

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

Brewing commenced summer 2019 with both Ben and Leah Bliss brewers.

**Stinky Bay Brewery**, Jersey, JE3 1NH



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

Established by Matt Topman and Digby Ibbotson using a one barrel plant. They commenced early 2018.

The brewery home on Le Pulec Bay is known colloquially at Stinky Bay.

### CUMBRIA

**The New Union Brewing Co Ltd**, The New Union, 159 Stricklandgate, Kendal, LA9 4RF

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

Brewing commenced at this bar in Easter 2019.

**Old Friends Brewery**, The Old Friends, 49 Soutergate, Ulverston, LA12 7ES

T: 01229 208 195

Brewery in pub / bar commenced in May 2019.

**Roa Island Brewing Co**, Belfast Pier, Roa Island, Barrow in Furness LA13 0PN

T: 01229 825 291

Established late in 2017, they brew on a small scale.

**Shaws of Grange Brewing Co**, Palace Buildings, Main Street, Grange Over Sands, LA11 6AB

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



Brewing commenced in summer 2019.

**Langdale Brewing Company Ltd**, Cross Houses Farm, Docker, Kenfall Cumbria LA8 0DE

Established in early 2018.

**Logan Beck Brewing**, The Barn, Beckfoot Farm, Duddon Bridge, Broughton in Furness LA20 6EU

E: [loganbeckbrewing@gmail.com](mailto:loganbeckbrewing@gmail.com)

Brewing started in summer of 2019.

### DEVON

**Busters Brewery**, Down the Rabbit Hole, 1 Market Street, Barnstable, Devon EX31 1BX

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

A two and a half barrel plant brewing cask and bottles for the Down the Rabbit Hole, escape rooms in Devon.

**Darkplace Brewery**, Unit 6a, Colyton Business Park, Wheelers Yard, Colyton EX24 6DT

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

Established in spring 2018, they focus on bottle conditioned beers.

**Many Hands Brew Co**, Dunkeswell Airfield, Dunkeswell, Devon EX124 4LF

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

Established in 2017, but first brewed in January 2019 with 10% of all profits given to charity. They brew in an old shipping container.

**Morwellham Craft Ales**, Morwellham Quay, Morewellham, Tavistock, PL19 8JL

W: [www.morewellham-quay.co.uk/morewellham\\_brewery](http://www.morewellham-quay.co.uk/morewellham_brewery)

Established in mid 2017, a micro brewery in a local tourist attraction.

**Topsham Brewery**, Units 1-2, Maclaines Warehouse, Haven Road, Exeter ES2 8GR

E: [topshambrewery@gmail.com](mailto:topshambrewery@gmail.com)

Established in 2018 at Marsh Barton, but moved to Haven Road address in late 2018.

## DEVON continued

**Two Tone Beers**, Tor View, Hayes Cross, Shebbear, Beaworthy, EX21 5SW

Small scale home brewer, went commercial in 2018.

**Utopian Brewing Limited**, Unit 4, Clannaborough Business Units, Bow, Crediton EX17 6DA

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

Established in early 2019, producing lager with only UK ingredients.

**Taw Valley Brewery Ltd**, Westacott Barton, Westacott Lane, North Tawton Devon EX20 2BS

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

Established in a thatched medieval barn, Marc Whiteside commenced brewing in the summer of 2017.

**Roan Brew Co**, New Victoria House, Weston Park Road, Peverell, Plymouth LP3 4NU

**Tavy Ales**, 8-9, Porsham Close, Roborough, Plymouth PL6 7DB

W: [www.roanbrewco.uk](http://www.roanbrewco.uk)

As Tavy Ales

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

A six barrel plant installed by Oban Ales is used in Roborough. Brewing commenced in summer 2012.

Tavy was established by husband and wife Mark Smith and Janna Sanders, along with Jannas brother Nathan.

In 2018 the brewery rebranded to Roam Brew Co.

## DORSET

**Barefaced Brewery Limited**, 7 Norwich Road, Bournemouth BH2 5QZ

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

Established at home in Wimborne, Nick and Tom moved to a site in Bournemouth in 2018.

**Brewers Folly Brewery Ltd**, Ashton Farmhouse, Stanbridge, Wimborne, Dorset BH21 4JD

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

Established after Eric, Dean and Rufus bought the old Brew Shack 1.4bbl plant in summer 2017.

**Copper Street Brewery**, 8 Copper Street, Brewery Square, Dorchester, Dorset DT1 1GH

T: 07970 766622

Established in autumn 2018, beers are sold in cask and bottle.

**Drop The Anchor Brewery**, Avon Works, Bridge Street, Christchurch, Dorset BH23 1YD

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



**Drop the Anchor Brewery**

Handcrafted in Christchurch Dorset

[www.droptheanchorbrewery.co.uk](http://www.droptheanchorbrewery.co.uk)

Established by Neil Hodgkinson in mid 2017.

**King Alfred Ales**, 11 Mill Rise, Gillingham, Dorset SP8 5DH

E: [kingalfredales@aol.com](mailto:kingalfredales@aol.com)

Commercial home brewer, started in 2012 and ceased in 2018.

**Knight Life Brewery**, 44a to 46a Shalbourne Road, Bournemouth, BH8 8QY

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

A three barrel plant started in autumn 2018 by Glen Knight.

**Stripey Cat Craft Brewery**, The Tiger Inn, Barach Street, Bridport DT6 3LY

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

Established by Graham and Jackie Taylor at the Tiger Inn, in Bridport. The brewery is in the former kitchen and the commenced in February 2017.

## CO DURHAM

**Blackhill Brewery Limited**, Unit 14, Stella Gill Industrial Estate, Pelton Fell, Durham DH2 2RG

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

**Blackhill Brewery Ltd**, Unit 1a, Pentop Business Park, Harelaw Industrial Estate, Stanley, Co Durham DH9 8HN

Brewing was started by Sue and Chris Graham in March 2012, with beers named after local coal seams. Chris was a coal miner for 12 years. They were initially brewed at Geltsdale as their brewery took some time get commissioned. In 2013 they started on their own plant in Stanley. In 2018 they moved to a new site but closed in 2019 selling to Black Storm Brewery.



## GLOUCESTERSHIRE

**Masquerade Brewing Co**, 25 Mina Road, St Werburghs, Bristol BS2 9TA

Brewing commenced early 2019. Beers in keg and can.

## GREATER LONDON

**The Gorgeous Brewery**, The Bull, 13 North Hill, Highgate, London N6 4AB

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

Established at the Bull in Highgate, in 2016. Beers are in keg and bottled. Ruben Moore is the brewer.

**Perivale Brewery**, Horsenden Farm, Horsenden Lane North, Horsenden, Perivale UB6 7PQ

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

Established in outbuildings on a farm near Perivale in West London in Spring 2019. Head brewer is Mike Sidwell.

## HAMPSHIRE

**Stratton Lane Brewery**, Middle Barn, Burcot Farm, East Stratton, Winchester SO21 3DZ

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

Brewery established on a farm in Spring 2019.

**Brewhouse & Kitchen (Southsea)**, 51 Southsea Terrace, Southsea, PO5 3AU

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

Brewing commenced in December 2018.

**Brockenhurst Brewery**, Balmer Lawn Hotel, Lyndhurst Road, Brockenhurst SO42 7ZB

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

Established in the grounds of the Balmer Green Hotel in late 2017.

**Southsea Brewing Co**, Southsea Castle Museum, Clarence Esplanade, Southsea PO5 3PA

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

Located in an old ammunition storage room within the walls of a coastal defence fort, built by Henry VIII in 1544.

They commenced in 2016.

**Steam Town Brew Co**, 1 Bishopstoke Road, Eastleigh, Hampshire SO50 6AD

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

A microbrewery was established in this pub close to the station in late 2017. Run by David Mackie.

## HEREFORDSHIRE

**Little Dewchurch Brewing Co**, Little Dewchurch, Hereford HR2 6PW

Established in mid 2019, next to the Plough in Little Dewchurch. Both are run by Dean Cholmondeley and Steph, but it is a separate company and beers are sold in cask and bottle.



## HERTFORDSHIRE

**The Belgian Brewer**, Unit 11, The Links Business Centre, Raynham Road, Bishops Stortford CM23 5NZ  
W: [www.thebelgianbrewer.co.uk](http://www.thebelgianbrewer.co.uk)



Established in spring 2019 with bottled beers.

**Bubble Works Brew Co Ltd**, 71 London Road, St Albans AL1 1LN

W: [www.beershophq.uk](http://www.beershophq.uk)

Beers are brewed on a nano brewery for their own beers shops and tasting rooms in St Albans and Hitchin.

Brewing commenced early 2018.

## LANCASHIRE

**Clay Brow Nanobrewery**, 256 Carfield, Skelmersfield, WN8 9DL

E: [claybrownano@gmail.com](mailto:claybrownano@gmail.com)

A home brew went commercial in mid 2018.

**Horner Bros Brewery**, Brook Street, Lancaster LA1 1SL

E: [lewis@hornerbrois.co.uk](mailto:lewis@hornerbrois.co.uk)

Using the old Brough Brewery two and a half barrel plant, brewing commenced in summer 2018.

**Masons Brewery**, 98 Harpers Lane, Chorley, PR6 0HU

T: 01257 275 888

A plant was installed in 2018 but proved too small so a larger kit will be added later.

**Q Brew Brewing Co**, 58 North Road, Carnforth LA5 9LJ

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

Brewing commenced in Jan 2019, they have their own tap room.

## OXFORDSHIRE

**Wantage Brewery**, The Kings Arms, 39 Wallingford Street, Wantage, OX12 8AU

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

Another Oak Taverns brewery opened in 2018. A microbrewery is planned in outbuildings but in 2018 the lager was a collaboration with XT. Brewing on site started in spring 2019.

**Brewery 58**, 58 Wantage Road, Wallingford OX10 0LY

W: [www.brewery58.com](http://www.brewery58.com)

The website says it all, a hobby gone mad. This small home brewery went commercial in 2018.

**Elements Brewing Co Ltd**, Unit 2, Upton Downs Farm, Upton, Burford OX18 4LY

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

Website says they started in Oct 2018. I have not seen their beers as at Aug 2019.

**Wriggly Monkey Brewery**, Unit 131, Bicester Heritage, Bicester, Oxon OX27 8AL

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

Established in mid 2018 on the Bicester Heritage site, a motor based location. So the beers are brewed for Petrol Heads and all themed along that line.

## RUTLAND

**Uppingham Brewhouse**, Rear of the Falcon Hotel, 7 High Street East, Uppingham, Rutland LE15 9PY

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

Established in early 2019.

## SHROPSHIRE

**Severn Valley Ales Brewery**, Unit 5, Church Court, Faraday Drive, Bridgenorth, WV15 5BB

T: 07402 636 482

Established in April 2019 by three members of Bridgenorth Rugby Club, Chris Dayus, Daz Riley, Steve Farrell.

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

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

Established in June 2016, in the Ironbridge area, but closed in early 2019.

## SOMERSET

**Apex Brewery**

No address

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

A commercial home brewer, Alex Ferris, based on Somerset /Dorset border.

**Bason Bridge Brewing Co**, Units 1 & 2, 129 Church Road, Bason Bridge, Somerset TA9 4RG

T: 01278 111 111

Established in autumn 2018.

**Parkway Brewing Co Ltd**, Unit 10 Wessex Park, Somerton Business Park, Somerton, Somerset TA11 6SB

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

Zena French took over the assets of Glastonbury Brewery, where Glastonbury now cuckoo brew once a week.

Parkway beers commenced in October 2018.

## WEST MIDLANDS

**New Invention Brewery Ltd**, Unit 2, Pinfold Industrial Estate, Walsall, West Midlands WS3 3JS

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

Karol Kawechi and Nick Wootton commenced in April 2019. They are starting small with a 100l plant.

## WILTSHIRE

**Hubris-ID**, Stowford Manor Farm, Wingfield, Trowbridge BA14 9LH

A small-scale brewery established as part of a brewery consulting business. They brewed from spring 2017 to late 2018.

**Blonde Brothers Beer**, Great Bathampton Farm, Wylde, Warminster BA12 0QD

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

Established in early 2019 by Joe and Sam Robinson with Karl Bingham. Beers are sold in bottle and keg.

**Chippenham Craft Brewery**, Unit 109, The Citadel, Bath Road, Chippenham, SN15 2AB

Established in 2016 but closed less than a year later.

**Devitera Brewery**, The New Bakery, High Street, Rowde, Devizes, Wiltshire SN10 2PL

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

Established by Glen Upward, an ex IT professional. The name is derived from the combination of two latin words, creating "Together Boundary Lands". Brewing commenced in November 2017 and beers were sold in bottle format. Brewing ceased in June 2019.

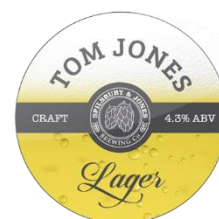
## WORCESTERSHIRE

**Spilsbury & Jones Brewing Co**,

Orleton Court Farm, Stanford Bridge, Worcestershire WR6 6SU

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

Established by Tom Spoilsbury and Tony Jones.



# Gleanings – tomorrow's history today!

## Boss takes on Boss

Fashion giant Hugo Boss sent a cease and desist letter to tiny Boss Brewing in Swansea. Owner Sarah John noted that Hugo had not registered a trademark for alcohol and started a legal battle. All this has led to the brewery changing the names on its biggest selling beers from Boss Black to Boss Brewing Black and Boss Boss to Bossy Bossy, they must stop selling logoised clothing and got a £10,000 bill from the lawyers. There has to be a lesson in there somewhere.

## Prague pedal boat pickle



Beer bikes, the bane of neighbours and pedestrians are about to be banned in Prague so the enterprising Prague Pub Crawl Company has taken to the water with a pedal-powered paddle beer boat. While on the Vltava river, the city fathers are powerless but they are threatening legal action when the revellers come back on shore. While the captain is certificated, competent and sober, that cannot be said of the others on board. The Town Hall wants the eleven riders to be designated as crew and they should remain sober too. The City has also banned segways, buskers with electronic assistance and beggars in animal costumes. Watch this space.

## Thirsty Irishmen

Dr. Susan Flavin, who is now associate professor of history at Trinity College in Dublin, presented a paper at a food research seminar in London discussing the ale consumption of Irish stonemasons back in 1565. Records from a Dublin quarry suggested they were permitted a daily allotment of 14 pints of ale. Flavin surmised the oat based beer was probably around 7%ABV and provided 400-500 calories per pint. She plans to brew it at the Weald and Downland Living Museum in Chichester this autumn.

## New plant for Porterhouse

Porterhouse in Ireland has its new brewery in Glasnevin. Porterhouse opened Dublin's first brewpub in 1996

and has grown ever since. The €6m 30,000hL brewery at Ballyboggan Road on the outskirts of Dublin plans to feature a visitor centre and tap room based on examples in the US.

## State brewery for sale again

The old State Brewery site in Carlisle, more recently used as student



accommodation and a youth hostel has remained empty since Storm Desmond at the end of 2015. Now it is up for auction as plans to turn the Grade II listed building into affordable housing fell through.

## Goat maltings almost lost

Burton on Trent firefighters managed



to contain a fire which broke out in the empty Clarence Street maltings in June. Arson is suspected with much old packaging material dumped on the site. Still a local landmark with the famous goat insignia on its kiln cowl, the 1883 maltings once belonged to Yeoman Cherry and Curtis which bought it after Peter Walker ceased brewing in 1929. Plans to turn it into 61 apartments back in 2006 came to nothing.

## St Austell wins

St Austell Brewery won three accolades at the National Family Business of the Year awards, including the overall prize, winning the title of Supreme Family Business. The brewer also announced that it had sold 150,000 barrels in the last year for the first time in its 168-year history. It only passed 100,000 back in 2015.

## Beermats celebrate IOW heritage

Four Isle of Wight pubs were featured on beermats giving a nostalgic nod to Burt's Brewery, which closed over 25 years ago. The designs feature The



Spyglass Inn, The Bargeman's Rest, The Steamer Inn and The Dairyman's Daughter, which are locally owned by the Gibbs family.

## Drygate swaps beer for canned food

In aid of a local food bank, Glasgow's Drygate Brewery swapped food cans for beer. It came as the Drumchapel food bank issued a desperate plea in June after experiencing its worst food shortage of the year. There was a six can limit to the offer.

Over in Spain Tibu-ron bar in Castelldefels near Barcelona gave away free beer in exchange for a cup of cigarette butts after the Anglia Ruskin University in Cambridge found that cigarette butts, not plastic straws, are the world's most pervasive man-made contaminants as well as the most frequently littered.

## That's the way to go!

Pub regular Perry Cardy from Southampton was buried in a coffin looking like a can of Foster's. Mourners even placed a can of lemonade on top as a tribute to his



favourite tipple, a Foster's top.

## Mordue finishes

Garry and Matt Fawson, the founders of Mordue Brewery wanted to sell the brewery and concentrate on pub owning. With no buyers, the company has gone into administration.



### Egg white produced from spent yeast

Dutch start up FUMI is making an egg white replacement from spent brewers yeast. The animal-free foodstuff is the result of a four-year research project at Wageningen University. Compared to starting with the chicken, the product has 95% lower CO<sub>2</sub> emissions.

Other folk are making paper (University of Washington in Seattle) and even human bones (UPM in Madrid) from brewery waste.

### Unusual beer ingredient

Back in June Bud Light did a special edition to toast the success of local St Louis Blues ice hockey team. For three weeks the process was subjected to the strains of Laura Brannigan's Gloria played at full volume to encourage the enzymes, yeast cells and beechwood chips into the pitch of perfection.

### New labelling rules coming

The Brewers of Europe wants ingredients and energy values to appear on the labels of all beer bottles and cans in the EU by 2022. The association has signed a "memorandum of understanding" with the European Commission to formalise the brewers' commitment. We are told that 85% of labels already show ingredients, presumably allergens and 60% have calories.

At home, the Portman Group wants label warnings to include the Chief Medical Officer's 14 unit weekly guideline.

### Beer can video controllers



For adult gamers who have everything we introduce the Cantroller, a video game controller that also holds 12 ounces of Miller Lite. The Cantroller claims to be a fully functioning controller equipped with USB charging, bluetooth, haptic feedback and, of course, beer. Only 200 Cantrollers were created for gaming expo E3 in the States, they were prizes for successful Street Fighter V contestants.

### World's most select beer now available on line

The reclusive monks of Saint-Sixtus Abbey in Westvleteren in Belgium have joined the digital age, well just a

bit! Until now, to obtain the beer from the Abbey, it was necessary to call up at a certain time and make an appointment, then go to the abbey in person and pick up an order of a maximum of two crates. All on the understanding that the beer was for personal consumption and would not be sold on. Needless to say, the shortage created a thriving black market.

Now the brothers have established a website where you can order the beer, still restricted to two crates. The abbey hopes that giving ID will sieve out commercial buyers and recorded lot numbers found in supermarkets can be tracked back to customers. You still have to go to the brewery to pick up the order.

Meanwhile in the UK, Trappist brewery Mount Saint Bernard Abbey, near Coalville has no difficulty selling its Tynt Meadow beer with brisk sales reported in Belgium!

### Stacks of Corona

In an effort to move away from plastic Hicone rings, Corona is testing the Fit Pack. The new cans have threading at the top and bottom that allow them to be connected on top of each other.



This interlocking feature is apparently strong enough to make a ten can stack. Looks expensive to me! Carlsberg has Snap Pack glue spots while Guinness and Carling are returning to board boxes or sleeves.

### Isle of Skye buys Black Wolf

Isle of Skye Brewing Company has expanded by buying rival brewer Black Wolf in Stirling for an undisclosed sum. The move will provide the Skye firm with its own bottling facilities for the first time. Black Wolf Brewery was known as TSA (Traditional Scottish Ales) before it rebranded in 2014.

### Hudepohl stack has gone

The famous stack at the Hudepohl Brewery in Cincinnati is no more. The 170-foot chimney had been crumbling in the years since the brewery closed in 1987. In 2017, the City looked into saving it, but the price tag to repair it was nearly \$1 million.



### Home Ales to return to home

Nick Whitehurst, who co-founded Watneys Beer Company with business partner Shaun Goode, took over the Home Ales brand from Heineken back in 2015. He has had the beer brewed at the Ollershaw Brewery near Grantham. It is available in 60 outlets and now Nick has launched a £400,000 crowdfunding exercise to find a partner brewer in the city to bring the brand home.

### I&G gives glasses away

Fed up with folk stealing its glasses Innis and Gunn, the brewery set up a stall in the centre of Glasgow to give them away. A similar exercise in Edinburgh shifted 100 glasses in 36 minutes. The citizens of Glasgow are clearly more light fingered as 200 went in 24 minutes! Local brewer Drygate tried to hijack the deal by offering to swap the I&G glass for a free pint of its Bearface Lager.

### Hopdate

Over in the US, Yakima Valley Hops will package hops for homebrewers in cans rather than plastic pouches after the 2019 harvest. The cans are purged with inert nitrogen, keep the light out and are more readily recycled. There are two sizes, an 8oz and a 2oz pack.

Yakima Chief has a new 8.1% alpha hop blend for home brewers called Cluster Fugget while Mighty Axe Hops in Minnesota has abandoned the names Chinook, Cascade and Zeus for locally grown varieties and is calling them Tropica, Julius and Zenia. Terroir matters they say. Perhaps Cascade grown in the UK will get another name.

## A-BI sells CUB to Asahi

A-B InBev needs to pay down its considerable corporate debt following the takeover of SABMiller in 2016. At the end of last year it stood at \$106 bn or 4.6 x EBITDA. Under normal circumstances the market would expect the figure to be twice EBITDA. Moody's has downgraded ABI credit to just above junk status and threatens to take it further if the debt level is not reduced. Dividends have been slashed to save \$4bn.

A-BI hoped to raise \$9.8 billion by floating its Asian interests on the Hong Kong stock market. The underlying assets were valued between \$54 and 65 billion. The market disagreed and thought they were only worth \$45 to 55 billion, so were very lukewarm about the deal. A-BI then pulled it citing difficult trading conditions and one week later sold its Carlton and United Breweries division, Australia's largest brewer, to Asahi for \$11.3bn. Pundits reckon that the South Korean and Central American assets may be added to the fire sale soon.

The Asahi deal means that over 85% of the Australian market is now in the hands of the Japanese. The Aussie market is worth 18 mhl. Asahi



has 49% and Kirin 36% through its Lion subsidiary. Coopers is third with a mere 4% and the rest taken up with 650 micros. The deal also includes smaller brewers 4 Pines and Pirate Life adding to Mountain Goat which Asahi already owned.

Commentators reckon that Asahi probably paid too much at 15 times EBITDA since when A-BI bought CUB they only paid 13 times. Probably the Japanese did not want to start a bidding war and A-BI were anxious for a quick sale and anyway capital is easy to get hold of at home where quantitative easing continues.

Asahi has bought parts of the old SABMiller empire in three recent deals. The eastern European operations in Poland (Lech and Tyskie), Romania (Ursus), Slovakia (Topvar), Hungary (Dreher) and Czechia (Pilsner Urquell). They also acquired Grolsch and Peroni, all this totalled over \$11bn.

With all this activity Asahi's own debt is now under the microscope and it now stands at, guess what, 4 times EBITDA.

In the UK Asahi owns Meantime and Fuller's.

## Gilde to brew in the US

One of Germany's oldest breweries aims to establish a brewing base in the USA at Charlotte, NC. Founded in 1526 in Hannover, Gilde brewed 4.7mhl last year as part of the TCB Group after it was sold by A-BI in 2016.

Firstly it will open a taproom and micro brewery to be named the Embassy with the main beers being imported from Germany. A flagship 500,000hL brewery and German *biertgarten* will follow by 2022. Critics of the move ask why the Germans are not considering contract brewing as both New Belgium and Sierra Nevada have new only part full East Coast breweries in nearby Asheville.

## Bee glass from Holts

The worker bee is one of Manchester's best-known symbols. Now local brewer Joseph Holt has



produced a pint glass with black stripes round it which turns into a bee when filled with Cheetham's finest. To get one you have to have ten pints and get your collector's card stamped and the brewery will send you one.

Joseph Holt has also revealed it will feature the UK's first air-side micro-brewery in the pub it will launch at Manchester Airport's new £1bn 'super terminal'. Called the Bridgewater Exchange it will be the brewer's 127th outlet.

## Inefficient dry hopping

US IPAs showcase hop character, accomplished in part by huge dry hop additions. Some brewers boast using upwards of 4 lbs/bbl (15 g/L). Considering the cost of hops, particularly the most sought after varieties, Oregon State University has researched just how efficient these stonking addition rates actually are. Experiments used levels from 2-16g/L and analysed the resulting beers for both measurable and organoleptic effects. It was concluded that dry hop rates higher than 8 g/L are an 'inefficient use of raw materials' due to saturation of hop oils in the beer.

With a 'more is better' mantra hard to shift from the US brewers psyche, Brulosophy did its own experiments and found its taste testers were unable to distinguish beers dry

hopped at different rates when both received quantities higher than the suggested dry hop saturation point.

## Molson Coors buys

Molson Coors has acquired a majority 89% stake in Pardubický Pivovar in the Czech Republic. It will still be managed locally and M-C plans to double capacity over the next few years.

Also this summer Molson Coors completed a brand and asset purchase of London-based Hop Stuff Brewery and its three taprooms. Founded in 2013 by James Yeomans, Hop Stuff has a brewery in Woolwich, two taprooms in London and one in Ashford. The brewery fell into financial trouble and entered into administration with KPMG. So jobs have been saved, the popular brand lives to fight another day but 1300 or so stake holders who put £1.5m into the company in three bouts of crowdfunding lost everything.

## Global beer down

The global beer market was worth 1905mhl in 2018 according to hop merchants Barth in their annual report. This represents a decline of 38mhl or 2% from 2017. The main cause was a fall in China of nearly 60mhl. That market is around 380mhl, well off its 2013 peak of 506mhl.

A-BI is the top producer at 567mhl, Heineken 234m, China Resources (Snow) 121m, Carlsberg 112m and Molson Coors 97mhl.

## New Prof at UC Davis

Glen Patrick Fox from Australia's University of Queensland is UC Davis' new Anheuser-Busch Endowed Professor of Malting and Brewing Science. Dr Fox succeeds Charlie Bamforth, who retired recently. He earned his Ph.D. from Southern Cross University in genetics related to



barley and malt quality. He has done post doctoral work in South Africa and Kenya.



## Sambrooks moves to the Ram

Sambrook's Brewery is relocating production to the Ram Quarter in Wandsworth. The new brewery will be set within the restored Grade-II listed brewery buildings at the site of the old Young's Brewery. There will also be a tap room set around Ram's central square with outdoor seating together with a visitor centre and brewery museum, showcasing the history of brewing in London. Opening is planned for early 2020 when the current Battersea site will close. Brewing has reputedly taken place on the Ram site since 1533, Youngs closed in 2006.

## Kershaw is BOTY

The All-Party Parliamentary Beer



Group has named Jane Kershaw (pictured) of Joseph Holt in Manchester as its Brewer of the Year. Jodie Kidd, the licensee of the Half Moon in Kirdford, Sussex is Beer Drinker of the Year.

## GBBF has keg beer at last

CAMRA's 2019 Great British Beer Festival boasted a range of keg beers for the first time in the event's 42-year history. Breweries included Tiny Rebel, Magic Rock, Wild Beer Co and Siren.

It also banned pump clips depicting pin ups and a number of suggestive brand names like Dizzy Blonde, Slack Alice, Leg-Spreader and Village Bike.

## Mad dogs and.....

This is nothing to do with beer but cements the oft held view that the English are completely mad. The annual stinging nettle eating contest took place at the Bottle Inn at Marshwood in Dorset during the summer. Competitors had to eat the leaves from 2 foot lengths of nettle. They had one hour. Tony James got through 29 while ladies champ Lindy Rogers managed 23. She reckoned dipping the folded leaves in her cider

proved decisive! The world record is 52 lengths.

## London tube map shows cheapest beer

London's famous tube map has been updated to provide a handy guide to the best value for money beer on offer



at the end of a possibly fraught journey. More than 260 pubs closest to the network's stops are covered, with Wetherspoons New Fairlop Oak pub near Fairlop station in Hainault being the cheapest where a pint of Kozel lager costs £1.89. At the other end of the scale the most expensive 'cheap' pint was at the Union Tavern near Westbourne Park where Fullers Frontier was £5.55!

## Brewed by sloth

Brewing is a slow process with lots of decision making; so why not get a bit of help from someone who takes life in the slow lane? Simmzy's Pub, an LA micro got Charlie a two toed sloth from the local zoo to select the materials and the brewers did the rest. The beer called Slothen Bräu was presented amongst 40 others at the zoo's beer festival. Ranger the bear did the brewing last year.

## Beer flavoured tea...

..well not quite, CUB now owned by Japan's Asahi has tried to match tea



bags with its famous Victoria Bitter. They are a mix of Ceylon black tea leaves and Super Pride hops which are blended in Australia. 24 bags would have set you back £5.65 but we are told they have all sold out.

## Serve yourself beer wall

Antonio's Pizza at Akron in Ohio has a novel beer wall where customers can serve themselves. The 45-tap self-pour beer wall uses iPourIt dispense technology. Once the choice is made, the screen shows the type of glass to use and you can pour as much as you like. A bit like 'pay at the pump fuel' without the glass!

## Brewing yeast from space

Most US brewers have been satisfied finding new yeasts in dusty old cellars or the proprietor's beard! Mainiacal Yeast Labs has helped Hawaii's Lanakai Brewing celebrate the 50<sup>th</sup> anniversary of the first moon landing by getting a NASA pilot to expose a petri dish in his air intake 70,000 feet above the Islands.

## CK buys G-K

Victor Li the Hong Kong billionaire has acquired Greene King through his CK Asset Holdings group for £4.6bn including £1.9bn in debt. With a reputation as a shrewd asset trader worth £29bn, it operates in ports, retail, infrastructure, energy and



telecommunications in more than 50 countries. He owns mobile provider Three, Superdrug and already had a small stake in G-K by leasing 136 pubs.

CK hopes to cash in on G-K's IPA's popularity in China after Prime Minister Cameron bought Chairman Xi a pint on his State visit in 2015. Greene King was founded in 1799 by 19-year-old Benjamin Greene and is the UK's largest pub and brewing business with 2730 outlets. Beers include Greene King IPA, Old Speckled Hen, Abbot Ale and Belhaven Best. G-K grew from its base in Bury St Edmunds taking over Rayments and Wells and Winch in 1961, Morland in 1999, Morrells in 2002, Ridley and Belhaven Brewery in 2005 and Hardys & Hansons in 2006.

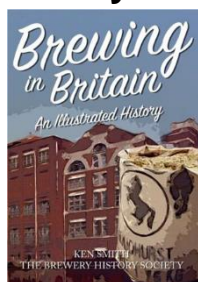
Needless to say CAMRA are



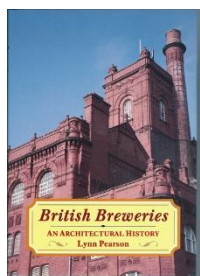
**GREENE KING**  
BURY ST EDMUNDS

appalled following on from Asahi's recent acquisition of Fullers.

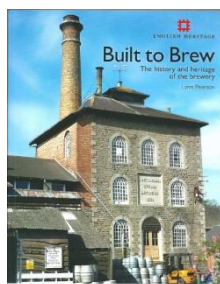
## Brewery History Society Book list



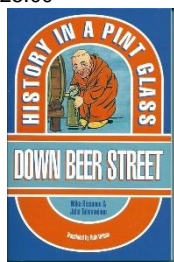
**Brewing in Britain**  
Ken Smith & BHS  
£10.00



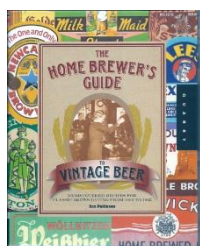
**British Breweries - An Architectural History**  
Lynn Pearson  
£25.00



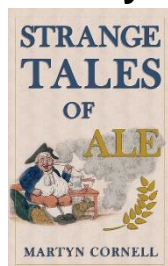
**Built to Brew**  
Lynn Pearson  
£25.00



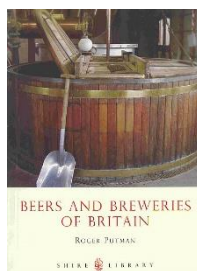
**Down Beer Street**  
Mike Rissanen & Juha Tahvanainen  
£12.00  
The Homebrewers



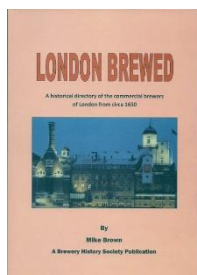
**Guide to Vintage Beer**  
Ron Pattinson  
£17.99



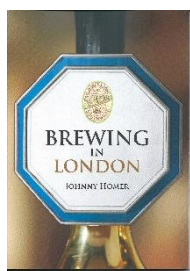
**Strange Tales of Ale**  
Martyn Cornell  
£12.99



**Beers & Breweries of Britain**  
Roger Putman



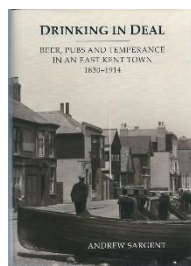
£5.99  
**London Brewed**  
Mike Brown  
£19.95



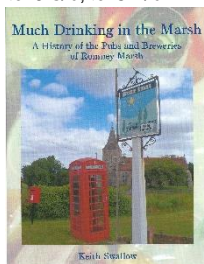
**Brewing in London**  
Johnny Homer  
£14.99



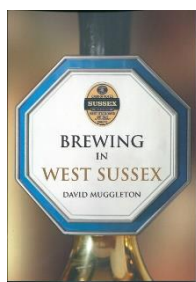
**Brewing in Kent**  
Johnny Homer  
£14.99



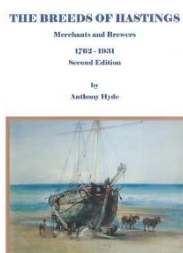
**Drinking in Deal**  
Andrew Sargent  
£20 s/b; £25 h/b



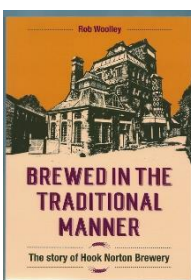
**Much Drinking in the Marsh**  
Keith Swallow  
£15.00



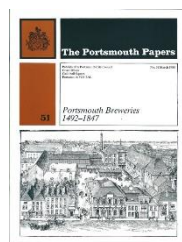
**Brewing in West Sussex**  
David Muggleton  
£14.99



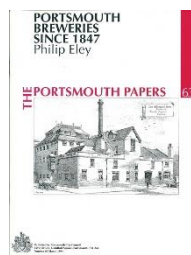
**The Breeds of Hastings, 2nd Edn.**  
Anthony Hyde  
£12.99



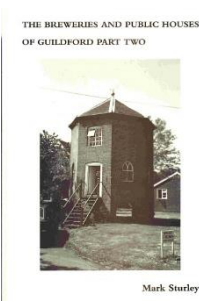
**Brewed in the Traditional Manner**  
Rob Wooley  
£14.95



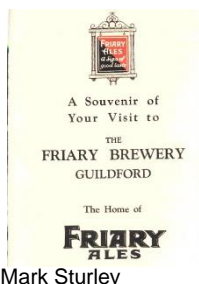
**Portsmouth Breweries, 1492 - 1847**  
Philip Eley



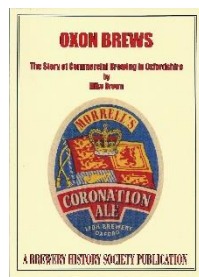
£2.50  
**Portsmouth Breweries, since 1847**  
Philip Eley



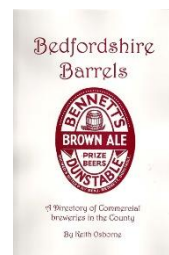
£3.75  
**Breweries and Public Houses of Guildford, Pt2**



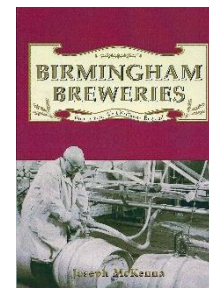
**Mark Sturley**  
£10.95  
**Souvenir Visit to the Friary Brewery, Guildford**  
Friary Brewery



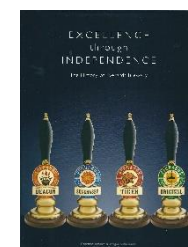
£1.50 (reprint 2011)  
**Oxon Brews**  
Mike Brown  
£12.50



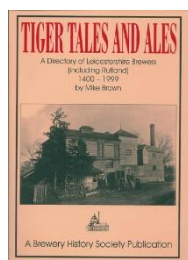
**Bedfordshire Barrels**  
Keith Osborne  
£9.99



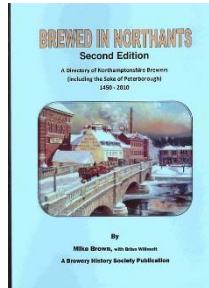
**Birmingham Breweries**  
Joseph McKenna  
£9.95



**A History of Everards Brewery**  
Brooks & Sutherland  
£17.99

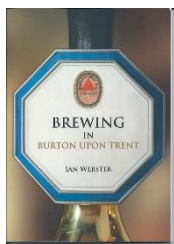


**Tiger Tales & Ales**  
Mike Brown  
£9.95

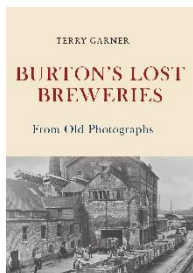


**2nd Edn.**  
Mike Brown  
£13.95

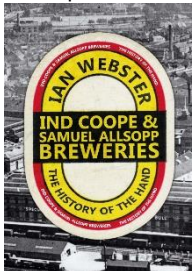




**Brewing in Burton-upon-Trent**  
Ian Webster  
£14.99



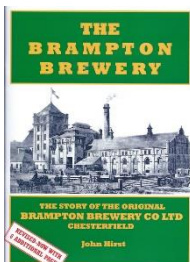
**Burton's Lost Breweries**  
Terry Garner  
£14.99  
Ind Coope & Samuel



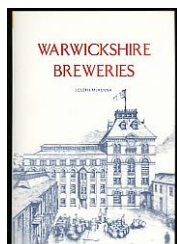
**Allsopp Breweries**  
Ian Webster  
£14.99  
Brewing in Nottinghamshire



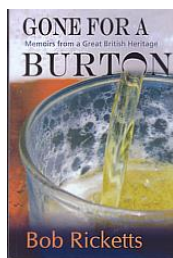
**Keith Osborne**  
£14.99  
The Brampton Brewery  
John Hirst



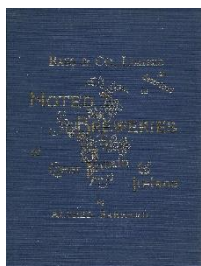
£4.00



**Warwickshire Breweries**  
Joseph McKenna  
£12.99

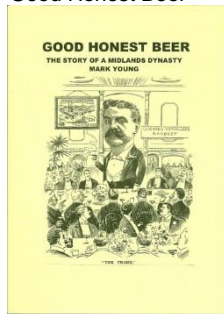


**Gone for a Burton**  
Bob Ricketts  
£7.99

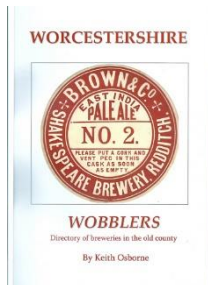


**Bass & Co - described by Alfred Barnard**  
Alfred Barnard  
£5.00 (reprint)

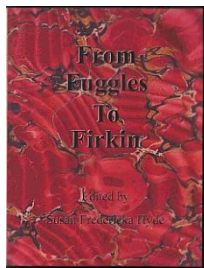
**Good Honest Beer**



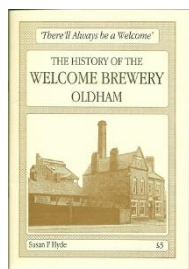
**(M&B Brewery)**  
Mark Young  
£15.00  
Worcestershire



**Wobblers**  
Keith Osborne  
£18.95



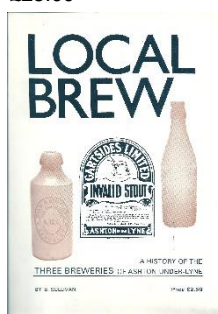
**From Fuggles to Firkin**  
Susan Hyde (Ed.)  
£9.99



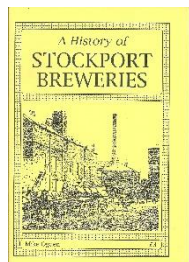
**The History of the Welcome Brewery**  
Susan Hyde  
£5.00



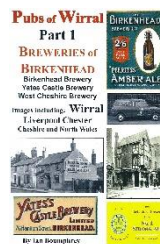
**The History of Robinson's Brewery**  
Lynn Pearson  
£25.00



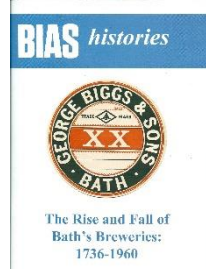
**Local Brew - History of the three Breweries of Ashton under Lyne**  
B. Sullivan  
£2.50



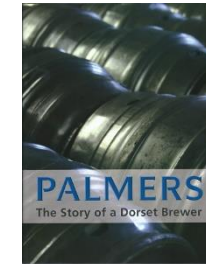
**A History of Stockport Breweries**  
Mike Ogden  
£4.50



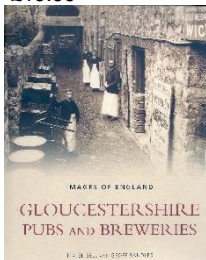
**Breweries of Birkenhead**  
Ian Boumphrey  
£9.95



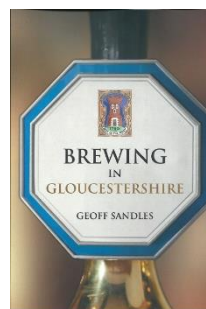
**The Rise & Fall of Bath's Breweries**  
Mike Bone  
£5.00



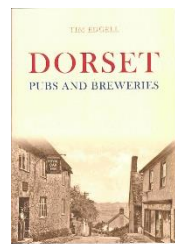
**Palmer's - The Story of a Dorset Brewer**  
Palmer's Brewery  
£19.99



**Gloucestershire Pubs & Breweries**  
Edgell & Sanders  
£12.99



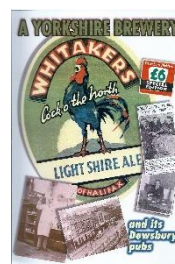
**Brewing in Gloucestershire**  
Geoff Sandles  
£14.99



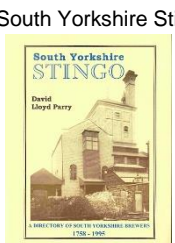
**Dorset Pubs & Breweries**  
Tim Edgell  
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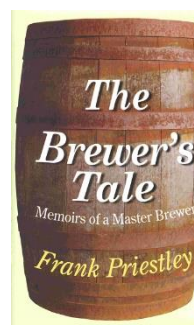
**Brewing in Dorset**  
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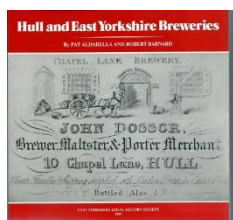
**and its Dewsbury Pubs**  
Field & Tordoff  
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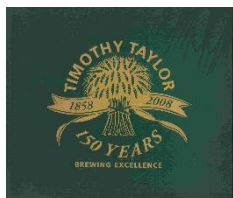
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- A Directory of South Yorkshire Breweries  
David Parry  
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The Brewer's Tale -



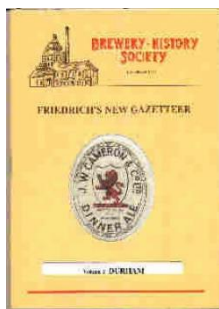
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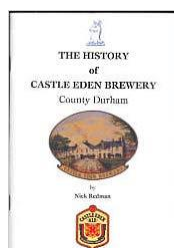
Hull and East Yorkshire Breweries  
Aldebella & Barnard  
£7.50



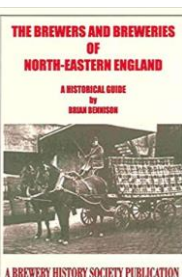
Timothy Taylor - 150 Years of Brewing Excellence  
Timothy Taylor & Co  
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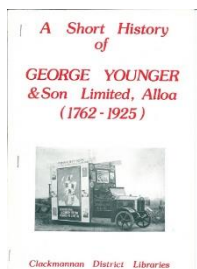
Friedrich's New Gazetteer - Durham  
Friedrich  
£3.00



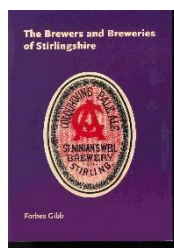
The History of Castle Eden Brewery  
Redman, £5.00



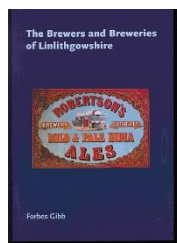
The Brewers & Breweries of North Eastern England  
Bennison  
£9.95



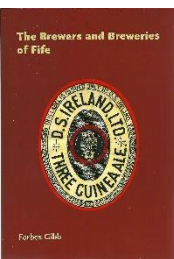
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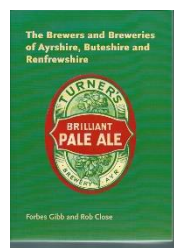
Brewers & Breweries of Stirlingshire  
Forbes Gibb  
£10.00



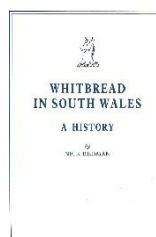
Brewers & Breweries of Linlithgowshire  
Forbes Gibb  
£7.00



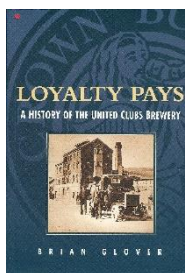
The Brewers & Breweries of Fife  
Forbes Gibb  
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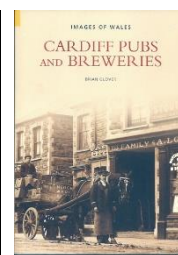
The Brewers & Breweries of Ayrshire, Buteshire, Renfrewshire  
Forbes Gibb  
£10.00



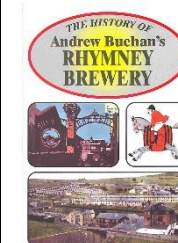
Wales  
Nick Redman  
£4.00



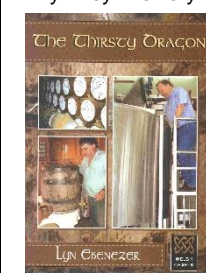
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## Brewery History Society Books

The booklist above does have some structure to it. It works in columns across the page starting with general British books and then going to London and the South East before moving on to the Midlands and the North and ending up in Scotland and Wales.

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

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## Questions and occasionally some answers

### Steve Peck asks about a pub in an old film.



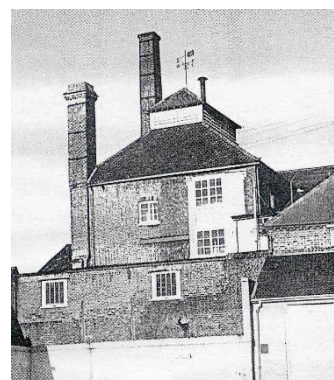
More and more old black and white movies are now available on line. I spotted this Harman's pub in the 1943 George Formby's film 'Get Cracking'. Does anyone know where it is located? Sorry the image is not very good.

The Boulting Brothers' 'I'm Alright Jack' featuring Peter Sellers, Ian Carmichael and Terry Thomas was made at Shepperton Studios, not far from Harman's brewery in Uxbridge. In the scenes where there is a mass strike of workers, there is a very brief scene showing the Industry Inn in Yeading Lane, Yeading clearly showing the Harman's sign. The pub still exists, now called 'Aroma' (but no cask ale according to Whatpub).



Now in the London borough of

Hillingdon, Harman's Uxbridge Brewery at 180 High Street, Uxbridge dates back to around 1730. In 1914 S.R. Conron & Co acquired an interest. It was registered in 1924 in order to acquire exors of S R Conron, Hornchurch, and Alice F Webb, Uxbridge. They carried on as Harman & Co. The Hornchurch brewery was sold on to Mann, Crossman & Paulin Ltd in 1925 and brewing ceased in 1929. Uxbridge was acquired by Courage, Barclay & Simonds in 1962 with 83 tied houses. Brewing ceased there in 1964.

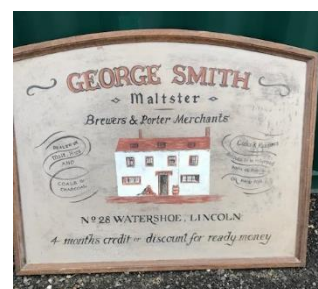


### Adam Wallis has acquired a sign

I recently acquired this large wooden sign for a maltster from Lincoln, George Smith I believe from the 19th century but can't find anymore info.

Mike replies..

The address may be Waterside where there was the Globe pub and George Smith was the proprietor from 1842 to 1863.



### Jack Orrell asks about Liverpool's Orrell Brewery Syndicate

I was wondering if you'd be able to help me find out any more about the 'Orrell Brewery Syndicate'. My great great grandfather was John Orrell, he was a brewer in Liverpool in the late 1800s along with his brother Joseph Orrell and nephew Joseph Orrell Jr, I have also seen references to The Orrell Brothers brewery. Are you able to tell me anymore or point in some places to look further other than the internet I would be really grateful.

Our archivist replies..... A few years ago John Barge did a gazetteer of Liverpool breweries, which gave some basic information garnered from trade directories. My own notes show...

**Orrells**, 10-12 Wrexham Street, off Kirkdale Road

Before 1860s Orrells Vaults at 376 Rake Lane, owned by John and Joseph with brewery some 200 yds away, the family owned the field which became Anfield

1867/8 John Orrell then J Orrell & Co

Orrell Bros & Co at various numbers in the street, to 1869, when mention (Exors of late John Ellams?)

1873 Joseph Orrell held a pub at 68 Regent Road

1887 Orrell's Brewery Syndicate No10/12

1890 Aug Orrell Bros & Co, Kirkdale

Orrell John, Wrexham St in 1891 Jan Limited Co

1894 then bought by Duncan McLaren & Co

McLaren Duncan BCL, 33-37 Severs Street

1894 shown as 6/8 Wrexham Street, but financial problems in 1895 and 1896 when bought by Ind Coope with 13 pubs for £46,500.

1898 Tower Brewery Co Ltd to Sep 1901, at 6/8

In 1900 Tower Bwy Lpool and houses sold for £30,000

## Some answers from Peter Dyer

### Albion Brewery Co, Wigan

Dorothy Waine asked about the Albion Brewery in Wigan in NL82.

I would add that a letter from a Mr W.G. Heritage in the *Wigan Observer*, 28 August 1889, drew attention to the large number of brewery-owned houses in the borough:

The licensed houses in the borough were stated to be:

	Fully licensed	Beerhouses	Total
H. Robinson and Co	27	8	35
J. Fairhurst	25	14	39
Oldfield Brewery Co	21	8	29
Thos. Airey	13	14	27
Albion Brewery Co	5	4	9

Almond, Greenall Whitley, Sumner and Peter Walker also had one or two houses. There were 136 fully licensed houses and 62 beer houses altogether in 1889, of which 104 and 56 respectively were owned by breweries.

Albion owned the Green Man, Standishgate; Waggon and Horses, Millgate; King of Prussia, Hallgate; Bay Horse (beerhouse), Hallgate; Miner's Tent (beerhouse), Whelley; Raven Inn (beerhouse), Hardybutts; Red Lion, Wiend; Collier's Arms (beerhouse), Frog Lane; and Vine Inn, Caroline Street.

According to *Duncan's Manual* for 1898 the directors of Albion Brewery Co., Limited were R. A. ffarington (chairman), E. H. Beaman, Dr R. Prosser White, C. Gidlow Jackson and Sam A. Oliver. Oliver was also secretary.

The Chester connection came about in 1891, when the Seller family, who owned one of the city's leading breweries, decided to sell out to Albion. The sale price for "the business of Brewers Wine and Spirit and Ale and Porter Merchants heretofore carried on by the firm of Messrs E.R. Seller and Co at the Foregate Street Brewery" was £24 000. The deal included 16 pubs in or near Chester. I do not know why a Chester brewery should have been bought by a Wigan one – possibly there was a family connection, as Charles William Seller had married Ellen Gee of Wigan in 1866.

This left Albion with a group of houses in Wigan and another group in Chester with nothing in between.

In 1919, as we know, Albion sold their pubs. 13 pubs in Chester and district (one was in Mold, Flintshire) were bought at auction in May 1919 for £50 000 by Threlfalls, who then bought the Wigan pubs later in the year.

### Sutton Brewery, Macclesfield

In answer to Marnie Wheelwright's query also in NL82. The Paxtons and Stanley partnership was dissolved in 1789:

*Macclesfield, 4th April, 1789.*

PARTNERSHIP DISSOLVED.

THE Partnership subsisting heretofore between MICHAEL PAXTON, WILLIAM PAXTON, and JAMES STANLEY, all of Sutton, near Macclesfield, in the County of Chester, Brewers and Copartners, under the Firm of Paxtons and Stanley, is this Day dissolved by mutual Consent. And all Persons who are indebted to the said Partnership, are desired immediately to pay the same to the said Michael Paxton, to whom the same are assigned by the said William Paxton and James Stanley. And those who have any Demands on the said Partnership, are requested to send in their Accounts to him, in order to their being discharged. And the Business in future will be carried on as usual by the said Michael Paxton, alone, at a certain Place called and known by the Name of the Sutton Brewery, near Macclesfield aforesaid. As Witness our Hands, MICHAEL PAXTON, WILLIAM PAXTON, JAMES STANLEY.

Signed in the Presence of EDWARD TURNER.

(*Derby Mercury*, 4 June 1789; also *Manchester Mercury*, 23 June 1789 with 'Sumner' instead of 'TURNER')

The lease and goodwill of the Sutton Brewery was for sale in 1795. It was said to be "within half a Mile of Macclesfield, (in which there is no Brewery of Note)"

(*Manchester Mercury*, 15 September 1795; *Gore's Liverpool General Advertiser*, 3 September 1795):

To be SOLD by PRIVATE CONTRACT,  
The valuable Lease and Goodwill of and in the capital and extensive Premises called Sutton Brewery, situate at Sutton, near Macclesfield, in the county of Chester,  
COMPRISING a substantial Brewhouse, with spacious Cellars Cooperage, Malt-house, Lofts, and abundance of requisite Offices, a Reservoir constantly supplied with excellent water, and various other advantages adapted to the use of the trade.

Also two Dwelling houses for a Brewer and Cooper, and Stable for six horses, with about 15 statute acres of good Arable, Meadow, and Pasture Land, lying continuous to the premises.

Also all the Live and Dead Stock, Utensils, Fixtures and Effects on the premises, late the property of Mr. Wm. Chatterton, brewer, deceased; consisting of three Coppers, large Mash Tuns, Vats, Backs and Coolers, a Horse-wheel and Millwork, Liquor and Wort Engines, a



large quantity of old Ale, Porter, Malt, and Hops, several hundred new Casks and Barrels, three strong Cart Horses, two milking Cows, two Carts, a Dray, and various other Articles. The purchaser may be accommodated on reasonable terms, with the leasehold and other beneficial interests of sundry Public Houses in the vicinity of the brewery, connected with the trade.

The Brewery and Offices are erected on a most commodious plan, and held at a very moderate rent, have been long established in a good accustomed trade, having worked sixty loads of malt per week for several years past, and are adapted to a much more extensive scale of business.

The whole form a desirable object to any person wishing to embark in that line, lying within half a mile of Macclesfield, (in which there is no brewery of note) and in the neighbourhood of several other populous manufacturing towns.

A person will attend at the premises to shew the same; and other particulars may be known, by applying any Monday to Mr. Wm. Chatterton,

Back-street, Macclesfield; to whom all persons indebted to the estate of the said Wm. Chatterton, brewer, deceased, are hereby required forthwith to pay their respective debts.  
(*Gore's Liverpool General Advertiser*, 3 September 1795)

Finally to clear up a minor point on p32 of NL 85 about the Frozo Brewery in Southampton: There never was a High Court in Shirley (or in Birmingham, for that matter). This is a sale, ordered by the High Court of Justice of England and Wales, of property in Shirley. It's slightly clearer in the *Hampshire Chronicle* advertisement (29 August 1903), which starts:  
*By order of the High Court of Justice. SHIRLEY, NEAR SOUTHAMPTON. FREEHOLD PROPERTY, Known as "THE SHIRLEY BREWERY" (Frozo, Limited) ...*  
Sadly I have not been able to trace the court case in the law reports.

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Bateman's Brewery at Wainfleet in May 2002

