

BREWERY HISTORY SOCIETY

NEWSLETTER



BREWERY HISTORY SOCIETY

September 2020

Newsletter 90

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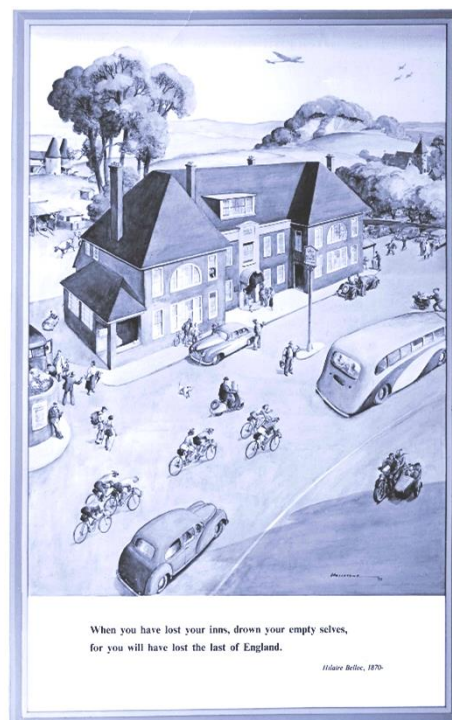
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Roger's fifteenth

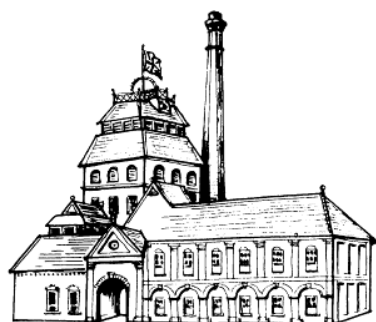
Bannaghtyn from the very quiet rock. We have a few visitors from germ free Guernsey but otherwise the borders remain closed. Residents can go across but must isolate on their return. Things have pretty much returned to normal with no social distancing but few of us have had the virus so when border restrictions do ease we must be very susceptible.

Britain has the 'one metre plus' rules for pub opening. That could mean booking, queueing, leaving your contact details, being zapped for elevated temperature, hand sanitising, keeping apart, limits on who you can sit with, table service, no buffet bars, perhaps plastic glasses, staff may be wearing masks and gloves, maybe outside tables only and masking up when going to the gents with one-out one-in rules. There can be no live music, no DJing, no dancing, no standing at or on the bar, no quizzes and no taster glasses. Any music will have to be soft so that people are not encouraged to talk too loudly. Not all pubs have reopened where space is at a premium and others are not open every day for the usual hours as staff should be rostered to work as a regular team. It sounds as if few of you will have ventured out as a pub visit is a far cry from what it used to be. Meanwhile of course, the invincible young continue to party wherever possible.



Over the last three months, Marmite ran a bit short as there was less spent yeast available. More than 120 people have died in Mexico from drinking hooch while all alcohol production is banned as non-essential. Employees at Wadworth went along to a meeting which would determine their return to work but 57 redundancies were announced and the planned brewery move put on hold. Camden Town launched its 'To the Pub' beer and profits will go to supplying free keg beer to the on-trade. Sludge from the Guinness effluent plant where thousands of kegs were destroyed has gone to fertilise Christmas trees. Heineken is under fire for despatching over-age kegs saying they have been stored under good conditions. Innis & Gunn's Leith bar has metre long lager glasses and metre long hot dogs to remind customers what a metre looks like. Beer shops BeerRitz in Leeds and the Crafty Bottle in Lincoln have closed for good. Americans are drinking so much at home that the supply of aluminium cans is running short.

Slaynt vie and sorry I still do not know the Manx for 'stay safe'



Front and back covers; This month we feature Wadworth's Brewery at Devizes in Wiltshire during October 2002. The brick tower has stood at the Bath end of the huge Market Square since 1885. The Company was planning to move to modern premises in the town but that has been shelved following the upheavals of the *Coronavirus*. To see more of Roger Putman's photographs taken while he was Editor of the *Brewer & Distiller* magazine, go to the BHS Brewerypedia pages

BHS Calendar

Our current programme is on hold for the duration.

AGM 2021

Julian Herrington and Ken Smith have been working with our Visits Secretary Steve Elliott, to put together the 2021 AGM. The suggested itinerary is as follows:

20th May 2021 meet in Weymouth for a walking tour of the town.

21st May 2021 Palmers of Bridport for the AGM

22nd May 2021 visit to some local micros or a visit to Dorchester

At the moment this is very much work in progress but there are opportunities to obtain discounts on accommodation and transport – if enough members are interested.

If you would like to join the team on this adventure please let Ken know on [email withheld](#). This will help them to plan and possibly book the necessary items. As there will be transport and hotels to pay for as part of the package, they will be asking for a deposit at a later date. However, for the moment they are trying to gauge numbers.

From the Chairman



As the pandemic continues to change our daily lives I do hope that you and your family and friends have managed to stay well and I look forward to meeting up again when normality returns and we can gather together once again. In the meantime we look to the future and hope that our breweries and the wider industry manage to flourish again as soon as safely possible. This

has been an extraordinary time and if anyone in the industry has the time and inclination we would welcome thoughts on how you have been affected – it would seem important to record what we can now for future researchers to have some contemporary viewpoints to call upon.

You will no doubt have heard the very sad news of the passing of Roger Ryman of St. Austell Brewery. The glowing tributes in the press have demonstrated the huge respect that he was held in and the remarkable job that he did at St. Austell. From our point of view, I can only thank him for his interest in and great support of the BHS. It was always a great pleasure to catch up with Roger, whether at the brewery or on other occasions such as GBBF. I had the good fortune to sit down with him many years ago and make an oral history recording of his life in the industry, covering his early career with Maclay's Brewery and his first few years with St. Austell. It was a real pleasure to quietly listen to this once again. Thank you Roger.

One of the few silver linings of the current situation has been the flourishing of on-line resources with world class theatre and music available to us all, for example. The National Archives (TNA) has a large amount of material digitised and you can download these items.

Most usually cost £3.50 each regardless of size - in the past I have downloaded a number of family wills, some turning out to be little more than 'I leave it all to my wife', but some more informative, including one at around 50 pages of detail. At the moment all of this material is available for free download, so as well as family material I have been busy garnering wills and other papers for Isle of Wight brewers and maltsters, and much more. Do have a look if you haven't already done so.

TNA also has a programme of free talks and webinars. James Sumner presented a very interesting talk on "Stinking fish, beer and brewing controversies around 1800", followed by a Q&A session. It should be on line soon.

As I finish this I have just watched the very moving VJ Day 75th Anniversary commemoration. Talk of the 'Forgotten Army' reminded me of bumping into an elderly gentleman as I photographed the few remains of one of our local former breweries. We had a lovely conversation about his early teens when he did a little pocket money work there. On VE day the owner gave everyone a beer to celebrate – his first beer. He then went home where his furious father smelt it and demanded to know why he had been given beer – to mark the end of the War, he said. "The end of the War! Where's your brother? In Burma. So the war hasn't ended. You go to your bedroom while I go and sort them out at the brewery".

Just as we are going to press I am very sorry to say that we heard the sad news that David Robinson, a director of our corporate member, Robinsons, has passed away. I should like to express our condolences to David's family and all of his friends and colleagues. I well remember his enthusiasm and congeniality as he took us on a fascinating tour of the brewery.

Best wishes, please stay safe and well while we look forward to the future and the return of normal times

Jeff Sechiari
chairman@breweryhistory.com
[Address withheld](#)

Membership Matters

I am very sorry to pass on the sad news that, as well as Roger Ryman, we have also recently lost Keith Langridge, a very long standing member of the Society. Our condolences go to all of their family and friends and we are grateful for their support and companionship over the years.

As reported last time, subscriptions are now due and the levels remain unchanged from last year – see below (sorry for omitting the figures last time). My thanks to those who have already paid and especially those who kindly added a donation to further the work of the Society.

If I think your subscription is still due there will be a note on the address carrier sheet with this Newsletter. As mentioned last time, we do have a number of members who pay by standing order, but at a very old rate. If you pay by this means 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!

If you are having difficulties because of the current Coronavirus situation do please drop me a line. We are particular conscious of the problems affecting business in general and the hospitality trade in particular so we decided to defer issuing corporate renewal invoices until things have settled down for you all. Thank you to those of you who have paid anyway. I am now sending out these invoices but do please let me know if this is a difficult time for you. Bank transfer details are below.

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 rejoined. Please spread the word amongst your friends and colleagues – we are always keen to have new members.

Corporate Members

Cotswold Lion Brewery, Gloucestershire

Individual Members:

Sandra BATES, Leicestershire

Interests: Maltings, brewery history, country house and private breweries

Bryan BETTS, London

Interests: Historical beer, brewery visits, beer writing

Paddy DONOVAN, Dublin County

Roger HARDEN, Staffordshire

Interests: English beer, pubs and breweries.

Phil HARLAND, Dorset

Interests: Mostly breweries of London, Sussex, Hants, Dorset and Somerset.

Bruce HARDING, Somerset

Interests: Industrial history, railways.

A J HEDGER, London

Interests: Breweries in Greater London, brewery architecture.

Alan LISTER, Oxfordshire

Interests: Brewery equipment, process and history, industrial archaeology.

Johanne S NIELSEN, Denmark

Richard SPIVEY, Fife

Interests: Northern breweries

Dr Ken THOMAS, Pembrokeshire

BHS Bank Details

Please give your payment a reference that allows us to recognise you, ideally your surname and post code
Bank Sort Code: 09-01-55 Account: 7979 4180

Current membership rates:

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

Jeff Sechiari, Membership Secretary
membership@breweryhistory.com

Address withheld

BHS Abroad 2021

Steve and Ken have been in discussions with Crookham Travel to see if we can visit some of the breweries of Belgium. The initial idea is that we tour a few close to Brussels using public transport over a four day period during the autumn. Eurostar is an easy (if expensive) method of getting there.

This will all depend upon numbers and whether we package it all up or leave it to individuals to arrange their own travel and accommodation. If you are interested please let Ken know on *email address withheld*. We shall again be looking for an early deposit.

New BHS Secretary

We have been seeking a volunteer to take over as Secretary for a while and I am delighted to say that long standing BHS member, Jeff Waller, well known to many of you from meetings over the years, has volunteered to take this on. Our thanks to Jeff and we look forward to working with him. Thanks also to Mike Bone who has so ably filled the role in the interim.

Jeff tells us that "My career was in railways, initially with British Railways Southern Region and then on the design and building of the HS1 line. I always had an interest in beer and brewing and have been a member of the Society for many years. While my special interest is in London and Kent, the overall interest is quite general and covers breweries everywhere, in fact anything related to brewing and its history (and often its pubs). I also collect items of breweriana particularly lapel badges and drinking vessels, but the cellar is now quite full!"



Brewer or Bottler?



acquired this label by V.A.Heeley of Birmingham several years ago and has brought with it a few mysteries. Shown on the label are five consecutive years of prize winnings in The National Exhibition and Market Brewing and Allied trades. With reference to Adrian Tierney Jones book on The International Brewing Awards the said five medals are confirmed. The first medal in 1908 was won by F.A.Heeley. The others were all won by V. A. Heeley. In the first two years it appears to be the same beer i.e. OG 15-18 lbs (1042-50°), whilst the remaining three years were 18-22 lbs (1050-61°). All 1st class medals. But to enter the competition I presume the company had to brew it? Indeed if you go through Adrian's book the winners from 1888 to 2015 all appear all to be brewers. However Heeley does not seem to appear to be listed as a brewer in the Birmingham area. To complicate matters the only other one shown as a bottling company in Adrian's book was in 1913 and 1914 when Aston Bottling at Aston won medals with similar beers. The location of Bloomsbury and Aston are very close in the Birmingham area, too much of a coincidence. Why did Aston submit entries, was Heeley known as Aston by then? For more information we must go back to the beginnings.

The Heeley family origins are in the Birmingham area where over the years the family ran pubs and possibly even brewed in those small pubs. Certainly by 1870 bottles with the name of Heeley embossed on them could be found and Charles Heeley of Aston was listed as beer retailer at 176 Brearley Street, which was the address of the Rose and Crown pub. By 1871 he was listed as at the Fountain Tavern 14 Duddleston Hill Road. In 1881 he was listed at 394 Victoria Road in Aston as a publican. The Kellys directory 1888 to 1890 lists Charles Heeley as retail brewer in Victoria Road but after that as an ale and porter brewer at 190 Litchfield Road and at 192 as well. So he must have taken over the adjacent property. More importantly this was at the location of the Victoria Brewery 192 Litchfield Road Aston, a brewery founded by Tom Saull in 1875 and sold to Messrs Roderick & Sons, solicitors who were acting on behalf of Frederick Smith brewery. According to J Mc Kenna's book on Birmingham breweries it was immediately renamed 'The Aston Model Brewery'.

Charles senior died in 1897 leaving £9989 8/5d. A small fortune at that time! This was passed onto Charles Junior and Harry. The Brewers Journal of the 15th September 1898 reported that Charles Heeley Ltd had been registered with a capital of £30,000 in £1 shares to acquire the business of Charles Heeley of Litchfield Road in Aston listed as ale, stout and cider merchants with Directors J Ansell, J Evans, W.J. Seal and C.A. Heeley. Ten years later in 1901 Charles' son was described as a director of a beer bottling company along with his brother Harry and the other brother Vernon was manager .

By 1912, (see label) the company was described as being at Bloomsbury but who's beer was it, did they brew it themselves or, as it has been suggested, was it an Ansell's beer as J Ansell was one of the directors? And why did they get a medal if they only bottled it? Also by then Vernon had been promoted from just manager to a position that warranted his name on the label, but who was the "A" on the label and during the early and latter part of the company? Many questions but only a few answers.

In 1927 the company had moved to Union Street and were taken over by Holts who seven years later were themselves taken over by Ansell's but still brewed until 1974. As we can see from the next chapter in the operation there is a 15 year overlap where they sold to Holts but also moved to Liverpool perhaps they had two branches?

That was not the end of the company as in 1912, the company had moved from Birmingham to the Rose Brewery (formerly Burton Bell & Co and also Anderton Rose Brewery) at Picton Road in Wavertree Liverpool but taken over by Peter Walker of Warrington in 1907. The old brewery had been converted to a bottling plant and run by the Heeley family with regular supplies of bottling for Peter Walker later Walker Cain Ltd.



Later at some point probably in the 1950s they purchased it and the plant was used for the bottling of Guinness which became a very successful operation, so much so that the head brewer at Warrington, Mr Felix Moss, decided to upgrade the plant and another 1,200 dozen per hour bottling plant was installed (see Heeley's cases in the photo above from the Brewers Guardian October 1966). By this time Walkers had merged with Allied Breweries and eventually the plant was switched over to the production and bottling of mineral waters under the name of 'Minster' and later Britvic. It has now closed and is a Grade 2 listed building. All these questions remain unanswered, unless any members can answer them?

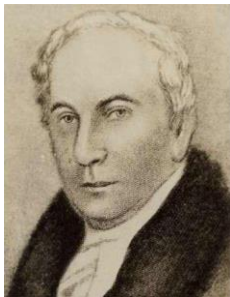
Geoff Dye

The Hart Family of Quebec and an early beer recipe

The Hart family of Trois-Rivières, Quebec, or Three Rivers as it was often called, gained prominence after the British took Quebec from the French during the Seven Years' War (1758-1760). Trois-Rivières is a small city on the St. Lawrence River, about halfway between Montreal and Quebec City. The passage of the landmark Quebec Act (1774) facilitated opportunities for incomers under the British flag, of whom many were merchants.

The Harts are also notable in Canadian history for their Jewish faith. They are believed to be the first Jews to have settled in Quebec. Under the French regime, the colony was barred to Jews and other non-Catholics, at least officially.

The first Hart, London-born Aaron, arrived in Quebec about 1760 with British Commander in Chief Jeffery Amherst's forces. Aaron was a commissary officer, or possibly a civilian sutler (it is not clear). Sutlers purveyed goods to the British forces when on campaign overseas. Aaron was a successful retail goods merchant, handling hardware and other staples. With his profits he acquired extensive landholdings in Trois-Rivières, where he had settled.



Ezekiel Hart

A son, Ezekiel, was born in Trois-Rivières in 1770. At the age of 26 he set up a malt house and brewery nearby called M & E Hart Company with his brothers Moses and Benjamin. Ezekiel left the partnership after some years to focus on other enterprises. The brewery operated for about 30 years into the early 1830s. Some sources state that William Dow, of the famed Dow Brewery

in Montreal, purchased the brewery, although this is unclear; the Harts may simply have closed it.

Rather improbably, a hand-written recipe from the Hart brewery survives, preserved in the archives of the Quebec government. This document had been mentioned in various sources but until recently it was not (to my knowledge) actually unearthed and assessed for its brewing historical value. The recipe appears to be scribbled on the reverse side of a scrap of invoice or ledger paper. This, with the period language, suggests it was written c.1800, soon after the brewery was established, although the exact year and author are not known.

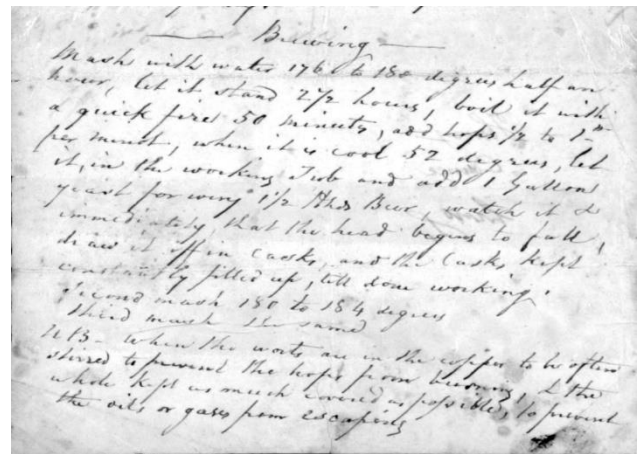
The document is of considerable importance in Canadian brewing history. Indeed, it may be the oldest surviving commercial brewing recipe in North America. A recipe known to be older is George Washington's famous recipe for 'small beer', from the 1770s, but that recipe was apparently for home use, not in a commercial brewery. John Molson in Montreal had started brewing before the Harts but I am not aware of any pre-1800 recipe held by the Molson family.

The Hart recipe

Mash with water 176 to 180 degrees half an hour, let it stand 2 ½ hours, boil it with a quick fire 50 minutes, add hops ½ to 1 lb per minot, when it is cool 52 degrees let it in the working Tub [fermenting vessel] and add 1 Gallon yeast for every 1 ½ hhd [hogshead] Beer, watch it so immediately that the head begins to fall, draw it off in cask, and the cask kept constantly filled up till done working.

Second mash 180 to 184 degrees. Third mash the same.

[?] when the worts are in the copper to be often stirred to prevent the hops from burning and the whole kept as much covered as possible to prevent the oils, or gases from escaping.



From the recipe (above) I conclude:

The grist was all-barley malt, as typical in Britain then. So no sugar or other adjuncts were added.

The barley being malted was steeped in water for two to three days and turned (by hand) regularly before being dried, a typical procedure of the era. The malt was kilned by a 'slow fire' which made 'pale malt', and for porter, a hotter fire was directed to make brown malt.

Ground malt was mixed with water at 176-180°F for 30 minutes. The mash stood for two and a half hours, a typical period the time. Wort was boiled for 50 minutes, not long by the standards of the day (it varied) but similar to modern boil times.

½-1 lb hops was added per 'minot'. Minot was a pre-metric French measure, equivalent to about 39 liters. This would equate to between two and four pounds hops per barrel of finished beer (36 gallons), the range for ale and porter of that time.

It appears that hops were grown locally as there is evidence of hop culture in Quebec in the 19th century although likely such hops were not of the first quality. Some of the Harts' ale probably was 'mild', meaning not long-cellared or aged, and hence probably received less hops than for long-keeping ale. Porter probably got more hops especially if intended for long aging.

The recipe states to place the boiled wort in a 'working tub' when cooled to 52°F, and contains further directions for 'cleansing', the step that removes the bulk of the yeast to stop active fermentation. The Harts likely had a means to cool the beer to this temperature from an active boil, probably by cooling overnight or storage in a cellar, and/or by usage of ice. There were no chillers then!

Recreating the Beer

More than a year after I published my finding on my historical beer blog, I was contacted by a Jewish history museum in Montreal. It had read my account and decided to recreate the recipe with a local brewpub, Le Reservoir. The brewer was Nathan McNutt. I did not participate in the recreation, but was invited to the launch of the beer. The final product was an excellent effort. Brewer McNutt had used a single, pale, organic barley malt called Frontenac and one hop. Both were produced in Quebec. Some of the Frontenac malt had been smoked with cherry wood chips, to emulate how an historical malt might have tasted after kilning with wood. Quebec had lots of wood – and ice for much of the year - and it seems unlikely coal was imported then for malt kilns.

McNutt used the first runnings from the mash to produce the beer – no sparging was done, consistent with the time. He used the equivalent of 1.3 pounds hops per finished barrel of beer. This was consistent with the Hart recipe in my view, as modern hops with their higher alpha acid content are more bitter than hops from the 1800s. McNutt added the hops twice during the boil. Going by the wording of the recipe, perhaps the Harts' hops were added all at the end of the boil, to infuse mainly an aroma as opposed to very



The bottle label by Le Reservoir

much bitterness. Yet, the recipe also states it is important to stir the wort to avoid the hops sticking. This could imply all or some hops were added during the boil.

McNutt also added some wild yeast, or *Brettanomyces*, to the fermentation. His logic was that unlike today when breweries use a pure culture yeast, yeast would have been a mixed culture with likely some 'funky' character. So the recreated beer was meant to, and did, exhibit some 'barnyard' character.

The recreation emerged lightly amber, a touch hazy, with an impressive 8.6% ABV. It was only lightly bitter, as expected historically. The beer came out fairly dry, perhaps due to the *Brett* as it can consume complex sugars and dextrin that a *Saccharomyces cerevisiae* will not. In summary, the recreation was a most creditable effort and we all enjoyed tasting it.

Launch of the Beer

The beer was launched on 26 October 2016 at the Museum's premises on St-Laurent Boulevard in Montreal. Since the beer was brewed as a special edition to assist the Museum's efforts only 80 liters were brewed and bottled.



The event drew some 75 people. There were three speakers. The first was Mr. Denis Vaugeois, a former Quebec Cabinet minister, who authored in 2012 the book *The First Jews in North America: The Extraordinary Story of the Hart Family, 1760-1860*. He discussed aspects of the early brewery and other business activities engaged in by the Harts. He recounted colourful detail on Moses Hart, the son of Aaron. Moses had many romantic relationships and wrote a book on a new system of philosophy. Today we would call him a free spirit. Mr. Vaugeois indicated that at one point it appeared the sons of Aaron Hart each owned a brewery near the other's in Trois-Rivières, apparently the result of sibling disagreements. Aaron had wanted his sons to work together but apparently two brewing operations resulted, at least at one point. The 'M & E' brewery, as surviving records show, was certainly operated by Moses and Ezekiel starting in 1796. Perhaps after Aaron died in 1800 each then owned his own brewery with brother Benjamin on one side or the other.

I spoke next with my remarks focused on English brewing in about 1800 and how to view the Hart recipe in that light. The third speaker was the brewer, Nathan McNutt. During sampling we did not really get a smoky taste and the beer was surprisingly full-bodied given the fairly high degree of fermentation. As McNutt memorably put it, 'the malt held its own'. The malt and hop flavours were most appealing, in many ways quite similar to modern craft beer. This is not surprising since what the Harts did was craft brewing, essentially, as for all early brewing enterprises of no great scale. McNutt used wood barrels to hold the beer for some weeks - there were no metal barrels in 1800! And he bottled the beer unfiltered. It had a beautifully soft carbonation. The beer was quite fruity, no doubt from warm ale fermentation and perhaps also the *Brettanomyces*.

As far as I know, the brewpub has not recreated the beer again but I am always hopeful an interested brewer will try again.

Gary M. Gillman, Toronto

Earlier versions of this paper appeared on the author's beer historical blog at www.beeretseq.com and in the Newsletter of Culinary Historians of Canada.

Brewing in the Blood... the Rudgard dynasty Part 1.

On 29th March 1820, in King's Lynn, Norfolk, a young girl named Esther Earl, barely eighteen years old and daughter of the parish clerk, gave birth to a baby boy out of wedlock. The child was baptised at St Margaret's Church, Lynn, on April 5th and given the name Edward Rudgard Earl. Now, Rudgard is not a common forename, so it would not be too much to assume that it might be the surname of the child's father. In an attempt to confirm that possibility it was necessary to consult the census of 1841, wherein Esther Earl and her son are listed as living at Waterside North, in the city of Lincoln; Edward, now aged 21, was a merchant while his mother was his housekeeper, assisted by one male and two female servants. This would seem to indicate that they were comfortably off, not a usual state of affairs for a single woman and her illegitimate child at this time!

Inspection of trade directories for the 1820s and 1830s reveal that there was a John Rudgard who was trading as a merchant at premises in Waterside, Lincoln. Rudgard died in the autumn of 1840 and his will makes interesting reading. Among a number of bequests, he left seven freehold properties to Esther Earl and the residue of his real estate to 'my natural or reputed son Edward William Rudgard Earl, the son of the said Esther Earl.'

Throughout his adult life John Rudgard's illegitimate son went under the name Edward William Rudgard Rudgard. He continued his father's corn merchant business, dealing in malt and becoming a maltster, and sometime brewer.

'The Lincoln Brewery Company – The above company having purchased and entered upon the old-established Brewery, formerly known as the "Stamp End Brewery", and lately occupied by the Trustees of the Estate of Mr Edward W R Rudgard, beg to announce they are now in a position to execute orders, and take this opportunity of intimating that it is their intention to supply Pale and other ALES and PORTER of first class character.

All casks sent out by the Trustees of the Stamp End Brewery being now the property of the Lincoln Brewery Company, parties who are holding any are respectfully requested to return them to the Brewery as soon as empty. Orders and correspondence addressed to "The Lincoln Brewery Company, Lincoln", will receive immediate attention. November 3rd 1856.'

Stamford Mercury, 5 December, 1856

The trustees mentioned above were appointed under the terms of John Rudgard's will. The company was bankrupt by 1861 and the plant of the Stamp End Brewery, Lincoln, was offered for sale by auction on 9th December of that year. Some idea of the scale of the operation can be gauged by the fact that the sale included 20,000 gallons of old beer in vats, butts and

barrels, 550 export hogsheads, 5,000 glass bottles (in quarts & pints) and seventy-seven working tubs.

Edward W R Rudgard continued to trade in malt, offering a malt-based cattle feed for sale and advertising to buy fine malting barley 'on commission for his principals' but he appeared to be struggling to get back on his feet financially.

'To maltsters and brewers, and others desirous of malting. The advertiser having Maltings of superior construction, capable of making Eight to Nine Thousand Quarters of malt per annum, wishes to CO-OPERATE with one or more Persons willing to embark in Malting to work the aforesaid kilns during the ensuing season, commencing next month, and estimates that a safe profit of 20 per cent will result.

Parties desiring to engage in this business need not necessarily understand the manufacturing of malt as the advertiser would manage that department if so arranged, and one thousand quarters can be made to suit applicants. Apply Edward W R Rudgard.'

Lincolnshire Chronicle, August 1862

In June of 1867 he was advertising 'Practical Instruction given to brewers and maltsters.'

Returning to Edward W R's private life, on 4th July, 1872, he married Ruth Willoughby and took on her brood of nine children, ranging in age from nineteen down to less than one year old. However, Ruth was a spinster when they married... so it should come as no surprise that the children had been baptised as Willoughby, but had the second forename of Rudgard! It seems that the apple had not fallen far from the tree and Edward W R had been siring illegitimate offspring just like his father! One might suppose that Edward W R was already married and that Ruth was his mistress, but this is not the case; all of his census entries prior to 1881 list him as unmarried. The couple had two further children together, but they were born in Bassingbourn, Cambridgeshire whence the family had moved about 1874, and were baptised as Rudgards. Of these eleven children, all of whom used the surname Rudgard in adult life, no fewer than five of their six sons became brewers (one died in infancy) and one of their five daughters married a brewer!

The family were at Kneesworth Street, Bassingbourn in 1881 and Edward W R was listed as a 'Brewer (not Master)' and therefore an employee, rather than brewing in his own right. His eighteen-year-old son Charles was a 'Brewer's Assistant'. However, they were not brewing in Cambridgeshire at all, but a few miles south in Royston, Hertfordshire. By 1891 Edward W R Rudgard was a 'Brewer's Manager', that is the Head Brewer, at Messrs J & J E Phillips' brewery in Baldock Street, Royston. He died in 1898 and when, in 1909 the brewhouse was destroyed by fire, he and his sons, were mentioned in a newspaper report.

'Among other old associations with the Brewery and its management should be mentioned the late Mr Rudgard, who was for many years brewer to the firm, and whose son, Mr Geo. Rudgard, has since his father's death, held the same position, while other sons have attained to successful positions in connection with some of the famous breweries in the country.'

Herts & Cambs Reporter & Royston Crow, 13 Aug 1909

Edward W R's eldest son, Edward Willoughby Rudgard, had been born in Lincoln in 1856. He was probably brewing with his father in Royston when he met and married his wife Alicia, who had been born there. Their first two children were born in Royston in 1878 and 1879, but by 1881 he was a brewer, living at 1 Priory Cottage, Bell Street, Reigate, Surrey, and therefore working at the old-established Reigate Brewery, run variously by members of the Neale and Mellersh families and not to be registered as Mellersh & Neale Ltd for a further eighteen years. The couple moved to Manchester in about 1886 and in 1891 were living at 454 Stockport Road, Chorlton-upon-Medlock. Edward could have been working at any number of breweries in the city, but the prime candidates would seem to be James Kay's Atlas Brewery at 225 Stockport Road or, slightly further away, Chester's Ardwick Brewery. However, Edward was not present in the family home on the day the census was taken; he was at the Queens Hotel in Bridge Street, Burton upon Trent. Whether he was in the throes of taking up a new position, or had already done so but had not yet moved his family, is not known, but by 1901 they were firmly

ensconced in number 180 Horninglow Street, Burton. Edward was now describing himself as a 'Brewery Manager (employer)'. Perhaps someone more knowledgeable about Burton brewers than I might be able to tell us which of the Burton breweries he was running. Edward remained in Burton for the rest of his life and died there on 23rd February, 1933.

Two of Edward Willoughby's sons became brewers; Charles Walter (born Reigate, 1881) we shall return to later. Edward John R Rudgard (born Reigate, 1879) was a brewer in Burton and described himself as a 'Brewer (ale)' in 1911. He died in 1919 but his son Guy Patrick Rudgard (born 1906, Burton) we shall also return to later.

Edward W R's third son Charles Rudgard was born in Lincoln in 1862, and as we have already seen, learned brewing with his father. He later moved on to Thorpe Hamlet, Norwich, where he became the brewer for Coleman's Brewery Company Ltd, Rosary Road, Chalk Hill, Norwich. He was obviously well thought of as, in July 1890, William Coleman, who had already made a success of his 'meat and malt wine' before opening the brewery, made a presentation to him.

'Great promise for the future of the brewery is due to the good article produced by Mr Rudgard who had also proved his ability to brew good friendship not only among the employees but among the citizens. In token of the respect and regard in which Mr Rudgard was held by the employees of the Company, the Chairman (Mr William Coleman) in their name now presented to Mr Rudgard a very handsome marble timepiece and a pair of mounted bronze figures. The inscription on the

clock was as follows: - "Presented to Mr Charles Rudgard by the staff of Coleman's Brewery Company (Limited). With esteem and respect. July 25th 1890. The health of Mr Rudgard was drunk with musical honours. Mr Rudgard in reply said he should always cherish the handsome presents they had made to him as a token of their goodwill. The new brewery had been progressing by leaps and bounds and bid fair to do a trade of no small dimensions. He was satisfied that assisted by the excellent staff the productions of the Company would continue to be second to none.'

Herts & Cambs Reporter & Royston Crow, 1st Aug 1890

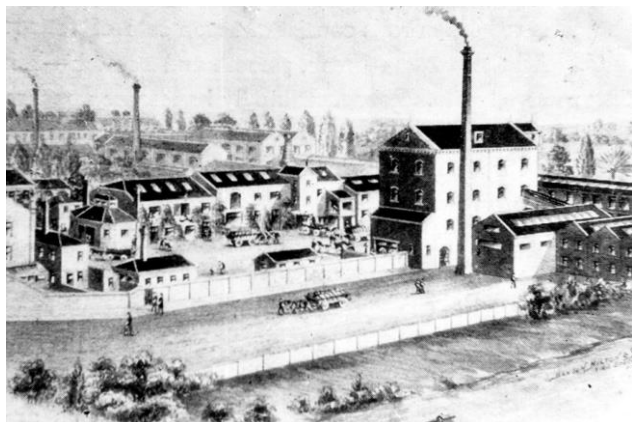
...to be continued in the next issue.

Peter Moynihan



Edward Willoughby Rudgard and his family in the garden of 180 Horninglow Street, Burton on Trent. Charles Walter is standing behind his father, Edward John behind his mother and Harold, father of Edward Michael Sutton Rudgard, is standing on the right.

Paine's Brewery at St Neots – Part 1



Paine's Brewery in 1900, beside Hen Brook Wharf.

There is a story oft told in the Bell Inn, St Neots, that Paine's brewery began in the 15th century Toseland Hall where James Paine a farmer brewed for his workers. So popular was the brew that he decided to brew commercially and so built a new brewery on the south side of Market Square at nearby St Neots. But the fact that Toseland was not built until the 17th century and brewing by Paine did not start in St Neots until 1831 does not spoil a good local story. However whilst Paine may have home brewed and then encamped to St Neots, information from St Neots Museum shows that he did not exactly start his St Neots brewery entirely from scratch.

The first large-scale brewery in St Neots is thought to have been established by Samuel Emery. He purchased The Bull Inn on the Market Square and the public house next door and combined the two (publican) brew-houses to become a larger 'brewer for wholesale' or a Common Brewer. A well sunk into the gravel terrace provided 'clean' water and having a wharf on Hen Brook allowed the import of barley and hops by boat.

When Samuel died his daughters took over the inn and his son, Samuel, the brewery. This he then sold in 1792 to William Foster who owned three licensed houses. Finally in 1831 James Paine (1789 – 1855) bought the brewery described as being on the south side of the Market Square from Foster.

Over the next few years, Paine displayed great entrepreneurship, setting up a Stone Flour Mill and an office. He invested his profits from selling beer to acquire three more 'tied' houses. He set up a malting in St Mary's Street, Eynesbury, owned five houses on South Street, a corn shop in Bell yard, a house and shop in Eaton Ford, along with 16 acres of farmland in Eynesbury plus more farmland in Great Paxton Also brick kilns at Riseley and Gamlingay. All this enabled him to make some big investments including in 1840, the installation of a beam steam engine which was in use thereon until 1935 when it was replaced by electricity

In 1841 he was joined by his sons, of which there were four including James junior. By 1865 however it appears to be just son William running the brewery and a multitude of other local businesses too, supplying coal, linseed cake, bricks, cement and a multitude of other products. Being intent on even further expansion, extra capital was required so in that year he took on a partner, William Osborne Atkinson and for a while the company traded as Paine and Atkinson. Twelve years later in 1877 Atkinson left the company. This may have been convenient or maybe purposeful as at the same time there were two new chaps ready to apply themselves in the business. Two of William daughters had married two brothers known as John and Alexander McNish, buying Atkinson's shares they were soon fully involved in the brewery. When William retired in 1882 it was left totally in the hands of the McNish Brothers from then on. Until 1896 that is, when the firm was re-launched as a public, limited liability, company as Paine and Co. Ltd with the McNish's as major shareholders

The McNish brothers efforts in the brewery paid off and in the 1890s it is recorded that a substantial amount of their beer was also being exported under the John Bull brand to Australia. Almost certainly this would have been through Beer Agents Robert Porter as a reference in court papers of 1893 record that in 1886 Paine's were certainly supplying quantities of Paine's IPA to Robert Porter, London expressly for exportation.

At this point in the story it is worth looking at the significance of St Neots, which is a long way from Australia. St Neot's was not exceptionally large, but it was well situated, it straddles a prominent river, the Great Ouse, and was close to the main London road to the North in what was then the county of Huntingdonshire (now Cambridgeshire). Due to its location it was a major market town and it must have given the McNish brothers a most busy and lively trade. Its market square was a good size, and to accommodate all the market visitors and traders St Neots boasted for a while, some 95 public houses which was a very high proportion against the overall number of buildings in the town. The proximity to the main London Road probably contributed to the Brewery's sales presence in North London.

On 19th October 1905 a fire destroyed much of the brewery and the next door flour mill. The McNish brothers set about acquiring some more adjacent buildings and rebuilt the flour mill and the brewery with more modern equipment. All beneficial, so that in 1934 they were able to boast winning a cup and Gold Medal for their draught beer at the prestigious Brewers Exhibition in London.

Like many brewers Paine's supplied their surplus yeast for the manufacture of Marmite but an addition feature for Paine's, was that their malting, also supplied malt

extract for the manufacture of Bovril and Oxo cubes too.

Unfortunately the 1970s and 80s were not kind for rural breweries and Paine's like many other small independents lacked the resources of the big six national brewing companies with their big marketing departments, advertising budgets and development teams that were able to produce keg beer. At that time however customers demanded these heavily promoted processed beers like Double Diamond, Red Barrel etc. They were also not only more profitable for the publican; they were easier to keep, with less wastage and ullage. Consequently Paine's did what most regional brewers of the time did, they included national brewers' keg products, mainly lager, for resale in their pubs. What draught ales Paine's and other regional brewers did produce was consequently not in so much demand and slow sales of draught beer are tricky, often leading to it not being at its best. Hence the 1974 edition of CAMRA's Good Beer Guide describing Paine's as 'a complete waste of time'.



*Fiona McNish from
What's Brewing July 1975*

Then in 1974 a champion appeared on the scene, Fiona, the daughter of chairman Gordon McNish. Although still in her early twenties Fiona McNish was extremely competent and did a lot to put life back into the company. New labels for the bottled beers were obtained. She spearheaded the company's new Extra Gravity strength 'Eynesbury Giant' beer. Even little touches like hanging baskets round the site made the brewery suddenly looked cleaner and more appealing.

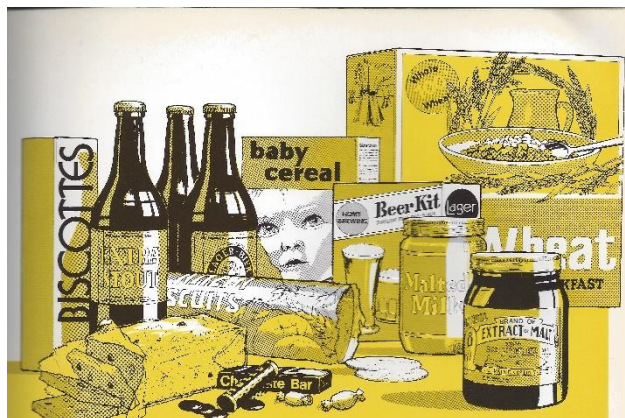
Joining the brewery to rejuvenate it, irrespective of her age and experience, would have been difficult and challenging for her as it is not always easy changing things in an old established cultured business, like a brewery.

To add to the woes I got the impression that the brewery was a bit of a side issue for the McNish family. All the time it was profitable and trouble free it was fine but for the McNish's their milling, malting, even home brewing kits, was their main business interest. To give some scale of the situation the assets of Paine's brewery business in 1972 were recorded at just £539,690, presumably including their pubs of which they listed 25. As such it was very much a minor part of the overall Paine's business, just 10% of it in fact. MD Lance Middleton made no bones about it being a distraction. One minute he was involved with discussing big contracts with Mars, Boots and Weetabix, the next being pestered about a blocked drain at one of the pubs!

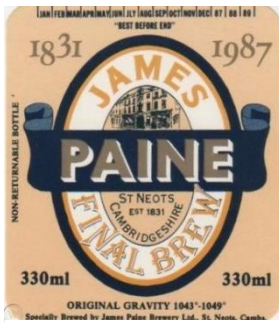


Perhaps another issue for Fiona and the family may have been to watch another rural brewery just up the road in Rutland. Although having 12 more pubs than Paine's, Ruddles were not of a too dissimilar organisation to Paine's. At that time Ruddle's were suddenly riding the crest of the wave. They had the benefit of having a new canning plant and a beer, Ruddle's County, unique enough to be established as a brand. Mind you they had to sell off their local 37 pubs to achieve their national ambitions and I often felt Fiona was looking out for a similar business manager/partner like Tony Ruddle to likewise resuscitate Paine's.

So it was in 1978, that with optimism, a group of well meaning travel agents led by cask enthusiasts David Miller, Doug Barker, Nicholas Langley-Pope and Neil Scott, took over Paine's brewery and 20 of the pubs. The company was renamed James Paine Brewery and Miller pledged to continue brewing and the protection of the 18 brewery staff. Unfortunately a brewery in decline is a hard beast to turn around.



Quality unfortunately continued to be variable and by 1982 Paine's production had declined to 40-50 Barrels a week which is not a lot for company with 24 tied house and a viable free trade, in comparison nearby Ruddle's were brewing 480 barrels a week and Tolly Cobbold were producing 160 barrels a week of just their basic Mild, but for Paine's quality consistency was proving an on-going problem.



A sad day - the last brew commemorated with a special label

The company's woes continued, their tied pubs dwindled to nine, and in December 1986 Paine's were without a brewer. Tolly Cobbold, who did Paine's bottling for them, had by now taken a 75% major shareholding in them and was supplying their brewer on loan to keep production going. Tolly had themselves also been taken over and were now owned by a semi-

brewing company, Ellerman Lines, part of David and Frederick Barclay's brewing and hotels empire. With the resources of the Barclays at its disposal Tolly hoped to be able to make further investment in Paine's but it was not to be and CAMRA's liaison officer Steve Leader, reported that he would not be surprised if the end was near for the brewing side of the company.

In 1987 Tolly Cobbold took over the rest of the business including the pubs which had dwindled to four and brewing ceased at St Neots. The brewery buildings themselves were now owned by a holding company and had been leased back to Paine's whilst they were still brewing and trading but by now the holding company had already submitted plans for redevelopment of the Georgian fronted (listed in 1951) building with the Market Square facade to be converting it into riverside apartments.



Two views of the FV room in 1974



The exterior remained virtually unchanged for many years. Through the centre archway and to the right was the location of the original Bull Inn which ceased to be a public house in the 1970s. On the left through the archway was the Tun Room, where the ale could be tasted straight from the barrel.



Paine's brewery wagon standing outside the Post Office in the St Neots Market Square during the George V Coronation celebrations in 1911. Looks to me, even if the casks are empty, to be a bit overloaded for two shire horses



The old brewery buildings after renovations

Alan Greenwood with additional information and pictures from St Neots Museum, Cambridge Heritage, Brewery Manual and local CAMRA report

Next time we shall learn about the John Bull brand and Paine's increasingly arduous efforts to protect it. There was a particularly acrimonious spat with Daniells of Colchester in the 1890s.

Crowleys versus the Port of London Authority.

The Dog and Duck at Rotherhithe was probably the



The Dog and Duck in Charrington ownership 1930 to 1944

most famous and oldest pub in the South London docks. It was built in 1723 when the Greenland Dock, famous for the importation of timber, was in its infancy. The pub was located on a footpath called York Place, next to the South Dock and Greenland Dock, fronting directly onto the Thames. It was also close to a granary, a cold store and warehouses from where most of the customers came with the rest being ship's crews. It was built for and owned by the Wells shipbuilding family and it later passed with the docks to the Surrey Commercial Dock Co. It had a full beer and wines and spirit licence but was closed on Sundays. Trade was busy during the day but quiet in the evenings. Boats could moor against the quay directly in front of the pub so was very

convenient for crews. The nearest road was some distance away.

The name of the pub originates from the rather barbaric sport of using spaniel dogs to chase ducks on the local ponds which at the time there were many in the area. Even as late as 1914 the



ponds had names such as Globe Pond, Lavender Pond, Centre Pond and Quebec Pond. This 'sport' died out in the area when many of the ponds were drained and filled in, or dug out for new docks.

By 1810 a map shows the pub, the commercial docks and little else in the horseshoe bend of the Thames downstream from Tower Bridge. In 1827 the docks area had expanded considerably and the pub was shown on the 1827 Greenwood map in the position near where the Thames Clippers pier is now. The pub over its lifetime was leased to many different breweries generally on a 21 year full repairing arrangement although in the early days it has been difficult to see who the tenants were.

There were a surprising number of breweries involved. On a lease dated 25th December 1888 it was shown that the pub was leased to Charles Thomas Combe (the owner of the brewery in the East end who merged to form Watney, Combe and Reid). By March 1889 the pub was leased to the Guildford brewers of Lascelles Tickner who only kept it on for a short period as in December 1895 Crowley and Company of Alton Hampshire signed a lease on the property with the annual rent set at £50.

By 1905 the company was looking to renew the lease which was to end in 1909. Correspondence showed there was a considerable amount of argument about the rent and lease premium at the time with the dock company claiming that trade should increase considerably as the docks had several million pounds spent on enlarging them over the previous few years. Finally it was agreed that from 25th December 1909 the rent would go up to £60 pa, whilst the premium increased to £250. Documents show the brewery was to paint the outside every three years with three coats of paint and inside every seven years, repair any fences and insure the property for at least £1000 and the fixtures for £100.

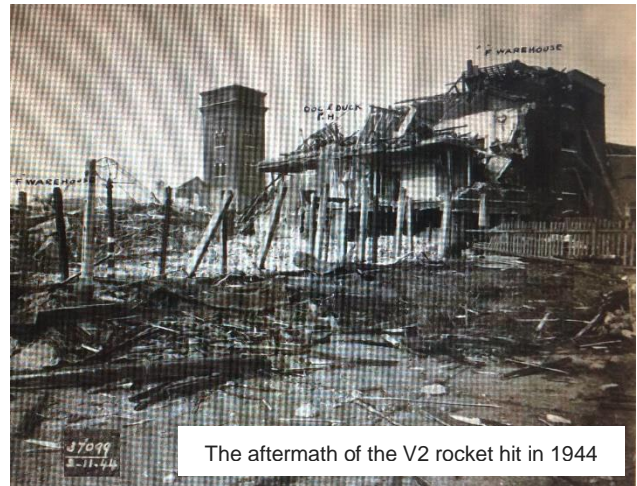
Crowleys appointed a new tenant Mr Alfred Cook who took over on the 8th December 1909 and trade increased. The new lease was for 21 years but the tenant did not stay long as by 1910 the Landlord was Joseph Dempster. During 1910 the docks were taken



over by The Port of London Authority in a Government incentive to merge many of the small undertakings on both sides of the river. As with a new company they were on a mission to cut costs. On the 14th February 1910 they decided without giving notice to Crowleys that the South Dock Gate would be locked (previously open 6 am to 6 pm). This had the effect that many of the workers that used the pub were unable to get to it unless they went via a different route passing two rival pubs (The Ship and Whale, Trumans and now Shepherd Neame, and the White Hart in London Road).

The effect was instant, the Dog and Duck lost one third of its trade overnight. Not only this but supplies became difficult to deliver as the key to the gate was kept in the police box near the steel yard which was not always manned. Crowleys complained, but the new dock company only offered to open the gate at high tide and during a 15 minute period at midday and another 15 minutes at 1 pm which was totally useless!

The brewery was not happy with the situation; they therefore instigated legal proceedings and a case was prepared to go to the High Court of Justice Chancery Division with Mr Justice Parker to decide the outcome booked for the 8th April 1910. Various affidavits were signed by the tenant, a Mr Cahill superintendent of police employed by the P.L.A., a former employee Mr Cullis, Mr Thompson (who was the Dock Superintendent) and Mr Burrell of Crowley's. On seeing the evidence that was to be submitted the P.L.A. relented and the court case was withdrawn just before the hearing. In a letter written to Crowleys dated 19th April 1910 The P.L.A. said that they intended in the short term to reopen the south dock gate and maybe some time in the future review and if needed, to consult Crowleys regarding any new arrangements. They also proposed each side should bear their own costs. Crowleys agreed but asked for compensation. Whether this was agreed is not known.



The lease to Crowleys expired in 1930 and Charringtons brewery of Mile End East London took over. Charringtons must have experienced a big increase in trade during the war years with the pub's captive customers of dockers but disaster struck at 7.45 am on the 31st October 1944 whilst the landlord Albert Arthur Aldridge was preparing for the day's opening. A massive unannounced explosion took place destroying most of the pub and buildings around and the nearby fire engine house. A Nazi V2 rocket, only the second to fall in Bermondsey, had fallen on the pub. The damage it caused was terminal, the pub never reopened again like many East End pubs in London that were bombed.

The site is now an open area in London's former Dockland with houses and offices all around. One of the nearby pubs with Truman tiles, but now owned by Shepherd Neame is still trading at least up to the start of the Coronavirus, but now has a more refined clientele than dock workers.

Geoff Dye

Mike's Meandering in Markyate

A village which has always intrigued me, partly because its straddling two counties meant that information sometimes got confused or lost, but also because of some of the links with the early days of Barclay Perkins, as evidenced in London Brewed. Part of the confusion

is that there were two breweries and listings were sometimes in Beds and sometimes in Herts. Much of the information has been accessed through the online catalogues of the county archives. Please note that spelling is usually as shown in the documents and



prone to variation!

Old Brewery, Pickford Hill

Firstly some background.....



On 22nd September 1663, brewer Clement Halsey's will was probate: land in Howndsfield; land in the Hyde, formerly held by Robert Halsey, Peter Shortridge, Edward Price, Edward Bridgman, Nicholas Halsey and Nicholas Cobham. Property in Edmonton.

This Clement was presumably a son of the deceased London brewer. Plus there were family links with the Thrales. In 1664 John Halsey, citizen and brewer of [City of] London, by devise of will of

his brother Clement Halsey, of London, brewer. In 1667 Bond: John Halsey of East Smithfield [City of London] brewer. In terms of Barclay Perkins, Edmund Halsey, son of a St Albans miller and son in law of James Child, joined the business as a clerk. He was MP for Southwark from 1722 until his death in 1728 Ralph Thrale being his nephew.

Meanwhile, documentation is available as follows:
Admission of Robert Eccleston, gentleman, to the Bull Inn, Markyate Street, (Caddington), on the surrender of Robert Halsey and Alice his wife, and George Taylor 23 Mar 1618-19

John Halsey of Harpenden, yeoman, and Judith his wife, to Richard Halsey of Markyate Street, brewer, of Barley Wicke otherwise the Grove, Flamstead. Covenant to Levy a fine. 23 Jan 1716/7.

John Halsey of Harpenden, Yeoman, and Richard Halsey of Markyate Street, innholder, in regard to the sale to the latter of Coales Farm and adjoining land in Pepsall End, Flamstead. Receipt by John Halsey, dated 6 November, 1717

Richard Halsey probate 11th December 1728 Studham Beds

Richard Hasley Admitted and surrendered: Elizabeth and George Halsey (of London, baker) Admitted; William Wescomb of Markyate, Beds. (brewer) and Elizabeth his wife, The White Hart, once John Good in Markyate., Herts., rent 4s. 8d. bequeathed by will to wife Elizabeth and brother George Halsey to be sold to discharge legacies.

In 1726 Plaintiffs: Clement Halsey brewer of Bedford; defendants: Edward Woodward surgeon, Henry Southouse and James Tooth. However, in June 1737 Clement Halsey, brewer in Bedford Jail, for debts. Deposition of Thos. Cawne: service of notice to Clem. Halsey, Bedford, brewer, for debt, 1738. Henry Southouse, esq of Maunden, Essex and Martin Search, gent of Chiswick, Middlesex (assignees under a commission of bankruptcy of Clement Halsey, brewer late of Bedford); defendants: James Tooth esq, Edward Woodward and Clement Halsey. Date of bill (or first document): 1739

Henry Southouse esq of Manuden, Essex, Martin Search gent of Chiswick, Middlesex assignees of the estate of Clement Halsey brewer late of Bedford, Bedfordshire. Defendants: Elizabeth Woodward widow, relict and sole executrix of Edward Woodward surgeon deceased. 1740

George Halsey, 'barber' of St Sepulchre, London (one executor of Richard Halsey, innholder and brewer deceased, late of Markyat Street, Bedfordshire); defendants: Elizabeth Halsey (widow and executrix of Richard Halsey, deceased) 1730. Will of George Halsey, Baker of Saint Sepulchre, City of London 23rd October 1735.

Elizabeth Halsey of Markyate Street, widow, executrix of Richard Halsey late of the same, brewer, to William Halsey of London, gentleman, son and heir of George Halsey late of the same, who was also exor, of Richard Halsey, of Barley Wick or the Grove and adjoining land in Flamstead, in settlement of disputes that had arisen. The property having been left by Richard Halsey to George Halsey on condition of his making payments to Elizabeth Halsey. Seal 27 & 28 Sept 1739.



The Sun, Markyate in 1966

I have not been able to find any documents for the next period. However, Bedford Archives catalogue is available online and deposit RY192 is property deeds for the Sun in Markyate, which give some indication of what happened after the Halsey involvement.

1769: i) George Wilkins, Markyate Street, Flamstead, Hertfordshire, brewer ii) Frederick Vander Meulen, St Albans, Esq. Lease for one year (to be followed by Release by way of Mortgage) by i) to ii)

... The Sun Inn in Markyate Street, in Studham, where Richard Halsey alias Chambers once lived, afterwards William Wescomb, esquire, now Robert Martin, heretofore used as a common brewhouse, fronting the great road, East, the yard and ground late of Daniel Seare deceased belonging to the Bell Inn, North, ... messuage in Markyate Street in Studham called the Swan where Thomas Pryer once lived, afterwards in occupation of John Linnell and Samuel Malettratt, then Thomas Skach and Thomas Miller, now Richard Tipper, fronting the kings highway which were heretofore purchased by George Wilkins of John Bigg, victualler

... malkiln and malthouse in Markyate Street, in Flamsted, Hertfordshire, with dwelling house adjoining on North side ... piece of ground containing 1 rood on part of which malkiln and dwellinghouse stand, Buckwood Lane lying on North West, next ground belonging to the Baptist Meeting House, West (which malkiln and ground were late in the occupation of Richard Taylor and Jonathan Munn, now of George Wilkins

... 4 cottages at Buckwood Lane, converted into a malting by George Wilkins and purchased by George Wilkins of Sarah Gratwick, widow by indentures of lease and release 18/19 January 1757

... piece of arable and pasture in Wheathemsted, Hertfordshire in tenure Henry Crouch now Henry Pattermaster, together with cottage built on it called the Five Horseshoes, heretofore in the tenure of John Ambrose, now Henry Pattermaster Purchased by George Wilkins of Jonathan Mead and wife Mary 4th August 1769.

George Wilkins' will was probate 30th June 1775, Flamsted. In March 1784 sale of brewery at Market Street, Francis Wilkins leaving the trade. On 23rd July 'Margate' Street auction at the Swan of old established brewery and maltings, latter Mr Foxley, plus:

Sun Richard Smewin?

Swan Mrs Bacchus

Five Horseshoes John Maylen or Mayles

Chequers Caddington Mrs Pateman

All the property of Francis Wilkins. On 9th February 1789 sale of brewery and inn under Beds, then

November 1807 sale of common brewhouse near Dunstable. In May of that year E Briden bankrupt brewer and maltster, Market Street.

The Old Brewery is shown on Pickford Road and Alan Whitaker's Gazetteer p168 locates it at 25/ 27 Pickford Hill. In the 1830s it seems to have been owned by Mary Griffiths with James Pearman as the brewer. *Here for the Beer* p37 notes him as a brewer 1846, but it is not clear if he was related to the Luton family of brewers.

Griffiths & Ashley

Partnership heretofore subsisting between us the undersigned, Matthew Griffiths and William Ashley, carrying on business as Common Brewers, at Markyate-street, in the parish of Flamstead, in the county of Herts, has been, this day dissolved by mutual consent. 28th November, 1856.

In 1877 there is mention of Thomas William Parslow, but in February 1879 he was in liquidation at the Old Brewery. In 1881 John Parslow brewer, Windmill Lane under Caddington, Beds. On 7th November 1883 sale of the plant of the Old Brewery, Thos Wm Parslow, though listed 1881-84, In 1886 Parslow died 10th May, aged 73, when living at the Plough. Confusingly his obit describes him as many years manager of the Lion Brewery; however, this was not the other brewery in the village but at St Clements in Oxford, presumably Morrells, though there is no mention of him in the company history (Allen).

Lion Brewery, Albert Street

Whitaker locates this at No 8. On 2nd June 1844 sale of recently erected flour mills and 5 qtr brewery. On 2nd June 1864 sale of 5qtr brewery and 10 qtr malting, though in May 1864 100qtr malting!

In 1856 AP Rowley was a brewer at Rickmansworth, by 1858 at the Lion Brewery here, though December 1860 mention of Rickmansworth again. Albert Pearman Rowley brewer listed 1850/1854. On 2nd June 1864

More on the Tamar Brewery from NL89

At the time of the search of the Tamar Brewery by the naval agent it was owned by Dansey, White & Co. As Geoff Dye rightly says John White was the managing partner. By the time we get to 1812 the composition of the partnership had changed several times and the brewery was now solely owned by Frederick Dansey. This is confirmed by "The Plymouth Directory" for 1812 and 1814 which places him in Morice Street, Plymouth Dock, as Devonport, was then known.

Dansey, died sometime before the 3rd January 1814 and the brewery was advertised for sale later in that year. The sale may have not taken place at this time since following Dansey's death there was wide ranging litigation over a six year period concerning who actually owned the brewery. Certainly there was one case where a party claiming an interest in the brewery obtained an injunction preventing the 1814 sale. That might have been over-turned in a subsequent unreported case. During my working life, covering 45 years in the law, mainly involved in commercial property, I found all of the cases difficult to understand

APR selling 5qtr brewery, 10 qtr malting and mill, described as recently erected and in 1868 a grocer. In November 1868 a Mr Carter selling the plant of a small brewery.

In 1869 Birdsey & Trafford brewers, with malt from Graces. In 1830 John Birdsey grocer and tallow chandler. In 1876 listed under Dunstable, sometimes as Birdsday, 1885 Thomas Birdsey bankrupt grocer and dealer, son William at Luton, 16 years ago had been a partner here with his brother-in-law Mr Trafford. He

A. W. ROWLEY, BREWER, MALTSTER, AND MINERAL WATER MANUFACTURER MARKYATE STREET, NEAR DUNSTABLE, BEDS.			
ALES AND STOUT.		PRICE LIST.	
XXX Fine Ale.....	1/4 per Gallon	Single Stout.....	1/2 per Gallon
XX Mild Ale.....	1/4 "	Porter.....	1/4 "
X.....	1/10 "	MINERAL WATERS.	
B.P. Ale (Bitter).....	1/4 "	Seltzer.....	2/- per Dozen
B. (Dinner Ale).....	1/2 "	Soda.....	2/- "
B.K. ".....	1/- "	Polish.....	2/- "
Pale Ale.....	1/- "	Lemonade.....	2/- "
Double Stout.....	1/6 "	Ginger Beer.....	1/3 "
XX.....	1/4 "	Ginger Ale.....	1/3 "
Orders sent by post to the Brewery or to Mr. Summers, Agent for Luton and neighbourhood, will be punctually attended to.			

describes it as previously run by a Mr Lloyd.

Nevertheless, in 1871 Albert Pearman Rowley, the following year also ginger wine manufacturer. Listed 1876 but by 1881 living Studham. On 17th June 1877 Alfred William Rowley selling the Red Lion Brewery, with 10 barrel copper, with malting and mill, details Mr Birdsey and Mr Trafford. Though AWR was advertising in local papers, this seems to have marked the end of commercial brewing in Markyate.

*Sources: British Newspapers Online – sales details etc
Here for the Beer – a gazetteer of the brewers of Hertfordshire,
Helen Poole Watford Museum 1984
Brewers in Hertfordshire, Allan Whitaker UOH Press 2006*

other than being fine examples of naivety and stupidity in abundance on the part of the parties.

Somehow the brewery did ultimately pass to a Mr. Williams and John Ellis; confirmed by "The Plymouth Directory" for both 1822 and 1823. I also have a note on file for 1827 confirming ownership as Messrs. Williams and Ellis rather than as Geoff suggests William and John Ellis. From reading the litigation reports I believe John Ellis, who was a party to much of the litigation, was a lawyer, with few scruples and certainly not naïve and stupid. The evidence for this character is circumstantial but he did have an address at Lincoln's Inn in London.

The trail then goes cold but at some point the Liscombe family, as Geoff suggests, became involved in the brewery and then in about 1883, George Crake owned it until take-over by H & G Simmonds.

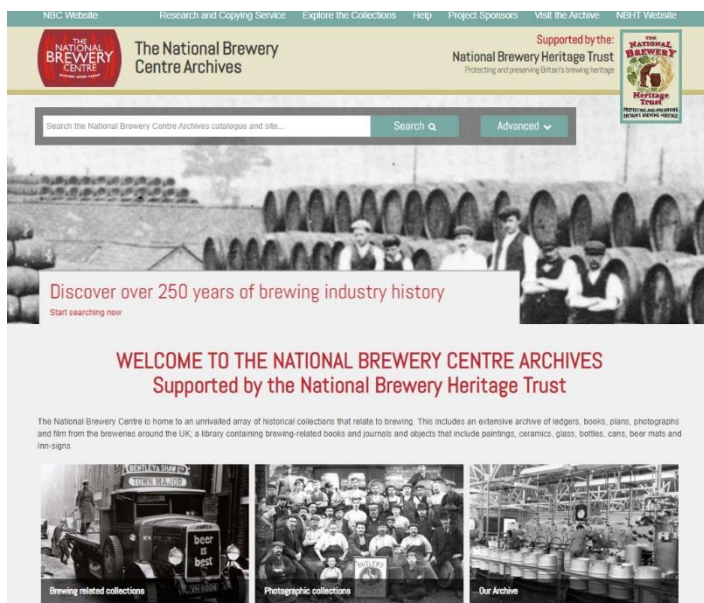
Wilf Ellis

Out and about

National Brewery Centre archive goes on line

The National Brewery Centre archive features around half a million items spanning 250 years of British brewing history. Currently, about 5,000 items of this ever-growing collection are publicly displayed at the National Brewery Centre in Burton on Trent, while many more are now free to access on the online database which went live at the end of July.

The archive's collection covers a number of different aspects of Britain's brewing heritage, from advertising to farming, and from industry personalities to influential brewing firms and pub companies. This £50,000 digitalisation project has taken two years so far, and has benefited from a crowdfunding campaign, corporate and individual donors, all coordinated by the volunteers at the National Brewery Heritage Trust as well as grants awarded by a number of organisations including the Consolidated Charity of Burton on Trent, BHS, Staffordshire Community Foundation, CAMRA and the Brewers' Research Education Fund.



The collection includes references to photographic negatives and paper documents which would need expert assistance to access (for a fee) but you can filter your responses to show images only. Click to view the item you want to download, click on the image to enlarge it and then right click to copy to your clipboard for onward use. Users can also leave comments or their own experiences by selecting 'User Comments' I am afraid there are some errors in some of the item descriptions so please report the ones you find to improve the database for all.

The online archive can be accessed at nbcarchives.co.uk/.

Roger Ryman RIP (1967-2020)

Roger Ryman, Brewing Director at St Austell Brewery sadly passed away on May 28th. He was a great friend of the Brewery History Society.

Roger became Head Brewer in 1999 at the tender age of 34, one of Britain's youngest. Before him the brewery had the accolade of St Awful and he set about modernising operations to support a new portfolio; the materials grist was overhauled to make best use of coloured malts and aroma hops while equipment was refurbished.

Before he got the job he had only been to Cornwall twice. Born in Leeds he graduated in Agricultural Science at Newcastle in 1988 and went to work in the lab for S&N at Tyne. At an appraisal he apparently said he wanted to be a Head Brewer but his boss explained this was an unlikely career move for a lab technician. Ryman then decided to strike out on his own and gained a Masters in Brewing Science with distinction from the Watt. After a short spell with Pure Malt he joined Maclay at Alloa in 1996. Then after just six years from that fateful appraisal he reached his goal.



Roger will be best remembered for St Austell Tribute which was originally planned as just a seasonal to celebrate the 1999 total eclipse of the sun which was only visible in Britain from Cornwall. Called Daylight Robbery it proved to be a bestseller and the brand was quickly renamed and moved to a core product which was later joined by Proper Job and 7%ABV Big Job. Its popularity allowed rapid expansion of St Austell's fortunes culminating in the takeover of Bath Ales and the construction of a brand new brewery near Bristol in 2016. Tribute now represents some three quarters on the brewery's output. He also developed Korev (Cornish for beer) which was a properly produced lager from imported German malt and hops.

He was awarded Brewer of the Year by both the British Guild of Beer Writers and the All Party Parliamentary Beer Group. In his spare time he was a keen hiker and gig racer. He led a team in a Round Cornwall challenge and had to drag one of these six oared sea-going rowing boats across land when the head waters of the Tamar got too shallow!

Roger was just 52 when he succumbed to cancer. He was a great communicator as well as a brewer. He always took trouble to explain about beer to the expert as well as the visiting holidaymaker on a rainy Cornwall day. He knew how to get the best out of his materials and process and leaves a spectacular legacy. He will be sorely missed.

SIBA has announced the posthumous award of a Silver Tankard Lifetime Achievement Award to Roger Ryman for his services to the industry. The new Brewing Director is Georgina Young, late of Fullers and Bath Ales.

Guinness bottlers labels, 1870 – 1938



David Hughes aka Mr Guinness Memorabilia, tells us he has over the years accumulated 2400 images of the oldest bottlers own design labels from the UK and Ireland. They include some 400 Irish porter, 1400 extra stout, 450 export bottlers, 80 NES invalid stout, 80 porter ES blends and Guinness Bass blends.

They document the bottlers of the time in a unique way as Guinness was sold everywhere but always bottled locally by hotels, pubs, grocers, breweries and bottling agents. Sometimes this is the only record of the bottler and brand that exists. Guinness had to approve each design and kept a record of each in the Dublin Brewery guard books.

It is a 237 page full colour book and costs £40 including postage. Members were circulated to gauge interest but there may be copies still available, contact David on [email address withheld](#) for further information.

TNA downloads

Jeff Sechiari tells us that The National Archive is offering free downloads of their material (usually £3.50 per item) during its lockdown closure. Searches for words such as brewery, malt, oast, hops, etc., give a number of hits. A lot are pre 1858 wills, which may, or may not, have interesting detail within them. He has downloaded wills of the LoW brewers who pop up (as well as a lot of wills relating to the family tree, of course)

There is also the Dixon Scott Collection of photographs from around the country and this includes a few in our area, mainly of Burton. You will need to register but hopefully this facility will still be available after this newsletter reaches you as the Kew site opened again for a limited number of researchers at the end of July.



The Worthington maltings in Burton on Trent from the Dixon Scott Collection

Brewing 5000 years ago

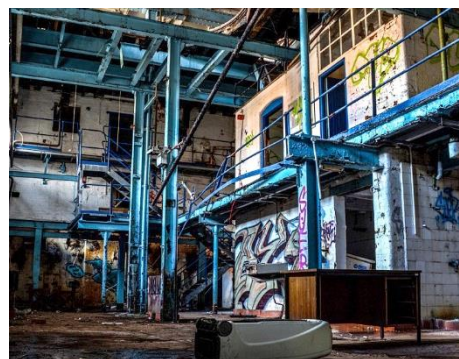


The Kushim Clay Tablet, a large (68 by 72 by 19mm) and remarkably fine pictographic tablet recording beer production at the brewery at the Inanna Temple in Uruk (150 miles south of modern Baghdad), has been auctioned by Bloomsbury. It dates from the 31st century BC and has the apparent personal name 'Kush-im', that is perhaps the first attested personal name in history. Kushim was an accountant. It seems odd that such a thing should be on the open market. The target price was £90K and, plus fees, the buyer paid £175,000. The BHS Treasurer declined to make a bid!

The Urban Explorer risks life and limb

There seems to be a new craze for bunking around disused industrial premises in the name of digital art. The anonymous Urban Explorer says 'The whole thing is a challenge; from getting in, to the lighting and the safety of the building, there's just something special about old industrial sites'.

Sounds a bit dangerous to me. Here are a couple of his shots taken inside the old Kimberley Brewery near Nottingham which was closed by Greene King in 2006.



Another lockdown freebie

The British Film Archive has released a series of short films from its collection depicting the British pub from 'what we want is Watneys' to the sad demise of Joules beers. This will be a great thief of time so watch responsibly at <https://player.bfi.org.uk/free/collection/virtual-pub-crawl>

David Robinson RIP (1937 - 2020)

We are sorry to inform readers about the passing of another great friend of the BHS. David Robinson had been a director of his eponymous family brewery in Stockport for over 50 years. He started at the brewery in July 1962 as a brewer. David drove the development of the Unicorn Packaging Centre at Bredbury and more recently oversaw the project to install a new Kronen Steinecker brewhouse. We remember him showing us around the brewery at our AGM in 2015 we think he was pleased to have a group very keen to know more rather than being in a rush to get to the bar!



Voices from West London breweries

Digital Works has launched a documentary film "Brewing Stories: An Oral History of brewery workers in London". The website has 33 interviews with older folk who had worked at Youngs, Fullers and Watney's Stag plant at Mortlake. Edited highlights have been made into an enchanting film.

You can watch it online and also listen to all of the full interviews at <http://www.brewingstories.org.uk/film.html>

Rewriting history

The furore following the death of George Floyd in Minneapolis has led Greene King to apologise for the activities of Benjamin Greene who founded the brewery in 1799. Amongst 47,000 others, he was compensated by the UK Government in 1833 for the 231 slaves on his Caribbean sugar plantations. The present Hong Kong owned company promises some unspecified reparations. While the Washington Redskins promised a name change to the Washington Football Team, Molson Coors' Leinenkugel arm has ditched its squaw mark, New Orleans Dixie Beer will rename



while Colonial in Western Australia is under pressure to do the same. Even Brazil's Brahma named after Englishman Joseph Bramah in 1888, rather than a Hindu deity, is under woke pressure, Austria is not exempt from this navel gazing, Mohrenbräu has used a play on the owners name since the pub opened back in 1784. Herr Mohr used a black man in his logo which persists to this day where his descendants are 'assessing the situation' as they say the offending black person is actually a depiction of St Maurice who was obviously noted for his frizzy hair!

Iain Miles is looking for brewery steam engines

I have long wanted to write on brewery stationary steam engines and other forms of power like water and horse wheels and their development and demise over the last 200 or so years. Included, but perhaps later, will be a list of surviving engines, but I will need an input from other members as to what and where they are.

Sites which are known to have engines

Burnham on Sea, Holt's brewery, Culverwell, Bridgwater. Now at Westonzoyland Pumping Station Museum.

Bristol City Museum, 2 x steam liquor pumps by Adlams in store

Bridport, J&H Palmer, Old Brewery, Brown and May, Devizes. Is it still on show? Plus waterwheel, Bridgwater, Starkey Knight and Ford, 2 x Tangye's B'ham. Both in County Museum store, Taunton.

Blandford, Hall & Woodhouse, 2 x engines, 1 x Hindley

Devizes, Wadworth, Adlam's Bristol.

Weymouth, Devenish, Brewer's Quay shopping arcade. 2 x engines on show on brewery site.

Southwick, Golden Lion

Hook Norton and Faversham, Shepherd Neame

Norwich City Museum; Welsh Industrial and Maritime Mus.

Sydney, Aus. Mus. Of Technology (Whitbread's first engine, Boulton & Watt)

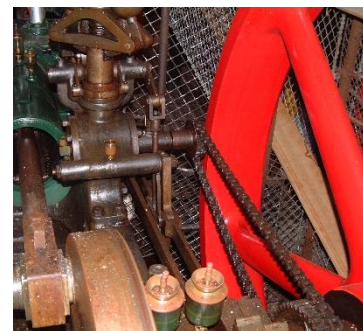
Tavistock, Robey Trust, a Robey engine from one of Truman's breweries.

These are the sites of either in-situ, stored or displayed engines which I know about. There are others of which I have heard vague mention but would rather be told about again to confirm their existence.

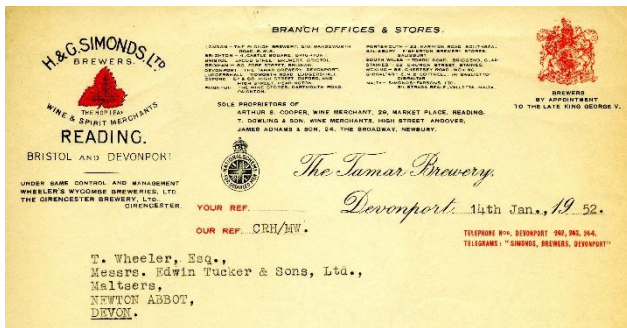
I am also ploughing through the George Watkins collection from the National Archive which illustrates a fair number of engines photographed between the 1930s and 1970s. From that I may be able to establish how many of them survive.

Iain hopes to write a history of steam in breweries and later a list of extant

engines, I can add Arkells (right) in Swindon and Harveys at Lewes, you can reach Iain on [email address withheld](#)



Tuckers Maltings and the Tamar Brewery



In the last Newsletter, Geoff Dye wrote about the Tamar Brewery at Devonport. At various times in its later history it was supplied by Tucker's Newton Abbot Maltings. As an appendix to Geoff's story I thought it would be of interest to include some details of the malt supplied.

As Geoff's article states the Tamar Brewery was taken over by H. G. Simonds in 1919, and in 1954 Simonds purchased the Octagon Brewery, Martin Street, Plymouth, also supplied by Tuckers. In 1960 Simonds merged with Courage and so from 1962 onwards it was Courage (Western) who controlled the malt contracts for the Tamar Brewery which eventually ceased to brew



in 1975.

In 1969 Courage took over the Plymouth Breweries which were also supplied by Tuckers. It is difficult at times to be certain to which brewery the malt was being sent! There is simply a notation, 'Plymouth Breweries' and it is only when both Plymouth Breweries and the Tamar Brewery (Simonds/Courage) are mentioned that it is possible to know to which brewery the malt was being sent. Furthermore, after Courage's take over of the Plymouth Breweries, Regent Brewery, the malt for both the Plymouth and Tamar Breweries was dealt with from head office. In consequence from 1970 to 1975, when the Tamar Brewery ceased to brew, malt was simply booked to Plymouth (Brewery). In theory this could have been the Regent Brewery but was almost certainly the Tamar Brewery.

Like so many documentary sources, the records are not complete for the whole period and appear in different forms. So it is perhaps relevant to look at the sources first and then at what information they provide. The most comprehensive and continuous, once they start, are the letters between Tuckers and the Tamar Brewery/Simonds/Courage, but some additional information in particular for the years just after World War II comes from Analysis and Malt Out Books.

There is no evidence that Tuckers were supplying the Tamar Brewery during World War II but from the end of 1945 The Malt Out book shows that No 2 Pale English Malt was being sent to Simonds, the Tamar Brewery. The contract was for 385 quarters for 1945, but only 300 quarters for 1946, 1947 and 1948, however, there were sometimes additional deliveries. There was a major increase for the 1950 contract with 2,500 quarters, the delivery of which would have run into 1951 and a final delivery was made in December of that year. The usual quantity delivered was just 35 quarters. The deliveries were of course made in sacks.

There is then no further reference to Simonds in the Malt Out Book until 1955 when malt was dispatched in June of that year. This is confirmed in notes made following an interview on 30 July 1954 between Mr T. H. Wheeler (Tucker's) and Mr E. M Downes (Simonds, Reading) and with Mr John Rowland (head brewer of Tamar Brewery) at the Brewery (Devonport) where there is a reference to the fact that Tuckers had not supplied malt to them for a 'few years'. This was most probably because they made 70% of their own malt. The outcome was that Tuckers was booked to supply 500 quarters of Mild Ale Malt at 148/- delivered to the Tamar Brewery. (Copy letter dated 10 November 1954.) It is worth noting that the malt was to be delivered in lined (with paper) sacks 'to mitigate the possibility of moisture being picked up during delivery'.

Tuckers then continued to supply malt to the Tamar Brewery until brewing ceased. Both the amount and the price varied, although the amount was usually 1,000 quarters and in later years it was often 1,200 quarters. The price each year was dependent upon the barley



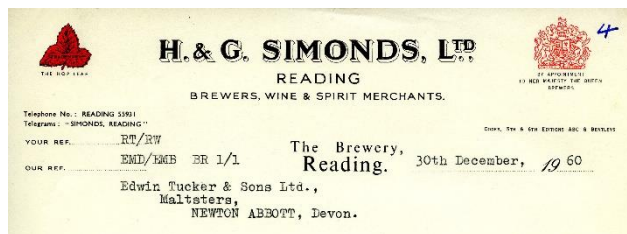
harvest, furthermore the cost of the barley could fall or rise during the season. Although 1,200 quarters was the usual amount contracted, Tuckers indicated in 1962 that they might be in a position to increase the quantity offered but the brewery declined this as they still had their own maltings. The type of malt produced is not always indicated but appears to have continued to be Mild Ale Malt.

From 1965 the contracted amount was increased to 2,000 quarters. Although changes in price were primarily governed by the cost of barley, changes at the Newton Abbot Maltings could also have an effect. For example in October 1967 there is a reference to the price being reduced by 21/- a quarter as a result of the new oil fired kilns. In 1968 the Brewery advised that they would accept the barley variety Proctor for their malt, as well as Maris Otter and Maris Badger. Also in 1968 the Brewery advised that gibberellic acid could be used as long as the amount was specified. The provisional malt contract was for 2,500 quarters and Tuckers suggested a price of 155/- per quarter but this was reduced to 153/- per quarter. The 1969 provisional contract was increased to 3,000 quarters with the malt being made from either Proctor, Zephyr or Maris Otter barley and it was further suggested that 70% of the malt should be from Proctor and the remainder from Zephyr but Sultan should be omitted. The price was 158/- a quarter and this was accepted.

The 1970s provide a variety of information not only on



the cost of malt to the Brewery, but how those costs might vary and what the causes were, often beyond the control of the maltster. By 1970 the contracts had changed to metric, and in that year the contract was for 457.2 metric tonnes at a price of £67.0.0. per tonne. The bulk of malt was to be from Proctor provided there was no premium, although other varieties such as Zephyr could be used provided the malts were kept separate. In 1972 Tuckers advised that the supply of malting barley was meagre compared with the eastern counties and that together with increased overheads of wages and haulage meant an increase in price on the previous year to £65.60 per tonne with delivery of £1.30



per tonne to Plymouth making a total of £66.90 per tonne. Eventually a price of £64.30 was agreed.

The oil crisis of 1973/74 had a substantial impact. Tuckers advised the Brewery in a letter of March 1974 that the cost of kilning had increased substantially, pointing out that in October 1973, 40 tonnes of malt produced per week required 1,400 gallons (6,364 litres) of oil costing £119.00 equalled £2.97 per tonne. By March 1974, 40 tonnes of malt produced per week required 1,050 gallons (4,773 litres) of oil costing £216.40 equalled £5.41 per tonne. The reduction in consumption had been achieved by making various modifications to the kilns but they were still left with an increase of £2.44 above when their contract had been signed in November. The cost of haulage would not be increased because of the short distance. Tuckers requested an increase of £2.40 per tonne from 1st April and this was agreed. In October 1975 brewing ceased at the Tamar Brewery and it was noted that the last delivery of malt was made on October 8th of 5.25 tonnes. Always there had been thanks for the continued business.

Although there were no more deliveries to the Tamar Brewery, Tuckers still had a contract to supply malt to the Regent Brewery (Courage) and it is interesting to note the problems of supply in 1975 and 1976.

The summer of 1975 was a dry one in Devon, and in November Tuckers advised that the malting barley crop in the area had been almost a complete failure therefore they had bought from Wiltshire and Hampshire which had resulted in extra cost and although this had been partly offset by increased production and a reduction in the labour force, however, because the crop failure was specific to the area and to remain competitive they would not be passing on all the cost and so there would be an increase of £4.00 per tonne to £137.00 per ton delivered to the Brewery although this was subsequently reduced to £135.00 per tonne. 1976 was another difficult year with regard to the barley harvest and as a result the permissible nitrogen content was increased. The barleys to be malted by Tuckers for the Brewery were Proctor and Hassan. The latter had mostly been grown in Cornwall. Eventually it was agreed that malt delivered to Plymouth in sacks would be at £175.50 per tonne with a contract for 350 tonnes.

Amber Patrick

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 – *email address withheld*"

ANGUS

Shed 35 Brewery, 51 Chapman Drive, Carnoustie, Angus DD7 6DX

W: www.shed35brewery.co.uk

Established by three friends from the oil industry in 2016.

John Wilson, Gary Mellon and Billy Duncan. Billy left in 2017.

The brewery is named after the time when Gary home brewed in his garden shed.

BEDFORDSHIRE

The Crown Brewery, Crown Public House, Green End, Little Staughton, Bedford MK44 2BU

W: www.thecrownstaughton.com

Brewing commenced summer 2017.

CAMBRIDGESHIRE

Ivo Brewery, 8-10 Church Street, Somersham, Cambs PE28 3EG

W: www.ivoibrewery.co.uk

Established in 2020 by Charlie Abbott and Jason Jones.

Burwell Brewery Ltd, 17 The Paddocks, Burwell, Cambs CB25 0HQW

W: www.burwellbrewery.com

Established by Paul Belton and Richard Dolphin, home brewers who went commercial in early 2019.

Pastore Brewing & Blending Ltd, Unit 2, Convent Drive, Waterbeach, Cambridge CB25 9QT

W: www.pastorebrewing.com

A ten-barrel brewery started mid 2019 with a focus on mixed fermentation and wild yeast beers.

Grafham Brewery Company Ltd, 30 Breach Road, Grafham, Huntingdon PE28 0BA

W: www.grafhambrewing.co

Established in early 2019.



CO ANTRIM

Norn Iron Brew Co, Unit 30, The Cutts, Dunmurry, Belfast BT17 9HN

Brewing commenced late 2018.

CO ARMAGH

McCrackens Real Ales, Derryall Road, Portadown, Craigavon BT62 1PL

W: www.mccrackensrealale.com

Brewing started in late 2018.

CO DERRY

Heaney Farmhouse Brewery, The Wood, 96 Ballymacombs Road, Bellaghy, Magherafelt, BT45 8JP

W: www.heaneyfarmhousebrewing.com

Brewing undertaken at Boundary Brewery to start. In 2018 they built a new brewery on the family farm.

Rough Brothers Brewing Ltd, Altnagelvin Industrial Estate, Trench Road, Londonderry BT47 2ED

Brewing commenced in the summer of 2019.



CO DOWN

Modest Beer, 10a, My Lady's Mile, Holywood, BT18 9EW

W: www.modestbeer.co.uk

Brewing commenced late 2019 using a 60L plant.

Beer Hut Brewing Co, 17 Harbour, Kilkeel, Newry BT34 4AX

W: www.beerhutbrewing.co.uk

Brewing commenced summer 2017.

DERBYSHIRE

Alter Ego Brewery, Unit 11, Adams Close, Heanor, Derbyshire, DE75 7SW

E: matt@alteregobrewing.co

Established in 2018 by Matt Makins.

DEVON

TQ Beer Works, 6 Kingswood Court, South Brent, Torbay TQ10 9YS

W: www.tqbeerworks.com

Established in early 2020.

DUMFRIES

Motte & Bailey Brewery, The Blue Bell Inn, 10, High Street, Annan, DG12 6AG

T: 01461 202 385

After Andrews Ales stopped trading, the plant was relocated to the Blue Bell Inn and they commenced brewing in May 2019

DURHAM

Hopper House Brew Farm, Racecourse Road, Sedgefield, Durham TS21 2HL

W: www.hopperhousebrewfarm.co.uk

A working dairy with a micro brewery and tap on site.

EAST LOTHIAN

Faking Bad Brewery, The Gothenburg, 227-229 High Street, Prestonpans EH32 9BE

W:

www.fakingbadbrewery.co.uk

Latest brewery to use this site.

After Kentwood closed, Faking Bad started in 2019.



EAST RIDING OF YORKSHIRE

Yorkshire Coast Brew Co, The Funny Onion, 105 Hilderthorpe Road, Bridlington YO15 3ET

W: www.yorkshire-coast-brewery.com

Brewing started at this pub in December 2019.

FIFE

Strath Mash Brewing, Strathkinness Tavern, 4 High Road, Strathkinness, St Andrews, KY16 9RS

E: info@strathkinnesstavern.co.uk

Brewing started in autumn 2017 at this pub.

Seven Kings Brewery Ltd, Halbeath Place, Lyneburn Industrial Estate, Dunfermline KY11 4JT

W: www.sevenkingsbrewery.co.uk

Brewing commenced March 2019.

GLASGOW

Overtone Brewing Co, Unit 19, New Albion Industrial Estate, Halley Street, Glasgow G13 4DJ
W: www.overtonebrewing.co.uk
Established in summer 2018 brewing hop forward keg and canned beers.

GREATER LONDON

Anomaly Brewing, 59 Glebe Gdns, New Malden KT3 5RU
W: www.anomalybrewing.co.uk
Brewed by Adam Sutton, a home brewer who went commercial in late 2017.

Little Creatures Brewing, 1 Lewis Cubitt Walk, London, N1 4DL

W: www.littlecreatures.co.uk
In mid 2019 this UK site opened as part of the Australian brewery, in itself part of the Lion Group.

Greywood Brewery, Sandford Avenue, London N22 5EJ
A home brewer, went commercial with sales starting March 2020.

Old Street Brewery, Arch 11 Gales Gardens, E2 0EJ
W: www.oldstreet.beer

The Queens Head Brewery relocated in 2018.

Goose Island Brewpub, 222 Shoreditch High Street, London E1 6PJ

W: www.gooseislandbeercompany.com
A London based offshoot of US Goose Island, itself owned by AB-InBev, that commenced in late 2018.

El Pie Brewing Co, Ricardo's Cellar, 44 Church Street, Twickenham TW1 3NR

Primarily a brewing school, they also cuckoo mainly at Belleville Brewery.

Concrete Island Brewery, Pavilion Terrace, Wood Lane, London W12 0HT

W: www.concreteislandbrewery.co.uk
Commercial home brewer started selling in Autumn 2017, initially called Small Beer Brewing Co. Renamed Concrete Island in early 2020.



HEREFORDSHIRE

Woobley Brewing Co, Portland Street, Weobley, Hereford HR4 8SB

W: www.woobleybrewing.co
Established in early 2019, next to Jules Restaurant, they brew on a small scale, primarily bottled beers.

Bullen Brewing Co, Bullen Lodge, Ledbury Road, Ledbury HR8 2JE

Established by Adrian Whiles in 2017 in an old hunting lodge. Commercial sales started in September 2018 but it looks like he stopped in Oct 2019.

INVERNESS

Dog Falls Brewing Co Ltd, Scaniport, Inverness IV2 6DL
W: www.dogfallsbrewing.com
Established by Bob Masson in summer 2019.

KINCARDINESHIRE

LabRat Brewing, 33 Bernham Av, Stonehaven AB39 2WD
A small batch brewery, home brew which went commercial in early 2019. – seems to be bottles only

LANCASHIRE

Tyton Brewery, 54 Bradshaws Lane, Southport PR8 3LQ
E: tytonbrewing@gmail.com
Tom Anderson a home brewer, went commercial in late 2018.

MERSEYSIDE

Liverpool Brewing Company Ltd, 39 Brasenose Road, Liverpool, L20 8HL

W: www.liverpoolbrewingcompany.com
Established in 2018 using the plant from the recently closed Liverpool Craft Brewery.

Love Lane Brewing, 62-64 Bridgewater Street, Liverpool, L1 0AY

W: www.lovelanebrewing.com
Previously Liverpool Craft, they established in Bridgewater Street, selling cask beers under the Higsons brand and keg under Love Lane.

Beer Station Brewery Ltd, 3 Victoria Buildings, Victoria Road, Formby, Liverpool L37 7DB
Brewing commenced spring 2019 at this micro pub.

NORTHAMPTONSHIRE

Roman Way Brewery, Building 79, The Old Depot, Bridge Street, Weedon, Northampton NN7 4PS

W: www.romanwaybrewery.co.uk
Established by Dan, with brewing starting in June 2019.

Litchborough Artisan Brewery, Unit

12, Northampton Road, Litchborough, Towcester NN12 8JB

W: www.litchboroughbrewery.co.uk
Established in 2019 after taking over the plant and site at Merrimans

Brewery. They do however claim a link to Bill Urquhart's original Litchborough Brewery.

Braybrooke Beer Co, Braybrooke Farm, Harbrough Road, Braybrooke, Market Harborough, LE16 8LJ

W: www.braybrookebeer.co
Luke Wilson and Cameron Emirali, who operate Soho restaurant 10 Greek Street, launched a brewery in Market Harborough. They partnered with Nick Trower, founder of craft beer distributor Biercraft and Stephan Michel, owner of Mahr's Bräu brewery in Germany, to launch the brewery in a former grain-drying store on a Market Harborough farm. The lager will be initially available at Soho and to the on and off-trade through Biercraft.

Holcot Hop-Craft Ltd, Main Street, Holcot, Northamptonshire NN6 9SP

E: roger@gunnett.co.uk
Roger Gunnett an engineer and home brewer started commercial sales in 2017.

Boot Town Brewery, C/O Copper Kettle Brewery, Bosworth Garden Centre, 110 Finedon Road, Burton Latimer, Northants NN15 5QA

W: www.boottownbrewery.co.uk
Established in 2017 on the site of the Copper Kettle Brewery in Burton Latimer.

Avalanche Brew Co, Burton Latimer, Northants

W: www.avalanchebrew.co.uk
Home brewers Matt and Rob went commercial with a 200L kit, with beers sold cask, keg, bottle and can.

PERTHSHIRE

Cullach Brewing, Unit 1, Nether Friarton, Friarton Road, Perth PH2 8DF

W: www.cullachbrewing.co.uk
Brewing commenced in late 2019.



ROSS & CROMARTY

Applecross Brewing Company Ltd, Russel Yard, Kishorn, Applecross, RossShire, IV54 8XF
W: www.applecrossbrewingcompany.co.uk
Established in 2017 as a cuckoo, but started using their own plant in 2018. Established by a group of locals with James Johnson brewing.



Knoydart Brewery, St Agathas Chapel, Mallaig, PH41 4PL
W: www.knoydartbrewery.co.uk
A nano brewery commenced in summer 2019. Established by Matt and Sam Humphrey. They use a 20 gallon pilot plant, but added an Oban Ales 5bbl plant later.

Ben Nevis Brewery, Annat, Corpach, Fort William PH33 7NB

W: www.bennevisbrewery.shop
Commenced brewing in summer 2019. Run by Simon Delvaux who is the brewer and Freja MacDonald; they focus on Belgian style beers.

SHROPSHIRE

Target Brewery Ltd, Roden Nursery, Roden Lane, Roden, Telford, TF6 6BP

Established in 2015 on the same site as Dickensian after they closed, they closed in 2018.

Evolution Brewery Ltd, Harlescott Lane, Shrewsbury, SY1 3AH

W: www.evolutionbeerco.com
Took over the Battlefield Brewery site and commenced under this name in early 2019.

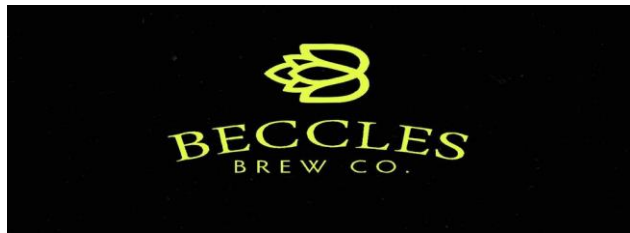


Clipper Brewery, The Bell & Talbot pub, 2 Street, Bridgnorth, WV16 4QW

W: www.bellandtalbotbridgnorth.co.uk
Established by 2013 the Clipper Brewery can produce up to 80 gallons a week. They closed in 2016.

SUFFOLK

Beccles Brew Co Ltd, 6 Bramley Rise, Beccles NR34 9HT



W: www.becclesbrewco.co.uk

A nano-brewery established by Sam Riseborough and Adam in Spring 2019.

Weird Sisters Brewery, 24 Timworth Heath Cottages, Great Barton, Bury St Edmunds Suffolk IP31 1QH

E: paul.canham2@btinternet.com
Paul Canham is a home brewer who started selling his beers commercially in summer 2018.

Phantasma Brewery, The Boot, Freston, Ipswich IP9 1AB

W: www.thefrestonboot.co.uk
Brewing commenced mid 2018.



Humber Doucy Brewing Co, Unit 2 St Edmunds Garage, Broad Street, Bacton, Stowmarket, Suffolk IP14 4HP

W: www.humberdoucybrew.co
Established in May 2019 by Alan and John Ridealgh.

One Degree East Brewery, 1 Brick Kiln Cottages, Great Bricett, Ipswich IP7 7DG

T: 07948 401 938

A home-based nano-brewery started late in 2018.

Munson's Brewery, The Chequers Inn, The Green, Gazeley, Newmarket CB8 8RT

W: www.munsons.co.uk

A micro brewery established at the Chequers Inn in late 2018. In 2020 a large plant was added.

The Hartest Brewery Co, Hartest, Bury St Edmunds, IP29 4EF

Home based brewery started in early 2018 by Fergus Dyer-Smith.

WORCESTERSHIRE

White Rabbit Brewery Ltd, Unit 15a, Weston Industrial Estate, Honeybourne, Evesham, WR11 7QB

Set up in early 2019 when Cannon Royal left the Fruiters Arms and they brew both brands there.

Wintrip Brew Co, The Oil Basin Brewhouse, 7 Copenhagen Street, Worcester WR1 2HB

W: www.wintripbrew.co
Started in 2015 as Three Shires, but move to this site in 2018 and used this new name.

BOA Brewery, Brothers of Ale Ltd, Unit 3 Anglo Buildings, Baldwin Road, Stourport on Severn DY13 9AX

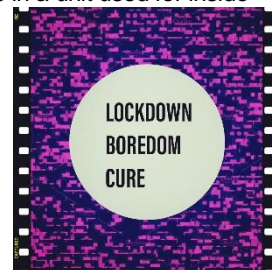
W: www.brothersofale.co.uk
Brewing commenced 2019.

Lab Culture Brewery, Unit 6 Colemeadow Road, Moons Moat North Industrial Estate, Reddich B98 9PB

W: www.labculture.co.uk
Brewing commenced in late 2018 in a unit used for inside farming. The idea is that the excess heat is used for beer production

Gander Brewing Co Ltd, Unit 13, New Venture Enterprise Centre, Venture Business Park, Park Boulevard, Worcester WR2 4GD

W: www.ganderbrewing.com
Established in summer 2019 by Aaron and Lee Bushell, they focus on bottled beers.



Gleanings – tomorrow's history today!

Carlsberg and Marstons in JV



Marston's and Carlsberg UK have launched a joint venture to create a 'brand-led UK brewer of scale'. Marston's will receive a 40% share in the new venture called Carlsberg Marston's Brewing Company and a cash payment of £273m. The deal values the Marston's brewing business at up to £580m and the Carlsberg UK brewing arm at £200m.

CMBC will have assets including Carlsberg UK's Northampton brewery, London Fields brewery and an NDC; and Marston's six breweries - Marston's, Banks's, Wychwood, Jennings, Ringwood and Eagle plus 11 distribution depots. Marston's 1600 strong pub estate remains a separate entity but CMBC will have access for its beer portfolio.

Said to be a deal which heavily indebted (£1.4bn) Marston's could not refuse, there is concern about the future of all the smaller brewing units, the contract brewing of Draught Bass for A-BI and the Burton Unions themselves. Needless to say CAMRA and SIBA are dismayed over possible reduction in choice for consumers and access for smaller brewers into Marston's estate. The Competition and Marketing Authority has yet to pass the merger.

Try a mushroom beer

Fungtn beer is brewed with *Myco adaptogens*, a species of fungi that is been historically used for medicinal purposes. The range clocks in at 0.5% ABV and consists of three expressions: Lion's Mane IPA claims neurotrophic benefits; Chaga Lager has antioxidants and Reishi Citra is designed to help fight free radicals. The fungus is said to increase mouthfeel in a Nolo product.

Mustard beer from the US

While we are on the subject of novel materials, Oskar Blues in the States has a 5.2%ABV semi-tart tropical wheat beer which is infused with an array of citrus fruits to complement the use of a Classic Yellow Mustard.

Plans to save Suffolk maltings

Woodbridge's Crown Maltings on Quay Street dates back to the 1850s and served as the town's assembly rooms until some fifty years ago. It is now in a sorry state and plans are afoot to turn it into two town houses and seven apartments.



Plough plans revealed

The 1901 Grade II listed Plough Maltings, in Horninglow Street, Burton on Trent is now set to be transformed into 32 apartments after standing empty since the 1960s. Envee Properties has resubmitted proposals after earlier planning permissions had lapsed. A pair of one-bed studios, 18 one-bed apartments, and 12 two-bed flats will have 48 cycle spaces.



The Plough pub at the front will also be converted into two flats with three houses built behind.

Brewpoint almost there

Wells & Co should be brewing again in Bedford by the time you read this. The 30,000hL brewery and visitor centre at Fairhill on the outskirts of Bedford is on the same aquifer as the original brewery which is now owned by Carlsberg Marstons. The restaurant and tours will not open until next year.



Short and curlies anyone?

A Canadian brewery tried some New Zealand hops and wanted a Kiwi name for the beer. Hells Basement Brewery thought they had chosen the word for a feather but it turned out that *Huruhuru* is Maori for pubic hair!

Bet you missed it

International Beer Day was on August 7, the first Friday in the month. This annual event was created in 2008 as 'a global celebration of beer, taking place in pubs, breweries and backyards all over the world. It's a day for beer lovers everywhere to raise a toast to our brewers and rejoice in the greatness of beer!'

Budvar redesigns

Budweiser Budvar is launching a new packaging design as part of a brand refresh that puts the focus on the classic Czech lager's proclaimed status as the flagship of 'the Republic of Beer'.



Storks stop brewing

The Zwanzger Brauerei in the village of Uehlfeld in Bavaria has been forced to suspend brewing after a family of storks built a nest in one of its chimneys. The birds are a protected species in Germany and Covid restrictions meant the nest could not be craned out once the young had fledged. Unfortunately storks tend to return to the same nest site every year.

Beer to get calorie labels

Boris Johnson may have shed a stone but he wants us all to do the same. As part of an anti-obesity drive, calorie labels will be put on alcoholic drinks, restaurant meals and takeaways. Research shows that 80% of the public are unaware that there are 180 calories in a pint of lager. Drinking five pints a week is equivalent to eating 221 doughnuts a year says the NHS.

Hops with everything

Caputo Brothers Creamery and Tröegs Brewery in Pennsylvania have infused Citra hops into warm pasteurised milk. The cheesemaker said "keeping the cheese from becoming too bitter was a monumental task." Nevertheless the cheese was also sprayed with beer for two weeks during maturation. Meanwhile the Michigan Wine Company has recently released a dry-hopped white wine made from Seyval Blanc. Whole Citra cones were added to the fermentation for the final couple of weeks at the rate of 8g/L, the same rate as a respectable IPA!

Plant based bottles

Carlsberg's cardboard bottle which could replace one-way bottles made from PET or glass in the future is one



step closer to reality with Netherland based Avantium building a plant designed to make 5000 tonnes of plant based (FDCA) furandicarboxylic acid which is a key building block for plastics such as PEF (polyethylene furanoate).

The bioplastic is fully recyclable and decomposes in one year using a composter or a few years if left under normal outdoor conditions. Globally around 300 million tons of plastic is made from fossil fuels every year so we have a way to go.

Scotland draws up deposit scheme

The Scottish Parliament has voted to bring in a 20p deposit return scheme (DRS) for single-use drinks containers from 500mL to 3L. The deposit can be redeemed when the used product is returned to a retailer, returning containers over the counter or by using a reverse vending machine. The industry will pay a 6p admin charge as well. Implementation of the scheme has been delayed from April 2021 until July 2022 due to the Covid-19.

Plymouth gets Lockdown pub

Victoria Inns has taken over the Southway pub in Plymouth and renamed it The Lockdown; it has lager and cider lines directly to taps on the tables.

China puts tariff on Aussie barley

China has imposed 73.6% anti-dumping and 6.9% anti-subsidy duties on Australian barley saying the imports had 'materially damaged' its domestic industry. China alone used to cover half of Australia's barley exports. Iron ore, coal and LPG could be next. Australia has appealed to the World Trade Organisation. Meanwhile Canadian malting barley exports to China increased by 38% in May.

In case you were wondering...

According to the Barth Hass report world beer production rose slightly in 2019 by around nine million to 1,913 mhl. Largest beer producing countries were again China (376mhl), USA, Brazil, Mexico and Germany.

New brewery in Munich

Giesinger Bräu started in a garage in 2005, it has recently built a 20,000hL plant in the northern Munich suburb of Lerchenau. It has a new 147m deep bore to get brewing water and joins a very exclusive club; the *Association of Munich breweries* alongside Paulaner, Augustiner, Spaten-Franziskaner-Löwenbräu and Hofbräu. Munich tap water comes from the east of the city and membership is reserved for those which use the genuine local article. They could also have a tent at the Oktoberfest but not this year as it has been cancelled due to Covid 19.

Back to paper

KHS has been working on paper technology as an alternative to shrink film or wrap-around cartons. Its



existing machines can be adapted and the pack is just as stable. There is the added benefit compared to film in that there are no gaps for dirt to get in. Paper is 15% cheaper than wrap round board and about the same as plastic film.

Beer duty shake up

The UK Government will look at the duty paid by smaller brewers this autumn. It promises a smoother ramp up to full duty and the upper limit may even move from 60,000hL to Europe's

200,000hL. The only proposal leaked so far involves a reduction in the lower annual volume for half duty rate from 5000 to 2100hL. Some 150 tiny brewers would be affected and it seems no one is happy. The upper beer %ABV band for reduced duty may move from 2.8%ABV to 3.5% again in line with the EU. It is hoped that pub business rates will be reviewed as pubs pay 2.8% of the total rates take with only 0.5% of the business turnover. Watch this space.

Acid leak at Sharps

Emergency services were called to Sharps plant in Cornwall when 1000L of hydrochloric acid were lost. Early press reports suggested the acid was used to 'control the brewing process'. We have heard of mineral acids being used to reduce the wort pH prior to pitching the yeast and in finished cask beer to optimise finings performance but 1000 litres? It is more likely to be for the regeneration of a water demineralisation plant.

WSET plans beer education

The Wine & Spirit Education Trust is the world's largest provider of wine, spirits and sake qualifications. At last it recognises that restaurants, hotels and cocktail bars are the places that suffer the most from the lack of beer education. Beer purchasing is often done by wine-trained professionals who lack any formal beer education. Beer is most often bought by the head bartender or by a procurement officer with little knowledge of what makes one beer from another. Now WSET is working with the Institute of Brewing, on a suite of beer qualifications. WSET Level 1 and 2 Awards in Beer will be created with both trade professionals and consumer enthusiasts in mind where the courses will explore the main styles of beer, key methods of production, tasting technique and food and beer pairing, following the same well-established principles as the Level 1 and 2 courses in wines and spirits.

63 homes for Badger site

After a number of local objections, Dorset planners have agreed the layout, appearance and landscaping details for 63 homes (23 apartments, 11 two-bed houses and 29 three-bed) on the site of the old Hall and Woodhouse Brewery in Blandford Forum. Eventually 180 homes will be available.

Questions and occasionally the odd answer

Matthew Abel is trying to identify a bottling line



I have a couple of photos of female staff on a brewery bottling line but need some help identifying where they were taken. They were donated to a museum I was working at a few years ago with a bundle of others related to Ind Coope's Romford Brewery and Wrexham Lager Brewery, however they do not seem to have been taken at either site. The crates appear to have 'Taylor Walker Prize Perry' written on them. Is this Taylor Walker's old Limehouse brewery?

Kate Smeed has a bottle

I'm hoping you may be able to help with a presentation sample bottle my husband has been given by a family friend who owned a brewery in Scotland. It's currently stored under my bed so that it doesn't get knocked. I'm wondering whether it's rare or not and if so, what's the best way to store/keep it? Despite a broken wax seal the bottle is still full suggesting nothing is getting out!



Mike Peterson says this item is not known to the Association for British Brewery Collectables but the label gives lots of useful information on the origin and provenance of the bottled beer. It was brewed in 1866 to commemorate the birth of Henry George Younger and meant to be drunk when he reached the age of 21. HG was still Chairman of the eponymous company when it celebrated its bicentenary in 1949 and he died in 1951. Bottles were discovered at the old Moray Park Maltings in Edinburgh in 1988.

Kate's bottle has since found a home at the National Brewery Centre. This beer trumps the Ratcliffe Ale from 1869 which was tasted in Burton before Christmas.

Talking of walled up bottles

Tim Machin sent us a photo taken at Bass' Cape Hill plant in the early 1980s when, as part of Claude Smith's retirement celebrations, there was a tasting of M&B Strong Ale bottles laid down at the end of the Great War and later the Second one. The bottles were unearthed as the old No1 Brewery cellars were being filled in prior to new building work.



Claude Smith, Cape Hill Head Brewer (left) and Bill Hadley, Packaging Manager in 1981

Richard Harvey who has a better memory than Tim adds that the WW1 bottling had no remaining labels, and had cork stoppers with a wax seal. They had been cellared in wooden crates, with the crates and bottles stored on their sides. Unfortunately when we accessed the cellar in 1981 the wooden cases containing the WW1 bottles had completely disintegrated, allowing the bottles to end up in a heap, with many of the wax seals broken, corks dried out, and the bottles spoilt or emptied. We did salvage some with the seals intact, and the beer was not sour, but lacked any condition and I recall the phrase 'tasted like alcoholic gravy browning'!

The WW2 beers were mainly intact, had crown tops with a cork liner and some of the labels intact. The beer was bright, if poured like a White Shield, had some head and a barley wine style palate. I still have a bottle



A bottle from 1918 and label from 1945

of each of these beers in my collection, although the WW2 crown is heavily rusted and bottle contents evaporated.

Catherine O'Dell asks why brewers moved around so much

I am trying to understand how the brewing industry worked in the late nineteenth and early twentieth centuries. My grandfather and great grandfather were both brewers and were both called Stephen Averill. They seemed to move about quite a bit which made me wonder whether there were countrywide groups of brewers who may have worked in many different places.

Stephen the elder, born in Broadway, Worcs, was a brewer employing five men in 1861, aged 27 and living in Basford, Notts. In 1871 he was a brewery manager living at Bicester Market End and he was still there in 1881, but then called himself a brewer. By 1891 he was a brewer living in Wickwar, Glos and in both 1901 and 1911 he was a brewer, a worker, living at Tetbury, Glos. The younger Stephen was born in Basford. In 1891, aged 20, he was living in the St Pauls area of Bristol and was an engineer and fitter. In 1899 he was in Ystrad (in the Rhonda Valley of South Wales) from mid February to late April, then in Bristol until late May when he went to Leeds where he stayed until mid or late November. He was then back in Bristol again until early 1900. Judging by my father's savings account book in the next four years the family spent time in Portsmouth in 1900 and 1902 and in Leeds in 1900 and 1902. By the end of March 1901 the census shows he was in Abersychan (north of Pontypool in South Wales, several valleys east of Ystrad) and a mechanical brewery fitter and engineer. He was probably in that area from autumn 1900 to spring 1902. Stephen was back in Bristol, now in Fishponds, by mid February 1903 where he seems to have remained until spring 1905 when he moved to Hertford where he worked for McMullens brewery. In 1911 he was a brewer and engineer and retired (from McMullens) in the late 1930s. He died in 1962.

Our archivist comments that brewers certainly did move around a lot to gain experience and improve their prospects. With a great many more breweries back then and a good few mergers and takeovers, moving was often the only option for the ambitious. The British Newspaper Online site revealed this advertisement from December 1860.

OLD BASFORD BREWERY.			
STEPHEN AVERILL begs respectfully to inform the public that he has taken the above Brewery, and hopes by producing a FINE ARTICLE, and by strict attention to business, to meet with the approval of all customers. Orders promptly executed.			
PRICE LIST.	Per Gal.	PRICE LIST.	Per Gal.
India Pale Ale	1 8	Mild Ale X.....	1 2
Ditto ditto	1 6	A K	0 10
Mild Ale, XXX	1 6	Double Stout	1 6
Ditto ditto XX	1 4	Single ditto	1 4
2887			

John Urpeth has found a fragment of pottery

I wondered if I might ask you to help me identify the brewery from this fragment of pottery I found on the Thames foreshore. Can you identify the brewery concerned?



Ken Smith donned his

Sherlock Holmes deerstalker and got out his magnifying glass. His initial reaction was there was not a lot to go on! "I thought that exploring the Trade Mark would give us a direction so he checked the listings we hold, looking for a brewery whose TM was barrels and sheaves".

One that caught his attention was this entry:-

Best & Co, Larkhill Rise London.	Trade mark Reg 164855	Barley and barrels
-------------------------------------	--------------------------	-----------------------

Checking in BreweryPedia there were no images of labels or adverts held to verify the initial supposition but it certainly fitted the evidence available, namely:-

- 1) This brewery is in London and on the south side of the Thames
- 2) The lettering might end in an 'L' or even a double 'L' – perhaps originally stating Larkhall
- 3) The Trade Mark registration states 'Barley and Barrels' fitting the portion visible

Then as is usual in these technologically advanced days, Mr Google came up trumps with some nice flagons proudly showing off the Trade Mark of Best & Co of the Larkhill Brewery. Not only were there nice pictures of complete flagons, there was also a similar story of someone else who had found a similar piece of pottery. Luckily their fragment gave a clearer picture. In 1892 it became C Best & Co, then in 1910 it was Best's Brewery Co Ltd, with capital of £65,000.



Mann Crossman bought it

in 1924 for £44,000, with six pubs.

As you can see from the picture on the left, here is proof positive that John's small fragment was part of a larger container holding the products of Best & Co, Larkhall Brewery. Presumably these were on sale between 1892 and 1910 given the naming used.





Curious Kiwi label

Sorry I have lost the original correspondence from someone called Brian

Here is an old label I have. Can anyone can identify the brewery or bottler. It says 'bottled by W Co'. Either an export to NZ or a NZ bottler (unlikely).

Charles Halliwell asks about IBG Directories

We moved 10 years ago to a much smaller house. Things needed to go. I only regret chucking away my set of IBG directories. I know, it was dumb and I have regretted it ever since. Do you know of any way I could collect/obtain/buy the last 50 year's worth of books? The only one I have is dated 1933/1934! Charles is after Brewers Guild Directories from 1970-2012. Can you help?

Where is the steam wagon?

Tony Beattie took this snap of the 1917 Bass Sentinel



steam wagon sometime in 1978. It is certainly not in Burton and he thinks it may be in Sheffield, doing a run to promote the recently opened Museum in Burton. Can anyone confirm the location?

Where is Pim's? A Stoke puzzle

Our archivist notes that this 1928 image from Staffordshire Past Track shows Copeland Street in Stoke on Trent and the stack of what the caption says is Allsopp's Brewery on the right. However, our records show the only brewery in this street as being George Pim & Co, acquired 1925 by Z Smith, a subsidiary of Marstons. More confusion in that *Century* states that Hedges of Shelton was acquired by Pims in 1928,



which is after the purchase by Marstons. Can any members clear this up?

Further digging reveals the brewery was registered July 1918 with £75,000 to acquire the business of J W Dunn carried on as G Pim & Co. Acquired by Z Smith & Co of Shardlow in 1925, who were then a subsidiary of Marston, Thompson & Evershed. The Stoke brewery was demolished in 1970 and there is a cutting for the A500 there today.

JW Dunn died 5th June 1925 aged 82 at home Castle Hill, Stafford, born Ireland he joined Pim & Co wines and spirits business in Liverpool in 1865. Moved here in 1884 when they bought the brewery of Samuel Mountford.

Showells had a depot from 1881 at No7 Copeland Street, in 1905 at No11, licence transferred 1932 to bottling stores at Nelson Bank. Allsopps also had depot stores in the street.

The revised info for Hedges fits the dates:

Hedge & Co. Former brewery for sale 13th Oct 1920. Acquired by George Pim of Stoke on Trent selling the property August 1922.

Century etc to be amended accordingly and I shall email the Staffs site to suggest they amend their information.

Mike Brown has a jug

When my gran died we found this Creese's jug amongst her stuff. Hence, of more sentimental than monetary value and I plan to give it to the local history collection in Tameside if they want it. I used to walk past it on my way to school and just wish I'd taken photos of the buildings before they were demolished for a supermarket. Mike Peterson says that if it is in good condition it is worth quite a lot. I would guess at least £100 to £150, if not more.



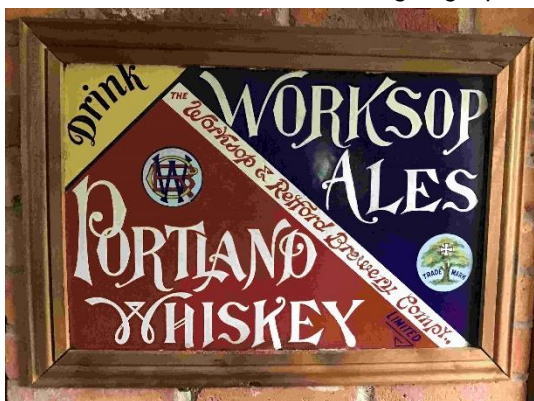
Who are these three?

Terry Critchley at the National Brewery Heritage Trust continues to catalogue the collection at Burton. These three gentlemen were incorrectly described so does anyone know who they might be?



Andrew Martin has a rare enamel sign

I discovered this enamel sign on the scrap heap at the farm next door, apparently it used to be on the side of the carriers cart operated by Bernard Skelton to and from Normanton on Trent and Newark and Retford. The brewery was acquired by Tennant Brothers of Sheffield in 1959 along with 192 houses. Mike Peterson tells us that it is a very rare sign from a brewery where not much breweriana survives. It is in unusually good condition for an enamel sign. Signs like this are usually quite rusty and damaged, not least by kids of my generation armed with an air rifle having target practice.



It's possible the sign may have been cut around the edges to remove corrosion marks, but that does not detract from such a rare and attractive item. Anyone buying it would not get any change from £1,000. It could cost them considerably more.

More about glass codes (NL89)

Martyn Cornell observes that Mr Megaw misread his glass: the letters at the bottom are not "CCC" but "GCC", for "Gateshead County Council", Gateshead being a county borough from 1888 to 1974: this is confirmed by the number, 323, which was one of several issued to Gateshead County Borough to mark on items 'passed fit for use in trade'. The glass looks to be one of the classic ten-sided 'lantern' mugs, which were manufactured from the 1920s to the mid-1960s: the "GR" stamp, of course, stands for "Georgius Rex", King George, meaning that the glass cannot date any later than early 1952, and is thus probably at least 70 years old. There were several glass manufacturers in Gateshead making beer glasses, but the most likely firms to have made this one are the Sowerby Ellison glassworks and George Davidson & Go of the Teams Glassworks.

According to Bob Tomlinson, the 'CCC' may signify a pint glass while a single 'C' is used on half pints. For anyone wanting to find out where their stamped glasses come from, a complete list of all the numbers used can be found at: <https://math.colorado.edu/~rmg/pint/DTISTAMP.pdf>.

Paul Osbourne observed there is also a list in Shire 44 Album 'Weights and Measures' by J.T.Graham (ISBN 0-7478-0226-2).

More about stone beer (NL89)

Peter Davies remembers such an operation in Franconia in Germany. Many years ago he visited the town of Neustadt (bei Coburg I believe) in the north of Franconia. There I sampled beers from the Rauchenfels Steinbier Brauerei - both a steinbier and a steinweizen - from embossed glass bottles with swing top seals - buegelflaschen I believe in German. In fact I have a couple of the (empty) bottles still in the house. A quick search brought up nothing about this brewery or brewing in Neustadt other than a reference to 'former', so presumably it is non-functioning. Their logo, embossed on the bottles and label, is a pair of long-handled tongues holding a hot stone, but whether they actually used this form of brewing at the time I do not know.

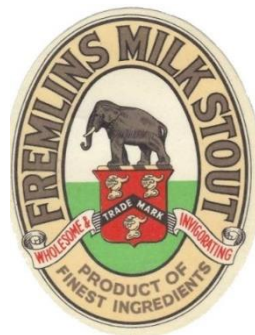
More about Ledger Smith (NL89)

Terry Hanstock writes: there is a Ledger, Smith & Co, St Mary's Chambers, St Mary Axe, London - 'Export agents and East India Merchants' - who advertised regularly during 1881-1882 in *The Times of India*. The partnership was dissolved in 1895 and the business carried on by Frank Ledger under the same name and at the same address. By 1900 it had become Ledger, Sons & Co, with Frank Ledger listed as 'East India and Cape merchant'. As Ledger, Smith & Co, the firm appears to have dealt mainly with machinery and other industrial products. As Ledger, Sons & Co they expanded their activities to include importing Egyptian cigarettes.

There is a beer connection of sorts. In the 1911 Census Frank Ledger was described as an 'East Indian Merchant'. The same entry records his future son in law, Alfred Vernon Sedgwick ('Manager of Brewery'), as a visitor. Presumably the brewery was M A Sedgwick & Co of Watford, as the town was Sedgwick's birthplace. He later became a director of Mowbray & Co of Grantham.

More about Fremlins Milk Stout (NL89)

Peter Moynihan says he had always been led to believe that it was brewed by Calders in view of the huge similarity between their respective bottle labels. There was also a similar design of Fremlins Milk Stout label which had no reference at all to its having been brewed in Scotland or indeed using Scottish ingredients.



Chairman's queries

There has been talk of the Isle of Wight as a large producer of hops in the past however I can find no evidence of this on a commercial scale. Does anyone know otherwise?

I am trying to write a short article on the history of Whitbread inn signs cards, in particular the series for the Isle of Wight. Although I have a lot of detailed information I don't know the early days - when were they introduced? How many series were in metal rather than card and were those also in card? When did they cease to appear? How many series were actually produced (and for where)?

Additions to the BHS Book List

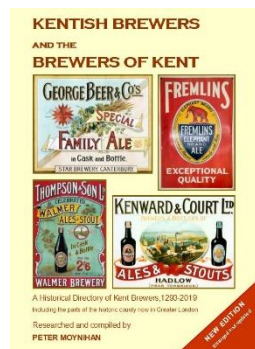
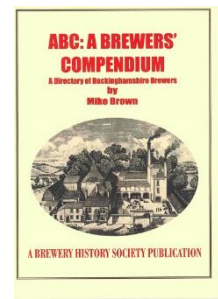
ABC: A Brewers Companion, A Directory of Buckinghamshire Brewers

By Mike Brown (2007)

210 pages, A4 softback; £12.50 (excl. P&P)

This book covers the known commercial brewers in the county of Buckinghamshire from 1750 to 2007. The information is arranged by place name covering the 100 towns and villages that have or had a brewery in the county. The book includes famous former brewing names such as Wethereds of Marlow and ABC of Aylesbury plus facts on many smaller past breweries and also the more recent micro-breweries in the county.

Essential reading for the Buckinghamshire historian and brewery historians generally



Kentish Brewers and the Brewers of Kent

by Peter Moynihan (2019)

380 pages, full colour, A4 softback; £25.95 (excl. P&P)

Subtitled A Historical Directory of Kent Brewers, 1293-2019, this book attempts to list all the brewing firms that existed in Kent over the last 300 years.

It includes parts of the historic county that are now in Greater London.

The Directory lists 144 towns and villages that have a brewing past which has generated 1300 entries. Some were small, just brewing beer for their own domestic needs and others brewed for local taverns or ale-houses; there were also large and influential concerns such as Fremlins, Mackeson, and of course Shepherd Neame. Many of the individual brewery histories are illustrated with adverts, beer bottle labels and photographs.

An essential book for all those interested in brewing, beer and all things Kentish.

Books no longer available:

The Home Brewers Guide to Vintage Beer
Dorset Pubs & Breweries

Prices exclude P&P (@ 15%). Contact Paul Travis, books@breweryhistory.com 07736 174505 or 01422 844437
We hope to bring you a full list of available books in NL91 – just in time for Christmas.

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Hadrian Border Brewery
Hall & Woodhouse Ltd.
Harvey & Sons (Lewes) Ltd.
Hepworth & Co. Brewers Ltd.
Historic England
Hobsons Brewery & Co. Ltd.
Hogs Back Brewery Ltd.
Holden's Brewery Ltd.
Innis & Gunn Inverlaldmond Brewery
Joseph Holt Ltd.
Hook Norton Brewery Co Ltd.
Hop Back Brewery plc
Institute of Brewing & Distilling
J W Lees & Co (Brewers) Ltd
McMullen & Sons Ltd.
Murphy & Son Ltd.

National Library of Science and Technology
Nottingham Brewery Co Ltd.
JC & RH Palmer Ltd.
PBC (Brewery Installations) Ltd.
Ramsgate Brewery Ltd.
Rebellion Brewery Co
Frederic Robinson Ltd.
Sambrook's Brewery Ltd
Shepherd Neame Ltd.
St. Austell Brewery Co. Ltd.
Stonehenge Ales Ltd
Timothy Taylor & Co. Ltd.
Thornbridge Brewery
Warminster Maltings
Weyermann Speciality Malting Co.
Wimbledon Brewery Co. Ltd.
Windsor & Eton Brewery
Wrexham Lager
Wye Valley Brewery Ltd.
XT Brewing Co.

Wadworth's Brewery, Devizes in October 2002

