

A photograph of the Kimberley Brewery building, a large red brick structure with multiple stories and a tall chimney. The sign "Hardys & Hansons p.l.c. Kimberley Brewery" is visible on the front facade. A flag flies from a pole on the roof. Several cars are parked in front of the building, and a street sign "HARDY CLOSE" is visible on the right side of the image.



BREWERY HISTORY SOCIETY

December 2020

Newsletter 91

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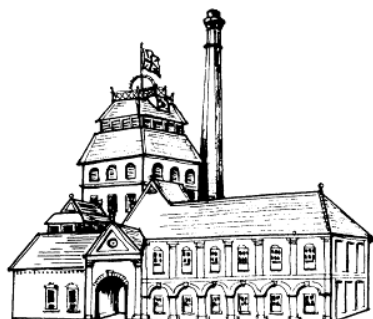
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Roger's sixteenth

Bannaghtyn from the rock. All the Guerns have gone home and I never did find out why Guernsey folk are called 'donkeys'! Life here continues much as normal with no masks or social distancing and thankfully the pubs are open. We are allowed to visit England but must isolate for two weeks on return.

Transgressors go to jail. A woman returnee fell out with her boyfriend and got a taxi to a woman's refuge, she avoided him for the next four weeks – in prison. A band of welders were allowed in for railway maintenance, they fancied a snack in Macdonalds; they were deported after a week in jail. They do not mess around over here! In their wisdom our government decided that returning residents, while isolating, should try and keep themselves separate from other people in the house who could go about their lives normally. Trouble was they didn't and clusters appeared in the community. Let's hope we are not locked in again as in England



So most of our readers will be saying 'here we go again' and the trade has reacted in the same way as in the first lockdown but a lot more rapidly. CAMRA was quick off the mark with local lists of micros and pubs which would deliver beer. In a change from last time; provided you booked in advance and did not linger outside afterwards you could pick up beer as well as food from pubs. Yet a lot of beer is going to go overage so it will be interesting to see who breaks the 'best before' rules this time. No overage at Nethergate where John Holberry has bought a still. Retail outlets have some help to furlough staff and get some business rate relief but these

benefits do not fully extend back into the supply chain so that distribution firms and brewers can only survive from the take-home trade. There will not be over 2500 UK brewing companies this time next year.

There will not be so many pubs either. People have got used to drinking at home and smaller brewers are focussing a lot more on that part of the market. When lock down ends there are still likely to be other restrictions on pubs, so the busy trading period up to Christmas will be severely compromised. Let's hope we do not see Dry January campaigns after this year's effort at Sober October. We appreciate that these are designed to aid charities but there must be other ways to demonstrate support. Pubs need all the help they can get.

Slaynt vie as tannee-shiu sauçhey – stay safe



Front and back covers; This month we feature Hardy and Hanson's Kimberley Brewery just outside Nottingham. Bought by Greene King in 2006, brewing ceased very soon afterwards. Some 130 homes will eventually be built on the 6.2ha site retaining the listed malt house and brewery tower. 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.

...and to whet your appetite

Here is Palmer's in February 2008



From the Chairman



Needless to say, along with everyone else I had hoped that by now we would all be returning to something like normality, but the pandemic continues to shape our daily lives. I do hope that you and your family and friends have managed to stay well and I look forward to the time we can gather together once again.

In the meantime we are pressing on with making plans, albeit very tentative plans, for some exciting visits next year. Hopefully we can put firmer proposals on the table in the spring Newsletter. As we look to the future we hope that our breweries and the wider industry manage to flourish again as soon as safely possible.

On a brighter note, we were delighted to welcome Jeff Waller to the team as our new Secretary just as the last Newsletter went to press. Our thanks to Mike Bone for covering the role so well whilst our search went on.

With the pandemic there has been more and more focus on on-line research opportunities, The National Archives is still offering free downloads of their digital

Membership Matters

I am very sorry to pass on the sad news that we have recently lost Andrew Capel, a very long standing member of the Society. Our condolences go to his family and friends and we thank him for his support and companionship over the years. As we went to press we also learnt of the passing of Roy Denison, who was a member of the BHS in the early years and well known in brewery and railway heritage circles.

My thanks to those of you who have renewed your subscription especially those who kindly added a donation to further the work of the Society. As mentioned before, we do have a number of members who pay by standing order, but at a very old rate. If you pay by this method 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!

Going forward if you wish to pay by standing order or bank transfer our 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 decided to rejoin. Please spread the word amongst your friends and colleagues – we are always keen to have new members.

material and I congratulate the National Brewery Heritage Trust (NBHT) on getting the first part of the catalogue of their huge holding of material online on their website.

The lockdown has also provided an opportunity to explore some of the online film footage. One item that has popped up is 'I Know What I Like', a 1973 Brewers' Society film, a nice little 17 minute film which gives a very simple run through the brewing process 'from grain to glass'. It can be found on the East Anglian Film Archive and there are a couple of screenshots in the Out and About section later in this newsletter.

BT seems to have changed its email system and I now find a great many of my messages do not seem to get sent – there may also be some that I am not receiving. If you are expecting to hear from me and do not, it doesn't mean that I am ignoring you. Please let me know and I can try again.

My thanks to all of you have replied to my query about the Whitbread Inn Sign cards and to Margaret Bird for her suggestions on information on hop growing on the Isle of Wight.

May I take this opportunity to wish you and your family and friends a very Happy Christmas and a healthy and, dare I say, more normal 2021.

Jeff Sechiari

Individual Members:

Ruth EVANS, West Midlands

Robert HANDEBO, London

Miss S. MILES, Staffordshire

Interests: Obsolete breweries still standing,
Photos, postcards.

Christian NAFFZIGER, USA

Major David G. POWERS, USA

Interests: British beer and its history. Public
house history and lore. Belgian beers.

Graham TITE, West Sussex

Interests: Inns and hotels research.

BHS Bank Details

Please use your surname and post code as reference
Bank Sort Code: 09-01-55 Account: 7979 4180

	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

Model Railway Brewery Wagons

Like many members, no doubt, I had a small train set when I was young and have often since toyed with the idea of setting up another one – when time allows!

Over the years I accumulated a few odds and ends that caught my eye, but never did anything much with them, although there have been a few half hearted attempts from time to time, particularly as children, then grandchildren, and now great grandchildren have come along and provide a good excuse to do so.

Unfortunately this has rarely got beyond a small set of track with Thomas and his girls (Annie and Clarabel)

However, since moving to the Isle of Wight I have found myself collecting a few more items, in particular models of Island named Victorian Terrier 0-6-0T locomotives, e.g. No 8 Freshwater and No 11 Newport, both to be seen on the Isle of Wight Steam Railway, and of course Carisbrooke – where I now live, along with many more.

Recently my interest got a huge boost when I stumbled on a model wagon in the livery of WB Mew Langton, brewers of Newport. Of course, they never actually had such wagons, although they did have ships to cross the Solent - indeed they were the last brewery operating a ship in the UK apart from Guinness. This made me search around a bit more thoroughly and I was amazed at the wealth of similar wagons that were available, although not always cheaply.

Coincidentally at that time I was meeting BHS member Paul Hathaway who was visiting the Isle of Wight and I mentioned the wagon in conversation. It turned out that he was something of an expert and pointed me towards a few companies that produced special edition wagons. This proved to be productive, if rather expensive, advice.

Although a number of companies and organisations seem to produce these models, two stood out as being prolific, and both seemingly liked brewers and maltsters. This could clearly become an expensive pastime!

As mentioned above, the Mew Langton model was an invention but using appropriate artwork and this is true of many of the models, whilst others do represent wagons that did actually exist. The sales literature that I have come across, particularly from



Wessex Wagons, has been very clear which category a wagon falls into.

The first supplier that I found was a sideline from Burnham & District Model Railway Club (BDMRC) which was producing models with all of the profits going to charity. Indeed, a considerable sum was raised before the driving force eventually retired and the long running series came to an end. I did acquire a number of these and a full list of illustrated examples can still be seen on the Dapol website under special commissions.

Frustratingly I found I had missed a couple of IoW models – a 10T Ale Wagon 'Burts of Ventnor' by Wessex Wagons and a 'Conflat and Container' by BDMRC in the livery of the Shanklin Brewery. On the plus side I did find a lovely different Mew Langton VB Van by Wessex Wagons and also a Friary, Holroyd & Healy's Breweries Ltd SR Box Van – the Holroyd in the partnership came from the Byfleet Brewery and at one time had lived in my old house in Byfleet – I do like these unexpected connections. There was also a later Friary Meux example still to be acquired.

As mentioned, I also came across Wessex Wagons, who are still going strong and whose proprietor has recently joined the BHS. They produce a regular newsletter with details of current and forthcoming models, along with a note of any second hand models that they have access to. These are limited editions and generally command high prices in the second hand market. They have produced around 400 different



models to date and a full list of current and historic items will be found on their web site. They also produce models for particular groups, e.g. the Mid Hants Railway. They currently have a Vent Van available in the livery of G&E Hall of Alton with running numbers 2 and 8. This Society has produced wagons annually since 2008, including five brewery related models.

Another producer that I came across was Simply Southern, which also produces a range of bespoke wagons. At the moment they are selling a tanker in the livery of Dark Star Brewery but in the past they have also offered tankers from Brickwood (Little Brickly) and Isfield Brewery (two different, one being for Toad in the Ale). These are produced in either new or weathered condition. There are a few other specialist producers and as far as I can see most base their products on Dapol models, no doubt at least partially governed by the fact that their minimum order quantity is only 100, much fewer than some other manufacturers.

Exploring these models also got me into visiting a few local railway exhibitions. The skill involved in creating some of the layouts on show has rather set me back in my thoughts of constructing something myself, however I have found a few older brewery wagons in the bargain boxes to add to the collection.

It also prompted me to dig out Cliff Shepherd's excellent book 'Brewery Railways of Burton on Trent', which has a wealth of information including a useful summary of the wagons used by the town's breweries at certain times and a look at whether they were brewery owned or those of the railway company. This, in turn, brings back memories of the stunning model railway in the former Bass Museum, now the National Brewery Centre.

All of this made me look around the web for further background information and I did find two impressive YouTube videos of model railways based on Burton – I recommend having a search if you haven't already done so. I searched for 'Burton Model Railway' and was impressed with 'Little Burton Model Railway', based on the 1950s - 60s.

Another related item that popped up in my searches was a newspaper article from 2017 showing John Arkell of Donnington Brewery with David Holmes from the Gloucestershire Warwickshire Steam Railway. They are each holding a model - a tank wagon and a box van, which are finished in grey and feature the brewery's logo. Manufactured by Dapol, 189 models of the van and 172 of the tank wagon were manufactured. Looking at GWSR's web site I see there is also now a version of the box van featuring an SPA label in a limited edition of 168.

So, all these models beg the question 'what would brewery and malting companies have used railway wagons for and when?' During the heyday of rail transport, before its large scale replacement by road haulage, the transport of heavy goods over any distance would have been undertaken by rail where

facilities permitted, having utilised the canal systems before this.

The goods moved would have included a large amount of coal to power production, possibly casks or wood for the cooperage; raw materials – grain to the maltster and finished malt from the maltster to the brewer (Bruce Harding of Wessex Wagons tells me that Baily & Son of Frome had around 20 open wagons), and possibly hops and brewing sugars, etc. There has also been mention of a few specialist yeast vans in use in the early C20, but apparently they did not last for very long. The finished product, beer, would then need to be moved to market (and perhaps to a bottling plant) where the brewery was sufficiently large to supply more than their local market. Famously the cellars at St. Pancras, now a public space, were designed with their support pillars spaced to suit the dimensions of casks. Many of these pillars are still to be seen in situ, whilst others were saved by the late Sir William McAlpine and are at his magnificent Fawley Hill 'garden railway', where they are known as Ironhenge and a splendid site they are.

Many of the wagons used would have just been standard goods wagons supplied by the railway company, however over time some specialist wagons were developed, e.g. by the LMS for the breweries in Burton. These vans were very similar to the standard 12 ton box vans in use, but with spacing between the side planks for ventilation. Later some vans had shock absorbing equipment added to limit the effect of shunting.

Some breweries also purchased their own stocks of wagons. Guinness was a significant user of rail, initially from the docks in London, Liverpool and Manchester to their bottling depots and the breweries that they supplied. When, in 1936, they built the Park Royal Brewery in London this was close to the GWR main line.



Tankers were also introduced by Bass, Allied, Scottish and Newcastle, and Truman, to transport bulk beer. These were either special tanker wagons or demountable containers. Illustrated is a model with three Watneys vessels on board. There has also been mention of specialist road-rail tankers which could be hauled on the road or placed on a flat bed wagon for rail journeys. These were used extensively by Guinness and also by Whitbread.



Grain and malt used enclosed wagons with facilities for top loading and bottom discharging – see examples in the liveries of Warminster Maltings and E Baily & Sons.

As will be seen, there is huge scope to add some brewery transport to your layout. You could even build yourself a brewery from a card kit. One such manufacturer contacted us in the BHS many years ago for images to use in their kit design. I have one of these kits still sitting in the 'to do' pile.

Wessex Wagons

Wessex Wagons was founded in 2004 and, according to their website, specialise in commissioning Limited Edition wagons from the South and West of England. All are based on original research and come complete with a Limited Edition certificate. Most are completely authentic, subject only to the skills of the manufacturer's art-work specialists. The remainder are bespoke, tailored to display a livery based on period designs for a genuine trader or organisation. They commission OO gauge wagons from Dapol Ltd.

They tell me that they are always looking for images of authentic brewery vans. Apparently the list of 'proven' examples with a photo is quite short: apart from Bass, Worthington and Allsopp from Burton, and the tankers I've mentioned above, their list consists of: Budden & Biggs of Rochester (x1), Shepherd Neame (several); Fremains (several); Greys Brewery (Holmes Harper & Neame) of Henley & Stroud (x2); Lamb Brewery of Frome (x1 open wagon); and Benskins of Watford (at least 3). If you've got evidence of other breweries with their own vans and wagons then they'd love to hear from you; there would be a free model wagon for you if your research made it into production – how's that for an offer!

Here is the list (up to August 2020 – note almost all are long since sold out).

Ref.	Description	No. Made
390.	Groves Brewery of Weymouth, Vent Van No 18	
384.	E. Baily & Son Ltd. of Frome etc, Maltsters, Bulk Grain Hopper No.18	
382.	Young & Co. Brewery of Wandsworth, SR Box Van No.51	
380.	Hall's Pale Ale Brewery of Alton, Vent van No.8	159
379.	Hall's Pale Ale Brewery of Alton, Vent van No.2	177
372.	Friary, Holroyd & Healy Brewery, Guildford, SR Box van No.19	117
359.	Wadworth & Co, Brewers, of Devizes, GWR-style van. No.18	120
358.	Wadworth & Co, Brewers, of Devizes, GWR-style van. No.6X	133
356.	S & TN Blake & Co. Ltd, Brewers of Gosport, GW-style Vent Van. No.4	117
353.	J Hunt Brewery of New Alresford, SR Box Van No.6.	166

342.	Joseph Brutton & Sons Ltd. Brewers of Yeovil Vent Van No.23	179
334.	Wm. Cooper, East Street Brewery, Southampton, SR Box Van No.1937	144
329.	Crowley & Co. Ltd., Turk Street Brewery, Alton, SR-style Box Van No.22	183
328.	Crowley & Co. Ltd., Turk Street Brewery, Alton, SR-style Box Van No.21	180
322.	Bristol Brewery Georges, Fruitmex Van No.7	132
317.	Suthwyk Brewery, Southwick near Fareham. SR Box Van No.51	99
308.	D. Venning & Son Ltd, t/a East Cornwall Steam Brewery, Liskeard, Fruit Van No.18	140
306.	James Blake & Co. of Yarmouth, Isle of Wight, 5-plank wagon with load. No.6	123
302.	W.B. Mew, Langton Co. Ltd, Royal Brewery, Isle of Wight . Fruit van No7	128
301.	Truman & Co., Black Eagle Brewery, Fruit van No.131	132
296.	Hanbury & Cotching, Canon Street Brewery, Taunton, Fruit Van No.19	143
295.	Friary Meux Brewery of Guildford and Nine Elms. Fruit Van No.34	145
288.	W.J. Rogers, Jacob Street Brewery, Bristol. Fruit Van, No.11	126
287.	Tucker of Newton Abbot, Bulk Grain wagon, No.26.	164
285.	John May & Co., Brewers, Chapel St. Brewery, Basingstoke, Fruit Van No.1.	230
277.	E. Baily & Son of Frome Ltd., Maltsters, 7-plank O-gauge wagon, No.12 - Authentic	23
275.	Norman & Pring 'The City Brewery', Exeter, FruitMex van, No.15.	146
267.	Wethereds Brewery of Marlow, GW-style vent van, No.107.	178
260.	Benskins Brewery of Watford, Midland-style Vent Van, No.40.	145
250.	E. Tucker & Sons Maltsters etc, 5-plank wagon No.44 - Authentic	45
249.	Devenish Brewery Weymouth, GW-style vent van No.32	145
244.	E. Tucker & Sons Maltsters etc, 5-plank wagon with load No.44 - Authentic	77
243.	Strong & Co of Romsey Ltd, Brewery, MR-style vent van, No.18.	166
235.	W.B. Mew Langton & Co.Ltd, Brewery, GW-style vent van, No.3	157
222.	George Gale & Co. Ltd, Horndean nr. Portsmouth. GWR-style Vent Van, No.11.	134
217.	E. Tucker & Sons Maltsters etc 5-plank wagon with load, No.59 - Authentic	110
216.	The Plymouth Breweries Ltd, Midland-style Vent Van, No.61 - Authentic	160
213.	Brickwoods Brewery of Portsmouth, MR-style vent van No.23	165
209.	The Alton Brewery Co. Ltd, Alton, Hampshire MR-style vent van No.23	402
203.	Eldridge Pope Brewery, Dorchester, SR-style box van No.N48402	150
197.	Portsmouth & Brighton United Breweries 'Pompey Ales', SR-style Box Van, 1	144
191.	Tolchards Brewery Co. Ltd, Torquay, GWR Style Vent Van No.19.	161
179.	Budden & Biggs Brewery Ltd, GW-style vent van, No.1 Authentic	142
176.	Henty & Constable's Brewery Ltd, Chichester, MR-style vent van, No.17	160
170.	The Alton Brewery, Alton, 7-plank wagon with coal load. No.4	310
168.	Usher's Brewery of Trowbridge, Wiltshire, GW-style Banana Van No.83	162
167.	Scutt Brothers Bry of Stogumber, Iron vent van No.19	13
158.	Friary Meux Brewery, MR-style Vent Van No.47	206
149.	William Furze Steam Bry, Uffculme. MR-style vent van No.23.	217
139.	Heavitree Brewery, Exeter. MR Style Vent Van, No 131.	230
138.	George Gale & Co. Ltd, Horndean. G.W. Produce Van, No.6.	228
121.	Devenish Brewery of Weymouth: GW-style vent van, No.43.	210
105.	Brickwoods Brewery of Portsmouth: MR-style vent van.No.29	191

94. E. Bailey & Son. Maltsters etc 7-plank wagon with load, No.15 - Authentic	178
91. Gibbs Mew & Co Brewery, Salisbury: GW-style vent van No.3	178
84. J. Phipp & Sons Brewery, Devizes: MR-style vent van No.43	300
79. Anglo-Bavarian Brewery, Shepton Mallet. GW-style vent Van, No.12	275
77. Scutt Brothers Brewery of Stogumber: GW-style banana van No.19	280
70. Strong & Co of Romsey Ltd: SR- style box van, No.7	240
Wagons in bold are authentic liveries. Continues over page	
65. Eldridge Pope Brewery of Dorchester: SR-style box van, No.48345	250
63. Starkey Knight & Ford Brewery etc: MR-style vent van, No.3	250
59. Greys Brewery (Holmes Harper & Neame) etc: MR-style Vent van, No.1	190
57. Mitchell Toms of Chard: SR-style box van, No.3	230
42. Hall & Woodhouse Brewery of Blandford Forum: SR-style box van, No.5	197
41. Simonds Brewery of Reading: Gunpowder Van, No.16	218
23. Greys Brewery (Holmes, Harper & Neame) etc: MR-style Vent Van, No.2	152
19. Lamb Brewery Ltd of Frome: 7-plank wagon, No.1	150

Burnham and District Model Railway Club (BDMRC)
BDMRC produced OO Gauge 'Limited Edition Wagons' for a number of years, and they seemed to be particularly fond of breweries as a theme! With the retirement of their main researcher and driving force for this project over the last 10 years they are no longer producing these but they are to be commended for not only the number of interesting models that they have produced, but especially for the fact that all of the profits, a staggering £87,084.95, have been donated to various charities.

Individual productions, normally of no more than 140 models each, are either exact replicas of wagons that ran on our railways 'in period', or are imagined replicas of what might have been.

Brewery	Description	No Made
Thomas Amey Ltd. Borough Bry, Petersfield	SR Box Van	100
Thomas Amey & Co. Ltd., Borough Brewery	SR Box Van	123
Andrew Buchan & Co. Rhymney Brewery	Vent Van	108
Anglo-Bavarian Brewery, Shepton Mallet	Vent Van No 5	
Arnold & Hancock Ltd., Golden Hill Brewery	Vent Van No 8	
Ash & Son (Devon) Ltd. Wessex Light Ale.	Vent Van No 1	120
Ballard & Co. Ltd., Battle Brewery, Lewes	Vent Van No 3	127
Battle Brewery, Sussex	Vent Van No 1	149
Beard & Co. (Lewes) Ltd., Star Lane Bry	Vent Van No 5	118
Best Kentish Hops for the Best British Beer		116
Breeds & Co. Ltd., Hastings	Vent Van No 4	118
Brutton, Mitchell & Toms Yeovil Brewery	Vent Van No 4	
Brutton, Mitchell & Toms Yeovil Brewery	Vent Van No 2	
Cobb & Co., Margate Brewery	Vent Van No 3	114
Crowley & Co's Brewing since 1763	Vent Van No 3	
Dorsetshire Brewery, Sherborne	Vent Van No 2	144
Eady & Dulley, Market Harborough	Vent Van No 2	143
East Kent Brewery Co. Ltd., Sandwich	SR Box Van	

Felinfoel Brewery	Vent Van No 7	
Ferris & Son, Maltsters, Dawlish	Vent Van No 1	129
Flint & Co. Ltd.	Vent Van No.3	135
Frome United Breweries Co. Ltd.	Vent Van No 4	123
George Beer & Rigden Ltd. Kent's Best	Vent Van No 8	
Georges & Co. Ltd. Bristol Brewery	Vent Van No12	
Gibbs Mew & Co. Ltd., Salisbury	Vent Van No11	
Hall & Woodhouse, Blandford Forum	Vent Van No 4	118
Hall & Woodhouse, Blandford Forum	Vent Van No 7	150
Harveys, Lewes	Vent Van No 2	178
Hewett & Co., St. Leonards Brewery	Vent Van No 1	
Holmes, Harper & Neame, Henley on Thames	Vent Van No 4	152
Holt Brothers Ltd., Burnham, Somerset	Vent Van No 2	
Holts Brewery Co. Ltd. Burnham, Somerset	Vent Van No 4	140
Kemp Town Brewery Sussex Ales	Vent Van No 9	120
King & Barnes, Horsham	Vent Van No 9	186
Knotty Ash Brewery, Liverpool	Vent Van	202
Lamb Brewery Ltd., Frome	Vent Van No 2	150
Marston's Brewery, Burton upon Trent	Vent Van No 9	149
Marston's Brewery, Burton upon Trent	6 Wheel Tanker	135
Marston's Brewery, Burton upon Trent	Grain Hopper No7	140
E. Mason & Co. Waterside Brewery, Maidstone	Vent Van No 5	133
Matthews & Co., Wyke Brewery, Gillingham	Vent Van No 9	
Mellersh & Neale Ltd.		146
Mew Langton		
Morland Ltd. Eagle Brewery, Abingdon	Vent Van No 16	106
Oakhill Brewery	Fruit D	
Octagon Brewery Ltd. Plymouth	Vent Van No 4	132
Page & Overton, Croydon	Vent Van	167
Phillips & Sons Ltd., Newport	Vent Van No 3	104
Plymouth Breweries Ltd.	Vent Van No 11	117
Plymouth Breweries Ltd., Regent Brewery,	Vent Van No 7	
Redruth Brewery Co. Ltd.	Vent Van No 3	143
Shanklin Brewery Ltd., IOW		
Shepherd Neame, Faversham	Vent Van No 9	127
Simonds Brewery	Vent Van No 15	125
Smithers Brewery, Brighton	Vent Van No 9	129
Southdown & East Grinstead Breweries	Vent Van No 2	132
Southdown & East Grinstead Breweries	Vent Van No 8	116
Star Brewery, Eastbourne	Vent Van No 3	135
Starkey, Knight & Ford Ales & Stout	Vent Van No 7	167
Stroud Brewery	Vent Van No 4	
Style & Winch Ltd. Medway Brewery	Vent Van No 6	143
Tamplin & Sons Ltd. Phoenix Brewery	Vent Van No 6	154
Taunton Brewery	Vent Van No 1	120
The Bristol United Breweries Ltd.	Vent Van No 5	120
The Charlton Brewery, Shepton Mallet	Vent Van No 22	185
The Swansea Brewery Co., Old Brewery	Vent Van	
Thompson & Son Ltd Walmer Brewery	Vent Van No 6	154
Thornley's of Leamington Spa, Radford Bry	Vent Van No 4	105
Warminster Maltings	Bulk Grain Hopper	99
West Country Brewery Ltd. Cheltenham	Vent Van No 6	
Westerham Ales, Black Eagle Brewery	Vent Van No 3	117
Westerham Ales, Black Eagle Brewery	Vent Van No 1	
Wincanton Brewery, Somerset	Vent Van No 4	
J.J. Young Ltd., Victoria Brewery, Portsmouth	Vent Van No 7	

My thanks to Paul Hathaway, to Bruce and Helen Harding of Wessex Wagons, to The Mid Hants Railway and to all of the producers of these additions to the collecting habit.

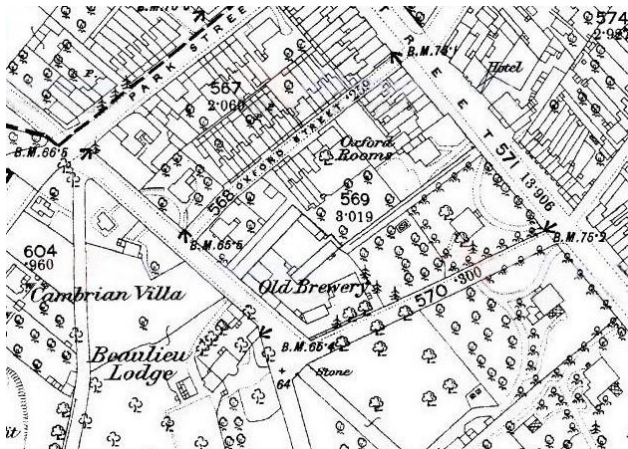
Jeff Sechiari



A small brewery near Southampton

The Shirley Brewery

I first became aware of an "Old Brewery" in Shirley several years ago whilst browsing old Ordnance Survey maps. More recently, with a renewed interest in local brewing history, I resolved to learn more about it. I was surprised to discover that a small brewery, with a working life of *only* 32 years, had been home to two of Southampton's best-known brewers; William Aldridge, later to run the Bedford Brewery and Andrew Barlow, later proprietor of the Victoria Brewery and a well-regarded local benefactor. Both of their breweries were acquired by Brickwood & Co. Ltd. in the 1920s. I was even more surprised to discover that what appears to be a part of the old brewery building remains, converted into a bungalow behind Victorian houses in Marlborough Road.



25" Ordnance Survey map, surveyed 1865-6, published 1871

Parsons & Palk

John Parsons, the son of shipbuilder John Parsons and Mary Ayling, was born on 12th October 1796 at Bursledon in Hampshire. He later moved to Southampton, where he initially worked as a grocer. He married Ann Amelia Crouch, the daughter of local maltster William Crouch, on 1st December 1819 at St Mary's Church, Southampton: they had twelve children. In 1830 he was listed as a brewer in Bridge Street, Southampton. In 1835 he moved his business to Shirley; this district, 1½ miles from Southampton, grew rapidly in the 1830s following the enclosure of Shirley Common. The *Hampshire Chronicle* announced in April 1830 that "Several elegant villas are about to be erected on Shirley Common,"¹ The parish church was built in 1836.

On 11th April 1835, John Parsons announced in the *Hampshire Advertiser* that he had removed his business to the Shirley Brewery in partnership with John Palk, "where those, who may favour them with their confidence, will be supplied with ale, and strong and table beer, free from any adulteration, as they pledge themselves never to use any article whatever, in the brewing of their beer, except Malt and Hops."² This partnership only lasted until 19th May of 1835, when it was dissolved by mutual consent. The business was continued by John Parsons on his own. Around this time John Parsons seems to have acquired an interest in the Red Lion at Stubbington and the Anchor & Hope at Hythe.

Parsons & Aldridge

In November 1839 Parsons went into partnership with William Aldridge (1816-1876). He was the youngest son of brewer George Aldridge of Christchurch. At an early age he moved to Romsey where he set himself up as a wine and spirit merchant in Bell Street. Parsons advertised the business in the *Hampshire Advertiser* as "brewers, wine and spirit merchants, dealers in porter, Burton, Scotch, and other ales, in bottles."³ William Aldridge, using his previous experience, selected the wines. However, on the 2nd March 1841 the partnership was dissolved and in June that year they auctioned their entire stock of wines. In February 1842 William Aldridge bought the Bedford Brewery in Southampton from Thomas Payne, running it successfully until his death. John Parsons, having spent some time on Southampton Town Council, emigrated to America with his wife and twelve children in 1849. They settled in Brooklyn where John was a brewer. He died in Cleveland, Ohio on 15th August 1866 at the age of 69.

Barlow & Clode

The business was acquired by Andrew Barlow and Nathaniel Clode, who bought the plant and stock-in-trade of the Shirley Brewery. Andrew Barlow was born at Wrotham, Kent on 28th December 1820, the son of corn dealer and hop factor, John Barlow. He received a private education and entered the brewing industry as a pupil at Reid & Co in Windsor. Nathaniel Clode was born in London on 24th February 1811, the son of wine merchant George Clode. He entered into the old-established family business in Mark Lane in 1826, becoming a partner with his father and brother in 1834. His father retired in 1836 and he continued with his older brother George until 19th February 1841, when the partnership was dissolved.

SHIRLEY BREWERY.			
MESSRS. BARLOW AND CLODE.			
<p>IN laying before the Public a list of their prices, earnestly solicit a trial in each department of their trade, and in doing so hope that the following observations may not be deemed superfluous.</p> <p>Mr. Barlow has had the advantage of being attached to two Breweries of considerable magnitude, in one of which, as Pupil to a most celebrated Porter Brewer, and having been occupied at the Copper side for five or six years, is consequently enabled to produce that article in the greatest perfection, besides which he is practically acquainted with the Brewing of ALE of every description, including the celebrated INDIA PALE ALE.</p> <p>Mr. CLODE has for fifteen years devoted his whole attention to the WINE TRADE, in London, the last seven of which as Partner in one of the oldest Establishments of the Metropolis.</p>			
PRICES.			
BEERS.	Per Gal.	Per Doz.	
	s. d.	s. d.	
Ale, XXXX, very superior	2 0	0 0	
Ditto, XXX	1 6	0 0	
Ditto, XX	1 0	0 0	
Porter, very good	1 0	0 0	
Ditto, very superior Stout	1 6	7 0	
Good Table Beer	0 6	0 0	
Superior ditto	0 9	0 0	
Fine India Ale, of finest quality	0 0	7 0	
WINES.			
Port, fresh bottled	0 0	26 0	
Ditto, ditto, superior old	0 0	36 0	
Ditto, old in bottle	0 0	42 0	
Ditto, older	0 0	48 0	
WINES CONTINUED.			
	Per Gal.	Per Doz.	
	s. d.	s. d.	
St. Perry, sparkling	0 0	75 0	
Luvel (Pils)	0 0	36 0	
Fountain	0 0	36 0	
Sauterne, Yquem, 1828	0 0	75 0	
Ditto, second growth	0 0	54 0	
Harisac	0 0	63 0	
Vin de Graves	0 0	42 0	
Hock, per doz, 12s, 6ls, 5bs. and	0 0	63 0	
Ditto, sparkling	0 0	72 0	
Ditto, Rudesheim and Steinberg	0 0	84 0	
Ditto, Johannisberg	0 0	100 0	
Moselle, Braunsberg	0 0	48 0	
Ditto, Scharberg	0 0	54 0	
Ditto, Naumburg	0 0	62 0	

Part of the price list from 28th August 1841, *Hampshire Advertiser*

Barlow & Clode took possession of the Shirley Brewery in July 1841. Barlow dealt with the brewing side of the business while Clode, with 15 years experience in London, looked after the wine trade. In August they published a price list where they stressed their credentials: "Mr. Barlow has had the advantage of being attached to two breweries of considerable magnitude, in one of which, as Pupil to a most celebrated Porter Brewer, and having been occupied at the Copper side for five or six years, is consequently enabled to produce that article in the greatest perfection, besides which he is practically acquainted with the brewing of ale of every description, including the celebrated India

Pale Ale." and "Mr Clode has for fifteen years devoted his whole attention to the wine trade, in London, the last seven of which as Partner in one of the oldest Establishments of the Metropolis."⁴ According to the price list they were brewing X, XXX and XXXX Ale, Porter, Stout, two qualities of Table Beer and a Pale India Ale. The business was successful enough to supply ale and porter to the Royal yacht. In October 1842 Andrew married Mary Ann Taunton from Guildford; they had four children, Mary Ann, Andrew, Elizabeth and Hilton John, before his wife's death in 1861. On the 1st January 1846 the partnership between Andrew Barlow and Nathaniel Clode was dissolved. Andrew continued the business as brewer and wine and spirit merchant on his own, while Nathaniel sold his house in Shirley and returned to London as a wine merchant.

Andrew Barlow

Andrew Barlow continued to run the brewery on his own. In November 1848 he let a "first-rate beer-shop in the Town of Southampton." The following year he advertised for "a steady and active young man to work in a brewery." In 1855 he was described as a hop merchant, brewer and a wine and spirit merchant.

In November 1862 the Shirley Brewery was put up for sale and Andrew Barlow built the Victoria Brewery in Commercial Road, Southampton. The sale notice read: "THE SHIRLEY BREWERY, One and at half miles from Southampton, on the Romsey-road. TO BE SOLD OR LET on Lease, the whole of the CAPITAL and EXTENSIVE PREMISES for many years so successfully occupied by Mr. Barlow; including the well-arranged BREWERY, Offices for the Sale of Wines and Spirits, Stores, Engine House, Malthouses, Stabling, &c.; and the superior detached VILLA RESIDENCE, standing in its own grounds, suitable for the occupation of a respectable family. The whole of the property is most compact, in excellent repair and good working order. The Freeholder will allow a large portion of the purchase money to remain on Mortgage, or let to a respectable tenant on Lease on very moderate terms."⁵

The brewery did not sell and in the 1865 Harrod's Directory Andrew Barlow was listed as a brewer at both the Victoria brewery, Commercial Road, and at High Street, Shirley.



Andrew Barlow's former villa, St Edmund's Road, Shirley

In April 1867 the brewery was again put up for sale, but this time with the expectation that it would be sold for building purposes. The sale notice read: "SHIRLEY, NEAR SOUTHAMPTON--VALUABLE FREEHOLD PROPERTY, including BUILDING MATERIALS and DESIRABLE SITES for VILLA RESIDENCES, at SHIRLEY, near SOUTHAMPTON, for SALE by PRIVATE CONTRACT. The Property consists of a very excellent VILLA RESIDENCE and GROUNDS, at Shirley, recently in the occupation of Andrew Barlow, Esq., but now in hand, with the EXTENSIVE and IMPROVABLE PREMISES ADJOINING the same, lately known as the SHIRLEY BREWERY, comprising the brick-built brewhouse, boiler and engine houses, a large and substantial block of buildings, used as vat and storehouses, malthouse, hop and malt lofts, offices, yards, and kitchen garden, and a substantially built COTTAGE RESIDENCE, with garden and premises, all freehold (except for the strip of land forming the accommodation road to the brewery, which is held for 1000 years from 1840). The land on which the Old Brewery stands would form excellent sites for *villa residences*, which let readily at Shirley, and the Brewery Buildings would give materials for the purpose."⁶

The main part of the brewery was pulled down and three large villas, of which two survive today, were built in what is now Emsworth Road. The remainder of the buildings later became a drill shed, a single-storey part of which survives as a bungalow behind houses in what is now Marlborough Road, but was formerly Oxford Street. The villa residence at one time occupied by Andrew Barlow survives as No. 18 St. Edmund's Road.

References

1. 12 Apr 1830 - Hampshire Chronicle
2. 11 Apr 1835 - Hampshire Advertiser
3. 23 Nov 1839 - Hampshire Advertiser
4. 28 Aug 1841 - Hampshire Advertiser
5. 8 Nov 1862 - Hampshire Telegraph
6. 13 Apr 1867 - Hampshire Advertiser

Geoff Carrington



Aerial view of Shirley Brewery site today (Google Earth)

Nuneaton Brewery – a rival to Burton on Trent



The rear of the Nuneaton Brewery in the 1880s taken from New Bridge Street. The Brewery fronted Bridge Street and the site is now covered by Debenhams departmental store.

This article on the Nuneaton Brewery is courtesy of the local history website and was originally written by Alfred Scrivener for the Nuneaton Observer in 1878. It was transcribed by Heather Lee.

First some additional details from our own files. Nuneaton Brewery commenced operations on 17th October 1878. Mr John Knowles, the local miller converted his disused flour mill in Bridge Street into a brewery. Fred Luckett's History of Brewing in Warwickshire suggests that he had previously been grinding malt to supply local home brew pubs. The mill was connected to Trent Valley Station by a horse drawn railway line. This was dismantled in 1872 and was not used to carry beer.

The business was in liquidation and sold 6th May 1881. Mr Griff Alkin bought it in November, but then sold it four weeks later. It was for sale again 11th May 1882 and bought by Adams Holford trading as Adams & Co. The Adams, Holford & Co partnership was dissolved May 1885.

In 1889 Wrights of Walkem bought the goodwill. The premises were again sold 30th Jan 1890. The list price was £3,300, but it failed to reach that price. The property was withdrawn and subsequently demolished.

Mr Scrivener's article

The days of home-brewed ale are fast passing away. Even among farmers, there remain now but comparatively few of the old-fashioned folk who hold it to be an essential article of household thrift that they should brew their own beer. The homely brewing utensils once to be found in every household with any pretensions to liberal house-keeping are fast disappearing, following in the wake of the spindle and distaff which once added to the duties of keeping house the spinning of endless yarns of wool or flax. The tendency of modern industry is to economise the cost of

production by effecting in large works and by one liberal outlay of capital, the labour which was formerly performed by individual households. Where a hundred housewives and their servants were once all greatly exercised in the brewing of a single malt each, the whole hundred strikes are now brewed at one time in one large brewery. By this system there is not only a saving of time and cost effected, but the wealthy capitalist, doing a large and lucrative business, can purchase or command the highest skill to conduct it. The art of brewing the common English beverage is no longer a sort of lucky guesswork – it has become a science, and the best results are only obtained by scientific accuracy. In the 25 years from 1850 to 1875, the breweries at Burton-on-Trent have increased from sixteen establishments employing 900 hands, to twenty-six breweries employing

4,700 workmen and 350 clerks. The Burton Breweries now produce annually 1,750,000 barrels of ale and porter of the gross values of £4,700,000.

In May, 1878, a joint stock company was formed for the establishment of a Brewery at Nuneaton. A manufacturing town, the centre of an important mining and agricultural district, with unequalled facilities of railway communication, and with no brewery nearer than Coventry, it was thought that there was ample scope for the conduct of such a business at Nuneaton on a large scale. So the Nuneaton Brewery Company was formed, and is now in full work.

One of the first conditions necessary for the brewing of good ale is an ample supply of good water of a suitable character. Nuneaton has latterly been canvassing its water supply, and one of the faults found with the water at Nuneaton is its degree of hardness. It also happens that this hardness is one of the qualities most useful in brewing ale that will stand all weathers. The brewers of Burton have the soft water of the Trent flowing close by them, but they do not use it. They draw their supplies from deep calcareous wells, and the principal characteristic of Burton water is its permanent hardness (that is, hardness which is but little lessened by boiling) due to the presence of a high degree of gypsum or sulphate of lime. The water from an artesian well 228 feet deep, on the premises of the Nuneaton Brewery Company, is found by analysis to possess this quality, and in other respects to be closely analogous to Burton water.

Having first seen the malt being ground, we are shown how it is conveyed by a lift which the workmen call Jacob's ladder, into an upper storey of the works. Here it is delivered into a huge funnel-shaped receptacle



Bridge Street in the 1880s. A very narrow and gloomy street with the Nuneaton Brewery offices to the right. Adjacent to the brewery offices was the Brewery Tap. A public house known as the Robin Hood. Note the town bridge just beyond the Brewery.

known as the grist case. It may here be mentioned that at this brewery the best materials and appliances have been used – the fermenting rounds and unions are all of the best English Oak, and the utensils are all of copper. The mash-tub, which will hold 10qtrs of malt, is flanked on the one side by the grist case, and on the other by the hot liquor back which contains water boiled and kept boiling by a steam coil. The grist passes from the grist case or funnel into the masher, a metal cylinder containing a rod fitted with many spikes. In its passage through this cylinder, the malt, moistened with water, is beaten, crushed, or 'mashed' by the swift revolving spikes, and when delivered in the mash-tub is about the consistency of a rice pudding. The 'masher' used by the Nuneaton Brewery Company is that known as Steels'.

The 'mash' stands in the tub for some time to steep, being occasionally 'sparged,' or sprinkled with hot water by means of perforated pipes like those at the back of a watering cart, which revolve above the mash. The boiling water from the hot liquor back then passes through the mash, and the wort, the infusion of malt, is drained off into the under-back from which it passes into the copper. In the copper, which is of sufficient capacity to do all the laundry of a tolerably large village at one time, the hops are added to the sweet wort and are boiled for some two or three hours, by means of a steam jacket at the bottom of the copper. From the copper, the wort, in which the sharp acidity of the hop has now tempered the warm sweetness of the malt, passes into the well.

The 'Laurence's Refrigerator,' used at this brewery is a very ingenious contrivance. The hot wort is made to trickle over a set of hollow pipes, through which a constant stream of cold water is maintained. From the well where it is received after passing over the

refrigerator, the cool wort is pumped into the fermenting rounds, large oak vats holding 1,500 gallons. Here the yeast is added and the process of fermentation takes place. After about 48 hours, it is 'cleansed' into the 'pontos' or 'unions,' ten large casks fed by one pipe, and having a swan-neck pipe to each for throwing off the yeast which is received in a trough called the yeast-back. After remaining in the unions about four days, it is drawn into a large square cistern to settle, and is then ready for 'racking' into the barrels for sale and delivery.

The barrels themselves, of which there is always a small mountain piled in the Brewery yard, requires some little care to keep them fresh and sweet. When empty barrels are returned they are first steeped, then washed by means of powerful jets of water driven through the bung-hole and afterwards still more thoroughly cleansed by a jet of steam.

The Nuneaton Brewery Company can at present turn out about 28,000 gallons weekly. The power required in the works is supplied from a 22-ft boiler, working a 16 horse-power double engine. Throughout the works, even a casual visitor would note the excellence of all the fittings and machinery, the cleanliness of the utensils, and the orderly conduct of each department of labour. The whole of the appliances are the most perfect of their kind and with a supply of water so admirably adapted for the brewing of ale, and the skill and knowledge which the managers of the Nuneaton Brewery Company can command, there is no reason why Nuneaton should not establish for itself a reputation for good and wholesome ales to equal that of any other town along the valley which feeds the waters of the Trent, not even excepting Burton itself.

Pure Ales and Stout.

BREWED WITH WATER FROM ARTESIAN WELL.

The Exors. of SAMUEL WRIGHT,

VICTORIA BREWERY, WALKERN, HERTS,

Having Purchased the Business heretofore carried on by Messrs. ADAMS and Co., at the Nuneaton Brewery, with henceforward conduct same as an AGENCY, and respectfully request that all ORDERS may be Addressed to their Manager,

Mr. W. F. ADAMS, at the Brewery, Nuneaton.

The subjoined analysis proves that the Beers supplied are perfectly pure and of exceptional quality.

Laboratory: Gresham House, 24, Holborn Viaduct, London, E.C., May 17th, 1886.

Dear Sirs, I have carefully analysed the sample of ale you have submitted to me with the following results:—

	PER CENTAGES.
ALCOHOL (PROOF SPIRIT)	8.90
MALTOSSE	1.10
DEXTRINE	1.32
ALBUMINOUS MATTERS	0.71
ASH	0.94
HOP EXTRACT	1.52

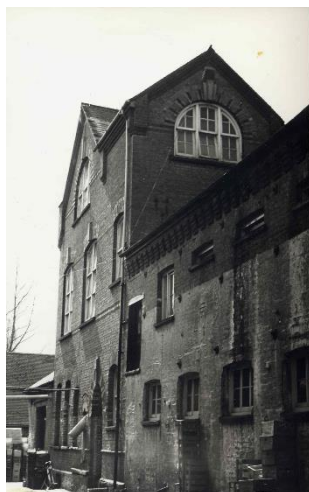
The Ale is very brilliant, of excellent flavour, and possesses that sparkling condition so much desired by the consumer. I have carefully searched for the presence of deleterious substances, such as lead, copper, &c., with the result of proving only their complete absence; the very low acidity (0.095 per cent.) renders your ale peculiarly digestible and suited to invalids. I consider that you have produced a beverage of excellent quality, and one which from its purity, should command a large and ready sale.

I am, yours faithfully, LAWRENCE BRIANT, F.C.S.,

Author of the Laboratory Text Book for Brewers.

To the Executors of S. WRIGHT, Walkern Brewery.

Paines and John Bull – part 2



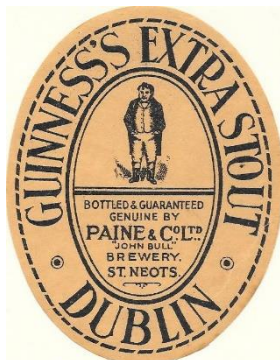
When James Paine took over the brewery in 1831 he named it the John Bull Brewery, a name he subsequently registered as a brand (Registration 20351/2-53522). In fact James Paine and his successors thought it such a good name they extended registration to a number of their products and activities particularly to their malt products. This might have seemed a good idea at the time but over the years, defending

it became perhaps a rather time consuming, costly and distracting situation for James Paine and his successors

A number of court cases arose when the name had to be defended. One interesting one occurred in 1908 when John Mackintosh the famous toffee makers wanted it. Paine's argued, unsuccessfully in this case, that their Malt Extract products would be too close to toffee products and therefore would clash.

A more dramatic if not pertinent and interesting one occurred in 1891-3 when another brewer Daniell's of Colchester, Essex started to also sell John Bull registered beers. Paine's got wind of the encroachment when both brewers started selling their John Bull beers in the same areas in North London.

So who is John Bull, and what's the attraction for Brewers?



Usually depicted as a stout, middle-aged, country-dweller John Bull was a character created by Scotsman Dr John Arbuthnot in 1712 as a political caricature intending to illustrate the calm common sense of the British character against the impetuositities of the Spanish and French.

As such John Bull is a natural personification of the British, particularly the English. Unlike the authoritative Uncle Sam of America, John Bull is a jolly, matter-of-fact sort of chap. Leisurely, comely, entirely of solid, native country freeborn, stock. As a lover of beer he is

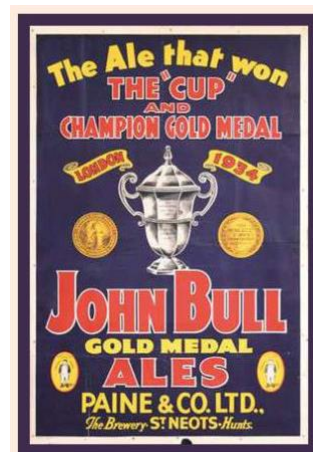
the chap you meet in a country pub who in his yokel way talks more common sense in one sentence than a roomful of politicians would speak in a generation. No wonder brewers liked him, friendly, jovial, solid and sensible; the perfect drinking companion and the ideal brand for any self respecting brewer.

Paine's commenced action against Daniell's for infringement in 1891. Daniell's responded by claiming Paine's registration was invalid. Court hearings were inevitable. The first held on 16th March 1892 was predominantly about Paine's registration being invalid or as Daniell's put it; 'essentially John Bull was not of unique enough fancy words, John Bull were nothing more than common and garden words as used in normal day to day speech'. It seems that whilst you can call your products by common, day to day, words you cannot register those words as unique to you. With a second trial due nothing much happened pending the second case.

It was in the 2nd case at the Chancery division of the High Court where the drama occurred. The case started on 12th April 1893. Initially Daniell's defence was still that Paine's claim to John Bull was too common to be valid, however, on the third day proceedings were dramatically interrupted when a telegram from Sheffield was delivered to the court. Daniell's had been doing their homework and had discovered that when Paine's had made their original registration application. They were not the only brewer at that time using the John Bull name; Lofthouse and Bell, brewers in Sheffield were also using the name for a strong beer they were selling. Technically Paine's should never have got the registration in the first place.

Now the facts were out what would be the chances Paine's John Bull registration would be expunged? The case was adjourned pending investigation. With two valid reasons for expunging Paine's registration, Daniell's must have been cock a hoop, but being clever-clogs didn't seem to endear them too much to the Justices for in the course of the proceedings, two things were mentioned that implied that the feathers of the Justices had been well and truly ruffled.

Whilst Daniell's may originally have innocently named their beers John Bull, when they did know about Paine's registration, and they certainly did by 1885, in clear breach of the rules they continued, for the next seven years, to still use the name in total disregard of trade mark rules. Also to compound



their arrogance not only did they keep the name they continued to claim it as registered even though they had been clearly told that a listing at Stationers Hall was not a registration, two actions completely disrespectful to the court's authority

Whether this had any influence on the court we will never know, but everything certainly then went in Paine's favour as per the summing up. The court agreed Lofthouse & Bell's use of the name would certainly have rendered Paine's application invalid, but as it had been proved that neither Paine's nor L&B had any knowledge of each other's use of the name, the application had been made in good faith. Also whilst L&B could certainly have contested the first application, they had not, and as in 1890 L&B had sold their business and neither they nor their successors had made any effort to again use the name there was no further conflict of interest. Finally 'John Bull' was fancy enough, it was not common like the word Stone, when in another case two brewers from Stone tried to register their beer as Stone beers, but anyone brewing in Stone would brew Stone beers, so it was not unique enough. Thus Paine's original registration would stand.

Another aspect bought up in the court case was that Paine's were selling large amounts of their beers to Australia where it was clearly identified as John Bull. Whilst Daniels were not selling to Australia if they were allowed to also call their beer John Bull nothing could then stop them start exporting their beer the next day where a readymade market for John Bull beer had now been created on the back of Paine's hard work.

I also thought it interesting that London Beer Agents Robert Porter and Co who did Paine's exporting must have recognised the strength of a good solid British name like John Bull as they went on to register for themselves the name 'Bulldog Brand; for their own bottled beer (in my time brewed for them by Courage)

Following this and other cases maybe Paine's brewery's enthusiasm for John Bull identity declined a little as the breweries address changed from John Bull Brewery to The Counting House or simply: The Brewery St Neots, Huntingdonshire. It was also about the time that the brewery division of Paine's changed to a crest for their motif and whilst I am not an expert on crests I do notice a number of McNish crests resembling the one Paine's went on to use.

By 1967 they had certainly reverted to a crest trademark as per



their letterhead.

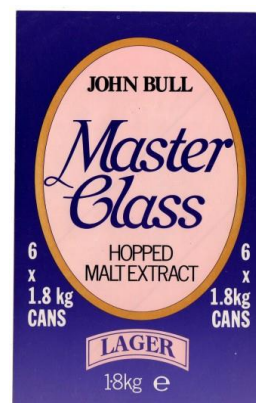
In September 1932 John Bull seems to have done a bit of travelling, firstly a little south to, surprisingly, the rival local brewer Charles Wells. Then it went eastwards to Romford where the brewer's manual in the 1970s lists

the John Bull name just to Ind Coope, which they used for their John Bull Mild, followed up in the 1980s with Ind Coope John Bull (keg) bitter. From Ind Coope (Allied

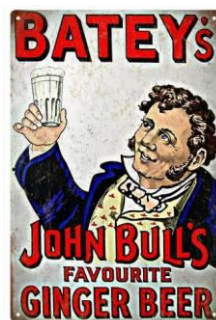


Breweries) it went to Bass. Bass to Carlsberg and in 2003 from Carlsberg back again to Charles Wells where it is now used for John Bull English Ale and John Bull Classic Lager by Wells and Co, a spin off microbrewery, set up by Wells family members when the main Charles Wells brewery was sold off to Marston in 2017.

Paine's affinity with their John Bull identity must have been deep and letting go of it a wrench for over time it kept popping up with them even as recently as the 1990s you could still buy John Bull Master Class home brewing beer kits manufactured from Paine's maltings. I wonder how it must hurt that the John Bull Brew kits nowadays on sale are made by Paine's local rival, Wells through their Muntons division. Wells however use a bulldog rather than the John Bull personification, perhaps they feel that John Bull as a character has rather faded from the British culture, or perhaps because Paine's still have rights to using the John Bull picture in relation to beer. In which case he'll no doubt be waiting to pop again at any time, watch this space!



Alan Greenwood



Brewing in the Blood... the Rudgard dynasty...continued

We saw in the last issue how Charles Rudgard, Edward W R's third son, had made a success of Coleman's Chalk Hill Brewery in Norwich, to the extent that by 1892 he was not only the Head Brewer but was also a Director of the company. But by 1901 he was living at 15 The Grove, Gravesend and was a 'brewery manager (worker)'. As to which of the breweries in Gravesend he was the Head Brewer, one is tempted to say Walker & Son Ltd, which was just around the corner in Wellington Street. He was describing himself as a 'professional brewer & maltster' in 1911 and he continued to live in Gravesend for the rest of his life, dying in January 1951 at the grand old age of eighty-eight. He left no sons to become brewers, but two daughters, Violet Lucy and Queenie Maisabelle.

Alfred Rudgard, Charles' junior by two years, also brewed with his father at Royston and in October of 1882 he suffered an unfortunate accident.

'On Tuesday morning last, about twelve o'clock, as Mr Alfred Rudgard, a pupil in Messrs Phillips' brewery, about seventeen years of age, and son of Mr Rudgard, brewer in the same establishment, was superintending the boiling of some liquor in one of the coppers, the liquor suddenly boiled over, and before the unfortunate young man could get out of the way the boiling liquor fell upon him, saturating him and scalding him in a frightful manner. Fortunately, one of the workmen was close by and dragged Mr Rudgard from the spot, otherwise he must have been scalded considerably more than he was. His clothes had to be cut off him, and he was conveyed home in a fly and medical aid procured as quickly as possible. The case is a very bad one, and causes his parents and relations much anxiety. We learn that he is, although a great sufferer, doing as well as may be expected.'

Cambridge Independent Press, 14th October 1881

Another newspaper report, in the Royston Crow, stated that the heroic workman was named Blow and that 'Mr Benyon-Winsor and Mr George Rudgard had a narrow escape.' It further stated that 'The occurrence is difficult to account for as the copper is open at the top and as the pressure of steam was the same as that usually employed, just sufficient to keep the liquor boiling.' Alfred recovered from his injuries, married the daughter of a local stationer and had three children, none of whom went into brewing. The birthplaces of the three children, Norwich and Huntingdon, may indicate that Alfred had a number of brewing jobs in the 1880s. Certainly, by 1891 he was occupying a house and brewery at 45 Hall Street in Dudley, Worcestershire. This had been George Thompson & Sons' Dudley Brewery which, together with their Victoria Brewery at 30 Hall Street, had formed a part of the Wolverhampton & Dudley Breweries Ltd in the previous year. Alfred

died, aged just thirty-seven, in 1903; his death was registered in Pontypridd but whether he was brewing there at that time is not known.

We have already seen that George Rudgard was a brewer at Royston and succeeded his father as the Head Brewer in 1898, but who was Mr Benyon-Winsor who had shared George's 'narrow escape' referred to above? Born in St Pancras in 1861, the wonderfully-named Benyon Reeve Benyon-Winsor was an under-brewer at Royston and in October 1885 he married his boss's daughter, Ellen Willoughby Rudgard (born 1859). The couple moved to Swansea where, in 1891, they were living at 2 Brynymor Villas, Eaton Crescent. The reason for the move is that Benyon had bought a partnership in Crowhurst's Orange Street Brewery, which then traded as Crowhurst & Winsor until a merger with Thomas Jones & Company, of the Glamorgan Brewery, Little Madoc Street, to form Swansea United Breweries Ltd in 1890. Benyon became a Director of the new firm and later the Chairman until its acquisition by Truman, Hanbury & Buxton in 1926.

Matthew Rudgard was the youngest of Edward W R's sons and, like his brothers, he learnt his brewing at Royston with his father. At some time between 1891 and when he married his American-born wife in London in 1897, he had moved to Faversham, Kent, where he was an 'operative brewer'. The fact that the couple lived in Court Street in no way helps to tell us whether Matthew brewed at Shepherd Neame or at Rigdens! Whichever, he spent the rest of his working life there and by 1939 he was retired and living at 'Mount Kenya' on Radfall Hill, Whitstable, where he died in May 1958. Of his two sons, Donald worked in feedstuffs, but Percival worked in the drinks industry, being a Hotel Keeper at the Red Lion Hotel, Hythe (a Mackeson's house).

Unfortunately, Percy died in a Faversham nursing home just four years later.

Returning now to Charles Walter Rudgard (born 1881, Reigate), he also learnt brewing under his father (Edward R) at Burton and by 1911 he was the Head Brewer at George Beer & Company's Star brewery in Canterbury, describing



Charlie Rudgard, sporting his Burton Rowing Club boater.

himself in the census as a 'Managing Brewer & Maltster'. When George Beer and Rigden was formed in 1922 and the Star Brewery closed he became the Head Brewer at Faversham where he was responsible for a number of innovations, notable among which were the introduction of the 'Kent's Best' slogan in 1922 and the brewing of Christmas Ale, of 'exceptional quality and strength, 12/- per dozen pints' in 1933. However, it is not known whether he was responsible for the series of twenty-six limericks, each featuring a different Kentish placename, which ran weekly in newspapers throughout 1932. Known as 'Kent's Best' Rhymes, this last example ran in December of that year.

*A hearty old gaffer of Wye,
For his age was remarkably spry!
When they asked him the reason,
He said "Through the season,
'Kent's Best' be the tonic for I."*

Much loved by his staff, and known to everyone as Charlie, an elderly ex-employee told me how one day as he was cleaning casks, he saw Charlie walking across the yard past the stack of freshly-washed casks. He stopped, sniffed, then shouted "There's a 'stinker' in there, wash them all again!".

Charlie was latterly a Director of George Beer & Rigden Ltd, but this writer has as yet been unable to ascertain whether he transferred to Fremilns in 1948, he would have been sixty-seven years old at that time and possibly took the opportunity to retire. He died in King's College Hospital, Denmark Hill, in 1956.



*Michael Rudgard,
as a young man.*

Charlie's sons pre-deceased him, but his nephew, Guy Patrick Rudgard (born 1906, Burton), son of his older brother, Edward John, followed family tradition and entered the brewing trade. Guy married Nellie Walker in Birmingham in 1926, but whether he was brewing there at that time is not known. However, in May 1936 Guy was appointed as an assistant brewer at Walker Cain Ltd in Warrington. The 1939 Register lists him as a technical brewer living in Runcorn, Cheshire. The couple later came south to Kent where Guy joined George Beer & Rigden, where he was the Head Brewer at the time of the 'merger' with Fremilns in 1948, and in due course he became MD and then Chairman of that company. Guy Rudgard was most helpful to the writer in the early days of his researches into brewing in Kent. He passed away in 1995.

Yet one more member of the Rudgard family became a brewer and played a part in the brewing industry in Kent. Edward Michael Sutton Rudgard was born in 1925, the son of Harold Rudgard (1884-1958). Harold was the youngest brother of Edward J and Charlie; he was not a brewer but a mechanical engineer with the London, Midland & Scottish Railway Company. Michael

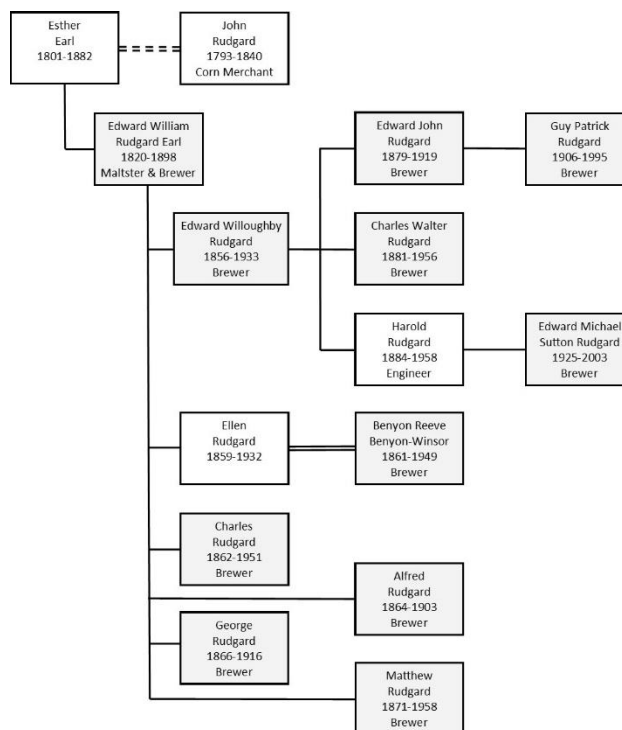
became the Production Director at Faversham during the Whitbread Fremilns days when, coming under pressure from 'head office' at Luton over the future of the cask 'Trophy D', the direct descendant of Fremilns Three Star bitter, and knowing how the beer drinkers of Kent had loved that brew, he persuaded the powers that be to re-brand it as Fremilns Bitter. He was also responsible, together with brewer Eric Maidment, for the development and introduction of the much-lamented (at least by this writer) Fremilns Tusker.

Michael served as a magistrate in Faversham; perhaps his most notable, certainly his most newsworthy, case was in 1988 when 'popular broadcasting celebrity' Terry Wogan appeared before him charged with driving at 110mph on the A2 dual-carriageway at Boughton. Wogan pleaded that he should not be disqualified from driving as it would adversely affect his work. He was banned for two months and fined £150 with £40 costs. Latterly Michael was a Director of Shepherd Neame, a position he resigned in 1992. He passed away in November 2003.

Returning now to that mewling bastard child in 1820; how surprised young Esther Earl would have been had she known that her babe would found a dynasty of no fewer than eleven brewers over four generations. Of course, there may have been even more brewing Rudgards that this writer has not come across and he would be pleased to receive more information.

Peter Moynihan

*Descendant Tree of Esther Earl and John Rudgard
showing the brewers therein*



Thomas Kirkland – a Birmingham Maltster

Thomas Kirkland was baptised as Thomas Kirkland Plant on 25 Dec 1814 at Appleby Magna, Leicestershire, the illegitimate son of Mary Plant, a servant. No father was named in the parish register.

In 1839, when he married, Thomas stated that his father was Thomas Kirkland, a carpenter. It was not unusual for an illegitimate child to 'invent' a father for the marriage certificate and it was often the case that the father was given the same forename. He might be described as deceased and have a generic occupation such as labourer. The inclusion of a trade for the father is unusual and it is indicative that Thomas perhaps knew of his parentage.

Thomas's mother Mary married William Bates in 1817 and had nine children with him, including the author's great grandfather. It is probable that Thomas was brought up with his new family – he became a tailor, the same occupation as his stepfather, and in 1841 his half-brother Edwin Bates, also a tailor, was present in the Kirkland household.

A daughter was born 1840 and at the time of the 1841 census the family was living at 83 Livery Street, Birmingham. A son, Thomas Henry, was born in 1843 but he died the following year, by which time they were at Great Charles Street. A few years later, a substantial portion of Livery Street, including number 83, was lost during the construction of Snow Hill Station which opened in 1852.

In 1851, Thomas was still at 72 Great Charles Street, now with a son Walter Thomas born in 1848. Trade Directories of 1841, 1849, and 1852 confirm Thomas's addresses and his occupation as a tailor. Edwin Bates had returned to Appleby Magna and was living in the family home; he may have returned after the death of his father in 1846.

By 1855 Thomas was a retail brewer and beer retailer at 33 Aston Street; four years previously the occupant of number 33 had been Ward, a victualler. Following the Beerhouse Act of 1830 thousands of beerhouses had appeared all over the country, particularly in the expanding urban areas. A ratepayer paid a fee and was permitted to sell beer from his premises, often just from one room behind his shop or from a ground-floor room of his house. Some beerhouse keepers bought in their beer, others, like Thomas, brewed their own. After Thomas's departure, number 33 remained a beerhouse and later became known as 'The Old Dog'.

Thomas and was also listed in Kelly's Directory of 1855 as a maltster at 7 Court, Bromsgrove Street. He was obviously working for himself; directories did not include the names of persons who were employees. Quite why or how he changed

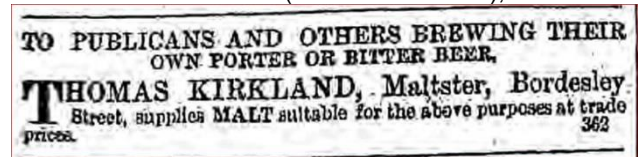
profession from tailor to brewer to maltster we shall never know! There is no history of brewing or malting in the Bates family so how did he learn the maltsters craft, or did he see a business opportunity and simply take over an existing business and its workforce? By the middle of the 19th century hand tailors would have been seeing the effects of the availability of cheap mass-produced clothing and Thomas may well have decided to leave the trade.

Prior to Thomas's occupation, the Bromsgrove Street malthouse had been the business of Allcock (1839), Baseley (1841), and Pittaway (1848, 1850, 1852).

Thomas left Bromsgrove Street within a very few years and Dix's Directory of 1858 lists him at 28½ Bordesley Street, also known as Court 7 Bordesley Street. The maltings was at the back of the court which was accessed via an entry between numbers 28 and 29, hence 28½. His home address was 76 Lower Hurst Street, the house where he would remain until his death in 1879.

In 1830 the occupants of the Bordesley Street maltings were William Payn and Elizabeth Thompson, both listed as maltsters. They may have been working independently or it may reflect a change of occupation during the production of the trade directory. From 1839 (possibly earlier) and until about 1852 the maltings had been occupied by Greensil. In 1852 they were advertised for sale or lease and described as being of 15 - quarters capacity.

The 1859 Electoral Register shows Thomas as having various qualifying properties including numbers 10, 11 and Court 4 Sherborne Street (leasehold houses), 76 Lower

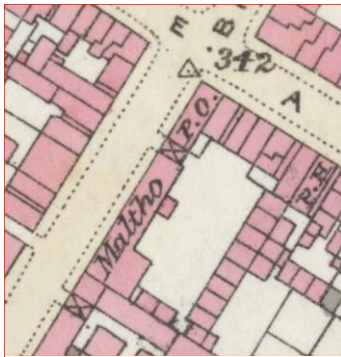


Hurst Street (house), and the Bordesley Street malthouse.

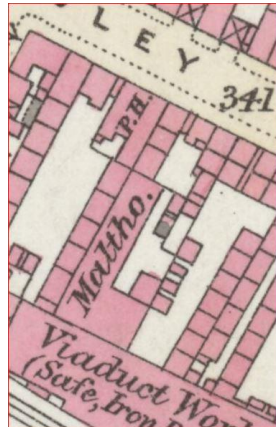
The 1859 advert (above) in the Birmingham Daily Post states 'To publicans and others brewing their own porter or bitter beer, Thomas Kirkland, Maltster, Bordesley Street, supplies malt suitable for the above purposes at trade prices'. Thomas appears to have been typical of thousands of maltsters throughout the country who were producing malt for local trade. The malt houses were small and would have employed very few workers. A cursory inspection of 19th century newspaper adverts for malthouses in Birmingham shows that many were of 10 - 20 quarters capacity.

Kelly's Directory of 1872 includes The Black Lion at 31 and 32 Hurst Street as another of Thomas's businesses. The Birmingham Daily post of 6 October 1871 reported the transfer of the licence to Thomas Kirkland; 9 months later, in August 1872 he gave up the licence.

Trade and other directories continued to list the maltings at Bordesley Street until at least 1905 although the business had been renamed as Kirkland & Son sometime after 1873. Walter Thomas had been a solicitor's clerk in 1861 at age 13 but by 1871 he had become a maltster in the



The maltings in 1887, Birchall Street above and Bordesley Street to the right



family business which he continued after his father's death in 1879.

In his will, Thomas bequeathed 'the wines, liquors and other consumable household stores and provisions and the linen, china and glass' to his wife. She also had the use of the other household contents for as long as she remained unmarried and received an annual annuity. He bequeathed to his son all his interest in the partnership property, plant, stock in trade and effects of their joint business. There was also freehold land and a house in Baddesley Clinton (owned since 1870 or earlier), 12 freehold properties in New John Street West and ten leasehold properties in Sherborne Street.

Regarding the New John Street properties, these were numbers 61 and 66, and 1 – 10 Court 16 between and behind them. Six of the properties had been erected by Thomas and had been constructed prior to the compilation of the 1874 Electoral Register when they were all shown to be in his ownership. They were known as Kirkland Terrace in 1901 and as Kirkland Court in 1911. Walter disposed of the properties between 1901 and 1906.

The leasehold Sherborne Street properties ceased to be in Kirkland possession sometime between 1879 and 1885. Walter became the owner of 7 and 8 Great Barr Street and 142 – 146 Glover Street by 1885 and they passed to his widow Ellen Jane.

According to an on-line history forum the 'malt room, kiln, and premises of Walter Thomas Kirkland' were located on Birchall Street in 1891. A map of 1889 confirms the existence of a malthouse, but trade directories of the period do not list it which indicates that this was one of Thomas's operations but not his business address. A 1900 directory of all occupants, not just businesses, lists Kirkland & Son maltsters still in Birchall Street; Walter Thomas was assessed for rates at the property in 1901. He also paid rates for the Bordesley Street malthouse.

In 1887 an advert appeared in the Birmingham Daily Post 'Brewing Plant (complete) wanted to purchase, must be in good condition. Kirkland, Maltster, Bordesley Street' however I have yet to discover whether Walter was successful in his quest. It

seems that he may not have gone into brewing as his occupation on the 1891 and 1901 census returns was given as 'Maltster', not 'Maltster & Brewer'.

Walter Thomas died in 1910 at 274 Stratford Road age 62; his occupation was stated as Maltster on his death certificate. He does not appear to have left a will and was survived by his widow, two sons and a daughter with neither of the sons Walter or Leslie following their father into the maltings business. His widow Ellen retained ownership of the Glover Street and Great Barr properties. Walter Harold had become a cycle maker and Leslie Victor was variously a clerk, a tobacconist and a publican at Bowling Green Holloway Head, White Horse William Street Ladywood, and Golden Cross Aston.

The Kirkland's maintained links with their Appleby Magna roots. Thomas was executor of his mother's will in 1859 and, in 1906, his granddaughter Kate "Kitty" Kirkland and her cousin Charles Thomas Bates were guests at the wedding of a relative in Appleby. The author's father, born 1921, remembered Kitty but not how she was related.

As an interesting aside, the 'Holt Brewery Co Ltd Black List' of about 1903 lists habitual drunkards who may not be served in the company's public houses and clubs and the list includes Ann Moran, living at 28 Bordesley Street which is adjacent to the entrance to Court 7.

Sources

*Parish Registers
Electoral Registers
Birmingham Rate Books
UK Census
Ordnance Survey Maps
British Newspaper Archive*

Sandra Bates

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Since none of the Birmingham maltings survive; this is Elling's Yard, now known as Chinn's Court in Warminster and was formerly part of the Morgan / Warminster Maltings.

Out and about

Photos from the Road Locomotive Society

Paul Ambler spotted these photographs in the Road Locomotive Society newsletter and its editor Steve Parrott has kindly agreed to our passing them on to you. The first shows the 'Hop Pickers Express' in St Peter's Square, Hereford in the autumn of 1910. The pickers and all their gear are about to endure the seven mile journey to the hop yards at Stoke Edith on the Ledbury Road. We are told that the locomotive is a Burrell 8NHP single crank compound which was supplied to Ralph Preece Davies in 1891 and was named Hercules.

Then we see a Foden wagon unloading outside the Railway Hotel in Lancing, West Sussex. The wagon dates from 1910 and belonged to Abbey and Sons who operated the Kemptown Brewery in Brighton at the time. The brewery passed to Charrington in 1954 and the pub still exists.



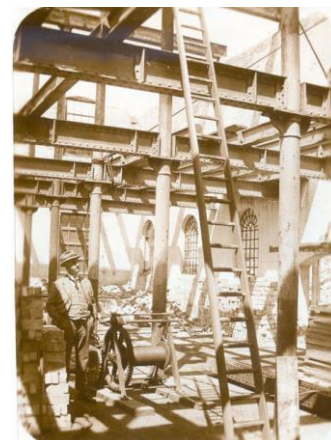
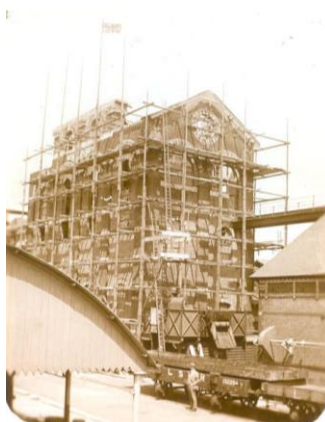
East Anglian Film Archive

This archive based at the University of East Anglia has put the Brewers Society film starring Bernard Cribbins on line. The film dates from 1973 and is entitled 'I know what I like'. Wadworth at Devizes and Allied at Burton on Trent feature as well as a very young looking Cribbins. Searching the archive reveals a 1961 film of Greene King in Bury St Edmunds. Here we see loading the hops into the copper and an interesting hand-powered device for adding dry hops to the wooden casks and another chap adding a jug of primings. Go to www.eafa.org.uk/catalogue/6332



Rebuilding Eldridge Pope in 1923

Alex Mettler is researching the Tavistock Brewery and the Richards family, but he came across these photos of Alfred Richards, the grandson of John Richards who founded the Brook Street brewery in Tavistock in 1851. He is seen during the rebuilding of the Eldridge Pope brewery in Dorchester in 1923. After a short, early dabble as a bank clerk in Kingsbridge in 1891, he is recorded as a brewery worker in Stratford-on-Avon in 1901, possibly with Flower's Brewery which was training brewery workers around this period. He spent the rest of his



career with Eldridge Pope at Dorchester and died in 1954.

Young's archive now available

Wandsworth Heritage Service has acquired the archive of Young's & Co's Ram Brewery which was situated in the South West London district of Wandsworth from 1831 until 2006 when production of its beer was moved to Bedford although Young's retain their administrative headquarters in Wandsworth to this day. The archive is diverse and includes building plans, photographs, financial records, correspondence, marketing and promotional items and audio-visual material. These records detail the company's origins as Young & Bainbridge, the day-to-day running of the brewery, changes in key personnel and the activities of its employees.

The collection is particularly strong in photographic images. These photographs document the evolution of the Ram Brewery site along with images of pubs, company employees and promotional events such as the horse shows that the brewery's ever popular shire horses participated and frequently won prizes in. Key events in the company's history such as the foundation of Young's & Co as an incorporated company in 1890 and the Queen's visit in 1981 to mark the brewery's 150th anniversary are featured in the collection. There are also comprehensive building plans for the Ram Brewery site which demonstrate how the site developed during its many years of operation as well as plans for many Young's pubs.

The project, which has been generously funded by Young's charitable arm, the William Allen Young Trust, is now nearing its final stages after almost 18 months of work cataloguing the material. During that time, material has been carefully selected and conserved so it can be available to researchers, historians and members of the public. Despite the on-going effects of the global pandemic, the official launch of the archive will still commence as planned in December when a virtual Young's advent calendar will reveal a different photograph from the collection each day throughout the festive season. Other events including virtual talks and an online exhibition of items from the collection will follow in the New Year. Further details about the collection and upcoming events can be found on Wandsworth Heritage Service's Facebook and Twitter pages.

Russian hops in England (1897)

Peter Dyer found this piece at the Latvian National Library. Under the heading 'Russian Hops in England', *Düna-Zeitung*, a German-language newspaper published in Riga, reported on 19 November 1897, citing the St Petersburg press, that Councillor Myschenkow, an official of the Russian Ministry of Agriculture and state-owned lands, had opened a depot for Russian hops in London. He had visited countries that bought hops from Russia, including France and Belgium. He had spent several weeks in England and Ireland, with the result that seven of the largest English breweries had asked him to send them some Russian hops. Trials with the Russian hops had turned out very well, and as they were both better and cheaper than German hops, a new market appeared to be open for this important product of Russian agriculture.

Russian hops might mean Polish ones from the Lublin region, but they were grown in other parts of the Russian Empire too: a newspaper report from 1893 mentioned the brewery of Ramsay & Co (Liepāja) using hops from Volhynia and Chernigov, now in Ukraine. (Ramsay was a well-known brewery in what was then Libau in the Russian Empire and is now Liepāja in Latvia in the late 19th and early 20th centuries. I don't know who Ramsay was; the name sounds British.)

Victorian buildings at risk

The Victorian Society has published its annual, high-profile Top Ten Endangered Buildings list and beer features large this time including the 1864 Anglo-Bavarian Brewery in Shepton Mallet, the 1893 Captain Cook pub in Middlesbrough and the 1864 Warwick and Richardson's Maltings at Newark.

The other buildings are the Samaritan's Women's Hospital in London, Frank Matcham's Brighton Hippodrome, Darlington Street Methodist Church in Wolverhampton, Bracebridge Pumping Station at Worksop, Prudential offices in Oldham, Bavaria Place Police Station in Bradford and Plas Alltran which is Holyhead's first purpose built doctor's surgery from 1890.



The famous Young's shire horses in the 1970s and below is the brewery site back in 1896.

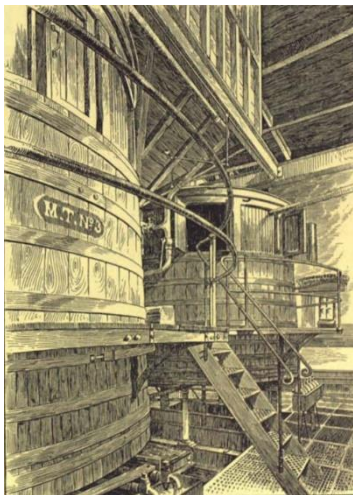
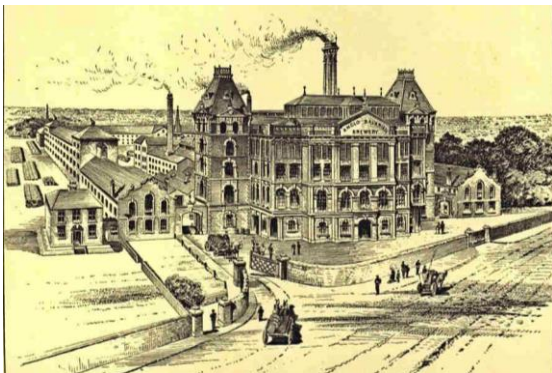




Amber Patrick describes the maltings elsewhere in this issue and we are grateful to the Somerset County Gazette for the photos of the Anglo-Bavarian Brewery. It was built in 1864 for Maurice Cox and Clarke of London and initially called the Shepton Mallet Pale Ale Brewery. The imposing four storey limestone building is in the Italianate style. In 1871 the business was sold to Hill, Garton and Co of Southampton who renamed it the Anglo-Bavarian Brewery.

There is some conjecture as to whether German style beers were ever brewed there as when Barnard visited around 1890 he does not mention any. It was however one of the first breweries in the land to be lit by electricity from a Westinghouse 70hp engine in 1889. An extensive body of agents made sure that the beer reached most corners of the British Empire. The brewery did not fare too well during the Great War due to anti-German sentiments. Rebadging the beer as Anglo fooled nobody and production dropped with the Garton company eventually selling up in 1921.

The name was resurrected in 1934 and new plant installed but despite dropping the Bavarian name again before the outbreak of the Second World War, the building was requisitioned and the plant removed to help the war effort. In 1947 the buildings became the Anglo Trading Estate providing warehouse facilities. Currently most of the building is empty apart from a small cider making facility.



Simonds family on-line



Raymond Simonds tells us that work continues on his family website tracing the history of H & G Simonds Bridge Street Brewery in Reading from 1785 until 1980. There are now over 12,000 searchable pages from the library of Hop Leaf Gazettes and Staff Newsletters from 1926-1964 as

well as advertising, branding, labelling, merchandising, pubs, vehicles and coopers. A treasure trove from <https://simondsfamily.me.uk/>



Virtual Lacons

With nobody allowed to visit the Lacons Brewery museum and shop in Great Yarmouth, the Swig Agency has curated a 360° virtual tour. Visitors can explore videos and an impressive collection of brewery memorabilia from the 1800s through to the 1960s, including an original Lacons TV commercial from the 1980s and a 20 minute film of the brewing process produced back in 1957.



Old Speckled Hen

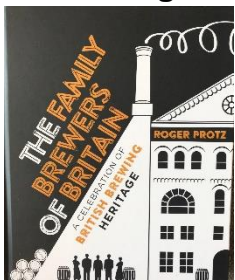
Possibly the most famous MG car was put up for auction in October and was expected to sell for £60,000. The 'Old Speckled Hen' is the nickname of a 1927 MG 14/40 Featherweight Sporting Saloon with a mottled cloth covering. It was built as Morris Garages morphed into the M.G. Car Company Limited and is one of three clothed with fabric Salonette coachwork by Gordon England. The car was used as a factory demonstrator and was nicknamed the Speckled Hen because of its silver and black-fleck covering.

In 1979, to help celebrate the 50th anniversary of MG, the Morland Brewery at Abingdon introduced the 'Old Speckled Hen' brand of beer. Now brewed by Greene King, OSH has more recently been joined by Old Golden Hen, Old Happy Hen and Old Crafty Hen.

The car was not sold.



Was George Adnams really eaten by a crocodile?



Roger Protz has written a new book covering the Family Brewers in the UK. This is typically Protz and contains much information about the growth of each company as well as some personal stories about the families involved. Profusely illustrated in colour, with 276 pages it is a great coffee table book and will suit those interested in the production methods as well as those keen on the product.

The BHS is offering this new hard back version at a discount price. £20 post free.

Drop Ken Smith a line at [email address withheld](#) and he'll get it in the post before Christmas. Stocks are limited so first come first served.

Sadly George drowned in a lake near his home in the Transvaal in 1922 aged 73 some fifty years after he left Southwold to seek his fortune in Africa.

Hammans of Andover

This photo from the archive pages of the *Andover Advertiser* was taken around 1905. It shows Hammans brewery with its tall chimney stack.

Henry Hammans came to Andover in the 1860s and joined the pre-existing Colcock's brewery in 1869, eventually becoming the sole owner. He was mayor of the borough in 1877, 1881 and 1883.

When he died in 1901 his son ran the brewery until 1919 when it was bought up by Strong and Co of Romsey. The brewery then became first a chicken hatchery and then the premises of the Andover Family Laundry before demolition in the 1960s.



Hopfenstopfen

In 2012, the German *Brauerbund* declared that dry hopping (*Hopfenstopfen*) did not violate the *Reinheitsgebot* purity law. The implication was that Germans did not previously dry hop beer.

However Christina Schoenberger at BarthHaas has discovered multiple references for the second half of the 19th century where they clearly recommend 'dry hopping for preserving effects and for enhancing flavour.' She admitted there were not too many established breweries doing it today but Ruperti Pils from Brauerei Wienering in upper Bavaria is an example.

She added 'With the rise of large scale production, modern brewing technology and new efficient ways of improving quality, dry hopping vanished from the collective mind in the first half of the 20th century.' Likewise, many brewers in the US and UK seemed to lose track of what H.T. Brown and G.H. Morris documented in 1893, that hops contain enzymes and dry hopping can kindle refermentation.

Fancy a horner?

It is always good to hear about a beer style which has been lost for over a century but sadly you will have to go to the Seedstock Brewery in Denver to taste it! Horner, that is beer from Horn in Austria was much praised by one Wolfgang Amadeus Mozart, saying it was the best summer beer he had ever tasted. That was back in the 1780s and Carl Balling mentions it in his treatise on fermentation chemistry in 1865. Beyond that it lapsed back into obscurity as crisp clear light lagers took to the stage.

The beer is cloudy and slightly sour, it is made from a 100% oat mash and the addition of cream of tartar gives the acidic twang. Oats are very high in β glucans, these are sticky and so the mash needs a lot of inert rice hulls to allow the wort to flow. The beer is only 3%ABV like that other acid quencher *Berlinerweisse*. Seedstock used a Kolsch ale yeast and Saaz hops. Oats are super smooth on the palate, the potassium bitartrate cuts into that a bit and the CO₂ content of up to 4 volumes makes a refreshing drink, we are told. "Im heißen Sommer nur" as Mozart wrote - a summer refresher, perhaps someone will try it over here.

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*"

ABERDEENSHIRE

Copper Fox Brewery, 26 Aspen Grove, Westhill, AB32 6QE
W: www.copperfoxbrewery.co.uk
Kevin Cameron is a home brewer who went commercial in May 2019.

7 Reasons To Brew Ltd, Woodlands Park, Durris, Banchory AB31 6BF

A home brewer who sold beers commercially between 2016 and 2018.

ARGYLL & BUTE

Bun Dubh Brewery, Ceabhar, Sandaig, Tiree PA77 6XQ



W: www.ceabhar-restaurant-and-bun-dubh-brewery.business.site
Established in 2016 as Enviropunk Brewing.

BERWICKSHIRE

Aye Been Brewing Co, Masons Wynd, Eyemouth TD14 5HG

E: hello@ayebeenbrewing.com

A four barrel plant established in September 2019, but in March 2020 he mothballed the kit and worked on the site with a view to restarting after the Covid lockdowns.

BUTESHIRE

Seagate Brewery, Lamlash, Isle of Arran KA27 8JN

W: www.seagatebrewery.co.uk

Established by home brewer Stephen as a commercial venture in spring 2020.

CHESHIRE

Twisted Wheel Brew Co, Unit 11, Easter court, Europa Boulevard, Warrington WA5 7ZB

W: www.twistedwheelbrewco.co.uk

Established by Mark Dearman in 2019, with brewing on his own plant taking place early 2020.

Tantum Brewing, Workshop 9, Gate Farm Rural Enterprise Park, Wattenhall Road, Nantwich CW5 6LH

W: www.tantumbrewing.co.uk

Named after 'tantum mixtam' Simply Brewed! They commenced in the summer of 2019.

The Oaks Brewing Co Ltd, Unit 6, Stanney Mill Ind Park, Dutton Green, Little Stanley, Chester CH2 4SA

W: www.oaksbrewing.co.uk

Established in summer 2017 after taking over the Cheshire Brew Brothers site.



Laid Back Brewing, Church House Farm, 108 Crewe Road, Haslington, Crewe CW1 5RD

A brewery started in 2015 by the Jackson family, but only produced occasional brews

CLWYD

Reaction Brewing Co, Erw Goch, Ruthin LL15 1RS

A home brewer who went commercial in summer 2019, he cans his beers.

DERBYSHIRE

Bang The Elephant Brewery, Unit 14, Bailey Brook Business Park, 21 Amber Drive, Langley Mill, Derbyshire NG16 4BE

W: www.bang-the-elephant-brewing-co.business.site

2018 -2019 was at 17 Craig Street, Long Eaton, Nottingham NG10 1ET

A commercial home brewery from 2018 to late 2019 in Long Eaton. In 2019 they moved to the premises in Langley Mill and used a six barrel plant.

Grasshopper Brewery, Unit F2, Langley Bridge Industrial Estate, Linkmel Road, Eastwood, Nottingham NG16 3RZ

W: www.grasshopperbrewery.co.uk

Two friends with their wives established this brewery in late 2017. A ten barrel plant is used.

Dovedale Brewing Co Ltd, Damgate Farm, Stanshope, Ashbourne DE6 2AD

W: www.dovedalebrewing.co.uk

Established in a Peak District farm in 2018 by Andrea Clarke. Beers are sold in keg, cask bottles and cans.

Chickenfoot Brewery, Barley Mow, The Dale, Bonsall, Matlock DE4 2AY

W: www.chickenfoot.co.uk

Established in a large outbuilding near the Barley Mow pub in Bonsall. The pub is the home of UK Hen Racing, hence the brewery name.

Thorley's Craft Beers, 30 East Street, Ilkeston DE7 5JB

W: www.thorleyscraftbeer.co.uk

Established in 2016 by a home brewer as Thorley & Sons, later rebranded.

Silver Brewhouse Ltd, Unit 3 & 4, Silver House, Adelphi Way, Staveley, Chesterfield S43 3LS

E: sales@silverbrewhouse.com

Established in 2018 as Malcolm Watts and former Raw Brewer Richard Waddington bought the Raw Brewery and brands. Beers are sold under Raw and Industrial Ales.

DEVON

Combe Brewery, Unit 4, Lundy View, Mullacott Industrial Estate, Ilfracombe, Devon EX34 8PY

W: www.combebrewingcompany.co.uk

Commenced in July 2020, next door to the location previously used by brewery of the same name that closed in 1996.

DYFED

Zoo Brew Ltd, ExCAL House, Capel Hendre Industrial Estate, Ammanford SA18 3SJ

W: www.zoo-brew.com

Established in autumn 2019 using ex Castlegate kit.



EAST RIDING OF YORKSHIRE

Aitchesons East Yorkshire Beers, The Brick Shed Brewery, Wyndham Farm, Ferry Road, Wawne, Kingston Upon Hull HU7 5XY
W: www.eastyorkshirebeer.co.uk
Established at East Yorkshire beer, they moved and changed name in 2020. A smaller plant is used and they still do bars and tutored brewing days.

GREATER MANCHESTER

Red Rose Brewery Ltd, The Old Brewery, Back Square Street, Ramsbottom BL0 9FZ

W: www.redrosebrewery.co.uk
A previous brewery of the same name in Great Harwood closed in 2010, this is described as a restart which recommenced in May 2020.

Escape Brewery Ltd, 922 Wigan Road, Bolton BL3 4RN
E: info@escapebrewery.co.uk
Established mid 2019.

GWYNEDD

Bragdy Cybi, 4 Bryn Annex, Williams Street, Holyhead, Anglesey LL65 1RN
W: www.bragdycybu.cwmru
Establish late 2019 / early 2020 by Dan and Bethan Jones.
Cwrw Ogwen, 5 Rhes Ogwen, Steyd Fawr, Bethesda, Bangor LL57 3AY

W: www.cwrwogwen.cymru
Established in 2017, a five barrel plant is used.
Bragdy Mona, Unit 6, Gaerwen Industrial Estate, Gaerwen LL60 0HR

W: www.bragdymona.co.uk
Established in spring 2019 on Anglesey.
Druid Brewery, Dinorben Terrace, Penysam, Anglesea LL69 9YR

W: www.druidbrewery.co.uk
Brewed in a former miners cottage in the shadow of the historic Parys Mountain on Anglesey. Alan is a home brewer who went commercial and produces ciders as well as beers.

INVERNESSSHIRE

Loomshed Hebridean Brewery, Unit 3, Iomairt an Obain, Tarbert, Isle of Harris HS3 3DS
W: www.loomshed.scot
Island brewery established in early 2019.

LANCASHIRE

BB18 Brewery Tap, 31-33 Victoria Road, Earby, Barnoldswick BB18 6UN
Brewing commenced in August 2020 using a five-barrel plant.

LEICESTERSHIRE

Emperor's Brewery, Newbold Farm, 2 Worthington Road, Newbold Coleorton, Coalville LE67 8PH
W: www.emperorbrewery.co.uk
Established in 2014.

Elmesthorpe Brewery Co Ltd, Church Farm, Station Road, Elmesthorpe, Leicester LE9 7SG
E: elmesthorpebreweryco@gmail.com
Brewing commenced early 2017.

Hemlock Brewery, 37 Main Street, Hemington, Derby DE74 2DX
E: hembrew@yahoo.com
Established in 2015 they brew on a two barrel plant.

LINCOLNSHIRE

Welland Brewery Ltd, Welland House, Cradge Bank, Spalding PE11 3AN

W: www.wellandbrewery.co.uk
Established by three friends in the summer of 2018.

Wickham House Brewery, Wickham House, Church Lane, Conisholme, Louth LN11 7LX
E: bearplumb64@gmail.com
Established in late 2019, focussing mainly on bottled and takeaway beers.

Lincolnshire Craft Brewery, Melton Highwood Farm, Melton Highwood, Barnetby, North Lincolnshire DN38 6AA
W: www.lincolnshirecraftbeers.co.uk
Previously Tom Wood and at the same site.

MIDLOTHIAN

Bellfield Brewery, 46 Stanley Place, Edinburgh, Lothian EH7 5TB

W: www.bellfieldbrewery.com
Established in Edinburgh by two coeliac friends, Giselle Dye and Alistair Brown, to produce only gluten free beers. A crowdfunding push gave initial finance.

Stenroth Brewing, Kennure Avenue, Edinburgh EH8 7HD
W: www.stenrothbrewing.co.uk
Using the family name meaning stone and root, Kat and Jimmy were home brewers who gave up 'city' jobs to focus on brewing. A 60L kit is used but being full time they were quickly looking for an industrial unit to expand.



MID GLAMORGAN

Craft Dragon Brewery, 8 Castell Morlais, Pontsticill, Merthyr Tydfil CF48 2YB
W: www.butchersbunkhouse.com
Established by Huw Carey, a home brewer who sells beer on a commercial basis. A range of unfiltered heavily hopped beers launched summer 2017. The brewery is linked with the Butchers Arms.
Fairy Glen Brewery Ltd, 5, New Cornstore, Heol Ty Gwyn Industrial Estate, Maesteg CF34 0BQ
W: www.fgbtld.co.uk
Established by Kelvin Johns in early 2019. Beers are sold in keg and cans.

NORFOLK

Duration Brewery, Abbey Farm, River Road, West Acre, Norfolk PE32 1TX
W: www.durationbeer.com
Derek Bates, Ex Brew by Numbers and Miranda Hudson brewed in collaboration with other breweries until they got their own plant. Initial collaborations were with Cloudwater, Brixton and Left Hand Giant. They set up on their own plant in early 2020.

Birdhouse Brewery, Revell Road, Downham Market PE38 9SE
E: birdhousebrewery01@gmail.com
Small home based brewery primarily producing bottles with 70 per batch only. Started commercial sales in autumn 2019.
Pines Brewery, Trunch Road, Mundesley, Norwich NR11 8LF
A home brewer who started commercial sales in Summer 2017.



NORTHUMBERLAND

Brewis Beer Co, Unit 4, Cocquet Enterprise Park, Amble NE65 0PE

W: www.brewisbeer.co.uk

Established in spring 2019.

NORTH YORKSHIRE

Lamb Brewery, The Queens Arms, Litton, Skipton, North Yorks BD23 5QJ

W: www.queensarmslutton.co.uk

Initially brewed as Littondale, after a closure they restarted again at the pub in 2019.

Ice Cream Factory Brewery, 21 Fetter Lane, York YO1 6EH

Beers apparently brewed in basement of residential building that used to be an ice cream factory. They started in 2017.

Hops & Dots Brewing Co Ltd, 81

Orchard Road, Linthorpe,

Middlesborough TS5 5PW

W: www.hopsanddots.com

Established in early 2019 by John

Chester and Hugh Grime.

Guisborough Brewery, 14 South

Buck Way, Guisborough, North

Yorkshire TX14 7FJ

W: www.guisboroughbrewery.co.uk

Established by Robin and Katharine Field in early 2020.

The 3 Non Beards Brewery, The Rook & Gaskill Pub, 12

Lawrence Street, York YO10 3WP

W: www.therookandgaskillyork.co.uk

Established in late 2019 in the basement of the Rook and

Gaskill pub in York. Established by Andy Aspin, Paul

Marshall and Jason Simpson.



NORTHUMBERLAND

Chasing Everest Brew Co Ltd, 15 Ponteland Square, Blyth NE24 4SH

W: www.chasingeverestbrew.com

Home brewer Isaac Nolan started commercial sales in Autumn 2018.

RENFREWSHIRE

Simple Things Fermentations, The Bakehouse, 6 Hazel Avenue Lane, Glasgow G44 3LJ

W: www.simplethingsfermentation.com

Established in early 2020. The beers are mainly sold bottled.



SOUTH YORKSHIRE

Neepsend Brew Co, Unit 13, 92 Burton Road, Sheffield S3 8DA

W: www.neepsendbrewco.com

Established in 2015, originally on the site used by Little Ale Cart, they moved to Burton Road in 2020.

A ten-barrel plant is used.

Grizzly Grains Brewing, S Bennett Brewing Ltd, 342 Walkley Bank Road, Sheffield S6 5AR

E: sambrewsbeer@gmail.com

A home brewer who went commercial in 2020.

Triple Point Brewery & Bar, 178 Shoreham Street, Sheffield S1 4SQ

W: www.triplepointbrewing.co.uk

Established in February 2019 on the site of the former Sentinel Brewing co.

Whitefaced Beer Co, 14 Market Street, Penistone, Sheffield 2018- 2020 at Ashfield Close, Penistone, Sheffield S36 6EY
T: 07894 532 456

Established in mid 2018 as a nano brewery in a home, but in November 2020 they plan to take over a high street site in Penistone as a bottle shop with brewery on site. They are named after a variety of local sheep.

STAFFORDSHIRE

Crown Brewhouse, Crown Inn, The Square, Elford, Tamworth B79 9DB

W: www.thecrownelford.com

A summer 2017 start.

Izaak Walton Brewhouse Ltd, Unit 4, Whitehouse Farm, Norton Bridge, Stone ST15 0NS

W: www.izaakwaltonbrewhouse.com

Brewing started in autumn 2017.

Cask and bottles produced within casting distance of Izaak Walton's birthplace.



Inadequate Ales, The Holy Inadequate, 67 Old Etruria Road, Stoke on Trent, Staffs ST1 5PE

T: 01782 915 170

Brewing commenced at this pub in June 2017 with brewing undertaken by Tonk. Reported to be eight barrel in size.

Gentlewood Brewery, Fir Tree Cottage, Tithe Barn Lane, Rugeley WS15 4LP

E: gentlewoodbrewery@hotmail.com

Established in autumn 2018.

Brewery at the Firs, The Firs, Wood Road, Codsall, Wolverhampton WV8 1BX

W: www.thefirscodsall.com

Apparently established in autumn 2017.

Consall Forge Brewery, 3 Railway Cottages, Consall

Forge, Wetley Rocks, Stoke on Trent ST9 0AJ

A home brewer who got a commercial licence in 2016.

SUFFOLK

The Butley Brewhouse, The Oyster Inn, Butley, Woodbridge, IP12 3NZ

Brewing commenced at the Oyster Inn in 2017, but they had stopped by 2019.

WARWICKSHIRE

Fosse Way Brewing Co, Unit 5a, Manor Farm, Hunningham Road, Offchurch, Leamington Spa, CV33 9AG

W: www.fossebrew.co.uk



Established on the same site as Lemming and previously Long Itch which closed. Fosse took over and opened in late 2017. Run by experience brewer Tony Hobson with a 5 bbl plant.

Custom Head Brewing, Unit 20/21, Grendon House Farm, Grendon North, Warwickshire CV9 3DT

Originally started as a cuckoo at Merrie Miner under the Hippy Killer Brewery name. In 2018 they took over the Merrie Miner site and rebranded as Custom Head. They stopped late 2019.

BeerTorrent Ltd, 1 Creative Railway Arches, Court Road, Leamington Spa CV31 2DH
W: www.beertorrent.uk
Established in spring 2018 as a brew your own business with taproom on site.



WEST GLAMORGAN
Little Goat Brewery, 70 New Road, Ynysmeudwy, Pontardawe SA8 4PP
W: www.littlegoatbrewery.co.uk
Established in December 2018 by Steffan and Eleri James. The name is derived from a sound their daughter made when she giggled.

Three Lamps Brewery, The Three Lamps, 2 Castle Gardens, Swansea SA1 1JE
Beers were brewed at this pub between 2018 and 2020.

WEST MIDLANDS
Attic Brew Co, 29b, Mary Vale Road, Stirchley, Birmingham B30 2DA
W: www.atticbrewco.com
Commenced in autumn 2018, with a brewery and tap room on the same site.

Red Moon Brewery Ltd, 25 Holder Road, Yardley Birmingham B25 8AP
W: www.redmoonbrewery.co.uk
A home brewer who went commercial in 2015, he expanded with a partner in 2017.



Mashionistas Brewery Co Ltd, 45 Rochester Rd, Coventry CV5 6AF
W: www.mashionistas.com
Initially a home brewery who went commercial later a one barrel plant producing a variety of brews, often once only. Run by Joe Cook, Simon Harper and Flo Swann.

Leviathon Brewing Ltd, Unit 4, 17 Reddicap Trading Estate, Sutton Coldfield B75 7BU
W: www.leviathonbrewing.co.uk

In summer 2019 Chris Hodgetts crowd funded and subsequently has upgraded from his original nano kit.

Glasshouse Beer Co, Unit 6b, 1649 Pershore Road, Kings Norton, Birmingham B30 3DR
W: www.glasshousebeerco.com
Brewing started in mid 2018.

Triumph Brewery Services Ltd, 38 Hawthorn Lane, Coventry CV4 9LB
E: triumphbrewery@aol.com
Brewery open to public to brew on commercial equipment.

Scott's Brewery, The Hearsall Inn, 45 Craven Street, Coventry CV5 8DS
Ex Hearsall kit used between 2017 and 2019.

WEST YORKSHIRE

Truth Hurts Brew Co, City Mills, Peel Street, Leeds, Yorkshire LS27 8QL
W: www.truthhurts.co.uk

A four barrel plant, based in Morley, Leeds, established 2016 as Blue Square Brewery and adopted the Truth Hurts name in 2017.

Shadow Brewing, 44 Whiteley Croft Rise, Otley LS21 3NR
W: www.shadowbrewing.co.uk

Initially beers were contract brewed but Ian Shutt added a one barrel plant in late summer 2019, previously used at Wilde Child.

Piglove Brewing Co Ltd, Unit 6, Cross Green Lane, Leeds LS9 8LJ
W: www.piglovebrewing.com

Established in late 2019, a bar brewery named after a Venezuelan expression meaning a love of something big.

Old Moll Spring Brewing Co Ltd, Old Moll Road, Moll Springs, Netherton, Huddersfield HD4 7DN
W: www.oldmoll.com

Established in autumn 2019 by Martin Adams with partners. They brew using water from a spring on site.

The Malt Brewhouse, 166 Town Street, Horsforth, Leeds LS18 4AQ
W: www.themaltbrewhouse.co.uk

Brewery established in bar in mid 2019. Beers are cask and bottled.

Henry Smith Brewing, The Robin Hood Inn, 4 Wakefield Road, Pontefract WF8 4HN
W: www.henrysmithbrewery.uk
Part of the Revolutions Brewing group, some beers are brewed at the Robin Hood.



Little Shed Brewery, The Pax Inn, The Village, Thorp Arch, Wetherby LS23 7AR
Brewing took place at this pub for a short while in 2017.

Barker's Brewing Co, Midway, South Crosland, Huddersfield HD4 7DA
E: barkersbrewing@gmail.com
Established by home brewer James Barker as a commercial venture in early 2020, he focuses on bottled beers.

Can anyone help Mark Dorber?

Our old friend Mark Dorber runs the Anchor in Walberswick near Southwold. He and wife Sophie have added the 16th century Swan Inn at Stratford St Mary on the Suffolk/Essex border. They bought the inn from Punch taverns who in turn had bought it from Pubmaster. Before that the Colchester Brewing Co had owned it and an Allsopps stillage sits on the forecourt – a vestige of Ind Coope's ownership perhaps?

The village has a useful Wikipedia entry and the pub is mentioned in road books 'as a posting-house, with extensive stabling and accommodation for casual labourers who followed the progress of Haysel and Harvest from south to north through East Anglia.' Suffolk CAMRA includes the Swan on its own website: 'The building is part of a historic former coaching inn dating from about 1520. The original medieval structure was at least three times larger and included a second wing which was eventually destroyed by fire. The inn also once had stabling for about 200 horses. George II once stayed overnight here on route to London'. Can any readers add to the story?

Gleanings – tomorrow's history today!

Beavertown opens



Beavertown has opened what it claims is 'London's biggest brewery', capable of producing around 450,000hLa. 'Beaverworld', the new brewery site at Ponders End, north London, will create 150 jobs over the next three years as the £40million investment is completed. It has a Krones five vessel brewhouse working in 150hL batches with 38 DPVs ranging from 150 - 600hL which will boost Beavertown capacity tenfold from the old Tottenham Hale facility. A KHS can line will work at 30,000cph and a KHS keg line initially rated at 160kph. The visitor centre has a main taproom space with full length views into the brewery.

The new site covers six acres with a 129,000sq.ft building on the site of a former Ediswan plant where the first electronic valve was developed by Sir Ambrose Fleming back in 1904. Heineken took a minority 49% stake in Beavertown in 2018. The old brewery will continue for pilot work.

Beer in disgusting museum

The Disgusting Museum at Malmo in Sweden displaying 80 of the world's most stomach-churning foodstuffs, including bull penis, frog smoothies and maggot infested cheese opened in 2018 and featured a disgusting alcohol exhibit during the autumn. BrewDog's taxidermic roadkill got a mention as did an Icelandic beer made with a whale testicle smoked in sheep dung. Other offerings include South Korean beverage fermented using children's faeces and rice, once thought to be medicinal, a wine made using an overripe orange and fermented in a prison toilet, a wine made from baby mice and a Ugandan gin made from fermented bananas, which in comparison might be moderately potable!

Visitors are even given the chance to smell and taste some of the foods on display. The museum proudly displays

a blackboard charting the number of days since a visitor last vomited. The museum has recorded a total of 98 vomits to date

First lady warden

Diageo's global technical director Katherine Smart has been named the first ever female renter warden of the Worshipful Company of Brewers. The former Chief Brewer at SAB and Professor of Brewing Science at the University of Nottingham became a liveryman brewer in 2014. A renter warden is an elected role

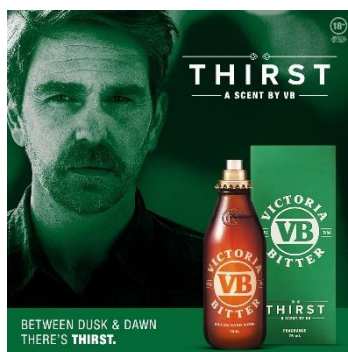


and one of the senior leadership positions.

The Brewers Company dates back to the end of the 12th century and was granted a royal charter in 1438 by King Henry VI, was originally founded to protect the interests of brewers. Today it operates as a charitable patron distributing £2m in grants annually, promotes the brewing industry and preserves the heritage and tradition of the trade.

Essence for blokes

Woke commentators in Australia have been quick to attack a new scent for



men from the makers of Victoria Bitter. Named 'Thirst: A scent by VB', it is infused with Victoria Bitter hop extract or apparently, the 'essence of hard work'. This is extreme toxic masculinity say the complainants but the perfume has already sold out.

Now you see it, now you don't

After four years of development

Diageo launched its first non alcoholic stout Guinness 0.0% at the end of October and two weeks later had to recall it all on the grounds of mould contamination.



Could smartphones spot inebriation?

Researchers from the University of Pittsburgh have found the sensors in smartphones can be used to detect high blood alcohol concentration by measuring participants' walking speed and movements. The team found the devices were more than 90% accurate in detecting when participants' blood alcohol concentration had exceeded the legal limit for driving and people could receive an alert at the first sign of impairment'

CAMRA panned over GBBF glass

CAMRA has come under fire for the design of its 2020 beer festival glasses as the limited-edition pint glasses were printed with images of coronavirus cells. Branded as dim-witted and insensitive, we are told hundreds of



CAMRA members are planning to withhold their subscriptions. The GBBF was virtual this year.

Simpson to build new maltings

Simpsons Malt, a fifth-generation, family-owned malting company, has acquired a 40 acres plot at Rothes on Speyside, to build a state-of-the-art maltings. Simpson already produces 280,000t a year from plants at Berwick on Tweed and Tivetshall St Margaret in Norfolk.

The world's strongest beer



The fight for the world's strongest beer has been settled by a collaboration between the main protagonists Scotland's BrewDog and Schorschbräu in Bavaria. They have now both brewed *Strength In Numbers* with an alcohol content of precisely 57.86%ABV.

Back in 2009 BrewDog brewed *Tactical Nuclear Penguin* at 32%ABV, Schorschbräu countered with *Schorschbock* at 40%ABV. BrewDog then retaliated with *Sink the Bismarck IPA* at just 41%ABV. Schorschbräu created another *Schorschbock* at 43%ABV which was answered in July 2010 by BrewDog with 53% ABV *The End of History* with its stuffed squirrel packaging but then the latest *Schorschbock* came back at a whopping 57%ABV. That was in 2010 and as the process of freeze concentration is very time consuming and costly because of the product loss with every step, the rivalry ended. The new strongest beer was released in the UK for £29 for a 40mL bottle and it sold out immediately.

Upgrade for second largest brewery

Molson Coors is to spend 'hundreds of



millions of dollars' upgrading its brewery at Golden in Colorado, it was once the single site for all US production of Coors beers and the world's largest brewery. Since the merger with Miller production has

dropped somewhat and breweries at Irwindale in California and Eden in North Carolina have been abandoned leaving Golden as too large, inefficient and unwieldy for today's portfolio but still the world's second largest brewery (*the largest is Piedras Negras in Mexico – Ed*). The project dubbed G150 running up to the 150th anniversary of Adolphus Coors' first brew in 1873, the project will not be finished until 2024.

Brewing with iron fuel



Brewing is a heat intensive process but Bavaria in Holland is tackling CO₂ emissions by using iron powder as boiler fuel. The world's first such brewery is at Lieshout. A consortium also involving the TU Eindhoven and Metal Power has developed the technology which utilises the combustibility of fine particles of metallic iron and then the resulting rust residue is taken away to be sustainably regenerated by hydrogen produced with renewable power. The big advantage is that iron powder is easily stored. Metal Power is busy upscaling and will have a 10MW unit ready by 2024 and hope to replace a fossil fuel power station by 2030.

Constellation to move brewery

Constellation Brands which brews Corona for the US market in Mexico is considering how to move its unfinished 10mH \$1.5bn brewery in Baja California's capital Mexicali after the locals were granted a plebiscite over concerns that the brewery would affect their water supplies. Now the brewery is looking to a coastal site in the same state where it can use desalinated water.

Arran buys Flying Firkin

Arran Brewery has purchased Lancashire based cask beer distributor Flying Firkin from the company's previous majority shareholder SIBA Commercial Services Ltd, following a competitive tender process.

Badger helps local community

The Brewery Tap Bar at Hall & Woodhouse in Blandford Forum is giving workers in desperate need of a

change of scene the opportunity to make the site their office for the day. For £7 per person a day, workers will be able to enjoy free Wi-Fi and unlimited coffee to keep them going and a pint of Badger at the end of the day. Tuesday to Friday only from 0900 to 1700.

The brewery is also running a weekly market on Saturdays running up to Christmas where £10 of the £25 pitch fee goes to local charities.

Heineken fined for putting excessive pressure on pubs

An inquiry by the Pubs Code Adjudicator found that Heineken's 2500 strong Star Pubs chain had 'seriously and repeatedly' broken rules between 2016 and 2019. The Pubs Code came into force in 2016 covering pub companies owning 500 or more tied pubs in England and Wales. In exchange for a higher rent, licensees can opt to arrange their own supplies but 96 complainants were still forced to buy all keg beer from Heineken. The Dutchmen were fined £2million.

Global beer sales down by 14%

In 2019 the global beer market was around 1.9bn hL. BarthHaas forecasts that brewers across the world could lose between 150 million and 260 million hL in beer sales this year which is a 14% drop. Smaller brewers use the most hops, possibly 35% of the world consumption, and they have been disproportionately hit by covid restrictions. With last year's hop crop being the biggest since 1993 there will be a lot of carryover and some painful adjustments to cope with the oversupply says Stephan Barth.

Belhaven fined for pollution

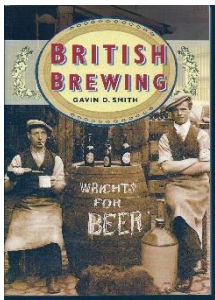
Belhaven brewery was fined £10,000 for discharging around 8000L of undiluted caustic solution into the public sewer, after an automatic cleaning process went wrong. The shock loading destroyed the biological organisms at the Dunbar sewage treatment works and the subsequent overflow ended up on Belhaven Bay beach.

Eastenders to get a micro

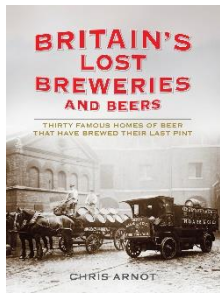
The new £87m set for Eastenders will get a micro brewery behind the station to 'reflect the new East End of London'. To be built at Elstree Studios, you will be able to see it in 2023.

Christmas Book List

Brewing history



British Brewing (Smith) - £12.99



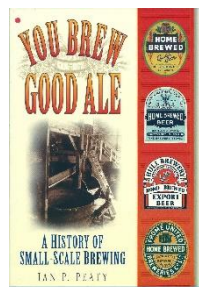
Britain's Lost Breweries & Beers (Arnot) - £25.00



The Story of Beer (BLRA) - £1.50

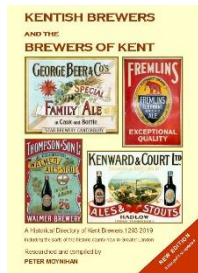


Whitbread's Breweries (Monckton) - £5.00

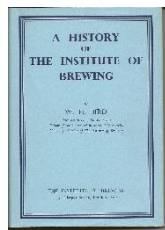


You Brew Good Ale (Peaty) - £12.99

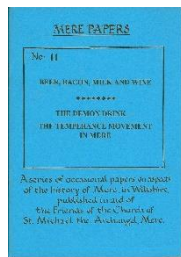
Kent to York



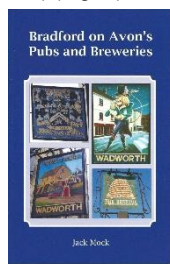
Kentish Brewers, 2nd Edn (Moynihan) - £25.95



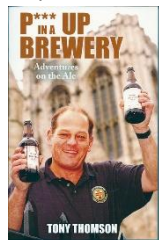
History of the Institute of Brewing - (£7.50)



Beer, Bacon, Milk and Wine (within Mere Paper No 11) (Tighe) - £2.50

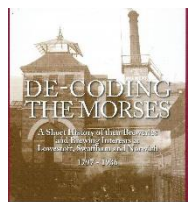


Bradford-on-Avon Pubs & Breweries (Mock) - £5.95
P*** Up in a Brewery

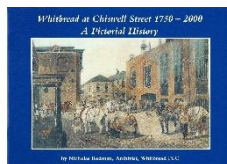


(Thomson) - £10.00 (was £13.99)

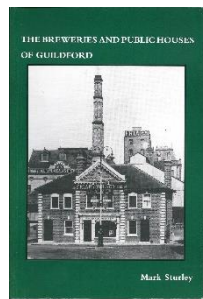
South of England



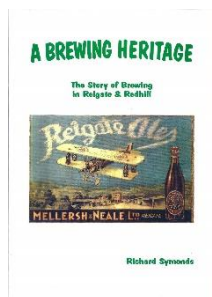
Decoding the Morses (Dore) - £8.00



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Breweries and Public Houses of Guildford, 1st Edn (Sturley) - £9.99

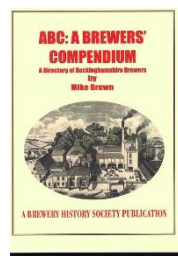


Brewing Heritage - The Story of Brewing in Reigate and Redhill (Symonds) - £14.95

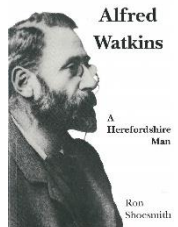


Brewing in Cornwall - The Story of St Austell Brewery (Luck) - £9.99

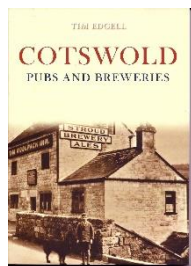
Midlands



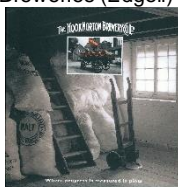
ABC: A Brewers Compendium - Directory of Bucks Breweries (Brown) - £12.50



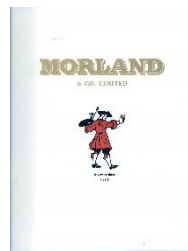
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Cotswold Pubs & Breweries (Edgell) -

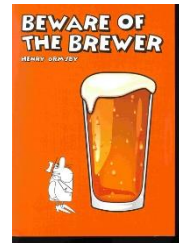


£12.99
Hook Norton Brewery Company brochure

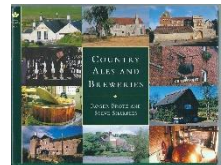


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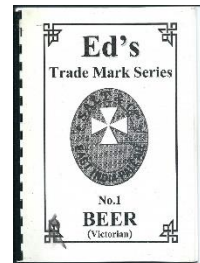
Beers and breweries



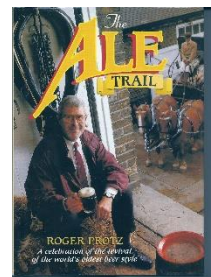
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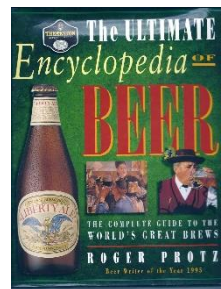
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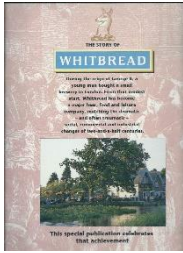


The Ale Trail (Protz) - £10 (was £15.95)

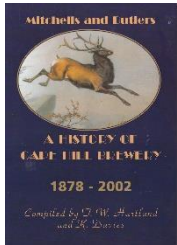


The Ultimate Encyclopaedia of Beer (Protz) - £10.00 (was £16.99)

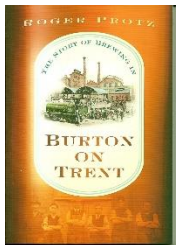
Bass and Whitbread



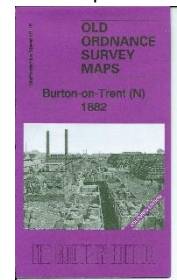
250 years of Whitbread - £2.50



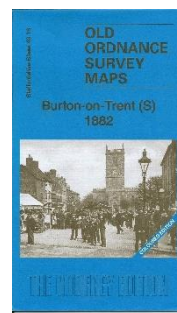
Mitchells & Butlers - Cape Hill Brewery (Hartland and Davies) - £11.00



The Story of Brewing in Burton (Protz) - £14.99
Old OS Map of Burton,

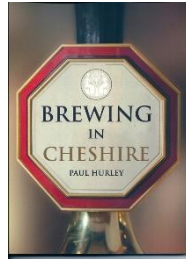


North. 1900 - £2.50
Old OS Map of Burton.

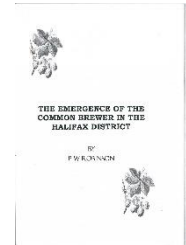


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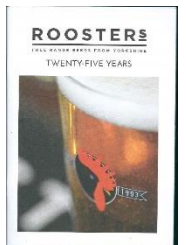
North and west



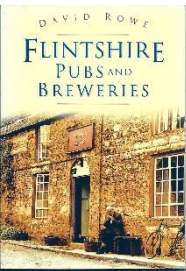
Brewing in Cheshire (Paul) - £14.99



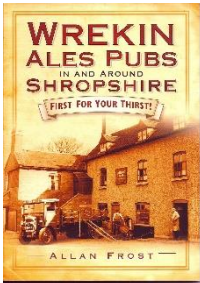
Emergence of Common Brewers in Halifax (Robinson) - £3.50



Rooster's 25 Years (Fozard) - £4.50

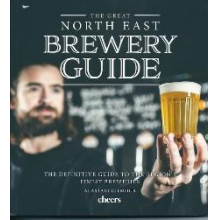


Flintshire Pubs & Breweries (Rowe) - £12.99

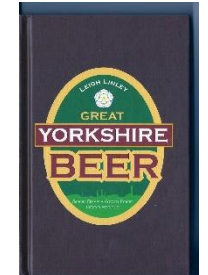


Wrekin Ales Pubs in and around Shropshire' (Frost) - £12.99

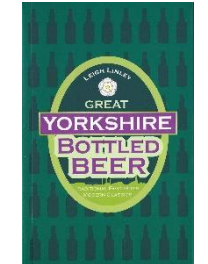
Yorkshire and NE



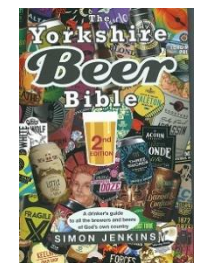
The Great North-East Brewery Guide, (Gilmour) - £12.95



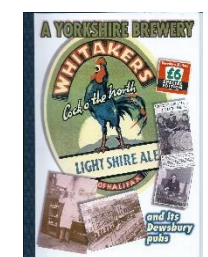
Great Yorkshire Beer (Linley) - £7.99 (was £10.99)



Great Yorkshire Bottled Beers (Linley) - £7.99 (was £9.99)

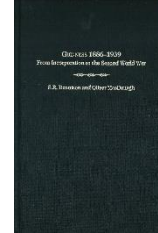


Yorkshire Beer Bible, 2nd Edn. (Jenkins) - £11.99

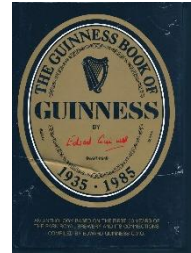


Whitaker's Brewery and their Dewsbury Pubs (Field) - £6.00

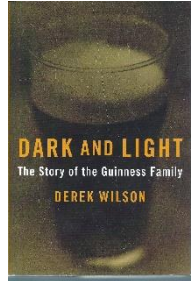
Ireland and France



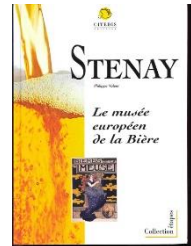
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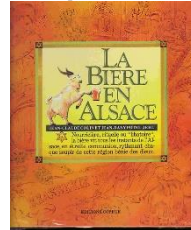
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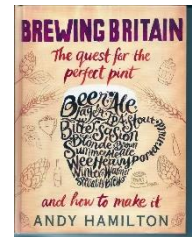


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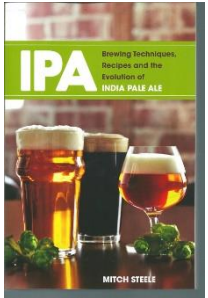


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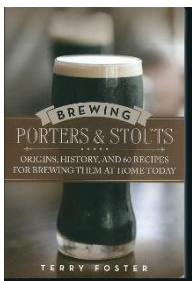
Beers and Brewing



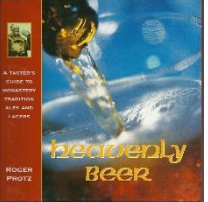
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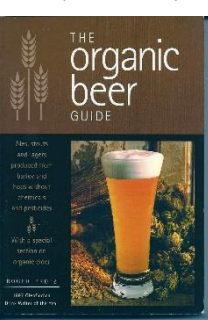
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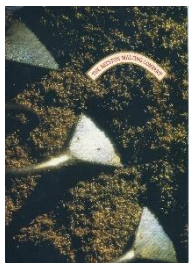


Heavenly Beer (Protz) - £9.99 (was £12.00)

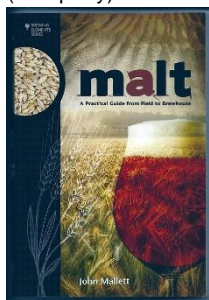


Organic Beer Book (Protz) - (£9.99)

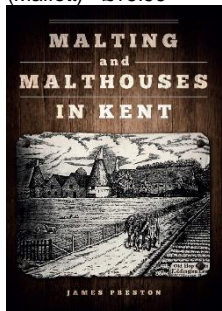
Maltings



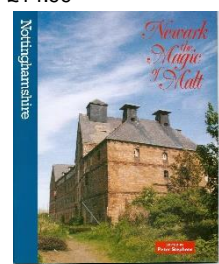
Beeston Maltings Company brochure (Company) - £1.00



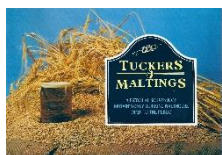
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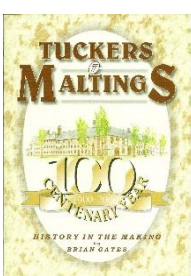


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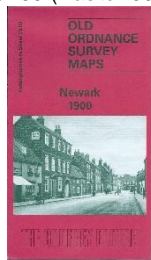


Tuckers Maltings (Souvenir booklet) - £1.50

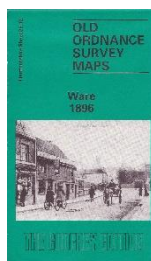
Maltings and hops



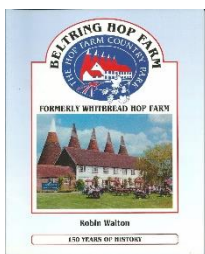
Tuckers Maltings - 100 Centenary Years (Gates) - £2.99 (was £4.00)



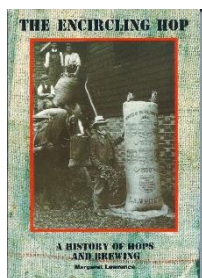
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Old OS Map - Ware, 1896 - £2.50

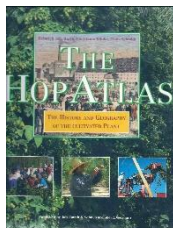


Beltring Hop Farm (Walton) - £7.50

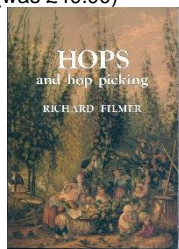


The Encircling Hop, A History of Hops and Brewing (Lawrence) - £7.95

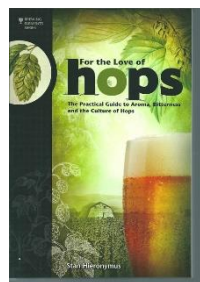
Hops and Transport



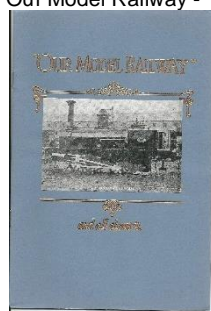
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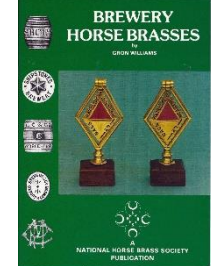
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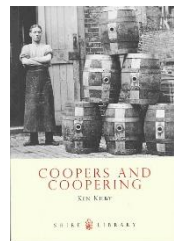


Our Model Railway - Burton - £4.00

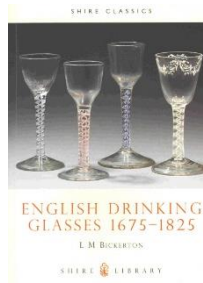


(Williams) - £4.95

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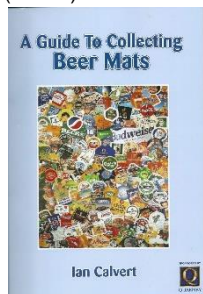
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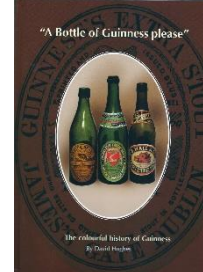


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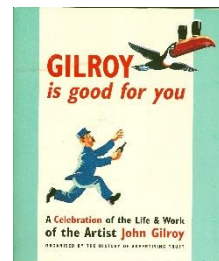


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Guinness Advertising

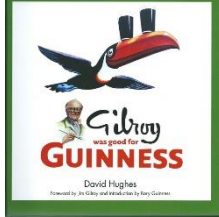


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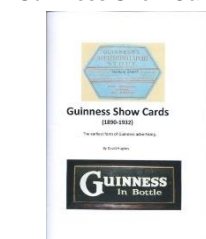


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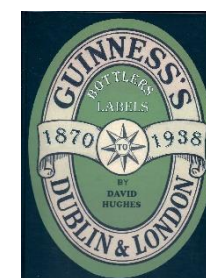
Gilroy was Good for



Guinness (Hughes) - £25.00

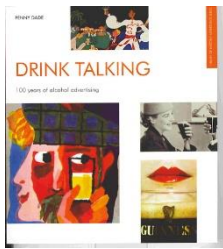


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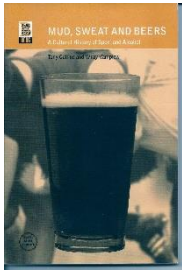


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Beer and Pubs

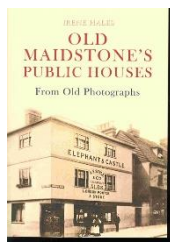


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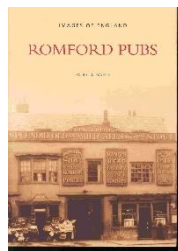


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Warwick and Richardson's Maltings in danger



The Victorian Society's 2020 list of the ten most endangered buildings included three brewing related entries: the Anglo Bavarian Brewery at Shepton Mallet, Somerset; Warwick and Richardson's Brewery Maltings on Northgate, Newark, Nottinghamshire and the former Captain Cook Pub, Teesside, Middlesbrough. The Maltings and the Captain Cook pub are listed Grade II but the Anglo Bavarian is listed Grade II*.

I have been involved with the Warwick and Richardson's Brewery Maltings site for many years, including a site visit and attendance at a public inquiry in 1980 in respect of the brewery buildings as a whole when demolition was proposed and my last visit was in July 2019. The brewing plant had been removed by

1980, but the maltings was intact as it was at my last internal visit in 1996 when photographs and a measured survey were carried out by the then The Royal Commission on the Historical Monuments of England RCHME.

The Malthouse may be described as a multi-storey type. It is aligned north to south and is at the western end of the site with the brewery buildings to the east of it, with the fine office block fronting Northgate. Malting ceased in 1964 and brewing in 1966, although the site continued to be occupied by John Smith until the 1990s. Since then there have been several applications for the conversion of the Maltings, but none have come to fruition and as the Victorian Society reports the

Malthouse stands 'forlorn'. The Brewery buildings have been converted to a mixture of residences and retail units on the ground floor, only one of which looked to be still operation in 2019 whereas all had been in 2017.

The Malthouse was built in 1864, in semi-Grecian style and is constructed of red brick with slate roofs which appear to have been replaced in recent years. There is extensive brick decoration in the form of polychromatic brickwork – white bricks forming some cogging and dentil courses and as segmental heads to windows and



bands between them, around the kiln apertures and under some of the eaves. It is a very attractive building.

Its opening was reported in the *Newark Advertiser* of 3rd August of 1864 and it was stated that no expense had been spared. The relatively unknown Newark architect, Charles Baily, was responsible for the drawings of the Maltings. He was very much praised in the

newspaper report, however it is likely that he was part of the architectural practice of Robinson and Wilson, as Mr Wilson is also mentioned although not so extensively and it is his name which is on the date stone. The newspaper also gave details of the builders who were a Mr Lane and a Mr Mackenzie and their foremen were Mr Reville and Mr Dolby, and the sub contractors were Mr Bousfield, the plumber, Mr Crossley, the painter, and Mr Nicholson the iron founder. (At least one tie bar boss and some columns are stamped W Nicholson Trent Works, Newark.)

No details were given of the building itself, and it was not until some 25 years later that it was described in Barnard's *Noted Breweries* (page 317 of volume 3). "We paid a visit to one of the firm's maltings, in the brewery yard. It is a handsome building, erected in 1864, in the semi-Grecian style of architecture, and three storeys high. Like the brewhouse, it lies alongside the railway, and has a cage steam lift for unloading barley. Attached to the edifice are two kilns, one larger than the other, surmounted by cowls; the floors laid with Farnley tiles and heated by two chaffers* enclosed in brick arches. We entered the malting floor through the kiln logie**, and found ourselves in a very fine room, measuring 120 feet by 37 feet, floored with blue tiles, over which is another chamber of similar dimensions. The steeping cistern, supplying both floors is of fifty-quarters. Built of brick and cement over these malting floors there is a large barley and malt store." [*fire basket furnaces **kiln furnace room]

These details in Barnard are essentially correct as the building stands today and at closure although there have been a few changes. There are two sets of kilns, a barley kiln and two malt kilns at the opposite end of the building. The barley kiln is adjacent to the steeps and



next to those is the couch which is effectively a mezzanine floor at a level between the bottom, semi-basement and the upper germination floors. This meant the wetted barley could easily be thrown up to or down onto one of the germination floors which are still laid with quarry tiles.

There were cast iron columns supporting the upper floors, and the two upper ones were for storage and the lower one supported the upper one on slender cast iron columns. The storage floors had timber partitions and timber columns which had grooves for grain boards to enable them to be made into boxes. The shutters were



side sliding ones. The barley kiln had a simple open fire basket furnace in the brick arch described by Barnard. In contrast, the malt kilns, when they went out of use, had H. J. H. King enclosed furnaces. These must have been a replacement for the 'two chaffers in brick arches'. All three kilns were floored with Stanley Bros tiles which may or may not have been what Barnard referred to as 'Farnley tiles'. All the kilns have swivel cowls. A number of pieces of equipment such as baskets and skips survived in 1996.

Hopefully the publicity by the Victorian Society will achieve a good reuse.

Amber Patrick

Questions and occasionally the odd answer

Tony Kirtley asks about Hartleys

Is there any news about the efforts to sell the old Hartley's site in Ulverston?

It seems that the Homes for Ulverston plan to build 37 homes at the first time buyer end of the market has fallen by the wayside. Robinsons has recently announced a sale to Matthew Mayvers who is MD of a local catering equipment supplier. He promises 'something the community needs' and says his main aim will be to create employment, bring visitors to the area and provide homes. The site which stopped production in 1991 has some buildings which date back to the 1750.

Janet Lake asks about Morgan's

Please can you tell me if there is an accessible archive on Morgans Brewery in Norfolk. I am researching the brewery's former land ownership in my village of Brancaster as my house deeds mention Morgan's and I am hoping to learn more about land owned here.

Mike Brown replies...The business papers of Morgans are held at the Norfolk Records Office, including property records. These also include papers from Bullards and also Eyres of Kings Lynn. Andrew Davison's Justly Celebrated Ales - a directory of Norfolk Brewers - gives details of purchases of the Victory and the Ship at Brancaster Staithe, but not Brancaster itself. This site provides information on the pubs in the village <http://www.norfolkpubs.co.uk/norfolkbrancaster/brancaster.htm>

Kathleen Henderson is looking for a brewery in Co Durham

It seems that around 1890 my ancestor was employed in Hamsteels Colliery next to Quebec and Esh in County Durham by a Mr Johnson, who is stated as also opening two pubs in the area around that time (maybe as Johnson's Brewery). Do you know any more?

Our archivist is puzzled. We don't have any record of a brewery in the village around then; however, this may refer to Joseph Johnson's City Brewery in Durham. The best source of information is Brian Bennison's Brewers and Breweries of North East England.

Dave Pryor wants to know about a vase

I am keen on all things connected to pubs and breweries. I wonder whether you can help date this Charrington brewery vase.

Ken Smith notes that the piece sports the Toby Jug trade mark. This TM was acquired from Hoare & Co in 1934. So the piece must be post 1934.

Hoares registered the Toby Jug mark in 1907 but at that time

Charringtons were using their decorative anchor and then later the tankard and wings.



The observant Steve Peck notes

There was a page on our Brewerypedia for John Ulyett or John Ulyet, but no details were shown. A cursory search of the web revealed: 'The Gazetteer of Liverpool Breweries by John Barge gives this for Jasmine St: Brewers: No 11: John Ulyett 1887'. Does our Archivist have any further information about Mr Ulyett and whether he was a brewer?

Edge Vale had a variety of firms, but their location is not always clear and not helped by the spelling of John Ulyett, Ulyet or sometimes Ulyet

1878 Edge Vale Brewery, Smithdown Lane as Ulyet & Miles, site previously Berry & Galletly and John Parry & Co as 4/8 Edge Vale. U&M partnership dissolved May 1878

BJ 1880 p131 Apr 'James Ulyett Edge Vale Bwy, Edge Hill, bankrupt, paper shows as John'

1880 John Ulyet Edge Lane Brewery then

1882 beer house keeper at 21 Carr Lane, in liquidation.

1882 Aug brewer 61 Mason Street

1884-87 Ulyet at 11 later 20 Jasmine Street, Everton

1889-91 Ulyet listed at 6 Marlborough Street, possibly home address

1883 - 1895 William Jones at EVB 4/8 Edge Vale

Tina Purcell is researching Helperby

I am seeking the history of the former brewery site in Main Street, Helperby, North Yorkshire. I have found out is that it was owned by the Lord of the Manor, William (then son Christopher) Lambert between 1823 until 1875 when it was taken over by James Richard Ramsden.

Archivist Mike has some details about Christopher Lambert...

1816 Mortgage (by demise for 1,000 years) William Lambert of Helperby, common brewer to William Hird of Bedale, fellmonger and Davis Walker Hird of Bedale, fellmonger for £1,200

1824 Reconveyance of mortgaged property (lease & release) Sampson Oastler of Newsham, parish of Kirby Wiske, farmer and Thomas Oastler of Newsham, farmer to William Lambert of Helperby, common brewer for £400.

1826 Purchase by Samuel Crompton of Wood End, parish of Thornton le Street from William Lambert of Helperby, common brewer

1864 Christopher Lambert of Helperby brewer to serve on the Grand Jury and aged 45 in 1871.

I don't know whether there is any connection with Robert Fawcitt of Helperby brewer 1813

The mystery bottling line in NL90

Paul Ambler was initially convinced that the very clean and hygienic bottling line must have been run by Charlie Foy, a Liverpoolian who pioneered sterile beer bottling and wrote a textbook 'The principles and practice of ale, beer and stout bottling' back in 1955. Then Barry Jones Senior confirmed it was at Benskins in Watford.

V&A Heeley from NL90

Geoff Dye asked who was A in V & A Heeley. Sandra Bates says in all probability it was Albert

In 1891 at 192 Lichfield Road, Aston

Charles	50	Wholesale Bottler Beer
Charles Junior	26	
Harry	19	
Vernon	17	
Albert	13	

1901 at 'Woodland' Kingsbury Road, Erdington

Charles	36	Director Beer Bottling Co
Harry E	29	Director Beer Bottling Co
W Vernon	26	Manager Beer Bottling Co
Albert	22	Engineer

In 1911 at 'Kingsclere' Chester Road, Erdington

Vernon William	37	Beer Bottler
and at 'Amberley' Silverbirch Road, Erdington		
Albert	31	Beer Bottler

Hop growing on the IOW from NL90

Margaret Bird observed that in the late 18th century, hops attracted duty, which was collected by the Excise. She studied excise personnel records held in the TNA (or PRO, as it was then), in the series CUST 47. Every

year the Excise Board in the City of London gave the numbers and names of hop officers and hop supervisors (senior officers) being posted that year, with their stations. There were details for Hants Collection, into which jurisdiction the IOW fell. You may be lucky and find hop officers named and located on the island. If they are not, I think it is safe to conclude there were no commercial hop grounds at that time.

CUST 47/326, pp. 1-7, for 31 July 1781 is the most detailed of all those I found on hop officers. The prime hop-growing areas then were Kent, Sussex, the Hampshire/Surrey border, Herefordshire and Worcestershire. Huge numbers of officers were posted. Canterbury Collection had four hop supervisors and 56 hop officers; Farnham in Surrey had two supervisors and 20 officers. St Mary Cray in Rochester Collection had five hop supervisors and 50 hop officers; Uckfield had four supervisors and 43 officers; and so on. Each time the actual posting is named and not merely the name of the Collection. I noted that Hants Collection was on the list, but I made no mention of the Isle of Wight. There are other listings in 1783 and in 1791: CUST 47/334, pp. 111-118 (1783) and CUST 47/379, pp. 47-59 (July 1791).

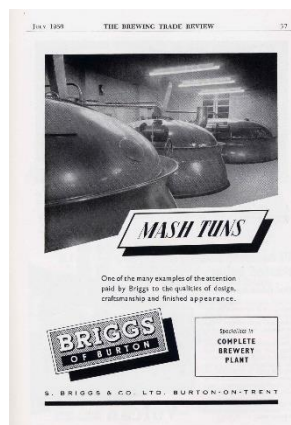
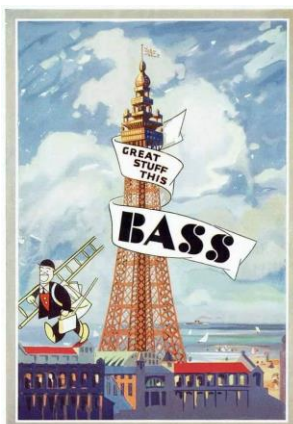
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Hardy & Hanson's Kimberley Brewery, Nottingham in March 2002

