

BREWERY HISTORY

SOCIETY NEWSLETTER



No 108
March 2025

BREWERY HISTORY SOCIETY

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Newsletter 108

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Roger's thirty third

Bannaghtyn from the windy Rock. Storm Darragh passed through and uprooted hundreds of trees, closely followed by Eowyn which knocked down a lot more. Happily there are still loads left standing for the next big blow, but will it surpass Eowyn's 107 mph gust? Suburban verges are littered with piles of free firewood and you cannot buy a new fence panel anywhere. Well, it is now February and we do live in a blowy part of the British Isles!

Little has upset your Editor brewing wise since NL107 so I may as well keep droning on about matters Manx. We have just celebrated the day of our national dish; chips, cheese and gravy. Some upmarket gastronomes would prefer it was queen scallops but there are many ways you can serve those; my favourite is with black pudding and bacon – yummy. Anyway, CC&G is locally produced apart from the Maggi gravy mix and represents a substantial and tasty, if calorie filled, meal. Try some when you next come over. By the way, this is similar to Canada's *poutine* but do not believe them when they say that they invented the combo first.

Have a look at the plea for assistance from our New Brewery Reporter Ian Mackey on page 30. The Society maintains a record of start up brewers (who actually operate brew plant, not contractors or cuckoos) but Ian is finding it increasingly difficult to get facts and figures. Can we all help him by letting us know about openings and closures in our areas? There is a list where he has incomplete details as well. He is also posting on our Facebook page which now has over 7000 followers. It would be good to transform more of these keyboard brewing warriors into full members of the Society...any ideas?

...and do not forget to celebrate National Bass Day on Saturday 19 April. Do not forget to pay your subscriptions in May and if you never see e-mails from BHS we have not got your email address so please let us have it. Do try to join us for our AGM at Brewers Hall in London on May 12th. Details opposite

At last, some good news. Brewing will restart at Jennings in Cockermonth in the summer after the plant and intellectual rights were bought by a pair of local entrepreneurs. 3.8%ABV Jennings Bitter was one of my 'go to' beers – 75% Maris Otter pale, 9% amber, 1% black, 5% torried wheat and 10% Ragus invert sugar, 34IBU from Fuggles with 25% of late Styrians....Lovely! .



Front and back covers; This month we feature the Charles Wells plant at Bedford from a visit in 2004. The brewery passed to Marstons in 2017 and then on to Spain's Estrella Damm in 2022. It is the first time that Damm has brewed its beers outside the Iberian Peninsula. Wells now brews at Brewpoint a couple of miles down the road. 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. Updates will be posted on the BHS website Diary page, as well as by email to members who express an interest.

2025 Programme

Work is still underway to finalise the full details of the programme for this year. However, we have fixed two which will hopefully be of interest.

Thursday 3rd April at 2pm. Visit to Hook Norton Brewery, Hook Norton, Oxfordshire. BHS last visited the brewery in 2014 when we held a joint seminar with the British Guild of Beer Writers. Commercial pressures have changed since those days and now there will be a £20 per head charge for the tour.

Friday 11th April. Visit to Greene King Brewery and Archive, Bury St Edmunds, Suffolk. I am sure this visit will be as memorable as the last time in 2017 when Greene King hosted our AGM and give us access to their archive. Susan Chisholm has kindly offered to host this visit and there will be no charge to members.

Monday 12th May, BHS AGM at The Worshipful Company of Brewers, Brewers Hall, Aldermanbury Square, City of London. EC2V 7HR.

Members should convene at Brewers Hall for 10am when coffee will be served. We will then have a chance to meet Hannah Dunmow, the Company's archivist, who will give us a talk on the history of the Hall and its artefacts. The AGM proper will be held at 12 noon. Lunch will be taken at 2pm in Harvey's Royal Oak PH, Southwark. This is easily reached via a short tube or bus ride or for the more energetic a 30-minute stroll.

Sunday 11th May On the Sunday preceding the AGM, Ken Smith will lead a Historic Brewing Walk. For those who may not have taken part in one of Ken's walks before, they provide a fascinating insight into London's brewing past along with a chance to sample some local brews!

Further details of these arrangements will be provided to members nearer the time via group emails and the diary pages of the BHS website.

Other Brewery Visits. There are a number of other potential visits being considered, once they get finalised, we will publish details in the next newsletter, via the website and/or directly to members as a group email.

Should members have any visit suggestions then please do let me know using the contact details given above.



Phil Wilson

www.breweryhistory.com

During December, the BHS transferred its Internet presence to a new provider. In the main this was to allow more space for us to add to our members site but also to expand the database we refer to as BreweryPedia. Users can employ 'Wiki' to expand on the breweries featured in our flag ship publication The Brewers of the British Isles. For every brewery identified within that book, BreweryPedia displays text and images. Where possible we add labels, pump clips and assorted advertising items. This gives a more encompassing view of the firm and shows the extent of its influence across its trading area.

We have added listing of their pub estate, but, due to limitations of the way the data was compiled over the years we often cannot pin-point the date nor the source of these inventories. However, it often provides a good starting position for anyone wanting to delve deeper into the history of a particular hostelry. Where articles have appeared in the BHS Newsletter or Journal, expanding the story of a particular firm, we have added this to the main page for

that company. This may also take the form of a web link to another independent website....the power of the Internet.

We also document and illustrate visits made by the Society by adding to a particular hosting company's BreweryPedia page. Members are encouraged to get in contact so we can add their own photographs to the page. We have also begun to expand the scope of BreweryPedia. We have started adding maltsters and maltings plus allied trades. In addition we have commenced adding pages for significant individuals, pivotal in the development of the industry. However, these newer historical pages are very much at their infancy.

Additionally, now that we have storage facility to utilise, we have begun the long process of amending each page to display galleries of images as slideshows. This is intended to allow users to toggle through them and see the pictures in a larger format.

Ken Smith



From the Chairman

Welcome to another BHS Newsletter, the first of the new year.

Miles Jenner (President) and Phil Wilson (Visits Secretary) have been working hard looking at this year's plans and, in particular, the AGM with something a little different but full of interest – see the Visits page for details. Last year's range of visits will be hard to beat, but they seem to be well on the way to matching it.

The new BHS membership year starts in May so this is the last Newsletter before renewal time.

Please look at Membership Matters below where there is important information about standing orders and email addresses.

May will also see our AGM with a fascinating new venue to explore, more details within.

We are still very keen to hear from anyone who would like to get involved with our book sales or our marketing efforts. The book sales role has now been greatly reduced with the introduction of print on demand so there are few direct orders and negligible stock holding, however we would like to promote second hand book sales from members. Do please contact me if you would like to talk about what's involved.

*Best wishes,
Jeff Sechiari*



Membership Matters

Renewals

Welcome to all of our new members, we hope that you enjoy your membership. Can I reiterate the two very important points made in the past concerning standing orders and email addresses.

Our new membership year will start in May and I am delighted to say our subscription levels remain unchanged. Now would be a good time to check your standing order if you pay this way and to consider if you would like to change category, perhaps to retired or the electronic option. More details below.

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 with the BHS Christmas card, then I don't have a valid email address for you. If you are happy to do so please drop me an email and I will update our records.

For those who pay by standing order we have historically suggested that these should be set up for June in case the AGM – usually held in April or May, changes the subscription. We now set this the year before so please move your standing order forward to early May.

PLEASE CHECK YOUR STANDING ORDER AS A NUMBER ARE STILL SET AT AN OLD RATE. A number are also set for around December rather than May.

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 include links to 'flipping book' versions of recent issues. As well as being able to make searches within the documents you can expand the display size on screen, or have the computer 'read' the text aloud if needs be. Do please let me know if you would like to switch to this membership category.

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.

Individual Members:

Paul Harding, Suffolk

Interests: Beer, history, ingredients, innovations, old pubs, etc.

Derek McIlravie, Scotland

Interests: Beer, pubs and travel

Robert Porter, Suffolk

Interests: Norfolk and Suffolk breweries

R N Robinson, Dorset

Interests: Brewing history and technology.

P A Smith, North Yorkshire

Lawrence Stringer, Devon

Interests: Brewing history, brewing recipes from the past. I did a dissertation on medieval London breweries in 2010

Robert Thorpe, West Yorkshire

Robert Walker, West Yorkshire

Interests: Brewing in West Yorkshire

BHS Bank details

Please use your surname and post code as reference

Bank Sort Code: 09-01-55

Account: 7979 4180

2025	UK	Overseas
Individual - full	£33	£45
- retired	£30	£45
Electronic	£15	£15
Additional (at same address)	£5	£5
RCB Corporate	£60	£115
Corporate	£115	-

Jeff Sechiari, Membership Secretary
membership@breweryhistory.com

Address withheld

Who owns what in the UK brewing scene in 2025?



Inside Carlsberg's plant at Northampton which celebrated its 50th anniversary in 2024. These tanks are used to slurry hop pellets before adding to the coppers.

As we finished John Arguille's monumental series on Britain's Big Six, which dominated the UK brewing scene up to the 1990s before Christmas, we thought we would look at the overall UK brewery scene as 2025 gets going.

We are all well aware that pubs and small breweries continue to close even after the trauma of the Covid. The wars in Ukraine and the Middle East as well as supply chain and labour issues have pushed up the price of just about everything. Changes in the minimum wage, employers National Insurance contributions, energy costs, changes in business rate relief and availability of staff means that the on-trade continues to face serious challenges. Customers' purchasing power has been impacted by the 'cost of living crisis'. When beer prices rise



Investment in plant continues, this is the Guinness No4 brewhouse in Dublin commissioned in 2019. The Jennings site at Cockermouth took a long time to sell and this highlights the rather precarious position of the Victorian brewing tower.

by 20p at a time and the nation's average price per pint early in 2025 is £5.08, the Chancellor's penny off a pint in the recent budget is a mere drop in the ocean.

The market has changed with non-alcohol beers in double digit growth and a reduced %ABV excise band at 3.4% has proved attractive to Carlsberg Danish Pilsner, John Smith's Smooth and Grolsch. There is no evidence that the excise saving (£9.27 per litre of pure ethanol against £20.07) has been passed on to the customer.

90 odd breweries closed in 2022 which prompted SIBA to set up its Brewery Tracker. It defines a brewery as an active operation with its own brewing plant thus excluding cuckoo brewers and other wholesalers. In January 2023 there were 1828 such operations which had reduced to 1721 by the third quarter of 2024. 63% of the nation's craft brewers said their prime objective was survival!

New breweries are still opening. Are they incurable optimists or do they know something that we do not? 8 Sail currently underneath the famous eight sailed windmill at Heckington in Lincolnshire is moving so that it can expand to 2000hL; Ludlow is set to double capacity and wants to brew a lager while alcohol-free Jump Ship is seeking crowd funding to build a new brewery in Edinburgh. Black Isle is hoping to move to Inverness. Wild Beer went bust but Curious has picked up the brands, Leeds beers were brewed by Kirkstall and Skinners down in Cornwall actually found a buyer. The industry is not moribund but still rather shaky.

So has all this altered the 'who owns what' scene? Heineken put Caledonian Brewery up for sale citing how its efficiency and emissions targets could not be met in an old building. Wadworth in Devizes has moved across town to a plant with a brew volume it can turn down to 15 brls against the current 70 in the 1885 Victorian tower.

in 2020 Marston's merged its brewing operations into a JV with Carlsberg and later sold its share back in order to concentrate on its 1500 strong pub holding. In the meantime Carlsberg Marstons had closed Jennings, Ringwood, Wychwood, the Burton Union fermenters, sold the old Wells Bedford plant to Spain's Estrella Damm and plans to shutter Banks's in Wolverhampton by the end of



2025. Happily Jennings has been sold to local entrepreneurs and brewing will restart in 2025.

We have to go back well pre pandemic to find the previous major change which was the takeover of the Fuller's brewing operation by Japan's Asahi.

This article will now try and record the current structure of the UK brewing industry and how it has changed since those heady days back in 1980 when UK beer sales were at an all-time high of 67mhl and 88% of beer was drunk in the pub.

In 2023, the market is worth 43.5mhl and some 58% is drunk at home. The six large vertically integrated brewing companies back in 1989 have given way to pubcos and four international brewer wholesalers. Of those only Heineken still owns any pubs.

Beer sales declined from 1980 and pub owning brewers started to realise that there were more returns from retailing and property than producing beer so formed dedicated divisions to look after the outlets. Household names for centuries, Bass, Allied (Ind Coope, Ansells and Tetleys), Courage, Watneys, Whitbread and Scottish (Youngers and McEwans) & Newcastle dominated the marketplace. Things came to a head in 1989 when Lord Young, during Mrs Thatcher's administration, was 'minded' to accept that brewing was a complex monopoly not necessarily in the public interest.

The Beer Orders forced the big brewers to sell off half of the pubs they owned in excess of 2000. Bass originally with 7700 would have to come down to 4850. With so many, often lower end, pubs on the market, sales directors fearing for their jobs helped form pubcos with high levels of corporate debt but tremendous buying power. A provision for a guest beer in the big brewers' houses did not bring a lot of variety as supply deals were done with the larger regionals.

Seeing the writing on the wall, the Big Six started to abandon brewing. Bass went into hotels and floated Six Continents which eventually became the International Hotel Group (Holiday Inns etc) and pubco Mitchells and Butlers. In 1999 its brewing interests were sold to Belgium's Interbrew which had just bought Whitbread's breweries. The UK government forced Interbrew to shed the English rump of Bass which was purchased by Coors from Colorado. The Tennent's plant in Glasgow passed to C&C from Ireland which is better known for its Magners cider. Interbrew became the world's number one brewer as

Anheuser Busch InBev and then took over No2 world brewer SABMiller. The latter only had a single UK brewing interest in London's Meantime and that was sold on to Asahi as part of the settlement.

Whitbread took over Boddingtons in 1989 but morphed into a restaurateur and hotelier (Premier Inns), only finally disposing of its Costa Coffee operation to Coca Cola in 2019. Watneys had been a division of conglomerate Grand Metropolitan since 1971; it ended up with Courage's pubs and Courage got Watney's breweries in 1991. Grand Metropolitan sold its pubs to Japan's Nomura and merged with IDV to form Diageo. Courage had been stalked by the Australians of Elders IXL in 1986 and eventually merged with S&N in 1995.



The defunct Caledonian Brewery in Edinburgh had been there since 1847

Carlsberg wanted S&N's Baltika interests in Russia and got into bed with Heineken to carve up the whole company with Heineken getting the UK breweries and the Bulmers cider operation. Allied sold its breweries to Carlsberg forming Carlsberg Tetley in 1993. It sold its Burton plant to Bass in 1997 and closed Alloa in 1998 followed by the Tetley brewery in Leeds in 2011. Meanwhile Guinness ceased production at Park Royal in London in 2005 and all UK black stuff comes from Ireland thus ending decades of arguments about whether Guinness was better in Bristol and Liverpool as it came from Dublin; now it all does! Large regional Greenall Whitley closed its brewing operations in Warrington, Wem in Shropshire, Davenport in Birmingham and Shipstones in Nottingham in 1990.

Mega breweries of the late 60s and 70s at Luton (Whitbread), Runcorn (Bass) and Berkshire (Courage) built

to make vast volumes of nationally advertised brands came and went. The big six had 39 breweries before the Beer Orders; only eight are still operating.

So 80% of Britain's beer comes from four foreign owned brewers. A-BI has



A rotary keg line at John Smiths and (right) new fermenters at Hall & Woodhouse at Blandford Forum

plants in Magor and Samlesbury; Carlsberg is at Northampton and Marston's in Burton. Molson Coors is at Burton on Trent and Tadcaster while Heineken brews at the Royal in Manchester and John Smiths in Tadcaster.

Larger regionals have also exited brewing; Charles Wells, Youngs, Thwaites, Fullers and most recently Marstons. Thwaites has built a mini brewery to do niche brands outside Blackburn and Wells has its Brewpoint beer hall and mini brewery on the same aquifer nearby in Bedford.

Greene King now has 2900 pubs and brews at Bury St Edmunds and at Belhaven in Scotland. A new brewery is planned on the other side of Bury. This large estate means that its IPA brand is the UK's third biggest seller in cask at 84,700hL. G-K was acquired by Hong Kong billionaire Victor Li through his CK Asset Holdings group in 2019.

Other sizeable operations on account of contract brewing, supermarket supply deals and the number of pubs they still own are Camerons at Hartlepool, Samuel Smith at Tadcaster, Shepherd Neame at Faversham and Hall & Woodhouse at Blandford Forum. Robinsons at Stockport has 260 pubs and will complete its relocation of all brewing to its packaging site at Bredbury a few miles away in early 2025.

The rest of the long-established regionals are tiny in comparison but happily are still brewing.

Adnams, Southwold

Arkells, Swindon

Batemans, Wainfleet

Bathams, Brierley Hill

Brains, Cardiff has sold the brewery it bought from Bass for development and has moved to new plant near the docks. Its pub estate has been leased to Marstons.

Elgoods, Wisbech

Everards, Leicester – once in Burton on Trent, it moved back to Leicester and recently opened the Everards Meadow beer hall nearby.

Felinfoel, Llanelli

Harveys, Lewes

Holdens, Dudley

Holts, Manchester

Hook Norton, Oxfordshire

Hydes, Manchester moved to smaller premises when it stopped contract brewing



Brewdog's 300hL brewhouse in Aberdeenshire

Jersey Brewery sold its Ann Street site in St Helier and moved to the outskirts

J. W. Lees, Manchester

McMullens, Hertford

Okells, Isle of Man

Palmers, Bridport

St Austell bought Bath Ales in 2016 with its brand new brewery and now operates two sites.

T&R Theakston, Masham

Timothy Taylors, Keighley brews No2 cask beer in the form of Landlord at 110,000hL in 2023.

Wadworth, Devizes.

Wells & Co is the remains of a short lived JV between Wells and Youngs. Wells decided to start brewing again with a new taproom/brewery called Brewpoint

What about the micro brewers I hear you cry. There are 47 breweries mentioned above yet SIBA's (The Society of Independent Brewers and Associates) tracker has some 1721 as at September 2024. Most are very small and face a very competitive market place as many pubs are tied in some way to a fixed beer supplier. The growth of micro pubs and specialist beer shops has given a bit of help but the market place remains difficult. SIBA also reported that the percentage of its members output in cask has dropped from 67% to 46% while the volume now in can has trebled. A third have on line shops and 40% have bricks and



Wooden casks at T&R Theakston in North Yorkshire and (right) Inside a new fermenting square at St Austell in Cornwall



Wadworth at Devizes; the 1885 brewing tower, the old open copper and the new Braukon plant at Folly Road

mortar shops. It also has an audit scheme for its members to improve brewery procedures which impact beer in the glass, but elsewhere beer quality remains somewhat patchy.

Success attracts the vultures; London Fields was bought by Carlsberg, Camden Town by A-BI, Four Pure and Magic Rock by Australia's Lion while Heineken bought all of Beavertown and Brixton. The Carlsberg and Lion acquisitions did not fit into long term international strategies and were put up for sale. Odyssey Inns bought Magic Rock and Four Pure while London Fields went to pub owners Grace Land Group. Butcombe is now owned by Channel Island's Liberation Group (Jersey Brewery). while Black Sheep bought the York Brewery out of administration but went bust in itself in 2023 and was bought by Breal Capital, an equity company with interests in a couple of other London micros and Worcestershire's Purity rebranding itself as Keystone Brewing. More recently it has bought the Magic Rock and Four Pure brands out of administration. Kirkstall now trading as Vertical Drinks passed the Leeds based North Brewing brands to Keystone as well.

Acorn in Barnsley was bought by Sonos Capital but has since been sold back to the original brewer. Saltaire seeks a national presence after its takeover by Paramount Retail. Fullers took Dark Star, but that plant was closed by new owners Asahi which moved production to Meantime at the end of 2022. Then Meantime was closed and all production was centred on Chiswick. Innis & Gunn took over Inveralmond in Perth but still has plans for a 400,000hL brewery beside Heriot Watt University in Edinburgh. Halewood International gobbled up Hawkshead and Sadlers while Molson Coors bought Sharps in Cornwall and Thomas Hardy at the old Burtonwood brewery, which it is currently trying to sell. Sharps Doom

Bar is the nation's biggest selling cask beer at 144,000hL in 2023.

It can be difficult to know who owns what so SIBA has come to the rescue with its Indie Beer campaign 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



Unlike in the States, brewery output figures are not published over here so it is hard to give a definitive list of the up and coming players. A 50hL plant is not necessarily used five days a week but the following are doing nicely; Abbeydale, Acorn, Anspach & Hobday, Big Lamp, Bristol Beer, Cloudwater, Dartmoor, Evan Evans, Fyne, Harviestoun, Hogs Back, Ilkley, Innis & Gunn, Joles, Kernel, Kirkstall, Lancaster, Lost & Grounded, Marble, Moorhouses, Moor Beer, Northern Monk, Oakham, Ossett, Rebellion, Rhymney, Roosters, Rudgate, St Peters, Siren, South Oxford, Stewart, Thornbridge, Triple fff, Twickenham, West, Williams Bros, Windsor & Eton, Wiper & True and Woodfordes. The huge success story is BrewDog with three breweries worldwide, a fourth is planned in China and a string of over 100 bars worldwide including the UK's largest called The Sidings at Waterloo Station with 27,500 sq ft of trading space. Only founded in 2007, it produces over 500,000hL a year and another 100,000hL of wash for its distillery operations.

Roger Putman



Around 1600 or so of the nation's breweries look a lot like this



My best job with Allied

Second brewer at Ind Coope Alloa Brewery 1977-79

Paul Ambler joined Ind Coope in 1968. He first received the classic graduate training as an operative at Burton and Wrexham followed by shift brewing at Wrexham then a year at Birmingham Brewing School. There he was awarded the William Waters Butler Award for the best student. This was followed by two positions at Allied Breweries (Production) Burton Headquarters – five years dedicated to continuous brewing and fermenting, first running a pilot plant, then commissioning and finally running a larger plant. Then he was appointed as Production Resources Planner, which involved allocating five year sales forecasts to seven Allied plants and suggesting which breweries should grow and which should not. This planning role was a bit of a farce as the sales forecasts indicated ever growing sales of Draught Double Diamond, hardly any growth in lagers and no new products! So it was a great relief in 1977 to be offered a 'proper job' as Brewing and Technical Manager (effectively Second Brewer) at Alloa.

Apart from being 300 miles from Burton HQ, Alloa was an excellent medium-sized brewery. A very tidy brewery with a beautiful 1950s copper brewhouse – so beautiful that Professor Ludwig Narziss described it as a 'Sunday Brewhouse'. It was manufactured in Denmark by Christian Berner AB and was reputed to be the final large cargo into Alloa Docks. Like its cousin in Wrexham, it was built to brew lager in the late 50s/early 60s. By the time he arrived,

decoction mashing had been abandoned and the traditional lagering process had been replaced by shorter ageing as AB140, a lager yeast from Dominion Breweries in New Zealand which produced no perceptible diacetyl in primary fermentation. He was no stranger to AB140: Dominion used it in stirred tank continuous fermentation. Dr Ron Hall brought a sample back to Burton. Bob Anderson cleaned it up and grew up a culture. Then it was introduced to the pilot scale stirred tanks in Burton HQ. In the late 1970s, a small pub estate had been bought by Ind Coope (Scotland). So a new ale, Diamond Heavy (strap line, 'It's brewed in Scotland so you can nay complain!') was brewed in addition to lager at Alloa. So AB80 (Ansell's yeast) shared the yeast room with AB140.

Paul's first task at Alloa involved producing the annual budget. The brewing department budget included a massive cost for demurrage, a term unknown in Burton. The brewery was served by a spur off the local railway line, which used to be used for filling rail tanks with beer and was still used for delivering British Railways malt wagons. Lager malt came exclusively by rail, from Pauls at Gainsborough and Moray Firth Maltings in Inverness. No matter how the malt was ordered, British Rail delivered the wagons at random in small groups and at a time that suited them. The conveyor system at the brewery served not only malt intake but also weighed quantities for mashing each brew. Consequently, only one wagon load



Aerial view of the site in 1972 and the gleaming copper brewhouse by Christian Berner AB



of malt could be unloaded per day. So British Rail were making a fortune from demurrage while the brewery hung on to the wagons. He decided to call hauliers Russells of Bathgate to see if their bulk tankers could reverse along the rails and sleepers in the yard and deliver malt. A site visit resulted in a definite 'yes' and both maltsters agreed to abandon rail transport. Not only did the malt man at the brewery have an easier job, as Russells delivered to a specified time but there was no more demurrage. Paul was pleased to make this saving which closely matched his annual salary and he rather hoped that this change was appreciated by his seniors.

His boss was Ronnie Ormiston, Head Brewer. Ronnie was close to retirement and therefore quite happy to put his No2 on a very long and loose lead. Of course, Ronnie was kept advised but never dictated. His attitude and that of many others were the main source of the pleasure of working at Alloa Brewery.

Whilst at Burton Paul had come to admire the management style of Roy Moss, Brewery Director and former Chief Engineer at Tetley Leeds. On arriving at work, Roy made a point of walking round the brewery and talking to staff, first to introduce himself and then to gauge the mood in the plant. So at Alloa, this style was adopted. It worked well, but did gain him the reputation amongst managers of refusing to agree to meetings scheduled at the start of their working day!

There are many pleasant recollections - Paul and Quality Control Brewer, Harvey Milne were charged with solving the problem of wild yeast infection in keg beer. He had to get absolute authority to stop the keg line and/or stop the distribution of suspect kegs containing infected beer. Allan Hardie accepted this statement but did comment that only Ambler and the Pope were known to have absolute authority! At first the investigators observed that flexible hoses on the keg fillers were very worn and cracked. So these were all replaced with new hose but sadly this did not solve the problem. So the pair took turns to observe the night shift cleaning and sterilising the plant. Hey presto - the wild yeast problem disappeared! The cleaning and sterilising process was monitored by time and temperature recorded by an ink trace on a circular paper graph. Some bright spark realised that you could turn the graph by hand thus giving the crew an opportunity to shorten the process and spend extra time in the mess room. So the Packaging Manager had to have strong words with senior staff on the



An overview of the brewery, the main entrance and the brewhouse

night shift. This did the trick; if not, Harvey suggested that an overhead railway should be set up on which coat hangers holding white coats should appear at random intervals!

At the time Central Scotland, like Northern Ireland, has its fair share of religious bigotry. So Paul, the unenlightened Englishman was invited to solve a problem at a customer's pub, the Clelland Bar in Hospital Street in what remained of the Gorbals. Draymen from Coatbridge had refused to deliver to the Clelland because there was an 'open sewer' in the cellar. Apparently the owner had recently fallen from the roof of the establishment, so, thinking that such an accident on Hospital Street was a fortunate chance, he was ushered to the cellar by the bar manager. There was running water across the cellar floor, but it was clear and odour free, so it was decided it was ground water, not unknown in cellars. The beer was from delivered from cellar tanks, filled by a hose from transportable tanks on the dray, so the chance of the water mixing with the lager was minimal. A cup of coffee and a potato scone were politely accepted and then everything became clear. There was a massive photograph of Bobby Sands, the IRA hunger striker on the bar wall. The Coatbridge draymen must be Protestants and the real reason for the problem was passed to the Transport Manager.

During the 1978 'Winter of Discontent' there was a strike at Alloa Brewery. This started when an operator 'working to



The fermenting room and (right) the conditioning tank corridor

rule' shut down his filter for a meal break. He was dismissed. There was a rumour that the Labour Government thought big breweries were making excessive profits and encouraged leaders of the T&GWU to organise strikes over pay. This could be true, as during the strike the relationship between management and union members was remarkably cordial. Paul remembers having to run up regularly the main boiler and check refrigerator compressors and cold room temperatures. There was no trouble with pickets, for the brewery was being kept in good order for their return. Other members of the brewing staff were manning the security gatehouse around the clock reported that they had the company of pickets inside the heated gatehouse every night. Soon the strike ended. A pay rise had been agreed on the basis of improved flexible working and the filter man was re-employed.

Later in 1979 Ambler was offered a post at McMullens in Hertford, a good job outside Allied Breweries. Ronnie Ormiston congratulated him on such a promotion and the supervisors invited him to a haggis and neaps lunch in the Brewhouse supervisors' 'bothy' and colleagues treated him to a spoof 'This Is Your Life' farewell in the Lager Tavern. Paul stayed at McMullens for twelve years and then spent another 17 at Black Sheep but that is another story.

Paul says 'I make no apology that this report is more about people than technical brewing. My strongest memory of Alloa Brewery is certainly the camaraderie'.

Paul Ambler

Ivor Reid at the Scottish Brewery Archive Association provided this potted history of the brewery.

The Alloa brewery closed in 1998 and can trace its history back to the Alloa Brewery Company established in the town in 1810 by William Foote, Ebenezer Thompson and Andrew Roy. By 1825 Andrew Roy had bought out his partners and the company was trading under the name of Andrew Roy & Co. Sometime after 1837, Roy bought the neighbouring Hutton Park Brewery of John H. Syme.



In 1848 Andrew's eldest son Robert M. Roy became a partner in the business, but after Andrew's death in 1855 the Alloa and Hutton Park breweries were conveyed to trustees



by way of Deed of Settlement. The trustees ran the business until 1860 when it was acquired once more by Robert Roy.

In 1866 the Alloa Brewery was bought by Archibald Arrol of Glasgow, previously the west coast agent for Roy's Alloa Ales. After his death in 1881 the business eventually passed to two of his sons, Walter and Archibald, in 1888. From 1921 the company produced lager for Samuel Allsopp, having moved its unused lager plant from Burton on Trent to Alloa. The brewery developed Graham's Golden Lager in 1927 and Graham's Continental which was eventually renamed Skol Lager in the 1950s

John J Calder became Allsopp's MD in 1913 and also joined the Arrol Board in 1919 and eventually Allsopp's took a controlling interest in Archibald Arrol & Sons Ltd in 1930. In 1951 the company went into voluntary liquidation and the business, which included 29 licensed houses, was acquired by Ind Coope & Allsopp Ltd.



Railway tankers were used to transport lager from Alloa to Burton and the malt wagons incurring a daily demurrage charge

A short history of the Burton Bridge Brewery and Heritage Brewing Co



The Burton Bridge Brewery was taken over by Planning Solutions' Heritage Brewery in 2024 allowing Bruce Wilkinson the surviving founder to retire at last. Bruce wrote an early history in 2008 which we have brought up to date and take a look at Planning Solution's brewing operations which can trace its origins back to the old Bass Museum.

Back in 1979 whilst separating the ale and lager liquor streams at Ind Coope's Romford brewery, Engineering Manager Geoff Mumford and Technical Manager Bruce Wilkinson discovered a mutual interest in starting their own brewery. After many visits to smaller plants it soon became apparent that it would be better to have a small brewery joined on to a pub and own the freehold rather than rent an industrial site.

The Fox and Goose at the town end of Burton Bridge had been closed for some two years and was in a poor state; it had been de-licensed and sold to a solicitor. In those days licensed properties had a 25% price premium. Luckily the solicitor managed to get the licence back. Geoff and Bruce made an offer subject to the planning permission to brew being granted.



Funds were also required and they were given good advice from their accountant to form a partnership rather than a limited company as this would have considerable tax advantages. The banks' responses were not straight forward but eventually a deal was struck. Some years ago the pair stopped calling themselves 'partners' to avoid strange looks!

In October 1981 notice was given to leave Ind Coope at Romford and items of equipment were procured from a variety of sources. With the help of two Youth

Opportunity lads and six months hard work, brewing started on 25th May 1982.

The first brew was Bridge Bitter with an OG of 1042° (4.2% ABV) the strength determined by the fact that all the other Burton brewers' main bitters were around that strength but none had a OG of 1042. They wanted an all malt brew and Maris Otter was selected, as that was the malt being used by the brewers producing beers with a good reputation. Target and Challenger whole hops were chosen as they produced a good balance with Styrian late hopping.

Having worked in larger breweries with multiple yeast cultures it was decided that it was very important to have an independent yeast supply. The yeast was selected from the National yeast collection catalogue. Five strains were selected for being....

- Top cropping, for ease of skimming
 - Comparatively slow fermentation for better fermentation control and being able to stop the fermentation in time so that priming sugars would not be required
 - Quick fining for commercial advantages in the free trade
 - A chain former for ease of identity under the microscope
- These five yeasts were propagated and then brewed in five gallon buckets to evaluate flavour.

New cultures were originally propagated every month but that was abandoned early on and was carried out when considered necessary. Malt extract was used and the propagation is started from a stored agar slope into two 25 mL bottles from there into litre flasks, then into a 5 gallon home brew fermenter before being pitched into the brewery fermenting vessel.

The brew length of 15 barrels is still the same as it was in 1982 but the number of different brews required for the present market is much larger. Maris Otter malt is crushed on a two-roller Bentall mill and augured into the grist case. Liquor from the town supply is treated to produce analytically similar liquor to that used to produce classic Burton ales. The brewing liquor is heated overnight in the



Burton Bridge co-founders Bruce Wilkinson (left) and the late Geoff Mumford pictured in 2008.



Burton Bridge hot liquor storage tank with the paraflo in the foreground; the trusty Bentall two roller mill; the mash tun with its 9000 hole false bottom; some of the fermenters and Bruce weighing out the yeast. All photos from 2008.

copper to 77°C by a gas fired tubular burner. Burton Bridge brewery was the first brewery to use this system made by Lanemark. By the time the liquor has preheated the plant, the temperature has dropped to the strike heat of 71°C. Mashing in 400 kg of malt then takes place into the mash tun which has a false bottom made from a stainless steel top from one of the fermenting vessels with its edge ground down to fit the mash vessel exactly. Try drilling 9000 3/16 inch holes with a Black and Decker drill - a boring job! The sparge arm was converted from an Ansell's horizontal tank CIP unit.

After mashing in the remaining liquor in the copper is boiled and then dropped into the hot liquor tank for use in sparging. A 90 minute conversion time is allowed, followed by recirculation until the worts are bright before being transferred to copper. A 90 minute boil ensues with whole cone hops while the spent grains are dug out into a one tonne builder's bag supported by the fork truck. The mash tun now becomes the hop filter and the wort is recirculated through the paraflo until the outlet temperature is 90°C, with any late hop additions, yeast nutrient and copper finings being added at the start of recirculation

The yeast is removed from the most active fermenter and acid washed. Fermentation takes four days with a maximum temperature of 23°C, this is followed by a 24 hour diacetyl stand at 18°C prior to skimming and cooling to 10°C. On transfer to the racking tank, auxiliary finings are added and beer is racked into steamed casks before any settling can take place. Beer is stored for a week prior to fining and delivery.

Deliveries are made to within 35 miles of Burton each week (Nottingham, Birmingham, Stoke and Leicester). Each week a two day trip is made to a different part of the country on an eight week cycle. Beer swaps are made with other brewers and deliveries are made to free houses. Gaining awards from CAMRA and SIBA beer competitions certainly helped to spread the word about Burton Bridge products.

Bottling is done at the brewery by hand. The beer from the racking tank settled in cask for 48 hours without finings and then CO₂ pressurised into a syphon filler (3 or 18 head) and crown corked. It is then stored at 20°C for at least three weeks before hand labelling. One man has hand bottled six barrels in a day, with labelling taking a similar time. Some bottles are exported to USA and Canada.

The amount of work required to make a success of a business is not widely understood. For the first seven years the founders started at 7.30 am either brewing or

delivering. One would go home at 5pm to return at 8 to run the pub until the accounts were finished and the pub was clean ready for a bar maid to open the following lunch time. The other would go home at 8pm. The partners worked alternative nights seven days a week. This was at a time they both had young families!

Burton Bridge Brewery would most likely not have survived without its own outlet in The Bridge Inn and subsequently they added a little estate of freehold pubs in the Burton area which were run by tenants; the Plough, Prince Alfred, Great Northern, Devonshire and Brickmakers Arms in the neighbouring village of Newton Solney.

Another 16 years passed and only once did the pair go over the 5000hL minimum duty band, the plant was updated with a new cask washer from AB UK, more 15bbl fermenters and a new copper to allow a turn down to 10bbl for smaller batches. Only once did bottling move from a hand operation to a contractor, that was for Tesco but driving beer all over the country to return to the local store at a lower margin was not cost effective. The pair continued to win prizes for their beers and the trading footprint remained much the same although Wetherspoons was a good customer via E cask.

With none of their children wanting to carry on in the family business, the pair looked to selling the concern and a well deserved retirement. The business seemed to be the wrong size (with a brewery and six pubs) to sell as an entire unit. Some buyers did not want one or two of the pubs and most did not want a brewery either so the pubs were gradually sold off one by one. Then decisions in Denver Colorado and the Burton Town Hall changed the course of events. Molson Coors agreed to sell its Burton office block to the local authority and move its UK HQ to the old Bass Museum site. This meant the Museum now called the National Brewery Centre had to move out and this story has been well covered elsewhere.



The 175kg mash tun at the old Bass Museum brewery in 2000.



The 1920s vintage experimental brewery mash tun at Cape Hill with Brewer Cec Bradbury in charge; Brewer Wellington at work dipping the mash tun in Burton and checking the collection gravity in 2000.

Wind back to 1977 when Bass celebrated its bicentenary by opening the Museum. It relocated the 1920 pilot brewery from Cape Hill to Burton. This was open to visitors and used for occasional brews and departmental team building exercises. Brewing was boosted by the arrival of Steve Wellington in 1994 who started brewing old Bass brands like P2 Stout and No1 Barleywine as well as resurrections of Masseys, Offilers, Hewitts, Wenlock, Charrington and Joules bitters. Worthington E in cask was sold only in Burton where they knew it was a beer and not something laced with Ecstasy!

Output got a fillip in 2000 when King and Barnes were taken over by Hall & Woodhouse so the brewing and bottling of Worthington White Shield had to find a new home. A £100,000 investment in a 800bph bottling line and more fermenters would see White Shield being brewed in the Museum. The brewery had a number of private pub customers and supplied specially labelled celebration packs of 500mL bottles. In 2010 Wellington managed to get Coors to invest £1,000,000 in a new 22.5hL brewhouse from Grange Engineering since the hundred year old largely copper brewery was showing its age. White Shield moved to the main brewery and was bottled by Fullers but there were plans to introduce a range of 'Shield' beers named after colours and seasons.

That same year, Coors transferred administration of the Brewery Centre to Planning Solutions, the rump of Rank Holidays and Hotels and a local company which ran a visitor attraction nearby called Conkers. Brewing was managed by Planning Solutions and the beer was sold under the Heritage Brewery banner. The closure of the NBC in autumn 2022 meant that Heritage had to find a new home and contract brewing started at Burton Bridge. This arrangement was cemented when Planning took over in April 2024.

The brewery is being extended to the rear of the pub to accommodate new equipment, a beer garden, a lab is planned, Draught Burton Ale and Empire Pale, which was runner up CAMRA bottled beer in 1998 (both Covid victims) will be reintroduced as well as a shop selling home brew kit and Heritage beers. Sadly Geoff Mumford died only a month after the Planning takeover but every Friday lunchtime, Bruce Wilkinson takes a walk across the fields to inspect operations at the Brickmakers Arms in Newton Solney which he has retained.

Bruce Wilkinson and Roger Putman



Ten years on with greyer hair and a new jumper, Brewer Wellington checks the mash in the new brewhouse which superseded the White Shield Brewery in 2010. The new kit was christened the William Worthington Brewery

Mr. Cook's notebook and the mystery X Ale – part 1

BURTON ROAD BREWERY,
SHEFFIELD.

MESSRS. STROUTS and HARRYMAN, of London, having purchased the above named Brewery, and made extensive alterations and improvements in the Plant and Machinery, beg to inform the Gentry and Private Families of Sheffield and the neighbourhood that they are now prepared to supply a very superior article in

ALES, BEER, PORTER, AND STOUT,
Brewed from the choicest MALT and HOPS, at the under-mentioned prices:—

X Ale 1s 0d Per Gal.	Porter 1s Per Gal.
XX " 1s 2d "	Stout 1s 4d "
XXX " 1s 4d "	India Pale Ale 1s 8d "
XXXX " 1s 6d "	BB A Light } 1s 0d "
	Dinner Ale }

S. and H. can confidently recommend the BB Ale as a fine Tonic and excellent dinner beverage.
All orders addressed to the Brewery will receive prompt attention.

Sheffield Daily Telegraph June 1865

Edd Mather sent me a query about the Fremfins brewing books which he had studied at the Kent Archives. Edd was looking at the notebook of G. T. Cook (1891ish) and he noticed that the X Ale therein did not tally at all with the nearest X Ale in Fremfins's own books (1888-89). Why would Cook's beer be at 1041.5° when Fremfins's was at 1064°, surely a brewer would not drop a beer by 20° within two years? Furthermore, the two beers use different sugars, those in Cook's notebook using Bostock's Yellow Glucose which Edd says tended to be used more by brewers in the north of the country. This is backed up by a reference in Cook's notebook to the yeast used being 'Ex Tennant & Co.'

I had certainly heard of G.T.Cook; he was Fremfins's Head Brewer, becoming a Director and latterly the Managing Director of Fremfins Ltd. Indeed, there were three George Thomas Cooks (father, son and grandson); for the sake of brevity, let's call them GTC1, GTC2 and GTC3.

GTC1 was born in Mereworth, Kent, in 1848, the son of Thomas Cook, a master tailor. GTC1 worked all his adult life for Fremfins. His census entries all list him as a 'Brewer's Managing Clerk', but it is doubtful whether he was a practical brewer. In June 1888, when GTC2 (born 1873) was attending Maidstone Grammar School, he was awarded a Mathematical Scholarship, open to boys under 15 and valued at five guineas. He was described as 'the son of Mr. G. T. Cook, of Kingsley Road, cashier at Messrs. Fremfins Bros.' (*Kent Times*, 16th June 1888)

So, did GTC2 become a brewer? Well yes, he did. In the 1891 census (about the time the notebook was in use) he was not living at his father's house at 62 Earl Street, Maidstone, so where was he? Knowing that young men were often sent away to serve their brewing pupillage with relatives and being aware of the family connections between the Fremfins and the Leney's but also that a member of the Dover Leney's once brewed in Sheffield (also home to Tennant & Co.) I had an inkling that Sheffield was the place to look. For once, the little grey cells did not let me down!

In 1891, Walter Leney (born Dover, 1865) was the brewer at Messrs. Strouts's Brewery Co. Ltd. He was living at the Brewery House in Burton Road, Neepsend, Sheffield, together with his wife Elizabeth and their three-year-old

son, Claud, who had been born in Eye, Suffolk. The child would grow up to become the Major Claude Leney who, in 1926, leased his family's brewing interests, Alfred Leney & Co. Ltd., of Dover, together with its subsidiary, Flint & Co. Ltd., of Canterbury, to Fremfins Ltd. Also living at Brewery House was, and this should now come as no surprise, seventeen-year-old George Thomas Cook (GTC2), a 'Brewer's Pupil.' We now know that at this time he was keeping a notebook in which he would record the details of Strouts's X Ale and that his notebook has survived in the Fremfins' papers at the Kent Archives. If you want to see it, ask for U 3555 / F / BOX 2/2/1.

GTC2 was back in Maidstone by 1901, living with GTC1 at 62 Earl Street, now aged twenty-seven and a 'Brewer.' He married Kate Mabel Bonny in 1906 and by 1911 they were living at 'Castlemaine', London Road, Maidstone, with young GTC3, who was then aged four years. GTC2 was very closely involved with the development of Fremfins from an albeit large free and family trade brewery with few tied outlets into a regional player, with an extensive tied estate. By 1939, he was a Director of the limited company which had been formed as the four Fremfins brothers were aging and passing away, eventually becoming the MD.

'FORMER BREWERY CHIEF PASSES. Mr. George Thomas Cook, ex-managing Director of Fremfins Ltd., with whom he had been connected for over 50 years, died suddenly at his home 'Lulworth', Queen's Avenue, Maidstone, yesterday. He was 83.'

(*Kent Messenger*, 8th March 1957)

He left an estate valued at some £57,800, probate being granted to GTC3, a 'Medical Practitioner' and another gentleman, a 'Retired Stockjobber.'

My answer to Edd's query was originally posted on the '*Kentish Brewers and the Brewers of Kent*' Facebook group and, in looking for something to illustrate the post, I found a Strouts's advertisement on the BHS website. Then I noticed that the company's Trade Mark had been Invicta, the rampant white horse of Kent. So, I wondered, what was the connection, if any, between Strouts and Kent? As so often happens, you seem to have answered one question, only to raise another! Well, the simple answer to this further query seems to be that Edward Strouts had been born in Hothfield, Kent, in 1841. His father, also Edward Strouts, was a farmer, grazier and hop grower at the oddly-named Yonseas Farm, two miles north-west of Ashford. Edward Strouts the younger appears to have learnt his brewing in Aylesbury, where he was a lodger in the house of Robert Judd, the local Stationmaster. The 1861 census describes Edward, aged twenty, as a 'Brewer (Clerk to)'. Ten years later, he had married, had two children, and was a 'Practical Brewer', resident at 15 Southwark Park Road, Bermondsey, Surrey, but with no indication of where he was working at this time.

The census in 1881 finds the family in Sheffield. Edward and Agnes's brood had expanded considerably and the children's places of birth seem, at first glance, to indicate that the family had moved around somewhat: - Barbara (9) Southwark, Surrey; Cecil (7) Holborn, Middx; Kathleen (6) Bath, Somerset; Winifred (5) Holborn, Middx; Robert (4) Holborn, Middlesex; Nellie (1) St Pancras, Middx; and Elsie (4mo) Sheffield, Yorks. Fortunately, Edward believed

in announcing the births of his children to the world, so a trawl of newspaper 'Births, Marriages and Deaths' columns proved fruitful, as did baptismal records.

When young Cecil had been baptised in 1873, his father's occupation was given as 'Brewer' and his address as 'Liquorpond Street.' So, it is probably safe to assume that Edward was now a brewer for Messrs. Reid at their Griffin Brewery. This is confirmed by the birth announcement of Winifred; '21st Jan, the wife of Edward Strouts, Reid's Brewery, delivered of a daughter.' (*London Evening Standard*, 24th January 1876) However, the birth of Kathleen in Bath does not necessarily mean that Edward brewed there; '13th inst., at 7 St. James' Square, to Mrs. Edward Strouts, a son(sic).' (*The Globe*, 14th August 1874) Perhaps there were family connections to Bath? In 1880, Edward was an Executor of the estate of 'Elizabeth Dell, Spinster, late of 12 Park Street, Bath.' In a legal announcement, he was described as 'Of Reid's Brewery, London, but now of the Burton Road Brewery, Sheffield, Yorks.' (*Bucks Herald*, 24th January 1880) That this announcement appeared in the *Bucks Herald* would seem to imply a link back to Aylesbury also.

Edward was now a 'Common Brewer', living at Osgathorpe Cottage, in Osgathorpe Lane, Pitsmoor, Sheffield. Bearing in mind the birth dates of their two youngest children, the family had not been in Sheffield for very long. When Edward moved to Sheffield, his right to vote as an occupier of property was objected to in the Revisionary Court by the Liberals, implying that Edward was known to be a Conservative. 'Edward Strouts is a partner in the firm which owns the freehold brewery premises in Burton Road, Neepsend, and therefore one of the occupiers.' (*Sheffield Independent*, 22nd September 1881) On this basis, Edward's right to vote was allowed.

We have seen that Edward Strouts was a Man of Kent and therefore entitled perhaps to use *Invicta* as a trade mark. He had moved from Reid's Brewery in London up to Sheffield around 1879/80, and the Trade Marks Registry records show that registration number 36,952, Rampant Horse (*Invicta*), had an application date of 13th April 1884. But the application also stated that the mark had been in use for ten years prior to 1875! For an explanation it was necessary to look to the newspapers at the time of Edward's death from bronchial asthma and inflammation of the lungs on 19th April 1888. 'On Thursday last he felt unwell at the brewery and became worse on going home. He was intending to travel south on the following day, but he never really rallied and expired at four o'clock yesterday morning.' (*Sheffield Daily Telegraph*, 25th April 1888)

A newspaper obituary rather helpfully goes on to state that: 'Up to 1865 the Burton Road Brewery, popularly known as "Neepsend Brewery", was the property of Messrs. Shepherd, Green and Hadfield, from whom it was purchased by Mr. Wm. Henry Strouts and Mr. Thomas Harryman and was then conducted under the style of "Strouts and Harryman." Afterwards Mr. Charles Waterman entered the business, which carried on as "Strouts, Harryman and Waterman". Mr. Waterman went out and the firm was changed to "Strouts & Co.," and has continued that style ever since. Mr. W. H. Strouts died on the 10th September 1878, and Mr. Edward Strouts then became the active partner.' (*Sheffield Daily Telegraph*, 20th April 1888)

While the above paragraph is very informative, one or two points are incorrect and others can be expanded in the light of further research. The three initial partners, Messrs. Shepherd, Green and Hadfield, had in fact been in operation since at least 1837, and while they did indeed refer to their business premises as the Neepsend Brewery, the third partner was actually Mr. Hatfield, not Hadfield. Also, it was Thomas Harryman who left the later firm first, not Charles Waterman. The partnership of Strouts, Harryman and Waterman was dissolved in 1867 (*Yorkshire Gazette*, 23rd March 1867) and that between Strouts and Waterman in 1874. (*London Gazette*, 12th May 1874)

William Henry Strouts was Edward's older brother, having been born around 1829 in Lenham, Kent. Initially he worked in banking; 1851 saw him in Hastings as a clerk at the Joint Stock Bank. However, a decade later he was a 'Clerk to a Brewer' in Whitechapel, sharing lodgings in Red Castle Street with a 'Brewer', Edward Feast, three years his senior. A further ten years on and we find that William Henry Strouts had headed north, and gone up in the brewing world. He was living at Nether Houses, Grenoside, Sheffield and was a 'Master Brewer with 25 men.'

Let us now take a closer look at William Strouts's partners in the brewery at Neepsend. Thomas Harryman, like Strouts, he was also a Man of Kent, having been born in Mereworth in 1814. He worked at his father's Corner House Farm and by 1851 he was its proprietor, farming 397 acres and employing no fewer than 67 labourers. He was now a married man, having married Elizabeth Cosier, the daughter of an Uxbridge Printer and Bookseller, in Streatham in 1846. Perhaps Thomas was not such a good farmer, certainly his farm was much reduced in size by 1861, now comprising only fifty acres and his workforce just nine men and one boy. He seems to have given up farming by 1865 to become a Brewer in partnership with Strouts, with whom he had no doubt been acquainted in Kent. After leaving the partnership, we find him living in New Street, Henley on Thames, a 'Retired Brewer & Farmer.' He died on 1st October 1874 in Rothenburg, Bavaria, leaving effects valued at under £1500.

Charles Waterman was a Londoner. He had been born in Southwark in 1846, the son of John Henry Waterman, a brewer at Messrs. Barclay's Anchor Brewery, who was a native of Gravesend. It is probable that Charles withdrew from the partnership in Sheffield on the grounds of ill health, as he died at his residence, The Elms, in Ealing, Middx., on 8th July 1874. That he had an interest in another brewery is evidenced by a legal notice advertising for claims against his estate; 'CHARLES WATERMAN, late of the Elms, Ealing, Middlesex, and of the Stingo Brewery, Paddington, Middlesex, and formerly of Brincliffe, Sheffield, Yorkshire.' The Executors of Charles's Will were Henry Browse, Shipbroker, and 'John Henry Waterman, of Barclay's Brewery, Southwark, Surrey.' (*Sheffield Daily Telegraph*, 17th August 1874)

Some mystery surrounds William Henry Strout's demise; he was admitted to the Lincoln Asylum on 28th January 1878 and died there on 10th September of the same year. His effects were valued at less than £5000. Now that the second Strouts brother had also died, what was to become of the Burton Road Brewery? To be continued

Peter Moynihan

Tudor brewing at Kentwell House

My name is Luke Forrester and I started brewing in the 1530s. I am a Tudor brewer at Kentwell Hall, near Sudbury in Suffolk and, together with the other brewer Dirk Wiseman, for the last 15 years we have been producing ales for those who live or work there.

Kentwell Hall is privately owned by Patrick and Judith Phillips, who purchased it as a bit of a ruin in 1971. Since then, repairs and restorations have been funded by opening the house to the public and staging various events. Some of their major events are Tudor re-enactments, of which there are five each year, ranging from four to ten days long. Over 250 folk in Tudor dress can be present at the longer events which are held each June and August. These are everyday folk, and include cooks, bakers, dairy, weavers, potters, basket makers, foundry workers, smiths, felters, dyers, alchemists, gardeners, merchants, musicians, players, needlewomen, herbalists, gentry, vagabonds, archers, and of course brewers.

During the re-enactments the manor functions as a working community – the cooks really prepare our midday meal of pottage, the dairy produces the butter and cheese, the bakery produces common loaves, and we produce ale to be drunk.

For all the re-enactors, authenticity is very important. The clothes we wear have to be hand stitched, not machine stitched, and their colours and styles are dictated by our social position and the year that we are portraying. Everything we use must be correct for the period, including our implements for eating and drinking. We even try to



The brewery, with Dirk standing by the cooling tray. The copper is within the circular brickwork behind him, the mash tun is also just behind him, and there are two fermentation tuns on the floor

speak in the style of the time! We therefore try to brew as authentically as possible under the constraints we have.

The brewery is located in the moat house, which is thought to be the oldest building on the manor, having been built around the year 1500. It has an authentic gravity system with a large copper which is heated from a wood fire underneath. There are also a wooden mash tun, cooling tray, various fermentation tuns, buckets, etc.

It is quite a challenge to produce a good ale in an authentic way which can be brewed and drunk within the time-frame of an event. However, for the last three years we have been using kveik yeast which has been a game changer! We can pitch it at a much higher temperature and being tolerant of temperature changes is very important when fermenting in an open tun in a big building with open windows which gets cold at night! But more importantly, it rips through the wort and fermentation is very fast, so is soon drinkable. Whilst the yeast arguably isn't authentic, it has allowed us to produce a perfectly drinkable ale by the fourth or fifth day of an event. With two fermentation tuns we can now produce and drink three separate brews in a ten day event. This means that visitors can see and smell the ale fermenting and, although we're not supposed to, I allow visitors who genuinely want to try it to have a taste. It's always very rewarding when they are pleasantly surprised how good it is.

Typically we produce a small ale or beer. This would have been an everyday drink for workers and gentry alike, but for workers it was paid as part of the wage. The average ration per worker per day was in the region of six to eight pints! However, they might have shared this with the rest of their family. Once babies were weaned they would also have drunk it. Also, the goodness of the grain in the ale provided vital nutrition, especially in the lean months when food was scarce. There has been a lot of debate about how strong it would have been, but general consensus puts it a bit under 3%ABV and that is what we normally brew, although I have occasionally brewed closer to around 5%.



Here I'm standing by the mash tun and about to open the tap to let the hot water run in from the copper

Hops were around in Tudor times, and the Flemish, who were immigrating to England and setting up their own breweries, brought hops with them. It was said that hops made the Dutch fat and lazy, and there was perhaps a concern that workers would fall asleep after a few pints of beer, whereas ale would invigorate them. Hops eventually came into widespread use in Tudor times mainly as they are a preservative. Beer would last much longer than ale if stored correctly, but we have no reason to make our ale last longer as it was typically drunk very fresh, even before fermentation was finished, so we normally brew unhopped ale. In an open fermenter it will only keep for a few days after fermentation and it would be a waste of resources to put it in casks and store it. We therefore skim the yeast off the surface on day 3 or 4 and give it to the bakers to use in their breadmaking and then draw the ale straight from the fermenters with jugs to be distributed and drunk. In any big house with a brewery you will often find it next to a bakery for this reason.

The ale will then keep good for 2 or 3 days before starting to turn, but it is usually all drunk by then! Sometimes we flavour it with herbs or flowers, but this was more common I think in the low countries where they used flavouring herbs called *gruit*. In the past we have used yarrow, rosemary, lemon balm, elderflower, alecost, blackberries, ale hoof (a ground ivy) and lavender amongst others.

Hygiene is always a matter of some concern and presents a challenge. We use boiling water and scrubbing brushes to clean our tuns but no strong chemicals as the brewery drains run straight into the moat and could harm the fish in there! We cover the fermentation tuns with loose fitting wooden lids to keep debris out, but flies can be a worry at times. To help with that we put feverfew flowers on the tuns as the smell is supposed to drive flies away. We also hang sprigs of elder from the rafters as the smell is meant to attract the flies, therefore keeping them away from the tuns.

Temperature control is also tricky. When heating the water for the mash the conventional way to test it is for the brewer to dip his finger in the water and see if he can do three quick revolutions. The strike temperature wants to be around 75 celcius and I've tried the finger test when I've secretly used a thermometer to check it is correct as there is no way I could bear to make three revolutions with my

finger! But now I know that if I can just bear to flick my finger through the water then its hot enough!

We normally aim to mash for at least an hour. Another challenge we face is that visitors reasonably want to see everything, so we are constantly lifting the lid off during the mash, which causes it to cooler quicker. So every so often we drain some of the wort, return it to the copper to heat back up, and run it back into the tun.

After the mash, all the wort is run into the cooling tray which we use as an underback and sparge with more water from the copper. The bottom of the copper is domed and we have to be careful not to drain so much water that the crown of the dome is exposed, as the fire could burn through the copper, so we use a measuring stick to monitor the depth at all times.

The wort is then run from the cooling tray into buckets and returned to the copper for a good rolling boil for an hour or two. During this stage we add hops or herbs to the copper if desired, and all the spent grain in the mash tun is removed. At the end of the boil the wort is then run through the now empty mash tun and into the cooling tray, again monitoring the depth in the copper. Due to the large surface area it cools quite quickly and is then bucketed into one of the fermentations tuns, the yeast is added and the wooden lid fitted. By the following morning we expect a good head of yeast to signify that fermentation is well under way.

In reality we cannot brew enough to give to all the participants and once word is out that we have a good brew ready to drink we have them turning up with big jugs to take a good quantity back to their stations.

We are already in the planning stage for when we are next there in Easter 2025. We plan to add a third fermentation tun for even more brewing, and also upgrade some of the existing equipment with new lids. We also intend to purchase some small barrels so that we can store and condition some of our beers between events so that we have something ready to drink from the start of an event. Hopefully we'll see some of you there next year!

Paul Canham aka Luke Forrester



Water is running into the mash tun. There is a capstaff (wooden plug) in the bottom of the tun, which is protected by the curved basket work. At the end of the mash we withdraw the plug to run the wort into the cooling tray. On the right is one of the bakers with a jug full of yeast that he has skimmed from our fermentation tun (centre), he will be using it to bake a batch of common loaves.

Victim of Fire! The Angel at Midhurst – its brewing history

Some two years ago there was a huge fire in the centre of Midhurst, West Sussex. It started in the roof space of the building on the north side of the Angel Inn. The hotel and the adjoining building, which contained two shops, a restaurant and living accommodation were very badly damaged. The hotel façade remains, in a fragile state, two large chimneys had to be dismantled yet it is thought that some features can yet be saved.

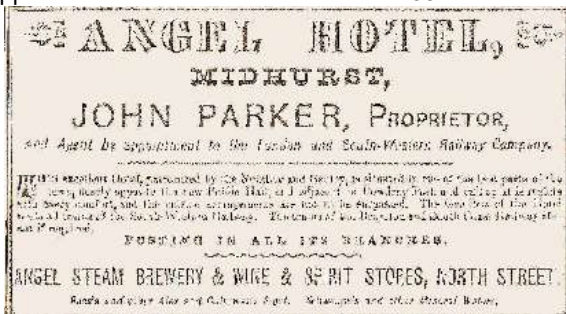


A photo from the BBC showing the fire taking hold on March 16th 2023

The Angel is listed Grade II by Historic England. Efforts at dating it take it back to the 16th century. The Victoria County History has *'The south side of it has five bays of 16th-century timber-framing with close-set studding with curved struts to the story-posts. The 18th-or 19th-century street front is plastered'*. It is at least this old, with parts probably much older still. Over the years it has variously been called 'The Angel Hotel' and 'The Angel Inn'. Like so many inns it graduated to 'hotel' status which perhaps resulted in the grander street frontage of about 1840.

The Brewery History Society archives contain details of an interesting auction which took place on 13 July 1813 at the Angel Inn ... *'The Angel Inn was described in glowing terms for the purpose of the auction: 'A leasehold estate for 1000 years comprising that capital and well known Inn called the Angel, with stabling for 23 horses and other out buildings, two extensive gardens, bowling green, yard, etc. This inn is placed in the most eligible part of Midhurst and is unquestionably one of the best on the London Road from Chichester. At this house the markets are held and public business transacted; it is also very liberally supported by the inhabitants of the Town.'*

As well as being a popular staging post, hotel, auction room, court room and place of entertainment the Angel had a brewery associated with it. A new newspaper appeared on the streets of Midhurst in 1882 known as the



'Midhurst Times' (much later becoming the Midhurst and Petworth Observer). It carried advertisements on the front page, one of which related to the 'Angel Steam Brewery'. It was said that *'behind the Angel Hotel in North Street, proprietor John Parker was selling his mild beer at ninepence a gallon and stout at 1s 6d a gallon'* (West Sussex Archives).

At the rear of the building there is a pond of which, according to a local resident, the water is very clean and the level never changes. This would have made it suitable for brewing as well as providing fresh water for the stables and the hotel. There is a pump and a well in the grounds.

John Parker is the man most recorded as running a brewery at The Angel, between 1866 and around 1890, but there was a malt house and brewery there before him. Certainly around 1820 when there was an auction held at The Angel of a malt house and brewery in Midhurst, the Angel Inn and the Half Moon Public House at Midhurst, along with the Bell Public House at Cocking, the dwelling house formerly called the Black Horse at Heyshott and other property at Midhurst and Cocking, formerly the property of James Cobden, brewer, a bankrupt. (West Sussex Record Office).

As an aside, in the 1841 census there is a record of a cooper, Thomas Holt [also recorded as 'Hold'] ... owner and occupant of the adjoining building ... may have worked at 'The Angel' next door.

On the 1871 Census John Parker is described as an Hotel Keeper, Brewer, Maltster and farmer of 74 acres employing 11 men, and is recorded as living at the Angel. By the 1881 Census he is living in Midhurst's Market Square but is reported as being the proprietor of the Angel. Living there were four women with Jane

Hackett described as the head of the household and 'Housekeeper Domestic Servant'. At some time John Parker's brother-in-law T C Popplewell joined him in the business to form Parker & Popplewell. On the death of Mr Popplewell in 1923, the Angel together with four other pubs passed to Gales of Horndean and brewing ceased in 1927. Shortly afterwards this area was rebuilt as a function room for the hotel, with a garden, and more recently apartments. These survived the fire.

What will become of what is left of the Angel and its adjoining characterful building? The site is still surrounded by scaffolding with no public information being released.



The Old World Courtyard Entrance.

After Gales took over and closed the brewery, Thomas William Armes was commissioned to draw the Angel Hotel buildings for a promotional booklet which can be found in the West Sussex Record Office.

Carol Brinson and Graham Tite

Peace but not plenty

After hostilities ceased in 1945 folk expected things to return to normal straightaway but they didn't. Severe beer shortages meant pubs could only open occasionally and finding a beer was an on-going problem. Shortages were exacerbated by troops coming home, people wanting to celebrate, with overcrowding in housing an evening in the pub gave a little respite. Women were drinking beer as other beverages were not available. Beer was sent abroad in bottle for service personnel and the empties never came back. During the war quality had been sacrificed for quantity and people wanted their old beer back but hops were in short supply and maltings had been bombed out.

Attlee's Labour government were to nationalise coal, the Bank of England, form the National Health service, combine electricity, rail, gas, inland waterways, airways, cable and wireless as well as iron and steel under state control. Rather than consolidate the progress, Labour's Secretary of the Labour Party Research Department Michael Young was hell bent on central control of other industries seen to be in a weak state. These included pubs and breweries.

The Sunday papers immediately sprang into action to show how ridiculous the idea was.....



Reproduced from the "Evening Standard," 16th December, 1948



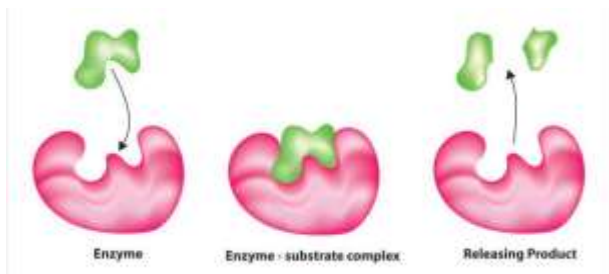
"Weak stuff, isn't it?"
 "Yes—I shall be glad when I've had enough!"



Enzymes and the brewing industry

This article by brewer Nigel Robinson starts an occasional series about modern brewing technology. It will help to explain the whys and wherefores of the processing plant and materials used in a modern brewery.

An enzyme is a biological catalyst, which due to its unique shape is capable of receiving a specific substrate and cutting the bond between two molecules. The enzyme itself can be considered as an amino acid polymer, or put more simply, a functional protein. The position on the protein where the biocatalysis is carried out is called the active site. The active site is characterised by a unique



shaped "hollow" into which the specific substrate fits exactly. No other substrate will fit in that particular active site which is unique to each enzyme.

Endogenous enzymes are defined here as being naturally present in the brewing materials. Examples of this would include alpha and beta amylase, proteases/peptidases and beta-glucanase. These being some of the main enzymes located in the aleurone layer of barley malt. Exogenous enzymes, on the other hand, are from 'non brewing sources' such as bacteria, fungi or plants. All enzymes, whether endogenous or exogenous, share the same characteristics of substrate specificity and being inactivated by high temperatures in a process called denaturation.

As stated before, each enzyme has an active site into which the substrate fits exactly and is transformed into the component parts. For example, invertase, present in brewer's yeast, will cut the bond between glucose and fructose in the disaccharide sucrose (cane or beet sugar). One important regulatory point to remember is that most enzymes are considered to be 'processing aids' provided they have 'no technological function in the final product'. Grey areas exist where chill proofing enzymes such as papain (a plant derived enzyme) can be added to beer to reduce its propensity to throw a haze. This means the enzyme has not been deactivated and could be considered by some to have a function in the final beer.

I must, at this point, state that a multitude of different beers of all styles can be very satisfactorily produced consistently without resorting to the use of added or exogenous enzymes. This assumes that both raw materials and correct brewing parameters are carefully maintained. It is only when the raw materials are out of normal specification, or there has been a failure to maintain a specified parameter, such as temperature or pH, for example, that enzyme addition may be required. The German *Reinheitsgebot* (beer purity law 1516) indeed decrees that only water, barley, hops and later, thanks to Pasteur, yeast could be added to beer. The pragmatic

Germans do, however, permit all manner of other brewing adjuncts including enzymes for their 'export' beers.

In 1897 Eduard Buchner extracted 'zymase enzyme' from yeast and a new technology of exogenous biocatalysis using enzymes in the food and beverage industries was born. It was, however, not until the 20th century when exogenous enzymes sourced from plants, but mainly microorganisms, were becoming a serious commercial reality.

Meanwhile, brewers used adjuncts such as diastatic malt, or even diastatic malt syrups to augment amylases and improve mash conversion efficiency and subsequent wort attenuation. This was at a time when the main wort production technology utilised was isothermal mash tuns, for both conversion and filtration. Floor maltings used cherished barley varieties, now consigned to history, apart from Maris Otter and Crisp malt's Chevallier, which still survive in niche products today. This worked well for some decades until economics drove the quest for faster malting and brewing processes, which arguably required a more complex temperature programmed mash conversion and rapid filtration by lautering or mash filtration. The relentless drive for cost savings on raw material grists and adjunct incorporation opened up ever increasing challenges for the brewer.

It was thus in the 1950s and 1960s that the emergence of new commercial microbial enzymes yielded a cheap and convenient commercial solution to brewing challenges. Starch saccharification issues could be addressed by adding amylases and sometimes additional beta glucanases to improve run off and even proteases/peptidases to modify FAN (free amino nitrogen) if necessary. Proteases must however be used very sparingly due to the deleterious effects on beer head and consequently head retention values. At this point, I should digress, to try and give the reader a feel for how commercial microorganisms yield their enzymes.

All microbial enzymes start with a suitable strain capable of producing the desired enzyme. The yield of such a strain is typically low and requires modification to make it yield more enzyme. This significantly impacts the final cost of the enzyme. For a non-GM enzyme, this involves irradiating the culture and selecting the best performing resultant mutant for further fermentation trials. Once the best candidate has been selected, a test fermentation in 1-4L baffled, stirred vessels are performed. Various parameters such as pH, temperature, aeration and



A bioreactor inside the enzyme supplier's factory

In terms of brewing enzymes some of the more important applications are as follows:

Enzyme	Application
Beta glucanase	Viscosity reduction
Alpha and Beta amylase	Saccharification
Thermostable alpha amylase	Starch liquefaction in cereal cooker
Protease/Peptidase	FAN, protein solubilisation
Xylanase/hemicellulase	Viscosity, haze
Amyloglucosidase	Super attenuated beers
Maltogenic amylase	Super attenuated beers
Pullulanase	Synergistic with both above
Transglucosidase	Forms non fermentable isomalto-oligosaccharides to limit fermentation
α -acetolactate decarboxylase	VDK/ diacetyl reduction
Papain, bromelain	Chill proofing beer
Proline specific protease	Chill proofing beer, gluten free' beers
Glucose oxidase	Reducing oxygen levels in package
..and three Allied Trade applications...	
Maltogenic amylase	Making high maltose syrups
Dextranase	Cane/beet sugar production
Phosphodiesterase	Umami flavoured yeast extracts

incremental feeding of certain nutrients are trialled to determine the best regime to optimise enzyme yield. When this exhaustive process is completed, the winning candidate is chosen and the scale up to factory stirred, baffled, large batch fermenter is made.

Once this commercial fermentation has been completed the resulting fermentation medium liquid is filtered through banks of ever finer filters. The first removes the bulk microbial biomass, finally passing through a bank of ultrafilters so no trace of the production organism is present. Note that enzyme companies do not want to let their production strains out into the public domain! This procedure applies to all exoenzymes which have been excreted into the fermentation medium. Endoenzymes require a lysis step, using a lysis enzyme which disrupts the cell wall and allows the internal enzyme to be released into the fermentation medium.

After all this we have a relatively crude 'soup' of perhaps five or more different activities. Note that purified single enzymes only exist in the research and medical arenas due to their prohibitive cost. The desired enzyme activity is then assayed and standardised at a given value of units. To confuse and annoy the final customer, each enzyme



Test fermentations in the enzyme supplier's laboratory.

company has its own favourite, in house, assay method which confounds comparison. A cynic might draw the conclusion that the assay methods, unique to each company, shows their enzyme in the best light, in comparison with other enzyme manufacturers. I am assured that this is not the case and that harmonised assay methods were never really considered desirable in the secretive world of enzyme manufacturers. The enzyme is then substrate stabilised and preservatives are added to prolong shelf-life before being packaged and coded.

Commercial enzymes have various side activities present, which can be desirable, or undesirable, depending on the composition of the wort or substrate they are applied to. It is the knowledge and understanding of these side activities and the potential downstream consequences that measures the skill of the enzyme supplier. Fortunately, the brewing kettle solves our upstream issues by totally inactivating all enzyme activity.

Downstream from the copper we have to be much more vigilant in considering the choice of enzyme and possible side activity issues. Exogenous enzymes are normally used when there is a deficiency in the amount or quality of the endogenous enzymes present in the barley-malt, adjuncts or yeast. Moreover, they can be used to modify certain characteristics such as carbohydrate composition, FAN, filtration velocity, attenuation, eliminate haze precursors and to reduce diacetyl levels or oxygen levels in package.

Please note that I have not detailed the procedure for GM enzymes, protein engineering or traditional Japanese koji/solid state enzyme production techniques. These are highly technical areas which are of limited relevance to the brewing industry. I have not covered barley or sorghum brewing as these topics have been well covered by others.

As I have stated before, a multitude of beers can be produced without any added enzymes. It is only when accountancy and purchasing gained its ascendance in the brewing world that the costs of raw materials and process time were examined more closely. The timing of this revolution approximately coincided with commercial

enzyme development. Brewhouse utilisation became more critical. Slow runoff of worts could not be tolerated. The answer was the use of an endo beta glucanase which degraded the beta glucan gum, reducing wort viscosity and giving an improved runoff rate. Later, as more beta glucanases came onto the market it became apparent that some containing xylanase/hemicellulase side activities were more beneficial if wheat adjuncts were added to the grist, but performed less well with other adjuncts.

Coincidentally in cider and wine production, pectinases are used to improve fruit mash filtration (by reducing viscosity) and thus juice yields. Pectinases have multiple component enzymes. Some activities being best for juice yield and viscosity whereas others are best for clarification, if a clear apple juice is required. This was the emergence of speciality pectinases, using bespoke combinations of activities, optimised for the specific application. There were fruit mash pectinases, colour yielding pectinases (Ribena), clarifying pectinases and a special blend for olive oil extraction, to name a few.

The table on the previous page shows the enzymes in current use.

Brewed 'entirely' for the Black Country *The story of Holt, Plant & Deakin*

Although Dudley was once known as the home-brew capital of the West Midlands, by 1980 most of the pubs were controlled by the much larger breweries – Ansells, Mitchells & Butlers and Wolverhampton & Dudley Breweries (Banks's and Hanson's). Indeed, in the 1980 CAMRA Black Country Good Beer Guide, almost 90% of the pubs listed were supplied by these breweries, leaving little more than a couple of handfuls for the smaller breweries such as Batham's, Simpikiss and Holden's. And only one home-brew pub survived, Ma Pardoe's Old Swan at Netherton.

But in 1984, something of a minor revolution occurred, when Allied Breweries set up Holt, Plant & Deakin as part of a marketing plan to enliven some 'struggling' former Ansell's pubs in the Black Country. They came up with the idea of forming a chain of branded pubs supplied by a new micro-brewery at Langley. The enterprise used the names of three former breweries in the Allied portfolio - Holt's (Birmingham which was acquired by Ansells in 1934 and closed in 1974), Thomas Plant's Steam Brewery (Netherton taken over by Ansells in 1937 and closed ten years later) and James Deakin's Manchester Brewery. There was such a brewing firm but it was subsumed into Walker & Homfrey and on into Wilsons and Watneys so it is unclear how Allied would be able to make use of the old brand; perhaps it results from the fertile mind of a marketing man! The brewery to a 15 bbl Peter Austin Ringwood design cost £100,000 to establish and produced up to 5,000 gallons a week of their stronger Holt's Entire beer.

Under the stewardship of general manager, Andrew Thompson, and company secretary, Andrew Holt, the selected pubs were refitted and given a 'Victorian'

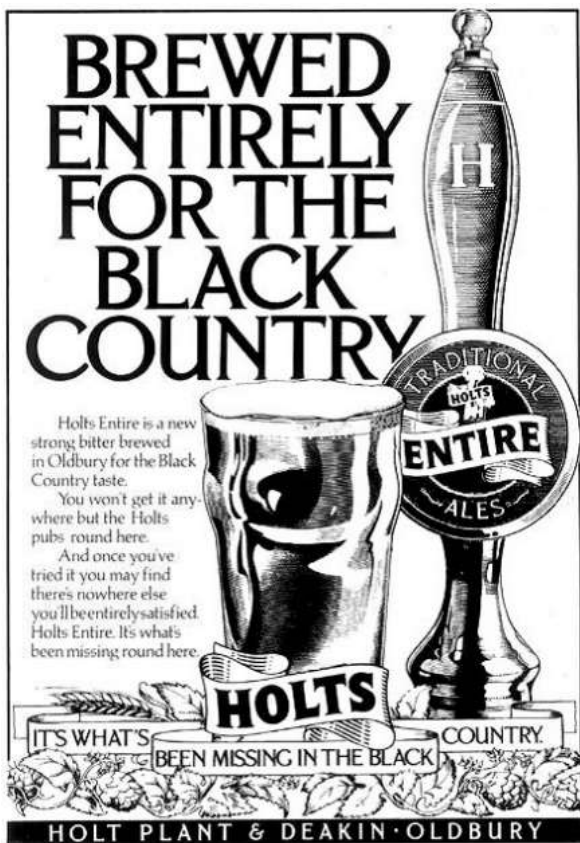
If the above does not convince you of the importance of enzymes, consider the following facts. Next time you use your washing machine or dishwasher remember the liquid or tablets are full of proteases, carbohydrases and lipases to clean your clothes and dishes. Bread, cheese, soy sauce, sake and a multitude of foodstuffs cannot be created or will go stale without enzymes. We would drown in our own waste without enzymic intervention. But to cap it all, humans could not replicate DNA, digest food or have a functioning nervous system without enzymes. Without enzymes life would not exist. I do hope that this article has stimulated some small interest in the world of enzymes and their multiple applications.

Nigel Robinson

Nigel started as a shift brewer at Sam Smiths and rose to be Production Director. He left Sam's to join Biocon which became Quest Unilever and then ICI. He then looked after Western European food and beverages for Amano, the biggest Japanese enzyme company which nobody has ever heard of. Now retired, he is busy trying to make contact with his old brewery customers.



The Holt, Plant and Deakin breweries at Oldbury (top) and Wolverhampton



appearance, at a cost of over £350,000. They had carved wood, open fires in black fire grates and furnishings that made it look like you had stepped back in a time machine. Whilst some thought this was a questionable project, the beer was excellent, and Holt's Entire became a favourite tippie for many cask beer fans. Indeed, the idea has been reflected more recently by Black Country Ales, with their own micro-brewery in Lower Gornal and a chain of pubs, refurbished in the 'traditional' style.

The brewery was located at the former New Inn at Langley, run by Dave Rawsthorne. He had 11 years brewing experience, with a MSc brewing degree from the Brewing School at Birmingham University. The brewery was launched in September 1984, with the New Inn reopened as the Brewery Tap. In this 'spit-and-sawdust' pub, you could look through a window to see the workings of the brewery. Although all the "Entire" was brewed at Langley, the regular mild and bitter came from Allied's brewery at Warrington, to a recipe formulated to meet Black Country tastes. The Langley brewery not only brewed the stronger Entire ale (4.4%), but also Deakin's

Downfall (5.9%) and Plant's Progress (5.9%), as well as an occasional Christmas ale.

After the Brewery Tap, the first pub to be opened as part of the Holt, Plant & Deakin chain was the Fountain Inn at Tipton. They initially supplied six tied houses, including the Crosswells in Langley (former taphouse of Showell's brewery), Crown & Cushion (Ocker Hill), Mount Pleasant (Sedgley), Dudley Port (Dudley Port) and Posada (Wolverhampton). Although many of the selected pubs were old Victorian locals, they were less successful in converting more modern pubs such as the Gladstone Arms at Wordsley. Later pubs included the Old Bull's Head (Lower Gornal), formerly with Bradley's Brewery at the back, which later became the brewery for Black Country Ales. At its height, Holt, Plant & Deakin had a tied estate of around 50 pubs, mainly in and around the Black Country.

To keep pace with demand, it opened a second micro-brewery in 1989 at the Ship & Rainbow (renamed the Holt's Brewery Tap) in Wolverhampton, capable of producing 120 barrels of beer a week. But the beer did not always taste the same and this led to the brand losing its focus. After most of the brewing was switched to Wolverhampton, the project started to fail and was wound up in 1996. But most of the pubs survived and several still feature remnants of the old brand, including etched windows and signs, such as at the Plough & Harrow in Stourbridge. After the brewery closed, the pubs were sold to the Firkin group, who resumed brewing at Wolverhampton (renamed the Fermenter & Firkin at a cost of £330,000) for a short time to supply their local chain of tied houses. But brewing finally ceased in 1999 after the locals thought their beer was not as distinctive as the previous Entire.

Dave Rawsthorne, the man responsible for launching Holt's Entire, then went to the Old Swan, Netherton, to recreate the ale under the Pardoe's/Old Swan name. Later, he spent time at the Titanic brewery in Stoke-on-Trent and Enville brewery in South Staffordshire, and also helped to create Beckbury Bitter for the Hop & Stagger brewery in Shropshire, before retiring. I can well remember sampling glasses of Holt's Entire at several of their pubs and their doorstep butties were unbeatable. A sad loss, but at least Entire beer survives under the Old Swan name and Holt, Plant & Deakin's brewery memorabilia is very collectable.

Steve James

With acknowledgement to Tony Hitchmough, Joseph McKenna, Brewery History Society and midlandspubs.com



Out of the past - news from fifty years ago – 1975

Buildings

Former breweries demolished or awaiting demolition include: Offiler's Brewery maltings (Derby); Evan Evans Bevan's Vale of Neath Brewery (Cadoxton); George Mackay & Co's St Leonard's Brewery (Edinburgh); derelict section of James Hole & Co's Castle Brewery (Newark).

Housing developments are proposed for the sites of the Dunmow Brewery; Hunt, Edmunds & Co (Banbury). Scottish & Newcastle Breweries build exclusive housing on the site of William Younger's family home at West Grange, Edinburgh.

Retail developments are proposed for the sites of the Star Brewery Co (Eastbourne); Tomson & Wotton (Ramsgate); Grimwood & Co's Phoenix Brewery (Sudbury); Ord, Battiscombe & Elwes' Somerton Steam Brewery.

Offices are planned for the sites of Flower & Sons (Stratford on Avon); Greenall Whitley & Co (St Helens) and Stroud Brewery Co.

New uses are found for - James Deuchar's Lochside Brewery (Montrose) - now a whisky distillery; Headington & Son's Wellington Brewery (Wokingham) - occupied by Berkshire Craft Centre; Lancashire Clubs Federation Brewery's Clough Springs Brewery (Barrowford) - now a vinegar factory; Bushell, Watkins & Smith's Black Eagle Brewery (Westerham) - now a plastics factory; Elias & Co's Plas-Helig Brewery (Llanrwst) - now a furniture restoration workshop; Pollexfen & Wilson (Horncastle) - now a cartridge factory; Hatch Bros's West Somerset Brewery (Taunton) - Old Brewery House to become theatre; John Joule & Sons (Stone) - engineering firm may relocate there.

Closures

Matthews & Co's Wyke Brewery (Gillingham) to close.

Future plans

Whitbread & Co announce redevelopment of Chiswell Street Brewery, with proposals for offices, a market square and leisure centre. Money generated to be invested in other breweries. Lager production to be increased at Whitbread West Pennines (Samlesbury) and a new brewery to be built at Magor.

Other plans are announced by John Smith's Tadcaster Brewery (new brewhouse with a fully automatic mash filter); Greenall Whitley & Co (Wilderspool brewery to be extended); Northern Clubs Federation Brewery (new depot at Gilwilly, Penrith and erection of a chimney in Newcastle-upon-Tyne); Courage (new brewery at Worton Grange near Reading); Vaux Breweries (production capacity at S H Ward & Co's Sheaf Brewery to be doubled - Sheffield); J W Cameron & Co (conversion of Robinson Brothers' City Brewery into restaurant and ballroom - Houghton-le-Spring).

New openings

First phase of Bass North West's Runcorn brewery is completed. Brewing at Charles Wells' new Bedford brewery scheduled to start in 1976. Greene, King & Sons open a new bonded warehouse in Bury St Edmunds. Alumasc open an aluminium beer barrel reconditioning plant in Alfreton.

Preserving the past

Calls for Zachary Smith & Co's Trent Brewery to be included in the Shardlow conservation area. Local council wants to demolish Grade 3 listed Kenward & Court's Close Brewery (Hadlow) for redevelopment. Described as 'a monstrosity'. Listing sought for Style & Winch's Medway Brewery (Maidstone) now used by Courage as a warehouse. John Joule & Sons' (Stone) records are deposited with Staffordshire Record Office;

Improvements and expansions

Production facilities are expanded at Whitbread Fremfins (new stainless steel copper - Watlington); Bass Worthington (twelve 1200-barrel stainless steel conditioning tanks ordered - Burton on Trent); Ma Pardoe's Old Swan Brewery (new fermenting vat and mash tun - Netherton); Greene King (new bottle washer and bottled beer warehouse; wine and spirit warehouse wins an architectural award - Bury St Edmunds).

Wolverhampton & Dudley Breweries take delivery of two three-ton tanks and begin the construction of a new bottling and canning plant at the Park Brewery, Wolverhampton.

Improvements are carried out at Whitbread Fremfins (wooden headboards in its fermenting vessels replaced with easier to handle polypropylene ones - Faversham); Carlsberg Brewery (sound absorbing panels to reduce noise installed in bottling and kegging hall - Northampton).

Big business

Grand Metropolitan denies putting up Drybrough & Co (Edinburgh) for sale, and opens an extension to the Craigmillar Brewery. The company sells its stake in Carlsberg Brewery.

Greene King & Sons becomes a partner in the Harp Lager consortium, joining other major shareholders Courage, Arthur Guinness Son & Co and Scottish & Newcastle Breweries, all of whom also part own the Taunton Cider Co.

Northern Clubs Federation Brewery (Newcastle upon Tyne) take over the Yorkshire Clubs Brewery (York). The new combine hope to extend beer sales to London and the south coast. Ellerman Lines take over J W Cameron & Co (Hartlepool). Mount Charlotte Investments sell Cumbrian Brewers (Workington) to Matthew Brown & Co (Blackburn). It is rumoured that the Joseph Schlitz Brewing Co (Milwaukee) may take over Greenall Whitley & Co (Warrington).

Mitchells & Butlers (Wolverhampton) deny that the Springfield Brewery is to close

Courage (Reading) lay off staff in an economy drive. Workers are made redundant at Samuel Smith's distribution depot (the former Melbourne Brewery, Stamford). Dray horses and two horsemen are retained. Keg-makers are made redundant as brewers cut keg orders.

T & R Theakston (Masham) sell seven pubs in order to finance future expansion.

Conflagrations and other mishaps

Fires break out at Bass Worthington (Burton on Trent); Davenport's Brewery (Birmingham); Style & Winch's former Medway Brewery (Maidstone). Wooden pallets catch fire at Marston, Thompson & Evershed (Burton on Trent). Spontaneous combustion may be the cause of a fire at the Courage Shire Horse Centre, Reading. Hay and peat are destroyed but the horses are unharmed. Recently designated as being of architectural interest, maltings belonging to Hewitt Brothers (Grimsby) are partially destroyed by fire. Arsonists strike at the home of Douglas Nicholson, chairman of Vaux Breweries (Sunderland).

A broken racking valve at King & Barnes (Horsham) leads to the loss of thirteen thousand pints of beer.

Beers

Courage plan a nationwide launch of canned Colt 45. G Ruddle & Co (Langham) expand production of 'traditionally brewed' beer. Watney Mann (East Anglia) (Norwich) test a new beer, Anglian Strong Bitter. Scottish & Newcastle Breweries (Newcastle-upon-Tyne) gauges demand for cask beer in the north east. T & R Theakston (Masham) begin canning beer for the European market. It receives an order for non alcoholic beer from Saudi Arabia. Mansfield Brewery and North Country Breweries (Hull) stop production of bottled beers.

Tuborg Lager is to be brewed by Bass Worthington (Burton upon Trent) and bottled and packaged at Bass North West

Our Archivist updates

Not too many meanderings this time, as followings on from the previous edition, and especially when there are links to Berkshire. That is the next of our county books/ directories titled 'Royal Ales'. Hopefully to be launched at Windsor & Eton in late Spring/ early Summer.

BEDFORD Wells origins

The visit to Wells covered on p11, as with their official history 'Brewery in Bedford', skips over some of Charles Wells' initial venture into brewing etc. His father George died 1876, the family furnishing business going to his eldest son of the same name. Presumably Charles inherited something, which may have helped fund the purchase of the brewery and a return to his home town.

On 24th Sep 1872 he had married the daughter of Dr Richard Grimby, a family involved in the 'liquor' trade in Banbury. In 1838 Richard Grimby was a surgeon, chemist and druggist in Parsons Street Banbury and in 1840 Richard sen grocer Parsons Street. 1843 Richard Grimby, living in High Street, was a manufacturer of British wines/ sweets. That year R Grimby held a wine and spirit vaults in High Street. In 1845 Richard Grimby's Dublin porter trade moved to John Hearn at the Wheatsheaf (*see Oxon Brews*). In 1854 Richard Grimby, Banbury, states that he is a medical man in Banbury, 1870 surgery in Horsefair and 1872 Richard Grimby of Banbury, surgeon.

In 1859 James Grimby at 17 High Street, agent for Burton ales. Grimby supplying soda water to Hanleys of Oxford in the late 1890s. This seems to have been the firm of Grimby & Hughes of 56 Corn Market Oxford, wholesale and family grocers and wines and in which Wells later owned shares. In 1891 Owen Grimby died in Oxford and left £2,000 to his

(Runcorn). Draught Kronenbourg lager is to be brewed at Harp Lager's Alton brewery.

Draught Guinness is no longer served in Samuel Smith's pubs because of declining sales.

Faking it

Conservative MP Nicholas Winterton wants breweries to be prevented from using misleading dispensing equipment such as fake barrels and hand pumps to serve keg beer. 'Visual deception', he calls it.

Different times

There is a plethora of brewery sponsored beauty contests (aka 'personality contests') - Ideal Barmaid; Miss Heineken (both Whitbread & Co); Miss Tiger (Everards Brewery); Barmaid of the Year (John Smith's Tadcaster Brewery/Player's No 6); Bittermaid (Ansells); Miss Tavern Midlands (unknown brewery). Men are not left out - a Hairy Chest Competition is launched in disco pubs to find the nation's 'Hairy King.'

And finally

A team from Marston, Thompson & Evershed win the Burton on Trent barrel race. Competitors had to use bobbing sticks to steer and propel 36 gallon capacity beer barrels around the town.

Compiled by Terry Hanstock

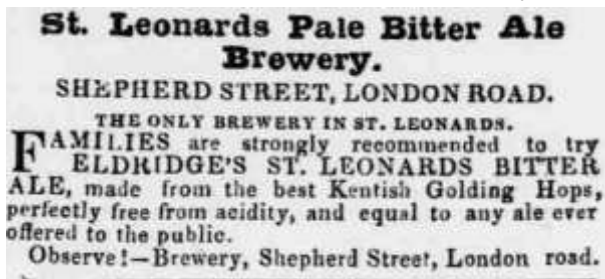
niece Josephine and £1,400 to her children. The first two children were born in Bedford, but the third son Charles Ernest was born in St Leonards Sussex, around 1875/6. Charles had been there in a brewing partnership from 1874.

Hewett Edward, Crown Brewery, London Road

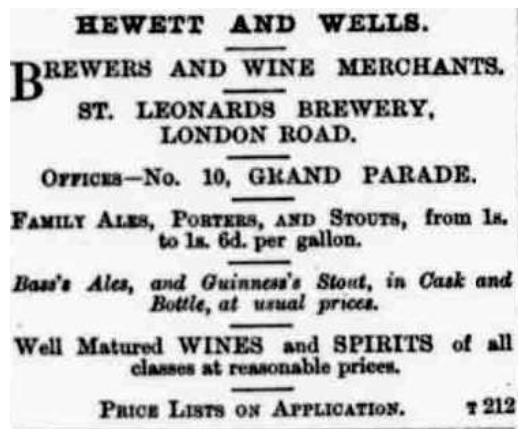
In 1845 Crown Brewery Thomas Quaife, 1848 as servant of William Mantel/ Mantell Eldridge, latter with G Barnett until 1853.

Sussex Advertiser Tuesday 5th May 1857:

Edward Hewett, born 1822 in Elvetham, previously at West



Green, Hartley Wintney, a land surveyor, agent and valuer, acquired the brewery in 1858, trading 1860 as Hewett & Co. Living in Hastings 1861/81. In November 1874 Messrs Hewett & Wells requesting tenders for proposed alterations to No10 Grand Parade.



South Eastern Advertiser Sat 19th June 1875:

Hewett's partnership with Charles Wells ended 29th Dec 1875, when Charles returned to Bedford. The business then traded as Hewett & Co again. Edward died 10th Mar 1885 aged 64, widow Jane son Horace de Meci Hewett. NB 1886 Charles and wife attended the marriage in Banbury of George Gerrard Matthews of Wyke House, Gillingham in Dorset (another brewing link).

Although their history states Henry Collings Wells from Colchester, involved at Bedford until 1862, had no family links, that might be worth further research. Also, in November 1872, Samuel Mason Wells bankrupt ale merchant Mill Street Bedford, trustee Augustus Goodman Ekin, brewer Cambridge.

Should anyone have information on the link between Wells and Hewett, and especially on whether the latter had links with Berkshire family, please let me know.

ROGERSON

1825 Charles Josiah Rogerson of Barsham married Miss Mary Ann Ward of Beccles. 1842 living Beccles but died 1843, relict died 1852 at Beccles
Josiah William Stevens Rogerson of Hoddesdon, brewer's manager, to William Shrubsole Foster of Scarborough, Yorkshire, esq. Messuage known as Belmont House in Brocket Road with yards, gardens, etc, and piece of land on opposite side of Brocket Road, used as a paddock 22 July 1887

JWR

September 1886 J W Rogerson, two years at Simonds in Reading, moved to Brakspears. Brother of CTR so presumably John William
Thomas Phillips & Co Ltd was formed in March 1898, with £160,000 capital, also at W Malling and the Diamond Brewery, Dover. The chairman was Sir Edward Sullivan, Phillips being the MD, another director was J W Rogerson, MD of Bartrams at Tonbridge (*See London Brewed*)
Meux Horseshoe - In April 1905 the new board was: Harris, H O Drummond and J W Rogerson, latter died 1913, Ashby Staines. The latter, like other members of the family, was involved with a variety of breweries, including Meux, Dartford, Noakes and the Rock. He had retired from Daniells some months previously, but died at the early age of 52.

CTR

1892 Charles married Florence Miriam, daughter of Thomas Dodd, officiating clergyman being his brother Rev Sidney Rogerson, best man J W Rogerson.

The Wallingford Brewery became a registered company on 27th March 1896 'to acquire the business of Edward Wells'. The board of the new company was Edward Wells, chairman, Charles Thomas Rogerson was MD.

Shareholder: Mrs Helen Mary Wells, Mrs Isabel Caroline Nash, possibly sisters in law of CTR?

1899 19th January C T Rogerson resigned as the MD, but rejoined in 1902.

1913 October CTR appointed a director of Ashbys, in succession to his late brother John 'Williams' Rogerson. CT Rogerson elected mayor in 1917, described as the MD of Ashbys, as well as a director of the Wallingford Brewery. On 9th December 1937, Charles Thomas Rogerson died, aged 72, leaving £16,555. He was also a director of Newland and Nash in Bedford. Living St Marys Priory Wallingford. Brothers Harry and Frank.

Frank

1888 brewer's traveler breach of contract vs FJ Kingsford, brewer, Lacock
Hammerton C & Co. In 1895 Fred W Roff resigned as brewer and Frank Rogerson succeeded him, previously having been second brewer at Worthington in Burton. In 1902 it became a limited company. Charles Hammerton died in December 1903, his third daughter had married Frank Fremlin at Maidstone. In December 1913 Frank Rogerson was appointed a director. In 1923 Frank became the MD, retiring in 1933, though retaining a seat on the board, his son John was at Budden & Biggs. 1937 living Red Court, Haslemere, Frank died October 1944.

AWR

Arthur William Rogerson
1892 at brother CTR's wedding listed as 'Rev'
1900 to Southover, Lewes. 1916 living in the Avenue, later the MD
1931 died one son one daughter. Plate in side altar of St Johns church there.

Evelyn Williams tells us that anyone looking to buy somewhere with brewing history, the Wallingford site is being developed as housing.

<https://www.kingerleehomes.co.uk/development/brewhouse-yard/>

GUERNSEY

Atherton Joseph, Clewer Green.

In September 1839 property to let, with 100 gallon copper, details J Atherton. On 10th December 1839 Atherton was declining the brewing business and selling his small plant. Then 25th September 1840 house and complete little brewery, end Clewer Church and Oakley Green roads, occupant Mr Atherton (b1793). Sale included adjacent property of Mr Cripps, home brewer and retailer. In 1842 Atherton moved to Guernsey to erect a brewery there, investing £1,000. Living there at 13 St Georges Esplanade. It failed and March 1852 he considered applying to the workhouse back in his home town of Windsor.

The other obvious person of interest on the island is Thomas Skurray. His involvement at Morlands and elsewhere is documented in the forthcoming book, but he is probably worthy of an article in his own right.

Mike Brown

Out and about

I know what I like



Bruce Awford asked how many readers remember this promotional film from over 50 years ago...? The Brewers Society commissioned Rank Small Films in 1973 to prepare it using a very young looking Bernard Cribbins who rolls off all the common misconceptions about beer only to be corrected by other family members working on farms, maltings and breweries. The small brewery was Wadworth in Devizes and the big one Ind Coope (Allied) in Burton.

He recalls showing it countless times to shifts of operators at Hope and Tadcaster as part of the new CCI initiative. That was 'Communication, Consultation & Involvement' closely followed by MBO (Management by Objectives), Coverdale, PPF (Putting People First), etc. He says he found JFDI to be particularly effective!!

The link to the East Anglian Film Archive which Bruce sent is a bit tortuous so go to eafa.org.uk and type in 'I know what I like' for 17 minutes of pure nostalgia.

Pre-WWII pump clips

Andrew Davison remembers that a few years ago there was an interesting online discussion, involving quite a few BHS members, concerning the date of the earliest pump-clips. The eventual consensus was that the earliest ones seemed to appear around the mid 1930s.

He recently acquired a small collection of material from Charrington's brewery, including three pump-clips which are metal with an enamel finish. The reason for believing them to be pre-WWII is the 'Best Mild' clip with '6d per pint' at the centre. Ron Pattinson's 'Shut up about Barclay Perkins' blog has a lot of information about beer prices over time. He says that Charrington's ordinary mild was 5d per pint in 1939 and rose steadily in price during the war years, reaching 11d per pint in 1945. It seems reasonable to assume that the Best Mild would have been a penny a pint more in the years immediately before WWII.



Gravy in beer cans



Ian Butt co-founded Swindon based Potts' Partnership and has embraced a marketing strategy being referred to as 'chaos packaging' by putting gravy into beer cans. The food manufacturer says using beer cans has helped them expand from deli stores to supermarket shelves. He noticed that there was a huge rise of interesting craft beer cans on supermarket shelves while his sauces came in sachets or dull brown bottles with labels. He admitted that getting a product somewhat more viscous than beer into his cans had presented a number of problems which he happily overcame. Potts has been operating since 2007 and first packaged their stocks and sauces in beer-style cans in 2019 and now sell 2.5m cans a year.

California-based marketing consultant Michael Miraflor invented the term 'chaos packaging' where new brands disrupt their categories by using unexpected packaging thus leveraging interesting packages that can earn free media in the industry. We are told you can get tampons in ice cream tubs!

The Story of Park Royal Brewery 1936-2005

This 154 page new hard back book is now available. It celebrates the 20th anniversary of the closure of this huge and famous Guinness brewery. Highly illustrated throughout and well researched, it tells the story of how the site was run, the people and the culture from start to finish with a foreword by MD Tony Purssell.

This is not a commercial venture by author David Hughes so there will be only 200 printed at £20 each plus postage. To reserve your copy contact David Hughes at

[Address withheld](#)



Courage Old Timers to meet again

Paddy Johnson at Windsor and Eton Brewery is planning a second meet up of Courage, John Smiths and Grand Met pensioners on Monday 12th May 2025 at his Brewery. This follows the success of the get together in 2023 and the feedback of people saying 'we must do it again'. The gathering will start at 11:00 and will go on until very late in the evening for the diehards. Paddy has emailed 250 possibles and is anxious to collect more email address as he hopes for 200 old timers this year.

Joules to house the town museum

Joules Brewery at Market Drayton is gearing up to invest in expanding its brewery operations. The



popularity of its Green Monkey lager with its lengthy conditioning period is putting pressure on capacity. This will be increased by the imaginatively titled 'Project Brewery 2033'. Last year the brewery purchased The Stag pub the other side of the existing Red Lion pub car park. It plans to construct a central courtyard flanked by the two pubs with the brewery at the back. The rear of the Stag will be developed as a location for the town museum. The use of the building will be gifted to the local civic society which will raise funds to fit it out the 200m² exhibition space to display the town's artifacts.

Octagon reoccupied

A Plymouth micro brewery which started out in a garden shed back in 2017 is looking to bring a 160-year-old brewery in the city back to life. Bulletproof Brewing will soon be producing beer at the Millbay site of the former Octagon Brewery, which was established in 1861 by a Joseph Godfrey. It was acquired by Simonds in 1954 and closed in 1970. The brewery also plans to open a second tap room, kitchen, brew lab and a beer garden at the Millbay site.



The end of the bar code



For the last 50 years, a barcode will likely have been scanned at the store checkout when you buy something. This is set to change in the next few years, as retailers are going to be ditching 'old-fashioned' barcodes with lines and replacing them with modern square, pixel-based QR (Quick Response) codes.

This is according to GS1, the world's only authorised provider of Global Trade Item Numbers (GTINs) – the unique number that powers each and every barcode. They claim the new codes are capable of holding much more information about products, such as ingredients, possible allergens and could even provide recipe suggestions. Trad barcodes are only able to store

seven specific pieces of information – the name of the item, the manufacturer, the type of product it is, its size, colour, weight and the price. GS1 UK, claims almost half of British retailers have already updated their checkouts to prepare for the use of QR codes. It will be a long goodbye as the full change over is not likely to take until the end of 2027.

IBM's George J Laurer developed an original idea by Norman Woodland and the first beep was heard at a supermarket till when a pack of Wrigley's gum was sold in Ohio on 26 June 1974. Britain's first used was a box of Melrose tea bags at a supermarket in Spalding, Lincolnshire, in October 1979.



Five Star Pint

The UK industry is well aware of cask beer quality shortcomings in the marketplace which may well be affecting footfall and sales. The latest initiative called the 5* Pint aims to improve the customer's experience. An internally audited initiative will reward quality beer with a 5* cellar, proper clean glassware, a perfect pour, trained bar and cellar staff and friendly service. Seven big brewers have signed up and will each select 60 pubs nationwide for a trial. These will not have the Cask Marque or Beer Marque accreditation already. After an initial assessment, training will be undertaken and the effect on sales checked after two months. Ultimately it is hoped there will be but one coordinated standard and matching training facilities.

A beer drinking Roman emperor



Graham Tite writes... Seeing Martyn Cornell's recent review of *Ninkasi* about Ancient Mesopotamia (BHS Journal No 198) I was interested to come across the following quotation: 'brought up in a family who drank fermented barley in their native province on the banks of the Danube' with reference to the origins of the Emperor Valentiniano. Born in Pannonia in 321, he ruled in the West 364-375. His rise to the throne was due to the support of the army and his policy was not generally supportive of the Senate or other institutions and values of the Roman Empire including the wine-drinking habits of the upper classes. A short-lived dynasty was founded but his reputation soon got overlooked as the Empire began to crumble including in Britain.

New Brews News

Whilst many of you have joined our Society to learn about the history and past of our brewing industry, it is worth remembering that today's new start up brewers are the history of tomorrow.

Ian Mackey, our New Brewery Recorder, has been finding it increasingly difficult to obtain information about new breweries opening, and older ones closing. Below he has listed many start up breweries from 2023 and 2024. These are included because they have their own brew plant. Many breweries sound like they fit within our definition of a new brewery, but turn out not to have a brew plant and contract or cuckoo brew elsewhere.

There are several breweries we are aware of, where we are missing this important information. Ian would welcome details to complete their entry in these pages. If they are a brewery, he needs the address, contact details and if possible plant size. This is best sent by email to newbrews@breweryhistory.com

Additionally, when you hear about a new brewery local to you, or a recent closure, could you scan the article or send any information by email, so that he can follow this up. Your assistance will be much appreciated.

HELP REQUIRED LIST – February 2025

Black Kite Brewing, Canterbury
Blue Shed Brewery, Horsham
Boston Brewery, Staveley, Derbys
Breach Farm Brewery, Andover
Common Sense, Thetford
Drum & Monkey, Stamford
Engine Shed, Hull
Floataway, Derby
Floating Brewer, Grand Union Canal, Berkhamsted
Funny Bone Brewery, Horsham
Gentleman Brewing Co. Nottingham
Hastings Project, Hastings

Heathen Soul Brewery Ltd, Callington, Devon
Matheson, Banff
McNally, Mold
Micklow Brew Co, Saltburn by the Sea
Mitchell Brewing Co, Billingham, Lincoln
Parrot Brewery, Hull
Portsmouth Brewery, Portsmouth
Pow Hill, Co Durham
Social Beer Co, London N1
Sunken Knave, Worthing
Witherslack Brewing, Grange over Sands

If you can help with any details of these breweries please contact Ian Mackey on newbrews@breweryhistory.com

ABERDEENSHIRE

Foggioloan Brewery, 79 Main Street, The New Inn, Aberchirder, AB54 7TB

Brewing commenced at the New Inn in August 2024. The beers are only sold at their own pub. The name is a local name for the village, coming from Gaelic for Peaty Meadow.

CEREDIGION

Mashed Community Brewing, 17 Bridge St, Aberystwyth SY23 1PZ

W: www.mashed.beer

A Community brewing space rented out to brewers and part of a home brewing store, Dark Farm Homebrewing. Opened in March 2024.

CHESHIRE

Spookton Brew Co Ltd, St Thomas Pathway, Chester CH1 3LQ

W: www.spookton.co.uk

Beers were initially contract brewed, many at Allendale. They started on their own site in Summer 2024. Beers are sold in their own tap room and in cans.

CO ANTRIM

Bubble Brewing, Unit 30, The Cutts, Dunmurry, Belfast BT17 9HN

Originally started in 2018 at Norm Iron Brew Co, in 2024 they changed their name to Bubble Brewing.



CORNWALL

Bude Coastal Brewery, Unit 24 & 25 Stratton Business Park, Bude, Cornwall EX23 8LY

W: www.budecoastalbrewery.co.uk

Established by Warren Bryant in 2024. Warren was one of the founders of Cotswold Spring Brewery.

DERBYSHIRE

10am Brewhouse Ltd, 7 Normandy Road, Hilton, Derbyshire DE65 5GW

A nano brewery, 500L to start, established by Simon Odell and Scott Wood. Brewing commenced in October 2024 supplying local pubs and clubs.

Beestonia Brewing Co, Unit 5, Goodhill Court, Hallam Fields Road, Ilkeston DE7 4RT

Brewing commenced in May 2024. A 5 barrel plant is used.

Silent Brew Co, Unit 8, Tongue Land Industrial Estate, Stone Bench Way, Buxton SK17 7LZ

W: www.silentbrew.co

Brewing commenced brewing in May 2024 on a six barrel plant. They share premises with Diverse Beers who are a distributor of beer. Beers were primarily keg at the start but cask is planned.

DEVON

Buckfast Abbey Brewery, Buckfastleigh, Devon TQ11 0EA

A brewery was established at the Abbey in 2023.

CO DURHAM

Second Sun Brew Co, Quaker Yard, Rear of 24 Newgate, Barnard Castle DL12 8NG
Established in mid 2024.

FIFE

Doghead Brewing Ltd, Foggieleys, Montrave, Leven, Fife KY8 5PA

W: www.dogheadbrewing.com

Ron and Justine Muir started their nano brewery in 2024.

FLINTSHIRE

Treboom Brewery, Topworks, Bagillt, Flintshire CH6 6HZ

W: www.treboom.co.uk

Set up by John Lewis and Jane Blackman using a ten barrel plant situated in an old pig barn at Shipton-by-Benningborough in Yorkshire. Brewing commenced in December 2011. In 2014 to mark the Tour de France starting locally a limited edition bottling of 500 was created, each having a cork stopper. The brewery was sold in 2022 and the plant moved to North Wales. Recommencing at Bagillt in late 2024.

GREATER LONDON

Bird House Brewing, Arch 1127, Bath Factory Estate, 41 Norwood Rd, London SE24 9AJ

W: www.birdhousebrewing.co.uk

A brewery with taproom opened in March 2024 in Heme Hill on the site vacated by Canopy after they closed in 2022.



Blondies Brewery and Taproom, 258 Church Road, Leyton E10 7JQ

W: www.blondiesbar.co.uk

Established by sisters Sharmaine, Verity and Rochelle Cox. Initial brewing undertaken at UBrew.

Craft Beer Junction Brewery, 86 Enid Street, London SE16 3RD

Based on the Bermondsey beer mile the brewery opened in 2021. In 2024 they added a nano brewery

Hopewell Brewery, 50 Hopewell Square, Leamouth, London E14 0SY

W: www.thelockdownroom.com

Brewing started at The Lockdown Room in Hopewell Square in March 2024. A 1.5hl nano brewery is situated on a mezzanine level producing keg beers, sold on-site.

Supercute Brewhouse, Unit G1, Coldharbour Works, 245a Coldharbour Ln, London SW9 8RR

The Friendship Adventure brewery closed and was bought and rebranded Supercute in Mid 2024, Beers are sold in keg and cans.

HAMPSHIRE

Ascapart Brewery, Metricks Café Bar, 267 – 271 Portswood Road, Southampton SO17 2LA

W: www.ascapartbeer.co.uk

Brewing commenced at the Café Bar in Southampton where beers are brewed to sell on site and supply other bars in the group in cans and bottles.



Portcullis Brewery, Rear of Portcullis Taphouse, 38 New Parade, West St, Portchester, Fareham PO16 9UY
Established in a 20 foot shipping container at the back of the pub in Portchester. Brewing commenced in September 2024. Their first beer was named after Cams Hill Roadworks.

KENT

Chislet brewery, Unit 32, Chislet Business Park, Chislet, Canterbury, Kent, CT3 4BY

W: www.chisletbrewery.co.uk

Established in July 2023 by John Orr and Lewis Hanger.

Stay Wild Brew Co, 12 Boakes Meadow, Shoreham, Sevenoaks, TN14 7SH

A one and a half barrel plant established in 2023. Many beers have Bigfoot themed names.

Whitstable Oyster Brewing, The Dutch Store, Horsebridge Rd, Whitstable CT5 1BU

W: www.whitstableoystercompay.com

A nano brewery established in the well known restaurant of same name. Will Green brews on the 400Lkit.

LANCASHIRE

Twisted Mule Brewery, Howarth Brewing Company, Spotland Bridge Mill, Mellor Street, Rochdale OL11 5BU

W: www.howarthbrewing.com

Haworth Pub co set up Twisted Mule Brewery to supply their own pubs. Brewing commenced December 2024.

LEICESTERSHIRE

Hall's Brewery Limited, Lubricant Distribution Centre, Snibston Drive, Coalville, Leicestershire LE67 3NQ

W: www.halls.beer

Established by Bill Hall in 2023.

LINCOLNSHIRE

Aubourn Brewery, Royal Oak Ln, Aubourn, Lincoln LN5 9DT

W: www.abrew.co.uk

Brewing commenced in late 2024 on a 50L set up. Beers are sold in cans only. They are planning a move in early 2025.

LOTHIAN

Closet Brewing, 44 Hawkhill, Edinburgh, EH7 6LB

W: www.closetbrewing.com

A nano brewery established by partners Lucy and Lizzie Stevens in 2022. They focus on unusual and vegan beers.



MERSEYSIDE

Botelai Brewing, Unit 2, The Bridgewater Complex, 36 Canal Street, Bootle L20 8AN

Established in 2024 by three friends with Andy Gaskell, Ex Ad Hop Brewing.

MID GLAMORGAN

Axeljack Brewery, Unit 5, New Cornstore, Heo Ty Gwyn Industrial Estate, Maesteg, Mid Glamorgan CF34 0BQ

W: www.axeljackbrewery.co.uk

Established in 2023 by Craig Jackson and Ian Axelsen. Brewing started in 2024.

NORTH YORKSHIRE

John of Gaunt, The Old Barn, Beechfield Farm, Otley Road, Beckwithshaw, Harrogate, HG3 1QL
Established in theory in 2000, Andrew Scott started commercial sales in 2023. He uses a modified 2 barrel Grundy tank and at the start focusses only on cask beers.

NOTTINGHAMSHIRE

Grumpy Fish Brew Co, 33 Harwood Close, Arnold, Nottingham, NG5 8AB
Established by home brewer Simon Wilsher. As a member of a collaborative brew club A Place to Brew, he entered a competition. 2nd prize meant a brew day at Blue Monkey Brewery. He brews on his own 200L plant and has done one collaboration brew with Magpie Brewery.

OXFORDSHIRE

Twisted Tree Brewery, Park Farm, Tusmore Estate, Bicester OX27 7SH

W: www.twistedtreebrewery.com

Launched in September 2024 by Martin Hayes and Peter Kemp.

They are based on a private estate and have a 1000L plant.



PERTSHIRE

Farrell's Barrells Ltd, 3 Lairds Land High Street, Errol, Perth, PH2 7QP

Established by home brewer David Farrell who was granted a license to sell his beers in August 2024.

He brews in 5 gallon batches.

SOMERSET

Tangent Brewing Company Ltd, 55 Waverley Road, Beeches Industrial Estate, Yate, Bristol BS37 5QR

W: www.tangentbrewing.co.uk

Established by three friends Craig Leaver, Simon Hill and Sam Jones in early 2023. Commercial sales commenced December 2023. A 500L brew kit is used with three FVs.

SOUTH YORKSHIRE

Duality Brew Co, 103 Wensleydale Road, Rotherham, S61 4BB

Brewing commenced in March 2024. Brendan brews on a five barrel plant.

SUFFOLK

Gruff Brewery, Stratford St Mary, Suffolk CO7 6NU

W: www.gruff-brewery.co.uk

Established by Gareth Francis in May 2023. The brewery is named after his Baseball nickname. He commenced on a 65L kit and later upgraded to 200L.

SURREY

Farnham Brewing Co, Pierrepoint Farm, The Reeds Road, Farnham GU10 3BS

W: www.farnhambrewing.co.uk

Established in May 2023 when they took over the site vacated by Craft Brews.

TYNE & WEAR

Low Quay Brew Co, 3 Northumberland Street, Tynemouth, North Shields NE30 1DS

Started in September 2024 with an eight barrel plant which was previously used at Stables in Beamish with FVs from Deviant & Dandy.

Cod Head Brewing Company Ltd, Skelton, Saltburn-By-The-Sea, TS12 2AQ

Established by Ste in May 2023 with beers available to sell in cans December 2023. A 100L kit is used.

WARWICKSHIRE

Border Lines Brewery, 39 Chestnut Crescent, Meon Vale, Stratford On Avon Warwickshire CV37 8FP

W: www.borderlinesbrewing.com



A brewery run as a hobby by Oli and his wife Azzie that sells beers commercially. They use a 1 barrel plant and beers are canned.

WEST SUSSEX

Blue Shed Brewery, 17 Rook Way, Horsham RH12 5FR
Established in September 2023 by Andrew Wilson. It is not known if he brews on his own kit or at the local

North Garden Brewery, Unit 6, 55 Victoria Road, Burgess Hill, RH15 9LH

W: www.northgardenbrewery.co.uk

Established by James Harley in 2023. He previously worked at Bestens, and now brews his North Garden beers on the same site, after purchasing their assets when Bestens went into liquidation.

WILTSHIRE

Milk Town Brewery, Unit 13, Avonside Enterprise park, Melksham SN12 8BT

Launched in June 2024, Milk Town was established by Dave Martin and James Sidwick. The site used to be the home of United Dairies, hence the brewery name.

WORCESTERSHIRE

Night Owl Brewery, Crumpton Oaks, Storridge, Malvern WR13 5HP

W: www.nightowlbrewery.co.uk



Started by Emily and Miles Stephens, who used to run Frensham Brewery until September 2024. They also run BrewBox a bottle shop in Great Malvern. They produced cask beers on a five barrel plant.

Gleanings – tomorrow’s history today!

Jennings Brewery saved

Carlsberg Britvic, so named after Marstons sold its share in CMBC and the Danes took over soft drinks maker Britvic, has sold the Jennings plant in Cockermouth to a pair of Cumbrian entrepreneurs.



The deal includes the brands, trademarks and recipes. CB will continue to sell Jennings beers until Easter. It is not yet clear where the beers will be brewed while extensive repair work is undertaken on the brewery which closed back in 2022. The new owners are Kurt Canfield whose Delkia business supplies the defence and nuclear industries and Rebecca Canfield who runs on line retailer Wine and Wood. Chris France who founded on line retailer Beer Hawk will be MD of Jennings.

I&G’s spoof Spanish lager

Innis & Gunn’s Edinburgh and Glasgow taprooms will stock new beer ‘Iññez & Gunn’, a playful spoof of Spanish-branded beer inspired by Molson Coors popular ‘Spanish’ beer which is made in Tadcaster.

Innis & Gunn founder Dougal Sharp said that you only need a Spanish-sounding name and a fancy label to climb on the continental lager bandwagon. For some unfathomable reason some 38% of Brits believe the Spanish brew the best beer!



I&G has also resubmitted plans for a new 3,425m² brewery on the Heriot Watt University Campus at Riccarton in Edinburgh. Permission was granted in 2021 but has since run out of time. There will be a joint working agreement and legal contract between the principal parties.

Goddards taken over

Gosport’s Powder Monkey brewery has acquired Goddards, the Isle of Wight’s oldest brewery which recently opened a bespoke brewing centre near Arreton which houses a restaurant and a bar.

Powder Monkey opened in Priddy’s Hard, Gosport in 2021 and Goddards back in 1993. Powder Monkey also has an interest down under with Sydney based Willie the Boatman brewing company following a merger with Southern Highlands Brewing in 2023.

Prize winning guiterity

A number of breweries are trying to brew grain beers with herbs instead of or in addition to hops, according to medieval traditions and recipes. An international panel of nine judges, from five countries, had a close look at the grain beer activities of the participating guiteries and awarded first prize to Brauerei Napf, of Switzerland, with Octo Microbrewery, of Cyprus, second, and Brauerei Kaltenböck, of Austria, third.

Saltaire to go national

Following its acquisition by Paramount Retail Group, Yorkshire-based Saltaire is ‘on the precipice of exciting growth’, as it aims to become a major player in the UK craft beer scene. The effusive press release does not tell us how this will be achieved.

Space beer ferments faster

Boffins at the University of Florida have proved it may be easier to brew beer in space by simulating micro gravity using a Clinostat. Microgravity leads to faster fermentation reaching half gravity in 21 hours instead of the control’s 28. Sounds like a no brainer as the cells will stay in suspension more readily.

Crustacean named after Kiwi brewery

New Zealand scientists have named a tiny snowflake-like crustacean after a Wellington brewery in an attempt to boost the public’s interest in local marine life. The roughly 1.5mm marine isopod *Pentaceration forkandbrewer* is believed to be the first time a scientific name has been inspired by a brewery. Apparently F&B won the best beer competition during the 10th International Crustacean Congress, held in Wellington in 2024.

Mixed can pack for Waitrose



Beer club Beer52 has launched a mixed-brewery craft beer pack which has been rolled out across Waitrose stores in the UK. It features four beers from independent breweries and with Beer52 saying it is a ‘significant milestone in the UK craft beer landscape’ Beers were chosen after reviewing ratings and review data from its customer base. The beers come from Norway, Netherlands, Sweden and Germany.

Uley in trouble

Uley Brewery was founded in 1985 on the site of a beerhouse dating from 1833 when there were some 18 pubs in the village, one of the centres of the Cotswold wool industry. Recently the neighbours have been complaining of ‘enthusiastic’ behaviour and accused the brewery of running a ‘drinking den’. There was little the Council could do as it had been operating an unofficial tap room for more than ten years. In the spirit of good neighbourliness, Uley is seeking to alter its planning permissions to include ‘ancillary rooms’ and the times of operation from 0800 to 2030 daily.

New logo for CAMRA



CAMRA has introduced the new logo in a bid to appeal to younger drinkers. The new branding, which reportedly cost £24,000, features a silhouette of a modern pint glass. Ditching the old tankard, some members suggest it looks like a music or wi-fi logo. The organisation says it would no longer promote itself as ‘The Campaign for Real Ale’ but would instead boast it has been ‘campaigning for pubs, pints and people since 1971’

Het Anker taken over

Brewery Huyghe, the maker of Delirium Tremens, has acquired Het Anker, the Belgian brewery behind the Gouden Carolus brand. Het Anker was put up for sale in October by director Charles Leclef, who sought a buyer after failing to find a family successor. Het Anker brewed 30,000hL last year and Huyghe 250,000hL.

Castle Rock looks for a new home

Nottingham's Castle Rock Brewery is seeking to relocate as the building it currently occupies has gone up for sale for £950,000. The brewery started in 1997 as a partnership between the Bramcote Brewing Company and the Tynemill pub group. The site is apparently in a complex, three lease situation with the prime owner Nottingham City Council wanting to sell off some real estate to boost funds. The adjoining VAT and Fiddle pub is not affected.

Impossiblebrew



London-based Impossiblebrew seeks to offer a true third choice beyond drinking alcohol or not drinking alcohol by pioneering a new category with the addition of what it calls a Social Blend. In January it began fundraising £500,000 but within two days reached £1.4m. Dragons Den had earlier declined to invest saying the product was 'too young'. It has since sold over a million cans. The Social Blend technology helps drinkers unwind naturally. Patent pending, it has been developed at Durham University combining natural nootropics (mind turning substances) with low alcohol beer. The blend of active plants is said to boost serotonin levels and increase relaxation, but without any drowsiness.

Is Guinness up for sale?

What is going on at Diageo? Guinness has been in double digit growth since the end of the Covid, Guinness Zero is spearheading double digit growth in the non alc sector, the beer had to be rationed before Christmas but rumours persist that the brand will be sold for maybe £10bn. Its brewing operations in both Nigeria and Ghana were recently sold. Guinness of course deny the sale stories but there is no smoke without fire eh?

Broon recall

Thankfully we do not see many product recalls these days but Heineken has withdrawn its 550mL flint bottles of Newcastle Brown after a glass manufacturing fault caused slivers of glass to break from the neck on opening. Codes are BB November 30 2025 with batch numbers L4321-6

SALT and M-C partnership

In an interesting move Yorkshire independent brewery SALT has just



launched 4.3%ABV Alpocalypse Session IPA exclusively to the on-trade, in partnership with Molson Coors. M-C has been distributing SALT beers since 2021. I wonder how the SIBA Indie campaign will classify SALT now.

Irish pubs brew themselves

Around a dozen of prominent Dublin and Cork publicans invested €1.8m in a new brewery aptly named Changing Times. The brewery is located in Glasnevin, in northern Dublin and some 15 pubs offer the beer, with more expected to join soon. There are two 4.2%ABV beers; a lager named Daydreamer and After Hours a hazy pale ale. The brewing process is being overseen by Shane Long, who founded the Franciscan Well brewery in Cork, which was sold to Molson Coors in 2013.

New Thomas Hardy Ale

A new brew of Thomas Hardy's Ale, the much loved barley wine was available for Christmas. Facilitated by brand owners Interbrau, James Clay the distributor and brewed by Hepworth at Horsham, it joins a long line of beers first brewed in 1968 by Eldridge Pope at Dorchester to commemorate the 40th anniversary of the writer's death. Annual brewings started in 1974 and continued until that brewery closed in 1999. US importer George Saxon then got it brewed from 2003 until 2008 at O'Hanlons. The Vecchiato brothers, of Italy's Interbrau, began their stewardship of the brand in 2012 and released their first vintage in 2015 brewed at Meantime. Numbered and vintage dates as usual, the beer was presented in 25cL bottles and 10L Keykegs.



POA returns as well

George Gales Prize Old Ale which was first released back in 1928 has made a come back under the Fuller's Dark Star banner. This version of the beer includes some of the last drops of the original Prize Old Ale which was last brewed back in 2011 by Gale's brewers at the Fullers Brewery.

Wrexham takes over Wrexham

Hollywood stars Ryan Reynolds and Rob McElhenney who have revived the fortunes of Wrexham FC have taken a major share in the club's main sponsor Wrexham Lager Brewery. The brewery is already seeking a new base as it tries to keep pace with international demand. They hope to move close to the Racecourse ground.

Theakston goes nowt

As Yorkshire's T&R

Theakston inches toward its 200th anniversary in 2027, it has launched a 0.0% alcohol-free version of its legendary Old Peculier – aptly named Nowt Peculier.



Questions and occasionally the odd answer

Brown Peter explained



This ad appeared in various North West newspapers c1963-69. CAMRA Dictionary of Beer in 1985 defined it as 'Peter Walker's bottled brown ale (1034) from Warrington.'

Paul Ambler has supplied some details of Brown Peter, as mentioned in NL 107. "Originally Brown Peter was brewed and bottled at Peter Walker's Brewery in Warrington. It survived the formation of Tetley Walker (1960) and Allied Breweries (1961). I am unsure when the Warrington bottling stores closed but guess it was in the mid 1970s. The label illustrated is in Ind Coope colours and before Allied Breweries corporate rebranding. In addition it is a 'pint' label (minimum contents 19 2/3 fluid ounces). I have found beer labels bearing a non-metric contents declaration in use as late as 1977.

Ind Coope Burton had a bottled Brown Ale, a low gravity product derived from draught dark milds. These got their colour from caramel added to the copper boil and 'fuller flavour' as described in the Carling advert due to the

addition of chloride ion in the form of muriate of potash, also added to the copper."

I strongly suspect that Ind Coope Brown Ale was re-named Brown Peter both to replace the Warrington product and rebrand the Ind Coope one.

Terry Hanstock adds to the Rogersons

Some further details about the Rogersons from the 1921 Census.

Arthur William Rogerson - living in Lewes and listed as Managing Director of Ballard & Co
 Charles Thomas Rogerson - living in Wallingford and listed as Director of Staines Brewery
 Frank Rogerson - living in Epsom and listed as Brewery Director, Hammerton & Co
 Harry Finch Rogerson - on holiday in Cornwall at the time of the census but listed as Brewer with Budden & Biggs

Was the 'Old Brewery' ever a brewery?

The 'Old Brewery' on Wish Ward in Rye was sold at auction for £371,000. Once the home of Rye Pottery, the three storey building has planning consent for residential conversion. Did Brighton brewers Hodges and Ritchie of the College Brewery actually brew there or was it a mineral water factory and warehouse for local distribution.



More vintage brewery vehicles



BHS Corporate Members

Adnams plc
 Bank Top Brewery Ltd.
 George Bateman & Son Ltd.
 Daniel Batham & Son Ltd.
 BFBi
 Boudicca Inns
 Brewferm.
 Burlison Inns Ltd.
 Burton Bridge Bry & Heritage Brewing Co.
 Castle Rock Brewery
 Charles Faram & Co. Ltd.
 Christeyns Food Hygiene Ltd.
 Cotswold Lion Brewery Co.
 Crisp Malting Group Ltd.
 Elgoods Brewery
 Everards Brewery Ltd.
 Felinfoel Brewery
 French & Jupps Ltd.
 Greene King Ltd.
 Guildhall Library

Guinness
 Hadrian Border Brewery
 Hall & Woodhouse Ltd.
 Harvey & Sons (Lewes) Ltd.
 Hepworth & Co. Brewers Ltd.
 Hogs Back Brewery Ltd.
 Holden's Brewery Ltd.
 Hook Norton Brewery Co Ltd.
 Hop Back Brewery plc
 Institute of Brewing & Distilling
 Kirkstall Brewery
 J W Lees & Co (Brewers) Ltd
 McMullen & Sons Ltd.
 JC & RH Palmer Ltd.
 Ramsgate Brewery Ltd.
 Rebellion Brewery Co
 Frederic Robinson Ltd.
 Sambrook's Brewery Ltd
 Samuel Smith Old Brewery
 Shepherd Neame Ltd.

Stewart Brewing Ltd.
 Stonehenge Ales Ltd
 Timothy Taylor & Co. Ltd.
 T & R Theakston Ltd
 The London Archive
 Thornbridge Brewery
 Thames Side Brewery
 University of Reading Library
 Wadworth & Co Ltd.
 Warminster Maltings
 Wells & Co
 Wensleydale Brewery
 Weyermann Speciality Malting Co.
 Wimbledon Brewery Co. Ltd.
 Windsor & Eton Brewery
 Wye Valley Brewery Ltd.

Charles Wells at Bedford during August 2004

