

BREWERY HISTORY

SOCIETY NEWSLETTER



No 109
June 2025

BREWERY HISTORY SOCIETY

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Newsletter 109

Contents

- 2 - Roger's intro
- 3 - BHS events, from the Chairman and membership matters
- 4 - Towards BHS Journal 200 – Tim Holt
- 5 - Reports on visits to Hook Norton and Greene King – Phil Wilson
- 8 - Penguin Ale remembered – Tim O'Rourke
- 11 - How Kent's White Horse came to be stabled in Sheffield - part 2 – Peter Moynihan
- 13 - A yeasty problem at Stamford
- 14 - Mackeson's Canterbury maltings
- 15 - Writing about Hooky – Adrian Tierney Jones
- 17 - Steels mashers galore – Roger Putman
- 18 - An update on the Brewing and Pub Heritage Centre in Burton on Trent – Harry White
- 19 - Out and about
- 21 - Mike's meanderings – some Plymouth posers – Mike Brown
- 23 - Using archives for brewery related subjects – Amber Patrick
- 25 - New Brews News
- 27 - Gleanings
- 29 - Questions and occasionally the odd answer

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Roger's thirty fourth

Straight into brewing as I am short of space. There remains a lot of pressure on the Indie brewing sector and the number of UK breweries dropped by 100 over the past year leaving some 1715. In an interesting move Exmoor Ales has closed its plant in Somerset with the loss of three jobs and will brew at Hogs Back in Surrey. Keeps Hogs Back up to capacity so a win-win for both parties. In a similar move Holden's have taken over South East Bottling's contracts leaving the SEB founders Sambrook, Gadd and Wicks to concentrate on brewing beer.

More pressure is coming with a new acronym EPR - Extended Producer Responsibility. Since 1997 businesses using one trip packaging have had to collect PRNs – Packaging Recovery Notes representing material recovered for recycling. This scheme has worked well but only covers some 7% of the estimated £2.7bn it costs to deal with everything the consumer throws away. The idea is to encourage the industry to use less packaging by charging for the whole cost currently covered by local authorities. Businesses are registering now without the exact costs being detailed and early estimates say a glass bottle will have an 8p increased charge as glass is heavy, even though over 80% is recovered already. Add that to the putative Deposit Return Schemes where the devolved nations cannot agree and we have a bit of a muddle.

Draught Bass is popping up everywhere – apart, sadly on the Isle of Man. A-B InBev are clearly having a sales drive so expect to see a relaunch in an attempt to return it to the biggest cask beer brand. It only has to beat Landlord's 100,000 odd hectolitres. I remember brewing 250,000 barrels of it but that was in 1982.

Bad news again. Carlsberg Britvic were chastised for withdrawing some seven cask ales from its portfolio but now it transpires they failed to mention that Owd Rodger is no more. Although dating from 1908 and not badged as such but it was surely the last Burton Ale, strong and dark and once popular in the Baltic until they started brewing their own.

CAMRA has tried hard to rid us of risqué beer names and sexist imagery; indeed, it has a committee devoted to the subject. Its St Alban's Beerfest has come up with this logo right on the CAMRA HQ doorstep, well not quite as they are putting the finishing touches to a new office in nearby Luton.



Front and back covers; This month we feature Jennings at Cockermouth in Cumbria from photos taken during a visit in October 2000. Closed by Carlsberg Marstons in 2022, the plant and all the brands etc were bought by a pair of local entrepreneurs and it is hoped that brewing will recommence soon under the supervision of recently appointed Head Brewer Buster Grant. To see more of Roger Putman's photos taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewery Wiki 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.

Unfortunately dates and plans have not yet been finalised for two events expected to take place in September/October this year.

Firstly, we hope to hold a two-day visit to historical brewing sites in the Manchester area and our Chairman is looking to arrange a trip around some of the Isle of Wight's small breweries.

Secondly, discussions are underway to hold a joint one-day meeting with the Guild of Beer Writers. These have been very successful in the past and the Guild is keen to collaborate again. We anticipate this taking place in the London area.

Details will be in the next Newsletter or by e-mail but drop Phil a line using the contact details above if you would like to be kept up to date with plans. Similarly contact Phil should you have any suggestions for other visits.



Phil Wilson

From the Chairman

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

I mentioned last time that Miles Jenner (President) and Phil Wilson (Visits Secretary) had been working hard looking at this year's plans and, in particular, the AGM with something a little different but full of interest. We have already enjoyed visits to Hook Norton and Greene King, two stunning breweries showing different architectural styles and by the time you read this we will have had the AGM at the Brewers' Company, one of the few historic Livery Companies that is still closely allied to its trade. We would like to take this opportunity to record our grateful thanks to our hosts for their time and hospitality, which is very much appreciated.

As well as our main visits throughout the year it would be good if we could resurrect the programme of locally organised visits and meetings that took place, particularly in the North and North West, before Covid so rudely interrupted things. If you would like to arrange such a meeting, please contact Phil (see the Visits page) to discuss how we can help with publicising it to the membership.

The new BHS membership year has just started.

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

Email addresses – if you do use email do we have your address? We rarely send out messages, the last being a reminder of the AGM details sent on the 28th April. If you didn't receive this then either we don't have your current address or the message has been blocked as spam. Just occasionally we send a message if there is news to impart that can't wait for the next mailing.

I would personally like to thank Ken Thomas who is retiring from his role as Courage archivist after over 39 years. Ken has been fantastic help to us all, dealing with queries over many years.

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. This means that 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.

Meanwhile the start of a new membership year would be an ideal time to sign up your friends – perhaps an electronic membership would be an ideal way for them to explore what we offer. It would also be lovely if we could encourage some of the over 8000 folk who now connect to our Facebook Group – a thriving community sharing memories of the industry - to join the Society proper.

The next BHS Journal will be issue number 200, a significant milestone covering over fifty years since our foundation in 1972. In that time, it has evolved from a few A4 pages produced on a basic copier of the day into the current printed Journal full of in depth articles to be found on the shelves of many important archives. This evolution has been down to the hard work of the editors and contributors over the years. The founding editor was Bob Burden, followed by Norman Barber, Ian Peaty, Peter Moynihan (who introduced the A5 format), Ken Smith (who introduced card covers) and, for the past 20 years and 90 issues, Tim Holt. Our thanks to all of them.

*Best wishes,
Jeff Sechiari*

Membership Matters

I'm very sorry to inform you that long standing member, Neil Kellet, passed away late last year. Neil was well known, especially in CAMRA circles where he founded the Investment Club amongst his many other activities.

Membership Renewals

Our subscription levels remain unchanged, I'm delighted to say. Thank you to the many of you who have already renewed your membership. Many do so in June in case the AGM changes the subscription level, however we now set this a year in advance. If you pay by standing order, please check to see that is set to the current subscription level – we still have a number that come through at a rate that is some years out of date. You may also like to consider whether to change category, perhaps to retired or the electronic option. More details below.

PLEASE CHECK YOUR STANDING ORDER IF YOU PAY THIS WAY AS A NUMBER ARE STILL SET AT AN OLD RATE. See below for the current rates. A number are also set for around December rather than May.

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

Email addresses

As mentioned in 'From the Chair', we have quite a large number of email addresses that are no longer valid (notably several Waitrose addresses), so if you did not get a copy of my recent email with details of the BHS AGM (sent on the 28th April) then I do not have a valid email address for you. If you are happy to receive e-mails, please drop me a message and I will update our records. We very rarely send out messages but sometimes we need to relay important information at a time that does not fit in with the Newsletter timetable.

Towards BHS Journal No 200

With the forthcoming appearance of the two hundredth edition of the Society's Journal I have been asked to produce a few words to mark the occasion. During the past twenty or so years that I have been editor beer and brewing history has progressed in significant ways and *Brewery History* has mirrored these developments. One of the most important changes has been the increased quality and professionalism in the value of the history being written. To help manage this an editorial board was formed and the option for peer review introduced. Moreover, the journal now publishes, almost exclusively, original articles – again a reflection of the current state of brewing history.

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:

Hugh ARCHIBALD, Berkshire

Matt BECKER, USA

Interests: Farm brewing, Style evolution, Historic brewing practices,

Kris BUTLER, USA

Interests: Social Mapping, Late 19c, Drink maps

Sophie CORNWALL, Suffolk

Interests: General brewing and brewery history

Scott CRABB, Switzerland

Phil EMOND, Somerset

Chris HUGHES, Carmarthenshire

Claude LORANG, Luxembourg

Interests: History of the brewing art, Beer museums and circuits, Craft brewing, Networking on Facebook

Caroline and Stephen METCALFE, Sussex

Interests: Caroline has edited William Porlond's *Brewers' Book*, 1418-40 for the London Record Society

BHS Bank details

Please use your surname and post code as reference

Bank Sort Code: 09-01-55

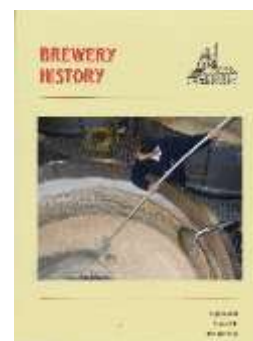
Account: 7979 4180

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
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Ford Cottage, 9 Clatterford Shute, Carisbrooke,
Isle of Wight PO30 1PD

Up until relatively recently very few books or papers were dedicated to the subject. Those that did appear were usually aimed at a populist audience and often regurgitated previous works, frequently with little or no effort given to checking whether the information was correct. There were, of course, a few exceptions such as Peter Mathias's *The Brewing Industry in England 1700-1830* (1959)



and Terry Gourvish and Richard Wilson's *The British Brewing Industry, 1830–1980* (1994) and, in the United States, Thomas Cochran's *The Pabst Brewing Company: The History of an American Business* (1948).

After the turn of the century things began to change for the better. 2010 saw the publication of Martyn Cornell's *Amber, Gold and Black: The History of Britain's Great Beers*, one of the first studies to look seriously at the development of different beer styles. In the same year Pete Brown produced *Hops and Glory: One man's search for the beer that built the British Empire* which combined an enquiry into the origins of India Pale Ale with an engaging travel narrative. Ron Pattison has also published numerous books on beer styles. Brewing has also been equally well served, James Sumner's *Brewing Science, Technology and Print, 1700-1880* (2018) being particularly impressive. The rise of the craft beer movement instigated a number of histories, most notably Jessica Boak and Ray Bailey's *Brew Britannia: the strange rebirth of British beer* (2014). The evolution of breweries and maltings has been well served by Lynn Pearson and Amber Patrick respectively.

Such British focused publications have been matched by authors overseas, particularly in the United States. Maureen Ogle's *Ambitious Brew: The Story of American Beer* (2006) cast fresh eyes over the development of American beer and Tom Acitelli's *The Audacity of Hops: The History of America's Craft Beer Revolution* (2013) concentrated on the rise of the American craft beer movement. Josh Noel's *Barrel-Aged Stout and Selling Out: Goose Island, Anheuser-Busch, and How Craft Beer Became Big Business* (2018) examined one particular craft brewery. American authors have also analysed such issues as the relationship between brewing, race and politics, e.g. Allyson Brantley's *Brewing a Boycott: How a*

Grassroots Coalition Fought Coors and Remade American Consumer Activism (2021) and Tom Goyens's *Beer and Revolution: The German Anarchist Movement in New York City, 1880-1914* (2007).

Further afield excellent histories have been written on brewing in Europe (Richard Unger's *Beer in the Middle Ages and the Renaissance* (2004) and Lars Marius Garshol's *Historical Brewing Techniques: The Lost Art of Farmhouse Brewing* (2019)), Egypt (Omar Foda's *Egypt's Beer: Stella, Identity and the Modern State* (2019)), Japan (Jeffrey Alexander's *Brewed in Japan: The Evolution of the Japanese Beer Industry* (2013)) and New Zealand (Greg Ryan's *Continuous Ferment: The History of Beer and Brewing in New Zealand* (2024)).

What the above illustrates is a blossoming of high-quality research and I hope that this phenomenon is reflected in the diverse articles found in *Brewery History*. It certainly has been a pleasure to oversee the publication of pieces by some of the most eminent researchers in this field and it is all but impossible to pick out some to highlight this fact. Possibly the best way of doing this is to refer to the last issue which contained Martyn Cornell's 'The British Invasion: A study of the UK entrepreneurs involved in the consolidation of the brewing industry in the United States 1888-1919' and Lars Marius Garshol's 'Stone Brewing in Europe: A Review.' Such articles ably reflect the breadth of subjects we now cover – long may it continue.



The earliest journals had no cover, this is Vol 2 No1 dated May 1973

Tim Holt

Visit report on Hook Norton – 1 April 2025

Our first BHS visit of 2025 took us to the iconic Hook Norton Brewery in the village of the same name, a few



miles from Banbury. BHS has visited on several occasions over recent years, and it was good to be back at one of the few remaining Victorian tower breweries still in operation.

The brewery's beginnings can be traced back to 1849 when Scottish maltster and farmer John Harris purchased land and a maltings in Hook Norton. Beer brewing is thought to have started around 1856 as evidenced in a brewing record that shows a 'Mild XXX' produced late in that year. The striking tower building itself was constructed in the 1890s under the guidance of Harris' nephew Alban Clarke.

In 2024 Hook Norton celebrated 175 years since John Harris's original purchase of land in the village. The brewery is still very much a family run business currently under the stewardship of James Clarke who we had the opportunity to meet during a very enjoyable sampling session at the end of our tour.

Our guide (Monty) gave us a very comprehensive tour starting with a climb to the top of the tower and then working our way down following the traditional brewing process. A significant amount of the original brewing equipment is still in situ (and in use) and the 25hp steam engine, installed in 1899, is kept in working condition but only run a few times each month.

Our tour included a visit to the stable yard and a meeting with two of the brewery's shire horses. Hook Norton currently has 37 tied houses and horse-drawn dray deliveries are still undertaken to The Pear Tree Inn and The Sun pub in the village. We concluded our visit with a sampling of a few Hook Norton classics including, Hooky, Off the Hook IPA and Hooky Mild.

Adjacent to the brewery is a fascinating museum housing many brewing artifacts plus the Malthouse Café – both well worth a visit.

Phil Wilson

For more pictures of Hook Norton go to page 15 and Adrian Tierney Jones' piece about writing his new book 'Playing Hooky'



Visit report on Greene King – 11 April 2025



A brewing ledger dating from 1899

Twenty BHS members made the trip to Bury St Edmunds for a fascinating tour of the brewery and a chance to have an in-depth look at their archive, kindly hosted by Susan Chisholm.

Our first port of call was of course the roof! 100 steps took us there - the sheer size of the brewery is impressive and its dominant place on the Bury St Edmunds skyline shows how important the brewery has been for centuries to this market town. The Westgate brewhouse dates from 1939, built on the same principles as earlier Victorian gravity-fed tower breweries. The principal water source, extracted from chalk wells, has not changed since brewing began in the town.

Our tour descended through each stage of the brewing process until we reached two areas of particular interest, the 30-barrel St Edmunds microbrewery opened in 2013 in which craft beers are produced and new brews can be trialled. At full capacity the microbrewery can produce up to 8 brews each week. Our tour finished with a look at the three wooden oak vats (100-barrel capacity each) in which Greene King's Old 5X is stored for about 2 years. Each vat is sealed under a wooden lid and covered in a layer of marl. This is done to prevent bacteria infecting the contents. The resultant beer is 12% although a weaker 6% bottled beer is produced by blending Old 5X with Best Pale Ale. During our tasting session we were very fortunate to get the chance to sample Old 5X – a rare treat!

Within the next few years, Greene King will be undergoing a significant modernisation programme when they relocate their brewing operation to a new site in Suffolk Park, next to their current distribution centre. The new £40m development has recently been given the green light by local planners. There is considerable discussion underway to decide what will happen to the Westgate site, some of which is listed, and other GK property in the town where the brewery has been operating in some form since 1799.



The BHS party in the fermenting room, fermenters and (right) a pair of wooden vats used for fermenting 5X, a 12%ABV stock ale.



Malt mill, mash tuns and coppers. Below right the St Edmund Brewhouse for shorter runs and a gaily painted conical cone.

Across the road from the brewery, and next to the Regency Theatre is No.6 Westgate Street, home to the Greene King Archive. This is a considerable repository of historical brewing-related material and objects, and we were very fortunate to be given full access to all the rooms and their contents. At this stage the first task for the archivist has been to prepare a catalogue of everything held. This covers the whole range of items associated with the current or past breweries, from photographs, bottles, recipe books, correspondence and accounts, beer labels and mats, signage and items from the brewery's fire brigade!

Some in our party had asked to see certain collections, e.g. Morlands, Hardy's, etc and we were very grateful to

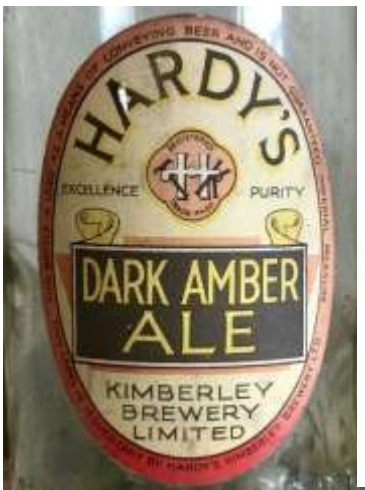
Susan for laying out various items of interest and pointing us to areas of the archive to browse at our leisure. The sheer size of the collection means that there is considerable work to be done for some time to come. Should any BHS member wish to visit the archive then Susan is happy to help make material available.

Phil Wilson



Photo by TFG

A presentation to our host Susan Chisholm



Bottles, paper embossing stamps and a Grasshopper beam pump once used to pull water from the borehole at Biggleswade.

Penguin Ale remembered



The first European landing on the Falkland Islands was in 1690 by Captain John Strong. It was settled by the British on Saunders Island in 1765 followed a few months later by the French who established a base at Port Louis on East Falkland. The French sold their interest to Spain who called them Las Malvinas, which was passed on to Argentina, and forms the background to the disputed sovereignty claims.

The Falkland Islands is a British Overseas Territory lying 350 miles off the east coast of Argentina in the middle of the South Atlantic. It consists of two islands which had a population of 2000 when I visited it in 1982; half live in the capital, Port Stanley with its natural deep harbour, and the rest are scattered around on small sheep farms. It is a bleak and boggy place, with four sheep to every person and its principal produce was wool sent to the UK for spinning and garment manufacture.

The Islands lie 1000 miles north of the South Pole with nothing in between and although there is little snow, the winter temperatures only fall to around -5°C but the Antarctic winds can make it feel more like -20°C. It can be very cold and windy even in summer.

Other than sheep (eaten as mutton) the Falkland Islands are dependent on imports with most things arriving by ship from the UK, a journey of 6000 miles. Only three brands of beer were available on the Island, all in can, and identified by can colour - White (Carling Black Label), Red (McEwan's Export) and Green (Whitbread's Best Bitter).

In 1982 the islands were liberated by the British army after being invaded by Argentina and over 3000 troops were stationed on the island mostly on modified ferries with very basic facilities as barracks were not available.

Everards brewery saw an opportunity to provide the garrison with cask beer and looked for a stand-alone brewery to meet its requirements. This came as the new wave of craft breweries was setting up and Roy Wilkinson and I, working at Robert Morton's DG (now part of Briggs) had developed a stand-alone ten barrel (16hL) unit which precisely met the bill.

The brewery contained many innovative features, with a triangular mash tun surrounded by the hot liquor tank, sitting on top of a combined kettle/whirlpool heated using a unique direct gas fired external wort boiler. It was all designed to fit into a 20-foot container for shipping.

Mashing in was achieved by adding pre-ground malt to a grist hopper which fed a vortex box combining the grist and liquor which was then pumped to the mash tun through a mono-pump to maximise hydration. While much of this technology is commonplace today, this was, as far as I know, the first use of these systems in brewing and a giant leap forward in craft brewery design.

The contract to supply, install and commission the brewery, as well as train a local resident to brew, was awarded to Robert Morton DG. It was a daunting task because we had to take everything with us as there was a six week lead time for replacements and supplies to arrive from the UK by ship. Everything was ordered new, but fortunately we had a working pilot plant in the factory. I drew a chalk line around it, (like HMRC traditionally used when shutting down a brewery for non-payment of excise) and asked the packing company to include all the loose fixtures and fittings to make sure we had spares and that nothing was left behind.

We worked with the material suppliers to make sure they were suitable for the voyage and storage, for example the pre ground malt was double bagged to prevent it from becoming slack and we were one of the first people to use the newly developed Vickers cryo-dried finings.

All the equipment and materials were packed into containers ready for shipping to the Falkland Islands; a four week journey. Followed six weeks later by our party which consisted of myself as Commissioning Engineer and Brewer, Ron Barclay Production Manager for Everards whose job was to arrange distribution and sales of the beer and Phil Middleton, who lived on the island and had been given some training in Everards brewery before taking over as the brewer.



A complete RMDG installation at Leicester Clubs brewery in 1982.



A crane from a landing craft positions the brewery crates on the brewery site. Right; Local tradesmen built a new building around the container and clad it in corrugated iron like most of the buildings on the island.

The only way to get there was courtesy of the RAF with a flight from Brize Norton to Ascension Island on a VC10, where we spent the night before boarding a Hercules transporter for the flight to the Falklands. The Hercules was equipped as a cargo plane and had canvas seats arranged along the sides of the plane for passengers. There was no heating, so we had to wear all our outside clothes throughout the eight hour flight. Inflight services comprised a tuck box handed to us at the start of the flight containing sandwiches and bottles of water. I cannot remember whether there were any seat belts. The soldiers on board quickly settled down and slept throughout the flight and were fresh and ready for action as soon as we landed. My flight home was much more relaxed, as I had become a minor celebrity and spent most of my time in a spare seat in cockpit with coffee and teas provided.

The Hercules could not carry enough fuel to complete the round trip and there was limited aircraft fuel on the Islands so re-fuelling was via a Victor 2 tanker. This was another adventure, in so much as the stalling speed of the tanker was greater than the highest speed of the Hercules, which had to waddle up to its maximum height and fuelling occurred in a gentle dive. The runway in Stanley at the time was made of chain mail and the aircraft landed and wobbled to a halt.

Before we left the UK Everards had presented us with a pack of pressed yeast cake, which was expected to last until we were ready to brew, but by that time it looked rather sad and had a very low viability and some bacterial contamination. I had taken a yeast slope and equipment for propagation and was able to grow up a new pure ale culture in an old sheep hut (not under the most hygienic conditions) ready for pitching the first brew. The new yeast strain was a great success as samples of the Falkland Islands beer returned for tasting by the Everards were judged to be the best samples of bitter ever produced!

We stayed at the Upland Goose, affectionately known as the 'Mucky Duck' and was at best a two star pension but was the only 'hotel' on the Island. It also hosted many of the Worlds' Press giving me my '15 minutes of fame' in an interview for the 9 o'clock news on the BBC.

The brewery was to be located on the docks on the site of an old seaweed extraction plant and the container ship was moored in Stanley Sound. What could possibly go wrong? We soon learned that there was no access to the site by land because of overhead cables and our only option was to land it from the sea. This involved taking down the existing building and off-loading the container from a landing craft, then rebuilding the brewery around the containers.

The army was roped in to find the largest crane on the Island and a landing craft to transport the crane and the crates to the brewery site. Locating the crates on the jetty was a delicate manoeuvre as the containers were heavy and at the extreme end of the tipping point for the crane. Local builders were brought in to erect a wooden frame around the crates which was then clad in corrugated iron. Only once the building was complete could we remove the crates as they protected the equipment against the weather, the army were then called in to connect the electrics and we were ready to brew.

Commissioning got under way quickly and we were able to complete two brews within the first week and they were packaged the following week. This gave enough time for Phil to learn to brew with the support of the brewing manual I had written. The beer was packed into casks to supply the three Island pubs with the rest packaged as beer in box to meet the needs of the remote farming settlements and the army billets.

RMDG responsibility was to supply the brewing equipment, while Everards looked after sales and marketing. One rather serious oversight was to forget to provide glasses to serve the beer, which meant many of the troops were unable to drink the beer in their billets as there were limited glasses and washing up facilities on the garrison ships.



Some local residents and below - Phil Middleton racking casks from the fermenter. Right; Happy 'squaddies' collecting their beer from the brewery

The Island Governor and his wife, Sir Rex and Lady Hunt were very supportive of the project and often popped in to see how it was getting on. After two weeks of brewing, we had the grand opening by Sir Rex and that evening I boarded the Hercules for my flight home. The brewery continued to produce cask beer for three or four years before closing and the brewery equipment was relocated to Uruguay. Problems of consistency and lack of glasses and washing up were cited as the major issues. The troops and population happily returned to drinking white, red and green can beer which avoided all this fuss, also the imported beer was cheaper than that brewed on the Island.

The Falkland Islands are a haven for wildlife with large areas of isolated coast, a popular breeding ground for marine mammals and birds with many different species of penguins including the King penguins which come there to breed. They do not build a nest but incubate the single egg by holding it on top of their feet underneath a flap of skin. They have no land predators but have to run the gauntlet of orca when they go out to sea fishing. The chicks, however, are vulnerable to being eaten by skuas and so breeding penguins keep a wary eye open to the sky. They rest on the shore looking out to sea, and it was reported that the RAF liked to fly their helicopters towards the colonies where the King Penguins kept an eye on its passage without moving their position, with the result that as they flew past many penguins trying to look behind them fell over like bowling pins. An amusing if somewhat cruel pastime, but there was not a lot of entertainment on the Island!

I was fortunate to take a day off from my labours and fly by seaplane to the opposite side of Falkland Sound from Stanley and spend a day with the wildlife. I was over 30 miles from the nearest human, surrounded by penguin

colonies and nothing to the South between me and Antarctica. The Jackass penguins bolted for their burrows as I walked along the beach and since they are rather ungainly on land, I had to pause to give them enough time to rush from the sea to their burrows, but the King penguins were unimpressed by a human and completely ignored my presence. It was a huge privilege to absorb the scenery and wildlife in total peace apart from the sound of the wind, the birds and with the nagging doubt that the return plane would fail to turn up!

In 2012 a new brewery opened on the Island called Beerworks aiming at producing ales packaged into kegs and bottles, making it easier to store and sell. Although there are fewer soldiers garrisoned on the Island the population has grown to 3000 and with a boost from occasional cruise ships, the demand for the beer has grown. Now that oil reserves have been found off the Falkland Islands it is expected that the economy will boom suggesting a bright future for the brewery.

The inspiration for this article came from our Editor, who discovered an RMDG brewery in the Isle of Man originally installed at Phoenix in Brighton and although there have been changes over the years such as a new wort boiler, the brew tower and fermenters are original. A good recommendation for RMDG design and craftsmanship.

Tim O'Rourke

References

Tim O'Rourke -How Penguin Ale Came to Port Stanley - Brewers Guardian April 1982.

Tim O'Rourke & Roy Wilkinson - A Mini-Brewery for the Eighties - The Brewer December 1982.



Bushy's Brewery, Isle of Man

A standard 10bbl RMDG mini brewery still in operation at Bushy's Brewery on the Isle of Man. The kettle is at the base with mash tun and hot liquor tank above. The mash tun is insulated on two sides by the HLT. Precrushed grist is added at the hopper on the lower right, liquor is added and the mash mono-pumped up to the MV. Bushy's has removed the direct fired wort boiler leaving the hole in the plinth.

Above; Skid of four 10-barrel mini conical fermenters.

How Kent's White Horse came to be stabled in Sheffield - part 2

Let us look now at the continuing story of the Burton Road



Brewery, Neepsend, Sheffield. It is now 1888, the principal, Edward Strouts, has passed away, but there was another partner in the business. Edward's widow and her brood of 'nine or ten children' are moving on. His cellar of vintage ports and fine old sherries was sold at auction and the house itself was sold as were the furniture and contents. Here it should be

explained that the name of Osgathorpe Cottage does not do the house justice. The sale particulars state that it had a drawing room, dining room, library, school room, kitchen, storeroom, pantry, seven bedrooms, dressing room, bathroom, etc. Furthermore, the grounds, extending to some 5450 square yards, housed a lodge, ornamental grounds, stables, carriage houses, greenhouses, vineries, a stove house and outbuildings thereto... Hardly what one might class as a 'cottage'!

Edward Strouts's partner in the business had been Robert Arnold Cosier, a prosperous London Hop Merchant, with a house in Grosvenor Street, Mayfair in London and a country retreat, 'Thamesfield', at Henley on Thames. Now Cosier is an unusual surname and we have seen that Thomas Harryman's wife was a Cosier. Her father, the Printer & Bookseller, Henry Grimsdale Cosier, was also the father of Robert Arnold Cosier. In brewing, as in so many other fields, who you know can be as important as what you know!

Unfortunately, Robert A. Cosier had pre-deceased Edward Strouts, having died on 10th December 1886. His Will was proved by his son, Robert Watson Cosier, also a Hop Merchant, and Clement Upperton, solicitor, the Executors. Presumably they had been content to allow Edward Strouts to continue the business on behalf of his late partner's estate. But now, with both partners deceased, what was to be done? Trading had continued, under the auspices of Charles Harryman, the Brewery Manager and William Henry Camm, a Chartered Accountant, who had been closely associated with the brewery and its financial affairs for many years.

A solution to the issue was brokered; Strouts's Brewery Company (Limited) was registered on 27th December 1889, with a capital of £80,000, to adopt an unregistered agreement to purchase the Burton Road Brewery properties and business. The prospectus stated that: 'The Properties and Business are being offered in consequence of the death of Mr. Edward Strouts, in the year 1888, following shortly thereafter by that of his Partner, Mr. R. A. Cosier and of the obstacles to the carrying on of a commercial undertaking by the respective Executors.' (*Derbyshire Times*, 4th January 1890) The foregoing is not strictly true, as we have seen that Cosier had actually pre-deceased Strouts. 'The vendors are the Executors of the deceased partners and are, consequently, unable to invest the purchase money in shares, but beneficiaries in their estates have expressed such confidence in the

undertaking, that they propose to take up share capital to the extent of £16,500 and to leave a further sum of £10,000 on loan at interest at £5 per cent. per annum, until such time as shall be agreed upon between themselves and the Directors.' (Ibid) The business was to be taken over, together with 46 freehold and long leasehold pubs at the end of the current financial year, i.e. 30th June 1890.

The flotation of the new firm was predicated upon a 'Contract dated 23rd December 1889, between Robert Watson Cosier, of the first part, Agnes Strouts, of the second part, and William Henry Camm (on behalf of the Company) of the third part.' (Ibid) Buried in the small print of the prospectus was the following: 'The services of an efficient Brewer have been secured, and such members of the present working staff are to be retained as will ensure an uninterrupted continuation of the business.' We now know that this 'efficient Brewer' was, of course, Mr. Walter Leney, of Dover, who would pass on his brewing knowledge to his pupil, George Thomas Cook, who would record the details of Strouts's products in his notebook.

The major force behind the creation of the new Company seems to have been Mr. William James Bedford. He was to be one of the three proposed Directors and the Chairman, together with W. H. Camm and Charles Harryman, who was also to be the Company Secretary (*pro tem*). Bedford was a local business man who, with his two brothers ran Messrs. John Bedford & Sons, manufacturers of crucible steel, files, edge tools, hammers, spades and shovels, of the Lion Works in nearby Mowbray Street, on the banks of the river Don. Perhaps influenced by the successful flotation of the brewery company, the brothers floated the family steelworks, the origins of which dated from the 1790s, as a joint stock company in September 1897. John Bedford & Sons Ltd., survived until 1972, when it was absorbed into Spear & Jackson, still based in Sheffield but owned by SNH Global Holdings Ltd.

It is tempting to wonder whether Bedford's logic in promoting the new brewery concern might have been the fact that his employees, having worked up a thirst at his Lion Works, liked to slake that thirst with Strouts's ales!

The Company seems to have been relatively successful, annual reports indicating that annual profits averaged between seven and ten thousand pounds, with dividends of 6% payable on the preference shares and 10% on the ordinary shares. In 1892, a horrendous double fatality occurred at the Burton Road Brewery. George Clow, aged 37, and Melling Hawley, aged 35, had been severely scalded by an overflow of boiling wort, both succumbing to their injuries. At the subsequent inquest the company was represented by Mr. Charles Harryman, the General Manager, Mr. W. J. A. Barnes, the Head Brewer (Walter Leney having already moved on, being in Bridge Street, Kings Lynn, Norfolk, by 1901, a 'Brewer & M.D. of a Bry. Co.', possibly at the Lady Bridge Brewery), and the company's Solicitor.

Mr. Barnes stated upon examination by the coroner that the wort was not boiling properly. He surmised that there was something the matter with one of the pipes, probably a quantity of hop leaf having stopped it up. He went beneath the copper with Clows 'for the purpose of slightly raising

STROUTS'S
NOTED ALES.

PRICE LIST FOR FAMILY USE:

	Per Gal.		Per Gal.
"B.B." ...	1/-	India Pale Ale ...	1/6
XXXX ...	1/6	Porter ...	1/-
XXX ...	1/4	Stout ...	1/4
XX ...	1/2		
X ...	1/-		

CASKS ALL SIZES.

Speciality:
Strouts's Light 'B.B.' Bitter,
1/- PER GALLON.

STROUTS'S BREWERY CO., LTD.,
Burton Road, Sheffield.

the fountain and allowing it to bump upon the cushions in order to shake out any obstruction that might have collected in the pipe.' He did not believe that the operation had done any good, so he and Clows returned to the copper stage where Clows put on more steam. For a few seconds he stood next to Clows and Hawley, then went to the other side of the copper. It was then that the accident occurred. "The top of the fountain made a sudden dash to the side of the copper on which I was standing and nearly the whole of the boiling liquid was shot over the deceased, who were standing a few feet apart on the other side of the vat." Evidence showed that the copper contained 36 barrels of wort, of which 27 barrels were thrown out. Barnes felt that he had a 'providential escape'. Verdicts of accidental death were returned, the coroner stating that steps must be taken to prevent a recurrence of the accident. (From a report of the inquest, *Sheffield & Rotherham Independent*, 25th February 1892)

Charles Harryman was the son of Thomas Harryman, W. H. Strouts's first partner. Maintaining the Kentish connection, he too had been born at Mereworth in 1858 and was educated in Brighton, but by 1881 was a brewer in Ross on Wye, Herefordshire, where he met and married his wife, Mary Bennett. He was an early cyclist; in 1880 he was offering for sale a '58in. TIMBERLAKE bicycle, thoroughly perfect, a Bargain' for £32. This would, of course, have been an 'Ordinary', otherwise known as a 'penny-farthing', fifty-eight inches being the diameter of the front wheel. By 1901 Harryman was living in Holly Road, Ordsall, Notts., a suburb of Retford, but he was not brewing there, he was now a Director of Strouts's.

Of the Directors of the company, Mr. Bernard Joseph Young, (J.P. Gentleman and extensive landowner, of Richmond Park, Handsworth) Director and latterly the Chairman, died in May 1910, followed by Mr. W. H. Camm, in December 1914. Camm had also been a Director of Carter's Knottingley Brewery. In August of 1917, it was reported to the company's shareholders at the annual general meeting that, although profits and thus dividends

were holding up under wartime conditions, 'The Directors have arranged with Tennant Brothers (Ltd) to brew the beer required for the period of the war and the arrangement is working satisfactorily.' (*Yorkshire Post*, 14th August 1917) Likewise, this arrangement was confirmed at the Tennant Brothers annual general meeting. 'Since 1st July, under an agreement entered into with Strouts's Brewery Company, Tennant Brothers have been brewing the whole of the malt liquor required by Strouts and will continue to do so until after the war.' (Ibid, 26th September 1917) No doubt this move was brought about by the same labour shortages that had already forced Tennant Brothers to close their Don Brewery in Penistone Road, which it had acquired from Messrs. Smith & Co. two years previously.

The arrangement was not, in fact, to continue until the cessation of hostilities, at least not in its original form; in September 1918, Tennant Brothers' shareholders were told that 'During the year an agreement (subsequently approved at an extraordinary general meeting, held on April 4th last), was entered into with Messrs. Strouts's Brewery Company, Ltd., whereby the business and undertaking of that company was taken over and merged with the business of Tennant Brothers. Your directors are confident that the amalgamation of the interests of the two companies will prove advantageous. At the extraordinary general meeting, Mr. W. J. Bedford, who was the Chairman of Messrs. Strouts's Brewery Company, was elected to a seat on your Board.' (*Sheffield Daily Telegraph*, 19th September 1918)

Charles Harryman retired at this time, spending the rest of his life in Ordsall, devoting himself to good works. But he was also still cycling; in August 1923 he was involved in an accident when he was knocked off of his machine by a hit-and-run cyclist. His bicycle was wrecked and he narrowly avoided becoming one of the first patients of the new Retford & District. Hospital, of which he was the Honorary Treasurer. He had to walk home; he was seventy-five years old at the time. Charles passed away in the same hospital on 5th February 1945, aged 86. He had two sons, of whom the younger, Geoffrey Charles Harryman, died in France in 1916. Frank Robert Harryman (1883-1952) was a 'Pupil in a Brewery' in 1901 and was a 'Brewer, Strouts's Brewery Co. Ltd.' in 1911, lodging with Tom Smith, who was the brewery's engineer. Frank seems to have spent the rest of his career in Wiltshire, where he died at Tisbury in 1952.

Edward Strouts's eldest son, Edward Murton Strouts (born 1869) was educated as a boarder at the Aldenham Grammar School, near Letchmore Heath, Herts. The school, which is still in existence and dates from 1567,



when it was founded by Richard Platt, a Brewer in the City of London. Platt had been Master of the Worshipful Company of Brewers in both 1574 and 1581. Platt's property in London, which provided the endowment for the school, was compulsorily purchased by the Midland Railway in the 19th century and is now the site of St. Pancras Station. Edward became a brewer like his father, being recorded as such in his entry in the 1891 census. Unfortunately, this entry gives no clue as to where he was brewing; he was a visitor in the household of Henry D. Anderson, a Banker, at his house, Ridgehurst Lodge, Green Street, Shenley, Herts, on census night. An Electoral register for 1890 shows that E. M. Strouts was living at Brewery House, Clerkenwell Road, which had previously been named Liquorpond Street, so presumably Edward was brewing for Messrs. Reid, just as his father had done before him.

In 1901 Edward was living in Long Acre, Westminster, a thirty-two-year-old brewer and in 1903, when his daughter was born, he was living in Buckingham Palace Road. Then, from about 1907 he settled at 28 Palace Street, Pimlico; these addresses indicate strongly that Edward

was now brewing at the Stag Brewery of Messrs, Watney, Combe, Reid & Co. Ltd., Reid's Griffin Brewery having been closed in 1899. When his daughter married in 1935, her father's occupation was given as a 'Brewery Manager.' Upon retirement, Edward Murton Strouts moved to Kent, where he died at his home, 'Little Fowlers', Hawkhurst, on 16th January 1954.

In conclusion, what started out as a simple enquiry regarding Fremlins brewing staff, had unexpectedly turned into the story of the Neepsend/Burton Road Brewery in Sheffield, with which a total of four Men of Kent were associated for over fifty years, from 1865 until 1918. Although the brewery closed in the latter year, the story doesn't end there. The premises found industrial uses, latterly as a spring factory and some of the buildings survive. Then, in 2020, the Neepsend Brew Co., which had been established just around the corner in 2015, moved into part of the old Burton Road Brewery premises, re-establishing brewing on the site after a hiatus of some 102 years.

Peter Moynihan

A yeasty problem at Stamford Station

Angus Mitchell found this letter from British Railways about an exploding cask of yeast on Stamford Station back in 1964. His father Charlie was a brewer at Georges for many years, certainly in 1968 when he caught your old editor asleep on the hop sacks!

Brewers have sought replacement yeasts for centuries in case of infection or lack of vigour, usually supplies came from a nearby brewery but once the railways allowed rapid

transport of such a hazardous load, companies grew up providing such a

service. One such was the British Pure Yeast Company based in Burton on Trent since 1892 where there was a ready source of yeast from



brewers who presumably knew what they were doing. Our BHS President Miles Jenner remembers his father Anthony collecting yeast from Lewes Station every month. There were five yeasts to choose from, A - E strains and the source was kept confidential presumably to stop brewers cutting out the middle man! One day BPY Co went bust leaving Anthony with a problem. Luckily, he kept the copper churn (above) and it is proudly displayed at Harveys Brewery to this day. He tried Star at Eastbourne, Tamplins and Kempton in Brighton to no avail and turned to John Smiths in Tadcaster. That was back in 1957 and the yeast has done well over 3000 generations since – making you wonder why the Burton yeast was replaced every month.

In my day, Bass in Burton used to send bags of rotary vacuum filtered dried yeast to Scotland for the distillers. Empty Billingsgate trailers would call in on their way home. One trailer had a few fish left in it and the lads refused to stow the yeast aboard. The wagon returned devoid of piscine residues half an hour later and the wagon left for Scotland. Next morning the good folk of Burton were left to puzzle why all the litter bins within half a mile of the brewery were full of herring!

Ref. P.7199

Stationmaster's Office,
Stamford Town ER.
29th April 1964.

Traffic Manager, Kings Cross

One Metal Kilderkin of Yeast, No B63E208, ex Messrs Courage (Western) Ltd, George Brewery, Bath Street, Bristol, Ledger Label 29190 ex Bristol Temple Meads 29th April for Melbourn Bros, All Saints Brewery, Stamford.

The above cask reached us at 1609 29th April by passenger train from Peterborough North said to have left Temple Meads 0840 29th.

On arrival it was lifted from the brake and placed on the platform. Immediately after the departure of the train Parcels Foreman Smith picked up the cask with the intention of placing it on a borrow but the bung blew out as he lifted it. The force of the discharge of the contents was so violent that Foreman Smith was propelled some feet along the platform before losing his hold on the cask which then hit the end of the waiting room, careered back along the platform and finally became airborne, passing over the footbridge and falling alongside the main line where it quickly spent itself. The whole incident lasted only a few seconds during which the yeast was scattered over a considerable area.

Since the cask itself weighed 47 lb. and contained 60 lb. of yeast, we were fortunate in that no injuries were sustained by passengers joining the 1619 train to Seaton or by our own staff. Had the incident taken place on a crowded platform, fatal injuries could have been caused and at best we should have faced considerable claims for damage to clothing.

There is no doubt that the hot weather of Monday caused the yeast to ferment but since this is liable to happen any day during the Spring and Summer I am of the opinion that such consignments are unsafe to travel. The cask and bung have been sent to you (Chemist) today for inspection and a copy of this report sent to Traffic Manager, Kings Cross.

Sender's letter to consignee dated 27.4.64 states cask being despatched that day. Cask retained here per phone conversation with you today.

(Signed) A.ROLLINS.

Mackeson's Canterbury Maltings



Clive Bowley of Anthony Swaine Architecture Ltd was conducting a topographical survey of Station Road in Canterbury West and sent us this extract from the *Brewers Journal* of 1899 detailing Mackeson's new maltings

NEW MALTINGS AT CANTERBURY FOR Messrs. MACKESON and Co., BREWERS, HYTHE, KENT.

OUR plate this month illustrates two 120-quarter maltings for Messrs. Mackeson and Co., Hythe, which are being erected from the designs and under the superintendence of Mr. Richard Hardy, Brewers' Architect, Nottingham, at Canterbury, adjoining the station of the South Eastern Railway Company, whose line runs alongside No. 1 maltings. The barley is hoisted from the trucks to the barley stores and dresser and conveyed to barley drying kiln, and back to stores, thence to conical steeps in barley stores, from which it falls on to the working floors. There are three kilns (Hardy's patent) side by side, as previously described in the February number of *The Brewers' Journal*. After kilning, the malt is placed in the cooling room situated adjoining and in the rear of kilns. Here it remains in bulk for 24 hours, after which it is dressed and falls into bins below, which are ventilated by a current of warm air passing over the top. The malt is drawn from the bottom of bins in the sacking-up room, thence direct to railway trucks. No. 2 malting is similar to No. 1 house, except that the malt store is placed over the working floors and under barley stores. Malt is conveyed from this store over bridge direct to trucks. Cottages for workmen employed in the maltings are being erected adjoining.

Only one of the two maltings blocks in the illustration was actually built. Mackeson passed to Jude, Hanbury & Co. Ltd in 1929, which, in turn became part of Whitbread. The maltings ceased to be used in the early 1960s and became a car parts warehouse. This closed in 2010 and was acquired by the King School and converted into the 384 seat Maltings Theatre, to designs by Tim Ronalds Architects opening in 2019. The rest of the site, upon which Barretts had erected other workshop buildings, has also been redeveloped with the erection of a new international college for the King School and the conversion of one of the former Barretts workshops into a sports hall.



Photos courtesy of Tim Ronalds Architects

Writing about Hooky

Adrian Tierney Jones tells us the story behind his latest book



Playing Hooky is a history of the Hook Norton Brewery, the beers that the company has brewed over 175 years, the family who have steered it through the often choppy waters of British brewing and the people who have worked there, whether involved in making or selling the beer, or looking after the iconic horses. It is also a history of its pubs and some of the characters that have worked in them and occasionally some of those who have drunk in them down through the ages.

However, when I was commissioned by the brewery's Managing Director and head brewer James Clarke, I wanted it to be more than a straightforward history. I also wanted to tell the story of how the brewery adapted to the changing tastes of beer drinkers over three centuries, coped with the difficulties of two world wars and the ups and downs of the economy, worked with the changes in the pub trade (the growing popularity of lager in the 1960s and a management debate over fruit machines, for instance) and adopted the various technical advances that transformed the act of brewing. Furthermore, I also aimed for the book to weave in the history of Hook Norton village as the brewery has been such a strong part of its story since the foundation in 1859, with many members of the family playing their part especially in the fire service. In effect I wanted *Playing Hooky* to be a well-rounded and holistic history that placed the reader firmly in this beautiful part of North Oxfordshire, as well as making them crave a pint of Old Hooky or Double Stout.

This is my third history book involving the business of beer and brewing. First up was *Crafting a Company*, which was about the then independent Fuller, Smith & Turner, back in 2015. Around roughly the same time I wrote *Brewing Champions*, which followed the history of the International Brewing Awards from its inception in 1886. Both were fun to work on, with the latter enabling me to spend plenty of time in the National Brewing Library at Oxford Brookes University, where all too often I got lost in the bound volumes of now extinct trade journals such as *Brewers' Guardian*, *Brewing Trade Review* and *The Brewers' Gazette*. I returned to the library for *Playing Hooky*, and, as

was the case when I first researched there, I found myself being diverted down different rabbit holes as my eye would be caught by various news stories such as one from 1922 that detailed several Belgian beers, including 'a curious beverage known as Lambic'.

However, the main thrust of my research was spent over at the brewery to which I made regular visits over the course of a year. Here, I was given free rein to plough through swathes of documents that detailed the brewery's history. I went through old brewing logs from the 1850s onwards, which showed that before, and for a while after, the First World War, Hook Norton used hops from the USA, New Zealand, France and Germany, a common practice for British brewers as noted by Julian L. Baker in *The Brewing Industry*, published in 1905. This was something I had noted when working on the Fuller's book, but I didn't realise that it also applied to country breweries like Hook Norton. I was also given access to all manner of correspondence, some of them going back to the 19th century, where James Clarke's great-grandfather Alban Clarke, for instance, sent a polite reminder to a local reverend who owed money for beer delivered to his home (less respectable debtors apparently got sharper toned reminders...).

Alban Clarke was also the driving force behind the construction of the classic late Victorian brewery of Hook Norton, most of which remains today. He hired the noted brewery designer William Bradford (see also Harvey's brewery for another example of his work) and also oversaw the registration of Hook Norton as a limited liability company at the turn of the century. His brief, succinct and occasionally slightly peppery diary entries between 1897 and 1900 portrayed a busy man who was impatient and frustrated at what seemed like the slow progress of the building of the new brewery, but according to James Clarke he was 'firm but fair'. The brewery also still has in its possession Alban Clarke's copies of brewing journals, which showed he was someone who tried to keep up with the changes in the British brewing industry. Sadly, he died in a bicycle accident in 1917.

Another valuable source of information were the minutes of the Directors' meetings, the first of which took place in July 1900. Subjects debated that year included the beer allowance for brewery employees. Here it was decided that



each man should have three pints of beer given to him daily and that boys would get half the quantity instead of their present allowance. It was also noted that 15 minutes would be allowed for beer time at 10.15am, and no beer was to be served from the office beer engine except to office employees or customers and this arrangement would commence January 1901. There were other changes noted. Minutes from the year of 1928 recorded the purchase of a 30cwt Morris lorry, which was the first part of the journey that would see horses eventually phased out by the early 1950s. As we know this was only temporary and the horses were brought back in 1985, and they continue to deliver within a four-mile radius and also appear at numerous private and public events. Just before the book went to press, there was a fire at the stables and thankfully no one nor any of the horses were hurt, but we managed to shoehorn in James Clarke's account of the day.

One of the most dramatic series of letters I was allowed to read and quote from came from the late 1940s/early 1950s when James Clarke's grandfather Bill Clarke had to deal with his two sisters, who were shareholders, wanting to cash in their shares. He did not have enough capital to pay them out and Hook Norton like so many family-owned breweries could so easily have become a footnote in British brewing history. However, as I quote James Clarke in the book, 'it was during the war that my grandfather's sisters said that they wanted out of the business but he could not afford to buy their shares off him. He wanted to keep the brewery going and so he spoke to our auditors in London and asked them if they could find someone to invest in the brewery. He was put in touch with the Gilchrist family, but I don't know if he approached any others. The prerequisite was that the investors who bought in would do their best to keep the business going. He wanted to protect jobs and I had a not entirely dissimilar threat 70 years later in that I wanted to do the same thing during Covid.'

Members of the Gilchrist family were owners of Buttonwood brewery but this was a separate investment and not a buyout, while a member of the Gilchrist family, Lizzie Williams, still remains on the board to this day.

Returning to the brewing logs they also revealed little snippets of British history. On Friday, September 1, 1939, while Bill Clarke oversaw the brewing of PAB, which was a mild, he noted that 'evacuation from London started today',

while a second note presumably written two days later was simple but powerful: 'Britain at war with Germany as from 11am on Sunday.' The logs also demonstrate the dominance of mild as that was the only beer style that seemed to be brewed from the 1920s until the 1950s, when a bitter started to be produced more often, both for cask and bottle, where it was called Jackpot. Further on, in 1977, we find the first mention of Old Hooky, which was originally going to be called Old Bill and was produced just in time for the Queen's Silver Jubilee. The royal beer connections do not stop there as another beer was produced in 1985 for the marriage of Prince Andrew and Sarah Ferguson, of which James Clarke said that the recipe lasted longer than the marriage. By then Bill Clarke had died in 1982 and was succeeded by his son David Clarke, who sadly passed in 2004. As I discovered Bill Clarke was a popular man in both the brewery and the village, with one story being told about how when he was seen approaching one of the local pubs, everyone would finish their pints knowing that when he saw the empty glasses he would order refills for everyone. I spoke to his daughter-in-law, James Clarke's mother Paula Clarke about him and she had nothing but fond memories: 'He always had a little hidden smile and was so kind to me. Everybody loved Bill Clarke.'

Plenty of other subjects are covered in the book, including the long connection the brewery had with working men's clubs in Coventry, which was something new to me. Then there were the challenges of beer tax, new tastes in beer (what we used to call 'craft beer'), pub alterations in the 1950s as drinkers demanded more (including indoor loos) and obviously the two world wars. I hope that what I have done with *Playing Hooky* is to have brought a brewery, its culture, its people, its beers, its pubs and those who lived their lives around it to vivid life. It is a book I suggest you read with a glass of one of Hook Norton's peerless pints to hand.

Adrian Tierney-Jones

Playing Hooky is available from www.hooky.co.uk/product-category/beer-cook-books-and-maps

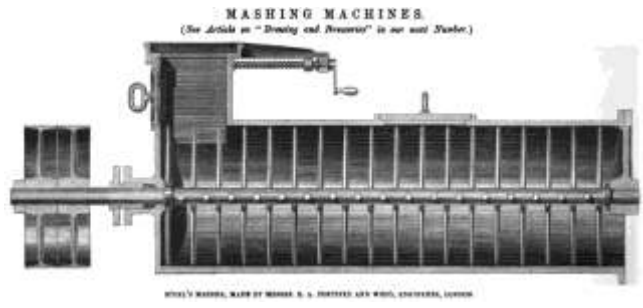


Any excuse to show photos of Hook Norton Brewery; the 1899 malt mill which splits the grist into two fractions, the 1899 steam engine, open FV5 and on the previous page, the mash tun run off taps.

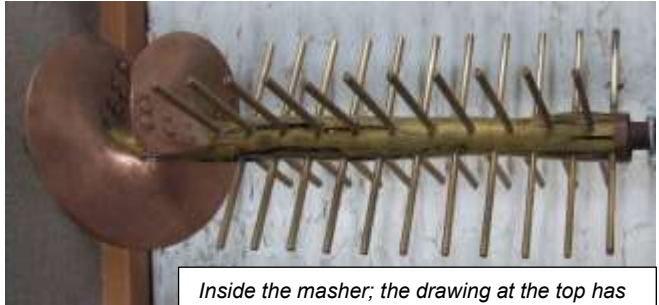
Steel's mashers galore

GEA Brewery Systems in Germany asked for a photo of a Steels masher presumably to show the archaic nature of British brewing! I thought they made a nice display and could be a page filler for the BHS Newsletter so here they are.

Mr Steel patented his mashing machine in 1853. It is a device to hydrate the grist at an optimum temperature to extract the sugars from the grist. At the same time, it eliminated manual mixing of the mash with paddles or oars. The brewer would control the flow of dry grist via a slide valve and the hot liquor via a valve. During the process, grist is fed into the top of the Steel's masher and makes a right angle turn into a horizontal feed auger. Mash water is supplied either before or at the feed auger and is then mixed by a series of rotating tines.



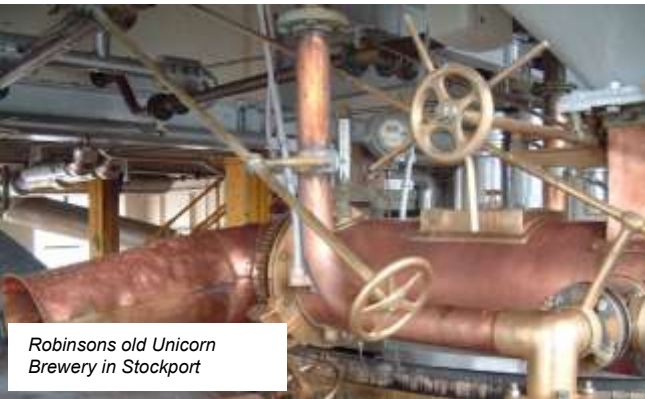
Sam Smith at Tadcaster



Inside the masher; the drawing at the top has no auger to push the grist forward



Elgoods at Wisbech



Robinsons old Unicorn Brewery in Stockport



Arkells at Swindon



Hook Norton



Highgate at Walsall



W&D at Wolverhampton



New version at Joules



New version at Moorhouses

Update on a Brewing and Pubs Heritage Centre in Burton on Trent

Following the closure of the National Brewery Centre in Burton in November 2022, the National Brewery Heritage Trust (NBHT) - a registered charity comprised of a small team of (mostly ex-brewing industry) volunteers – worked closely with both East Staffordshire Borough Council (ESBC) and Molson Coors Brewing Co. (MCBC) to safeguard the brewing archives and artefacts stored on the site. We achieved our immediate priority of relocating the (>500,000) brewing archives to safe and secure alternative storage facilities last summer and have now recommenced their cataloguing.

Over the last year the Trust has continued to work alongside ESBC, a firm of local architects and a team of specialist consultants to draw up plans for repurposing Bass House, an imposing, late Victorian, listed building which was formerly offices on High Street in Burton. Our vision is for Bass House not only to provide a permanent home for the archives, but also to provide the base for an immersive, interactive visitor experience, utilising the artefacts from the NBC to illustrate the heritage of beer, brewing and pubs, and to celebrate the part each has played over the centuries in shaping our cultural heritage and the British way of life.

To maximise the commercial sustainability of the proposed heritage centre, we intend including an extensive programme of temporary exhibitions and events to run alongside the permanent displays. Various community engagement activities, learning and volunteering opportunities will also be included to appeal to a broad cross-section of the (national) public.

Following approval of an initial 'expression of interest' made to the Heritage Lottery Fund last summer, a detailed application to cover the costs of the project is currently being drawn up for submission later this year.

It is envisaged that the repurposed Bass House, together with the adjacent 1866 brewery Water Tower, will constitute the heritage and social history elements of a broader, multi-purpose, national visitor attraction, incorporating accommodation and hospitality, together with a wildlife and



Top - the ornate ceiling in Old Bass House, the prospective site for the new centre. The 1866 water tower will form part of a larger visitor facility. Bottom - the new Molson Coors offices on the old NBC site.

washlands visitor centre, all grouped around a central community plaza. A detailed planning application for this entire project has been submitted and is progressing.

ESBC also began a programme of public consultation exercises last year to help gain a better understanding of the needs of various target audiences and as part of this ongoing exercise, I invite all members of the BHS to contact myself if they have any specific thoughts/recommendations. As part of a similar outreach programme, the NBHT has also begun to communicate and consult with various organisations from across the broader brewing industry to build industry-wide support.

As the Bass House project has begun to develop, the Trust has recognised the need to develop and extend its own organisational capabilities. At the end of last year, we recruited two new trustees: Anthony Hughes, MD of Lincoln Green Brewing Co. and Tom Stainer, CEO of CAMRA. Also, at the beginning of this year we recruited a further two trustees from the museums and archives world: Helen Taylor, who is a trustee of the West Midlands Police Museum and Stephanie Sykes-Dugmore, who is a trustee of the Silverstone Motor Racing Museum.

Finally, I would like to express the Trust's sincere gratitude and appreciation to both ESBC and MCBC for their funding of the Trust's activities over the last two years.

Harry White, Chairman, NBHT

Out and about

Isaac Newton's beer mug resurfaces after 160 years

Sir Isaac's wooden beer mug has gone on display at the Royal Society in London. The famous scientist was made a member of the Society just 12 years after it was founded in 1660 and was its president from 1703 until his death in 1727. Molecular biologist Carmichael Wallace and historian Stephen Snobelen have pieced together the story of the pint flagon since Sir Isaac gifted it to his long-time room mate and occasional lab assistant at Cambridge, John Wickins. Treasured for generations it ended up with the Wallace family which has loaned the mug for display. The mug had previously been displayed just three times, the last in 1865. It was not thought that Newton was a big beer drinker.

Newton also left behind two ink recipes, both likely penned in Newton's beer-based ink and may well have used such ink to pen his magnum opus *Philosophiæ Naturalis Principia Mathematica* in 1687.

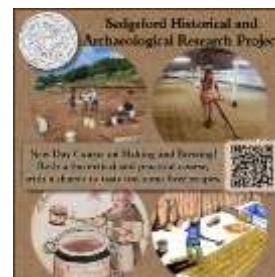


Remembering a 'Reverse Guinness'

12hL of 4.8%ABV Sinistral was brewed by Teamtoxic just before the Covid. The brewery did not survive the pandemic but US drinks blog Vinepair tracked the brewer down to Tatton in Cheshire as part of its St Patrick's celebrations. The beer is white and the head is black hence the media name. Brewer Gary Prescott brewed as pale a beer as possible with coffee and chocolate to get the stoutiness and whitened it using a non brewing material which he does not divulge. Suffice it to say it dropped out of suspension quickly and he needed to shake the keg every 15 minutes. The head is added afterwards so a beer is poured flat and the head added from a chef's cream dispenser charged with carbon dioxide and nitrogen. The components of the foam were again secret but Prescott did admit that early experiments using squid ink were not successful. Beer nerds lapped it up with one pub emptying a keg in just 15 minutes. Perhaps it will make a come back.

Ancient Ale recipes, techniques and traditions

The Sedgeford Historical and Archaeological Research Project in North West Norfolk is a community project which has been excavating a site scanning 4000 years of prehistory since 1996. An Anglo-Saxon settlement has yielded an early mediaeval maltings. Nigel Slater tells us that due to popular demand they are introducing a new day course all about malting and brewing on Saturday 26th of July. There will be a guided tour of the maltings to understand the process in Anglo-Saxon Sedgeford. Finally, the £60 course will include practical experimentation using the SHARP experimental area hearth. It is hoped its own Sedgeford brew might be produced in time for the 2026 30th anniversary of SHARP.



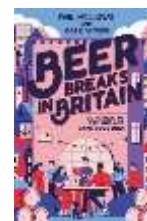
More books about Guinness

There cannot be too much left to write about Guinness but that did not stop Rory Guinness updating his 2007 World of Guinness which sets out how a beer from Dublin become a globally renowned symbol of Ireland and official beer of the Six Nations since 2007. Rory is the son of the last family chairman of Guinness and chairs the Iveagh Trust, Dublin's oldest active social housing provider. He even includes an old family recipe for Guinness cake.

World of Guinness, published by Scala, will be followed by two more books on the Guinness family: The Houses of Guinness, by New York Times' Adrian Tinniswood, and Guinness: A Family Succession 1725 - 1886, by Arthur Edward Guinness.

Finding good beer when you're in an unfamiliar part of the country

Beer Breaks in Britain: 30 places to explore and drink good beer, written by journalists Phil Mellows and Kate Simon chooses the best attractions across 30 destinations that demonstrate the breadth of Britain's landscape and culture and then links them with the best pubs, bars and taprooms nearby. Price is £20. Phil says: "Finding good beer when you're in an unfamiliar part of the country can be a challenge that people don't think about until it's too late - and it's the sort of vital information you won't find in a holiday brochure".



'Old Brewery' to become an arts hub

The Berwick Community Trust proposes to create artist studios, gallery and educational spaces at the Grade II listed Old Brewery building in Tweedmouth which would save the structure as it has been in a state of disrepair and inactivity for nearly three decades. The site was the Border Brewery from an 1899 incorporation, Border merged with another local firm Johnson & Darling in 1925 and the name changed to Berwick Breweries. Vaux's Associated Breweries took it over in 1937 and brewing ceased. Bottling continued until the 1950s. The building housed a micro plant from 1992 until 2001 which used the Border name.



Horncastle sign restored

Adam Cartwright sent us this restored Bateman's ad cum pub sign familiar to anyone who has been stuck at the traffic lights in the middle of Horncastle in Lincolnshire. Batemans acquired the Cross Keys pub in 1933 and it closed in the early 1970s. The work was carried out by local signwriter Tim Fry.



Flaxmill now in the care of English Heritage



Shrewsbury's Flaxmill Maltings moved to English Heritage's care on 1 April 2025. The Main Mill opened in 1797 as a purpose-built flax mill. It was the first multifloored iron-framed building in the world. It was a maltings from 1897 to 1987 and also served as a temporary army barracks during the Second World War. Historic England bought the freehold in 2005 and later partnered with Shropshire Council and the Friends of the Flaxmill Maltings to save the eight listed buildings, including three at Grade I, two at Grade II* and three at Grade II back to life. You can now book visits etc at the EH website.

NBHT vehicles on display again

The National Brewery Heritage Trust reports that two vehicles previously on display at the old Bass Museum are once again available to the public to enjoy. The Mitchells & Butlers 1949 Leyland Beaver dray is at the Black Country Living Museum in Dudley while the Water Witch, an 1879 fire tender from the Cape Hill Brewery will be displayed at the West Midlands Fire Service Heritage Museum in Aston.



World's oldest breweries



Drinks Business published the following list of the world's oldest surviving breweries. We all know that the Bavarian States Brewery at Weihenstephan near Munich (left) is the oldest and expecting to celebrate its millennium in 2040. The Weltenburger Klosterbrauerei was founded ten years later and is still brewing on a bend in the Danube near Kelheim. Affligem dates from 1074 and has been a Heineken brand since 2010 but its website shows some small-scale brewing so guess they qualify. Next up is the Bolten Brewery in the Rhineland dating from 1266 and still brewing its Alt beers. Another local style is Kolsch from the 1302 Gaffel brewery beside Cologne Cathedral. Over in Munich Augustinerbrau was founded in 1328. Meanwhile in Moravia, Pivovar Broumov dates from 1348 while back in Munich Franziskaner first brewed in 1363 and later merged with the slightly younger Spatenbrau (1393) in 1922 and then with Löwenbrau in 1996. Belgium's Stella Artois or rather the Den Hoorn Brewery in Louvain started in 1366. Bringing up the rear at No10 is Löwenbrau dating from 1383.

A pair of brewery steam engines



Ken Smith visited the Crossness Sewerage Pumping Station on the Thames near Abbey Wood on the extremities of South East London. As well as seeing the amazingly decorated pumping room which houses four immense steam engines he discovered these two beauties from a bygone age.

On the left and built in 1900 for Truman's Black Eagle Brewery in Brick Lane together with a sister engine it was used to drive hoists which lifted casks from the cellar to the loading dock. The engine was reported to have given trouble free service from 1900 until 1972 when it was replaced by an electric motor.

In 1894 this type of engine sold for £49 but if the four holding bolts were included, it was £51. Packing, shipment and delivery to anywhere in the British Isles cost £2 10s but oddly delivery to London, Liverpool or Hull was free! The model shown was donated to the Crossness Museum in 1975-6 and fully restored in 1987.

On the right, Appleby Brothers of Leicester built this engine in 1895 and it was first put to use at the Crosse and Blackwell vinegar brewery in Woolwich South London. In 1929 it moved to Sarson's malt vinegar brewery in Bermondsey where, together with a later model, was used to drive the malt mill, friction drive hoist and mash tun rakes.

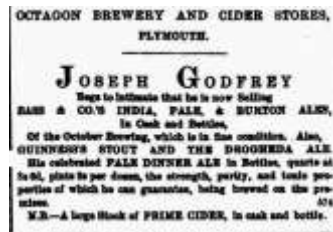


Mike's meanderings – Some Plymouth posers

Our esteemed editor raised a question about the Octagon Brewery in Plymouth and its links with Allsopps, mentioned in *Brewers of Britain*. This fitted nicely with some of the research I had been doing on Simonds for the book on Berkshire. These meanderings try to answer some of the questions, but many remain and it may be a while before I get to Plymouth archives. Any input most gratefully received.

Octagon Brewery, 5/7 Martin Street

On 4th September 1861 sale of plant etc J E Rendle leaving, and by 1863 Joseph Godfrey advertising. On 23rd April 1864 maltster Mr Jennings discovered a fire.



In March 1898 'bought' by Mr W Gilling of London for £148,000, production of 13,000 bpa, some 38 freehold and 7 leasehold houses. It is not quite clear who Mr Gilling was, presumably a London financier. Registered 1899 and was one of the brewery companies sponsored/ floated by Allsopps. The *Allied Long Life* book suggests shares only i.e. production of local beers continued and presumably Burton beers supplied, but no direct management.

Trust deed for securing debenture stock - 1. Octagon Brewery Ltd, 2. Samuel Allsopp and Sons Limited, 3. Law Debenture Corporation Limited 1899 (Plymouth archives 1724/38)

Conveyance 1 Joseph Godfrey 2 Samuel Allsopp & Sons Ltd., 3 Octagon Brewery, Plymouth: Devonshire Inn, Plympton St Mary 1899 (1724/37)

Godfrey, aged 69, died 20th March 1901, but family involvement seems to have continued, since in 1905 A C Godfrey was a director. In 1935, the MD since 1899, J B Ferry died aged 81. He had retired in 1932 and was the son in law of Joseph Godfrey. This supports the idea that Allsopps, whilst providing indirect finance, were operating at arms-length in return for sales of Burton beers.

Curiously in 1914 there was a valuation involving the Octagon and Whitbread (Archives 274/596). In the 1920s a new bottling store on site of 19 Martin Street. In 1924 an issue of a £50,000 debenture stock - 1 Octagon Brewery Ltd, 2 Law Debenture Corporation Ltd (lists properties purchased) (1724/41)

Acquired by H&G Simonds in November 1954, with some 48 pubs. Liquidated 1955. There does not seem to be any further mentions of brewing and there must be a



strong suspicion that production was transferred to Tamar. There are papers about the Octagon Brewery premises, plans and correspondence for 1959 – 1967 in the *New Victoria* papers at Plymouth archives (2854/185). Hence, the full story may best be understood in terms of the various discussions about Tamar. The remains of the Octagon site in the 1980s are shown in the pictures above:

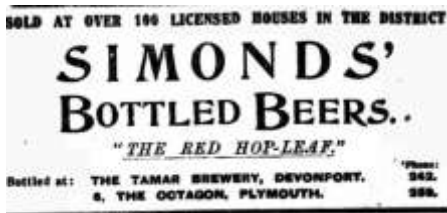
Tamar Brewery

Simonds had a presence in the town from October 1888, when they opened a depot.

In 1919 Simonds bought G Crane, Tamar Brewery in Devonport for £65,000. When taken over, they operated 27 pubs, but, unlike subsequent take-overs, the intention was not to close the brewery and use the additional outlets for expansion, rather to provide the company with a second operating brewery and a foothold in the West Country.

In 1926 Simonds had an approach from Allsopps, which was rejected, although it is not clear if this referred to the





main concern at Reading, or the operations in Plymouth. Then in 1932 there

were discussions about merging the New Victoria and Tamar breweries at Plymouth.

In 1935 chair W J Clarke joint MDs E G Clarke and Captain N G Clarke, mention of R J Burt. In 1936 increased capital from £75,000 by £70,000. It is possible that any discussions may have been put on hold by the merger of Allsopps and Ind Coope and then the war and its various government controls.

New Victoria Brewery Co Ltd, Hyde Park Road, Mutley. Registered October 1893 as the Victoria Brewery Co Ltd, with 30 houses. Currently BoBI says acquired by Samuel Allsopp, Burton-on-Trent in 1920 and re-registered. Yet: Deed of Covenants and Guarantee - New Victoria Brewery Ltd and Samuel Allsopp & Sons Ltd. To British Empire Mutual Life Assurance Company. 21st November 1898

Mortgage. The New Victoria Brewery Ltd. To Samuel Allsopp & Sons Ltd 25th August 1920. Receipt for purchase price of loose effects New Bedford Brewery Ltd and Samuel Allsopp & Sons Ltd. 1920. Re-Conveyance. Samuel Allsopp & Sons Ltd to the New Victoria Brewery Ltd. 16th April 1925. Counterpart lease - New Victoria Brewery Ltd to Ind Coope & Allsopp Ltd 30th July 1937. Conveyance and Assignment - The New Victoria Brewery Company Ltd to Ind Coope & Allsopp Ltd. 22nd May 1957

To muddy the waters further: New Bedford Brewery (Plymouth) Ltd, Alexandra Road, Mutley. Registered

1900, as the Bedford Brewery (Plymouth) Ltd. Wound up August 1908, when Bass had a substantial stake. Court case in 1914 sanctioned sale to a new company. Registered as above 1919, when they were acquired by Samuel Allsopp, with 18 houses, and the business was transferred to the New Victoria Brewery.

The New Victoria ceased brewing 1948, possibly 1949, when around 600bpw and its local pubs would be supplied from the Tamar brewery. In return Simonds would take some Ind Coope Burton beers. July 1951, they bought, for cash, the 25 licensed properties of C W Blundell & Co (Plymouth). For the past three years the major requirements of these properties had been brewed at Tamar. John Rowland head brewer Tamar. December 1952 acquired Pool of Penzance, with some thirty houses, having supplied them for nearly a century. The archives have a photo about Britain's 'last lady brewer' - Mrs Dorothy Penery at Tamar Brewery, in the late 1960s. What remains unclear is who owned the Octagon business at the time of its purchase by Simonds in 1954. Furthermore, if they had already made arrangements with Ind Coope, and hence Allsopps, why the delay of five years. One can only speculate as to post-war difficulties and perhaps the sheer managerial problems of absorbing other concerns.

Courage (Western) Limited, Bath Street, Bristol - incorporated March 1962 as Courage, Barclay and Simonds (Western) Ltd to be responsible for production, management and trading in south-west England and south Wales for Courage, Barclay and Simonds Ltd. Name changed to Courage (Western) Ltd February 1963. Absorbed Courage (PB), formerly Plymouth Breweries Ltd, 1973. Tamar closed in 1975.

Mike Brown



Coal smoke and London porter

Peter Dyer found the following paragraph in a Polish newspaper of 1824, *Gazeta Lwowska*, published in what was then the mainly Polish-speaking city of Lwów or Lemberg in the Austrian Empire and is now the Ukrainian city of Lviv:

Among the latest fruits of French industry is the 'porter beer' brewery recently established in Paris. Since Englishmen staying in Paris always insisted that the porter made in Paris did not taste at all like real English porter, the Paris porter entrepreneur consulted French

chemists, who after a long investigation discovered that the difference between Paris and London porter derived from the fact that in London the whole atmosphere is full of smoke from coal fires. Books, linen, and woollen clothes brought from London to the continent are without exception redolent of coal smoke, and therefore London porter must obtain from that smoke a different taste which cannot be given to it in Paris; however, the materials from which it is brewed in Paris are the same as in London.

Using Archives for brewery related subjects

After John Owen's series on archival sources for brewery research in 2023/4, we shall now look at how you can find resources at various repositories around the country. We start with some of the pitfalls of the catalogue systems in use at the old County Records Offices and the old Public Records Office at Kew.

I have been using county archives and to a lesser extent the National Archives

(formerly the PRO) since the early 1970s when the former were usually referred to as County Record Offices. I still use archives as a researcher but I am also a volunteer at my local archives – Gloucestershire. In the early days the catalogues were index cards in filing cabinets and bound volumes. Both were usually typed but there might be manuscript additions and annotations. Contact with archives was either by personal visit to use the catalogue, although a telephone call or letter might provide some detail from the catalogues held. Today, archives have all or some of their catalogues online and so it is possible to consult at a distance – at home if one has access to a computer.

What I do as a volunteer

You might not think this is relevant but it may affect your search. In Gloucestershire, volunteers can be asked to do anything from cleaning incoming documents, boxing them up, enhanced cataloguing or transcription. I have done all tasks apart from transcription. The initial cataloguing will always be done by a professional archivist. Who does the enhanced cataloguing may affect what details will come up under your search. A personal example being the Whitbread Archives in Gloucester. I enhanced catalogued the documents which came from Whitbread Brewery. However, one of the local solicitors did the legal work for Whitbread's Cheltenham predecessor and these were enhanced catalogued by the local history society. One volume which was in both sets of documents was worked on by the local history society and myself but the history society's emphasis was more on the people and public houses whereas mine was more on the brewing equipment and the brewery. So, there are two sets of documents with slightly different enhanced cataloguing.

Using the catalogues

I am going to deal with three subjects: malt and malthouses/kilns, malting and maltsters; beer, brewing, breweries, brewers (brewsters and ale wives), and hops, hops kilns and oasts. Some of my comments will be relevant to all three subjects.

For my book on malthouses, at least in part because it was during Covid, I searched all the county archives in England and some but probably not all the main city/town archives,



A letterhead from the Cheltenham Original Brewery. Courtesy of Gloucestershire Archives Ref D8947

such as Birmingham and Bristol, as well as to a limited extent the National Archives. However, my search was neither for individual maltings nor companies but for dating the industry and for the numbers of malthouses/kilns in a county. Most people's searches would be very different.

I will deal first with county archives. Most counties have an online archive catalogue, although it may not have complete coverage of all its documents (see below). Also, it is worth remembering that Yorkshire is divided into four: West, North, the East Riding, and the south is to be found in Sheffield's Archives. As I wanted to find entries for buildings as opposed to maltsters, I searched under the following for each county: malt, maltings, malthouse and malt kiln. Hopefully I found the majority, although there were some anomalies, such as the one county where a search under malt also brought up every reference to Malta! There were a surprising number of references in that county's archives. Sometimes it was necessary to split the search by date (years) if there were too many entries in a category.

There is also one search technique which can be very useful although it may bring up too many references at one go and that is what is referred to as a wildcard search. For example, malt would be "malt*" but in the case of the county with so many Malts it could be rather daunting! So, for brewing – a search I have not done consistently – I would suggest differentiating between buildings, process and people and likewise for hops, hop kilns and oasts. With regard to hops it is perhaps worth remembering that Ian Peaty included them in his book on Essex Breweries. Essex would not now be considered a hop county and neither perhaps would Nottinghamshire but they were grown there. Even more surprisingly I found references to hops specifically hop yards in Cornwall. Therefore, even if you do not expect to find references in a specific county it may be worth looking! It is also worth remembering that the documentation in respect of say a malthouse one is researching in Lincolnshire may have its records in Hampshire! It all depends on who and how the records have been deposited.

Now to the National Archives (Kew) and in particular, I would start my search here when I am looking for the

records of a specific company because they will show where the records are held and you should then be able to follow a link. For example, for brewing if you look up Whitbread you will see where archives are held in both county archives and at the National Archives (accessed on 15 December 2024). As always it will be an interesting search and probably throw up some surprises. A malting example could be for R. & W. Paul. These you will see are in the Suffolk Archives and the list in the National Archives is detailed. This is not the case if you were to go straight to the Suffolk Archives catalogue where there is a brief entry (both accessed on 15 December 2024).

Using the National Archives for a subject such as malthouses which will throw up 4,410 entries. Breweries throw up 31,165 entries, and hops 7,586. (All accessed on 15 December 2024.) These are clearly large numbers and you will need to use filters, such as date, but more importantly counties, or other archives, to find just the entries which may be of interest. Again, you may get some surprising results.

You will notice I have included the access date. This is important because by the time this is printed and read at say a much later date, those details may have changed and this can apply in particular to county archive catalogue entries. I would also suggest that you make a note of the date of visits to archives if you see specific documents. This is relevant when archives change their cataloguing system. I will give an example, I had visited an archive and

obtained details, including copies (copyrighted), of building information on a maltings. Some years later a colleague asked for the same details. Obviously, I could not copy the information so checked the reference in the county's new catalogue of the archives (I had done a check under their previous catalogue for the Malthouse book). It did not come up under the new catalogue so emailed them to be told to search the National Archives – where they are properly referenced and their location given. In this instance I would say that searching under the same word in both only brought up the entry under the National Archives (both accessed on 15 December 2024). For this reason, using the National Archives can be preferable to using the county archives catalogue. However, it is also worth remembering that not all entries will be in the National Archives either!

I hope the above will be of some aid when searching any archives. Also, it is essential to check with the archives before a visit as to when they are open, how you can order documents and what information (usually personal details) you will need to access the archives. All this information should be available on their website. If you do visit unannounced especially if it is late in the day, you may not be able to view any documents. And always remember that you are dealing with people who will do their best to help, but they too are human.

Amber Patrick

The Whitbread Archive in Gloucestershire

I worked on the Whitbread Archive of Gloucestershire as a volunteer at the Gloucestershire Archives.

Until Whitbread ceased to brew, the majority of the records of their Gloucestershire breweries were held in the Chiswell Street Brewery. Just a few were at the Archives in Gloucester. When Whitbread sold its brewing arm in 2000 its archives were split up on a county basis. So, the Whitbread Breweries which formed part of West Country Breweries in Gloucestershire were mainly returned to the County Archives to join those already there. A few had ended up in the wrong counties, for example documents relating to Cam, as in Cam near Dursley, Gloucestershire ended up in Cambridgeshire before being sent back to Gloucestershire, and likewise for some reason, documents relating to Lacon's Brewery of Great Yarmouth ended up here! (They were returned too.)

The start of my work was what was referred to as a stock check which involved checking the documents were as described in the catalogue list received with them and that the dates were correct. I was not required to look at the documents in depth, but from a personal point of view I made a number of notes, including which firms were supplying malt and other details relating to malthouses and equipment supplied by local companies such as H. J. H. King of Nailsworth. The breweries listed as part of the archive included of course the Cheltenham Original Brewery, the Stroud and Godsell's breweries, the Nailsworth Brewery, Wintle's Brewery at Mitcheldean, Arnold Perrett's Wickwar Brewery and other smaller ones which had been taken over. There are details on public houses both inside and out of the county, a malt contract



The Cheltenham Brewery now badged as Flowers was closed in 1998.

book, brewing materials books, brewing books, minutes of meetings, registers of members, registers of directors' interests, books of ordinary dividends, debenture stock and other financial material, books of newspaper cuttings and photographs and day books.



No3 fermenting room was installed at Cheltenham in 1963.

Not all the material in such documents as the Directors' Minute Books is entirely brewing related. An example from the 1907-1916 volume has a reference in August 1914 to one dozen brandy, one dozen port and 10 dozen soda water bottles being given to the Red Cross Hospital in Cheltenham at a cost of £20. It was also reported that six men had left for the colours (army). Likewise, the Directors Minute Books covering the period 1937 to 1944 refers to Air Raid precautions work, war preparation, war emergencies and payments of salaries.

The most extensive set of documents related, perhaps not surprisingly, to financial matters, such as accounts, the pension scheme, registers of transfers of shares and stock, and more directly related brewing matters such as price lists and not just of beer. There were also items such as tenancy agreements. An item of importance but something which is often overlooked is trademarks and in the 1930s there was correspondence relating to the Cheltenham Original Brewery's trade mark of the 'Castle'.

Of course, where I was concerned, I was interested to note that, besides producing their own malt (until the 1960s), they also purchased supplies from Bairds, Pauls and ABM, and the type of malt, such as white, is stated. There are more details in the Malt Contract books of the 1960s and 1970s. The Brewing Books also usually include which malting companies were supplying Cheltenham (Whitbread's) and these included Edward Sutcliffe's, Gilstraps, Robsons, Muntons, Gripper, Taylors, Cardiff Maltings, Sanders, F&G Smith, Crisps, Fawcetts, Swonnells and French & Jupps. In fact, many companies then producing malt!

Of more interest for brewery historians is an Inventory of the Brewery dated February 1859. It includes not just the brewery, but maltings, public houses and residences as well as the good will, stock, (brewing) utensils and horses.

Finally, and of importance from the brewing point of view are the Brewing Books of the 1950s and 1960s. They are laid out in columns and include the classes of beer produced and the amounts, the costs and the quality. A 1966-67 book shows, in its columns, the malt used by company, the hops used, in pounds weight, and amount of sugar used. The process is also detailed: mashing, sparging, with their times given and then the time the wort is boiled in the copper and then fermentation with the pitching rates given. Also included are the number of barrels planned and brewed, and racked. The beers brewed included Cheltenham Pale Ale, Cheltenham Bitter and Cheltenham Mild Ale.

There is of course much more information to be found from a detailed study depending up on what one wants to research.

Amber Patrick

New Brews News

Many thanks to the couple of members who have assisted with information. It would be great if some more of you could get involved.

From this list where help is requested, Ian would welcome detailing information and sources of information that you may have. If they are a brewery, he needs the address, contact details if possible and 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 is much appreciated.

HELP REQUIRED LIST

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 Horsham Brewery.

Floataway, Derby
A home brewer producing bottled and cask beers. Any help with an address and brew kit size would be welcome.

Matheson, Burns Cottage, Cornhill, Banff AB45 2DL
Established by father and son team. Beers are sold primarily in bottles. A 100L kit is used. When did they start?

McNally, Ty Gwyn, Ffordd Trelan, Cilcain, Mold CH7 5NX
A company was incorporated in late 2023, with planning permission granted in May 2024 to establish a brewery in an

unused barn. Directors are Chris and John McNally with Patrick Molloy. Have they started?

Parrot Brewery, Alexandra Hotel, 69 Hessele Rd, Hull HU3 2AB
W: www.alexandrahotelhull.co.uk
Established at the Alexandra Hotel in Hull. When did they start?

NEW BREWERIES

CAMBRIDGESHIRE
Pixie Brewing, 5 Whybrow Road, Barrington, Cambridge CB2 1AA
Established by Simon and Aureja Jupp, brewing commenced in November 2024.

CORNWALL

St Martin's Vineyard & Winery, Higher Town, St Martins, Isles of Scilly, Cornwall TR25 0QL

W: www.stmartinsvineyard.co.uk

Established by Holly Robbins and James Falconbridge. Whilst primarily a winery they also started brewing in 2022. In 2024 they acquired a one barrel plant. Beers are bottled with canning planned for later in 2025.

DURHAM

Coniscliffe Brew Co., 22, Coniscliffe Road, Darlington, Co. Durham. DL3 7RG

Commenced in 2024 after taking over The Village Brewer. Location is a bar called Brew Twenty 2.

Village used to contract brew at Hambleton in addition to using their own 1 barrel plant.

FLINTSHIRE

Bad Dragon, Greenfield Business Centre, Greenfield Road, Greenfield, CH8 7GR

W: www.baddragon.wales

Established by Graham Jones, he uses a 100L kit.



GREATER LONDON

Three Hounds, 59 Beckenham Road, Clock House, Beckenham, BR3 4PR

Beers were originally brewed at Brockley Brewery (from 2010), but in 2025 they rented the property next to their bar and installed a 200L plant. It was not operational in February 2025, but will be open soon after.

GREATER MANCHESTER

Bramhall Beers, Mounting Stone Micropub, Bramhall, Stockport SK7 1JJ

W: www.themountingstone.co.uk



A one barrel plant at the back of this micropub brewed under the Made of Stone name between 2018 and late 2024. The plan was to move the brewery to a container and continue. However, this did not go ahead. Instead, a one firkin plant is used at the pub and the name changed to Bramhall beers.

GLAMORGAN

Arthur's Stone Brewery, Summit Good site on Killan Road, Dunvant, Swansea, Glamorgan SA2 7US

W: www.arthursstonebrewery.wales

Established by Will Leach in a 20 foot container. Commercial sales starting in August 2023. The beers are brewed on a 150L kit and are keg and canned.

HAMPSHIRE

Breach Farm Brewery, Haydown Farm, East Cholderton, Andover SP11 8LR

W: www.breachfarmbrewing.co.uk

An American Tim Harligan brewed as a hobby, but in June 2023 he started commercial brewing. A two and a half barrel brewery is located on a farm site with ten taps selling his US craft beer.



LINCOLNSHIRE

Mitchell Brewing Co. Coach and Horses, Tattershall Road, Billinghay LN4 4DD

W: www.mitchellbrewing.co

Established by Luke Mitchell in at the Coach and Horses pub after it was refurbished early in 2024. In February 2025 they acquired Ferry Ales, but the sites remain independent.

STIRLING

Sheep In Wolfs Clothing Brewery, Block 1 Unit 4, Duckburn Industrial Estate, Dunblane FK15 0EW

W: www.siwcbrewery.com



Originally beers were produced at Not That California Brewery, but in January 2025 they started on their own plant in Dunblane.

TYNE & WEAR

Lucky Brewpub and Bar, 139 Jesmond Road, Newcastle Upon Tyne NE2 1JY

Using the former King Aelle plant the same team set up the Lucky Brew and Tap in Jesmond.

Brewing commenced early 2025.

Donzoko Brewing & Taproom, Stepney Bank, Ouseburn, Newcastle Upon Tyne NE1 2NP

W: www.donzoko.co.uk

Brewing started in summer 2017, beers were originally cuckoo brewed at Camerons. Later then brewed at Gypsy Hill and then in 2021 started using the plant at Newbarns in Edinburgh.



In September 2024 Reece commenced brewing on his own site and brew plant in Ouseburn, Newcastle

WEST MIDLANDS

Kynn Brew, Great Barr, Birmingham

A family run home based brewery in Great Barr A 300L plant is used producing cask and cans. They commenced late in 2023.

WEST YORKSHIRE

Lab in the Garage Brewing,

5, Kilner Way, Castleford WF10 5FX

Established by Joshua and Lucy Barraclough, in a garage at their home. A 200L kit is used with four fermenters.

The first commercial brew was in October 2024. Eight core beers are produced and sold in cask and bottle.



Gleanings – tomorrow's history today!

Guest beers for Scotland

Scotland's first Pubs Code has come into force and it includes a new Guest Beer Agreement for tenanted houses. This allows the pub to choose a guest beer in any packaged format from Indie brewers. Beer can be sold at any price and will be procured direct from the brewery. Pressure is on to have a similar scheme in England and Wales.

King visits Burton



It is 123 years since a King paid a visit to a Burton brewery. In 1902 King Charles' great grandfather visited the mighty house of Bass. This time it was the turn of the rather smaller 24 year old Tower Brewery where proprietor John Mills looked after the royal visitor who pulled a pint of 4.6%ABV 'Gone for a Burton' which featured a shattered red triangle on the pump clip - a none-too-subtle dig at what has happened to the town's brewing heritage.

Cask ale and UNESCO

Cask ale brewers are calling for the beer to be given a 'cultural heritage' status in an attempt to stop its decline. They say sales have halved from 2015 to 2023, no sales were possible during the Covid and they have not recovered. Despite a host of small regional breweries across the country keeping the tradition alive, access to market for them remains difficult.

A grassroots petition nominating cask ale for UNESCO's Intangible Cultural Heritage status is underway from supporters who want the drink, and the pub culture that comes with it, protected. 100,000 signatures are needed to force a parliamentary debate.

The Craft Beer Channel has a seven-part documentary series 'Keep Cask Alive' to support the campaign. Because cask ale is a production process and serving format, rather than a specific style or product, it is

ineligible for Protected Geographical Indication (PGI) status. Already, Belgian beer culture and the French baguette are recognised and Czech brewers are not far behind. An application to UNESCO must include academic research, industry and government support, and swathes of evidence.

Sunday Times gets a beer column

For the first time in nearly 20 years, a national broadsheet newspaper has dedicated a regular beer column to sit alongside its wine and restaurant pages. Pete Brown will write a weekly column for the Sunday Times Magazine, exploring topical issues around beer and pubs and making 'best buy' recommendations.

£1.75 a pint

Pub-goers across the Isle of Man enjoyed pints at the bargain price of £1.75 on one day in March as Okell's Brewery kicked off its 175th anniversary celebrations. A rather tasty smoked porter was in support.



WVB is now Pynoneer

Wye Valley Brewery has marked its 40th anniversary by unveiling a rebrand for its Wye Valley Bitter, now renamed Pynoneer, honouring its legacy in Canon Pyn, the Herefordshire village where Wye Valley Brewery was originally founded in 1985. The 3.4%ABV brew with a Maris Otter base and Target and Golding hops is unchanged



World's smallest pub



Manchester's Northern Restaurant and Bar show during March exhibited

the world's smallest pub named the Tiny Tankard which at 6.5ft x 3.25ft is a third of the size of the current world record holder. Visitors could enjoy their Baby Lager in a tiny stein glass. It was actually Licor 43, a layered shot topped with cream liqueur, resembling a tiny pint of beer.

Another self-cooling can

Welsh engineer James Vyse, a former mixologist has developed what he says is the world's first commercially viable self-cooling aluminium can. Although it looks like a 500mL can, it actually holds 350mL of drinkable liquid due to an enclosed, narrow cavity going around its walls and base. The base contains water which at the push of a button is flushed up into dry urea held in the annular reservoir and an endothermic reaction ensues to cool the beverage. We are told the can is recyclable. About 20 years ago, Coca Cola invested 'millions' in a similar Chillcan which used pressurised CO₂ to do the cooling; today Mr Vyse is more hopeful.



No more Devizes horses

Sam and George, the Wadworth horses have been pensioned off as the Company says they are no longer viable despite having planning approval for a new stable block. The brewery has also opened a town centre shop beside the Three Crowns pub on Maryport Street.



Randalls changes hands

Guernsey based Randalls Brewery, founded in 1868, with more than 20 pubs, restaurants, hotels and shops across Guernsey, Alderney and Sark has been sold for an undisclosed sum to CI Hospitality Limited, a group of local investors.

Headwinds for smaller brewers

According to the 2025 SIBA Independent Beer Report, almost a third of UK Indie brewers expect turnover to fall this year and half them say their main



priority is survival. This is despite a 10% increase in Indie output last year mainly due to the popularity of their innovative stouts and lagers. 80% brew a porter, 60% have a lager and 15% are producing nolos. Overall UK beer sales remain some 6.6% below pre Covid levels and 100 smaller brewers succumbed to these headwinds and closed during 2024.

Research shows that there is high demand for the innovative, interesting, and tasty beers but the producers cannot get their foot in the door with various restrictive tie ups by the big brewers and pubcos. 77% of beer drinkers say it is important to be served locally made products.

YouGov polling, commissioned by SIBA, shows that only 47% of all consumers are drinking beer and only 28% of 18-24-year olds. 21% of all consumers do not touch alcohol at all increasing to 36% for 18-24-year-olds.

Stout museum planned

Adam O'Brien has plans to make Cork the home of The Irish Stout Museum and had an event during March to gauge interest. His idea is to put on a small exhibition of information regarding stout, breweries, impact on Ireland and a small collection of items which will enhance the tourist offering in the city.

Swedish drinks lectures

In Sweden, until recently any alcohol above 3.5%ABV could only be bought from *Systembolaget*, a government-owned chain of liquor stores aiming to protect public health since 1955. New rules now allow micros to sell their drinks on-site to visitors but they must be on a paid tour and must listen to what the law described as a lecture 'with real content' about the drink first, as well as facts about the negative effects of alcohol consumption.

The future of beer

Heineken says you can get a glimpse into the future of beer by visiting the new Studio on the top floor of

Amsterdam's €29.95 Heineken Experience. Early visitors say the future will be complicated and ordering a pint may involve as many decisions as getting a coffee in Starbucks!

The 'personalised draught system' invites customers to select options on an LED screen mounted on the tap. Even a regular Heineken can be served dry, super-dry or double-hopped before asking whether you would like a CO₂ or nitrogenated head. Another machine called Next Stop offers Heineken 0.0 topped with a choice of flavoured foams or full strength beer topped with a foam flavoured with 'bitter orange liqueur' which turns the drink pink. Apparently, this has been tried in Nigeria very successfully by adding Campari to Guinness! Not sure I am ready for a lager topped with Espresso Martini foam and there is not a bar maid in sight.

BrewDog has a spice range

BrewDog has joined with All About Food and aims to enhance the at-



home beer drinking experience with the launch of BrewDog Kitchen involving a selection of rubs, sauces, seasonings, relishes and a wings batter mix, all inspired by BrewDog's headliner brews. They are available in Tesco stores and will be coming to its bars soon.

Simpsons expands



After commissioning a new germination and kilning vessel, Simpson's malt has increased its production capacity at the Tweedmouth maltings by 15,000 tonnes per year. The new 400t GKV is part of a £10 million investment which started in May 2023. Developed in partnership with AMP clean energy, its energy centre which consists of 3 x 60 megawatt bio mass boilers and 112 megawatt electric boiler powered by wind energy cuts carbon emissions

from kilning by 90%. Also on site is a new £6 million peated malt plant able to generate 25,000 tonnes per year.

Home Grown collab

Hogs Back has joined forces with Renegade Brewery (formerly West Berkshire until being taken over by Yattendon and renamed in 2021) to launch 4.5%ABV 'Home Grown' Pale Ale that will be stocked in 160 Waitrose stores. The partnership is believed to be the first of its kind that combines barley grown by one brewery and hops cultivated by the other, to create the brew. Hogs Back has grown its own Fuggles hops in Surrey for more than a decade while Renegade has sourced barley from the 10,000-acre Yattendon Estate.



Moosehead sells 1461 case

With Canada being threatened with tariffs and annexation by the USA, New Brunswick based Moosehead Breweries has produced a 1461 pack. Just enough to survive Mr Trump's presidency at one can a day. It costs \$3,500 CAD.



Mr Trump's punitive tariffs have forced the Canadian government to relax rules prohibiting beer sales between provinces in an effort to make it easier for consumers to 'buy Canadian'.

A-B is looking at returnables

A-B InBev is said to be exploring the introduction of a refillable glass bottle system in the UK, prompted by growing pressure from upcoming EPR packaging 'tax' where beverage producers will have to cover the costs of managing packaging waste rather than relying on local government to do so. The scheme which is still in the early planning stages will be tried out in Newport near the Magor brewery.

Brewery seeks 'sourmellier'

Edinburgh-based Vault City brewery is recruiting for a 'Sourmellier': a beer aficionado tasked with tasting all its sour creations before they hit the shelves. The brewer is also launching a £1m crowdfunding campaign to help pay for a new brewery fit-out.

Questions and occasionally the odd answer

Angus Mitchell has a device



He writes 'I wonder if you can help me to identify this device. I believe it was used for tilting casks in pub cellars. I cannot see how the leverage would work against a cellar wall. The device is 30 inches long as it stands on the floor. The long lever arm has a twist at the end and a chamfered edge which may have engaged in a plate on a wall. Can anyone help?

Keith Osborne is seeking a brewer



Who brewed this Royal Stout, perhaps for the 1911 coronation? The label was issued by J L Cowdell of Scarborough and he was the 'sole agent'. Cowdell was not trading in 1901 or earlier and disappeared after 1913. The only brewer we know of who did a Royal Stout was Joules, but do not know when they introduced the brand. There is an illustration of a Royal Stout label

bottled by Duncan & Dalgligh of Newcastle in Bryan Bennison's book with the possibility that this beer was brewed by Bass as they had acquired a major shareholding in D & D in 1907. Can anyone help?

Stijn David asks about a Matterface

He writes 'does anyone have any information about the English brewer Abraham Matterface, who invented a mashing machine - Patent No. 3036 - dated 21 April 1807. Our archivist replies. It would seem that Abraham Matterface was not in fact an English Brewer, but an Engineer, although he advertised his business as being a Millwright, Pump and Engine-maker, of Collingwood Street, Christ Church, Surrey. Inventor and Patentee of a mashing machine, that works with oars. He claimed that: - 'it

requires not half the power to work it that others do now in use; is erected considerably cheaper, and not liable to be out of repair. (From an advertisement, Morning Advertiser, 30th April 1807) Collingwood Street was in The Borough, Southwark, where: - 'the machine may be seen, or by applying to Messrs John Pontifex and Wheeler, Coppersmiths, Shoe Lane, Holborn, where 'orders will be taken in.'

Matterface was born in Bideford, Devon, in 1864 and was a millwright when he married in 1789. He died 1834. Just to confuse the issue, Matterface had a son, also named Abraham (b 1798) who was also a millwright, pump and engine-maker, operating from Gibson Street, Waterloo Road, Lambeth. Whether he was manufacturing his father's patent masher is not known. He was an insolvent debtor in 1841 and he died two years later.

Graham Cook is looking for Walkers

He is Church Warden at Christ Church, Southgate in North London. 'The church was founded by the brewing Walker family in the 19th century and we have lots of heritage of the family in the church but no contacts with them. This is a shame and I would love to try and put that right.'

The history of Taylor Walker is covered in our book London Brewed and it eventually ended up as part of Allied Breweries and the brand was briefly revived in the 1980s. Its archive was deposited in the London Archives. Does anyone know what happened to the Walker family?

Bircham & Sons of Reepham in Norfolk

James Grant works at a small brewery in Norfolk, he writes 'Bircham's used to be a brewery located near us, I just wanted to know if anyone had any information about it? Our archivist replies - Bircham and Sons came into being in October 1858 when the previous partnership of Messrs Birchams and Parmeter as 'Beer Brewers, Spirit Dealers, Maltsters, and Farmers' was dissolved. William Bircham (the elder) and his son William (the younger) continued the business and were joined in the new firm by another son, Henry Bircham.

In April 1878, the Norfolk Chronicle gave notice of the sale by auction of: 'The old-established Brewery of Messrs. Bircham and Sons, at Reepham, Norfolk, together with two maltings, 50 public houses, numerous cottages and parcels of land, the whole of freehold or copyhold tenure, distributed over the Northern portion of the County, and forming an important investment.' The same newspaper reported, in its issue of 15th June 1878, that: 'This important property was sold for £36,000 to Messrs. Steward, Patteson and Co.'

That the Reepham Brewery was indeed 'old-established' is evidenced by a note in the births, marriages and deaths columns of the Norfolk Chronicle on Saturday, 13th January 1816 recording the death of Charles Prior, 'the last 42 years of whose life were passed in the employ of Reepham Brewery'. Thus, the brewery must therefore have been in existence in 1774. This means that it cannot have been established by the William Bircham who was a Brewer, aged 81 years, in the 1841 census. He had been baptised in July 1769, the son of another William Bircham and his wife Sarah. Perhaps this William was the founder?

Tim Norman has found a bottle

This bottle was discovered during a litter pick along the River Trent at Newton Solney near Burton on Trent. It is flint glass, 4 inches to the shoulder in height and 5½ inch to top of bottle, it has a metal break ring for the screw bottle top and is inscribed ANSELLS BREWERY LTD BIRMINGHAM. The base is stippled with the mark 1223. We would have thought the break ring was a modern feature but perhaps a new cap had been applied to an old bottle. Can anyone help?



Terry Hanstock on Kentwell and Rye

My wife was very interested in the Kentwell article as she (sometime in the 1970s) was a brewster in that very brewhouse. Extremely hot and dirty working conditions - her Tudor costume was coal black at the end of a week's travelling back to Tudor times!

Old Brewery, Wish Ward, Rye. Hodges & Ritchie ran a series of newspaper adverts (c1874-1882) advising potential customers that the College Brewery had opened stores at Wish Ward, Rye. An 1890 directory entry lists Hodges & Ritchie - Brewery Stores, Wish Ward. No mention of them in the 1899 directory. The building is sometimes referred to as the Old Brewery Warehouse which may be connected to Chapman Brothers' East Guldeford Brewery, owners of a warehouse on Wish Ward.

Peter Dyer asks about Witt & Williams

Witt & Williams, apparently from Hamburg and Manchester, advertised its Porter and India Pale Ale in a Polish newspaper, *Kurjer Warszawski* in 1870



The words are translated as....

English Brewery in Hamburg and Manchester, has made ready for dispatch in the finest quality from last year's October brew

PORTER AND ENGLISH BEER (India Pale Ale),

Price of a quarter barrel, containing about 110 half-bottles, 4 talers not including barrel.

Trial cases containing 24 half-bottles, at 2 talers and 15 silver groschen, with glass and packaging.

On receipt of the amount due, orders will be promptly dealt with at the following address:

WITT et WILLIAMS, englische Brauerei, Hamburg.

The British Newspaper Archive throws up an advertisement from a Trinidad newspaper, The Trinidad Chronicle dated 3 October 1871:

J. M. REID & CO.,

15, Frederick-Street,

ARE IN RECEIPT OF A LARGE SUPPLY OF THE CELEBRATED ALE OF WITT AND WILLIAMS.

THIS ALE is remarkable for its strength, clearness, flavour, and perfect freedom from the slightest possible acidity, and can, therefore, be recommended with confidence to those who require a first-rate article, at a moderate price,

The IBV historical directory of German breweries lists under Hamburg:

Witt & Williams, Englische Porterbrauerei from 1868 to 1871 so it seems that the brewery only traded for three years.

The Polish advertisement mentions Manchester, but I can find no trace of Witt & Williams in my (extensive but far from complete) notes of Manchester breweries or my Manchester trade directories. Does anyone know any more?

Ken Smith solves a problem

For anyone who has joined his Southwest London brewery walk over the years, you may well recall queries about Best & Co of the Larkhall Brewery. The Ordnance Survey maps of the area show the brewery but the remains are more elusive.

Then Richard Weston, member of the BHS Facebook community, posted this image.



Compare to the modern...



Seems to match. Especially if you compare the pub's window and door configuration to the modern redevelopment (ignoring the later upstairs extension) The brewing tower is now demolished to become a high security police station.

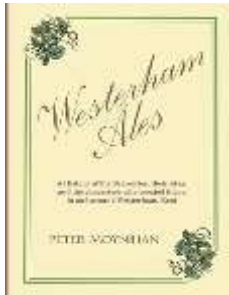
Problem solved

BHS Books

These three volumes are printed on demand by Amazon. Send an email to publications@breweryhistory.com for more information about how to order if you prefer not to use Amazon.

Westerham Ales

By Peter Moynihan

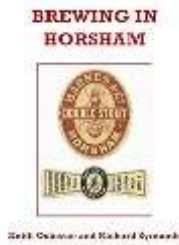


Back in 1991 the Brewery History Society published the first edition of Westerham Ales, long since out of print. Now, we are pleased to announce the publication of a new re-written

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

Brewing in Horsham

By Keith Osborne and Richard Symonds



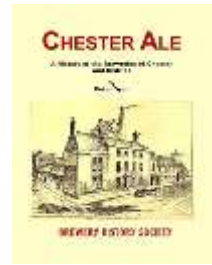
This is a 75 page, A4, colour book covering the brewers of Horsham. It documents those involved in beer

production over the last 200 years and references some of those who were known to brew in the 16th and 17th centuries.

Available for £12.99+ p&p from Amazon. Just enter Brewing in Horsham to order.

Chester Ale

By Peter Dyer

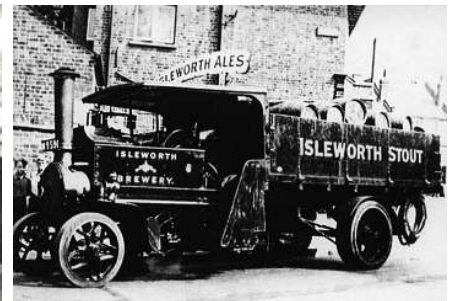


Here is a comprehensive and in-depth account of the development of the brewing industry in and around the historic City of Chester. It documents the growth from the earliest recorded home brewers right up until the more recent explosion of micro-breweries. Well-illustrated with 450 pages in both black and white and colour, it is the ideal reference book for all those interested in beer, brewing in this part of the British Isles. There is an invaluable bibliography, fully authenticated footnotes and a detailed index

Available for £25.99 + p&p from Amazon by using this link -

<https://tinyurl.com/3mna8nh3>

More vintage brewery vehicles



Photos from Facebook and the Beautiful World of Classic Transport.

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Windsor & Eton Brewery
Wye Valley Brewery Ltd.

Jennings at Cockermouth in October 2000

