

# **BREWERY HISTORY**

## **SOCIETY NEWSLETTER**



*No 107*  
*December 2024*

# BREWERY HISTORY SOCIETY

December 2024

Newsletter 107

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## Roger's thirty second

*Bannaghtyn* from the Rock. The tourists and motor bikes have scuttled back home again and we are left to our own devices. Our health service is in a dire state financially and the doctors are threatening to strike for a 12% pay rise. We have just had a 10% rise in the top rate of income tax to 22% to pay for all this. We are short of bus drivers as well. Don't you just love modern plastic toothpaste tubes which stop you knowing how much is left? Please forgive the rambling of an elderly curmudgeon...now must get to horse....

As we hinted last time, Carlsberg plans to close Banks's Park Street plant in Wolverhampton next year. It has taken a big hit on volumes as A-B InBev took over the contract to brew UK San Miguel. The Danes will spend £6m at Burton to make it a hub of excellence for cask and craft beer, they say.

Asahi has lopped the %ABV of Grolsch down to 3.4 which is in a lower excise gravity band. It will save 23p per 440mL can which we can safely say will not be passed down the supply chain. Some recent figures from the BBPA revealed that 1.3-3.4% strength beers have leapt from under 1% of beer market sales in 2022 to now more than 7% and has removed some 100 million units from the market. This is of course for our own good.

Also for the greater good, with alcohol related deaths still at an all time high in Scotland, the Government is looking to ban logoised beer glasses and bar staff wearing logoised clothing. Public Health Scotland is to carry out a review of the evidence on the range of options to reduce exposure to alcohol marketing. BrewDog countered saying WHO research shows that advertising restrictions alone have little impact on reducing alcohol consumption and frankly it is a waste taxpayers' money.

More worrying for the industry as a whole is Cambridge University's Behaviour and Health Research Unit persuading a dozen pubs to serve beer only in two third pint glasses for a month. Out of 1700 pubs asked, only 1% of them accepted the challenge. The mean volume of draught alcohol sold dropped by 9.7%. Earnings at the pubs dropped by 5%. The Cambridge trial tested the idea that people often think more in portions than portion sizes. In a similar trial, wine sales fell when the largest glass size, typically 250mL, was scrapped. So does this mean the demise of the pint now celebrating its two hundredth year of official existence (see page 21)? At 568mL, the pint is a larger serving than most. Germans favour 500mL, a US pint is 473mL and the Australian schooner, 425mL. Fancy giving down the pub for a two thirds? I think not.

**Front and back covers;** This month we feature Samuel Smiths Old Brewery at Tadcaster with pictures taken during the BHS visit in June this year. You can read a full report on the visit inside this issue. To see more of Roger Putman's photos taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewerypedia pages

## BHS Calendar

Your contact is Phil Wilson (right) at [visits@breweryhistory.com](mailto:visits@breweryhistory.com). Updates will be posted on the BHS website Diary page, as well as by email to members who express an interest.

### A look back at 2024.

It's been a full-on programme of visits this year. In February we headed to Stockport for a last chance to explore Robinsons Unicorn brewery before its closure. April started off with an energetic stroll through Staines upon Thames to seek out remnants of its fascinating brewing history and visit Thameside Brewery. A few weeks later a group of 20 members travelled over to Antwerp and Bruges for a memorable three-day tour of some iconic Belgian breweries. Our AGM in May saw us heading to Masham in Yorkshire where Theakston's kindly hosted the event. We supplemented this visit with trips to nearby Wensleydale and Black Sheep breweries. In late June, possibly the most anticipated visit of the year took place – to Sam Smiths at Tadcaster. In mid-September members travelled to West Wales for a day at the Felinfoel Brewery in Llanelli and we completed our 2024 programme in October with a visit to Wells and Co. at their new Brewpoint operation in Bedford.



Thank you to all those who participated in this year's events and to our president, Miles Jenner, without whose influence and introductions many of these visits might not have been possible.

### 2025 Programme.

We are still working with our industry contacts to develop next year's programme. We anticipate visiting breweries in the North West, West Midlands and the Isle of Wight amongst others. Details will be firmed up in time for the next newsletter. As things get agreed they will also appear on the Diary page of the BHS website or via group emails.

### 2025 AGM

One date and venue that has been agreed is the AGM which will take place on Monday 13<sup>th</sup> May in Brewers Hall, City of London. This is home to The Worshipful Company of Brewers one of the very few Livery Companies still closely allied to its trade. After the AGM, Hannah Dunmow, the Company's archivist will talk us through their collection and some of the rare brewing artifacts held there.

As per previous years, we will be organising other events around the AGM, with hopefully local brewery visits and an historic city walk on Sunday 11<sup>th</sup> and/or possibly Tuesday 13<sup>th</sup>.

Should members have any visit suggestions then please get in touch with the Visits Secretary, Phil Wilson at [visits@breweryhistory.com](mailto:visits@breweryhistory.com).

*Phil Wilson*

## From the Chairman

Welcome to another BHS Newsletter.

During the summer our reinvigorated visits programme continued to flourish with meetings at Sam Smith's in Tadcaster, Felinfoel in Llanelli and Wells in Bedford. All of these were new venues for us or ones that we have not visited for very many years. All were very special events and we are very grateful to our hosts for such memorable days. Reports of each will be found in this Newsletter.

Miles Jenner (President) and Phil Wilson (Visits Secretary) have been working hard looking at next year's plans and, in particular, the 2025 AGM with something a little different but full of interest – see the Visits section above for details.

The new Facebook Group continues to prove hugely popular and has resulted in some new members, with hopefully more to follow. A lot of interesting information and images is being shared on the site.

We are still very keen to hear from anyone who would like to get involved with our book sales or our marketing efforts. Do please contact me if you would to talk about what's involved.

As I write this we are about to see the clocks change but I am reminded that this is the last Newsletter before Christmas so may I take this opportunity to wish you and your family and friends a Very Happy Christmas and all the very best for the New Year. If you are stuck for inspiration for a Christmas present a gift of BHS membership could be the ideal solution.



*Best wishes,  
Jeff Sechiari*

# Membership Matters

## Membership Renewals

Thank you to all members who have renewed their membership and welcome to our new members. Can I reiterate the two points made last time concerning standing orders and email addresses.

We have quite a large number of email addresses that are no longer valid (notably several Waitrose addresses), so if you didn't get a copy of my email about subscription renewals back in April, unless you had already renewed, then I don't have a valid email address for you. If you are happy to do so please drop me a line and I will update our records.

For those who pay by standing order we have historically suggested that these should be set up for mid / late June in case the AGM – usually held in April or May, changes the subscription. We now set this the year before so you may like to move your standing order forward to early May, although I am very happy for them to drift in over the next couple of months if yours remains unchanged.

**PLEASE CHECK YOUR STANDING ORDER IF YOU PAY THIS WAY AS A NUMBER ARE STILL SET AT AN OLD RATE. See below for the current rates.**

Our new membership category of electronic membership, which we thought may be of particular interest to our overseas members, has already attracted well over 50 members at home and abroad. This has a reduced subscription of £15 and offers PDF copies of each Journal and Newsletter throughout the year. The Journal and Newsletter pages of the BHS web site also now include links to 'flipping book' versions of recent issues. Do please let me know if you would like to switch to this membership category. It is certainly an option to consider in these increasingly difficult financial times as well as being able to make searches within the documents and to expand the display size on screen, or have the computer 'read' the text aloud if needs be.

## New members

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

*Jeff Sechiari, Membership Secretary*  
[membership@breweryhistory.com](mailto:membership@breweryhistory.com)

Address withheld

## Corporate Members

Samuel Smith  
 The Felinfoel Brewery Co Ltd.  
 Wells & Co.  
 Guildhall Library  
 The London Archives

## Individual Members:

Yvan de Baets, Belgium  
 Colin Goodwin, Burnley  
 Colin Heapy, Somerset  
     Interests: Labels, bottles. Pump clips, keg caps; breweries 1974 to date  
 John Hickey, Kent  
     Interests: Old breweries and distilleries, Engineering  
 Alan Lister, Oxfordshire  
 Mike Mildren, Surrey  
 Steven Pejica, Stafford  
 Patrick Phair, Cheltenham  
 Jane Price  
     Interests: Gibraltar and breweries that supplied the troops in Nelson's day  
 Trevor Wall, Carlisle  
     Interests: Most aspects of history with special regard to social history  
 Bruce Wilkinson, Burton on Trent

## BHS Bank details

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

2024	UK	Overseas
Individual - full	£33	£45
- retired	£30	£45
Electronic	£15	£15
Additional (at same address)	£5	£5
RCB Corporate	£60	£115
Corporate	£115	-



Some Yorkshire newspaper advertisements from 1934. Courtesy of Geoff Ikin

# Brewery History Society

*Audited accounts for year ending 31 December 2023*

## PROFIT AND LOSS

<b>INCOME</b>	<b>2023</b>	<b>2022</b>
Subscriptions Personal	£10,091.32	£11,876.75
Subscriptions Corporate	£4,069.76	£4,309.59
Income from sales	£587.99	£1,094.52
Royalties	£3,823.78	£0.00
Sale of Old Newsletters/Journals	£68.15	£78.60
Donations	£23.00	£254.00
Bequest	£500.00	£0.00
Bank Interest	£192.47	£15.48
AGM costs	£0.00	£0.00
	<b>£19,356.47</b>	<b>£17,628.94</b>
<b>EXPENDITURE</b>		
Journal	£8,975.44	£8,114.11
Newsletter	£3,946.20	£6,648.42
Officers' Expenses	£60.43	£119.24
Stationery	£90.72	£50.07
Web Costs	£491.25	£532.22
Meeting Costs	£0.00	£493.20
Subscriptions	£100.00	£100.00
Book Shop Purchases, payments to authors etc	£1,091.37	£136.51
Postage	£417.06	£1,056.36
	<b>£15,172.47</b>	<b>£17,250.13</b>
<b>Gross excess/shortfall of income over expenditure</b>	<b>£4,184.00</b>	<b>£378.81</b>
Stock Value 2022	£3,788.24	£5,510.41
Stock Value 2023	£0.00	£3,788.24
	<b>-£3,788.24</b>	<b>-£1,722.17</b>
From Development Fund for website upgrade	£150.00	£200.00
To Bequest 2023 fund	-£500.00	£0.00
<b>Net excess of income over expenditure</b>	<b>£45.76</b>	<b>-£1,143.36</b>

## BALANCE SHEET

<b>CURRENT ASSETS</b>		
Stock of Books	£0.00	£3,788.24
Cash at Bank		
Society Development Fund	£7,950.00	£8,100.00
G Ballard Memorial Fund	£3,946.55	£3,946.55
Bequest 2023	£500.00	£0.00
Current Account	£942.74	£2,166.45
Paypal Account	£6,686.63	£6,006.29
Deposit Account	£10,724.88	£6,382.41
	<b>£30,750.80</b>	<b>£30,389.94</b>
<b>CURRENT LIABILITIES</b>		
Creditors - Newsletter	£0.00	£0.00
Officers Expenses	£0.00	£34.90
Other Creditors	£0.00	£0.00
	<b>£30,750.80</b>	<b>£30,355.04</b>
<b>RESERVES</b>		
General fund	£18,308.49	£19,451.85
Surplus/deficit for 2023	£45.76	-£1,143.36
G Ballard Memorial Fund	£3,946.55	£3,946.55
Bequest 2023	£500.00	£0.00
Society Development Fund	£7,950.00	£8,100.00
	<b>£30,750.80</b>	<b>£30,355.04</b>

In my opinion the foregoing balance sheet gives a true and fair view of the state of affairs of the Society at 31st December, 2023 and of the income and expenditure of the Brewery History Society for the year ended on that date.

  
Andrew M Walls FMAAT  
22 August 2024

## Report on a BHS visit to Samuel Smiths Old Brewery, Tadcaster

We were delighted to be invited to visit Samuel Smith's Old Brewery in June. Like the proverbial buses, after waiting years to visit Yorkshire we were back again just a few weeks after the AGM gathering. Tadcaster famously is home to three major breweries, the adjacent buildings of Samuel Smith and John Smith with their towers and chimney stacks dominating the central townscape, and the more modern former Bass Tower Brewery on the edge of town.

Our visit followed last year's invitation to visit Samuel Smith's Melbourne Brewery Melbourn Brothers' All Saints Brewery in Stamford where Samuel Smith's brews its fruit beer, another very special day in the BHS calendar. The story of the coming of the two adjacent breweries in Tadcaster is well known so I will go straight into our visit report, ably supported by a glass of very tasty Taddy Porter. We gathered in the brewery car park on the morning of June 26<sup>th</sup> and were met by our hosts Head Brewer Gavin Scoreby and brewer Mick Burton with each taking half of the party on tour, heading off in different directions.

My group was with Mick and were started in the stables where three magnificent grey, but strikingly white, shire horses were waiting to greet us. One, brought out to meet us by Simon Crook, seemed to take a shine to our editor – was it his lilac shirt or perhaps his after shave? The horses enjoy a shower and the second group witnessed one being hosed down in the sunshine. We were all surprised by the weight of the beautiful harnesses, both the working and show versions. We then went on to admire the stunning show drays. The horses are a regular sight in and around town as they deliver to local hostelrys. They have a range of about four and a half miles and a pair can pull around four tons. The tack room door featured ancient beams which, it transpired, were discovered when re-plastering the room after the town's major flooding in 2015. In a demonstration of the attention to looking after the historic fabric of the building seen throughout our tour these beams were left on display. Elsewhere where old tile work was found this has been carefully restored even though not in the public domain.

We then moved on the very large and tidy cooperage where we met Ethan Fairweather, the cooper, who gave a very detailed walk through the tools and processes involved in his role. The brewery has a huge stock of wooden casks used for cask Old Brewery Bitter and for maturing Yorkshire Stingo.

Whilst most of the site is very historic there are also a number of conical fermenters used for their lagers, keeping the lager yeast well away from the ale brewhouse. We passed the three large boilers – two are coal fired and one oil but all will soon to be converted to gas, on our way to our next port of call, which was the original 85 feet deep well of 1758, still in use today. Close by is a new well used for lager brewing with the water reverse osmosis treated. The well water is highly mineralised, containing natural accumulations of calcium from the limestone rock upon which the brewery sits. This hard well water is unsuitable



*The head of the 85' deep ale liquor well; mash tun; copper and the 'dog kennels' which circulate wort from the hop backs to infuse late hop aroma.*



Some of the 68 Yorkshire squares, the stables tack room, the Chairman presents a certificate to Head Brewer Gavin Scoreby and below the merry band of members posing outside the Royal Oak.

for brewing lager, hence the need to 'soften' the water for lager.

We then headed to the top of the brewhouse, always a fascinating place with the roof trusses on show and extensive views across rooftops. Here we saw the two Porteus malt mills, one being used just for the organic beers. There are four malt silos for organic malt, six for pale malt and two for crystal. Heading down through the brewery we came to the mash tuns. Two of these date from 1896 while two more, slightly smaller, were added in the 1950s. A 3.6 ton mash will yield 160 barrels of Old Brewery Bitter. It was then on to the three coppers by Robert Morton & Co. coppersmiths and engineers of Burton, with the hop store adjacent.

Late hops are added to the hopback and the wort is then circulated to a pair of vertical copper vessels called dog kennels in a room which also housed an old copper wort receiver, beautifully restored but not usable for safety reasons. This was above an historic open wort cooler in a room whose windows exemplified the desire for style when the brewery was constructed.

Onward to fermentation with a large room containing twelve Yorkshire squares of 80 bbl capacity, fermentation taking four days. Whilst most were busy working away, some springing into life for five minutes rousing the yeast every two hours, there were a couple of empty ones enabling us to see the structure of these vessels with a lower chamber with cooling coils for the wort and another area above this chamber's roof to collect the yeast. Above the squares was a lid that could be moved along from vessel to vessel to seal it, allowing CIP. Prior to this installation Mick shared memories of having to get into each square in turn to clean both chambers manually.

There were additional smaller rooms of squares off to the side of the main room with a total of 68 squares in five rooms.

Green beer is then transferred to settling tanks for three days before racking and we followed its route to the cellars, with rails heading downwards to guide the casks rolling on their journey. Past the settling tanks, the cellars were now largely empty because higher ambient temperatures these days meaning they were no longer reliably cool enough for storage. They periodically fill 70 casks with Yorkshire Stingo and I think these were the wooden casks that we did see quietly maturing in the cellar.

After the end of a wonderful tour, full of interest, we all adjourned across the bridge to the Royal Oak to enjoy a range of Samuel Smith's beers. Having failed to get the two groups together in the brewery we then took the opportunity for a group photograph before a gradual dispersal, although with many staying on through the afternoon to enjoy beer and conversation on a warm day.

A truly memorable day for which we are very grateful to our hosts and all at the brewery who made us so welcome and informed us well. That evening it remained to explore Tadcaster to see the Tower Brewery, followed by the trail along the former railway line and over the impressive viaduct, then down to the riverside, past the weir and back to the lovely church and the town bridge. By now it was well and truly dusk and a walk around the outside of the two breweries was magical.

*Jeff Sechiari*

*Photos by Mick Connors*



## BHS visit to the Felinfoel Brewery at Llanelli - 18th September 2024



Felinfoel Brewery is the oldest remaining brewery in Wales and is still brewing on its original site. It is rarely in the news, with its ales only occasionally being found out of its West Wales hinterland. Apparently our visit was the first organised group to tour in modern times. We found this traditional tower brewery from the 1870s had an interesting story to tell.

We were met in the brewery yard by Jeremy Lewis, who took over two years ago from his father as head of the company, after 10 years in the Welsh Guards. He is the sixth generation of his family to work for the company. He was accompanied by Gary Shingler, the Brewer, who has worked for the brewery for 39 years. Gary's father worked there before him, and his son has followed him, thus demonstrating a close bond between the brewery and the local community, increasingly rarely found.

Felinfoel's origins date back to the mid-1830s when David John, an owner of an iron and tinplate works, bought the King's Head in the village, later renamed the Union Inn and started brewing its own beer. As demand increased, it led to the building of the present day tower brewery in 1878. When David retired, his sons David and Martin took over and in time registered the brewery as a private company in 1906. The family also had mining interests and in 1908 a two-foot seam of coal was found just 12m under the brewery while sinking a well. Luckily for the integrity of the brewery, the family decided not to work the seam.

One of David John's daughters, Mary Anne, married John Lewis, the manager of a local ironworks. Unfortunately, Mr Lewis was a compulsive gambler and through the strain this brought on, in the 1920s he sadly shot himself whilst alone in the brewery. However, Mary Anne was a formidable woman and she carried on with the business. She carried a big stick, still on show in the Board Room and if she was unhappy with the performance of any of the staff, she hit them with it!

These were troubled times for the brewery but salvation came from the family's close connections with the tinplate industry. Beer had been bottled for around 200 years, but food had started to be canned from 1812. Many breweries had no interest in canning beer because of their investment in bottling and there were also issues to be

resolved regarding flavour contamination and the increased pressure required for canning beer as compared with food. The enthusiasm for change came from the hard pressed tinplate manufacturers of Llanelli.

Buckley's, the larger and older brewery in Llanelli, were reported in the Western Mail in October 1935 to be investigating canning beer. However, Felinfoel beat them to the punch in producing the first cans of beer that December. Brewer Sidney John produced 10 oz cans of pale ale. The conical cans were filled on adapted bottling machinery and sealed with a standard (crown) bottle top.



Although American brewers had started canning beer earlier, Sidney John was convinced that the Felinfoel beer was superior because, unlike the American beer, his canned beer wasn't pasteurised. Buckley's didn't in fact can beer for many years whilst Felinfoel started exporting its canned beer abroad.

Jeremy explained that one of his predecessors who was in charge of the company had, during WW2 and after, moved to London and had managed the company from there, coming back to Felinfoel only occasionally.

This comes from the brewery's website. 'In 1965 a bitter disagreement between the John's and Lewis's came to a head when larger neighbours Buckley's bid for the brewery. The Lewis's had been in charge for a number of years, with most of the members on the board, but it was a distant control given that they had other interests and the head office had moved to Knightsbridge.



*The Felinfoel brewing tower with the fermenting room on the left, the mash tun and the 1980 Briggs copper*

Buckley's had privately approached members of the John family before making its £500,000 bid public. When news of the takeover broke in April 1965 they could claim to have secured acceptance from 48.7% of shareholders. By May, this figure had edged up to 49.5%. Buckley's was almost there. The Felinfoel director's recommended rejection. A crucial role was played by a Lady Davies, who owned 11 shares. Buckley's offered her £2,750. Had she sold the takeover would have succeeded. Instead she rejected the money and gave the shares to the Lewises. Despite its paper-thin majority, the Lewis family kept control, even though Buckley's had gained a seat on the board'.

Interestingly, Jeremy informed us that the revived Brakspear's brewery and the eponymous Croydon based pub company, which owns it, are owned by descendants of the same Davies family.

A holding company was established to prevent further family disputes. Buckley's made regular offers for the remaining shares, which the directors ignored. John Lewis, Jeremy's father, was head of the business at this time and to make the Buckley's shares unattractive to outsiders he declared minimal annual dividends.

Buckley's were therefore thwarted and in time their shareholding in Felinfoel was sold to United Distillers, in time renamed Diageo after their merger with Guinness. Buckley's were swallowed up first by a property company in 1987, then with the backing of Harp Lager, (owned by Guinness) merged with the Crown Brewery of Pontyclun. Felinfoel were naturally anxious to get this shareholding back in their hands, so a deal was done that Diageo would sell them the ex-Buckley's shares on the proviso that Felinfoel would supply their pubs and free trade with Harp Lager for 20 years.

In 1997, Buckley's closed after a further merger with S A Brain. Karma you might say!

The cost of ensuring their independence by buying in these shares meant there was minimal investment both in the brewery and the pubs at this time. The result of this is that Jeremy believes he needs to invest in the existing pub estate of 53, down from 78 in his grandfather's days after

WW2, rather than expand. He has also put some investment into the brewery such as modernising the way to haul the malt to the top of the tower and milling it. He explained that during the pandemic, when other staff could not work on site, his father and he were hauling the bags manually, which was back-breaking. A mechanised method involving a new attached building has since been built. Similarly, moving the bags of malt manually from the store and feeding into the mill, has been replaced by an auger.

The BHS visitors split into two groups, with some of us being shown around by Jeremy which concentrated on the history and operation of the brewery, and others following Gary which concentrated more on the brewing side. Jeremy took us into the offices where there is a collection of brewery memorabilia including beer trays featuring one of his ancestors in a top hat. The most unusual items were the very first beer cans produced in the UK in 1935, looking somewhat different to the modern ones. The brewery has three different examples of these, including two that were purchased at some expense off Ebay. A previous can kept by Felinfoel was thrown out by a cleaner thinking it was rubbish!

Jeremy then took us into the brewery. It has a 200 foot deep well. It is not allowed to use the small river that runs through the site, either for producing beer or for power, which Jeremy would like to do to save energy costs. The water is still sourced at the bottom of the well to avoid contamination from old mining deposits closer to the surface.

We climbed to the very top of the tower. There we saw the 1905 Boby malt mill. An example of one of these is in the Guinness museum. Incredibly, a few years ago, this supplanted an even older example sold on to Harveys.

Gary is generally only brewing for a couple of days early in the week. They have a 150bbl brew length, with a minimum of 55bbl, which is rather large for trial brews. So Gary has recently purchased a former microbrewery's kit off Ebay to use as a pilot plant. This is hoped to be in operation later this year. They have also hired another brewer to start working with Gary.



*Clockwise from the top left: The five-in-a- line can filling machine from Canada; the brewery yard in bright autumn sunshine; beer tanks with rather striking anti vacuum valves; the kegging plant and a view of the fermenting room.*

At present 70% of production of the eight regular beers are sold in kegs, 30% in cask. Jeremy is seeing a small trend back to cask and believes in a year or so, it could return to 40% as before Covid. Unfortunately, there are probably many low barrelage pubs in West Wales, both owned and free trade, that inhibit cask sales. Felinfoel is not equipped to brew lager and now that they don't have to buy in Harp, will buy lager from any of the large overseas companies that have taken over the former Big Six breweries.

Whilst Jeremy toured the brewery offices with Gary's original group, Gary took us to the kegging and canning areas. Felinfoel do sell their beer in bottles but it is sent brewery conditioned in small tanks to a soft drinks manufacturer in Monmouthshire for them to bottle. We saw workers completing that day's kegging. They also have, unlike many similar sized brewers, a small canning line, continuing in the style they originally initiated almost 90 years ago.

Some beer is sold by the pallet out of Wales. We saw one such pallet of cask ale, which had additional conditioning being filled in the kegging area because of the need to keep fresh for longer. This pallet was being delivered to Black Country Ales, a West Midlands brewery.

The tour concluded at the store adjacent to the brewery entrance where we were invited to sample the new IPA (ABV 4.0%) and the brewery's best seller, Double Dragon. The IPA is currently unnamed, and is a little hoppier then

the distinctively malty brews that Jeremy said local customers had traditionally preferred. He said customers are turning towards these hopper styles. Gary told us that they use four different varieties of hops, including Challenger, WGV and Citra.

It was a fascinating tour around one of the last traditional tower breweries and we thanked Jeremy and Gary for their time.

*Jamie Hooper*



## BHS Visit to Wells & Co, Bedford - 2 October 2024



Our last organised visit of 2024 took us to Wells & Co's Brewpoint on the outskirts of Bedford. Our host and guide was Nick Wells, Head of Estates. Nick and two other members of the Wells family have leading roles in the day to day running of the brewery today.

Our tour started with a potted history of the family business from its foundation by Charles Wells at the Horne Lane site in 1876, then the Eagle Brewery in Havelock Street (built 1976) through to its latest incarnation at Brewpoint which opened in 2020.

Nick outlined the difficult strategic and financial decisions that the family have had to make in recent years, including the short-lived partnership with Youngs and the eventual sale of the Eagle Brewery and brands to Marstons for £55m. The creation of Brewpoint, at a cost of £17m, marked a move away from national sales to a scaling down to more locally focused production and the launch of a completely new range of beers. Despite the impact of Covid on trade in 2020 the company was now making good sales and business is steadily improving.

Wells has an estate of 120 leased or tenanted public houses, mainly in the Bedfordshire area. In addition, they have an established presence in France comprising 19 'English' pubs managed by the John Bull Pub company. Located in cities such as Paris, Lyon, Strasbourg and most recently Bordeaux, the 'French trade' accounts for approximately 55% of Brewpoint's output. Beers are shipped by lorry each month with any surplus fed into the French free trade market.

Around two thirds of Brewpoint output is keg, the remainder being cask. All beers are filtered, not





pasteurised. The brewery has a BrauKon five-vessel configuration, with 30,000 hectolitre annual capacity, capable of brewing nine times in 24 hours! In addition, they have invested in a 150L capacity 'nano' brewery to trial new products.

We walked through the brewery which is an impressive compact setup with first floor walkways that allow visitors to look down on brewing activities below. The move to the new site required a new on-site 30m deep borehole which extracts water from the same aquifer as was the case from Wells' original borehole sunk in 1904.



There is an impressive historical display on the first floor featuring various artifacts from Wells' long association with Bedford.

We concluded our very enjoyable and informative tour with sampling of their popular beers, including Anchorman IPA, Foghorn Hazy, Half a World Away Amber and their lager – Supernova, followed by a presentation to Nick of one-years complimentary corporate membership which we hope they will renew in 2025.

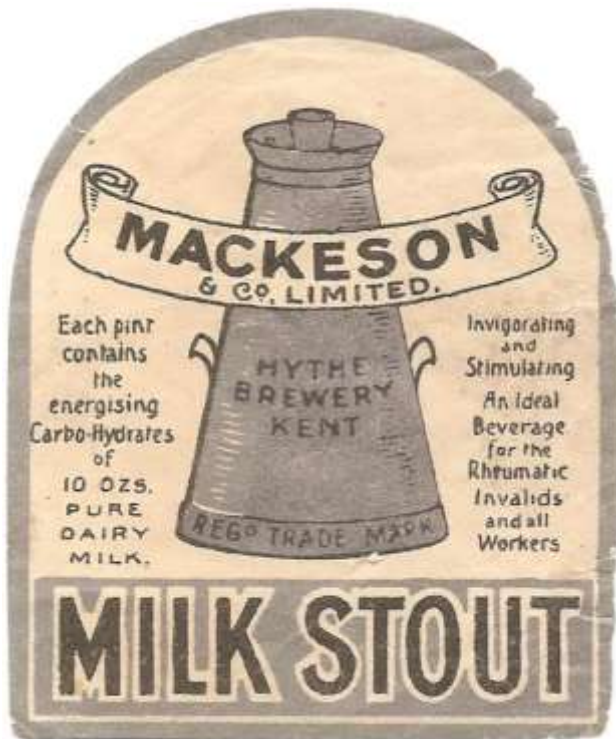
*Phil Wilson*



*The stonework from the original 1876 Horne Lane site is on display at Brewpoint; BHS Visits Secretary Phil Wilson presents a BHS Certificate to Nick Wells, our host for the day.*

## The Big Six – Whitbread

### Another London Brewer



Whitbread differed from the other Big Six in that it was effectively a private concern for most of its history and also that it never grew by merging with a major competitor. From its outset in 1742 it was, for the most part, well managed, efficient and innovative. It survived the vicissitudes of the UK brewing trade, government legislation and social changes, insulating itself, to a degree, by developing the foremost bottled trade in the UK. It remained a family-controlled operation for over 200 years until in 1948, faced with war damage and massive investment needs, it sold shares to the public.

In the 1950s Whitbread resisted both property speculators and empire building predators, and provided an 'umbrella' for smaller, threatened breweries. However, the need to compete, upended this arrangement. Whitbread absorbed a large number of such breweries and began to diversify on a larger scale. The newer acquisitions, were for the most part, closed, and production was centred on three new large scale breweries at Luton, Salmesbury (Lancashire) and Magor in South Wales. External forces in

the form of the 1989 Government Beer Orders (including a clash with the Office of Fair Trading) however led to a radical change in strategy resulting in the sale of both its remaining eight breweries and its pub estate by 2001, leaving Whitbread to focus on its considerable leisure interests.



In the 18th century the UK brewing industry was dominated by London and of its twelve common brewers. Whitbread & Co was, by the century's end, the largest and the most admired. It was founded in 1742 by Samuel Whitbread, who unlike many of his contemporaries, was a qualified brewer. As business grew he moved to the King's Head Brewery, Chiswell St in 1750 which he progressively enlarged using the likes of Watt, Smeaton and Rennie, in its reconstruction. Originally in partnership, he became sole owner in 1761. By 1796, it was producing over 200,000 barrels, all of it porter. Ale (mild) was not brewed by Whitbread until 1834 to meet changing tastes and the mounting challenge of pale ales from the now more widely available Burton brewers.

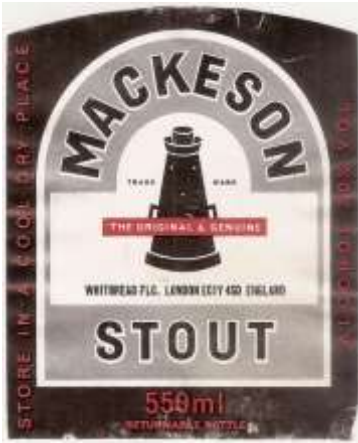
Control of the company, following the founder's death, was vested in a series of cumbersome partnerships entered into to provide capital for a cash hungry business, influenced markedly by the need to acquire more outlets. This was only sated when the company was incorporated in 1889, following the example of Guinness in 1886, and was able to more than double its capital. But the issue of 'B' family shares, still left the family firmly in control.

The decline in porter volumes was alleviated in part by Whitbread's inspired decision in 1868 to enter the bottling business. As a well-known producer of branded goods (Whitbread used a hind's head on an orange background) and one with a national network, the company, like Worthington and Bass, was able to overcome the tied house system barrier and extend its sales into the grocery trade.

Whitbread had made a breakthrough by rapidly developing the first national bottling network. By 1914 with 48 depots, it was twice the size of the earlier agency networks of Bass, Allsopp and Guinness. Half Whitbread's output, at that point, of nearly one million barrels went into bottle,



*From Barnard's visit to Chiswell Street around 1890; the 14 tubes feeding the 1000 quarter malt bins, the porter tun room with its pontons and the cooperage yard. Strangely Barnard included just these three drawings in his piece about Whitbread.*



making Whitbread & Co the foremost producer of bottled beer in the UK.

After the First World War Whitbread, led by the new Managing Director Sydney Nevile, widened its interests, buying resources such as hop farms (including the prize-winning Golding farm at Beltring), taking major interests in wine and spirit companies (Stowell & Sons) and by

innovative advertising campaigns. The energetic, enthusiastic Nevile was highly regarded in the trade and his arrival was timely. He revived and sustained the company through difficult years.

In the early 1920s all UK beer sales fell. In Whitbread's case output fell by 34% or twice that of the trade as a whole. Part of this was due to the migration of people from inner London where Whitbread had most of its houses. The Board concluded that a policy of expansion by acquisition was required. Two breweries were bought, one at Lewisham - at the invitation of the owners and another at Tottenham. This was followed by successful bids for the Kent breweries of Frederick Leney & Sons Ltd in 1927 and for Jude, Hanbury Co Ltd., in 1929. The latter came with their recently acquired Hythe brewery of Mackeson & Co Ltd. This strategy added over 400 pubs.

Chiswell St survived WW2 intact, unlike much of Whitbread's pub estate - 90% of its London pubs were damaged in the Blitz. Investment to make good war damage and lack of maintenance meant that Whitbread finally had to become a public Company, which it did in 1948. Removal of building restrictions in 1954 caused property values to soar, bringing pub estates to the attention of property developers such as Charles Clore. Equally the newly-arrived Canadian Eddie Taylor, keen to grow his UK brewery empire, was another predator. Whitbread was a prime target, but its Chairman was not interested. Other smaller breweries seeking to maintain their independence asked Whitbread to take a minority holding, which in so doing ensured further commitments to take Whitbread beers. Thus was born the Whitbread 'umbrella', the stance of the company throughout the 1950s.

However in 1961, prompted by an outside bid, Whitbread took over Tennant Bros of Sheffield, one of their 'umbrella' companies. Other take overs with twenty-three such companies, large and small, followed: John R Fielder & Son in 1961; Norman & Pring, Flowers Breweries, Luton, and Starkey Knight & Ford in 1962; West Country Brewery Holdings and J Nimmo & Son in 1963; Dutton's Blackburn Brewery in 1964; E Lacon & Co. Great Yarmouth in 1965; Rhymney Breweries and James Thompson & Co. in 1966; Evan Evans, Bevan, Neath, Archibald Campbell, Hope & King, Edinburgh, Threlfall Chesters, Liverpool, Isaac Tucker & Co and Fremlins, Maidstone in 1967; Cobb & Co., Bentley's Yorkshire Breweries, Richard Whitaker & Sons, John Young & Co, and Combined Breweries

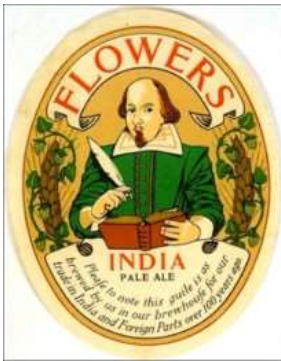
(Holdings) in 1968, Strong & Co of Romsey in 1969 and Brickwoods Ltd., in 1971. Most were soon closed leaving just ten (Brickwoods, Duttons, Flowers, Fremlins, J Nimmo, Rhymney Breweries, Threlfall, Strong & Co, Tennant Bros and West Country Breweries).

These closures and others saw the transfer of much of the production to new large-scale breweries, often on green field sites. The Oakley Road plant in Luton opened in 1969; Salmesbury, Lancs in 1972 and Magor, Gwent in September 1979. The Luton plant, however, had a short

	at 1900	1901 - 1910	1911 - 1920
<b>WHITBREAD</b> The Brewery Chiswell St London (est 1742)	1889 * Whitbread & Co Ltd		Jones & Co Bromley - 1901

*Illustration: Whitbread & Co's Ch*





acquired Boddingtons' Brewery with breweries at Manchester and Liverpool (Higsons), both were closed by 2005.

Implementation of the 1989 UK Govt Beer Orders meant Whitbread had to radically alter its business. Having failed firstly in 1993 to acquire the coveted Chef & Brewer chain from Grand Met and secondly having withdrawn

their 1999 bid to acquire Allied Breweries 3500 pubs - it was challenged by the Office of Fair Trading – they resolved to transform the company by concentrating on the leisure elements of their business. This meant selling off the breweries to Interbrew in May 2000 and later the same

## Whitbread notables 1959-2000

**Colonel Bill Whitbread** joined the family firm in 1921. He



trained as a brewer and studied brewing chemistry, before starting at Chiswell St. He later took an accountancy course prior to being made a Director in 1927.

Recognised as a dynamic, natural leader he was the only real candidate in 1944, when recalled from the forces to head up the business. Whilst the brewery survived WW2

intact the business was on its knees. To survive and grow after all the ravages of the war (565 of its London pubs were damaged, 29 were obliterated and 49 were closed) the company needed substantially more capital than could be raised other than by going to the stock market.

Whitbread was therefore floated on the Stock Exchange in 1948 and became a public company. In 1953, as Chair of the Brewers Society, he opposed the Government's proposal to nationalise some public houses, becoming in the process an 'industry hero'. So, in the subsequent wake of takeover threats from property developers, many small brewers turned to him for help. By way of protection, he devised the Whitbread 'umbrella', whereby the firm took holdings in these, mainly regional UK, companies. Often this later led to a Whitbread takeover – and thereby an expansion of Whitbread's national coverage. These deals were done, mostly, by way of an invitation. But they still resulted in 15 brewery closures over a decade.

Recognising the increased popularity of lager in the UK, he struck a deal with Heineken to manufacture their lager under licence at Luton and within two years Whitbread had 20% of the UK lager market. A similar deal with Stella Artois for its higher gravity lager followed. In 1967 he announced the opening of a new brewery at Luton - one of the first mega breweries - with a capacity of one million barrels. He retired in 1971 after 27 years as Chairman.

year their 3000 + pubs to a succession of pub companies (Laurel, then Enterprise and later Stonegate).

## Ritchie Berry, Ray Anderson and John Arguile

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**Charles Tidbury** (right) joined the company in 1953 aged

26 spending a two-year apprenticeship at Hythe and then Chiswell St. He made his mark by identifying the company's needs for a high quality bitter and on the marketing side by selling Mackeson to small breweries. By 1959 he was Managing Director becoming Chairman in 1978. A key manager of change he was particularly



keen on Whitbread investing in the provision of food. He built up an impressive chain of Beefeater Steak Houses and other restaurant concepts such as Pizza Hut. He redeveloped Whitbread's London site over a six-year period. It won a heritage award and earned Whitbread £25 million; it was one of the highlights of his period as Chairman. In 1982 he reported that the group's turnover exceeded £1 billion. He retired in 1984.

**Peter Jarvis** joined Whitbread in 1975 from Unilever as Group Marketing Director, tasked

with organising newly acquired Long John International. He rose rapidly becoming a Main Board Director in 1978, Group Managing Director in 1985 and Chief Executive in 1990, just as the Monopolies and Merger Commission (MMC) report was published. Jarvis campaigned against the 'flawed' report, but to no avail. He was forced to rethink Whitbread's whole relationship with its tenants as well as coping with the 'gross inefficiencies' of the new regulations.



The outcome was the separation of beer production from their pub estate, a move which led eventually to Whitbread quitting brewing in 2000. Jarvis retired from Whitbread in 1997

## Notable Whitbread beers 1959-2000

### Boddington's Bitter OG 1035

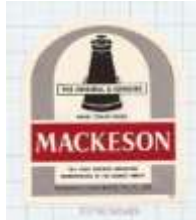
Unusually pale beer, with distinctive citrus notes, from Manchester's Strangeways brewery, and famous for its high hop bitterness. Its sales increased in the early '70s as cooler, paler ales became popular. Taken over by Whitbread in 1989 the beer progressively lost much of its dryness and was heavily marketed with an emphasis on the can's widge-induced creamy head (which diminished the flavour). Keg brewing moved to Salmesbury in 2004 and cask across Manchester (Hyde), though the latter never managed to replicate the flavours from the Strangeways yeast.



### Mackeson

#### OG 1040 (in the UK) higher in the Americas

The definitive sweet, or 'milk', stout (brewed and primed with lactose) and not filtered, just fined. First brewed in 1907 at Hythe. In 1936 Whitbread promoted Mackeson nationally emphasising its alleged health-giving benefits; sales soared. By 1959 it amounted to 50% of Whitbread's total output. Hythe closed in 1968 and brewing was moved around to many of Whitbread's traditional breweries - it was a mainstream item at Blackburn. Once available on draught.



### Whitbread Tankard / Trophy OG 1038.5

Tankard, launched in 1955, was Whitbread's first keg beer, a copper-coloured ale of medium bitterness which sold high volumes nationwide. Brewed to the same recipe everywhere, it was a consistent alternative to the often-variable cask beers.

Sometimes put into cask and sold under the Trophy brand. A Whitbread marketing initiative in 1968 used as the brand name for a number of different cask-conditioned beers, each with their own recipe and character. In the north it was brewed at Blackburn, Co. Durham, Salford and Liverpool; in the south at Romsey, Portsmouth and finally Luton and promoted, at the start, as 'brewed to understand the local tongue'. Later nationally, chilled and filtered, it was 'the pint that thinks it's a quart'. It sold in large volumes.



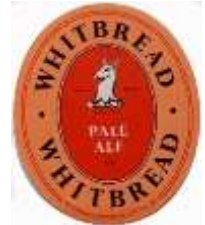
### Whitbread Gold Label OG 1100

A classic pale barley wine which spent three hours in the brew kettle, has its own yeast and in bottled form (only) is unpasteurised. Strong, warming, mellow and fruity. Created in 1951 in Sheffield by Tennant Bros Ltd and their only beer to survive the takeover. Selected ahead of Whitbread's Final Selection as the group's barley wine. Brewing moved to Chiswell St. briefly, then Salmesbury.



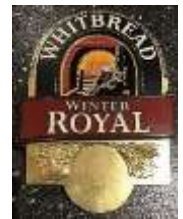
### Whitbread Pale Ale OG 1035.8

A pale ale brewed at Whitbread's original brewery in Chiswell St., and a flagship beer. It was a significant volume item, a major item in pub off licences and extremely popular in Scotland where the Scots took to the two pint screw top returnable bottles in a big way. Brewing moved to the new Luton brewery in 1969 and also in 1972 to Salmesbury, Lancs. When Luton closed in 1984 it moved to Magor, Gwent. It was bottled in various depots around the UK and survived into the 1990s.



### Whitbread Winter Royal (Old English Ale) OG 1050 - 1057

A distinctively pale and seasonal winter warmer, originally brewed at Thomas Wethered's Marlow, Bucks brewery where it was their flagship beer. Wethered was acquired by Strong & Co (Romsey) in 1949 and by Whitbread 20 years later. Brewing was moved to Cheltenham when Marlow closed and then to Castle Eden, Co. Durham. Winter Royal continued to be brewed under both and survived closure of Marlow and Cheltenham, but not Castle Eden in 2002.



## John William Rogerson, Merchant Brewer and his family



A newspaper report of a serious fire at Messrs. Bartram's Bridge Brewery, Tonbridge, in the early hours of Monday, 11th July 1892 (Kent & Sussex Times, 14th July 1892) states that the children of a maltster, who lived next door but one to the brewery, raised the alarm with their father, who in turn called the brewer, Mr. Rogerson, and Mr. Reginald Bartram, one of the

proprietors. The three of them tackled the blaze in the engine house until the arrival of the fire brigade. Damage was considerable, estimated at some £2000 and it was feared that the chimney shaft was so badly damaged that it would have to be demolished.

The cause of the blaze was a mystery; the boiler fireboxes had been dropped and cleaned out on the previous Friday to allow the boilers to cool prior to a routine inspection on the following Tuesday. Fortunately, the firm was insured in the Kent Fire Office, although the brewery was out of commission for some time.

John William Rogerson was a single man, aged 32, having been born in Hoddesdon, Herts, in 1860. He no doubt learned his brewing under his father, Josiah William Stevens Rogerson (born Beccles, Suffolk, about 1832) who, according to the 1881 census, was a brewer living in Amwell Street, Hoddesdon, with his wife and six children, as well as a governess, cook/domestic and a housemaid. One must assume from this entry that Josiah was comfortably off and therefore likely a Head Brewer, possibly at Messrs. Christie & Company's brewery in the High Street, Hoddesdon... more on this anon. Josiah's oldest son, Arthur William Rogerson, two years John's senior, was also listed as a brewer whilst John William Rogerson was a clerk.

Tracking John William's career after he left Hoddesdon was aided by the fact that he was a freemason; in 1888 he



*Christie & Co's Hoddesdon Brewery, c1890*

became a Brother of the Urban Lodge, number 1196, when he was described as a brewer, aged 28, of Brentford, Middlesex. (United Grand Lodge of England, Membership Registers, 1751-1921) There were a number of breweries in Brentford at that time, notably Gomm's Beehive Brewery and the Royal Brewery, the latter of which had come under the control of a Mr. Montague Ballard in that same year, with Mr. H. H. Whitehead as his Head Brewer. Some years later, at the time of the 1901 census, John W. Rogerson was living in a house named Eastcourt (or East Court) in Sidcup and listed as a 'Brewer & Maltster'. Interestingly, in the column marked 'Employer, Worker, or Own Account', he is listed as an Employer. He was now married with one three year old daughter Violet and he had three servants, so he was comfortably off, his neighbours were bankers and stockbrokers.

Although now living in Sidcup, Rogerson does not appear to have been brewing there. In fact, in a report of his 1895 marriage, at St. Mary Abbots, Kensington, to 'Miss Louise Egerton Cunliffe, youngest daughter of Major-General G. Gordon Cunliffe, late of the Bengal Staff Corps', Rogerson was described as 'joint managing director of Messrs. W. & G. Bartram Ltd., Brewers, Tunbridge (sic).' (Horsham, Midhurst & Steyning Express, 10th September 1895) The wedding was reported in the society columns of The Queen (21st September 1895) together with portraits of the happy couple and detailed descriptions of the bride's and bridesmaid's outfits and the bride's 'going away' outfit when they left the reception in Cromwell Road, Kensington, for their honeymoon in North Wales.

As well as being a practical brewer, Rogerson appears to have been a businessman whose financial interests were not confined solely to brewing; he was a director of the Lewisham Theatre Company (Woolwich Herald, 5th March 1897) which was formed for the purpose of 'erecting a high-class theatre, capable of seating 1,500 persons, on freehold ground in the High Street, Lewisham.' However, the building, designed by the noted theatre architect Frank Matcham, does not appear to have ever been built. In the prospectus of Meux's Brewery Company Limited, when it was launched in 1905, Rogerson was listed as one of three directors together with Mr. William Harris, Chairman, and a Chartered Accountant and Mr. Henry Olpherts Drummond, a Merchant. Rogerson was also described as a Merchant rather than a Brewer. His address at that time was given as The Croft, Farningham, Kent. (Daily Telegraph, 28th June 1905) When he died at 'Shalimar', his house in Ewell, Surrey, in 1913, he was described as being 'a director of Meux's Brewery Co. Ltd., and other brewery companies.' (Daily Citizen, 17th May 1913) He left an estate valued at £29,508 gross, £14,001 nett.

Returning now to John William's family; his father Josiah died on 10th November 1903 at Linden Lodge, Wallington Surrey, being 'late of Middleton (sic) House, Hoddesdon, Herts'. (Dorking & Leatherhead Advertiser, 14th November 1903) Probate was granted to his sons Arthur William Rogerson, brewer, John William Rogerson, merchant, and Charles Thomas Rogerson, brewer. His effects were valued at £11,803 17s.

In 1861, Josiah Rogerson had been a 'Brewer's Clerk', living at Chapel Hill, Broxbourne. This address, as listed in

the census, is misleading as Chapel Hill, now Chapel End, is actually in Hoddesdon, which lies partly in the parish of Broxbourne. We can safely assume therefore that Josiah was working at Christie's brewery as a brewer... but he had not been there very long; when he married in Stockwell, Surrey, in 1856, his domicile had still been in Beccles, Suffolk, where there was a brewery in Northgate Street. By 1871, he was a 'Brewer' and living at Myddleton House in the High Street, Hoddesdon, opposite the brewery. A substantial property, originally the Queen's Head Inn, the house had returned to domestic use in 1852, occupied by members of the Christie family prior to their building Esdale House. Myddleton House survives today, in use as retail premises and is Grade II Listed. Rogerson lived there until his retirement to Wallington, Surrey, where he died in 1903.

Whether Josiah's father, Charles Josiah Rogerson, had been a brewer is not known; he lived at 'Theatre Plain', Beccles, and owned land known as 'Pest House Mead' (Suffolk Electoral Register, 1836) and he died in 1843. It is possible that he may have been in some retail trade; in the previous year a house and shop were offered for sale by auction. 'To be Sold. The substantially Brick and Tile-built and Sash-fronted RANGE OF BUILDINGS, situate in the centre of the Town of Beccles, comprising the convenient DWELLING HOUSE, now in the occupation of Mr. Charles Josiah Rogerson, as tenant from year to year, the House, with the capitally fronted and SPACIOUS SHOP, recently occupied by Mr. James Feltham, Boot and Shoemaker, and of which immediate possession may be had.' (The Ipswich Journal, 13th August 1842) When Josiah William Stevens Rogerson married in 1856, he gave his father's occupation as 'Clerk', a term which may have a number of meanings; Josiah himself was a 'Brewer's Clerk' although he did not explicitly state the fact.

As for Josiah's other sons, we have seen that the eldest, Arthur William had been a brewer in 1881. Arthur seems to have had a change of career, being listed in Willesden in 1891 as the 'Secretary of Young Men's Christian Association'. However, despite this apparent anomaly, he went back to brewing, working in Lewes, Sussex, for Messrs. Ballard & Company at their Southover Brewery. He does not seem to have had the entrepreneurial flair of his brother, seemingly content to be a 'brewer (worker)' in 1901 and a 'Professional Brewer' in 1911. Arthur's work as Head Brewer seems to have been appreciated, 'The late Mr. John Beaman, Langton Green, Tunbridge Wells, Chairman of Ballard & Co., The Brewery, Southover, Lewes, who died in August, left £114,048 11s with net personalty £88,803. His bequests included £1000 to Arthur William Rogerson, if still in the employ of Ballard & Co.' (Folkestone, Hythe, Sandgate & Cheriton Herald, 30th October 1926) The brewery had been acquired by Messrs. Page & Overton's Brewery Ltd., of Croydon, Surrey, two years previously and it closed in 1930. Arthur William Rogerson died in Lewes in 1931.

Another son of Josiah, Charles Thomas Rogerson (born 1865) followed his father into brewing. He moved to Wallingford, Berkshire, working at the Wallingford Brewery Co. Ltd., in Goldsmith Lane, and rose to become its Managing Director by 1911. Charles was a public-spirited individual, serving as a J.P., an alderman of the borough and as its mayor for four consecutive years, for which he

was awarded the Freedom of the Borough. (Berks & Oxon Advertiser, 11th November 1921)

Charles no doubt profited from the Wallingford company's acquisition by Messrs. Usher's Wiltshire Brewery Ltd. in 1928 and he was also a director of Ashby's Staines Brewery Ltd (ibid, 30th October 1925). It seems that he was also the Managing Director of Messrs. Newland & Nash Ltd, Brewers (Reading Standard, 11th February 1938), although Century of British Brewers plus states that this concern, of the Steam Brewery, Lurke Street, Bedford, had been acquired by Messrs. Wells & Winch Ltd., of Biggleswade, in 1922. Of course, the company may well have continued to exist on paper, as many brewery companies did after takeover by another concern. Charles died at his home, St. Mary's Priory, Wallingford, on 9th December 1937 leaving an estate valued at £16,555 8s 8d. It is possible that Charles may have had financial interests in other breweries in addition to the above; among the floral tributes at his funeral, as well as those from Usher's Brewery Ltd. and the Wallingford brewery staff, was one from the 'Directors of Messrs. Luntun Marsh, Ltd., Hudsons and Pamford (sic) Brewery Ltd. (Berks & Oxon Advertiser, 17th December 1937.)

Two more of Josiah's sons entered the world of brewing. Frank Rogerson was a brewer, living in Loughborough Lane, Brixton, at the time of his marriage in 1896. Frank (Born 14th April 1872) was, by 1901, a 'Managing Brewer (Employer)' living in Sibella Road, Clapham. As to which brewery he was managing, presumably as a salaried partner, the South Eastern Gazette, of 19th March 1916, reveals that one of the floral tributes at the funeral of Mr. Ralph J. Fremlin, the well-known Maidstone brewer, was from 'Frank Rogerson (Stockwell Brewery)'; so, Frank worked for Messrs. Hammerton & Co. In the 1911 census, he was resident at 12 Valley Road, Streatham, but at some point, Frank and his family moved to the Surrey Hills and by 1931 they were living in a house named 'Fintry', at Brook, Godalming. (Now a wellbeing retreat house run by the Fintry Trust). Three years later, the Rogersons had moved again, to 'Red Court', Scotland Lane, Haslemere, where Frank hosted a garden party on behalf of the Haslemere Conservative and Unionist Association. (West Sussex Gazette, 25th June 1936) A small detail mentioned in the newspaper report of the garden party is of interest here; 'musical entertainment was provided by the Friary Band'. So, it would seem that Frank's move to leafy Surrey



*The Friary band which played at Frank Rogerson's garden party in 1936 is still going strong, having long outlasted its original brewery patron. The Friary Brass Band still uses the brewery's diagonally halved red and blue motif and raises money for local good causes in the Guildford area*

may have been prompted by an involvement with Messrs. Friary, Holroyd & Healy's Breweries Ltd. In the 1939 Register, 75-year-old Frank Rogerson is recorded as being a 'Member of Lloyds and a company director'.

Frank Rogerson was a pillar of local society in Haslemere, serving as a Councillor for many years. He had a love of horticulture, opening the gardens at 'Red Court' to the public regularly and winning prizes for his roses and delphiniums. He died at St. Thomas' Hospital, Hambledon, Surrey on 29th October 1944, leaving effects valued at £72,643 15s 3d. Frank Rogerson left three sons, none of whom followed him into brewing. The eldest was a Lieutenant-Commander in the Royal Navy, the middle son was a stockbroker and the youngest a teacher.

Josiah Rogerson's youngest son, Harry Finch Rogerson (1874-1952), was listed as a brewer in 1901, living at Linden Lodge, Alcester Rd, Wallington, Surrey, the home of his father Josiah, now aged 69 and recorded as a retired brewer. By 1911 Harry (aged 37 and single) was lodging at 7 Jersey Road, Strood, Kent, which was just a short walk from Messrs. Budden & Biggs' Steam Brewery, in the High Street. The 1939 Register reveals that Harry was now retired and was living at 'Wayside', Half Moon Hill, in Haslemere, Surrey. He died on 4th December 1952 at 40 Mayfield Rd, Sutton, Surrey, leaving effects to the value of £12,066 9s. Of Josiah's other two sons, Sydney (1867-1957) took Holy Orders and Herbert Peter (1870-1925) worked in an 'Allied Trade', being a Corn Factor and a Malt and Barley Merchant.

With all of these brewers in the Rogerson family, one is tempted to wonder whether the 'brewing gene' was passed on to the next generation. We have seen that Frank's sons were not brewers, but what of his nephews? Arthur William Rogerson had three sons. The oldest, Arthur Percy Rogerson (1884-1918) was a brewer; in 1911 he was a single man, aged 27 and boarding in the home of Joseph Hillard, a 'Brewer's cellerman' in Denmark Street, Wokingham, Berks. Both were no doubt working at Headington & Sons' Wellington Brewery, which was also in Denmark Street. Arthur Percy's brewing career was not a long one, he died in a Southsea nursing home in October 1918. (Crawley & District Observer, 7th October 1939.)

Charles Thomas Rogerson had two children, both daughters, but John William Rogerson had one daughter and a son, Gordon Cunliffe Rogerson (1910-1979).

Gordon was a brewer, and it may well be that he served his pupillage with his uncle Charles in Wallingford; he became engaged to a 'Miss Emily Theodora Tollit, of 'Wychem', Wallingford.' (Berks & Oxon Advertiser, 23rd May 1930) However, for reasons now unknown, they did not marry; two years later he married Nora M. Harvey-Boots, the event being recorded in the Registration District of Weymouth, Dorset. Also in 1932, Gordon Rogerson was involved in a serious road traffic accident; at a coroner's inquest, he was described as 'a Dorchester brewer, of Clandon, Martinstown.' (Western Gazette, 18th November 1932) Better known today as Winterbourne St Martin, Martinstown lies to the west of Dorchester, where Gordon was no doubt brewing for Messrs. Eldridge Pope & Co. Ltd. By 1936 Gordon had moved on, he was noted as a Brewer in the passenger list of the RMS Queen Mary on her voyage from New York to Southampton in November of that year. The address given for Gordon and his wife Nora was Walton Road, Stockton Heath. This move to the north-west of England is confirmed by the 1939 Register, wherein he was an 'Operative Brewer', living at 113 Walton Road, Walton, Cheshire. Stockton Heath and Walton are close to Wilderspool Causeway, south of Warrington, so it is likely that Gordon was now working for Messrs. Greenall, Whitley & Co. Ltd. at their Wilderspool Brewery. Nothing further has come to light regarding Gordon Cunliffe Rogerson's subsequent brewing career, he died in Felixstowe, Suffolk, in December 1979.

Harry Finch Rogerson had one son, Cuthbert Harry Rogerson (1909-1949). Cuthbert was a medical man, being described in the 1939 Register as being a 'Physician - Medical Director of Cassel Hospital'. This institution was, indeed it still is, a psychiatric facility, founded in 1919 for the treatment of what was known at the time as 'shell-shock'. It was endowed to the tune of some £250,000 by Prussian-born Merchant Banker, Sir Ernest Cassel. Now occupying a Grade II listed period property at Ham Common, Richmond, Surrey, the hospital's original home was at 'Swaylands', Penshurst, Kent, in the Rural District of Tonbridge, where the writer's interest in the story of the brewing Rogersons started with that fire at the Bridge Brewery in 1892.

*Peter Moynihan.*



*Staff of the Wallingford Brewery, 1928. Charles Thomas Rogerson is no doubt one of the gentlemen seated*

## Two hundred years of the Imperial pint

The pint, as a word, entered the English language some time between 1100 and 1300 from Old French. Possibly it comes from 'pin' meaning 'peg': 'pin' still means 'peg' in Dutch, while in Danish 'peg' is 'pind'. This may tie it in to the early medieval practice of 'drinking to pegs', where revellers shared a two-quart 'peg tankard', with pegs down the inside, each man drinking down to the next peg, though the pegs were spaced half a pint apart rather than a pint apart. Pint always seems to have meant half a quart, and a quart was a quarter of a gallon.

How much liquid made up a pint, therefore, depended on the definition of a gallon. One of the earliest known definitions has been dated from the 51st year of Henry III, that is, 1267-8 and begins with the English silver penny, which 'round and without clipping shall weigh 32 wheat corns in the midst of the ear.' The statute then declared that there should be 20 pennies to the ounce, 12 ounces to the pound ' "and viii pound do make a gallon of wine.'

In Tudor times the wine pint was 28.875 cubic inches, one eighth of the customary wine gallon of 231 cubic inches (and identical to the modern American pint). A 'wine pint' of distilled water, conveniently, weighed exactly one pound. The 'common pint' of England, though, was the ale-pint, one eighth of the Tudor ale gallon, itself 282 cubic inches, and thus 35.25 cubic inches, 577.6mL, just 1.6 per cent larger than the modern Imperial pint, 34.68 cubic inches, 568.3mL.

(The Scots had long gone their own way, and the Scots pint was 103.404 cubic inches, almost exactly three times the size of the English ale pint and defined as 'two pounds and nine ounces of the clear water of Tay', while the gallon was 827.232 cubic inches, equal to just under 3.6 English wine gallons. Scottish weights and measures became illegal after the Acts of Union of 1707, though fines for using Scots weights and measures were not brought in until 1835.)

An Act of Parliament in 1700, under William III, laid down that ale or beer in England and Wales could only be sold by the ale quart or ale pint in vessels stamped with the letters WR and a crown, to certify that they had been checked against a standard brass ale quart or ale pint.

By the start of the 19th century, however, there were at least eight different gallons being used, the largest, the beer gallon, at 282 cubic inches, being 26 per cent bigger than the smallest, the Guildhall wine gallon, at 224 cubic inches. The first attempt at tidying up the UK's liquid measures had been suggested by Lord Carysfort, a Whig politician and MP for Huntingdonshire, who headed two parliamentary committee investigations into weights and measures in 1759, and who proposed in 1765 that the standard pint should be the ale pint of 35.25 cubic inches. The bills containing Carysfort's proposals were read twice, but Parliament adjourned before a final reading and the bills disappeared.

The differing pints and gallons remained in existence for another half a century. Meanwhile in France, political upheaval had brought many changes, including the introduction of the metric system (though after the fall of Napoleon, it was not until 1840 that the metric system was



made mandatory in France). In Britain, scientists including Sir Joseph Banks and George Skene Keith had been advocating more rational, uniform systems of measurement from the early 1790s. By 1814, politicians in London had decided that 'something needed to be done' about the mess that was British mensuration and another House of Commons select commission on weights and measures was set up.

That commission's original proposals collapsed in a welter of rows over whether the different measurements necessary to draw up standards had been constructed properly and it took another committee of distinguished scientists two years to come to definitive conclusions, after which yet another committee sat under the aegis of the Prince Regent in order to come up with practical suggestions.

The committee's report, in 1819, concluded that 'the gallon of England was originally identical for all uses; and the variations have arisen in some cases from accident, and others from fraud.' In fact the 'standard' wine gallon of 231 cubic inches, at least, had an entirely sensible origin, 231 cubic inches being the volume of a cylinder seven inches in diameter and six inches deep. Somewhat ironically, although the wine gallon had been generally regarded as equivalent to 231 cubic inches since at least the time of Henry VIII, with legislation repeatedly referring to the wine gallon as if it were an established fact, it was realised only early in the 18th century that there had never been any statute or decree actually officially defining the size of the wine gallon.

Legislation thus had to be pushed through in 1706 that laid down the size of the wine gallon in law for the first time as 231 cubic inches. A standard bronze wine gallon was cast, marked with the year 1707, a crown, and the cipher AR, for Queen Anne and the 231 cubic inch gallon is thus

sometimes known as the Queen Anne gallon. (Ironically, an examination of this still-existing vessel in 1931/2 found that its actual capacity was 230.84 cubic inches, an error of 0.07 per cent.)

The solution the committee of 1819 proposed for solving the problem of the plethora of gallons was to borrow the suggestion of the Norfolk-born chemist and physicist William Hyde Wollaston (most famous for discovering palladium and for making his fortune from the element platinum) and bring in a single definition based on a pint of distilled water, which, at a temperature of 62°F, and 'at the mean height of the barometer', weighed 20 ounces avoirdupois. Eight of those, weighing together exactly ten pounds, had a volume of 277.276 cubic inches. This, the committee said, should be the imperial gallon.

It also recommended increasing the size of the corn gallon, used to measure grain, which was 272¼ cubic inches, so that it was the same as the proposed imperial gallon, which had the advantage of meaning that a pint of wheat weighed a pound.

One final committee was appointed in 1821 to consider the recommendations in its predecessors' reports and put together a bill standardising the gallon and all the other measurements of area and length that had been looked at, throughout the United Kingdom. The committee declared optimistically that copies of the standard measures should be sent to the United States, 'where your Committee have reason to believe they will be adopted, and thus tend in no small degree to facilitate the commercial intercourse, and by doing so to consolidate a lasting friendship.' between the two great nations of the world most assimilated by their language, their laws, religion, customs and manners.'

The bill was introduced in 1823 and, after minor delays, the Act "for Ascertaining and Establishing Uniformity of Weights and Measures", bringing in the imperial system of weights and measures and based on just three standards – the yard, the pound and the gallon – was passed on June 17 1824, to come into force on January 1 1826. The gallon was now defined as 'a volume of 10 avoirdupois pounds of distilled water weighed in air against brass



*A standard pint measure stamped with County of Hertford and dated 1878. Photo courtesy of The Board of Trustees of the Science Museum*

weights with the water and air at 62° F. and the barometer at 30 inches of mercury', which was determined to be 277.274 cubic inches (a more accurate measurement made during 1931-32 corrected this by 0.053 per cent to 277.421 cubic inches). All other gallons – the wine gallon, the ale gallon, the grain gallon – became illegal, as did, of course, all other pints.

Despite the optimism of the committee of 1819, the United States declined to adopt the new Imperial gallon and pint – the name itself, probably, being at least part of the reason for its rejection – and continues to use to this day the Queen Anne wine gallon. Meanwhile in the UK, although liquids from fuel to milk now come in litres, and wine in centilitres, beer still comes in Imperial pints. Be prepared to raise your glass on January 1 2026 to 200 years of the modern pint.

*Martyn Cornell*

## A brief history of Wensleydale Brewery



A BHS visit took place just before the 2024 BHS AGM. As part of the gathering, long standing BHS member and brewer, Don Jeffrey, gave a presentation on the history of the brewery which is summarised here. Wensleydale Brewery started life in 1998 a couple of hundred miles away in Suffolk, south of Newmarket in the

small village of Wickhambrook, where Peter Fairhall and his sister Jane started up the Lidstone brewery. Brewing was on a 2btl kit at their home - Pump Cottage in Coltsfoot Green. The brewing of some 47 beers were recorded at the time, many with names that reflected the area's close association with the horse racing industry.

In 2000 they took over the Kingston Arms in Cambridge and, with ten hand pumps and a policy of no keg lager or stout, this rapidly won the local CAMRA Pub of the Year title. In the early 2000s all was to change when Peter moved to Yorkshire and then, with financial partner Richard Thompson, acquired the Foresters Arms in Carlton in Coverdale.

By this time, Peter had completed a Brewlab brewing course and recommenced brewing on the small Lidstone kit in very cramped conditions. In 2003 Richard Thompson and Peter Fairhall were appointed directors of Wensleydale Brewery and the same year saw them win a Gold Medal at the GBBF for Lidstone's Rowley Mild.

Meanwhile, fourteen year old Geoff Southgate was at the Wensleydale School and had always had an interest in brewing, getting himself a job as a potwasher in the Foresters in his spare time, giving him the opportunity to see the brewing operations at first hand. At this time a new beer, Semer Water (4.1%), was created and is now the company's flagship product.

By 2005 the success of the brewery meant it needed to expand into a barn at Manor Farm in Bellerby, about a mile north of Leyburn, where a 2.5brl plant was installed, later upgraded to 5brl. By now in the sixth form, Geoff continued odd jobbing at the brewery and then managed to gain experience at Black Sheep for about six months. Eventually, in 2007, Geoff was taken on full time at Wensleydale. The plant was very limited - a 5brl HLT had to double up as a copper for example. In due course two 2.5 brl FVs followed.

Carl Gehrman was a year younger than Geoff at school, but they knew each other very well and he also had an interest in brewing so Geoff persuaded him to join the business in 2008. Partner Richard Thompson then moved on leaving Peter Fairhall and Len Scott (the land owner at Bellerby) as operating partners with 50/50 shareholdings. Large pack was all cask but they also did small volumes of bottled beer having acquired a small sheet filter and a two head Moravec filler with manual capping, rinsing and label application.

In 2013 both Peter and Len eventually pulled out and sold the business to Geoff and Carl. At that time they were selling into Leeds and Newcastle but could not access local trade for a long time. Once they did get into the local heartland they ended up brewing four 5brl brews a week and this continued for five years until they took the plunge and moved to Leyburn in 2018, finding an empty shed that was to become the current site. With the help of long standing brewery developer and BHS member, Dave



Don Jeffrey describes the process at Wensleydale

Smith and Vince Johnson of Johnson Brewing and Engineering Design Ltd, the new brewhouse was created including all of the essential infrastructure - drains, electrics, a mezzanine floor and cold store, etc. This work took six months while still brewing out of the old site at Bellerby.

Nothing is ever easy, one problem being the small matter of drainage. After some confusion with the water

company all of this had to be re-routed to the rear of the property to a 30,000 litre tank. This had to be lifted over the building to be installed and Yorkshire Water still arrive twice a week to empty this via an upstand at the front of the brewery.

The visit host was Miles Lapprell, who had owned the Hinchcliffe pub in Mytholmroyd and then ran an outlet



The mash tun and underback

called the Sound Bar in Skipton, a successful pub that also sold records (what an idyllic way to earn a living). He asked Wensleydale to supply beers and was soon selling ten firkins a week. Miles then sold the business, moved to Leyburn and became part of Wensleydale brewery as sales, marketing and cold call person. This proved to be very effective as sales increased from around 70 firkins a week in 2018 to about 290 per week in 2024.

Having recognised that bottling was not for them they approached Hambleton to bottle for them, the beer being transferred in a 1000 litre IBCs. They also started canning at the time of lockdown in 2021, using Can It of Bolton. The plant comprised the mash tun, capacity 500kg, a 20hL (12 brl) copper, four 12 brl open top FVs and five 10 brl CTs, limiting their capacity to four brews a week. A closed top FV was added in 2022 and another CT in 2023 with another due for installation this year, allowing five brews a week and occasionally six.

Malt is typically from Fawcetts, Muntons and Simpsons. They use a great variety of hops but predominantly T90s from Farams, Loughran Brewers Select and sometimes Barth Haas. They use predominantly Nottingham yeast.

Following Don's talk and the tour we visited the bar and enjoyed a range of their excellent beers. There seemed to be a large number of pump clips on display and Miles explained that they liked to constantly create new beers, in fact they seemed to have produced around 80 in the past year and are targeting even more for this year – coming up with new recipes, new artwork designs and even new names must see off a lot of the working week!

Jeff Sechiari



## Wolverhampton rivals

*Recalling Wolverhampton & Dudley's Park Brewery and William Butler's Springfield Brewery*



*Banks's Park Street Brewery in 1898 and William Butler's Springfield Brewery from Barnard*

As heavy industry developed in Victorian times, it is not surprising that hundreds of pubs grew up in and around Wolverhampton to slake workers' thirsts. In the early days, most pubs brewed their own beer, but towards the end of the 19th century several commercial breweries had been established. At that time, your choice of pub was usually restricted to how far you could walk, or where your friends were, or whether you preferred a pint of Banks's mild from Wolverhampton & Dudley Breweries or Butler's 'Spring' from the Springfield Brewery.

Wolverhampton & Dudley Breweries (W&D) was formed in 1890 to amalgamate Henry Banks' Park Brewery, Charles Smith's Fox Brewery and George Thompson's Dudley & Victoria Breweries, along with their 193 pubs. Henry Banks had established his maltster's business in 1840 and began brewing at Newbridge in 1874. In 1875, he moved to the Park Brewery at Chapel Ash, established by his father, Thomas, but retired when the brewery and his eight pubs were acquired by George Thompson in 1890. He died later in 1908, when his estate was valued at £20,692 (equivalent to £2.76m today). Charles Colonel Smith had established his Fox Brewery in Worcester Street, Wolverhampton by 1872, and had three tied houses when it was sold to W&D. George Thompson had taken over George England's Dudley Brewery in 1881, who also owned the Victoria Brewery, both in Hall Street, Dudley, which he had bought from John Dawes in 1880.

In 1894, Edwin Thompson became managing director of W&D and his family played a key role in the company for over a century. By 1896, the company was paying dividends of 5% and in 1898, a new 60-quarter brewery was built, designed by London architect, Arthur Kinder. W&D then began its expansion plans, starting with the acquisition of North Worcestershire Breweries in Stourbridge in 1910, followed by John Rolinson & Sons Brewery at Netherton and Bucknall's Kidderminster Brewery and the City Brewery in Lichfield in 1925. In 1943, W&D acquired Julia Hanson & Sons (Dudley) and first had their shares listed on the London Stock Exchange in 1947.

Further expansion took place in the 1960s, when they acquired Herbert Newman's Brewery of Lye, John Seedhouse's Brewery at Princes End and the Broadway

Brewery. In the 1970s, Edwin Thompson ordered the removal of all handpulls in their pubs, replacing them with dispensing meters and over-sized glasses. He also insisted on all-natural ingredients in their beers, resisting the move to keg beer, preferring to ensure that his licencees were properly trained in cellar management. By 1988, the Daily Telegraph reported that W&D sold their beers for 68p a pint in the Black Country, compared with £1 in London.

In 1990, Edwin Thompson celebrated the centenary of the company by burying a time capsule of cask ale at the brewery. By this time, W&D had over 800 pubs, but in the same year, production of Hanson's beers shifted to Wolverhampton and the Dudley brewery was closed. In the 1990s, managing director, David Thompson, embarked on even more expansion, acquiring Camerons at Hartlepool in 1991 for £2.5 million and half the pubs of Hoskins (Leicester). In 1994, W&D acquired Langley Maltings from Showell's Brewery, but ceased brewing Hanson's Bitter at Wolverhampton a year later.

By the time Edwin Thompson had died in 1997, aged 73, W&D had become Britain's largest independent brewery. In 1999, W&D acquired Mansfield Brewery and the prize asset of Marston's (Burton-on-Trent) for £292m, with its 918 pubs. This brought its estate to almost 2,300 pubs, later reduced to 1,800, making it the largest regional brewer in the country. By 2007, production of much-loved Hanson's Mild ceased.

In 2007, the company was renamed Marstons plc and, by now, had pubs in nearly all parts of the country. Further breweries were acquired, including Jennings (Cockermouth), Ringwood (Hampshire), Wychwood (Witney) and Charles Wells (Bedford). Most of the pubs have now been re-branded as Marston's houses, but brewing of Banks's beers continues at Park St. Brewery but sadly only until the end of 2025 as Marstons' successor the Carlsberg Marstons Brewing Group announced the closure in autumn 2024 citing lower demand and over capacity after losing a contract to brew San Miquel to AB InBev. Apparently there will be a £6 million investment at Burton to make it a national centre for craft beer and traditional ale brewing.



*Banks's Park Street Brewery; drays are still loaded on the public road, redundant coppers and the brewery entrance today*

**Over to Springfield**

William Butler's extraordinary vision and business acumen paved the way for a Black Country success story that would eventually employ 900 workers. The Springfield Brewery became a landmark in Wolverhampton's fame and folklore.

In 1840, he started brewing beer at the Olde Shoppe in John Street, Priestfield and later set up the Priestfield Brewery, employing 30 men. In 1873, he bought a seven acre site at Springfield from Richard Woodcock and built the new Springfield Brewery a year later, producing 350 barrels a week. A second mash tun and extra fermenting vessels were added in 1878. In 1881, a new 60-quarter tower brewery was built, designed by London architects, R C Sinclair, making a total capacity of 120-quarters, producing 1,500 barrels a week and employing 300 people. Further expansion took place in 1885, and Butler's sons, William & Edwin, joined the company shortly afterwards. By 1891, the company had a registered capital of £300,000.

After William Butler died in 1893, aged 77, control passed to his eldest son, William. He embarked on further expansion, acquiring Cahill's Swan Brewery (Wolverhampton) in 1919 and Jack Downing's Black Horse Brewery (Dudley) and William Blencowe's Cannock Brewery in 1923. In 1925, he acquired Bloxwich Brewery, followed by Eley's Brewery (Stafford) in 1928. In the 1920s, the company also built new pubs and refurbished or rebuilt its older houses. Further acquisitions took place later, including William Bowen's (Greets Green) brewery, Thomas Oliver's (West Bromwich) brewery, Thomas Russell's Great Western Street Brewery (Wolverhampton), J A Thompson's (Oldbury) brewery, James Pritchard's Darlaston brewery and Radcliff's Kidderminster Brewery.

There's a fascinating tale about 'rolling out the barrel', when apprentice coopers completed their five years of

training at Springfield Brewery. The apprentice would be trussed up in a cask that he had made, covered with wood shavings, sawdust and cinders, doused with water and rolled around the cooper's yard. He was then tipped out of the cask in a dazed and wet condition, whilst his colleagues toasted him with a glass of ale!

In 1960, Butler's were taken over by Mitchells & Butler's (Cape Hill, Smethwick). At that time, it had over 800 pubs, but brewing ceased at Springfield in 1991. This was commemorated by playing the Last Post as real ale experts laid a wreath and paid their respects at the end of 118 years of production at the Springfield Brewery. The important brewery buildings were listed (Grade II) in the same year. Much of the site was cleared and some of the older buildings were damaged by fire in 2006.

In 2014, the site was taken over by the University of Wolverhampton, who revealed plans for a key strategic £120 million project, helping to regenerate this part of Wolverhampton. The brewery site is to become a new super-campus for the School of Architecture & Built Environment, and is also home to the National Brownfield Institute. It's also hoped to provide houses and apartments, and even an on-site micro-brewery! I think William Butler would be pleased to know that his former brewery site is being put to good use by the University of Wolverhampton.

So, although Wolverhampton is about to lose its one remaining major brewery, the town has a legacy of several pubs, once owned by the two major breweries, where memories of the past remain. Long may they prosper!

**Steve James**

*With acknowledgement to Tony Hitchmough, Joseph McKenna, Bev Parker, Alec Brew, University of Wolverhampton, Brewery History Society and [www.midlandspubs.co](http://www.midlandspubs.co)*



*Butler's advertisement from 1953, the cooperage department in 1897 and the brewery in the 1970s.*



## Out and about

### Two GBGs this year

The 2025 Good Beer Guide comes with a choice of two covers featuring famous pubs from the TV soap operas - the Woolpack from Emmerdale and the Rovers Return from Coronation Street. Research commissioned by CAMRA found that people who have a local pub rate themselves as significantly happier because of it and have more close friends. The pubs on television reflect this feeling they say. The £16.99 guide to over 4500 pubs nationwide is celebrating its 52<sup>nd</sup> edition.



### Raise a glass to Josie

Wells & Co in Bedford celebrated the 175<sup>th</sup> anniversary of the birth of Josephine Wells, the wife of the brewery founder Charles Wells at the end of October. She lured Charles from a sea faring career and was the driving force behind the brewery he set up in Horne Lane, Bedford in 1876. Josie was the great-great grandmother of Peter Wells, the present CEO. 'Josie 175' is a chardonnay barrel-aged pilsner available in bottle at the Brewpoint and the web shop. All pubs managed by Wells & Co offered a free pint from a selected range for guests to raise a glass to Josephine on her 175<sup>th</sup> birthday.

### Sudbury brewery buildings for sale

A former brewery building in Sudbury, Suffolk has been put up for auction. The Oliver Brother's Brewery site in Cornard Road has a guide price of £550,000. The brewery first opened in 1873 but was acquired by Greene King in 1919 with 51 pubs and brewing ceased in 1932. In 2023, Babergh District Council granted plans to convert the building, which has stood empty for years, into six flats, five two-bedroom and one single-bedroom flat. According to the agents, the current owners of the property have already carried out a large amount of stripping and clearance work which means the new buyer will be able to get started with work almost straight away.



### Bristol brewing tower to be repaired

Bristol Beer Factory could be converted into shops, workspace and accommodation for 103 students. The company has outgrown the premises in Southville and has moved operations to Ashton Vale Trading Estate and its tap room to the nearby Old Brewery development. Two-, three- and four storeys buildings for students of the nearby School of Acting will be erected with retail or commercial uses on the ground floor. The dilapidated, locally listed Brewery Tower of the old Ashton Gate plant will be converted into workspace.

### Beer can artwork binned

An acrylic artwork by French artist Alexandre Lavet entitled All The Good Times We Spent Together features a pair of discarded Jupiler beer cans. It was loaned to a Dutch gallery where the curator had a project involving placing the exhibits all over the place and not necessarily hanging on a wall. The cans ended up in a lift where the caretaker thought it was rubbish and threw it in the skip. Luckily it was retrieved before the dustmen arrived. It was valued at £690,000.



### Czech brewery transformed



The Světovar brewery in Pilsen, Czech Republic stopped brewing in 1932 when it was taken over by neighbouring Gambrinus and then used for bottling and warehousing. The military used it until 2003. Now it has re-emerged as Tech Tower, the nation's premier technology park with offices for innovative, technology companies, programmers and start-up entrepreneurs. The 10,000m<sup>2</sup> space cost €26 million to redevelop. It also has a 10-metre-deep water tank where rescue workers can test equipment.

### Still in Czechia

A year ago Pilsner Urquell opened an immersive audiovisual exhibition called the Original Beer Experience in Prague. Today it is one of the top five tourist attractions in the city. We are assured of state-of-the-art technology and properly poured draught beer. You can even practice tapping a cask. The joint ticket with an hour long trip on the Vltava River is also popular. Saves the 95km trip to Pilsen I guess.



## New Brews News

This information is kindly supplied by Ian Mackey. It is sorted into 1974 county order so that readers may more readily see activity in their own area. Ian writes "I make every effort to keep up to date with brewery openings and as much as possible closures. But if you spot something not here, or hear of a closure in your area please e-mail me so the Society records are up to date - [Address withheld](#)

### BUCKINGHAMSHIRE

**Brazenor's Brews**, Cressex Enterprise Centre, Lincoln Road, Cressex Business Park, High Wycombe HP12 3RL  
W: [www.brazenorbrews.co.uk](http://www.brazenorbrews.co.uk)

Home brewer Mark Brazenor started commercial sales from home in Maidenhead, then moved to High Wycombe in July 2024. Beers are canned and keg.

### CORNWALL

**Mason Brewing Co**, Cedar Works, Threemilestone Industrial Estate, Truro TR4 9LD  
W: [www.masonbrewing.co](http://www.masonbrewing.co)  
Established by Mike Mason, ex Driftwood Spars brewer in May 2024. A four barrel plant is used.

### Ideal Day Family Brewery

Crocodon Farm, Saltash, Cornwall  
PL12 6RL

W: [www.idealdaybrewery.com](http://www.idealdaybrewery.com)  
Established by James and Nia Rylance in late 2022. James has previous experience at The Kernel, Beavertown, Redchurch, and Harbour breweries.

**IDEAL DAY**  
FAMILY BREWERY



**Braslou Biere Ltd**, Unit 6, Barnfield Business Park, St Issey, Wadebridge PL27 7SE

W: [www.brasloubiere.com](http://www.brasloubiere.com)  
Established at Braslou in France by Tommy Barnes in 2016. In 2024 he moved to Cornwall.

**Lost Brewing Co**, Unit 12, Lantague Studios, Zelah, Truro TR6 9JG

W: [www.lostbrewing.co](http://www.lostbrewing.co)  
Initially a cuckoo brewer who started in Cornwall in 2019. In 2023 they started near Truro, sharing a site with Newquay Brewing Project, initially, but Newquay Brewing Project stopped brewing in 2024.

### CUMBRIA

**West Walls Brewery Co Ltd**, Building Co, West Walls, Carlisle CA3 8UB

W: [www.westwallsbrewing.co.uk](http://www.westwallsbrewing.co.uk)  
Brewing commenced on their own site in Carlisle in June 2024. A 400L plant is used.

### DORSET

**Lyme Regis Brewery Ltd**, Slapelands Farm, Netherbury, Bridport DT6 5LH

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

Brewing commenced as Town Mill Brewery in March 2010 in the Old Malthouse of the Town Mill in Lyme Regis. The owner is local businessman Mark Jenkin.

A five barrel plant is used by experienced home brewer Jon Hosking. Jon trained at Brewlab in Sunderland, and the on starting up the brewery gave up his job in Financial Services. In 2015 they rebranded as Lyme Regis Brewery.



In 2018 they stopped brewing and beers were contract brewed at Gyle 59. They started once again in a new location in early 2024.

**Parachute Tap Room**, Bar & Brewery, Unit 16, Old Yarm Mills, Westbury, Sherborne, DT9 3RQ

W: [www.parachutebrewery.co.uk](http://www.parachutebrewery.co.uk)  
Bar with a brewery established in summer 2023. All beers are keg.

### DYFED

**Bragdy Dwy Afon** (Two Rivers Brewery), Unit 5s Glan yr Afon Ind Est, Llanbadarn Fawr, Aberystwyth SY23 3JQ  
Brewing started summer 2024.

### LANCASHIRE

**Pool Brewing Co** 139-141 Church St, Blackpool FY1 3NX  
T: 01253 319165

Pub in Blackpool commenced brewing in January 2018 on a six barrel plant, using the West Coast Rock Brewery name.

In 2024 they changed the name to Pool Brewing Co.

**Silent Mill Brew Co**, Unit 9, Coppice Business Park, West Moss Lane, Lytham St Annes FY8 4SH

W: [www.silentmillbrew.co](http://www.silentmillbrew.co)  
Established in 2024 by Adele and Paul Kerby, with a focus on keg and canned lagers, pilsners and pale ales.



**Spring Hill Brewery Ltd**, Spring Hill Farm, Belthorn Road, Belthorn, Blackburn BB1 2NY

Established by Jordan Nuttall in a milking barn on his moorland farm. Brewing commenced in spring 2024.

### POWYS

**Sobremesa Drinks**, Lower Porthamel Farm, Talgarth, Brecon LD3 0DL

W: [www.sobremesadrinks.co.uk](http://www.sobremesadrinks.co.uk)  
Farmhouse beer and cider production commenced mid 2023. Beers are bottled.

### STAFFORDSHIRE

**Outwoods Brewing Co**, Unit 21-22 Station Street Yard, Burton on Trent. DE14 1AZ

Brewing commenced in spring 2024.

### STRATHCLYDE

**Blackshaw Brewery**, Blackshaw Farm, Dairy Road, West Kilbride, North Ayrshire KA23 9PG

Established in August 2024 by Carol and Craig Tarft on their farm.

### TYNE & WEAR

**Spenside Stables Brewery**, 51 Ransay Street, High Spen, Rowlands Gill NE39 2EJ

W: [www.spensidestablesbrewery.co.uk](http://www.spensidestablesbrewery.co.uk)  
Established in late 2023 by Mark Lynn and Mark Walker in two converted stables.

# Gleanings – tomorrow’s history today!

## Carlsberg to close Banks’s



Carlsberg continues to slice through its UK assets by announcing the closure of Banks’s Wolverhampton plant by the end of 2025. Over 100 jobs will be affected. The Danes cite declining cask ale volumes and considerable overcapacity following a decision by Mahou San Miguel not to renew its long-term licence partnership at the end of this year when A-B InBev will take over. This will hit Carlsberg hard as some 1.8mhl of production will be lost out of 3.1mhl of UK sales.

Carlsberg say it will increase its investment in its breweries in Northampton and Burton. The funding will include more than £6m at Burton with a new cask line as well as developing the brewery’s capabilities for producing smaller batch craft ales. Needless to say CAMRA are not overly ecstatic.

## Safety of non alc beers

Non-alcohol beer is in double digit growth. Initially found in small pack it is now increasingly available in keg. With one of the key ingredients of a trad beer missing, concerns have been expressed as to whether pathogens can proliferate in non-alcoholic products. A paper from Cornell University showed that *E. coli* and *Salmonella* can actually survive and thrive. *Listeria* did not grow and it seems *Clostridium botulinum* will only grow above pH 4.8 and 39°C. Happily reports of illness are few but attention must be paid to line cleaning and perhaps the use of a separate regime for non-alc products. In the brewery, passage through the pasteuriser seems a relevant precaution.

## Kirin tries indoor hops

Japanese brewer Kirin is experimenting with indoor hop cultivation as climate change drives down yields with problems over water access and negative weather patterns. A study from the Czech Academy of Sciences predicts that European hop

yields will decrease between 4% and 18% by 2050.

Now a Spanish business called Ekonoke has figured out how to grow hops indoors and the Kirin Beverage Research Institute for the Future and the University of Tokyo’s Cultra began last year to research ways to grow hops indoors. Challenges include the spread of the plant’s roots and its requirement of plenty of water and light. Research continues.

## Wadworth plans unveiled



Wadworth moved its brewing operations to the new Folly Road site in Devizes last year. Designs have now been revealed for the transformation of listed buildings on the old Northgate site stretching from the Grade II brewery buildings to the former White Lion pub. In total, the scheme will see the creation of 22 homes, including a single four-bed house, multiple apartments and 9,000sq feet of commercial space. 100 more homes are planned for the yard.

## New book about Hooky



Playing Hooky – A History of Hook Norton Brewery has been commissioned by the Brewery to help celebrate its 175<sup>th</sup> anniversary. Author Adrian Tierney-Jones takes you on a fascinating journey through the history of the brewery, its pubs and of course its beer! The book reveals its iconic Victorian Tower Brewhouse, its people and challenges navigating a path through three centuries of the British brewing industry. The cover is illustrated by Josephine Trotter, a famous Oxfordshire landscape artist

who lives in the village. It is available via the brewery website for £29.99.

## New bottle tax slammed

UK brewers have written to the Secretary of State for the Environment expressing concern about a proposed extra levy on packaging materials under the Extended Producer Responsibility for packaging (pEPR), which is due to come into effect in April next year. It is designed to help subsidise recycling initiatives. Trade associations advised that, for 330ml glass bottles, the proposals will add between 3p and 7p on each of the 3.2 billion bottles of beer sold in the UK, a cost of up to £212m and with a midpoint estimate of £167m. For heavier 500ml bottles, in which most premium bottled ale is sold, the costs could be up to 9p per bottle. That they say is the equivalent of a 8-21% beer duty increase.

## GBBF will be back

The Great British Beer Festival took a break in 2024 because of a lack of availability at the Kensington Olympia but we are told its relaunch will be bigger and better than ever. For the first time since 1983, the iconic event will be hosted at the NEC Birmingham from 5th to 9th August 2025.



## Leather from spent grains

Arda Biomaterials at Bermondsey in London has developed a process to manufacture a faux leather called Newgrain from brewers spent grains. Grain is treated with alkali and the husk separated. Other ingredients are added and protein strings form which are then poured into patterned moulding trays. Different beers apparently give a range of colours. They might even spray it to smell of leather!

## Budvar UK fined

The UK arm of Budweiser Budvar failed to register its potential packaging waste from 2004 when it was supposed to. The Environment Agency agreed a £414,000 ‘fine’ to be paid to Keep Britain Tidy for use in its Great British Spring Clean campaign.

## The world's strongest beer

Edinburgh's 88 Brewery's Beithir Fire claims to be the strongest beer in the world weighing in at a stonking 75%ABV. It begins as a high ABV Scottish-style barley ale, which is then beefed up (and a bit) with neutral grain spirit, also a famous Scottish product. A message on the website states that it should only be consumed in 35ml



quantities 'in one sitting'. This brew is being sold for £45.95 and has a particularly impressive shelf life of 100 years, according to the brewer - making it ideal for cellaring! A reviewer in *The Sun* stated that 'it felt like I swallowed a wasp' and brewery CEO Andrew Chapman said 'I've never personally felt my tongue go numb'. It is stronger than a cask-strength whisky and should be treated as such.

## Halewood closes Hawkshead

Hawkshead was bought by Halewood in 2017. Now Halewood Artisanal Spirits is to consolidate its beer and spirits production at Flookburgh resulting in the closure of the original Hawkshead Brewery and Beer Hall in Staveley. The Flookburgh site was opened by Hawkshead with a Krones mini brewery and a distillery was added after the sale to Halewood. Stewart Hainsworth, Halewood's CEO said 'The old site at Staveley is leased and is not sustainable from an energy and efficiency point of view, with manually operated equipment which is not able to cope with increased volumes.'

## Beavertown's conversation catalyst

Heineken's Beavertown Brewery has launched its 'Is This Seat Taken?' campaign and has placed bar stools in nine pubs across the UK to encourage patrons to start conversations with strangers. These stools - which are hard to miss - act as physical icebreakers. When



someone wants to sit down or grab the stool for another table, they're encouraged to introduce themselves and offer a friendly greeting. Developed by PR agency Here Be

Dragons, the campaign says 42% of British people do not feel confident enough to start a conversation with a stranger.

## 1721 UK breweries today

SIBA's UK Brewery tracker for the third quarter this year showed 1721 breweries compared to 1748 at the end of June. Quarterly closures have gone from 38 in March, down to 29 during the summer and now a further 27. The south west region saw a notable increase of two breweries and Wales had one new one. 63% of the nation's craft brewers said their prime objective was survival

## Hogs Back's tenth hop crop

Hogs Back Brewery in Surrey has celebrated its 10<sup>th</sup> hop harvest, with a record number of more than 4,200 revellers flocking to Tongham for family entertainment, beer and street food over three days of festivities. The now traditional charity fundraising saw over £3,300 collected for British Heart Foundation, Hogs Back's chosen charity this year. The crop was about 10% down on last year picked by some 70 volunteer hoppers. The harvest provides around 60% of the brewer's hop requirement.

## Use for hop harvest waste

Learning that banana fibres have been used to make building material in Colombia, a group of Munich students realised that hop harvesting produces a lot of vegetable material. Research found that for every 1 kg of hops there are 3.5 kg of wasted biomass from the rest of the plant. Some of the hop waste can be used as fertiliser or sent to biogas plants but the majority is dumped and allowed to compost. At harvest the fresh material is dried and cleaned of debris then it is chopped up and then a patent-pending process using binding agents turns the biomass into acoustic panels, thermal insulation and building boards.

Meanwhile the Society of Hop Research at Hüll is developing new varieties of hop that produce less waste. Trials to date show every 1 kg of cones, yields just 1.4 kg of waste.

## Hepworth's new heat pump

Sussex-based Hepworth Brewery is using a Greensteam heat pump, developed by Surbiton start-up Futraheat, which can cut emissions by up to 90%. Unlike most heat pumps, which deliver hot water up to around 80°C, the Futraheat pump can produce

steam up to 130°C, which is believed to be a first for the UK. It claims the new heat pump will reduce the energy consumption and carbon emissions associated with wort boiling by up to 90%, while lowering fuel costs by up to 40%, with potential to roll out the groundbreaking technology across the whole brewing process. The key to the heat pump is a novel, patented turbo compressor, known as TurboClaw, which sits at the heart of the Greensteam system and can boost temperatures by up to 60°C.

## Crouch Vale wins CBOB

Crouch Vale's Amarillo (5% ABV) has been crowned Champion Beer of Britain 2024. Runners up were Anspach & Hobday and Green Jack Brewery. Colin Bocking has won twice before in 2005 and again in 2006 when he used the same Yankee hop.

## Is your beer independent?

Indie Beer is a new campaign by SIBA which aims to make it easier for drinkers to identify beer from truly independent breweries. The big boys can get faux craft beers to market easily under the names of successful new starters which they have bought out. Beavertown, Camden, Sharps and Fullers are now owned by global giants. To help you find the true local independents go to [www.indiebeer.uk/index.php#beerChecker](http://www.indiebeer.uk/index.php#beerChecker)



## Is Carling boring?

Things are stirring in the world of lagers. Research by CGA suggests that Heineken's Birra Moretti has overtaken Carling as Britain's No1 draught lager by growing at 9.6% compared to the previous year even though it commands a premium price.

More research by Kingfisher suggests that pub goers are fed up with seeing the same old beers wherever they go. 47% say Carling is boring. The same goes for Fosters, Stella (35%), Heineken (32%), San Miguel (17%) down to Peroni at 11%. They said they would like to see Jamaican Red Stripe (30%) followed by Estrella (27%), Sagres (24%), Budvar (23%) and also Hofmeister (23%). Only 542 folk were asked.



## Questions and occasionally the odd answer

### Can you help with Theakston's history?

T&R Theakston is due to celebrate its 200<sup>th</sup> anniversary in 2027 and Simon Theakston is anxious to fill in some gaps in his Company's history. He is trying to establish the details of the purchase from Hepworths Brewery in Ripon in 1937 of a couple of pubs and indeed their copper, which is still use to this day! They also bought pubs from a brewery in Northallerton around the same time but he has no knowledge of the name of the brewery. It might have been Arrols or something like that, but searches so far have drawn a blank.

### Brown Peter anyone?

Barry Bowles has found a full (unopened) bottle of Ind Coope 'Brown Peter' brown ale. It is estimated that it has been in the shed since 1970s but possibly the 1960s. The man died around 25 years ago and the shed hasn't been searched until now. Can anyone supply details of the beer?



### Terry Hanstock has more about Wangford

**John Crisp** (Beccles 1808-1891 Beccles) was living at Hungate Street, Wangford, in 1861 and recorded as a merchant and maltster employing 57 men and 4 boys. By 1871 he was a corn merchant and maltster in Lowestoft. In the same year his son, **John Edwin Crisp** (Beccles 1839 - 1917 Wangford) was a junior partner with John senior as a maltster and merchant employing 73 men and 21 boys. In that capacity he was living at Homefield House, Ballygate Street, Wangford, until his death. **Jonathan Darby Eastaugh** (Carlton Colville 1814-1892 Kessingland) was recorded in the 1861 Census as living at The Elms as a maltster and farmer (270 acres employing 10 men). He was still there in 1871 as a corn merchant and maltster. By 1881 he had moved to Beccles and was recorded as a retired corn and coal merchant. His obituary described him as a merchant maltster with interests in Lowestoft and Beccles. The next occupant of The Elms was **Alfred Hadingham** (Bramfield 1838-1889 Wangford), a farmer cultivating 393 acres and employing 11 men and 2 boys. No mention of any malting operations. He was found drowned in a nearby pond in 1889 and The Elms (now described as a farm) was sold. Another farmer (originally a farm steward and later land agent - possibly to the Earl of Stradbroke - who had married into the Eastaugh family), **Christopher Mellis Smith** (Benacre 1842-1902 Wangford), lived at The Elms until his death, when occupancy/ownership appears to have passed to his son, **Christopher Robert Smith** (Benacre 1870-1917 Wangford), although he was recorded in the 1901 Census as a miller and merchant living at The Common, Blything. He was still there - as a farmer - in 1911 but died in 1917. The property appears to have had outlying buildings housing farm workers - known as Elm Cottages in 1911 and Elms Farm Cottages in 1921. The occupant in that year was Charles Knights, a ploughman employed by Charles Myhill (a farmer living in Ilketshall St Margaret). Myhill presumably owned or rented The Elms. Another farmer, **Martin Rouch** (Chiswick 1883-1938 Leicester)

occupied The Elms in the 1920s and 1930s, his widow recorded as carrying on farming there in 1939.

The OS Map for 1883 shows a malthouse - next to a pond - across the road from The Elms. The 1903 revision and subsequent revisions still show the building but no longer describe it as a malthouse.

### Guy Singer is looking for a big stout bottle



He is researching the Barrett brewery and bottling plant at 87 Wandsworth Road in London and is seeking a photograph or drawing of the "119 feet high brewhouse tower topped by a huge, illuminated revolving stout bottle", which lay behind the bebotled entrance shown here. One reference he has suggests the bottle was laying down as a weather vane. Can anyone help?

### Early career of H E Field (1859-1947)

Edd Mather is currently working on an analysis of the Brewing Book of H E Field 1878-81 held by the helpful team at The London Metropolitan Archives (*Now The London Archive - Ed*).

Annoyingly, the volume itself does not contain any clues as to the brewery of origin or trading area (not even a stationer's label). Born in Norwich, Henry Edmund Field joined Whitbread in June 1886, rising to Head Brewer by 1911. He was President of the Institute of Brewing in 1922 and was its Treasurer until 1945. He retired from Whitbread in 1926.

Edd points out there is a large range of beers brewed: X & XX Ales (both Light and Dark, Imperial Stout, Double Stout, Brown Stout and Porter. Also brewed were Pale Ale and Stock Pale Ale. There is an intriguing entry for L B Gyle No: 162; Friday 05/04/1878 @ 1.044° - 1.009.5° - 1.006° with analysis estimated at 44 IBU and 4.9 % ABV. So where was Mr Field brewing before April 1881 and where did he go before until he joined Whitbread?

### Following on from Felinfoel

Travelling back from the excellent visit to Felinfoel, our archivist Mike Brown stopped off at Brecon to see the reasonably well-preserved Old Brewery in The Struet. Although it must have been one of the most cramped of brewery sites, since it backs on to the river. From BoBI - founded by 1835 and on the death of David Powell in 1937 acquired by Anglo-Bavarian and ceased production in 1939. Oddly there is no mention of it in ABB histories.



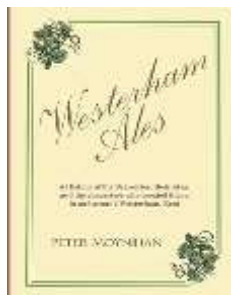
*Christmas is coming.*

*Take a look at the BHS web site Books pages for other titles*



**Westerham Ales**

By Peter Moynihan

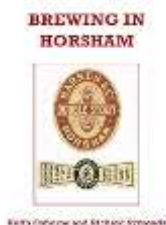


Back in 1991 the Brewery History Society published the first edition of Westerham Ales, long since out of print. Now, we are pleased to

announce the publication of a new rewritten and much enlarged, second edition to celebrate the 20th anniversary of the establishment of the Westerham Brewery Co. Profusely illustrated throughout its 80+ pages, in both b&w and colour and with a foreword by Robert Wicks, the new book can be ordered by just entering Westerham to order on Amazon at just £12.99 + p&p.

**Brewing in Horsham**

By Keith Osborne and Richard Symonds

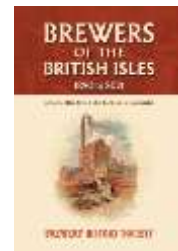


This is a 75 page, A4, colour book covering the brewers of Horsham. It documents those involved in beer

production over the last 200 years and references some of those who were known to brew in the 16th and 17th centuries. Available for £12.99+ p&p from Amazon. Just enter Brewing in Horsham to order. Alternatively, send an email to [publications@breweryhistory.com](mailto:publications@breweryhistory.com) for more information about how to order without using Amazon.

**Brewers of the British Isles - 1890 to 2021**

380 A4 pages with colour cover  
Town Index covering 3,766 locations  
Index covering 10,692 individuals and companies.



The BHS flagship publication 'A Century of British Brewers' has been revamped, reviewed and restructured into a new volume called 'The Brewers of the British Isles'.

There are two methods to get your hand on this key resource in the search for brewing history information.

Go to Amazon and enter 'Brewers of the British Isles'. There will be the option to buy a printed copy at £19.95 post free for delivery direct to your home.

Alternatively, send an email to [publications@breweryhistory.com](mailto:publications@breweryhistory.com) for more information about how to order without using Amazon.

**More vintage brewery vehicles**



Photos from Facebook and the Beautiful World of Classic Transport.

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Sam Smiths Old Brewery at Tadcaster in June 2024 during BHS visit

