

BREWERY HISTORY SOCIETY

NEWSLETTER



BREWERY HISTORY SOCIETY

December 2019

Newsletter 87

Contents

- 2 - Roger's intro
- 3 - Calendar of BHS events
- 4 - Visit report
- 6 - From the Chairman
- 9 - Members articles
- 16 - Out and about
- 21 - Mike's meanderings
- 22 - Maltings update
- 24 - New Brews News
- 25 - Gleanings
- 33 - Questions and
occasionally the odd
answer

Contact Us

Newsletter Editor

newsletter@breweryhistory.com

Roger Putman

Details withheld

Journal Editor

journal@breweryhistory.com

Book Sales

books@breweryhistory.com

Publications

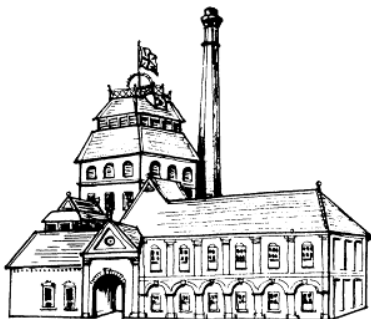
publications@breweryhistory.com

Ken Smith

Details withheld

Membership

membership@breweryhistory.com



Front and back covers; This month we feature the Black Sheep Brewery at Masham in North Yorkshire. Here we see a room of 100bbl stainless steel round Yorkshire squares in operation. According to the Head Brewer, 'the only round Yorkshire squares in captivity'. To see more of Roger Putman's photographs taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewerypedia

Roger's twelfth

Bannaghtyn again from the rock in the middle of the still rather windy Irish Sea. Hatches are battened down against even windier conditions but at the moment the garden flowers are struggling along and the bees are still flying, collecting winter stores from the many fuchsia hedgerows over here.

No time to get cross and wound up about anything this time. The printer of this newsletter went into administration, then there was a period of 'will they or wont they' be rescued. In the end they weren't and we had to trawl around for another printer. We are now with Henry Ling in Dorchester which does a lot of work with the Royal Society where our Journal Editor Tim Holt works.

Back in 1752 there were riots over the calendar change from the Julian system to Gregorian when Wednesday 2 September was followed by Thursday 14th! The Julian calendar had an inbuilt error of one day every 128 years due to a miscalculation of the solar cycle by 11 minutes, thus the easily discernable equinoxes were well adrift of the calendar date. 'Give us back our eleven days' they are supposed to have chanted although historians today can find little evidence of any unrest; an early example of an urban myth or fake news! The change still affects the tax year which starts on the 6th April rather than the old Lady Day which was the start of the New Year before 1752. The Manx celebrate their heritage with an open air sitting of Tynwald, its parliament, every July 5th, the old Midsummers day.

Anyway I expect you all to cry 'Give us back our 17mm' as you will have noticed that this edition is printed in what the trade calls 'Short A4' format which is 280mm deep rather than 297mm. With a full colour, full page cover we needed to increase the weight of the paper so that the image was always crisp and bright. The lightest paper we could get away with is 150g (per square metre) and that put the weight of the finished newsletter plus address sheet and polywrap dangerously close to the 100g cut off into the next postage band. On a 600 off mailing to the UK that would add £415 to the cost and apparently the Post Office is merciless in applying the rules. To be sure we stay under 100g all in, the page size has reduced by 5.8%. I have fiddled with the margins and the font size to try and keep the wordage the same. Check your phone books for the local branch of Specsavers!

Copy closure dates for next year are...

NL 88 Mar 2020 - 14 Feb

NL 89 Jun 2020 - 15 May

NL 90 Sep 2020 - 14 Aug

NL 91 Dec 2020 - 13 Nov

Slaynt vie as Nolluck Ghennal as Blein Vie Noa

BHS Calendar

Monday
16 December 2019

The Beertonian celebrates the 150th anniversary of Bass' Ratcliff Ale at Marstons Social Club from 19.30. See below for details.

Possibly before the
next NL

Westerham Brewery, Westerham, Kent

This will coincide with Peter Moynihan's book celebrating the 15th anniversary of Robert Wicks' brewery which is due for publication next spring.

Steve Elliott will send you details in due course if you register interest –
visits@breweryhistory.com

The Beertonian presents a celebration of the 150th anniversary of Bass' Ratcliff Ale

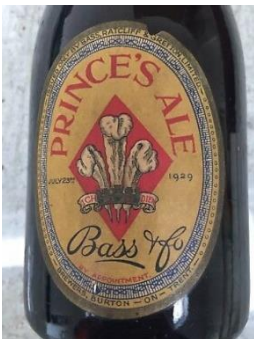
Monday 16 December, 19:30 at Marston's Sports & Social Club

A unique event is happening at Marston's Sports & Social Club; a chance for you to try Bass' Ratcliff Ale exactly 150 years to the day from when it was brewed on 16 December 1869. A number of the other Bass commemorative ales, affectionately known as the 'Bass Corkers' will also be opened.

Burton upon Trent brewing historian and local author Ian Webster will speak about aspects of the history of Bass Brewery before the tasting session commences led by beer writer Roger Protz. Ian is also hoping to get some other knowledgeable people to give their opinions on the ales too.

Ratcliff Ale is recognised as one the oldest beer in Britain and was the first of the Bass Corkers, Ian has been lucky enough to be given a few bottles to open and share, there are also stocks of the 1902 King's Ale, 1977 Jubilee Ale, 1978 Princess Ale and the 1982 Prince's Ale all ready and waiting to be uncorked.

As we go to press, there is however one missing from this list, the 1929 Prince's Ale; although Ratcliff and King's are older, the 1929 Prince's was brewed in smaller amounts and is therefore scarcer, it has a yellow label and should not be confused with the 1982 Prince's Ale which has a white label.



If anyone has a bottle they'd like to donate, it would make the event complete," says Ian hopefully. "To be able to open and sample all six Bass Corkers on the same night would be a dream come true and in itself would be a historic event.

"There is of course no guarantee that these beers will be drinkable, even the youngest one is 37 years old, but I have opened a few old bottles before and the results have always been interesting."

The event is in aid of Cancer Research and the National Brewery Heritage Trust which looks after the vast archive at the National Brewery Centre.

Tickets are £10 and can be purchased either from Ian Webster *Details withheld*, The Devonshire Arms or Brews of The World which are both on Station Street in Burton upon Trent.

Postscript from LOTY

A couple of films depicting Adnams in 1963 and 1977 were shown. They can see these for free at the British Film Archive

<https://player.bfi.org.uk/free/film/watch-how-beer-is-brewed-in-east-anglia-1963-online>

<https://player.bfi.org.uk/free/film/watch-in-one-end-1977-online>

It raised both before the day and during it, a total of £3,300 for the nominated charity, Fresh Start – New Beginnings, for their work with sexually abused children in Norfolk and Suffolk. A record total for LOTY.

Report on a visit to Windsor and Eton Brewery – 30 October 2019

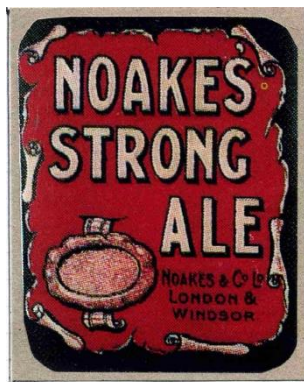
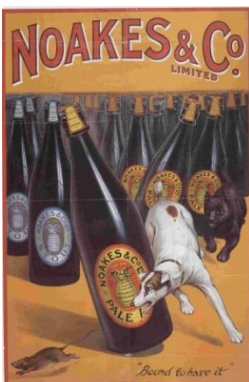


Our hosts for the day were Paddy Johnson, former Head Brewer at Courage Worton Grange (*aka Berkshire - Ed*) and elsewhere, and Will Calvert, who had brewed with Paddy in Bristol and later on trained in accountancy. Paddy observed that in a 30 year spell of his career he saw Worton Grange as a green field site awaiting construction (1978) and then later as a demolition site (2010). A striking illustration of the recent changes in the industry.

To start the day Will gave us a talk on the brewing heritage of Windsor, enriched with illustrations and anecdotes that local residents have shared with them over the years. This included Burge & Co in Victoria Street founded before 1840. Registered 1920. Acquired by Meux's Brewery in 1931 with 53 houses and brewing

On an autumn day, when things seemed to have settled down after some wild weather, I headed off to Cowes for an early Red Jet catamaran with a view to getting to Windsor in time for a leisurely lunch and a bit of exploration in the town of my birth. I was amazed to find that my ferry was cancelled because of the sea conditions. It seems that a combination of wind and tide meant they could not get into the harbour; however we did set off, albeit rather slowly, an hour later. So much for lunch. A boat, a bus and three trains later I was in Windsor, striding off to the brewery and only a couple of minutes late, but I was surprised to see a number of our members arrive after me – it seems that the Slough – Windsor link train had been cancelled for an hour, so I would not have got there any earlier had the Solent been benign. On reflection it was probably better to spend an hour kicking my heels in Cowes rather than at Slough station!

Windsor & Eton Brewery has been a corporate member of the BHS since their inception in 2010 when four friends, Paddy, Will, Bob and Jim, with an ideal range of brewing, business and engineering skills, got together to start their own brewery business.



ceased 1932. Brewery site sold 1935 and it became a car park and Noakes & Co originally at the Black Eagle Brewery, Bermondsey and reputedly founded in 1697. Acquired by Day, Payne & Co. 1848 with 19 public houses and became Day, Noakes & Sons 1852. Registered in 1897. The company acquired Canning & Sons of Windsor in 1923 when brewing ceased at the Black Eagle Brewery and was transferred to Windsor. Acquired by Courage & Co. Ltd in 1930 with 120 tied houses and the Windsor brewery was closed the following year. Thus there was a gap in the town's brewing heritage of some 79 years before being resurrected with the start of Windsor & Eton.

Note that Pat Saunders' article on Burge & Co can be found in Brewery History No. 114, pp. 34-44, which is available on the BHS web site if it's not on your shelf.

In the early days they tried to find a relative of the last head brewer of Burge & Co, but failed, then one day a woman came in to the shop and mentioned that her grandfather had been a head brewer in Windsor and gave them a map with concentric rings marked on it, possibly showing delivery distances although I have seen such maps used for license applications, showing the number of licensed premises by distance from the applicant's site.

Over time they have also been given other artefacts as more in the community appreciated the return of brewing to the town. They also acquired some items from the closure of Worton Grange, especially the stunning model brewery, crafted in copper and probably an apprentice's piece from a firm of brewery engineers. They also showed us a small laboratory Bobby Malt Mill saved from the Bristol Brewery where it had spent its last days as an ashtray!

Paddy then took us through the development of Windsor & Eton, starting with their original plan for their first ten years and, as they approach their 10th anniversary, they are remarkably well on target. He emphasised that the four founders all had pensions so they didn't need to take a lot out of the business and could plough profits back into its development without having to resort to borrowing.

When starting out, the two business models favoured seemed to be to go for very high turnover involving a lot of external funding, with a view to selling the business on, or to go for steady growth with tight financial control, and they chose the latter.

Remarkably they got the keys to their building on the 1st March 2010 and were up and running in six weeks. The kit was built to their own design by Malrex in Burton. They also got a two head kegging plant from the old Highgate Brewery, which needed renovation and rebuilding having languished in the cellar for years.

At the time there were 650 breweries in the UK, which they thought was too many but they decided to go for it anyway. Now there are over 2000, of course, and market conditions have got even tougher. In the original model they planned to stick to producing one beer as they thought that was the way forward for the market – they now have nine in cask, five in keg, nine in bottle and a can – “how wrong could we be”, the market dictates constant change, always looking for what's new. Paddy also observed that at the time there was a trend to build as big a plant as possible whereas now it's popular to be very small so that you can have a fast turnaround of smaller brews, giving great flexibility for variety.

They use floor malted malt from Warminster and their initial brew was Guardsman and then added Knight of the Garter – Golden Ale ahead of Conqueror Black IPA – originally as a single winter brew, but they have never stopped brewing it. Since then the range has expanded enormously. When looking at the market Paddy and his son explored some east London craft bars and were struck by just how much this market differed from the traditional pub, one example being a sign – ‘We don't sell cask beer, we don't sell bottle beer. If you want that take your dad somewhere else!’

Here are some headlines...

They achieved £1m turnover by 2014.

In 2015 they got their first pub, the George over the bridge in Eton.

In 2016 they expanded their FV collection – they started with three FVs and now have 13, six of which are double sized. All are operated as unitanks. When adding the new vessels the smaller ones were taken out so that the larger ones could go to the back, with the smaller ones returned in front.

Production is now about 100bbl a week, typically doing 7-8 brews a week.

They have a pilot brewery, but it's a bit too small at the moment as they use it to produce commercial brews. They have taken a 25% interest in a community pub and also run bars at an arts centre in Windsor and at Windsor racecourse.

Just sent off a container of Guardsman Bitter to the USA.

They have a Royal Warrant to H M The Queen and there is also a nice circular food chain - they take barley from the Castle Farm and use the resulting malt to brew Guardsman Bitter. The spent grains from the brewery are then returned to feed the cattle, which eventually become the source of their steaks in The George.

We then adjourned to the bar for a refreshing beer from the large selection on offer and headed off for the tour. As can be seen from the photographs, the brewery is very well laid out and part of this has been done to facilitate creating space for large groups to enjoy televised sporting events or comedy nights, etc.

The tour then continued around the rest of the site, which has gradually expanded into the adjacent units in their block, until we found ourselves back in the bar for more convivial conversation and a range of excellent beers of varying styles.

Over the years they have always been successful with winning awards and get great satisfaction from this as they see it as confirmation that they are doing the job well. We can certainly second that. It was a great day and we all headed off home hoping for better journeys than most had experienced in the morning.

Jeff Sechiari



From the Chairman



Welcome to another BHS Newsletter. The introduction of the new colour cover to build on the use of colour throughout has proved very popular so we shall continue with this. We are always keen to receive your thoughts on how we can improve what we do, so do please drop us a line whenever something comes to mind. As

you will have noticed, there are further changes this time and Roger explains these elsewhere.

We have spoken of the National Brewery Heritage Trust's exciting project to create an online catalogue of their vast holdings so that researchers, such as ourselves, can see what they have and search for what we are looking for. I am delighted to say that their fund raising has been successful with support from across the industry. Your Committee felt that this was a wonderful opportunity for us achieve one of our primary objectives – to preserve the nation's brewing heritage and make it available to researchers, so we have made a significant donation to the fund. When our former President, Geoffrey Ballard, died he left us a very generous bequest, which is ring fenced for special projects. As Geoffrey was particularly passionate about our archive, and as we had to disperse this some years ago, the NBHT project stood out as an ideal candidate for support. We shall follow the project's progress with great interest.

Steve Elliott is now in the process of planning next year's visit programme and hopefully we shall have that all in place for the March Newsletter. Remember there is also a Diary page on the web site. We have just had a fantastic visit to Windsor & Eton Brewery, for which we thank our hosts Will and Paddy. We also have an invitation to visit Westerham Brewery, however Peter Moynihan is rewriting his book on Westerham to include the current brewery - which was founded in 2004, and our host, Robert Wicks, would like to marry up the visit with the book launch, which seems a very good idea. More details once we have them.

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 and I await your call with baited breath.

In the meantime I shall take this opportunity to wish you and your family and friends a Very Happy Christmas.

Best wishes,
Jeff Sechiari
Chairman@BreweryHistory.com

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.

You will recall that 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? If find you have paid an old amount I would be happy to receive a top up. Many thanks

New members

We welcome the following new members and hope that you all enjoy your membership of the Society. We also welcome back a number of former members who have decided to rejoin. Please spread the word amongst your friends and colleagues – we are always keen to have new members.

Individual Members:

Anistatia Miller, Wiltshire
Interests: Bristol and Burton breweries, early modern period.
Jack Whitaker, Essex
Interests: beer, brewing history, photography, walking
Kevin Williams, Surrey
Interests: homebrewing, historic ales, walking, environment and Leatherhead FC

We have put the page concerning how to pay subscriptions etc on to the website. If you have any queries look there or else contact the Membership Secretary

Thank you for your ongoing support.

Jeff Sechiari, Membership Secretary
Membership@BreweryHistory.com
Details withheld

BHS ACCOUNTS TO 31 DECEMBER 2018

| INCOME | 2018 | 2017 |
|--|-------------------|-------------------|
| Subscriptions Personal | £8,705.42 | £5,652.66 |
| Subscriptions Corporate | £3,200.00 | £4,648.36 |
| Income from Sales | £1,502.13 | £5,968.82 |
| Sale of Old Newsletters/Journals | £67.40 | £0.00 |
| Donations | £39.35 | £0.00 |
| Bank Interest | £72.87 | £34.65 |
| | <u>£13,587.17</u> | <u>£16,304.49</u> |
| EXPENDITURE | | |
| Journal | £7,085.66 | £9,507.79 |
| Newsletter | £3,090.58 | £3,624.69 |
| Officers' Expenses | £1,265.86 | £704.72 |
| Web Costs | £487.94 | £0.00 |
| Meeting Costs | £419.50 | £0.00 |
| Stationery | £11.58 | £0.00 |
| Subscriptions | £200.00 | £0.00 |
| Book Shop Purchases | £385.44 | £0.00 |
| Advertising Costs (London Brewed) | £155.00 | £0.00 |
| Bank Difference | 44.00 | |
| | <u>£13,145.56</u> | <u>£13,837.20</u> |
| Gross excess of income over expenditure | £441.61 | £2,467.29 |
| Stock Value 2017 | £6,051.83 | £8,058.57 |
| Stock Value 2018 | £5,315.06 | £6,051.83 |
| Net Stock Movement | -£736.77 | -£2,006.74 |
| Net excess of income over expenditure | <u>-£295.16</u> | <u>£460.55</u> |
| FIXED ASSETS | | |
| | £0.00 | £0.00 |
| CURRENT ASSETS | | |
| Stock of Books | £5,315.06 | £6,051.83 |
| Cash at Bank | | |
| Society Development Fund | £8,750.00 | £8,750.00 |
| G Ballard Memorial Fund | £4,946.55 | £4,946.55 |
| Current Account | £8,042.12 | £6,835.43 |
| Paypal Account | £2,141.64 | £1,645.02 |
| Deposit Account | £260.70 | £187.83 |
| | <u>£29,456.07</u> | <u>£28,416.66</u> |
| CURRENT LIABILITIES | | |
| Creditors | | |
| Journal | £1,692.81 | |
| Newsletter | £542.95 | £1,001.19 |
| Other Creditors | £100.00 | |
| | <u>£2,335.76</u> | <u>£1,001.19</u> |
| | <u>£27,120.31</u> | <u>£27,415.47</u> |
| RESERVES | | |
| General fund B/F | £13,718.92 | £13,258.37 |
| Surplus | -£295.16 | £460.55 |
| G Ballard Memorial Fund | £4,946.55 | £4,946.55 |
| Society Development Fund | £8,750.00 | £8,750.00 |
| | <u>£27,120.31</u> | <u>£27,415.47</u> |

In my opinion the foregoing balance sheet gives a true and fair view of the state of affairs of the Society at 31st December, 2018 and of the income and expenditure of the Brewery History Society for the year ended on that date.



Andrew M Wells FMAAT

13/7/19

Come on somebody...you can do this!

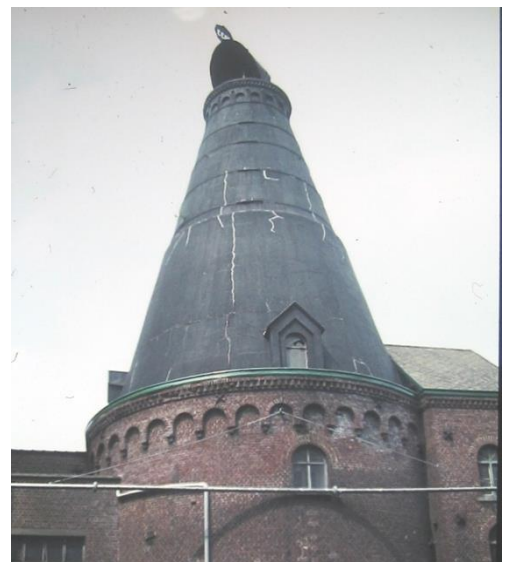
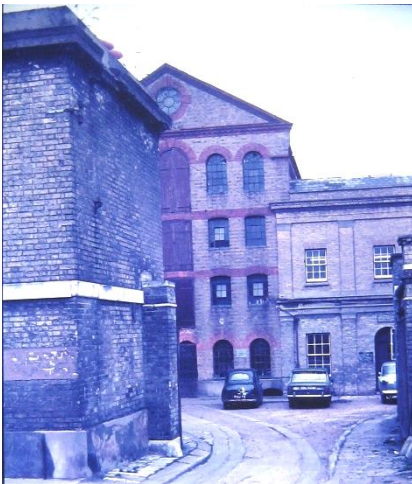
We are still looking for a volunteer to fill the Secretary role on the BHS committee. There would be plenty of support from the BHS team for anyone taking on this role. Job specification is available.

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.

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 a few that have lost their original notes. Do you know where they are please? If you do, let Ken know on *e mail address withheld*



Santa's Get-out Claus ...

Naming Christmas bottled beers



By this time of the year, a large number of Christmas beers will have appeared in your supermarket, off-licence or in your local pub. Beers with excruciating titles abound, like Nervous Turkey, Bad Elf, Santa Paws and Barrel-Aged Ten Ton Truck - Xmas Edition! Widespread use of the words Brewdolph and Reinbeer will throw originality to the winds. We will also see gargantuan-sized bottles of Heineken Lager and Staffordshire Brewery's 'Cheddleton Christmas Ale' at ridiculous prices, trying in vain to stand out from the crowd of mediocrity.

It wasn't always like that.

Many Christmas beers have survived in collections in bottled form and plenty of labels exist to give us a good idea of what was on offer in earlier days. Collectors of

labels and of bottled beers have unearthed many produced over the years.

The earliest known festive bottled beer was either 'Christmas Ale' from John Fox of Ewloe, or Simonds' beer of the same name. It is not known for sure which is the earlier as neither was dated but they were both brewed in the 1930s. These early Christmas brews could have been the first, or they may have continued an earlier tradition whose details have been lost in time. However, generic strong ales, not specifically associated with Christmas, had been an integral part of winter for years before.

No Christmas beers have been recorded for the war years. Soon after the war, Littleboro' Brewery in Manchester produced 'Strong Ale', labelled specially for Christmas. This is believed to have been in 1946 but was not dated. It must have been before 1948, which was when the brewery was taken over by Hammond's. Mowbray & Co. of Grantham also produced a Christmas Ale at about the same time, called 'Yule Ale'. South Devon Brewery (W. H.

Prowse & Sons Ltd., until 1946) produced 'Blundell's Christmas Ale' before 1948, when brewing ceased and the brewery was subsequently supplied by Simonds. 'Blundell's Christmas Ale' was produced for South Devon Brewery's Plymouth associate company, C. W. Blundell, which was a bottler and off-licence. Unfortunately, none of these bottled beers were precisely dated, leaving us to guess as to their vintage.

The first known dated Christmas Ale was produced by Eldridge Pope of Dorchester in 1948 and again annually until 1953. The beers were in half pint embossed bottles, which were corked and waxed in red. They tended to leak, so few have survived intact until the present day, although labels exist. Eldridge Pope Brewery memorabilia are very collectable with a large amount still in existence. Bottled beers continued to be produced ostensibly by the brewery until 1999, but not Christmas beers. It is worth noting that some more recent Christmas Ales dated to the late 1980s and into the 1990s, for the Double Locks pub near Exeter, were simply regular beers from the brewery, relabelled, and not special brews.

A 1940s beer, not dated, is from



A rare example of Eldridge Pope's Christmas Ale.



Christmas Ales from George Beer & Rigden and Fremlin's. Note identical label design.

George Beer & Rigden of Faversham, Kent. Its 'Christmas Ale' was produced in pints. The brewery was taken over by Fremlin's in 1948. George Beer & Rigden used the slogan 'Kent's Best', which appeared on their 'Christmas Ale' labels. When Fremlin's took them over they adopted the same label design and the same slogan. The two bottles, both packaged in matching screw-top pints, make a nice pair on display. The Fremlin's one came

ready wrapped in Christmas wrapping paper. Incidentally, Shepherd Neame later adopted the 'Kent's Best' slogan on their 'Invicta Ale' label.

In the very early 1950s Shanklin Brewery produced the tortuously titled 'Old English Ale Special Xmas Brew'. This was between 1950 and when the brewery closed in 1953. Around the same time John Smith of Tadcaster produced its first Christmas Ale, and James Thompson of Barrow produced 'Yuletide Strong Ale' (or at least, had it brewed for them).

Shepherd Neame regularly celebrates Christmas with



Two Shepherd Neame Xmas Ales, 1958 to 1965

an outstanding and long-lived bottled 'Xmas Ale'. The beer was around 7%ABV from its inception. In the early days none of the bottles were dated, so the precise date of the first one is not clear, but it is believed to be 1958. Two different label designs were used before 1965 and various designs hit the bottles after 1965. However, it wasn't until 1996 that Shepherd Neame seemed to realise that they had a product worth marketing in a more

sophisticated way. Bottles of 'Xmas Ale' have been produced every year since then, some of them boxed, and distributed through supermarkets and other outlets. The beer is still 7%, although there is now also a 5% cask version.

Harvey's of Lewes has produced 'Christmas Ale' for many years. The first one was produced in the 1970s. The beer's vintage has never been stated on the bottle. Unusually, it is now available all year round in bottle and in cask at Christmas, so it is in no way a vintage ale. The strength has been slightly reduced, having weighed in at 8.1% in the 1970s and now being 7.5%. Still a self-respecting strength for a Christmas beer.

Guinness produced undated Christmas Stouts in small quantities, in the 1950s, which were presented to favoured people throughout the world. Several different designs exist, but it is not known precisely in which years they were produced, and whether the different designs relate to different years. They were never sold. Some were issued, unusually for Guinness, in nip sizes. They bottled more Christmas Stouts at the height of the Guinness collecting mania,

in 1980, 1981 and 1982. These were produced in individual bottles and in packs of two with a glass. They could be purchased by mail from the now lamented Park Royal Brewery in London.

From the 1970s the production of special bottled beers is well documented right up to the end of 1999. Breweries that produced Christmas beers regularly, included the Bass Museum, Carlsberg, Courage, Heritage Brewery, King & Barnes, Marston's, Paine's, Pitfield, Teignworthy, Titanic and Truman's. Plenty more breweries produced them more than once, in successive years.

It was around 1997 that humorous names for beers gained popularity. Christmas beers lent themselves readily to this kind of treatment. Early examples were Santa's Blotto, Good King Senseless and Christmas Croaker, perhaps heralding the advent of craft beers and their accompanying humorous names many years later. Things got even further out of hand as time went by. Good Elf (as opposed to Bad Elf), Moose Springsteen (Alphabet Brewery), Merry X-Moose (from Purple Moose) and Donner and Blitzed (from several breweries) are examples. Changing the word Happy to Hoppy was also a well-worn favourite.

The history of Christmas beer titles mirrors that of other beers. Conventional terminology was OK through to the late 1990s. In order to stand out from the rest, especially with the increasing number of Christmas beers being produced, breweries found it increasingly necessary to adopt unusual names. Names which appealed to the drinker's sense of humour, but also often gave a usually exaggerated impression of strength. It was regarded as advantageous to adopt a name for a beer which hit home in the mind of the drinker. What is more effective than to appeal to the befuddled mind of the half-cut beer toper than to offer him or her the chance of a last beer to finish off the session called Rocking Rudolph or even worse, Santa's Sledgehammer? Whatever its quality or strength, are names like these more effective than simple 'Christmas Ale'? Have a good Christmas.

Mike Peterson
Newsletter Editor
Association for British Brewery
Collectables

Sources:
Association for British Brewery
Collectables.
<http://www.abbcist.info/>, edited
by Richard Lilley
Brewery History Society.
Century of British Brewers
plus, plus, 1890-2012.



Paper cap-cover from
Fremelin's Christmas
Ale, c1950.

Geo Gale & Co at Horndean – some reminiscences from the 70s



does not define a brewery I find it interesting that the Richard Gale who was Managing Director of the brewery at the time of my visits was the 14th Richard Gale. So tradition goes back a long way with Gales.

When Gales started out the brewery was actually on the opposite side of the road then in the 1860s a fire destroyed the original brewery. A new brew-house, the current one was built in 1869. The original site being used to build a wine and spirit stores.

Horndean being a very rural area; Gales probably

In 1895 Charles G. Harper published his book 'Portsmouth Road' which narrated a journey down what is now the A3. When he got as far as Horndean in Hampshire he described it as 'an old house or two, the remainder being made up of a great red-bricked brewery and some small rural shops'. When I travelled through Horndean almost 200 years later, Harper's description had barely changed at all. Perhaps it was now a dozen old houses or two and it did have a monstrous new telephone exchange, but the over-riding feature of Horndean was still an old house or two and that great red-bricked brewery plumb in the middle of the town.

The brewery was of course George Gale & Co Ltd and Gale's has always been a special brewery for me and most specifically because its beers were quite distinctive. The taste, the colour, the body and the character, were all unique. The reason for the unique flavour I never got explicitly answered, but Gales had access to its own well and it used wooden casks till quite late. It propagated its own yeast and I suspect access to excellent regional malts.

For its water, Horndean strategically benefits from the Hampshire Basin where waters drain all the way from far away Alton and this proved perfect for brewing. Drawn from a 135 foot well the liquor was described as similar to that from Burton although many thought it better and it certainly never needed any further burtonising treatment,

Nobody knows exactly when the Gales first started Brewing at Horndean. Whilst Gales Brewery is listed as being founded in 1847, invoices and statements have been found dating back to 1793. Whilst this

had access to very good local malts, however the preference was for Yorkshire malts and this may contributed to the distinctive taste of their beers. Whilst their lighter beers were light and pale in colour, their stronger and dark beers were much deeper with their famous Prize Old Ale (a barley wine) having a most pronounced reddish hue.

For many years Gales obtained its yeast from Brickwood's in Portsmouth and quality could be a bit variable, but when they got their own yeast propagator the beers stabilised. One of things Head Brewer Ted Argyle was most pleased about.

Ted was a character of immense dry wit and one black story he liked to tell was of a former Head Brewer, who accidentally or deliberately committed suicide by falling in to one of the fermenters. A not uncommon story, as people being overcome by CO₂ emissions in fermenting areas is well documented. He was of course upset that H&S insisted they pour all the beer away down the drain, but a few other brewers added the strap line that was how it became know that there was more body in Gales Ales!

Regular beers brewed and sold at that time were Bitter at 3.7%, Light Mild at 3% and the premium hoppy, Horndean Special Bitter (HSB) at 5.1%. Seasonal beers were 5X a blended winter brew similar to an olden days porter, 3D was a





dark mild and Treble 7 a keg mild ale. Bottled beers included Tudor Strong Pale, Champion Ale, Nut Brown Ale and Pale Ale.

Gales also had a unique special bottled beer 'Gales Prize Old Ale'. This was a 9.5%ABV strong barley wine. After brewing, this was matured in the cellar for 12 months where the wooden hogsheads were rolled every week. The beer was then bottled in nips (1/3 of a pint) and also in embossed 1/2 pint bottles sealed with a cork. The supply of corks was very restricted, each pub being allowed an allocation of just 12 bottles a week. Bottles were stored out of site under the pub counter and were reserved just for regular and important clients. The beer itself had the unique Gales flavour and was a rich red colour. Smooth and forgave me for being emotional, but tasted like nectar.

To support its 96 pubs Gales had a well developed wines and spirit support service. The wines not only included foreign wines but a superb range of English country wines made from traditional herbs, fruits and

flowers including dandelion, sloe and English honey mead. Largely the domain of Geoff Smith, a man of a distinct red face as bright any of the waistcoats he also wore, who had run this section for 20 years. Gales even offered their own unique blended Glenlivet whisky.

Similar to Young's in Wandsworth, at the other end of the A3, many of their pubs were tenanted which provided pubs of character and individuality.

I can understand Gales selling out in the end. The brewery was of an era and I think much investment would have been needed to get it up to on-going

standard and efficiency. I personally find it sad because the benefit of such an investment would have been the continuation of unique beers with character brewed from a perfect water source and historic yeast strain, beers that really were individual. Of course if it was to be sold, Fullers, at the time, did seem a good fit. Now Fullers have themselves been taken over it will be interesting to see if their own beers carry on as products or simply become, like Gales, ubiquitous brands. These photos of Gales, Horndean, Hampshire brewery were taken by myself sometime in the 1970s.

Alan Greenwood

The brewery closed in 2006. The main brewing tower remains today, converted into apartments while the rest of the site is a mixture of residential and retail premises.



The Society for the Preservation of Beers from the Wood



The cellar at the Castleford venue of SPBW's first Woodfest in July 2017.

By the early 1960s, a combination of factors - indifferently kept beers in many pubs, the brewers' desire to attract more custom, more widespread distribution as brewery companies expanded through take-overs and the growth of commercial television - had led to the spread of keg beers at the expense of traditional draught beers.

This was an issue of great concern to seven dedicated beer drinkers, most of whom worked at the Bank of England. On a December evening in 1963 they gathered at their local, the Rising Sun in Epsom. They were concerned about the growing decline in both quality and palatability of beer. This, they felt, was due to the increasing use of gas pressure and the introduction of keg beers. They formed the SPBW with the purpose of drawing attention to their plight. The Founder Members of SPBW roundly deplored the monolithic policies of the brewers which, accepted with a spineless lack of gumption by many publicans, were forcing the sale of beer from 'sealed dustbins' and thereby denying discerning drinkers their traditional tippie which was, and had been for centuries, beer drawn from the wood.

It may have been founded in a mood of mixed bonhomie and militancy but the SPBW provided the first voice to speak up for the consumer and question the actions of the big brewers.

Beer from the wood?

The Society's name was so chosen since, at that time, all 'real' beers were served from wooden casks. The founders were of the opinion that, since beers drawn from the wood were then still widely available, they would set it up as the most desirable form of beer to be preserved. As time went by, wooden casks

became scarcer and brewers took to using metal casks for traditional ales. It was then plain that the SPBW's aims were more simply defined as being against gassy processed beers. Therefore, its standing orders were revised in the late 1960s to permit the drinking of all but 'dustbin' beers.

This decree was greeted with outrage by one of the SPBW's more fundamentalist branches, in Wiltshire, where the opinion was that the only beer worth drinking was drawn directly from the wooden cask by gravity. The Founder Members responded with the view that, if such strictures were applied, many less fortunate members elsewhere in the country would be obliged to go dry.

Despite the change, the original name of the Society was retained for the sake of tradition, even if it is rather misleading since we have

mostly been more concerned with the contents than the container. Of the historic breweries that still survive today, only Samuel Smith, Theakston and Hook Norton regularly use wooden casks. Wadworth's also used wooden barrels till fairly recently but went over completely to metal around ten years ago. In addition Marston's still retains the Union system whereby the beer is fermented in large wooden casks. In recent years, we have observed a significant upsurge of interest from many newer breweries, as well as a few more well-established companies such as Chiltern and Jennings, wishing to revive the use of wooden casks. SPBW has recorded more than 60 such breweries, some of which mature their beers in wood before bottling, while many others supply their beers to the trade in wooden casks. More breweries are being added to our list every month and we are happy to share this with others. SPBW is developing closer ties with these brewers and also with CAMRA branches and local pubs and clubs running beer festivals to help beers served in wooden casks become more widely available.

Early years

What had started in a somewhat light-hearted manner soon became more serious and by the end of the 1960s had built up into a fairly large, loosely associated national body. Campaigning was fairly low-key but a useful amount of media publicity was gained, including the holding of 'mock funerals' at pubs which had gone over to keg beers.

In 1972 the SPBW organised, with the then emerging CAMRA, a march to protest against its exclusion from a so-called National Beer Festival, following representations from some of the major breweries involved. The event was denounced as the 'Festival of Fraud' and proved to be something of an 'own goal' for the breweries involved, given the amount of favourable publicity given to the SPBW.

From this time, however, the Society went into something of a recession. The proliferation of keg beers had become more widespread and CAMRA, with its more centralised and aggressive tactics, began to take the forefront in the battle for good beer. Nowadays the SPBW has several hundred members throughout Great Britain and abroad and some twenty active branches. The Society is run by a National Executive Committee (NEC) which issues a quarterly magazine "*Pint in Hand*" to its members and organises a 'National Weekend', held in areas of interest which have traditional breweries to visit and fine pubs and beers to sample; recent venues have included Norwich, North Wales and the Isle of Man. The SPBW has largely evolved into a social body with most activities arranged by its branches. However, it does its bit for the cause of good beer by writing to breweries on matters of concern and by promoting excellence in beers and pubs.

The wood revival

At the start of the 21st century, there were only a very few breweries producing beers served from wooden casks and only one or two active coopers in the UK. Since then there has been a notable revival in the use of wooden containers for maturation of beers and their dispense. This has been further stimulated by the determination of SPBW activists, mostly in the north



With the decline in use of wooden casks for storing beer they often found decorative uses as here at the Marble Arch Inn, Manchester

east and Yorkshire, to promote the merits of beers from the wood. Whereas, historically, wooden casks were lined with materials to prevent contact between wood and beer, brewers have come to appreciate that the flavour and character of beer can be enhanced in the wood. The SPBW now looks to encourage and support the use of wooden casks.

In order to showcase the growth of beers from the wood, the SPBW organised its first 'WoodFest' in 2017 in Castleford, Yorkshire (the venue was adjacent to the Junction, a pub serving exclusively beers from the wood). A second Woodfest took place the following year in North Shields, Tyneside. Both events featured some 60 beers served from wooden casks and attracted considerable interest. The third

WoodFest is scheduled for 28-30 May 2020 in Twickenham.

If you want to find out more about the SPBW, we have a website www.spbw.beer. This will tell you about our activities, branches and the products we have on sale. You can also join the SPBW. For more general enquiries, email us on *Details withheld*.

John Dearing

This article has been prepared by members of the NEC, principally Roger Jacobson (Publications), Rob Shacklock (Chairman), John Dearing (Branch Liaison), and Garry Wiles (Wood Liaison). Rob and John are both also BHS members.

All photos are by John Dearing

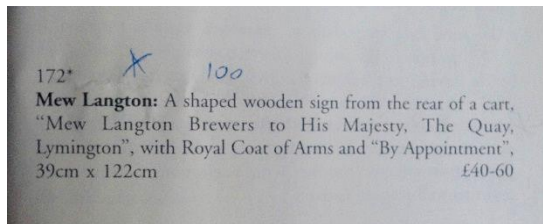
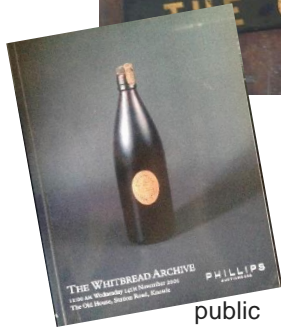


In April 2019 the community-owned pub, the Craufurd Arms in Maidenhead, sported two beers from the wood at its beer festival, with advice from SPBW.

A Whitbread auction lot resurfaces



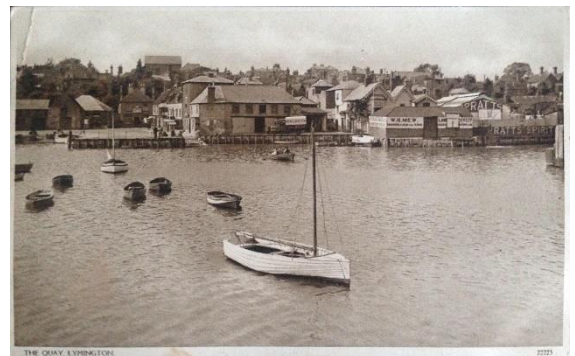
Mew Langton, for an Isle of Wight Brewery had a very forward looking attitude to raising its profile with advertising. At the beginning of July I saw this item entered on E bay, after a little haggling I managed to purchase it for my birthday. I have been collecting Mew Langton related pieces since my early twenties. Indeed I lent material for the Mew Langton exhibition at the Quay Arts Centre, Newport in 2017. The Quay Arts building is housed in what used to be the Mew Langton bonded stores.



I found this item interesting as I knew a little of its history. I am 99.9% certain that this dray sign is the same one from the Whitbread Archive auctioned by Phillips at Knowle. This archive was disposed of when the former brewer and house operator decided to move from the followed the Beer Orders where legislation

public business. This forced larger brewers to limit their pub estates. This had been done with the aim of increasing choice and competition. In some way or another all of the so called big six national brewers reacted by separating their brewing and public houses, selling the latter, later to either exit the business or be taken over. It also meant the jovial and knowledgeable archivist Nicholas Redman was facing retirement.

The archive itself was very impressive with items ranging from fine paintings and silver to bottles and crates. Nick had spent many years acquiring, looking after, and writing about Whitbread's archive and the companies connected to it. The dray sign wasn't used as described in the catalogue. It was mounted on iron rods and displayed above the drayman and his mate where they sat at the front of the dray. I say this with some confidence as I saw a postcard of St Thomas' Square with a dray with a sign attached like this. Mew Langton had been the largest brewer on the Isle of Wight and had further outlets on the mainland. The Lymington outpost had come about from Mew's purchase of the William Stephens Solent Brewery in 1887. The Brewery was almost certainly closed and the premises used as a depot. Mews served the mainland with beer and all else delivered by their own boats. There are records of this take over at the County Records Office and at some time I will have a look. I do not know what the attraction for Mews in their acquisition but I'd guess some pubs were involved, otherwise it was just the opportunity to have a permanent foothold in Lymington. At least a couple of drays would have operated from the site with this very sign atop one of them.



The Quay, Lymington, showing the Mew Langton site at the water's edge.

The sign writing itself is reasonable, but understandably showing its age dating pre WW2. Unfortunately in the past someone has put what looks like polyurethane varnish on it which must have been done when it was lying flat as it has the telltale runs at the top. The sign writing is almost certainly in gold leaf and the coat of arms a transfer. Still a very interesting artefact from what was once one of the largest employers on the Island. The depot must have been of great usefulness and importance as Whitbread only let it go in 1984.



Mew Langton dray with a larger sign mounted lower down

David Dines

Out and about

New book about brewing in West Bromwich

'History of Brewing in West Bromwich and the most successful brewer Darby's' by Carol Harthill and Mark Barrett

A special book chronicling the history of brewing in West Bromwich, including a section on Darby's Brewery, was launched at The National Brewery Centre, Burton on Trent during the summer by Charles Darby CBE former Chairman and Chief Executive of Bass M&B who is the great grandson of George Darby.

The book, written by a former Bass M&B employee Carol Harthill, has been funded by the Heritage Lottery Fund. It will not be on general sale, but signed copies will be presented to the National Brewery Centre and to those who have contributed to its making, with remaining books being distributed afterwards to the twenty-five Sandwell Libraries and the Archive Service.



L to R: Carol Harthill (Co author), Dr Harry White (National Brewery Heritage Trust Chairman), Terry Critchley (Trustee), Charles Darby, Mark Barrett (Co author)

Friary sign finds a good home



This enamel sign was once high up on a wall in the Fire Test Chamber at the Brooklands Museum in Surrey. It measures around 10' x 2' but the current curator felt it had nothing to do with the motorsport or aviation heritage being celebrated and looked to rehome it.

Our Chairman used to be a volunteer at Brooklands and Jeff was able to point them in the direction of the National Brewery Centre. Harry White tells us it will adorn a wall in the restaurant.

Bobby Neame RIP

The Brewery History Society is sad to hear of the passing of Robert Harry Beale Neame, CBE DL DCL, President and former Chairman of Shepherd Neame on Friday November 15th. He died peacefully at home in his sleep. He was aged 85.



Bobby joined Shepherd Neame in 1956 and was a Director from 1957 until 2006, when he became the company's first President. He had many outside interests and achievements including being Leader of Kent County Council from 1982 to 1984, and Chair of the British section of the International Union of Local Authorities, High Sheriff of Kent in 2001, President of Kent Cricket in 2003 and Master of the Worshipful Company of Brewers in 1999, as well as numerous company directorships.

He was appointed a Deputy Lieutenant of Kent in 1992, Commander of the British Empire (CBE) in 1999 and awarded an Honorary Doctorate in Civil Law from the University of Kent in 2008.

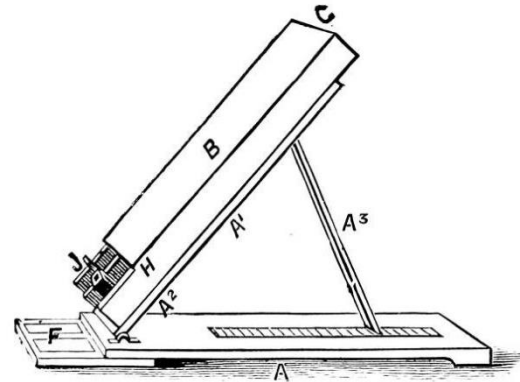
Joseph Williams Lovibond

Joseph Williams Lovibond (17 November 1833 – 21 April 1918) was a British brewer who developed the world's first practical colorimeter as a means of ensuring the high quality of his beer. He was the originator of the Degrees Lovibond scale.

In 1834 John Locke Lovibond started brewing beer in the west country. Brewing moved to Greenwich in 1847 with the purchase of the Nag's Head Brewery on Bridge Street and in 1865 a new brewery was built on Greenwich High Road. 1872 saw the creation of two brewing companies, John Lovibond & Sons, Greenwich and Joseph Williams Lovibond, Salisbury, being partnerships between four sons of John Locke Sr., namely John Locke Jr., Joseph Williams, Edward and Thomas Watson Lovibond.

It was whilst working in the Salisbury brewery that Joseph Williams Lovibond realised that that coloration was a good index for assessing the quality of beer and sought an accurate way of measuring beer colour. After failed experiments with paint, on solids, a visit to Salisbury Cathedral in 1880 gave him the inspiration to use stained glass for his colorimeter.

A sample of beer is put in a glass tube. The tube is inserted in the comparator and compared with a series of coloured glass discs until the nearest possible match is found. Each of the colours in the wheel represents a standard measurement called 'Degrees Lovibond' or °L. The colours are numbered and correspond to different beers, from pale lager (L 2) to imperial stout (L40+). In 1885, Lovibond established a company, the Tintometer Ltd., to manufacture his colorimeter, called the Lovibond Comparator.



TINTOMETER.
Form of Instrument for Opaque Observation.

Reproduced by kind permission of the Brewer & Distiller International

Timothy Taylor at Keighley still has a tintometer. Head Brewer Andy Leman told us that he uses it every morning following a brewing day to check the colours of yesterday's collections. Andy said "We have modern machinery (Anton Paar Beer Analyser) but by the time you've set it up etc I've already finished with the tintometer and am out on my rounds".



Brewer Tom Slack demonstrating the tintometer during the recent visit by the BHS to Keighley.

If you are ever in Cincinnati

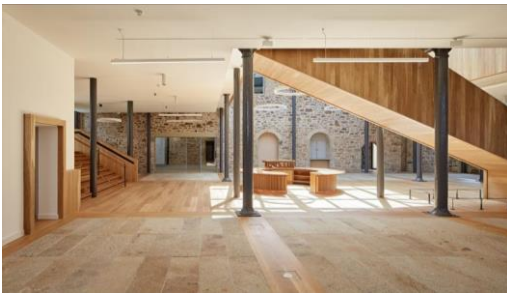
This city in Ohio was once home to many Germanic lager breweries in a district they still call Over the Rhine. It is home to Oktoberfest Zinzinnati which is America's largest beer celebration drawing crowds of over 600,000 folk. March's Bockfest is almost as big.

The old plants used deep caves for beer storage before the invention of the ammonia compressor in the 1870s. Most were sealed during Prohibition and were long forgotten. That is until builders stumble across them. Only last year, workmen found the F. & J.A. Linck Brewery cellars but this time complete with a wooden vat. Local brewery Urban Artifact was able to gather viable yeast to brew Missing Linck lager.

The Brewing Heritage Trail, which opened in OTR earlier this year is badged as an immersive stroll through the city's German traditions. You can conduct yourself via an online app, murals and bronze markers or else pay \$25 for a guide to tell you about the sites on the three quarter mile walk. The conducted tour also goes thirty feet underground into the cellars of the old Crown Brewery. There are two further trails into adjacent brewing districts in planning.



Redruth Brewery is now Kresen Kernow



The former Redruth Brewery in Cornwall has been turned into the county's new archive centre after being derelict and the victim of arson attacks for more than a decade. The brewery closed in 2004.

Now heritage specialist Purcell has restored the complex into Kresen Kernow – or the Cornwall Centre – which is home to 1.5 million manuscripts, books and documents spanning 850 years of county history. More than 3,000 people attended the opening day in September.

All pictures by Phil Boorman

Castle Rock lambasts the Beeb

Castle Rock Brewery in Nottingham has published an open letter taking on the BBC and media in general for lazy and inappropriate use of stock footage in items about binge drinking. The story on East Midlands Today was illustrated by a film of a pint of Castle Rock's Harvest Pale bitter being poured in one of their pubs. They wrote...

"On yesterday's East Midlands Today programme, you ran a brief story exploring the rising costs associated with alcohol abuse and then juxtaposed shots of unconscious people laid out on the street being treated by paramedics with a shot of Harvest Pale being poured, which was on the bar alongside Totally Brewed and Burton Bridge Brewery.

"Like many others in Nottingham and elsewhere, our pubs and bars are controlled drinking environments with responsible policies. As we are continually proving, they're also vitally important spaces.

"They are places of discovery and exploration but also of familiarity. They are places for solace, for kindling and maintaining friendships and relationships, for waxing lyrical, taking part in quizzes, checking out live music and awesome events, eating good food and supporting charity and community alike.

"This ill-considered choice of library shot is just one example of many used in the media. It represents a small part of a big problem in which pubs, bars and 'beer' (usually cask beer) are all tarred with the same brush and demonised via association with binge drinking.

"If this issue is going to be explored, we suggest that it is explored thoroughly and fairly and if the media is only prepared to discuss the 'consequences' of a problem (i.e. alcohol abuse) then we can think of more suitable places to look than well-run pubs and bars and hardworking breweries – starting with ultra cheap supermarket booze."



Where can I always get a pint of Bass?



Earlier this year, Yorkshire beer and pub blogger the Wickingman hatched a plot to create a list of pubs serving Draught Bass on a permanent basis. He wrote 'It's been described as a labour of love for me, perhaps appropriate as my maternal grandfather was a brewery labourer in Burton. I just didn't want to see Draught Bass die without a fight. I had a stupid idea that the common man could help reverse the corporate neglect of one of the world's finest ales'.

With a motley band of assistants and support from the equally motley Honourable Order of Bass Drinkers and CAMRA, the list is gradually taking shape. The best way to track progress is to google thewickingman and look for Bass.

He is hoping to promote a National Bass Day in 2020. The date could coincide with William Bass' purchase of his brewery in Burton back in 1777. In the meantime if you know of a pub which always has Bass on sale, get hold of him on Twitter.

While we are on the subject...

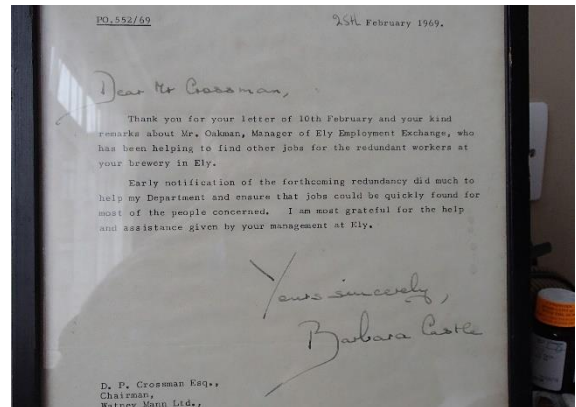
Remember this campaign by CAMRA in 1981? Bass in Burton had 60 x 100 barrel Burton Union sets each consisting of 26 x 150 gallon oak casks. Wort was collected in open squares and after 36 hours was 'tunned' downstairs to the Unions. The continuing fermentation in cask would foam up into a top trough via a swans neck inserted into each cask. The froth would collapse, the yeast would settle to the bottom of the trough and the liquid feed back into the cask via adjustable bulls horns. If you controlled the initial wort aeration and watched out for temperature shocks you would end up with 1.5 million yeast cells per mL in the cask which was ready to package and all the yeast in the trough was available for repitching. If the cask yeast count was higher, the taps in the belly of each cask, used for emptying, would not be removed completely thus providing an upstand to hold excess yeast back.

Beer wetting losses were high, there were five men on each shift, cleaning involved copious amounts of hot water, steam and a lot of Tego 51B sterilant but the main driver for the closure was that the timber of the building was rotten and there was a serious risk that the whole Union structure would collapse into the racking room below. The Union room closed in April 1982 and Draught Bass was fermented in 2000hL conicals thereafter. Marstons in Burton still have unions but they are not used for the contract brewing of Draught Bass on behalf of Budweiser UK.



Letter from Mrs Castle

I was in Norwich recently for the annual weekend get together of the Society for the Preservation of Beers from Wood. My wanderings brought me to an antiques centre in a redundant church where I noticed a fascinating letter from the late Barbara Castle, then Secretary of State for Employment to the then Chairman of Watney's, one of the Crossmans, regarding redundancies at their Ely Brewery. From Norman Barber's entries for Ely, this would appear to be the Forehill Brewery which had been acquired by Steward and Patteson of Norwich before their take-over in turn by Bullards and Watney Mann and was closed in 1969.



John Dearing

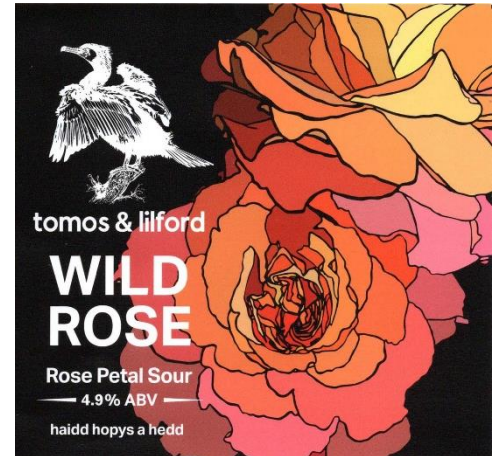
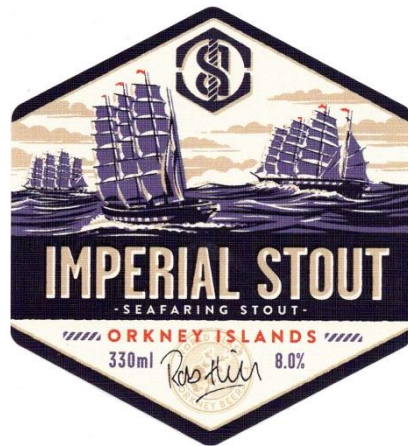
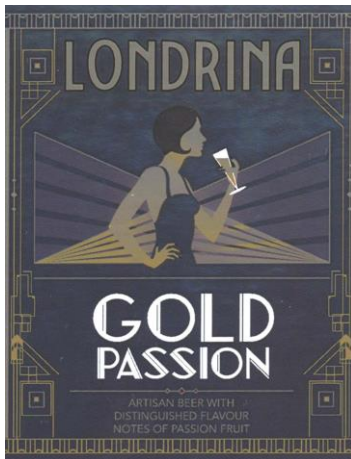


Edinburgh's beer drinking elephant

When the 78th Highlanders returned home after a posting to Ceylon, they brought the regimental mascot as well. Trouble was it was an elephant. It was not the city's first elephant as a Dutchman named Abraham Sever kept an animal above a bakers shop in Fishmarket Close. The baker petitioned the city fathers in 1705 as dung and water was leaking through the ceiling into his shop! The elephant was moved to Dundee and little else was heard of it. Fast forward to 1838 where a Private Mackintosh looked after the 78th's pachyderm in the Castle stables. He also headed up regimental parades where the animal would partake of a few buckets of beer in the after march relaxation sessions in the mess. Today its toenails are displayed alongside the Scottish Crown Jewels in the National War Museum located within the Castle. It also features on a memorial to the 78th which commemorates the 256 officers and men who died in the Indian Mutiny of 1857.

Label of the Year 2019

Eric Doré tells us that the Labologists had a very successful meeting with Adnams at Southwold. Sadly they were unable to unearth the elusive label from Phillips of Downham Market, perhaps you can help.



The winning standard labels are above.

1st Place – Londrina Ltd (Dartford Wobbler Brewery) – Gold Passion

2nd Place – Swannay Brewery – Imperial Stout

3rd Place – Tomos & Lilford Brewery – Wild Rose

Commemorative Label winners

Winner was Barneys Beer - Bad Logic, followed by Leighton Buzzard Brewing Company – I Do Brew and Arkell's Moonlight was third

Set of Labels winners

Winner was Bath Ales, followed by Swannay Brewery and in third place Black Storm Brewery

An authentic London Porter

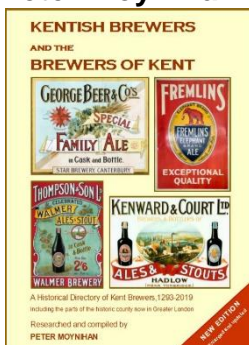
Bonfire night was celebrated with a release party for a collaboration beer made by Goose Island of Chicago, Wimbledon Brewery and Beer Historian Ron Pattinson- a 19th Century London Porter called Obadiah Poundage. The recipe was three years in gestation and the date chosen was 1840 with a blend of Keeping and Running Porter. The former would be more heavily hopped and matured in hogsheads while the running beer would have been kept in large porter vats. The usual recommendation was to use no more than one third of Keeping Porter in the blend.

Valley Malt in Massachusetts supplied the brown malt which was popped over a hot fire of hornbeam wood and made up around 10% of the grist. The rest was Crisps pale made from floor malted Chevallier barley with a sprinkling of black malt. Hops were East Kent Goldings.

The Keeping Porter was brewed and vatted in March 2018 with an inoculation of *Brettanomyces claussenii*. The Running Porter was brewed in March 2019 and fermented with a classic London ale strain. After fermentation, the fresh Running Porter and one year old Keeping Porter were blended together to make the beer, Obadiah Poundage at 6.3%ABV, 43IBU and 96°EBC.



Peter Moynihan updates

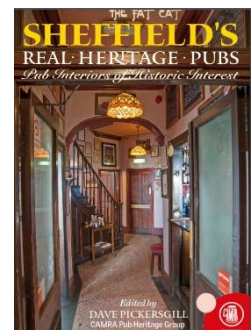


There is a new edition of Peter's seminal work on Kentish Brewers and Brewers of Kent from 1293 onwards. It is available from Ken Smith at the Brewery History Society whose address etc. is on the flannel panel on page 2. Cost is £25.95 plus £3 post and packing.

Sheffield's Real Heritage Pubs

The Chairman tells us this is an excellent read, even if you don't ever get to enjoy Sheffield's amazing pub culture. Free download of this 114pp third edition includes 100 new images and updated text is available at

<https://sheffield.camra.org.uk/rhp/>



Mike's meanderings

More Lincolnshire

Further to my previous notes on Burgh le Marsh. The photo was not the Fleece, which is trading on the other side market place. This property is now called "The Old Library clinic but I assume it may once have been an off-licence, given the signage. The National Library of Scotland site, which is available online, has the 1888 map which shows Kiln House Brewery being more substantial buildings at the rear of the remaining building on Orby Lane. Maps can also be accessed via: <https://www.old-maps.co.uk/#/>

Alford The Soulby brewery in West Street has been demolished; however this may well be Ward's Red Lion site, South End, acquired by Soulby in 1900. Some background detail: In 1842 Wm Morton and Son trading and established before 1830. In 1871 William Morton, born 1818 in Boston was a wine and spirit merchant and brewer, but by 1881 only a w&s merchant, though it is suggested he was involved until 1887.

However, on 13th October 1863 pub + brewhouse Henry Charrington and John Henry Raithby; 1864 1st Nov HC Raithby deceased then son John Henry Raithby, 30 years total; Lot 2 Brewery, Lot 3 Malting; 3rd January 1865 Malting + Red Lion + Brewhouse, George Charrington. In February 1868 Raithby & Gant partnership dissolved. In 1871 John Henry Raithby born 1829 was living in Bourn Place and an auctioneer in West End. In 1887 WN Mason & Co at the South End Brewery, then by 1895 Frederick Ward.



Bolingbroke *Maltby & Co, Old Bolingbroke Brewery.*

Another site which bugged me for some time was solved by looking at the maps online, from which the following building, now residential and known as the Old Ale House was identified. In 1856 Wm Holmes manager, presumably for Robert Mackinder, Langton Cottage, Spilsby. At some point with Fred Rainey. In 1877 George W Clarke of the brewery married and in 1892 Wm James Clarke listed. In January 1897 acquired by Maltby of the Hundleby Brewery who seem to have traded here until around 1902. Incidentally, Hundleby has been demolished, though one remaining building may have been the owner's house.



New Bolingbroke Brewery. In 1841 Edward and John Cooke Soulby. The latter it seems committed suicide on 27th June 1854, aged 38, with mention of his brewer Henry Shaw. Horace Everitt acquired the premises around 1869 from E H Soulby & Co. For 1892/98 also shown under Boston. He died 1897 and the brewery closed. There is a photograph in the Lincs archives which shows the road through New Bolingbroke with the Globe public house on the right with Soulby's brewery alongside. Now demolished; however, the building which was the now closed Lancaster Arms, which also brewed, seems to remain further down the road near the village hall.

Boston The entry for the Peacock and Royal in Century is slightly misleading, since by implication the brewery was part of the hotel. Although the pub had brewed the later brewhouse was nearby in Shodfriars Lane and operated by W Howden 1871-76. The properties having been acquired in January 1887 by Robert Henry Clemow, 12 years manager at Anderton's Hotel Fleet Street, retaining connection, also with the Royal Clarence, Ilfracombe.

Branston Another village website which is worth a visit since it gives details about Alfred Healey's involvement. Confirms that Horncastle was stores. Kirton & Baker to 1877, when Alfred Healey, a grocer from Watford in the 1850s then took the Berkhamsted Brewery for 15 years, after financial problems with an ironworks he spent 18 months managing the Birkenhead BCL before taking Branston. The brewhouse was demolished in 1901.

Ingoldmells. Walkin Reed shown at several locations, including the Three Tuns in the High Street, now closed,

Kirkstead. The California brewery has been demolished though there may be one building near Railway Hotel.

Market Rasen The town has been mentioned in previous newsletters re the offices remaining. It is also possible to download an excellent pdf article by Brian Ward www.raseheritage.org.uk

Spalding *Traylen Frank William, Victoria Brewery, 1 Cowbit Road.* From 1826 James Robinson to 1842, then 1855 Wensor & Eldred to c1861, corner Love Lane. In 1859 Mr Bowser letting the Old Bell shown 1871 as Benjamin Bowse, bankrupt 1879. In March 1881 sold to John Emblem Arnold and Frank William Traylen, but the following year the partnership was dissolved in October. In 1884 Frank William Traylen sold to Buggs which stood nearby. In October 1889 Thomas Upton, but 20th November 1892 Soames & Co for £550 and disposed of plant. Then 26th March 1898 sale of building materials, though the house at the front seems to remain.

Early Pneumatic Maltings

Following on from the piece in NL86 about Galland and Saladin box systems I hope I can throw some more light on the maltings where they were installed. We know how they worked and why they were not successful, being only pneumatic, and not also mechanical - the germinating grain still had to be turned by hand!

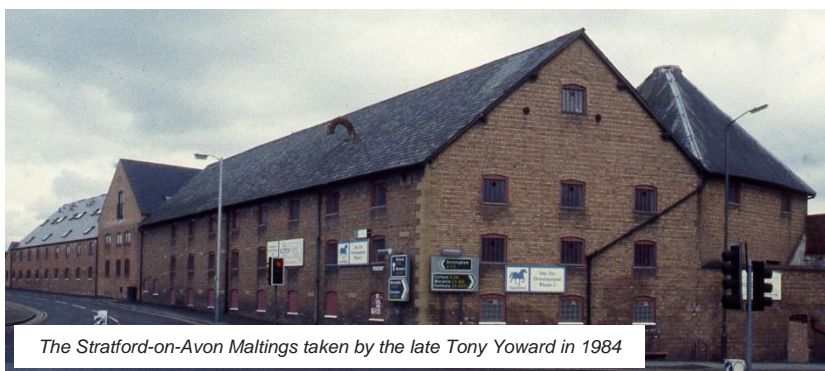
The four plants mentioned were Flowers of Stratford on Avon, the Beeston Brewery, Nottinghamshire, Sedgewicks of Watford and Nimmo's Castle Eden Brewery, County Durham. These are all listed in Stopes *Malt and Malting* of 1885. However, the first reference to three of them is to be found in the *Brewers' Journal*, volume 14 for 1878 and *The Brewers' Guardian*, volume 8, also for 1878. The first reference to Galland's system is in the July 1878 issue of the *Brewers' Journal*. According to a further report in the September issue, the first pneumatic maltings was for Messrs Waite, Corbould and Faulkner who were proprietors of the then (1878) building Beeston Brewery and the first to secure the royalty right to use Galland's patent system in England. Flowers at Stratford-on-Avon were next and the third which was only mentioned in the November 1878 issue of *The Brewers' Guardian* was Messrs Sedgewick of Watford, although the other two were also mentioned in this issue. Sedgewick was taken over by Benskins in 1923 and in 1927 the brewery was converted into a maltings, presumably a traditional floor maltings. It was demolished in 1965-6. From this it is reasonable to assume that Nimmo's Castle Eden Brewery installed the Galland pneumatic box system in their maltings sometime between 1878 and 1885. Nimmo's history was written by Nick Redman, in 1993 (*The History of the Castle Eden Brewery County Durham*). In this there is no mention of any 19th century pneumatic maltings and the reference on page 27 states that "until 1954, Nimmos' maltings of the traditional floor type, were within the brewery premises." Clearly any earlier pneumatic plant had long since been converted into a traditional floor maltings.

All the evidence available is somewhat limited but at Flowers in Stratford-on-Avon, here at least some maltings survive! It was located at the junction of Clopton Road/Birmingham Road and Brewery Street. A search of the Warwickshire Archives has not produced anything useful, but the Shakespeare Trust Archives may be more productive as they hold both Flowers Brewery material as well as Borough Surveyor's and Engineer's plans and drawings and it may be among these that there is some information. It is a research project to be



followed up. Certainly the maltings which survived until the late 1980s were traditional floor maltings. Part had been demolished by the spring of 1991 and the rest was converted or in the process of being converted for residential use.

So, finally to the Beeston Brewery's pneumatic maltings. In my article of 2010, I noted that it was difficult to link any part of the maltings pneumatic phase to the present building and that it was not possible to determine the position of the features within the building. The only conclusion that could be drawn was that the boxes were likely to be on the ground floor with the steep(s) above as the Malt Tax was still in operation in 1878. However, by 2011 with the building not listed and under threat, a local historian searched the archives of the local Beeston Council. This turned up some drawings in two sets, with the earlier one being for the Beeston Brewery and the later ones for Shipstone's Brewery. The first set related to a New Barley Store and is dated January 1898. Besides an external elevation, there was a ground floor plan of the northern half of the existing maltings and a cross section including the existing maltings and the proposed extension. It is the existing part of the plans which are of interest in understanding the layout of the maltings as the northern half of the existing maltings is annotated 'pneumatic maltings'. This section is between to the east, the malt kiln, also annotated as such, and to the west the "coke chamber" also annotated. To the west of the 'coke chamber' is a section marked 'Donkey Engine'. The plan also shows that the columns in the

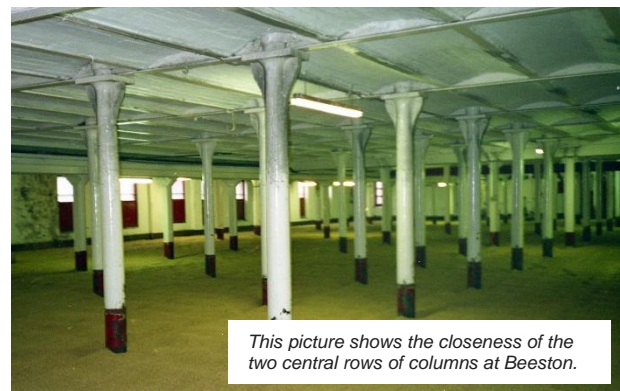


main part of the maltings were not evenly spaced, north to south, as those either side of the centre line, which is marked, are closer together than the outer ones. The cross section includes the northern half of the original maltings and there is one interesting feature, which is a raised section of floor between the two rows of columns on either side of the centre line. Again these are clearly closer together than the outer ones and therefore form a narrower space between them for the raised section. It is also worth noting that the pneumatic section was of six bays, with five columns, in length, that is between the malt kiln and the coke chamber.

The second set of drawings was for Shipstone's Brewery who had purchased the Beeston Brewery and its maltings in 1922-24. There is a longitudinal section which shows the position of the brick steep, as expected, on the first floor and on the ground floor there is reference to a wire screen over the hard core filling of the ground floor. There is also a cross section conveniently through the steeps showing that there were two on the first floor and that they were either side of the cast iron columns on either side of the centre line of the building. The cross section also shows on the ground floor the raised platform between these cast iron columns on either side of the centre line. The final set of drawings is a set of floor plans and again shows the steeps on the first floor and that by this date of 1923 they had been removed, as had been the raised platform on the ground floor.

Although these drawings undoubtedly assist in our understanding of how these first pneumatic, but not mechanical box maltings operated, there are still a

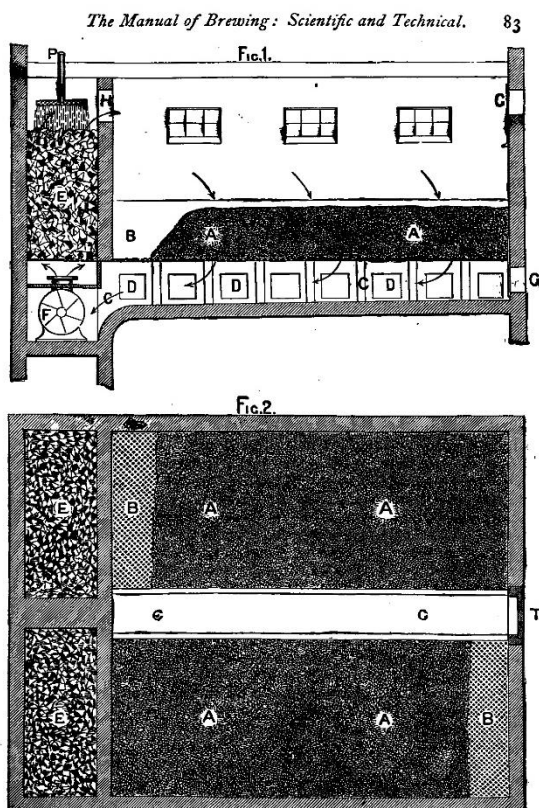
number of unanswered questions at least in the case of Beeston. Probably the most obvious is did the columns on the ground floor extend through the boxes? Had the boxes also been mechanical, this would have been impossible but as they were only pneumatic this would have been less of a problem. However, what these drawings do confirm is that the steeps, being on the floor above the boxes and therefore with adjacent couches, would have been able to conform to the regulations of the Malt Tax and therefore that pneumatic malting was not impossible whilst the tax was in operation. The Beeston plans show that the central raised section between the columns either side of the building's centreline could be identified as the central flue which is marked as a "C" on the diagrams.



Likewise, the perforated bottoms referred to in the texts in the diagrams marked as "A" did exist at Beeston in what was referred to as a wire screen and the floor beneath had a hard core filling. Beeston seems to have been fairly successful in that in 1898 when there was the proposal to increase the barley storage on the northern side of the building and the pneumatic system was still in operation. This was 20 years after it started in production. It seems possible that the pneumatic malting continued in operation into the 20th century. Certainly by the 1920s it was no longer working.

Further research may still provide more details on Beeston as well as the other three pneumatic but not mechanical maltings.

Amber Patrick



From the 1882 edition of Egbert G. Hooper's *The Manual of Brewing: Scientific and Technical*. A donkey engine provided the power for the fan F which creates the air flow under the piece which is marked A in the box in both figures. B is the space for the men to stand in to turn and move the germinating grain. The floor of the box was of perforated metal.

C is the central flue which at Beeston was shown as the raised section between the two central rows of columns on the 1898 cross-section and was removed by the time of the 1923 plans. The boxes were on either side of these columns. In Fig 1 D are the air outlets to the main flue.

The coke filters are at E and water used for cooling and humidifying the air via the pipe marked P

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*."

The small number of new brews this time does not reflect any slowdown in the sector – Ian admits that he is a bit behind with his recording. More in the spring

CAMBRIDGESHIRE

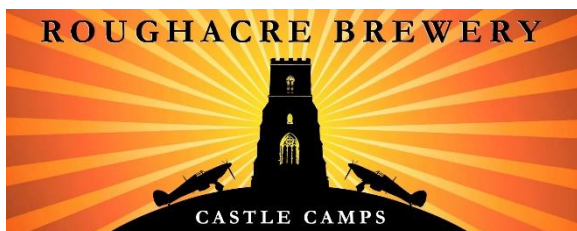
Wylde Sky Brewing Ltd, Unit 8a, The Grip, Hadstock Road, Linton CB21 4XN



W: www.wyldeskybrewing.com

Brewing commenced in November 2018. Run by Paul Ellio, Paula Figurellu and Chris Heath; they use a ten barrel plant.

Roughacre Brewery, Castle Camps, Cambridgeshire CB21 4TA



W: www.roughacre.com

A small batch brewery established in March 2018.

EAST YORKSHIRE

Twisted Angel Brewing Ltd, Unit 2, Beckside Court, Annie Reed Road, Beverley, HU17 0LF

W: www.twistedangelbrewing.com

Established by Matt Hall, ex Brass Castle and Barry Wilson. They started small scale with help from Allan Sykes then moved to a larger premises in October 2017. In 2019 they closed and went into liquidation.

Black Mill Brewery, Unit 2, Beckside Court, Annie Reed Road, Beverley HU17 0LF

W: www.blackmillbrewery.co.uk



New brewery established in 2019.

Raven Hill Brewery, Raven Hill Farm, Driffield YO25 4EG
W: www.ravenhillbrewery.com

Established by Mark Saville in autumn 2018 with beers sold in cask and bottle.

Vision Brewing Co. Ltd, Unit 12 Burma Drive, Kingston upon Hull, HU9 5SD

Brewing commenced in March 2018. Run by Shaun Harrison, but no activity after initial Facebook pictures in March.

Wooly Butt Brew Shed, 31 Alexandra Road, Hull HU5 2NS

T: 07966 511 242

Established by Robin Sutherland.

GLOUCESTERSHIRE

Artisan Ales, Building 1a, Aston Down Business Park, Minchinhampton, Stroud, GL6 8GA Glos

W: www.artisan-ales.co.uk

Established by Jon Kemp in early 2018. John previously ran the Cotswold Lion Brewery and here is using a two and a half barrel plant.

GREATER LONDON

Mad Yank Brewery, Alandale Drive, Pinner, HA5 3UP.

Brewing in Pinner, in a residential area on a one and a half barrel plant.

LANCASHIRE

Accidental Brewery, The Old Stables (upstairs), Bulk Street, Lancaster, LA1 1PU

T: 01524 34283

Established in 2018 on the upper floor of an early 19th century stone building, the tiny brewery sits behind the counter.



SOUTH GLAMORGAN

Gill's Brewery Ltd, 9 Ashcroft Crescent, Cardiff, Wales CF5 3RJ

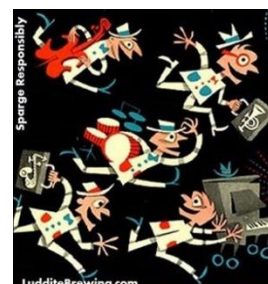
Established in late 2018, with most output bottled.

WEST YORKSHIRE

Luddite Brewing Collective, Calder Vale Hotel, Millfield Road, Horbury, WF4 5EB

W: www.ludditebrewing.com

Established in April 2019 by Gary Portman, Ian Sizer and Tim Murphy. They are located at the Calder Vale Hotel and are named after the Luddite movement of the early 19th century where up to 600 Luddites attacked a mill in Horbury.



Gleanings – tomorrow's history today!

No2 Horninglow

The Beertonian tells us that Marstons has released its second Union fermented offering in the Horninglow series during October. This was a 7.4% Imperial Stout. Note that the controversial 'Street' has gone and it is simply called No.2 Horninglow. The grist was pale ale malt, roasted barley, chocolate malt, malted oats and malted wheat, along with Challenger hops. The beer was developed on the DE14 nanobrewery kit before being ramped up for the main brewhouse, collection squares followed by the famous Union Sets. Head Brewer Pat McGinty believes it was the first Union Set brewed Imperial Stout ever produced in Burton. At the time of the product launch, the nanobrewery was busy with No3, a double dry hopped IPA again at 7.4%ABV. 32,000 individually numbered bottles of No.2 Horninglow were only available in Waitrose.



Now it is officially Bolleke



The De Koninck brewery in the Belgian port city of Antwerp which is owned by Duval Moorgat brews a superb pale ale which is known locally as Bolleke after the distinctive shaped bowl glass in which it is served. Now the brewery has demoted its official name and has christened the beer simply Bolleke.

New flag for Elgood's

Elgoods at Wisbech wanted to redesign its flag and held a competition amongst its customers; the winning flag would be hoisted over the town and the winner would get a case of ale. Trouble was, nobody entered! The black dog on a vivid yellow background is looking a bit frayed; any ideas?

St Peter's specials

St Peter's Brewery in Suffolk launched its Original Stormtrooper beers in the



run-up to the latest Star Wars film, the ninth and final release. Galactic Pale Ale and Lightspeed Pilsner (4.2%ABV with Australian Galaxy and US Millennium hops) are officially licensed through Shepperton Design Studios. St Peter's has also joined forces with



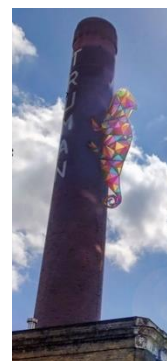
the English Whisky Co to produce a 4.8% ABV beer said to balance 'golden beer with smokey overtones and aromas of peated malt'. Aimed at both beer and whisky drinkers, a gift pack with the beer and the single malt is predicted to be a 'a great seller' for Christmas.

Farmer buys Mauldons

Heathpatch, a Suffolk based farming business with two pubs has bought Mauldons Brewery in Sudbury. The brewery was founded in 1982 by Peter Mauldon who was the many greats grandson of J C Mauldon who had a brewery in the town since 1793. This was taken over by Greene King and stopped brewing in 1960. Peter sold on to Stephen and Alison Sims in 2000. Locally grown barley and hops are promised by the new owners.

What's this?

Apparently this is a chameleon which appeared on Truman's old brewery stack and other high rise locations in London during the summer in order to promote a new 190 room hotel near the Shoreditch Silicon Roundabout.



£55,000 for a beer

An Australian journalist over for the Ashes Test Series was charged more than £55,000 for a beer in the Malmesbury Hotel in Manchester. Peter Lalor did get a bottle of Deuchars IPA but also frantic calls from his bank. Funds can leave in seconds but it apparently takes ten days to put them back!

Watt discovers drought gene

Boffins at Heriot-Watt University in Edinburgh have identified a gene in barley which is responsible for drought-resistance.

HvMYB1 or Mib for short is one of more than 39,000 genes in barley. HvMYB1 acts as a master switch, turning on other genes which protect the plant against heat stress by increasing the amount of sugars and amino acids thus causing the pores to close more tightly, thus allowing less water to escape from the plants. It is hoped to help develop barley types which are better suited for hot and dry climates and can help against some of the effects of climate change.

Pull a pint at home

Bar suppliers Masons has come up with Pint 365, a £145 cask beer pump for use at home. The package includes the pump, pipes to connect your beer, sparklers, a blanking sparkler to close off between sessions, a drip tray and full instructions.

No more Grolsch in the UK

Asahi and Molson Coors had a deal to supply Grolsch in the UK. Falling sales have led to delisting at Asda and Tesco so the contract has been ended. After 35 years, the beer will no longer be available anywhere.

I&G to build at the Watt



Innis & Gunn is looking to build a 400,000hL brewery, a taproom and a visitor centre at Heriot Watt University's research campus in Edinburgh. The firm aims to open the facility early in 2021, with half the eventual capacity, when a contract brewing agreement with Tennent's in Glasgow has ended. I&G plans a £3m crowdfunding exercise, named Beer Money via Seedrs to 'construct the brewery and 'enlarge their community.'

Mary does not want CA beer named after her

Sweet pastry IPAs are all the rage in the United States so when Armistice Brewing, close by San Francisco decided to brew one, what better way than to link with our own queen of pastries Mary Berry. Her lawyers were quick out of the trap, sending a desist letter only hours after the announcement! The 200kg of raspberry puree were not wasted and they put stickers over the offending name and the beer became 10.4%ABV Cease and Desistberry Pastry Stout.

Felinfoel boss buys 1936 cans

Philip Lewis, MD at Felinfoel in Llanelli paid £2,250 for a pair of unopened cans of beer at auction. Felinfoel were the first brewer in the UK to fill these



wax lined 'brasso' cans back in 1936.

Cloudwater Good Call wasn't

Manchester's Cloudwater Brew Co. concocted a range of non alcoholic sodas featuring brewing ingredients like malt and hops and called them Good Call Sodas. They should have known Heineken would come knocking as that slogan had been used recently to advertise Fosters Lager. Not only must Cloudwater desist but they are threatened with the Dutchmen's legal bills as well. Meanwhile Pepsi has forced Tiny Rebel into renaming one of its best-selling beers - Clwb Tropicana souped up with mango, peach, passion fruit and pineapple flavours to Clwb Tropica for fear the unsuspecting public might be seduced into thinking they were drinking orange juice and not beer.

Nuns sell Trappist shampoo

The sisters of the Abbey Our Lady of Nazareth at Brecht in Belgium have partnered with the brothers at Westmalle three miles away to produce the world's first Trappist hair shampoo called Trapp. You can order some from the convent website. The beer was 10%ABV Westmalle Dubbel.

Joburg beer museum closes

SAB's World of Beer Museum has closed for good at the end of September. It was opened in Johannesburg in 1994 by Nelson Mandela. Current owners A-BI say there are 'more appropriate alternatives to people experiencing beer, its history and heritage'. The exhibits will be used to adorn offices and atria. The Pub and Beer Museum at the Newlands in Cape Town is not affected.

Britain's highest but expensive

The UK's most expensive beer is selling for £1000 per 330ml bottle. It was brewed by Northern Monk on top of Ben Nevis. Four of 'The Monks' scaled the peak back in August carrying 90kg of equipment. The 11%ABV beer used ingredients foraged from the mountain itself, including blaeberrries and the famous 'Dew of Ben Nevis' water. It was barrel-aged at the Ben Nevis Distillery in Fort William for two months. All proceeds from the sale will go to the 'For the North Foundation' a grant scheme which funds projects designed to benefit the North, its people and its communities.

Beer for berries

Flintshire's Hafod Brewery has made small batches of Bilberry Brew for a number of years. The brewery needs 10kg of the small, purple fruit to make 2,500 litres of beer. Previously park rangers have done the picking but production was ramped up for 2019 so they offered any visitors to the Clwydian Range a bottle of beer for every 100 grams they picked.

Traquair goes back to the 60s

Based in its 300 year old brew house, Traquair Brewery has released the first of its Vintage Ales range in time for the festive season. The series will be based on recipes going back to some of the original ales brewed at Traquair House by the Laird in the 1960s. Each year there will be a different label featuring characters associated with the 900-year-old house. The 2019 8.5%ABV ale features Lord and Lady Nithsdale who had a daring escape from the Tower of London following the '15 Jacobite Uprising.

Investment in 0.0% at Robbos

Manchester based Drynks Unlimited, which makes 0.05% ABV beers and ciders, has completed a £1 million investment in a cool vacuum distillation system and has installed it at Robinsons Brewery in Stockport. It is apparently the first such distillation kit of its kind to operate in the UK. Heineken uses similar gear to produce its 0.0% in Holland. Kantar Data says up to summer 2018, sales of alcohol-free beer rose 58% compared to the same period last year.

BrewDog collab uses sea buckthorn

St Andrews Brewing collaborated with BrewDog to produce a 6.2%ABV IPA using sea buckthorn which is today's super food being an exceptional source of vitamin C. The beer called Hippophae Fife was launched simultaneously across BrewDog's UK bars and a few overseas. Invasive weed Sea Buckthorn is endemic in Fife where it is used to stabilise the dunes on golf courses.

BrewDog also plans to issue a 6% bond to fund the completion of its Brisbane brewery in Australia. Half the yield will be cash and the rest vouchers for beer to be redeemed in its 100 bars worldwide.

Orford goes to BRI

Derek Orford is the new head of brewing services at Campden BRI. He has 36 years in the industry under his belt with spells at Whitbread and Heineken overseas before joining Lion in Australia. More recently he has helped build up Toast Ale.



Trooper crowns to collect



Robinsons Brewery has created a series of collector bottle crowns for its Iron Maiden inspired Trooper brand. Two million caps will commemorate all 16 Iron Maiden albums that have been launched over the years.

Is returnable glass sustainable?

Germany's much heralded return-refill system for beer bottles and crates is creaking under the strain of more and more brewers filling proprietary containers to make their products stand out on the shelf. The purchasing cost of new crates (€5 v €1.50) and bottles (€0.14 v €0.08) far exceed the deposits on them and beer sales continue to decline. There is a reluctance to increase the deposits but a return to one type of bottle and one type of crate seems unlikely.

Carlsberg gets greener

Carlsberg's flagship 4mHL brewery at Fredericia in Denmark is investing to halve water usage and reduce energy consumption by 10%. Its first total water recycling plant will reduce consumption from the current 2.9 hL of water per hL of beer to 1.4. It will also reduce energy consumption by 10% through biogas production and recirculation of hot water. Carlsberg is also developing a range of beer bottles made from paper. Prototypes for its Green Fibre Bottle are made from sustainably-sourced wood fibre and feature an inner barrier that allows them to contain liquid. One uses a thin recycled PET plastic polymer film, while the other has a 100 per cent bio-based PEF plastic

polymer film, both of which Carlsberg says it will now use to test the barrier technology. The company's ambition is to eventually create a 100% bio-based bottle without polymers.

Kirin to reduce your beer belly?

Kirin in Japan has launched the first beer which says it can reduce the beer belly. Kirin Karada Free is a 'beer' which contains *matured hop bitter acids (MHBA)* from oxidised hops that helps to reduce abdominal fat according to a study conducted in 2016 with 200 overweight individuals. A new TLA – three letter acronym has appeared FFC – Food with a Functional Claim. The beer like beverage has no alcohol and only 5kcal per 100mL.



CUB publishes beer recipe

Since its launch in 2004, CUB's Pure Blonde has become one of Australia's biggest beer brands. Now it has released an organic variant and in the spirit of transparency has revealed all



ingredients and brewing methods which will be displayed on billboards all over the country.

Corona set for keg launch

AB InBev has started production of its Mexican beer Corona outside its home country for the first time. Brewing now takes place in China, Brazil, Colombia, Belgium and the UK as growth outside Mexico increased by 21% in the third quarter of 2019. A-B InBev owns the global rights of Corona with the exception of the US where anti-trust requirements forced it to sell those rights to Constellation Brands who say they have no plans to brew in the US.

Corona is now available in keg in the UK, the font has a viewing pane that shows a lightly effervescing liquid and a magazine to hold the ubiquitous slice of lime. Purists point

out that a Corona served on draught does not need lime it was originally introduced to clean the rim of the bottle from the rust which was left over from rusty crown corks in the early days of the brand!



The end of the beer label?

AB InBev is pioneering new technology to print designs directly on to bottles rather than using a preprinted label. The new scheme called Tattoo Alpha is said to have environmental and cost



benefits due to the reduction in the use of paper.

Direct object on-line printing can also thicken the ink to emboss parts of the display and increase the tactile impression around the whole bottle body. Colourless ink can mimic traditional embossing of the bottle itself.

The bottles are being launched in the UK as part of a limited-edition run of the Beck's Artist Series, a collaboration with six artists. There are to be nine bottle designs in total. The technology also means designs for small batches are now possible four weeks faster than traditional labels, from design to retail shelves.

St Austell advent calendar

St Austell has a 24 bottle beer advent calendar which can be pre-ordered through the brewery website, for £73 including delivery. There is apparently a special beer for Christmas Eve.



Questions and occasionally the odd answer

Keith Johnson from the Scarborough Archaeological and Historical Society asks about brewery excursions

I am very interested in brewery excursions which I have been researching for quite some time with a particular focus on Brewery excursions to Scarborough in particular and all Bass excursions in general. I should be most grateful for any suggestions as to good sources of information – up to now I have mainly



Sorry Keith, here is Train No13 arriving at Great Yarmouth in 1909

been using old newspapers via the British Newspaper Archive. I am particularly interested in reminiscences of those organising or participating in such excursions.

Mike Brown replies

I'm afraid we don't have anything in particular, but other members may be able to help.

Have you contacted the National Brewery Centre at Burton, since there is a small booklet on the Bass excursions. If you can get access to the Brewers Journal this usually carried reports of all such trips

Caroline Oliver asks about an oast house

We are producing a series for More4 which is all about change of use renovations. One of the stories that we are focusing on is a former oast house at Broad Forstal Farm in Marden which is being converted into a house. We are struggling to come across any history of this property and the owner doesn't have any deeds that can help us form the historical part of the episode.

Mike Brown says he has checked with our experts on Kent, but I am afraid we have drawn a blank. Though some brewers such as Whitbread operated hop farms, these were on a large scale. The majority of oast houses would have been owned by independent farmers selling their output to hop merchants in nearby towns.

I can only suggest the county archives or perhaps searching the British Newspapers online site. It might be worth contacting Shepherd Neame brewery in Faversham for further insight, since their archivist is an excellent source for the local industry

Edd Mather wants to find archived recipes and brewing records

As I am not able to visit all of the archives centres I would like to, I would like to ask if any members of the BHS inspecting archives with production records in them, would they be able to take any photos of the records for me? Obviously I am happy to agree to the usual non-publication of brewing records photos agreement. I can let members know of the county, regional and city archives which hold old brewery production records and provide the catalogue numbers etc.

I am also very keen to trace any of the following breweries records, which have not survived in the publicly accessible archives:

LANCASHIRE

Any of the group breweries of the Walker's empire or the other Walker breweries in Warrington (not Dallam Lane) including Ellis Warde Webster at Ormskirk; Sir A. B Walker & Co. Shobnall Rd , Burton on Trent. Groves & Whitnall , Salford ; Yate's Castle Brewery , Manchester and pre 1967 Dutton's of Blackburn.

YORKSHIRE :

Melbourne Brewery Ltd , Leeds and the following Bentley family breweries; Bentley & Shaw Ltd , Lockwood Brewery, Huddersfield; Bentley's Old Brewery, Rotherham; Henry Bentley & Co, Eshaldwell Brewery, Woodlesford nr Leeds (Only a late C19th brewing book survives in the West Yorkshire Archives).

If any members can help with the above, please get in touch via e mail [address withheld](#)

Okells are restoring a cabinet

John Cojeen from the Isle of Man has sent us a photograph of a beer dispense cabinet which his team at Okells are currently restoring. It was 'liberated' from the old Castletown Brewery following the merger with Okells in 1986 (What have you been doing for the past 33



years John, Ed). John says it is difficult to determine the age but guesses it is around 90 years old. There is a maker's plate – 'Holgate and Fishwick, Liverpool' but he cannot find anything about them. Can anyone help?



Holgate and Fishwick were 'Brassfounders, Copper and Tinsmiths and Machinists' but do not appear in Grace's guide but there is a notice in the London Gazette from 1904 describing some changes in directorships which were all for Fishwicks. It mentions three premises; 29 Dale Street, 14 Pall Mall, and 14 Fraser Street, all in the city of Liverpool.

Tim Hassall wants to know about brewing at Madresfield

I am currently doing some research for the Madresfield Estate just outside Malvern near Worcester, for our potential food and farming business. I was wondering if you have anything in your archives about Madresfield and its brewing history, I have been led to believe it had its own brewery on site possibly for its staff and also grew large amounts of hops until quite recently.

Mike Brown replies

Whilst we don't have anything specific on your site, many if not most country houses/ estates brewed up until the mid C19th. The standard text is Country House Brewing 1500-1900 by Pamela Sambrook. Excellently researched it provides an in-depth coverage of the topic. Presumably you have some documentation which would include descriptions of the property.

I did have a quick look at the British Newspaper Archives online which gave some 4000 entries for the address!

Danielle Brown is looking for a wharf at Newton Heath

I would like to identify the location of Brewery Bridge Wharf, which was in Newton Heath in the early 1800's. My great-great grandfather had a stone merchant business operating from there. Do you have any information about such a brewery?

Our archivist replies

The major concern in the area was Wilsons Brewery Ltd, Monsall Rd, Newton Heath.

However, this dated from 1834 when Collinson & Crumpsall leased eight acres and spent £900 to build a brewery. The other possibility might be Dethick Samuel & Kay Thomas Richard, Victoria Brewery, Newton Heath 1841 Samuel Dethick & Co sale 24th Aug 1842 12 hp water wheel on canal. Noting the location next to the canal.

Have you had a look at <https://www.oldmapsonline.org/> Alternatively if you look at trade directories for the period it would be worth checking if the wharf was simply a loading point for a brewery in the area. Sometimes these are mentioned in the entry.

Alan Gall adds

Dethick & Kay's Victoria Brewery seems a good contender for having a wharf. Dethick & Kay did not own the brewery and it was offered for sale in 1842 with them still in occupation. Looking at the OS map (published 1893) there seems to be some sort of structure on the canal adjacent to the brewery site, where Church Street crossed over the canal.

Paul Wreglesworth adds more detail to the Macclesfield inquiry in NL82

They say it's a bad day if you don't learn something new! Reading the BHS Newsletter, I spotted the notes from Peter Dyer on the Sutton Brewery, Macclesfield and learned two things

Firstly I had totally missed the enquiry regarding this brewery from Marnie Wheelwright, published in NL82! Secondly despite researching the pubs and breweries of Macclesfield for some 40 years (two books published on the subject in partnership with Alan Gall and the late Neil Richardson) I was totally ignorant of the information published in both NL82 and now NL86 regarding the early years of the Sutton Brewery.

I plead ignorance on the grounds that, having not done any new research in the last 10 years, I had only been able to trace the brewery back to the early 1800s when it was occupied by Bent & Caldwell. My sources in the early days were limited to local newspapers. The internet and electronic resources were not an option in those days. I am very pleased to see this new information and I can add to the overall story.

William Paxton, whose partnership with Michael Paxton and James Stanley was dissolved in 1789, set up another brewery the following year (1790). This was the Macclesfield Brewery which would become Lonsdale & Adsheads. Ironically L&A took over the Sutton Brewery, then owned by Stancliffes, in 1920. They sold out in 1950 to Ind Coope & Allsopp. Paxton wasn't active at the Macclesfield Brewery for very long, handing over much of the running to his son-in-law Thomas Airey.

The Bents (of Bent & Caldwell) were connected with the Bents who brewed in Newcastle under Lyme and Liverpool.

I can't provide Marnie Wheelwright with any definitive information regarding George Voce although there is a Peter Wright listed in a Directory from the 1780s as an 'Attorney-at-law'. He could be the same Mr Wright but I cannot be sure.

It would appear from Mike Brown's notes in NL82 that the brewery was built in 1781 (which I wasn't previously aware of) and I can bring the brewing history of this site full circle as the excellent Red Willow brewery now brews on this site. Their brewhouse is a brand new building but sits on the footprint of the original brewery. I had discussed with the owner of

RedWillow the possibility of accessing, through their



landlord, the deeds to the site. No progress there yet and it is always possible that, with such an old property the original deeds no longer exist. I have encountered that before where deeds have been summarised and the originals binned - sacrilege!

Ray Farleigh gives some answers

Member Ray Farleigh is a bit behind with his newsletters. Below are his comments on some queries raised in issues 75 and 76.

P23 Plough Brewery, Clapham

Brewing presumably ceased in 1924, viz. BTR June "acquired by Simonds of Reading for £17,500 for London offices, bottling stores and brewing will shortly cease, and BG 5th June, loose plant & equipment for sale.

Something else might interest the Clapham Society. BJ April 1948, Simonds chairman General Sir Miles Dempsey, wearing his other hat, as former GOC 2nd Army unveiled a plaque 23rd March to commemorate the packing of 7,641,120 bottles of beer brewed by the London brewers for dispatch to HM Forces engaged in the invasion of Europe between 8th August 1944 and 30th September 1945, Simonds having loaned the premises for the purpose.

P24 Thomas Hodgkinson & Co., Retford

From various directories, T. Hodgkinson, old Brewery, Carol Gate Bridge 1871-6, Smith & Allen 1876-7, Smith & Nephew 1877, merged with the Prior Well BC of Worksop 1881 to form the Worksop & Retford B.C.L. (BJ January 1882), Fined a nominal penalty in 1898 (BJ December) for breaches of excise regulations at its office and rented stores in Carol Gate. Don Parry reported fragmentary remains surviving in 1987.

P24 Benet Brewery, Cambridge. Dr Selby Whittingham

Only a footnote - in 1837 Warwicker's were one of the smaller contributors of 63lb suet puddings for Queen Victoria's coronation feast in Cambridge but did boil forty in their copper.

P26 Dorset, Dave Taylor

SWJ 12th April 1819, Messrs. Ellis & Co. beg to inform their friends and the public that they have entered on premises lately occupied by Mr. John Gibbs in Wimborne and to which place they have removed their brewing and malting business. Ibid 9th August 1819,

Ellis & Co. selling off the plant of the Witchampton Brewery and letting the malthouse.

P27 Brewerypedia & Jas, Deuchar.

'After the Great War' seems the most reliable of the conflicting accounts of their acquiring the Lochside Brewery, BTR September 1914 says that seven employees of William Ross & Co were on active service. Then the BJ October 1915 reporting the sudden death of former partner Andrew Dickson said he had been a brewer at the Lochside Brewery for a considerable time, retiring and disposing of his interest when the firm changed hands. And retired brewer etc James Mitchell Ross of Montrose died 14th Feb 1922 aged 90 having disposed of his business to James Deuchar & Co.Ltd a good many years ago (BJ March, July). Moving on, BG September 1953 says beer for the houses in the North-East of England was shipped in hogsheads from Montrose to Newcastle in the company's vessel Lochside II. The greater part of my armchair research has been from the English Trade press and the Scottish National Guardian may be more precise.

P29 Snippets

Constable's of Arundel and John Hamlyn Burrell, Albion Brewery, San Francisco, The Albion Ale & Porter Brewery, Innes Avenue & Griffin Street founded 1875, escaped destruction in the 1906 earthquake (ABJ June p373) and incorporated in 1909, succeeding J.H. Burnell & Co. (ABJ August p471). San Francisco Superior Court to hear an application for dissolution December 23rd 1920, will mark the passing of a famous local brewery which was unable to withstand prohibition, ABJ January 1921.

Adam Cartwright has more on Wharram Brewery in Lincolnshire

(Mike's meandering NL86 refers) Matthias Wharram had entered into partnership with Thomas Everard Walls, a local farmer (the son of a vicar), by 1896 – the Stamford Mercury of 25 Sep 1896 carried a notice dissolving the partnership following Wharram's cycling accident the previous month. In February 1897 Walls bought an un-named brewery in Burgh (I suspect that must be the former Wharram brewery), the White Hart and the White Swan in Burgh and Hildred's Hotel in Skegness (which would have been a large and presumably profitable business) for £8,000.

When the Kiln House brewery was sold in August 1903, Walls (trading as Wharram & Co) was the purchaser, the lot including four pubs in and around Burgh. Walls bought a few more pubs so that by the time of his retirement in 1920 the estate consisted of 15 houses as well as other properties and land. These were all sold in August 1920. According to the Lincs Standard (21 Aug 1920) the only properties then sold to Batemans were the brewery itself, the Wheel at

Welton le Marsh and the Red Lion at Burgh, but others were 'withdrawn' which usually means a subsequent off-auction sale, so others may have passed to Batemans, although at the time Batemans were a relatively small business themselves.

Wharram's bottling trade was sold in 1920 to Frank Willmer trading as G Boulton & Co, mineral water

manufacturers of Alford. Willmer's main trade was an auctioneer and I think the bottling trade may have been short lived; presumably it was carried on at the old Wharram premises. Batemans advertised the Burgh brewery in 1922 and 1925, the latter time for £700; the sale appears to have finally been made in the latter year.



Nollick Ghennal as Blein Vie Noa

BHS Corporate Members

If you get the chance, please support our Corporate members.

8 Sail Brewery
Adnams plc
Banks's, Wolverhampton
Bank Top Brewery Ltd.
Daniel Batham & Son Ltd.
Beers of Europe Ltd
BFBi
Biblioteca UNISG
Black Sheep Brewery Plc
Boudicca Inns
Brewlab Ltd
Burlison Inns Ltd.
Burning Sky Brewery
Burton Bridge Brewery Ltd.
CAMRA North Surrey
Castle Rock Brewery
Charles Faram & Co. Ltd.
Christeys Food Hygiene Ltd.
Colchester Brewery Ltd.
Crisp Malting Group Ltd
Dark Star Brewing Co.
Dove Street Brewery
Elgood & Sons Ltd.
Everards Brewery Ltd
Frederic Robinson Ltd
French & Jupps Ltd.
Fuller Smith & Turner PLC
George Bateman & Son Ltd.
Goddards Brewery

Great Oakley Brewery
Greene King plc
Guildhall Library
Guinness
Hadrian Border Brewery
Hall & Woodhouse Ltd.
Harbour Brewing Company
Harvey & Sons (Lewes) Ltd.
Hepworth & Co. Brewers Ltd.
Historic England
Hogs Back Brewery Ltd.
Holden's Brewery Ltd
Joseph Holt Ltd
Hobsons Brewery
Hook Norton Brewery Co Ltd
Hop Back Brewery plc
Innis & Gunn Inveralmond Bry
Institute of Brewing & Distilling
Isle of Wight Brewery Ltd.
Lacon Ales Ltd.
J W Lees & Co (Brewers) Ltd
McMullen & Sons Ltd.
Murphy & Son Ltd.
National Library of Science and Technology
Nethergate Brewery Co. Ltd.
Nottingham Brewery Co. Ltd.
J C & R H Palmer Ltd.
PBC (Brewery Installations)

Phipps NBC
Phoenix Brewery
Pope's Yard Brewery Ltd.
Ramsgate Brewery Ltd.
ReAgent Chemicals
Rebellion Beer Co.
Robert Hole Brand Solutions
Sambrook's Brewery Ltd.
Sarah Hughes Brewery
Sentinel Brewing Co.
Shepherd Neame Ltd
St. Austell Brewery Co. Ltd.
St. Peter's Brewery Co. Ltd.
Stewart Brewing Ltd.
Stonehenge Ales Ltd.
Thornbridge Brewery
Topsy Angel Micro Brewery
Timothy Taylor & Co. Ltd
Twickenham Fine Ales Ltd.
University of Reading
Warminster Maltings
Westerham Brewery Co
Weyermann Speciality Malting
Wimbledon Brewery Co. Ltd.
Windsor & Eton Brewery
Wrexham Lager
Wye Valley Brewery Ltd.
XT Brewing Co

Black Sheep Brewery at Masham, Yorkshire in November 2006

