

BREWERY HISTORY

SOCIETY NEWSLETTER



No 104
March 2024

BREWERY HISTORY SOCIETY

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Newsletter 104

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Roger's twenty ninth

Hot on the heels of the stitch up which closed the National Brewery Centre, Burton is once again reeling with the news that Carlsberg Marston has ceased to use its Burton Union fermentation system. It has shown from Jennings, Wychwood and Ringwood that history and heritage have no place in making an honest Kroner. The union system is expensive to operate; each set takes some 6000 gallons of boiling water to sterilise before filling, they need constant attention to ensure the flow of fermenting wort through the top trough will keep the yeast upstairs and clarify the beer below. Furthermore, you need a cooper. Each of Marston's 100bri sets has 30 taps to open whereas the square vessels replacing them have but one, yeast can be sucked from the surface without worrying about the ingress of bugs and a square is sterilised by a bucket of sophisticated chemicals.

Yet I do have some sympathy for Marstons. Bass went through the same heart searching back in 1982 when they closed theirs but they did not have a band of Facebook warriors some 900 strong after just one week. Bass cited the cost of operations with a gang of five operators on continental shifts tending them, copious volumes of steam and industrial doses of Tego 51B sterilant but in addition the support timbers were rotten and in danger of cascading the whole lot down to the racking room below. Marston commissioned four new sets in the 1990s on stainless frames and lifted them high into room to make operations under the casks easier. Hopefully one of these could be relocated but the costs of operation will remain high. Marstons had done a lot of work to streamline usage over the last 42 years and the low hanging fruit has long been picked. The problem remains now, as it was with Bass, that you seemingly cannot charge a premium price for a pint which has gone through the unions. The vast majority of customers know nothing about Burton unions and possibly care even less; add in floor malted Maris Otter and their eyes will glaze over!

Why do I have sympathy with CMBC? Listening to the howls of the FB group we would still be using mashing forks, open copper coolers and wooden casks. Record and conserve all these items by all means at our disposal but do we really need a brewer to still be using them, ultimately at our expense?



Front and back covers; This month we return to Marston's in Burton on Trent following the shock announcement that CMBC were to 'retire' the world's only example* of Burton Union fermentation. The Company has promised that a pair of 100bri sets will be preserved *in situ* but that is not quite the same as the splendid sight of the swan necks in operation. Perhaps someone with deep pockets could be tempted to relocate a set and get them plopping again! To see more of Roger Putman's photos taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewerypedia pages

*The system at Firestone Walker in California puts flexible hoses in the bung hole and accumulates the fob in buckets. Yeast is not collected.

BHS Calendar

Your contact is Phil Wilson 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.

2024 Programme

Elgood & Sons Ltd, Wisbech.

Unfortunately, our visit to Wisbech has been deferred into the Spring/Summer 2024. This is due to uncertainty over customer production timings. We still hope that Alan Pateman, soon to retire Head Brewer, will be able to give us a personal guided tour when the time comes. Many members have already expressed an interest in this visit and will be kept informed of a date in due course.

29 February 2024 - Robinsons Unicorn Brewery, Stockport

As many of you will know, Robinsons of Stockport is undergoing a major programme of change including a move of its brewing operation from the historic Unicorn Brewery site to a new brewhouse in nearby Bredbury. We have an opportunity to take a tour of the old site before things start to change in May. Numbers are limited to 20 so please let Phil know asap.

4 April 2024 - Staines Brewing History Walk and Tour of Thames Brewery

Join us for an informal afternoon stroll led by Tony Fox-Griffith around the historic brewing landmarks of Staines-upon-Thames. Our walk will include the substantial remains of two Victorian breweries and other interesting landmarks. We will then visit Thames Side Brewery to meet Head Brewer and owner Andy Hayward. Our meeting point will be The Red Lion, Leacroft at 2pm. Please let Phil know if you wish to join us.

15-19 April 2024 – BHS Overseas Trip to Antwerp and Bruges

Planning for the 3-day trip to Belgium is now well advanced and in collaboration with Crookham Travel, we have developed a full programme that we hope everyone will enjoy.

We will be travelling independently on Monday 15th meeting up at a local restaurant in central Antwerp for an evening 'Welcome Meal'. Tuesday 16th will be a day spent in the city, exploring the historic quarter. Wednesday 17th sees us venture further afield by coach to three of Antwerp Province's most interesting breweries - Het Anker, Duvel Moortgat and Bosteels. Each will include a guided tour and a chance to sample their products. On Thursday 18th we are planning an excursion to Bruges by train for the day. This will include a tour of the De Halve Mann brewery in central Bruges. On Friday 19th we will return home (or later for those who wish?). All travel arrangements, hotel bookings and tour costs will be the responsibility of the individual. Quite a few members have already expressed an interest in going and are being kept informed by email. Should anyone else wish to know more about the trip then please contact Phil at visits@breweryhistory.com.



15-17 May 2024 - BHS AGM at Theakstons, Masham

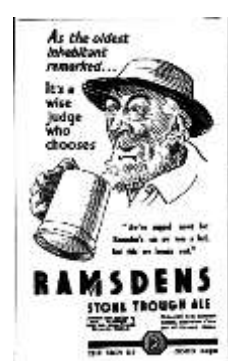
We are delighted to confirm that this year's AGM will be hosted by T&R Theakston Ltd in their 1830's Masham brewery on Thursday 16th May. In addition, on the afternoon of 15th, we have arranged a visit to the Wensleydale Brewery in Leyburn. On 17th we will tour the Black Sheep Brewery, also in Masham. If you wish to attend please let us know

26 June 2024 – Samuel Smiths, Tadcaster.

Following our successful visit to the All Saints Brewery in Stamford, Samuel Smiths has extended an invitation for the BHS to visit the Old Brewery in Tadcaster.

September/October 2024 – Felinfoel, Llanelli and Wells & Co, Brewpoint, Bedford.

Both these breweries are keen to see us. Dates will be posted on the website once agreed with Llanelli and Bedford.



From the Chairman

Welcome to another BHS Newsletter.



We have heard the sad news that our former chairman, Ian Peaty, has died at the age of 88. Ian contributed greatly to the Society as it expanded in its early years, also acting as editor for a while. As well as a number of brewery related books Ian also wrote several on railway transport. We thank him for his long standing

contribution to the BHS and send our condolences to his family and friends.

As we approach the start of another membership year (in May) could I remind you to check your standing order if that is how you pay. We still have a number set at a rate which is a few years out of date – see membership matters. The start of the membership year also makes an ideal time to buy a gift of membership for a friend or family member – we could even provide a gift voucher for you to give them if you wish!

I am delighted to say that our visits team of Phil and Miles has made considerable progress in arranging this year's programme, please see Phil's report elsewhere in this Newsletter. I look forward to seeing many of you at the AGM and other meetings. There will not be another Newsletter before the AGM so would members proposing items for discussion please contact me and the agenda will be circulated by e-mail. If you do not receive e-mails from BHS but have an e-mail address which you are happy to share, please contact me.

Membership Matters

Membership Renewals

Another membership year is approaching its end, with renewals due from the 1st May, although for those who pay by standing order we have historically suggested that these should be set up for mid / late June in case the AGM - usually held in April or May, changes the subscription. Some renewals have slipped to later in the year. It would be good to get everyone back on track to a May renewal.

PLEASE CHECK YOUR STANDING ORDER IF YOU PAY THIS WAY AS SOME ARE STILL SET AT AN OLD RATE.

Our new membership category of electronic membership, which we thought may be of particular interest to our overseas members, has already attracted almost 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 Newsletter page of the BHS web site includes links to 'flipping book' versions of recent Newsletters. Do please let me know if you would like to switch to this membership category. As well as being able to make searches within the documents, you can expand the display size on screen or have the computer 'read' the text aloud..

A number of the e-mail addresses bounced when I sent the annual BHS electronic Christmas card. If you didn't get this but have an email address that you are happy to share please drop me a line.

Our planned visit to Elgoods Brewery to see the coolships in action has made me think that it would be useful to know what historic plant is still in existence around the UK, whether in use, mothballed or even just in a museum. The recent announcement by Carlsberg-Marston that they are to retire the Burton Union system has only added to this thought. We did include this in our work for Historic England many years ago, available on their web site - search for SHIER (Strategy for the Historic Industrial Environment Reports) to see our three reports along with a few others including maltings. You can also search SHIER in our wiki. A lot has changed since these reports were written in the late noughties. Do please let me know of any changes to the information reported that you are aware of.

As I write this, it has crossed my mind that Tim Holt started to edit the Journal with issue 111, dated Spring 2003, meaning that this year marks twenty one years of Journals giving us a rich archive of historical material to call upon. Congratulations and thanks Tim on your 'coming of age'.

I would love to hear from you if you would like to know more about how to help with our book sales role, now much reduced in scope with the advent of 'print on demand', and also if you can help us to improve our presence on social media – we are set up on both Facebook and Twitter but with very little activity.

Best wishes

Jeff Sechiari
chairman@breweryhistory.com

New members

We welcome the following new and rejoining 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.

Tim Butler, North Yorkshire

Interests: Beer, food and brewing

Slawomir Dryja, Poland

Interests: I am a historian specialising in the history of industry.

Les Hoole, West Yorkshire

Martin Kay, Oldham

BHS Bank details

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

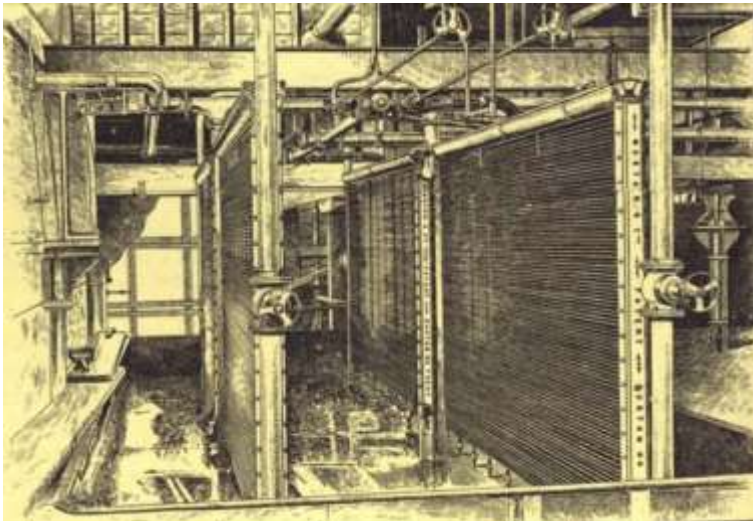
2024	UK	Overseas
Individual - full	£33	£45
- retired	£30	£45
Electronic	£15	£15
Additional (<i>at same address</i>)	£5	£5
RCB Corporate	£60	£115
Corporate	£115	-

Jeff Sechiari, Membership Secretary
membership@breweryhistory.com

Address withheld

The Big Six – Courage

Local brewery to international concern in 200 years



The refrigeration room at Courage's Anchor Brewery at Horseleydown during Barnard's visit around 1890.

John Courage established his brewery in Southwark in 1787 and by the late 1800s Courage & Co, though a sizable company, were still the smallest of the eleven leading London brewers. A small-scale ale brewer, they were noted particularly for their Mild and Stout. Expansion of the business occurred both to widen its product range while the Alton Brewery in Hampshire was purchased to allow them to brew pale ales - and their trading area which was extended progressively away from London. This was firstly towards the south west then in a northerly direction culminating in the 1970 takeover of John Smith's Tadcaster Brewery. The rapid expansion left them short of the capital needed to expand capacity and to upgrade their pub estate, until they reached a deal with Imperial Tobacco in 1972. The arrangement worked well for a dozen years until Imperial were asset stripped by Hanson Trust and sold on firstly to Fosters and then in 1986 to Scottish & Newcastle. In the process they became the largest brewer in the UK after 200 years of trading.

Prior to 1955 Courage had established itself as a major London Brewer with its trading area mainly to the south and south east of London. Although the **Alton Brewery & Co** (Hants) had been acquired in 1903, the first significant move north took place with the 1925 purchase of **Camden Brewery Co**. A series of takeovers followed, the main being **Farnham United Breweries** (1927); **Noakes' & Co** (1930) and **Hodgson's Kingston Brewery Co** in 1943. This growth of trading area saw wider recognition of the

company's beers with 'John Courage' and 'Courage Best' leading the way.

After WW2, Courage followed the lead of other London brewers to grow the business. Discussions were initiated by Barclays Perkins directors, their near neighbours. It was called a merger, but Courage ordinary shareholders had never received an annual dividend of less than 14% between 1939 and 1955, whereas Barclay shareholders invariably got dividends of just 6%. Barclay had plainly begun to stagnate and had lost its way. So it was more of a takeover with Courage ending up as the dominant party. The new company had some 2500 tied houses.



Courage moved its head office to those of Barclay, just a bridge away from the City Square Mile whose financial institutions were key to driving the subsequent takeover frenzy and the provision of finance to further that process.

Courage & Barclay continued to grow acquiring **Reffells** of Bexley (1956) and **Nicholson's** of Maidenhead (1959) bringing them into H&G Simonds territory. A bid for the Reading company was made and accepted in May 1960. Simonds themselves had been active in the previous thirty or so years acquiring such companies as: **South Berkshire Brewery; John May & Co; Mackeson & Co** (later sold on); **Ashby's Staines Brewery** and **Phillips & Sons**.

After Simonds, the move westwards was unstoppable and **Bristol Brewery Georges & Co** was acquired, the deal being finalised in March 1961. Georges had previously merged with **Bristol United Breweries** and together they dominated the Bristol pub trade. The Simonds takeover allowed the bringing together of the London, Reading and Bristol breweries, with brewing continuing at Horseleydown, Reading and Bristol. Barclay's Park Street site was developed as a bottling plant - then the world's largest. The group's pub estate was now vast and there was some rationalisation in the beers brewed.

Further acquisitions expanded the estate; principally these were **Clinch & Co** (1962) an Oxford brewery and **James**



Hole & Co (1968) of Newark, who together had over 500 outlets. Coincidentally the other major UK brewers were expanding their territories. In the case of Scottish & Newcastle this meant moving south, just as Courage were moving north with **John Smith's Tadcaster Brewery Co** as the target. Courage agreed terms with John Smith and the firms merged in September 1970. Smith's pub estate was then over 1800 strong as a result of its earlier takeovers of **Whitworth, Son & Nephew, Barnsley Brewery Co; Yates Castle Brewery** and **Warwick & Richardson**. This merger also brought with it the supply of beer to the large Northern Club trade.

The last major acquisition by the group (known again simply as 'Courage Ltd') was the agreed takeover of **Plymouth Breweries** in December 1970. The company was more than just breweries and included a hotel group comprising **Anchor Hotels** and **Acorn Hotels**; motorway service stations - **Welcome Break** and **Happy Eater**; several mineral water and soft drinks firms absorbed into **Cantrell & Cochrane**; an off-licence division - **Roberts & Cooper Ltd** and a strong wine and spirits division ultimately known as **Saccone & Speed Ltd**.

The sheer number of mergers and acquisitions caused something akin to 'corporate indigestion' giving rise to problems associated with closures and people upheaval as well as geographic and communication issues. While the group was property rich, albeit highly mortgaged, there was a serious liquidity problem, with little spare cash to develop the pub estate and insufficient funding to build a new state-of-the-art mega brewery of the type being built by the other major brewers. Thus an approach was made to **Imperial Tobacco** who were cash rich with products that broadly fitted-in with a brewing operation. On their part, Imperial made it clear they would not overly interfere with the day to day running of the business. A deal was done and sealed on 11th Oct 1972.

The marriage worked well and Courage were able to build a new brewery on a green field site at Worton Grange near Reading. This opened on 15th November 1979, much of the cost being defrayed by the sale of the two London sites. Additionally the Tadcaster brewery was much improved and large sections of the pub estate redeveloped and upgraded.

Changes were taking place in consumer taste with lager challenging traditional UK beers, and although Courage, Barclay & Simonds had their own lager brewery, none of its products made much sales impact. Initially Courage took a 33% stake in **Harp Lager International** before coming to a licensing deal with **Henninger-Brau** of Frankfurt. Thus 'Hofmeister' was born. Other deals to produce Kronenbourg, Becks etc followed and a vast new range appeared on the shelves of Courage outlets.

Then, in quick succession, a chain of unforeseen events began in the form of a hostile takeover bid by the **Hanson Trust** for the Imperial Group who reasoned that the sum of the parts of Imperial was worth more than the whole. Hanson won the day with control passing to them on 25th April 1986. Within seven months Hanson sold on Courage to Fosters (known as Elders IXL Ltd) an Australian brewer based in Melbourne, their bid being accepted on 19th Nov 1986. The acquisition of Courage was seen as a good deal; both were brewers and Fosters understood the UK market. A problem over brewing rights for their successful

flagship brand 'Fosters', then held by Grand Metropolitan, resulted in Fosters having to buy the brand back for their newly acquired brewery.

Following the UK Government's 'Beer Orders' of 1989 Fosters came to an agreement with **Grand Metropolitan** in 1991 to combine their public houses on a 50/50 joint venture under the name of **Inntrepreneur** and for Grand Met to get all their brewing done by Courage. The brewing was transferred on 27th March 1991. This arrangement

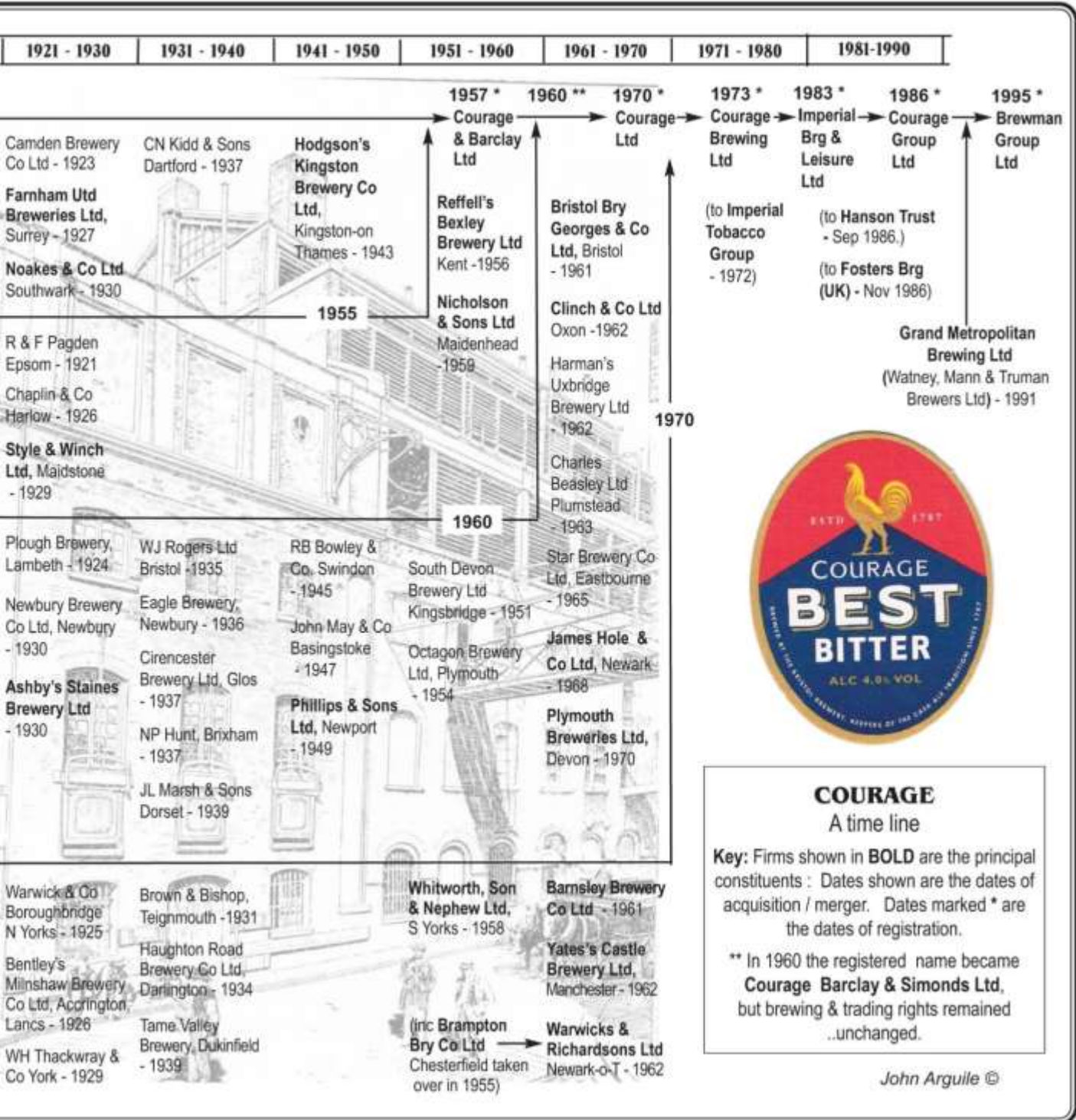
	at 1900	1901 - 1910	1911 - 1920
COURAGE Anchor Brewery Southwark (est 1787)	1888 * Courage & Co Ltd	Alton Brewery & Co Ltd, Hants - 1903	
BARCLAY PERKINS Anchor Brewery Southwark (est 1616)	1896 * Barclay Perkins & Co Ltd		Worboys & Jarman Ltd, Cambridge - 1920
SIMONDS The Brewery Reading (est 1768)	1885 * H&G Simonds Ltd Victoria Brewery Reading - 1900	Fisherton St Brewery, Salisbury - 1906	George Crake Devonport - 1919 Charles Absalom Hampshire - 1920 South Berks Brewery Co Ltd Newbury - 1920 Mackeson & Co Ltd - 1920 (sold on to Jude, Hanbury & Buxton - 1929)
JOHN SMITH The Brewery Tadcaster (est 1758)	1892 * John Smith's Tadcaster Brewery Co Ltd	Daniel Stoker, N Yorks - 1910	John L Metcalfe & Son Ltd, N Yorks - 1912 JL Cockayne & Son, Sheffield - 1913 NL Fernandes & Co, Wakefield - 1919
Courage & Co's Anchor Brewery, Horselydown, London - (Barnard 1890)			

continued for another four years until Fosters decided to exit the UK beer market and concentrate on wine. The City, and others, had always seen a natural fit between Scottish & Newcastle and Courage with their North / South relative strengths and so a deal for the sale of the Courage business was agreed on 16th August 1995. The new business being known as **Scottish Courage Ltd**.

At that point the business was the largest brewer in the UK, accounting for a quarter of the UK beer production

with annual beer sales in excess of £2 billion. In 1998 Courage's contract with Intreprenuer ran out and cuts had to be made. Nearly a decade later, in January 2007, against a climate of a continuous decline in UK beer consumption, agreement was reached with Wells & Young of Bedford, for all Courage brands to be brewed by them.

John Arguile from Peter C G Goodson





The Berkshire Brewery at Worton Grange by the M4 motorway in Reading operated only from 1980 until 2010. On the left are a pair of 800bbl coppers, one of 22 x 1540 bbl conical fermenters and a keg line.

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Barclay Perkins and the Blue Nile Brewery - Thomas (BHS Journal 177)
The British Brewing Industry 1830 - 1980 – Gourvish and Wilson. Cambridge University Press (2008)

Government Intervention in the Brewing Industry - Spicer, Thurman, Walters and Ward. Macmillan (2013)
A Draught of Contentment: The Story of the Courage Group - Pudney, New English Library (1971)

Courage Notables 1959 to 1995

Hereward Swallow – the youngest person in WW2 to attain the rank of Brigadier – joined Courage & Co as a salaried foreman in 1945.



Within three months he rose to the rank of Assistant General Manager. In 1955 he was appointed MD. Much respected by the Courage family, Swallow (known as HSS) master-minded the merger / takeover of London rival Barclay Perkins in 1955 and later the acquisition of the Reading brewery of H&G Simonds. Subsequently he grew the business by acquiring ten other breweries, including the

Yorkshire brewery of John Smith's in 1970. This made their trading area less 'London-centric' and brought Courage beers to Northern England.

HSS was an ardent advocate of increasing trading in the Commonwealth. He set up the Blue Nile Brewery in Sudan and was the driving force behind the new Courage brewery in Australia. However in the long term none of these succeeded, not because his plans were deficient, but rather they were all victims of circumstances beyond his control. Made Deputy Chair of the Courage group, when Imperial took over, he retired in the mid 1980s.



Elders IXL, the Australian conglomerate which bought Courage were represented in the UK by Peter Bartels (left) who had joined Fosters in 1985. A former medal winning racing cyclist, Bartels was responsible for day to day activities in the UK. Bartels left in 1992.

Mike Foster was recruited by Courage from Colgate Palmolive in 1983 to be their Marketing Director. He became Courage CEO in 1988 and Chairman in 1991. He was a key player in formulating the agreement with Grand Metropolitan. The 1995 sale of Courage Brewing to Scottish & Newcastle he described as 'the perfect fit.'



Shortly after he resigned to become head of Intntrepreneur Pub Company (the combined Courage and Grand Metropolitan pub estate) which he had helped to create.

Peter Aikens was an experienced brewer (Davenport's, Lacons and Whitbread - Chiswell St, Luton, Salford and Salmesbury) who joined Courage in 1976 from Whitbread. Appointed Production and Distribution Director in 1977, he was the driving force in implementing a much overdue modernisation of Courage Brewing.

This involved improving productivity, beer quality, and reducing costs, particularly in the London establishments and in confronting the often militant trade unions. He moved his HQ to Reading in 1985, closing all the small sites to focus on Reading (keg beer), Bristol (cask beer) and Tadcaster (northern heritage beers and later lager.) Over the next decade this reduced running costs by c £20 m. He left Courage in 1990. He was President of the Institute of Brewing & Distilling from 1991 to 2001.



Notable Courage beers 1959 to 1995



Barclay Perkins Imperial Russian Stout **OG 1098 - 1107** (bottle-conditioned)

A world classic. Strong rich stout with fruity, 'burnt currant' character. First brewed in C19th by Barclay Perkins for the Baltic trade with four times the hops of the average UK bitter. Brewing moved in 1958 to adjacent Courage Horseleydown Brewery and again in 1981 to Tadcaster (John Smith's) until 1993 when regular brewing ceased.



Barnsley Bitter **OG 1037**

Rich, pale bitter with a long dry finish from the Oakwell brewery, hugely popular across South Yorkshire and beyond. Under John Smith's ownership, it had national success winning medals at the 1968 and 1972 London Brewex competitions. In 1973 Courage (the new owner) announced that brewing would cease, offering John Smith's Bitter as a replacement, and despite major protests at local and national level brewing ceased in March 1976

Courage Best Bitter **OG 1039**

Ruby-coloured, malty bitter brewed initially at the Anchor Brewery, Bermondsey until its closure in 1981. A best seller in London for Courage. Thereafter moved around (to Reading then Bristol) along with other Courage beers (see also Bulldog and Directors below). Latterly a parti-gyled version of Directors.



Courage Directors **OG 1046**

A well balanced, strong ale, with slight maltiness and fruity undertones. Most noted for its dry hopped quality. One of the leading cask-conditioned UK beers. Derived from Alton Red, otherwise Alton IPA, a Courage Director's favourite and so renamed accordingly. Brewed at Bedford (Wells & Young) since 2007 along with other surviving Courage brands.



John Smith's Magnet **OG 1040**

A dark ruby red beer, sweeter than John Smith's bitter with a dry bitter finish from The Brewery, Tadcaster (NOT the adjacent Old Brewery of family rival Sam Smiths). Widely marketed and promoted by what was then Courage's sole Northern brewery group. Brewing of the cask version moved to Hartlepool (Cameron's) in 2007, ceasing in 2010. The brewery conditioned Magnet survives at Tadcaster



Plymouth Heavy **OG 1032**

Created at George Crake's Tamar Brewery, Devonport in 1919 and only transferred to Simond's Plymouth Breweries, Regent Brewery, in 1975. The No.1 best seller at Tamar was unique to the West Country. The dark mild, a cross between a mild and a porter, got its colour and dry nutty flavour from roasted barley, not caramel. Brewing ceased in 1984 when Regent Brewery closed.



Simonds Bulldog

OG 1068 (Warm conditioned, bottled)

Courage's outstanding, warm-conditioned and citric pale ale, created c1949 at Reading (H&G Simonds) at 7.0% (but latterly at 6.3% ABV). This heavily dry-hopped bottled pale ale is now regarded as a minor classic, was also bottled in Antwerp as Martin's Pale Ale and was a Gold Medal winner at London Brewex 1950. Transferred briefly in the '90s to the Berkshire Brewery until John Martin decided to get it brewed locally in Belgium and reduced it in strength.



George's Home Brewed **OG 1040**

A double brown beer from Bristol Brewery George's Old Porter brewery and sometime brand leader. The only George's beer to survive the multiple takeovers (Imperial / Hanson / Elders and Fosters) and last brewed at the Berkshire Brewery in Reading in 1991. By this time its gravity had fallen to 1040 OG. The last of the UK's true double browns.

Taking Courage



Last October Paddy Johnson, one of the proprietors of Windsor and Eton Brewery generously hosted a get-together of some 150 ex Courage personnel. There was lots of beer, brewery tours and a buffet lunch but also a 'show and tell' room for photographs and memorabilia and of course a great deal of reminiscing. Capturing the whys and wherefores of the old days is part of the remit of the Brewery History Society so we asked Paddy how he set about the task of gathering so many people in the hope that it might encourage employees of other now defunct companies to do similar.

The whole thing came about through attending a funeral of a great Foreman/Team Leader at the Bristol Brewery, Dave Willams. As the brewery had been closed for many years the attendees had gathered from long distances and of course had driven there. At his wake we gathered for our one drink and lamented that this was not a good way to get together - we should do something ahead of a series of funerals! As one of the group pointed out "Well Paddy, you own a brewery with a bar in the heart of old Courage land - looks like it's centred around Windsor!"

So, I took on the project and decided it should be Courage – that is pre S&N for it to be based in the South. As I had worked at a lot of the breweries, I wanted to try to get representatives from each site. So we set up a group of us who had good connections to those sites (Plymouth; Stag and Isleworth; Thrale Street, the old HQ and Staines, new

HQ; Simonds, Georges, John Smiths and Websters, Berkshire, Horsleydown and Globe Bottling as well as field Tech Services and sales teams) and asked everyone to make suggestions and find as many contact details as possible. To begin with it was slow work but as we found contacts so the ring of links grew and we had a lot of people contacting us directly saying they had heard it was happening and could they be included.

I thought we could fit in about 150 attendees so then the problem arose that we may be over-subscribed! In total we collected around 270 emails of which about 170 said they were coming but on the day we had 150 so all was well.

Of course there were problems tracking some people. I had a lot of "you must invite xxxx" - but with no known address or contact details! In these cases we chased all the channels you would expect – LinkedIn, Facebook and even

192 as well as general searches on the internet. Then there were some disappointing searches – 'I'm afraid he passed away last year, he's in a nursing home with dementia - I'm afraid he/she just can't make it' etc.

But there were several great cases, like the guy who could not make it because he was due a triple bypass heart bypass and how sorry he was to miss it - only to hear a couple of weeks later - "Good News! My operation's been put back a couple of weeks - I shall be there!" - and he was.

Still we got there in the end! In total we worked on it for about five months. People travelled from abroad and all corners of the UK - that made it all worthwhile. We had representatives of all locations, all disciplines and all levels.

Paddy Johnson



Top right; a tasting of Russian Imperial Stout. Below; Paddy Johnson welcomes his guests and some of the artifacts they brought along

Looking after your heritage

The Tennent's Archive Trust Group



What is the Tennent's Archive Trust Group (TATG)? Well, it's a small group of former and current senior employees, with a knowledge and passion for the history of Tennent's and Wellpark Brewery. However, to appreciate its origins we have to look back to the recent history of the company. Tennent's can trace its brewing origins in Glasgow back to 1556 through the family's membership of the ancient Glasgow Incorporation of Maltmen records, but 1985 was a landmark year for the company. Its main brand, Tennent's Lager, celebrated its centenary. This prompted, notably Angus Meldrum (then Marketing Director and latterly MD) supported by David I.H. Johnstone (Quality Control Manager and latterly Head Brewer), to initiate several pieces of work looking into the history of lager brewing at Tennent's and also the company history dating back to 1556. The build up to the centenary year was the catalyst for further research resulting in '100 years of Lager brewing in Scotland' published in *The Brewer* of July 1983.

With the support of the Tennent's Managing Director and the Board, a Centenary Committee with a budget was set up and chaired by Angus including representatives from other departments including Bill Nolan, Head of Public Relations and Sponsorships. Several events and initiatives were planned including the definitive history of Tennent Caledonian Breweries published by Charles McMaster and Tom Rutherford, now held at the Scottish Brewing Archive at Glasgow University.

However, the highlight of the year was the Family Day held at the Brewery for all employees past and present. The Centenary Year was a great success with employees and the general public and was also the opportunity to present the heritage of Scotland's number one beer brand.

The passing of the Centenary year did not fade the enthusiasm for Tennent's history, but rather it stimulated more. In 1987, David with Angus Meldrum's encouragement and financial support was able to build the Molendinar lounge to replace the fading Ark lounge as the brewery hospitality centre. But the best was yet to come, the St.Mungo Heritage Centre.

Named after the patron Saint of Glasgow locally named St Mungo (his Latin name being St Kentigern) who is credited with establishing a monastery in the sixth century on the banks of the Molendinar Burn which now flows under part of Wellpark Brewery. The Centre was located in part of an old vaulted cellar dating from the 18th Century. It was a significant undertaking but the result was spectacular. Apart from being a hospitality destination it was the archive for some of the key artefacts - for example, in the photo below, the circular bench seat in the foreground is made with the last remaining sections of the brewery's great casks. These were made at Wellpark Brewery by German coopers specifically imported to make casks suitable for conditioning lager. The casks were sealed with pitch pine resin to make them gas tight and give Tennent's Lager a unique sparkling carbonation quality unique in British brewing in the 1880s. On the right-hand side are the copper Hansen yeast propagators which date from the early days of lager brewing and no doubt contributed to the worldwide reputation Tennent's gained for lager quality.

The centre also housed many cabinets filled with Tennent's treasures, the original 'Brasso' conical top beer cans from the 1930s, the collection of the famous Lager Lovelies cans, to name a couple. An adjacent room held antique furniture and items from the historic JG Thomson Wine & Spirit merchants of Leith dating for 1709. A business that became a subsidiary on Tennent's in the 1960s.



The St Mungo Heritage Centre



The Centre became an integral part of the popular brewery tour and added to the cultural heritage of Glasgow. Alas, in the 1990s the British brewing industry was changing dramatically and by the end of the decade the pioneers of the Centre had either retired or left the business and the Centre itself was under threat as the ownership of Tennent's was changing.

Decline

The turn of the Century did not go well for the heritage of the Tennent brand. Bass Plc Group sold its brewing operation including Tennent's to the Brazilian led AB Inbev which brought different priorities and values. The brewery tours were stopped and the underground St.Mungo Centre cellars were closed. During the years that followed some of the remaining staff were becoming increasingly concerned about the fate of the items within the underground cellars, especially with reports of serious water ingress and persistent dampness. Administration staffers Brenda Smith, Linda Mitchell and Planning Manager Ivor Reid took it upon themselves to salvage the smaller items and store them in various dry and secure cupboards and desk drawers across the brewery. Eventually by 2008 the entire area was closed off due to flooding and lack of lighting. The darkness had truly descended.

New dawn

Late in 2009 saw another change in ownership, this time by C&C Plc group of Ireland. Fortunately led by a Glaswegian, Stephen Glancey, who appreciated the value of the Tennent brands and the heritage of the company. He called on Angus Meldrum, who showed him the desolation and destruction following years of neglect. Angus persuaded Stephen to vow to protect the company heritage and slowly but surely the whole aspect of the Brewery improved. Large murals covering the history of the company adorned the external walls and tanks. A small visitor's reception area was opened and Brewery tours were back on the agenda.

The untimely death of Brenda Smith in 2016 brought together Angus and Ivor Reid, now both retired and the

realisation that few, other than them, knew about the original St.Mungo centre contents or their whereabouts. This resulted in an underground expedition, with all the appropriate and necessary Health and Safety equipment.

Most of the remaining items were in a poor state, some beyond repair. However, with the assistance of some brewery staff the remaining smaller items were taken to dry storage in the basement of the main brewery office block, Park House. The question now was how could we establish what items, mainly fixed exhibits, could be salvaged. What other items or photos existed in personal collections, what else was in The Scottish Brewing Archive and how could these be showcased to recreate and promote the company's Brewing heritage?

"The Tennent's Story"

The answer was a new visitors centre and upgraded brewery tours. Stephen Glancey asked Angus and Paul Bartlett C&C Plc Group Corporate Relations Director to create a project team to build the new visitor attraction incorporating the Heritage Centre, improved brewery tours, a new bar with modern tourist facilities.

Later In 2016, following a competitive pitch process, another former Tennent's marketing man, Simon MacQuarrie and his Creative Agency, The Creative Cell was appointed and contracted as the winner for the entire design including state of the art animations and displays, architectural planning and approval through to construction. The challenge was the build had to be contained within the unused lower and basement floors at the west end of the Park House office block, thus avoiding a separate build and associated costs. The proposals and the necessary capital financing y got the C&C Board approval and the vision for a new centre christened "The Tennent's Story" (TTS) started to become a reality.

The larger fixed brewing process items from the St.Mungo Centre were removed, salvaged and restored. Impressive audio-visual animated screens were developed including one showing the history of the site over the centuries starting with monks brewing in the 6th century in the shadows of Glasgow Cathedral and the Lady Well. The latter giving its name to Tennent's Wellpark Brewery the oldest commercial business in Glasgow and the oldest continuously brewing operating in Scotland being on the same site since 1556.

Under the guidance of Simon and his team, architects, exhibits, electronic displays, artefacts, copies made of lost items and design artwork, etc, all came together to form a large new space with a contemporary feel and 'wow' factor



TTS entrance lobby, street view with the brewery at the rear, hosting an event for an environmental group.

where the history of Tennent's and brands since 1556 could be told and displayed.

By coincidence, a diver off the coast of Australia had recently discovered bottles of Tennent's beer in a wreck that had sunk in 1869. This would become another addition to Tennent's extensive exporting story on display. The bottle and the diver were present for the official opening of The Tennent's Story at Wellpark Brewery in November 2018.

Before Covid 19 struck The Tennent's Story was anticipating 60,000 visitor per annum, it is pleasing to say the business is starting to return to plan since reopening after the Pandemic.

Tennent's Archive Trust Group (TATG) formation

Recognising the ups and downs of the past two decades and the potential risk of losing items and the 'story' for future generations it was proposed that a group should be formed to create and support the objectives of an archive trust group.

The group currently comprises of Kenny Gray, C&C Group National On Trade GB Director and Tennent Caledonian Breweries MD (Chair), Paul Menzies C&C Group and Tennent's Beer Marketing Director, the Tennent's Brand Manager, the Visitor Centre manager, the Senior Archivist at Scottish Brewing Archives at Glasgow University. Angus Meldrum, Simon MacQuarrie, Ivor Reid (Secretary), Bill Nolan (former Tennent's Head of PR), Graeme Atha (former Tennent's Brand Manager and Director Scotland of the UK Marketing Society) and most remarkable of all, 96 year-old Donald Smith. Donald was a young boy when his father, a 'cairter' in charge of the Clydesdale horses and drays for the company, took him to see the brewery stables in 1933. Donald himself became employed at the Wellpark Brewery cellars in 1941 eventually retiring on the Board as Distribution Director in 1989. He still has memory as sharp as a cooper's saw, spanning almost 100 years of Tennent's and the social history of Glasgow, and is a unique member of the TATG.

The first TATG meeting took place in 2019 and immediately made a positive contribution for the recently opened Tennent's Story including education and training documentation for TTS staff. Subsequent meetings ensured actions were being progressed and improvements, like sub-titles for the visual screen, were suggested and installed.

Another interesting example arising from TATG meetings was when Tennent's searched for Foden delivery trucks similar to one in a 1950s black and white archive photograph below. A suitable vehicle was found but required a full restoration and livery change. The issue was that no-one could determine the precise colour tint of the livery from the period photo. The romantics hoped for the distinctive olive green used in the 1960s or a yellow headboard with the contrasting famous Red T. Donald Smith's opinion was requested and without hesitation, and to the disappointment of some, he declared the colour was the very plain 'battleship grey' - the cheapest paint available post World War Two to highly cost conscious and profitable, J&R Tennent. The full restoration was completed in 2022 and the result is splendid and more importantly authentic.

It was proposed that the TATG would meet initially bi-annually however, the Covid arrived and the plan was temporarily stalled. For various reasons the meeting schedule has not got back into a routine but ongoing work continues until we can meet again.

One of our main tasks relates to the cataloguing of archives donated to Angus by Donald Smith and other senior managers over the previous five years. Angus has documented the items including his own personal collection, for the Glasgow University Scottish Brewing Archive. However, the significant task of cataloguing of all of Tennent's remaining archives for uploading onto Glasgow University worldwide website is still a major undertaking.

Tennent's have by far, the largest brewing archives and artefacts in Scotland and the archives will be available to all users including marketing and public relations departments, journalists, authors, historians, researchers and students.

Recently, two dedicated rooms in the basement of the Park House office block have been tidied up and shelved and will be used in the future, to store archive items not going direct into the Glasgow University Scottish Brewing Archive securely.

We look forward to progressing with the objectives of the Tennent's Archive Trust Group in 2024.

Ivor Reid



A Foden delivery truck in 1950, the 2022 restoration in authentic livery and a vintage ad from the TTS extensive collection

Getting more out of a floor maltings



The malting floor at Wolverhampton and Dudley Breweries maltings at Lichfield in 2003

Malt is still made on floors, probably mostly in the UK. Can floor maltsters survive and compete with multi-national companies making malt in huge quantities in automated pneumatic plants?

Producing beer requires barley, one of the earliest cereals known to man. About 80% of barley by weight is starch - there is virtually no sugar in a free state. It is the malting process that activates the enzymes involved in starch breakdown with the production of a variety of simpler carbohydrates and some sugars and thus releases the brewing potential of the barley.

By the third millennium BC (3000-2000 BC) in Mesopotamia malting and fermentation were understood and carried out. Malting, of course, involves wetting the barley and allowing it to germinate and then drying it to allow safe storage and transport. It seems likely that in the first instance this must have happened by accident. The resulting malt would have made the original barley much more palatable to eat. As a result of the biochemical changes of germination the barley malt would not only be sweeter to the taste, but it would contain peptides, amino acids and vitamins which would give health benefits to those consuming it. Hence, they would feel better than contemporaries who did not eat malt- a great plus point to the start of malt and beer development.



Two views of the Shobnall Road Maltings in the late 1970s, note the advertising for the popular brands of the time.

By the time Edward Skeate White published his 'Maltster's Guide' in 1860 malting in some form had taken place for around 6000 years. It is likely that techniques used in the 18th and 19th centuries were like those of the 16th century and probably not much different from those used in Anglo-Saxon and Norman times. The business of a 19th century maltster has been discussed in an earlier paper in the Journal (Brookes, 2015).

The demand for malt increased in the 19th century so the trend was towards bigger malt houses rather than changes in process conditions. Most malt was made on floors. Pneumatic systems were available from the 1870s but floor malt continued to be made into the 20th century particularly in the UK. There was a view that floor made malt was the 'natural' way. However, floor maltsters

facd considerable challenges to keep in production as the 20th century progressed. Labour costs increased considerably after the Second World War. Sandars & Co. tackled this problem by building a mechanised floor malting at Grimsby in 1952. This was at high cost and involved the use of complex machines for transporting the barley from the steep tanks to the floor and further machines for turning, thickening or levelling the piece and subsequently moving it to the kiln. The workforce was about one third of that of a conventional malt house. It is noteworthy that other leading maltsters did not follow Sandars' example and preferred to develop some form of pneumatic malting.

So, what was the floor maltster to do? Well, the first thing to consider was the introduction of air-conditioning of the germination floors. This allowed production over the full year instead of having to close for six to eight weeks in the summer because of too high ambient temperatures. By 1950 about 100 floor maltings had had air-conditioning installed. The increased production improved the maltsters' return on capital employed.

It is crucial for the floor maltster to grasp the fundamental point of malting, that is controlled seed germination. Embryo growth should be restricted to lower malting loss whilst allowing hydrolytic enzymes to break down the polymers of the endosperm.



Germination floor at Allied Breweries' Crown Point maltings in Leeds, about 1969

And the key to this is steeping. Maltsters in the 19th and early 20th century were aware of the importance of steeping but never set out to truly optimise the process. Steeping times were long (more than 60 hours). Water was changed several times, but the concept of an optimal moisture level was poorly understood and the influence of temperature on steeping time was largely ignored. Stopes observed that he had 'yet to meet three maltsters in Britain who take the trouble to record the temperature of their steep liquor'.

This was all to change with the studies carried out at the Brewing Industry Research Foundation in the 1950s by Reginald Essery, Brian Kirsop and Jim Pollock. In a series of papers these authors described techniques to optimise steeping regimes. This involved the use of air rests between wet periods of steeping to allow barley to absorb surface moisture and achieve an active metabolism. It was shown that after the initial wet period of steeping the moisture content of the grain should not exceed 32%; in this way problems with dormancy and water sensitivity could be overcome.

These were highly significant findings and vital to floor maltsters as they tried to compete in the post-war period with pneumatic malt manufacturers. The result of these improvements in steeping was that the barley was in an active state of growth as it was cast to the malting floor and in some cases was chitting (rootlets beginning to show). Germination time could thus be lowered. Commercial maltsters quickly adopted these techniques. A potential danger was that the barley could overheat in the steep as growth was promoted and carbon dioxide produced. This could be corrected by ventilating the steep in the dry periods by a fan capable of drawing 100-150

cubic feet per minute per tonne of air through the grain bed. Aeration of the barley in the wet periods of steeping with a high-pressure blower at about 1cfm/tonne was also effective in promoting germination.

Use of these steeping techniques results in improvements in malt quality and increased output because of lowered germination time. The next trick is to control the germination and reduce root growth without inhibiting polysaccharide and protein hydrolysis. As a start this is best achieved with the strip malting technique where the piece is laid out on its whole ground after steeping. This allows for more controlled enzyme development than in the couch method where the grain lies in a heap for 24 hours after casting which can undo the good work of steeping and result in uneven germination.

Real improvements in quality and reductions in time can be achieved with the use of the plant growth hormone, gibberellic acid as espoused by Macey and Stowell in 1961. At rates of 0.1-0.2mg/kg, using this hormone merely augments the level of natural hormones in the barley. However, the use of gibberellic acid can lead to too much soluble nitrogen in the malt and hence too high a colour on kilning. This can be controlled with the use of sodium bromate which regulates proteolysis so that heat output reduced, malting loss lowered, and more malt can be loaded to the floor. This was a real magic bullet for floor maltsters. However, with the desire for all things natural the use of bromate is now out of favour and so in some cases is the use of gibberellic acid. This is a pity. Cost savings can be made in kilning. Recirculation of air-off the kiln and heat exchangers to recover heat from exhaust air can be used to great effect. Capital cost is high, and paybacks must be calculated.

I was the manager of Allied Breweries' Shobnall floor maltings, the last in Burton on Trent. It operated for 100 years. This is longer than many pneumatic plants. We produced 16,000 tonnes of malt from four malt houses operating on a cycle of two days for steeping, four days for germination and one day for kilning. We used gibberellic acid and bromate. We employed 32 operators. We closed in 1981, replacing output with malt from pneumatic plant. Why? We were a success, the quality of the malt was fine, but the price was high and in a large company brewers would not meet the price differential compared to pneumatic malt. This is a problem the modern floor maltster must avoid by ensuring a fair price for his malt.



Opening the double shutters for ventilation at Shobnall, note the diamond window gratings; louvres at Tuckers in Newton Abbott and a Boby barrow again at Tuckers

In summary to get more out of floor maltings today you should:
 Carry out interrupted steeping with air rests; ensure that after the first wet period the moisture content is not greater than 32%
 Consider steep aeration and ventilation.
 Germinate as a strip on full ground.
 Consider the use of gibberellic acid in consultation with customer.

Install air conditioning of the floor.
 Consider payback on recirculation equipment and air to air heat exchangers in kilning.

Peter Brookes

Reference
 Brookes, P.A. (2015) *Brewery History*, No. 164, 67
 Peter also penned a history of Allied Breweries maltings in *Brewery History*, No. 172, 45



*Tools of the trade, room thermometer at Lichfield, rake at Crisps in Great Ryburgh, Norfolk and a power turner at Tuckers
 Bottom: floor malting is alive and well in the craft sector – Powells in Victoria, Australia and Hillrock in New York State*

Early Lager Drinking in Britain

An advertisement for Jacob's Lager. At the top, a banner reads "The BEST LAGER BREWED". Below this, text states: "Brewed at Bremen, Germany, the home of Good Lager." and "The gravity is of the highest, The flavour is unequalled, The quality is excellent." A small circular logo features a rooster and the text "The red egg-shaped label is the Hallmark of Quality in Lager". At the bottom, it says "JACOB'S LAGER, FREDK. JACOB & CO. LTD., 23 Tower Hill, London, E.C.3" next to a circular seal.

While the drinkers of Europe in the mid-1800s were enjoying lager beer in subtly different styles, the British Isles were stubbornly sticking to ale. Of course geographical insularity had a lot to do with this situation. Lager beer had come about serendipitously via the practice of storing beers away for long periods in ice cold Bavarian caves. Why should the British and Irish bother with foreign beer interpretations when they had their own strong tasting ale styles?

One reason that the British public started dipping their toes in the lager ocean was the perceived 'drink question' as debated in Parliament and the homes of social reformers and ordinary citizens alike. There was no denying a tendency to public drunkenness in certain sectors. Spirit drinking was common and beers were strong. The working class pub-goers were usually scapegoated here while the more well-to-do were more able to disguise their overindulgence by drinking heavily at home.

It was thought that the fancy continental confection known as lager beer, encountered by the upper middle classes and their 'betters' on their trips to Europe was a healthier option. A very common perception was that lighter coloured beers were less alcoholic and since the creation of pilsener beers and similar styles in the 1840s, pale lagers became more prevalent than the previous dark versions such as those in the Munich style. In fact, just like the British mild, brown ale, pale ale, porter and stout types, lager alcoholic strengths varied widely.

Another reason lager became a viable option was that the beery smack of ale was seen to be unsuitable for feminine tastes. Canny brewers and entrepreneurs realised that a whole new sector of drinkers could be created by offering pale lagers with its subtle taste to women as well as men. Nonetheless, initially the take-up was small due to the increased cost of importing the beer which meant in practice that the vast majority of Victorian drinkers would never encounter lager. Despite this, forward looking individuals could see potential and this would encourage the start-up of domestic lager breweries such as the Austro-Bavarian Lager Beer Brewery and Crystal Ice Factory Limited (in 1881), later known as the Tottenham Lager Beer Brewery, the Wrexham Lager Beer Company in the following year and Glasgow's Tennent's a few years later.

This new interest in lager naturally awoke the entrepreneurial spirit in speculators who could see that there might be at least a niche market for the stuff. The following is a brief look at just three of these early lager pioneer importers operating before the First World War

Charles Manzel

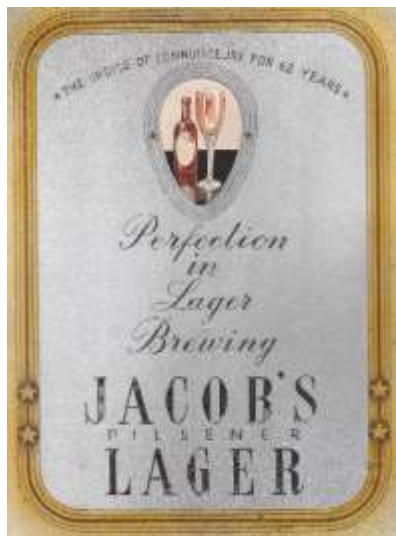
In 1894 a restaurant in Glasshouse Street, parallel to Regent Street, by Piccadilly Circus; *The Oxford and Cambridge* had its lease given over to one Charles Mänzel, an Austrian born entrepreneur who had taken out British nationality in December 1891. It is probable that he did this in order to hold a drinks licence, since foreign nationals were prohibited from doing so. Mänzel wasted no time in buying up an artists' suppliers depot next door and having architectural drawings made up with the aim of creating a venue for lager drinking. Sometime before 1896, building work began and soon *The Gambrinus*, named after the popular legendary personification of beer and later billed as London's premier lager venue was in existence. He turned the basement into a bierkeller and the Post Office Directory for 1895 describes him as a provision merchant with a depot in Royal Mint Street, near Tower Hill. At this time he was importing wine, mineral waters and lager beer. The lager beers in question were well chosen. In addition to the Bohemian Czech *Pilsner Urquell*, the original pilsener, Mänzel was offering Munich's Pschorr-Bräu, from one of the city's favoured breweries, entitled to its own tent at Oktoberfest, the annual Munich beer festival.

Manzel dropped the umlaut from his name (the British didn't understand accents...) and styled himself *The Lager King*. As well as supplying beer for *The Gambrinus* and,

later, a second venue, *The New Gambrinus* in nearby Rupert Street he provided his lager beers to the prestigious International Exhibition of 1898 at Earls Court. A token was made up featuring a moustachioed Manzel top hat in hand astride a billy goat surmounted with The 'Lager King' and 'faithfully yours, C Manzel' with 'Ye Olde Gambrinus Lager Beer Hall on the reverse'. The billy goat motif may be explained by the fact that the German equivalent is 'bock', also a name for a strong lager beer style. However, around 1905 things went badly for his business and he was made bankrupt. He was still paying off his debts in 1908. He died in 1923, his death registered in Hackney, London.

Frederick Jacob

Despite assertions on their striking, red egg-shaped labels that the business was established in 1877, an advertising leaflet issued between 1906 and 1909 put out by Frederick Jacob & Co Ltd, speaking of Jacob's Pilsener Lager Beer, assures us that: '*This beer was first introduced into this country in 1875*'. Whatever the precise date, this was an early foray into the lager importation sector. In 1880 (April 13th, Daily News, London) the company address was listed at Gracechurch Buildings, City of London and demonstrating the firm's early ambition to expand, subagents were advertised as wanted 'where not represented'. In the Old Bailey records for September 15th 1882 Frederick Jacob himself is glimpsed in a transcript where he is a plaintiff in a fraud case. He tells the court that he is '*...in partnership with Mr. Oliver, as beer importers, of 20, High Holborn.*' (Oliver's partnership was dissolved in 1893). The Post Office Directory for that year confirms this address and lists the business as 'wine merchants, importers of Vienna and Pilsener lager beer'. Though Vienna beer, a copper coloured, malty sweet lager style was imported into London by other concerns too, it proved a flash in the pan and Jacob soon concentrated on his Pilsener Lager Beer. The address in High Holborn incidentally was next door to *Henekey's* (now *The Cittie of Yorke*), a pub much used by the German community before the First World War, it later being an outlet that sold Löwenbräu beers. In 1895 the firm was importing a dark lager from an unnamed brewery in Germany, probably in the Munich style, though this also appears to have been a short lived undertaking.





The brewery that supplied Jacob with his Pilsener was a bit of a mystery to the public, since the labels merely stated 'brewed in Germany', later 'brewed in Bremen'. However, thanks to an advertisement (16th December 1901) in the Public Ledger and Daily Advertiser, I have ascertained the brewers to be Beck's of

Bremen. The brand is still on the market of course, though now owned by InBev.

The company took care of their own bottling at their depot at 23 Tower Hill, London EC3, by the Tower of London however other bottlers are mentioned by name on some labels, such as the Redruth Brewery in Cornwall, or William Millar & Sons, 75 High Street, Dundee or Knight Dickins & Co Ltd of Newark for example, also Kent brewers Fremilins, though other labels proclaim, confusingly, "bottled at the brewery". The label appears not to have changed significantly all the way through to the 1930s.

The Post Office Directory for 1908 lists the firm's depots in Leith (Edinburgh), Liverpool, Hull, Birmingham, Bristol, Dublin, Cork and Limerick. By 1913 Glasgow and Southampton are added to the list and in addition the firm had a presence in Waterford, Ireland (then part of the United Kingdom of Great Britain and Ireland) too, so we can see that the business was pretty well represented across the British Isles.

At the time of his death on 2nd June 1899, Frederick Jacob was residing at The Elms, Hampton Wick, Surrey. He also owned a property in Drake Street in the well-to-do Bloomsbury area of Holborn. His widow, Ruth Hannah Jacob inherited the business. On her death on 9th July 1904 the business was continued by their children, Frederick W Jacob and Arthur P Jacob. Though surely there must have been a hiatus during the First World War, Frederick Jacob & Co Ltd continued to advertise right up to 1939, when the Second World War put paid to the business.

Gottlieb Walter Everth

Everth was born in Hamburg in 1861 and according to the 1901 census, was living in Croydon with his 33 year-old Manchester born wife, Henrietta known as Henny. His business was based at 2/3, Love Lane in Cheapside, City of London (now EC2) and was operational from at least 1884 since it appears in the Business Directory of London for that year. In another, less successful directory [though intended to be a yearly publication, I believe this edition was the only one to see print], *The Illustrated London and its Representatives of Commerce* of 1893, we learn a fair bit more about his business: He began importing Bürgerbräu from Munich and Antwerp Tivoli beers in 1891. This directory repeats some common canards seen in the British press when commenting on German lager beer:

'This beer is especially noted for its rich quality and agreeable taste, while its nourishing and strengthening

properties are of a very high order. From this beer alcohol is well-nigh abolished. The beer is specially fit for strengthening and may safely be given to children or aged in hospitals; and many celebrated physicians are beginning to prescribe it, with good results.'

Advertising copy at this time was keen to the point of obsession in flagging up the nutritious element and supposed lack of alcoholic strength of lager beer *ad nauseam*. In fact, though hardly matching the strong ales on sale in British pubs of the time, the imported dark beer came in at 3.5% ABV and so would comfortably fit within the session beer niche today. The 'aged' hospital patients might have enjoyed it but perhaps giving it to children should have been avoided! Though we are informed that the German beer was available in 'the midland, home, and southern counties' it seems to have been a short-lived enterprise.

As for the imported Belgian lager, we learn: 'Mr. Everth has also secured the agency for the superior Pilsener Lager of the ANTWERP TIVOLI BREWERY, which is a light beer. Thus he is in a position to suit all palates. Both beers are supplied either in cask or in bottle as required, and the prices will be found to compare favourably with those of other first-class beers. Mr. Everth has a large bottling cellar at his premises in Love Lane, and possesses every facility for the satisfactory conduct of the extensive trade he has so rapidly built up.'

The weasel word here is 'light'. A light beer might refer to colour (pilsener lager is of course pale) but here is probably meant to infer low in strength, a common claim for lager beer of the time, in an attempt to put the drink in a category that might appeal to a genteel drinking public, indeed even the 'ladies' on a hot day. Many ales of the time were not only strong in alcohol but strong in taste.

The Antwerp Tivoli Brewery had belonged to the De Preter family and was situated in Pyckestraat in that city. A British consortium bought the brewery in 1889 for £100,000. In 1945 it was sold to the Lamot Group. The Brewers' Guardian for August 20, 1889 reported: 'A number of English brewers have just paid a visit to the Brewers' Exhibition at Antwerp. On the following morning the visitors were taken by their *confreeres* to the Tivoli Brewery, now the property of an English company.'

In the *City Affairs* newspaper for December 4, 1897 Everth is again advertising his wares. By this time, though still selling the Munich Bürgerbräu, the Belgian Tivoli beer has been replaced by a beer from the Netherlands: Haantje ('Rooster') Lager Beer. This beer was brewed in North Holland by NV Stoombierbrouwerij 't Haantje, a company formed in 1899 on the takeover of the Amsterdam based De Haan & Sleutels business. In 1902 a Haantje's Lager Beer brewery depot was established in London for sales to Great Britain, Ireland and its colonies. The firm folded in 1917.

In the long run none of these beers made any inroads into the British market, however.

Chris Murray

From trainee chemist to Master Brewer

Walter Showell's Crosswells Brewery

Walter Showell was born in Birmingham in 1832, where he spent his formative years with his aunt at Ashted Row. He started his career as a trainee chemist and moved to Oldbury, where he joined Charles Tonge as an apprentice at his chemist's shop in Birmingham Street. In 1854, he met and married Sarah Harthill, the daughter of a master miller, which led to a career change. With his background as a chemist, he began collaborating with his father-in-law, Joseph Harthill, in his malting business. With his financial backing, he soon established the small Victoria Brewery in Simpson Street, Oldbury, not far from the Dog & Pheasant. Walter's beer recipes were popular with local drinkers and the business expanded.

During this period, he bought a large piece of land next to the Great Western Railway line in Crosswells Street, Langley Green, including Crosswells Springs, which early monks had called the 'Wells of the Cross'. In 1874, he constructed his new Crosswells Brewery here, which was such a success that in 1881 he built a new maltings at Langley, next to the Tifford Canal and railway. A second 90-quarter brewery was added in 1884 with further extensions a year later. The brewery had its own company band, fire brigade and fire engine. In 1884, the company was formally registered and in 1887, Walter handed over control to his son, Charles.

The beers from Crosswells Brewery were advertised as 'ales brewed from the choicest malt and hops, and the purest water in existence, have so won their way into popular favour that the Crosswells has become a household word'. There was a good range of 'palatable, wholesome and invigorating beers', including fine and superior dinner ales, table beer, mild, bitter and pale ales, brown stout and porter, best and strong old ale. The nearest tied house to the brewery was the Crosswells Inn in Station Road, Langley, previously kept by local agent, William Smith, and acquired in 1890.

The company expanded its outlets to supply beer to the Black Country and Birmingham, and in 1889 acquired Taylor's Hockley Brewery, adding another 40 tied houses in Birmingham. A year later, they acquired Sarah Marsland's Brookfield Brewery in Stockport, but this exposed the company to some risk in supplying beers to more remote locations.

In 1894, Showell's acquired the Brewers Investment Corporation, which doubled the number of pubs owned in Birmingham and moved the head offices to Great Charles Street in Birmingham. The canal between Langley and Birmingham provided an efficient transport link between the brewery and a new distribution warehouse based at Crescent Wharf, off Broad Street, where 6,000 casks of ale could be stored. By 1896, they also had a brewery at Ely in Cardiff, but had to sell the Stockport Brewery for £250,000 due to a financial crisis.

Further acquisitions in London and the South-West proved to be rather ambitious, which along with the downturn in the country's economy, led to the decline of the company.

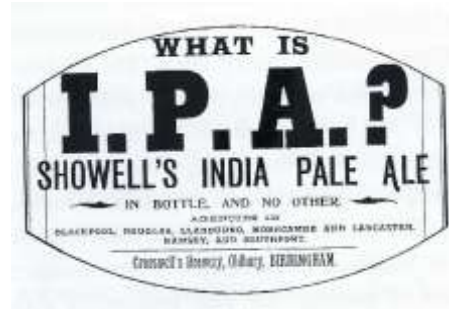
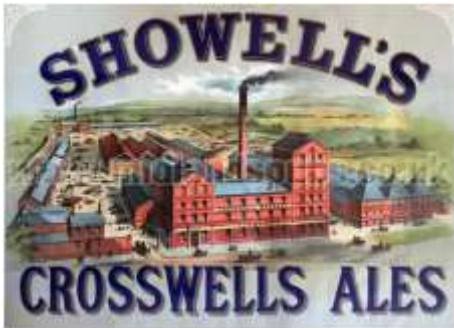


Showell's Red Lion pub closed in 1973 to make room for Stoke on Trent's Queensway. It was taken brick by brick to the Crich Tramway Museum and opened again in 2002.

In 1898, their London pubs were bought by Reffell's Bexley Brewery, with a series of financial difficulties and prosecution.

By 1900, Showell's were widening their markets again, supplying beer and stout to the Egyptian army of the Khedive, delivering 15,000 barrels of beer a year. At the shareholders' AGM in the same year, it was reported that the company was in good health, paying 15% dividends over the last four years and with annual net profits of over £92,000 (equivalent to over £12.1m in today's money). Around this time, Harry Twyford was one of the main directors of the company. By the end of the Victorian Age, Showell's had developed into a large regional brewery with a tied estate of almost 200 pubs.

In 1901, Walter Showell passed away at Stourton Hall, the family home near Kinver, aged 68, leaving a wife and daughter. At that time, he was a household name in Oldbury, as one who did much for the people among whom he lived and worked. He had taken a prominent part in public life, becoming chairman of the Local Public Health Board and Board of Guardians. He had built a small church in Rounds Green, contributed to the cost of the new



parish church at Langley and the repair of the chancel at Kinner church. He also helped to establish the Hospital Saturday Movement in Oldbury. He also travelled widely, and was one of the first to ascend Mount Blanc. In 1885, he had stood unsuccessfully as a candidate for parliament and, at the time of his death, was an Alderman on Worcestershire County Council.

By 1912, the company was feeling the pinch, with declining profits of barely £9,500, mostly associated with the high cost of brewing materials. In 1914, his sons sold the company to Samuel Allsopp & Sons (Burton-on-Trent), along with its 194 pubs and 30 off-licences. At the final shareholders' meeting the accounts showed an apparent turn-round in profits, recorded as £65,224.

The brewing plant was put up for sale in 1918, and the Crosswells Brewery closed shortly afterwards. Samuel Allsopp leased all the pubs to Ind Coope & Allsopp, who used the brewery as a depot, and by 1961, had become part of Allied Breweries and later part of Carlsberg-Tetley.

Although most of the brewery buildings were demolished, some remain as part of Alcohols Ltd, a distilling company making Langley gin! In 1944, Langley Maltings was sold to Wolverhampton & Dudley Breweries and until 2006 was one of the few remaining traditional floor maltings. Listed as an historic building (Grade II), it remains a prominent canalside feature, but was seriously damaged by fire in 2009 and is on the top of the Victorian Society's list of endangered buildings. Incidentally the Titford Canal is the highest point on the UK system at 511 feet above sea level.

So, although Showell's Crosswells Brewery has long gone, many of the company's pubs remain, often with some original features of the brewery and still serving an excellent pint of beer.

Steve James

O Superlative Brewery!!

When your old editor looked after the Brewers Comic for the Institute of Brewing, he wrote up some 175 breweries but was never tempted to break into the extravagant language which we reproduce below. It comes from Maidstone brewer Style and Winch's promotional booklet which we reckon is just prewar as the sports pages go up as far as 1938. See what you think, it is almost as flowery as Alfred Barnard.....



glass

and devotion to detail and the scientific and intensive research that goes into its making.

Have you ever seen inside a brewery? Most of us have nothing but a confused idea of malt and hops and yeast and big barrels rolled by men with canvas apron and a clearer conception of light glinting through amber or nut-brown liquid. So much about the interior of a brewery is unexpected. The gleam of immaculately cleaned copper, the long galleries of the fermenting vessels, the scientific precision of continuous processes, the demoniac ingenuity

of the bottling machines—the vastness of the whole process. My first thought, as always when I enter the fragrant portals of a brewery, was of the malt. How many foods and drinks, I always think, base their advertising appeal to the public on the proportion of malt used in their manufacture? I can think of half a dozen off-hand that claim to be health-giving and body-building by virtue of their malt content.

And thinking of this, I climbed the stairways to the top floors of the Maidstone brewery with the soft scent of malt becoming stronger and stronger. The very air up there is malt. I breathed in its warm richness as I walked among the rows of sacks fresh from the brewery's own maltings. I saw it cascade, biscuit-brown, into the cleaning machines, followed it into the great grist cases, and from there into the mashing machines, from where it goes, with the hot liquor from the giant tanks, to the mash tuns. The immensity of the great tubs is awesome. Not the size of them. No, just the thought of how much beer they would make. But that is wrong. They hold no beer. This brown liquid, although recognisable, is not yet beer. It is known as wort. And it is still wort as the tubs send it on its way, leaving



behind those grains which you see carted off in carts, smelling so strangely sweet, to form the basis of cattle-foods. Onward the wort runs. It has a long way to go before it becomes dignified with the title of beer. It runs into tanks and from there to the giant coppers where the hops are added.

The coppers are perhaps the most impressive sight in the brewery, their great bulk rising up above you, gleaming, carefully tended, ever watched. There with the hops it is boiled and from there it runs into the hop-backs, where the hops are left behind. From the hop-backs it must be run to the coolers and from there to the refrigerators. Here the question of temperature becomes one of scientific and vital importance. At long last comes the fermentation. This process is indeed the spectacular one of the brewery. It certainly is the beery one. Here at last one sees the result of all that careful weighing and combination of materials, the involved processes and the constant watchfulness. From a gallery I looked down at what seem to be immense lakes of beer to which yeast has been added, saw the frothy, slowly breathing, yeasty head. This is almost the end of its manufacture.

It is beer at last, and, still carefully guarded to ensure perfect cleanliness and equable temperature, it finds its way to the casks or bottling machines. The latter are the most fascinating and ingenious contrivances man could possibly see. The rapidity with which the empty bottles are hustled along the endless belts to the down-thrusting nozzles of the machine, filled to the exact fraction of depth required, stoppered, pushed up to the labelling machine which slaps on the side label and the paper seal, is amazing. No less quick, it is consoling to see, are the packers, and our one hope as we turn away from the machines must surely be that the girl behind the bar will be as quick to answer our call for a Farmer Ale. For, sitting quietly over a welcome glass afterwards, I wondered, as I



tasted once again the good beer, why I should be surprised at the size or the up-to-date equipment of the Maidstone brewery. The beer itself speaks of the care of its production, and there are at least enough discriminating thirsts in the country to keep its big birthplace busy.

Atop the brewery was one of the most famous weather vanes in England. The old brown beer jug and glass can be seen just above the S of Style on the advertising card above. It used to be a standing joke to point this out to strangers and ask them to guess the capacity. The height of the vane from the ground making it so misleading. The jug, which was made of copper, stood 5 feet high and held 108 gallons; the glass was nearly 3 feet and held nine gallons. No one knows what happened to it when the brewery was demolished.



Out of the past - news from fifty years ago - 1974

Horsepower

The new year starts with the imposition of a three day week and an accompanying fuel crisis, prompting Vaux at Sunderland and Adnams in Southwold to use horse drawn drays for local deliveries. Samuel Smith in Tadcaster buy four shire horses for the same purpose. Whitbread Fremfords (Faversham) consider using a coal driven tractor for deliveries.

Buildings

Former breweries sold for redevelopment include: Oliver Brothers (Sudbury) - occupied by a commercial vehicle distributor; Langley Brewery (Langley Burrell) - Old Pump House to be converted into offices for the National Farmers Union; James Aitken & Co (Falkirk) - superstore to be built on its site; Stansted Brewery (Stansted Mountfichet) - now an antiques warehouse; Dale & Co (Cambridge) - now workshops; Truman, Hanbury, Buxton Black Eagle Brewery site in Burton on Trent - to become a warehouse and distribution centre.

Housing developments are proposed for the sites of Cobb & Co (Margate); Lumley & Co (Ovington); Zachary Smith & Co (Shardlow); Evan Evans Bevan's Vale of Neath Brewery (Cadoxton) - locals want its facade and courtyard to be preserved.

Former breweries demolished or awaiting demolition include: Dunmow Brewery - a section of the frontage to be spared; Hunt, Edmunds & Co (Banbury) - chimney demolished; Oakhill Brewery Co - remaining buildings to be gutted; Stretton's Derby Brewery - latterly a bottling and soft drinks plant; Flowers & Sons (Stratford on Avon) - brewery tower demolished. The latter's borehole is to be utilised by Severn Trent Water Authority as a source of drinking water.

Demolition work reveals the cellars of T & W Edwards' Grosvenor Brewery (Tunbridge Wells).

Tiles falling from the roof of the former Kenward & Court brewery (Hadlow) pose a danger to the public. Its interior is in better condition - 'varnish still shines on the woodwork' according to a local historian.

The facade of the former Chester Northgate Brewery Co is preserved as part of the Centurion House redevelopment.

New openings

After a troubled gestation Bass Charrington's Runcorn Brewery finally starts production, averaging 10000 barrels each week. It is situated in 'pleasant rural surroundings' according to an advert for a brewery guide.

Princess Benedikte of Denmark officially opens the Carlsberg Brewery (Northampton).

New distribution centres are opened by Bass North (Hull - replacing one based at the former Moors' & Robson's Breweries Crown Brewery); Allied Breweries (Bourne); Ind Coope (Coatbridge).

Future plans

New breweries are planned by the Northern Clubs Federation Brewery (Newcastle-upon-Tyne) - to be built in Dunston; Whitbread - to be built in Magor (a model of the proposed development is displayed at the local village fete); Courage - land purchased in Reading in order to replace existing breweries in Reading, Bristol and London; Watney Mann - a new production unit at Mortlake. Whitbread Fremplins is to rebuild the gateway of the former W E & J Rigden brewery (Faversham) after its accidental demolition by a lorry. The replacement will be five feet wider.

Improvements

Production facilities are expanded at Tennent Caledonian Breweries (Wellpark Brewery in Glasgow and Heriot Brewery in Edinburgh); Drybrough & Co (Craigmillar Brewery - Edinburgh); Scottish & Newcastle Breweries (Tyne Brewery - Newcastle-upon-Tyne, New Fountain Brewery - Edinburgh); Shepherd Neame (new fermenter room at Faversham); Boddingtons' Breweries (new extension at Strangeways Brewery - Manchester); Davenport's Brewery (new conditioning tanks - Birmingham); Belhaven Brewery Co (new bottling plant - Dunbar); Greene King & Sons (installation of two boilers each weighing 65 tons and capable of generating 35,000lb of steam an hour at Westgate Brewery - Bury St Edmunds); Ansells Brewery (new canning line at Aston Brewery for the production of 'take home' beer - Caskette bitter and mild and Double Diamond. The latter is to be brewed by Ind Coope (Burton on Trent) and delivered to Ansells in bulk tankers); Cumbrian Brewers (new brewing equipment for lager production - Workington). Computerised ordering systems are installed at Shepherd Neame (Faversham) and the Mansfield Brewery Co.

Closures

The following breweries close or cease production: Massey's Burnley Brewery; Gray & Sons (Chelmsford); John Joule & Sons (Stone); Melbourn Brothers (Stamford) - Samuel Smith Old Brewery (Tadcaster) takes over the supply of beer to its pubs and utilises the All Saints Brewery as a distribution centre.

Soft drinks operations are closed by the Belhaven Brewery Co (Montrose factory to concentrate on beer distribution); Greene King & Son (factories at Bury St Edmunds and Biggleswade).

Takeovers and restructurings

Ellerman Lines invests £3m in J W Cameron & Co (Hartlepool) and now own 27% of the company. Vaux Breweries (Sunderland) acquires 75% of Liefmans Brewery (Oudenarde). T & R Theakston (Masham) buys the Carlisle Old Brewery. A return to full production is anticipated.

The Hull Brewery Co is renamed North Country Breweries. Owners Northern Foods deny rumours that it is going to sell the company. John Davenport & Sons' Brewery and Davenport's CB are amalgamated into a single trading company, Davenport's Brewery (Birmingham).

Conflagrations

Burton on Trent is the scene of a number of fires during the year - Bass Charrington's Shobnall Maltings (120 tons of malt destroyed); former Bass Worthington maltings (building destroyed); United Maltings (building severely damaged). Fire also breaks out in Smethwick at Mitchells & Butlers former Cape Hill Brewery, now partly housing a can filling plant. T & R Theakston (Masham) is unlikely to suffer a similar fate as its draymen and chief bottler are part time firemen in the town.

Real ale

CAMRA publishes the first edition of the Good Beer Guide. Highly critical of some breweries - Gibbs Mew & Co (Salisbury) "A disaster"; Holden's Brewery (Dudley) 'Too much gassy beer' - but supportive of others - Jennings Brothers (Cockermouth) 'Real beer is the rule'; George Bateman & Son (Wainfleet) 'Generally excellent'; Hartleys' (Ulverston) 'One of the best'. Its original entry for Watney Mann - 'Avoid like the plague' - has to be removed before publication. The revised version reads 'Avoid at all costs.' CAMRA (Real Ale) Investments is incorporated with the aim of establishing a chain of real ale pubs and the eventual purchase of a brewery.

After being made redundant, the former chief brewer of Phipps Northampton Brewery Co buys the company's surplus brewing equipment and sets up the Litchborough Brewing Co, possibly the first private brewery to be established since the war.

Publicans in the Midlands return "thousands of gallons" of beer produced at Watney Mann's Newton Heath brewery as "undrinkable". Special and Starlight were 'fobby (too gassy), cloudy and of bad palate.'

The head brewer at Whitbread London (Luton) admits to CAMRA that he would be happy to brew 'real draught beer' if there was enough public demand.

The Selby (Middlesbrough) Brewery's owner claims that his beer - brewed with Irish moss in wooden vats - is more popular than big breweries 'computerised beer'.

Preserving the past

Burton on Trent Town Council and the local Chamber of Commerce want to establish a brewing museum in a former maltings. East Staffordshire District Council is asked to support the project.

And finally

Mansfield Brewery sponsors the World Coal Carrying Championships.



Coal carrying races were once the mainstay of local miners galas. The World Championships will be held for the 61st time at Gawthorpe in West Yorkshire in April. There is a 1000m course uphill from the Royal Oak pub to the village green. Chaps carry 50kg sacks but ladies only 20kg.

Compiled by
Terry Hanstock

Peter Austin and the Ringwood Brewery from 1978 to 2024

The longest living microbrewery in Great Britain.

The story of Ringwood Brewery starts in the early part of the 1970s, a different time from now when the market in beer and pubs was heavily dominated by a few very large breweries and getting on for a hundred smaller regional and local breweries that had been operating over the early part of the 20th Century. Microbreweries had not been invented and pub breweries consisted of a few home brew pubs, leftovers from a once vast local publican brewing industry.

The founder of Ringwood, Peter Austin was previously Head Brewer at Hull Brewery and when Northern Foods took over in 1975 he decided that he did not like the way the new company was going and decided to 'retire'. He moved to Hampshire to open a sea fishing business which was also a hobby of his. This business was not successful but in 1977 he heard that Terry Jones of Monty Python fame and Richard Boston who was a beer writer for The Guardian newspaper were looking for help in setting up the first new microbrewery near Kingston in Herefordshire at a medieval manor called Penrhos Court, he jumped at the opportunity to assist.

Inspired by the initial success in 1978 he decided to set up his own 15 barrel brewery near his home in Minty's Yard on New Street in Ringwood, Hampshire originally part of an old bakery. The basic plant was a scaled down version of a traditional brewery. A hot liquor back, a mill, mash tun, copper and a few small fermenting vessels. The location and time were excellent. Surrounded by the New Forest and a brewery nearby at Romsey that had been taken over by Whitbread some nine years earlier (Strongs of Romsey) that was selling off small pubs that were unprofitable as free houses. This gave Peter an ideal opportunity to sell his beer in the small pubs which often sold beer from stillages behind the bar. Whitbread had at the time dropped all the old Strongs beers and only produced a cask Trophy and a cask dark Mild both of rather bland quality. The yeast he used was brought down from Hull brewery and was an original Yorkshire strain from Ramsden Brewery in Halifax that was used to Yorkshire Squares and hence needed constant rousing in traditional



Peter Austin at his Ringwood Brewery in 1999



When David Bruce contacted him regarding setting up miniature basement brewing kits for his Firkin Pubs it was Austin who vetted the design.

In 1980 he was the driving force of the setting up of The Small Independent Brewers Association (SIBA) to rival the existing Brewers Society who tended to represent mainly the family and regional breweries of which there were still quite a few. Within a space of ten years, he had also set up a consultancy business and had helped some 40 small new breweries establish themselves. These included Butcombe which is still brewing today.

Originally only one beer was produced, Ringwood Bitter at 1040° OG but within three years he was producing Blackjack Porter, Fortyniner and Old Thumper, the latter at 1060° and was dealing with some 40 free trade accounts in the south of England. By 1985 this had increased to 90 accounts and the company had three tied houses. The existing premises were becoming too small for the needs of the company. His consultancy company was also taking off when in 1986 he established a 500-barrel plant at the Mopa brewery in Nigeria as well as several local breweries in China. He also established over 75 breweries in the USA using 'the Original Peter Austin Brick Kettle Brewing System'. In 1988 he decided to retire at the age of 67 and left the brewery selling his shares in 1990 to partners David and his brother landscape architect Nigel Welsh who had joined in 1980.

At this time the brewery gained one of the most prestigious awards possible when Old Thumper was voted Champion Beer of Great Britain in 1988. The following year was the time of the beer orders in 1989 and the company gained a great deal of trade from the success of Old Thumper the year before as large breweries took the ale as a guest beer, it was even supplied to the Channel Islands. By that time the brewery had some 40 plus work force. The company also sponsored the New Forest Show and even had their own horses and dray for publicity purposes. Extra public houses were acquired making six pubs all close to the brewery.

In 1994 the new brewhouse of 120 barrel length, some 350/400 barrels per week opened on a site 200 yards

vessels. He started his new brewery with business partner David Welsh. Peter did most of the brewing whilst David concentrated on sales. Peter also became interested in helping other people throughout Great Britain set up small breweries and later the rest of the world and was also responsible for writing to the Government suggesting that a sliding scale of duty should be implemented.



The fermenting vessels acquired from Julia Hanson in Dudley down the road formerly part of Stephen Tunks brewery which had closed in 1824. It had sufficient capacity to increase that to 700 barrels a week. Production of Best Bitter was 70% of the total produced. It had cost around £250,000 with further spends over the next few years on a new boiler, yeast tanks and a cleaning in place system purchased from Johnson and Johnson the baby products company as well as an adaption to the racking plant. The new brewery was a traditional brewhouse consisting of mash tun, copper and whirlpool enabling a very flexible plant that could push through short runs of 40 barrel for Old Thumper without any partigyling and used floor malted Maris Otter barley supplied by Tuckers and by Simpsons. The company was able to use pelleted hops which were separated in the whirlpool and had been lucky in purchasing four second hand enclosed stainless steel fermenting vessels and four open vessels from the old Julia Hanson brewery that had closed in Dudley. The Blackjack Porter was not a success so four seasonal brews were brought in to replace it with the XXXX Porter available during the winter months proving very popular. In 1997 Rod Williams was appointed as Head Brewer and later in the year the Fayolle vineyard in Bergerac Southwest France was purchased to supply quality wines to their houses and customers. Some 3,000 cases of wine were sold annually and exported to a company in America which Peter Austin had helped set up in 1994 owned by Alan Pugsley called D. L. Geary Brewing Company in Portland, Maine. He had also given permission for them to brew Old Thumper under licence. By 2003 which was the 25th anniversary of the company they supplied some 600 accounts in the UK. The brewery shop on site doubled as a visitor centre and sold a considerable amount of beer a year straight from the cask as well as full casks and bottles. A major new development took place in 2005/6 which saw the addition of seven new conditioning tanks.

Suddenly in 2007 Ringwood brewery was purchased by Marston's PLC for £19.2 million at the height of production around 42,000 barrels per year, but with plans to increase to 50,000 barrels by 2010. Some 750 outlets were supplied, and seven pubs owned. After purchase, production of bottled beers moved to Burton whilst the seasonal ales were discontinued. Peter Austin died on the 1st January 2014 at the age of 92. The brewery was now only small cog in a large operation and when in May 2020 the whole of Marston's brewing empire was sold to Carlsberg an even smaller cog!



A rather prophetic advertisement showing the brands around 2000. The new company sold its Bedford brewery, previously Wells and Youngs, and both Jennings brewery and Wychwood brewery closed. Then the inevitable happened, after a massive fall in sales of 75% at Ringwood following the Covid, the brewery was put up for sale on the 7th June 2023. This appeared to be something of a lifeline for the brewery as a consortium led by Anthony Swift was interested in taking over the brands and brewery saving 14 jobs and was planning to employ a further 21 persons. They approached Carlsberg Marston's Brewing Co but their offer and plans were apparently not even discussed. By late 2023 the distribution of beers had now moved to depots elsewhere and there were only eight staff left in the brewery. The very popular brewery tours had been discontinued and it was obvious that the brewery and brands did not fit in with the new company's operation. As at the end of December 2023 the brewery awaits the same fate as the others closed by Carlsberg Marston's. Hopefully some of the equipment will find homes in other medium size breweries in the UK rather than go for scrap. A very sad end to a great company.

Geoff Dye

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Historical Sources, Archives and Locations for Brewing History – Part 4

Over the centuries every aspect of human activity has resulted in disputes leading to litigation and organisation leading to administration, either nationally or locally. The result has been the generation of huge swathes of records which, for the historian, has resulted in the accumulation of a vast quantity of raw material.

The courts archives contain records of pleadings and indictments, depositions of evidence, affidavits and exhibits as well as court decisions, accounts and sentences. They are filled with personal names, relationships, occupations and residences as well as family and commercial connections, wealth and of course disputes.

Equally voluminous are the records of towns and boroughs. Many date from Saxon days and gradually developed administrative procedures, gained legal rights, privileges and property. With prosperity they bought royal charters.

Towns generated not only basic council minute books of their proceedings, but chamberlains' accounts, lists of fines or licences levied for local activities and minutes concerning control of trade. Many held small local courts.

They are not always easy to use, as most are not indexed but many have and are being transcribed, calendared and now indexed. Many court records were in Latin until the mid eighteenth century.

Common Law Courts

The three courts, which today continue as Divisions of the High Court, developed from the twelfth century onwards.

The Court of Common Pleas jurisdiction was originally unlimited, except that it could not deal with actions from some of the more privileged boroughs and 'liberties'. From the thirteenth century it dealt nearly exclusively with civil litigation of private disputes between individuals, principally about real property and debt. It sat in London.

The main series of records begin with the Brevia Files of writs served as these initiated a case. These were returned to the court, by the county sheriff on a stated day, and sewn in were local inquisitions (enquiries), pledges and jury panels. Next come the Plea Rolls which concern the property in dispute, with declarations, witness examinations and affidavits. The Remembrance Rolls list the parties, the appearances and importantly the orders of the court. These all survive in vast numbers at The National Archives Kew where its web site has extensive lists of documents; lists of indexes, transcriptions, digital images and explanatory guides.

The Court of Kings Bench began as a criminal court dealing with cases involving the King and not heard by the other courts. Increasingly it heard civil claims concerning contracts, personal injury, trespass and fewer criminal cases. These records contain the largest and earliest



The Faversham town charter complete with Henry VIII's seal dated 1546

source of detailed references to individuals. Moreover, they contain financial details of both rural classes, urban mercantile classes and tradesmen which illustrate the growth of trade and commerce in England. In its early days it followed the King about the country.

The records fall into two sections; the plea side between two private individuals and the crown side between the crown and a subject. The Plea Rolls contain the records of the proceedings of each case. Below these are the Files of Writs and Returns which include pledges of individuals, so useful in tracing social networks, lists of jurors and often transcripts of proceedings in lower local courts which do not survive elsewhere. On the Crown side are indictments, especially about disorder, with names, occupations, locations and valuation of goods, together with the nature of the offence. These too survive in vast numbers at The National Archives but there are few finding aids to contents, no file indexes and very few to the rolls.

The Court of the Exchequer grew from the main department of state, the Exchequer. It dealt with disputes over debts, land, taxation and finance. Originally a common law court, it evolved into an equity court in the seventeenth century. The records contain a wealth of information on commerce and finance, inland trade, property, land ownership and social customs. Much data is unique, either because routine documents have not survived or because the legal dispute required they be put on record. The court sat in London.

The common law work by the Exchequer of Pleas dealt with disputes over accounting with the crown. The equity side is of greater interest to the economic and social historian. The pleadings, made by the parties, were entered in Bill Books. The evidence of affidavits, depositions, surveys and exhibits followed and were strung together with the original pleadings into one file. Clerks'

papers were kept separate. Decrees and Orders with records of funds paid into court were recorded in separate books. The Exhibits files of evidence that were left with the court after proceedings are especially revealing but as yet not well listed. These too survive in vast numbers at The National Archives. The series of records and outline contents are on line.

Court of Chancery

This court developed from the late fourteenth century, hence after the Common Law Courts. It complimented these courts as it was not bound by the strict rules of common law as then known but aimed to deal equitably with the parties. It dispensed 'merciful justice' by using a wider range of remedies.

This court was used by rich and poor alike. It specialised in trusts, guardianship, charities, inheritance, debts, apprenticeships, marriage settlements and lunacy. Thus the records illustrate a broad range of social and economic conditions of the past and insight into the lives of people not available otherwise. They produce more detailed information than common law records. The court sat in London.

A suit in Chancery began with pleadings, which set out the claim to which the defendant made an answer. When the allegations were whittled down to agreed points, evidence was gathered by independent men of substance and presented as depositions. Taken together these give names, occupations, locations and information about the case. The final judgements or decrees were recorded in Entry Books. The Exhibits files of evidence that were left with the court after proceedings are especially revealing and better catalogued than those of the Court of Exchequer.

These too survive in vast numbers at The National Archives. The series of records and outline contents are on line. TNA produces introductory notes and The List and Index Society volumes contain some indexes. Many Calendars and county transcripts have made much accessible over the last century. The web sites of the Anglo American Legal Tradition, the University of Houston and other universities are continuing that work.

The Assizes

Sitting below these central courts were the Assizes. From the thirteenth century justices were sent out in pairs from London to hear certain types of property litigation in the county 'circuits'. Two centuries later criminal cases dominated their work, especially violent crimes of rape, murder, riot and burglary.

Most of their records are very formal but follow the broad pattern of the superior courts in London. The Indictments outline the alleged offence, with the name of the accused and their parish with type and values of property. Witnesses' testimonies are presented in Depositions which are informative but few survive. Goal and Crown Minute Books list prisoners, record in outline cases to be heard, pleas, verdicts and sentence. Order Books record local disputes referred to local magistrates.

Very few survive before the sixteenth century and subsequently are riddled with gaps. The absence of continuity and decentralisation of the itinerant court meant records were retained haphazardly often for no longer than

they were required. The survivals are at The National Archives.

The Quarter Sessions

Of all the courts those of Quarter Sessions are the most well known because they were local, run by local men, developed all pervasive criminal, civil and administrative jurisdictions and survived from the fourteenth century.

The Courts of Quarter Session were held in each county, met four times a year usually in the county town and their presiding magistrates were Justices of the Peace. The Justice of the Peace was the most prominent county office held by local gentry, who usually had some legal training gained from the Inns of Court they attended for a kind of higher education.

Criminal business, always below the threshold of seriousness dealt by the Assizes, generated the usual trail of indictments, inquisitions, jury lists, recognizances etc. The fullest record of the progress of a trial appears in Sessions Rolls and the outcomes with drafts and orders were recorded in the Minute Books.

Many miscellaneous original convictions papers survive. Inciting breaches of the peace, drunkenness, inciting disorder, using false weights and measures, breaching the Sale of Beer Act, stealing from naval stores, highway offences and petty larceny are a sample. Sessions for Insolvent Debtors led to the deposits of business account books made available for creditors to inspect.

As society and the need for organisation developed and because they had a permanency and structure, Quarter Sessions were used increasingly for administration. County and parish councils were established to take over these roles only in the late nineteenth century.

As early as 1389 justices were given the task of assessing and setting wages. They licensed victuallers, kept recognizances of licensees and registers of ale houses. They were responsible for bridges, highway closures and diversions, lunatic asylums and naval recruitment. They kept registers of badgers or middlemen and dealers. They kept registers of declarations of religion, charities, friendly societies, freemasons and gamekeepers. The huge range of activities overseen by the JPs ensured that part of the lives of so many were recorded. All these records are filled with names, ages, relationships, occupations, property and residences. Most Quarter Sessions records are held at County Record Offices and are usually well catalogued, many are calendared with good finding aids and many transcripts are available.

Town and Borough Records

The definition of a town is often disputed but, large or small, they were surrounded by a 'pays' or area of villages with connections in both direction. Gradually they became centres of trade and society or defence. With prosperity many obtained charters and became boroughs with increasing rights and privileges to administer their own affairs, but often in bitter contest with overlapping jurisdictions such as the manor, the church and other 'liberties'.

Charters were granted by the Crown as Letters Patent. Many towns have a dozen issued over three or four centuries. They are incremental, each one extending the privileges of its predecessor, but only the latest even

approximate to a corporate 'Memorandum and Articles of Association'. They vary widely as the circumstances of each town but they do provide a guide to the records to expect.

At the summit they led to the compilation of Books of Precedents or Customals by town clerks to record a variety of deeds, writs, warrants, pleas etc deemed evidence of the towns rights, which often have not survive elsewhere.

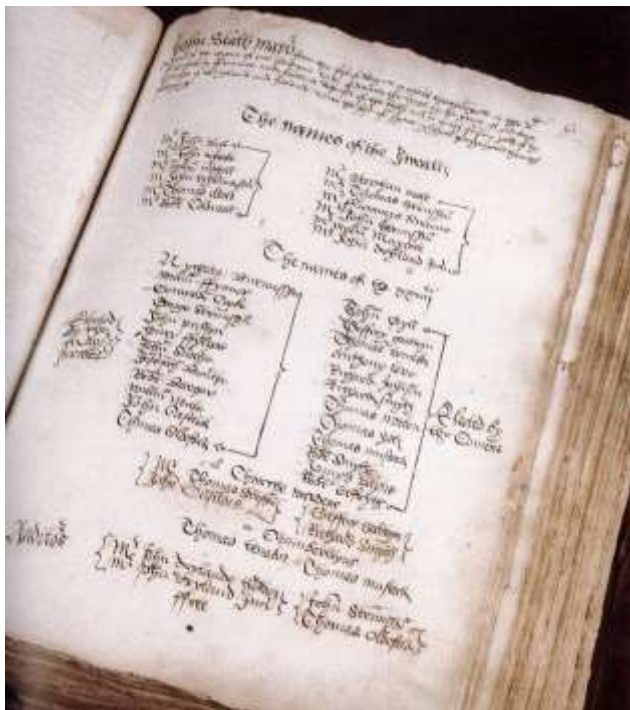
The day to day proceedings of the Borough Corporation, or town council, were recorded in Year Books, Wardmote or Portmote Books. Here are the minutes of meetings, lists of councillors, mayors and town clerks. Here too are letters received and letters in answer sent out especially to and from the Privy Council, MPs, JPs, Lords of Manors and other 'liberties' which touch every aspect of society.

The powers of councils were originally strictly limited and until the Municipal Corporation Act of 1835, enabling acts of the mid nineteenth century and the Local Government Acts at the end of the century could change only by them seeking an expensive private act of Parliament.

Corporations were property owners which generated all the papers associated, such as plans and maps leases, rentals and especially disputes and papers of evidence. Income details were kept by annual accounts, often known as the Chamberlains Accounts.

Boroughs usually had judicial powers. The mayor and senior members of Corporations held low level courts of record and many had the right to hold Quarter Sessions within the borough jurisdiction. The procedures and hence records generated were similar to those of the superior national and local courts.

The administration of charities and charity schools was another function of town authorities.



Faversham town minutes dated 1551

Corporations originally had very limited powers to tax not least because they had none of the responsibilities for welfare, transport, schools etc they accumulated by 1900. Raising money for national defence, demanded intermittently by government, was one of the few.

The oversight and or control of trade was central to the theory and practice of commercial order in towns until the nineteenth century. This was exercised by the Corporations in various ways.

Entry to a trade was controlled by an apprenticeship of a candidate for seven years to a master with a fee. At the end of seven years the apprentice gained a freedom to follow their trade within the bounds of the borough. Most boroughs, at their cost, apprenticed the poor. Apprenticeship books were kept which provide considerable personal details about all those involved. Similar records survive often for the wardenship of orphans by boroughs.

Many trades had their own specific guilds with procedures for initiation and codes of conduct and ceremonies. Some boroughs had a general Mercers Company which covered all or a group of trades. All these kept minute books of names, personal details, disputes, always a prime source of information and proceedings.

Whilst very few tradesmen were taxed directly by boroughs, some occupations from ancient tradition paid them a small annual 'fine' for a licence, which bore some relation to the relative size of their turnover. Brue geld, for example, was paid at Gloucester from the thirteenth century. Some general tax lists or 'Tallages' with names arranged by occupation also survive for many boroughs from the Middle Ages.

Most towns had a very small number of paid employees, usually to collect traditional revenue. The town porters, who had the monopoly of carrying certain goods about a town, were the most common.

Most administrative roles were carried out by an annually rotating pool of unpaid town councillors.

Those towns which were larger ports had a customs office with a small permanent paid staff. Whilst their records were sent up to London some of these Port Books, or copies, survive in borough archives. They are unique in recording names of ship owners and their captains and the names of merchants and details of their cargoes; going into and out of the port. Borough records are usually found in County Record Offices and Port Books are at The National Archives.

In conclusion

As the scope, work and hence administration of all these institutions increased, more varied and specialised business records were generated. They touch every aspect of life so for the historian they provide diverse and often most unexpected sources and hence 'leads' and insight into the past. Many become easier to use once the basic formats are understood. However, for those who persevere they are a cornucopia lucky dip in which there is a prize for everyone.

John Owen

Out and about



Vintage Litter Museum

Litter picking and beach cleaning is a popular Sunday morning pastime in many parts of the country. It is always nice to find something other than the ubiquitous wet wipe, balloon with ribbons, Fosters can, lemonade bottle or cotton buds as well as less savoury items. Now the blog rubbishwalks has created an on-line Vintage Litter Museum of anything which can be reliably dated to the 1900s. The collection already includes a 1980s Younger's Tartan Bitter can, a Carlsberg Lager can sponsoring the British Olympics Team in 1992 and a Hofmeister Lager 'Big Value Can'. This brussels sprouts bag dates from 1972.

Art in Adelaide

Coopers Brewery in Adelaide has been promoting its 4.2% ABV Australian Lager. The 'First Drop' is a fun and playful activation where an innovative art display was created as a fusion of craftsmanship, blending water, grain, yeast, and hops to craft a masterpiece that transcends both taste and art. Yes you read it here first!



Something for Kentish Brewers or Brewers of Kent

Peter Moynahan tells us that he has collated all the updates to his Facebook page during 2023 into a 53 page A4 document complete with index. You can download it off the FB page and readers who do not use Facebook can email Peter and receive the pdf back. He will then add you to the mailing list for future updates. Peter is at [address withheld](#)

Got a blocked nose?

Our Chairman came across this fifteenth century treatment for a blocked nose. We print it here although we know it will trigger arguments about what 'stale beer' actually was...

For stoppyng in þe hedde and in the nose

Take iiij partis of stale ale and the iiij parth of mustard sede and ii or iii notmyggis smalle grwnden and do alle tho in a glasse that þi nose goo in and set þis on þe fire in a panfull of water tylle yt boyle in maner then take þis pan þat þe glasse stendyth in and sette it under they nose and caste clothys a pon they hedde and all the corrupcion of thy hedde schall cum owth at they nose and make the hole.



For congesion in the head and in the nose

Take four parts of stale ale and four parts of mustard seed and two or three small nutmegs ground up and do all this in a glass that your nose goes in and set this on the fire in a panfull of water until it boils to some degree. Then take this pan that the glass stands in and put it under your nose and put cloths on top of your head and all the corruption from your head will come out of your nose and make you whole.

New cooper at Blandford



A solid oak sculpture by Lee Dickenson of Squashedapple Woodcarving has been placed in the new St Mary's Hill development in Blandford Forum to honour the town's brewing history since Hall & Woodhouse brewery was set up in 1777.

The artwork was funded by Bellway Wessex, which is building 207 new homes in Blandford and is part of a £2.4m planning conditions levy to aid the local community. The carving called The Cooper, has been afforded pride of place in the public open space right at the entrance to the development. Did Mr Dickenson actually see a barrel before he undertook the commission as his rendition looks a bit slim to me.

Georgina is BOTY

St Austell Brewing Director Georgina Young has been awarded the Brewer of the Year by the British Guild of Beer Writers. Bristol girl Georgina began her brewing career at the local Smiles Brewery after graduating from Heriot-Watt University with an MSc in Brewing & Distilling. She went on to run the pilot brewery at Camden BRI for six years before joining Fuller's as Production Brewer in 1999.

She then took some time out to raise her family and complete a PGCE which saw her teach science at a school in Richmond. Georgina returned to Fuller's in 2013 as Brewing and Packaging Manager. She gained her Master Brewer qualification in 2016 and was appointed Head Brewer in 2017 - the first female at Fuller's to take on the role. She moved to Bath Ales in 2017 and on to St Austell as the former had been taken over in 2016.





Plans for the Tetley site

Developer Vastint UK bought the old Tetley buildings in Leeds from Carlsberg in 2022. It has hooped out an art gallery and museum devoted to the history of the site which opened in 2013 and will submit its plans formally to the city council this month.

Developers say a number of historical features in and around the building which ceased production in 2011 will be retained, including the old Tetley's boardroom and war memorial. A new food hall is earmarked for the building's ground floor, with a bar and restaurant in the cellar and business and office space on the upper tiers.

The new Aire Park district being built around the site over the coming years will involve some 1,400 new homes and an urban park.

Pouring a can Japanese style

The current craze in Japan is the slow pour of a can which reduces the gas content and makes the beer taste more like a keg product fresh from the tap. Apparently you punch two holes on opposite sides of the end and balance the can on top of your glass and let it slowly empty. You have to experiment with the size of the holes; too small and nothing comes out, too large and you may as well open the conventional tab. Good luck and mind your fingers!



New books for 2024

Batemans at Wainfleet is celebrating its 150 years with a new 128pp Amberley Press book by Adam Cartwright. Available from the Brewery or Amazon, its cover price is £16.99. We are told it is copiously illustrated and thoroughly researched. Meanwhile Hook Norton has commissioned Adrian Tierney Jones to write about its 175 years

New Brews News

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

ANGUS

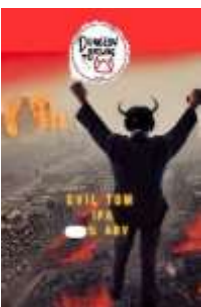
Mah Hoos Brewing Co Ltd, 150 Ferry Road, Monifieth, Dundee DD5 4QB
Established in June 2023.

CHESHIRE

Neighbourhood Brew Co, The Royal British Legion, George's Road West, Poynton, Stockport SK12 1JY
W: www.neighbourhoodbrewco.com
Beers were initially cuckoo brewed at Poynton Brewery, starting during the summer of 2020.
When Poynton stopped brewing in 2021 Neighbourhood took over the plant.

DERBYSHIRE

Dolomite Brewery Ltd, The Shed, Park View, Langwith, Derbyshire NG20 9DE
Established in August 2023.



Dungeon Brewery, Hilton, Derbyshire DE65 5NJ
Nano brewery started with a 70L kit in August 2023. In early 2024 they acquired a 200L kit. The brewery was originally located in a dark damp garage, and that gave the brewery its name.
The beers usually feature Evil Tom, one of their parents who has a highly volatile nature. Beers are sold in cans and cask.

EAST SUSSEX

Bad Boy Brewing Co Ltd, 58 Park Crescent, Hastings TN34 2PP

W: www.badboybrewing.co.uk
Established by Charlie Best and Dylan Williams in summer 2022.

ESSEX

Ramsey Island Brewery Limited, Unit 3, West Newlands Farm, Bradwell Road, Steeple, Southminster CM0 7LL
W www.ramseyislandbrewery.com
Brewing commenced in August 2023.
Beers are sold in cans and keg.



GREATER LONDON

Firkin Brewery, The Depot, 15 Whitburn Road, London SE13 7UG

Brewing commenced in September 2023. This is linked with the Fox & Firkin in Lewisham.

Libertalia Brewery, Tilbury Rd, London E10 6RE
Libertalia, Christos Daskalopoulos and Matt Dean, took over the location vacated by Gravity Well in 2023. The brewkit arrived in September 2023 and brewing commenced in November.

LOAH Brewery, Arch D, Tap Room, Hackney Downs Studio, London E8 2BT

W: www.loah.beer
Established in June 2023 by Hugo Tapp as a well-being brewer focussing on low alcohol beers.

Saint Monday Brewery, 365-366 Railway Arches, Warburton Street, London E8 3RR
This location was used by London Fields until they stopped their own brewing. In August 2023 brewing recommenced.

GWYNEDD

Cwrw Ty Mo, 5 Ogwen Terrace, High Street, Bethesda, Bangor LL57 3AY

Established in 2020 as a cuckoo Brewery at Old Market Brewery. In 2023 they took over the five barrel plant and location vacated by Cwrw Ogden who closed early that year.

HAMPSHIRE

Crop Beer Co, The Greenwich Brewpub, 39 Osbourne Road, Southsea PO5 3LR

W: www.cropbeer.co.uk

Replaced Make Make as the brewer at the Greenwich Brewpub. Run by Donnchu Burke.

Little Brewery, 50 Mylen Road, Andover SP10 3HG

W: www.littlebrewery.co.uk

A home brewer started commercial sales in mid 2019.

Maverick Brewing Company, Unit 4B, The Long Barn, Ganders Business Park, Forge Road Kingsley, GU35 9LU

W: www.maverickbrewingco.com

Martin Hoddinott started brewing in March 2023. A 10 bl plant is used.

Ten Tun Brewhouse,

Westbrook Walk, Alton

GU34 1HZ

The first new brewery in

Alton since Molson

Coors closed in 2015.



The plant is located next to the Ten Tun Taphouse in October 2023.

LANCASHIRE

Tangled Web Brewing Co Lt. Fermor Road, Tarleton, Preston PR4 6AP

W: www.tangledweb.uk

Paul Hipwell a home brewer commenced commercial sales in August 2023.

Hopworks Brew Co, 335 Ranglit Road, Walton Summit Centre, Bamber Bridge, Preston PR5 8AR

W: www.hopworksbrewing.com

After Beer Brothers ceased trading, Hopworks took over the site and brewing commenced in early 2023.

SOMERSET

Fat Head Brewery & Taproom, 127 High Street, Weston Super Mare, BS23 1HN

Established in 2023 by Sam Cureton and Tom Adams.

Sam used to work at Pitchfork Brewery.

They commenced in September 2023 and use a two and a half barrel plant.

WEST YORKSHIRE

Barker Bridge Brewery, Manor Farm, Station Rd, Cullingworth, Bradford BD13 5HN

Initially brewed at the Old Spot Brewery, but in 2022 they took over the site and plant.



WORCESTERSHIRE

Fownd Brewery Co, Unit 1 Hill Street, Kidderminster DY11 6TD

Fownd was established following the closure of Fownes in Autumn 2023. The plant was relocated, and brewing resumed under the new name.

BREWERY CLOSURES 2023

Brewery Name	Location
Alpha Delta Brewing	Newburn, Tyne & Wear
Alphabet Brewing Co	Manchester
Another Beer Co	Elvington, N Yorks
Artisan Ales	Stroud, Gloucestershire
Bad Seed	Malton, North Yorkshire
Barnard Castle Brewing	Barnard Castle, Co Durham
Bedlam Brewery	Lewes, West Sussex
Beer Brothers Ltd	Bamber Bridge, Lancs
Big Stone Brewery	Chinley, Derbyshire
Black Mountain Bry	Lisburn, Co Antrim
Black Tor Brewery	Christow, Devon
Blonde Brothers Beer	Wylie, Wiltshire
Boozy Bobs	Grimsby, Lincolnshire
Bourne & Bred Beer	Lynsted, Kent
Boxcar Brewery	London
Brew Shack Micro	Wimborne, Dorset
Brewhouse & Kitchen	Cardiff
Caffle Brewery	Llawhaden, Dyfed
Chadkirk Brew Co Ltd	Stockport, Gtr Manchester
Concrete Cow Bry	Milton Keynes, Bucks
Craft Brews	Frensham, Surrey
Cwrw Ogwen	Bethesda, Gwynedd
Dawkins Ales	Timsbury, Avon
Dig Brew Co	Digbeth, Birmingham
Distant Hills Brewing	Glossop, Derbyshire
Donkeystone Brewing	Greenfield, Gtr Manchester
Dovecote Brewery	Denbigh
Ealing Brewing Ltd	Brentford, Greater London
Faking Bad Brewery	Prestonpans, East Lothian
Fallen Acorn Brewery	Gosport, Hampshire
Farmageddon Bry	Comber, County Down
Tryst Brewery,	Larbert, Central
Ferry Brewery Co	Ferry, Edinburgh
Folly Brewery	Clayton le Dale, Lancashire
Fownes Brewing Co	Dudley, West Midlands
Hadham Brewery	Little Hadham, Hertfordshire
Hetton Law Brewery	Lowick, Northumberland
Hops & Dots Brewing	Bishop Auckland, Co Durham
Hunters Brewery	Ipplepen, Devon
Hybrid Brewing Ltd	Grangemouth, Falkirk
Irving & Co Brewers	Portsmouth, Hampshire
Keystone Brewery	Berwick St Leonards, Wilts
Kickaboo Brewery	Stoke on Trent, Staffs
Malt The Brewery	Prestwood, Bucks
Morton Brewery	Coven, Staffordshire
Nelson Brewery	Chatham, Kent
One Mile End Brewery	London
Outpost Brewing	London
Partizan Brewing	Mkt Harborough, Leics
Patten Arms	Preston, Lancashire
Philsters	Little Haseley, Oxfordshire
Platform 5 Brewing Co	Torquay, Devon
Red Cat Brewery	Winchester, Hampshire
Red Fox Brewery	Coggeshall, Essex
Revolutions Brewing	Whitwood, W Yorkshire
Riverside Brewery	Upper Beeding, W Sussex
Roa Island Brewing Co	Barrow in Furness, Cumbria
Robert Cain & Co	Liverpool
Spartan Brewery	London
Swan Microbrewery	West Peckham, Kent
Temperance Street Bry	Manchester
Three Engineers Bry	Bristol
Totally Brewed	Nottingham

Gleanings – tomorrow’s history today!

The end of the Unions

Carlsberg Marstons has ceased using the Burton Union sets at its Burton on Trent plant. Until recently only the four Briggs 1990 sets in the Alpin Room were in use. We are told that the two sets by the viewing windows will be refurbished and retained as non working heritage exhibits. Work started to remove the six sets from the old room immediately after the announcement. The Editor comments on his page and will tell you more about how they worked in June.



GBBF cancelled for 2024

The Great British Beer Festival has been cancelled for 2024 because its London venue at Olympia was not available for the dates required due to ongoing redevelopment work. Alternate venues were explored but CAMRA said they were not successful due to ‘timescales, costs and its requirements’. The event will return in 2025.

Burton Museum plans

East Staffs Borough Council has engaged the services of internationally renowned visitor attraction consultants Sarner International to work up plans for the new museum location at Bass House on Burton on Trent High Street. To help develop brewing and commercial proposals for Bass House, the Council has also employed an, as yet unnamed, ‘leading British advisor with significant experience and knowledge of Burton on Trent and the brewing industry across the country’. Plans will then go forward to various funding schemes including the Heritage Lottery Fund.

The National Brewery Heritage Trust archive has reopened in a converted shop on Station Street where there is also material about the museum move and documents may be



consulted on Tuesday, Wednesday and Thursday by prior booking and a charge.

Meanwhile the Trust has plans to reorganise itself with a strategy and business plan for 2024-26 to manage and promote the collection going forward. There is a new logo as well.



Vault experiments

Smaller brewers continue to be imaginative, innovative, prolific and attention seeking; Vault City from Edinburgh is no exception. It has released three sour beers based on the iconic Scottish drink In Bru. There is a basic Iron Brew (4.8%ABV) plus an Iron Brew Float at 5.5% based on the Scottish delicacy of a dollop of vanilla ice cream floating in the orange fizz and a Fiery Ginger version at 6.4%. Other nostalgia infused creations, include beers inspired by Toxic Waste sweets (the nation’s sourest beer ever apparently), deep fried Mars bars, Wagon Wheel biscuits and Neapolitan scoop ice cream. Its new Overnight Oats sour weighs in at 8.4%ABV and is probably not designed for breakfast!



On a more serious business note, Vault City is said to be the first brewery in the UK to switch to a four-day working week for its employees.

IBD gets charter status

Following failed attempts in 1927 and 1950, the Institute of Brewing and Distilling has been granted Chartered status and is now the Chartered

Institute of Brewers and Distillers. Chartership represents the highest accolade that a professional institution can receive to raise the professional status of its members. The CIBD will provide brewers, distillers, and allied industry professionals with a globally recognised mark of quality and set standards of professionalism and performance putting them on a par with other professionals like engineers, accountants and doctors.

Hogs Back hops win

Few UK brewers grow their own hops; Hogs Back in Surrey has 6.5 acres and 6000 plants. It grows Farnham White Bine, (the progenitor of Goldings), Fuggles and Cascade. All three won awards at the recent Institute of Brewing hop competition. Golds for the White Bine and Fuggles while Cascade was a runner up.

Fancy an HP sauce beer?



A-B owned Camden Town Brewery has teamed up with HP Sauce to launch a Camden HP Brown Ale at 4%ABV brewed with date puree,

spices found in the brown sauce with a bit of souring to add that ‘tang’.

Not to be outdone Drygate in Glasgow has 6.6%ABV ‘A Brew From The Terrace’ paying homage to Scottish football programme ‘View from the Terrace’. It is said to combine the properties of a strong stout with that pie accompaniment Bovril.



We may as well mention RVK Brewery in Iceland which brewed a 5.2%ABV Christmas brew with green peas and red cabbage. Head Brewer Valgeir Valgeirsson said he was surprised how good it tasted. His earlier products were made from seaweed, Christmas tree trunks and dried fish!

SIBA urges <0.5%ABV to be alcohol free

The Society of Independent Brewers (SIBA) is calling on the UK government to expand the limit on 'alcohol-free' labelling to 0.5%ABV products. Currently in the UK, beer can only be labelled 'no alcohol' or 'alcohol-free' if it contains 0.05% ABV or less but achieving that figure is an expensive process beyond the means of smaller breweries. Europe already uses the <0.5% band.

Bud goes Mediterranean

AB-InBev is expanding its UK beer portfolio with the release of a new 4.5% ABV Italian-style lager, Via Roma initially for supermarket chain Sainsbury's. It is brewed in the UK and like Madri and Moretti is further muddying the water between a brand's positioning and its actual

provenance.

Lefte is also now UK brewed and the ABV has quietly dropped from 6.6 to 6%.



Tolly recovery plans



Detailed plans for the restoration of Tolly Cobbold's Cliff Quay brewery in Ipswich which opened in 1896 went on show to the public before Christmas. It will be transformed into an 80 unit retirement home. There will be a restaurant open to the public and a museum showing the history of the brewery which closed in 2002 and was devastated by fire in 2020.

UK beer stats published

UK beer stats for 2022 have been published. Production dropped 2.3%, to 37.5 million hL compared to 38.4 million hL in 2021. This is in contrast to the rest of Europe, where production rose 4.3%. Due to imports, consumption was significantly higher than production. It stood at 45.8 million hL or 68 litres per capita. UK beer drinkers paid €4.2 bn in excise to the taxman, more than four

times as much excise duty on beer than any other country in Europe. Add VAT and the government take was €6.8 bn. Since the 1980s, beer consumption in the UK has steadily moved from the on-trade. The figure is now 41% in the pub and 59% at home. No wonder pubs are having a tough time.

SIBA reckons that 2023 ended with 1815 smaller breweries, down 23 on the year.



6X is 100

Wadworth at Devizes brewed its first batch of its famous 6X on December 5, 1923, and the ale remains a firm favourite a century on.

In the meantime the gravity has dropped from 6% to 4.1%ABV.

Tribute is no longer Cornish!

St Austell Brewery has dropped all reference to Cornwall / Cornish on its bottles and cans of Tribute. The brand continues to grow and is often brewed at its sister brewery, Bath Ales at Warmley near Bristol. Such worries about transparent provenance do not seem to worry fellow Cornish brewer Sharps with most of its Doom Bar being brewed in Burton on Trent.

Houses planned for Caley

Heineken has sold Edinburgh's historic Caledonian Brewery site to the property developers Artisan Real Estate. The 1.9 acre brewery will be turned into around 170 new homes and around one fifth of them will be housed in the existing listed buildings. The brewery's 130ft red brick chimney is also listed. The brewery closed in May 2022.

Breal invests in Black Sheep and buys Purity

When Black Sheep at Masham was sold out of administration to the Breal Group for £5m in May last year, the taxman and creditors lost £4m but 150 jobs were saved. Breal already had London based Brew by Numbers and Brick Brewery and has recently bought Purity in Worcestershire in another prepacked administration deal.

Breal has already closed the two London plants and shipped the kit off to Yorkshire where it plans a £1m investment to 'transform the brewery's production facilities' by installing a modern brewhouse, a new tank farm and update racking facilities. £1m will not go very far to complete that list!

Truck storage at Thwaites

There has not been much progress developing the old Thwaites site in the centre of Blackburn. Part of the ambitious £250m scheme is a Morrisons supermarket. In the meantime planning permission has been given for Leyland DAF to store trucks there.

The rise of 3.4%ABV

Brewers like to tell us that the beer drinker prefers a lower alcohol product neglecting to point out that in August a lower duty band for beers up to and including 3.4%ABV was introduced. Beers in this bracket are taxed at £9.27 per litre of alcohol as opposed to £21.01 per litre of alcohol for beers up to 8.4%ABV. Including VAT that is a 48p a pint difference!

Some brewers like Carlsberg, John Smiths and Banks have reduced the strength probably without reducing the price of a pint while Greene King is planning an all-day IPA called Prior Life, Damm has a new Rosa Blanca and Theakstons has Quencher. We are assured that a lower-alcohol option does not compromise on taste.



WHO calls for higher alcohol taxes

The World Health Organisation has called for higher taxes on alcohol to encourage 'healthier behaviours' revealing that 2.6 million people globally die from drinking alcohol every year. At home, UK Hospitality says a 5% duty cut would help the sector in the current climate of cost pressures. SIBA suggests the draught beer duty discount should rise from 9.1% to 20%.

Free beer in Austria?

With elections looming in many countries, the Beer Party in Austria founded by pop singer Marco Pogo promises to install a beer fountain in the centre of Vienna, tax nolos more and give everybody a 50L keg of beer a month. Remember Volodymyr Zelenskyy came from the entertainment industry and look what happened to him!

Scotland increases MUP

The Scottish government plans to increase the Minimum Unit Price later this year from 50p per unit to 65p. The 50p level was first mooted a dozen years ago and would be worth 68p today.

Questions and occasionally the odd answer

Looking for Master Brewers

Nigel Borthwick writes 'I believe my great grandfather, John James Borthwick, was a Master Brewer and I know that he worked for John Aitchison & Co Brewers in Edinburgh until 1886. Then he moved to Newcastle for a period and then Croydon. I would like to know which breweries he worked for there'.

Mike Brown replied that we do not have such a list but in terms of Edinburgh, if you haven't already done so, it would be worth contacting the Scottish Brewing Archive re Aitchison. Some info I managed to get from the British Newspapers Online:

In 1905 John Borthwick of 8 Kensington Terrace Newcastle died 30th March One exec was his son JJB of 7 Fell Road Croydon. Other son Robert Joseph Borthwick. Newcastle Daily Chronicle Weds 17th May p8

In terms of Croydon the two major concerns were Nalder & Collyer and Page & Overton.

Richmond & Turton - The Brewing Industry a guide to historical records, gives information on which business records have survived and where they were located at the time. However, much of that has changed in the interim.

One good source is the industry magazines etc such as the Brewers Journal. They document the movement of members and the obituaries often give a brief coverage of the individual's career. The British Library at Boston Spa holds most copies and the National Brewing Library at Oxford Brookes University has a catalogue available online.

In a similar inquiry, Frank Ogden from Winnipeg is looking for information on James Mayfield who was a brewer in the Oldham area in 1894.

Nathan Dodd seeks English distilleries

He asks whether we have any records about the history of the following English whisky distillers; Bristol Distillery 1767-1940, Bankhall Distillery (Liverpool), Lea Valley Distillery 1882-1905 (Stratford), Mile End Distillery (directly opposite Charrington's Brewery) and the Vauxhall Distillery in Liverpool founded in 1781. Are there any records of brewers providing these distilleries with wash, yeast or any equipment?

The archivist could only suggest trawling through the trade magazines such as the Brewers' Journal, or possibly in-house magazines which are to be found at the National Brewing Library at Oxford-Brookes or at the British Library. Then Nathan asked a supplementary about the supply of malt from Ware to the Lea Valley distillery at Stratford.

Amber Patrick was quickly on the case saying there will be lists of the maltsters operating in Ware in Hertfordshire trades directories - notably Kelly's. I would suggest that this be your first check. There is a useful on-line resource

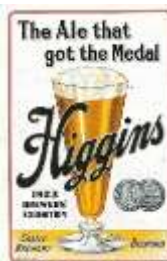
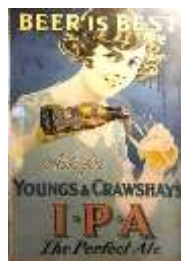
of Historical Directories at Leicester University at specialcollections.le.ac.uk

Having identified maltsters you can then see whether any of their records have survived because it is these that will show to whom they sold or were contracted to supply malt, such as the Lea Valley Distillery. Some may be in Hertfordshire's Archives and you can search their online catalogue. However, you should be aware that just because a company operated in Ware its records may be elsewhere, in particular if they were taken over by ABM (Associated British Maltsters) or Pauls Malt, in which case, whatever the date of the records, they are most likely to be in the archives deposited by Pauls which are in the Suffolk Archives in Ipswich. That catalogue consists of 13 pages simply listing what has been deposited so it will be a long check and then you would need to contact Ipswich to see about access.

You could also try the London Metropolitan Archives - I did look under the Lea Valley Distillery but nothing came up although other distilleries did. Also I would suggest that you could try the National Archives using a malting company's name as that will help you locate companies whose archives are not in a logical location. Sadly not all or even any of a company's records may have survived. It is not often that the Brewers' Journal has the information you are looking for, however, here is one piece in volume 32 for 1896 June issue page 351 under Odd Items: The New Lea Valley Co Stratford, E. are erecting a large malting plant on the Henning Pneumatic system. I have not noted any further references. The malting plant may have been in Stratford or elsewhere. If you decide to go down the route of the Brewers' Journal, then I would recommend that you try ordering via inter-library loan from your local library - there will almost certainly be a charge for this but you may find it easier than either access at the British Library or Oxford Brookes, although at the later it is on open access whereas you would need to order at the BL. Finally, there are two other possibilities for locating the information you want - newspapers which cover the Lea Valley and Stratford and you may find relevant ones in the online British Newspaper Archive. However, by no means are all newspapers have been digitised and as those that have, have been scanned using optical character recognition (OCR) they are not necessarily easy to read. Using newspapers is rather a long shot. The other possibility is if you can find out which barges were transporting malt and then look at any records which may have survived. The London Metropolitan Archives do hold some possibly useful records.

Another malting inquiry

Michael Barrett is hunting for details about his great grandfather John Barrett who owned a malting business in



Brentwood Essex around 1863-1906. He was a maltings clerk in 1861 working for Edward Bradley. The business became Bradley and Barrett and by 1911 employed 60 men.

Amber Patrick adds that a John Barrett is listed as a private resident in the Post Office Directory of Essex for 1874. By 1878 he is listed as Bradley and Barrett, Wharf Road, Brentwood and at Hutton and Ingatestone. A malthouse (on the road towards Heybridge) is shown on the Ordnance Survey (OS) 25 Inch map sheet LX.5 which is an 1895 revision, for Ingatestone. I could not find a maltings in Brentwood nor Wharf Road or a maltings in Hutton, a village nearby. John Barrett appears as a maltster in his own right in Kelly's 1882 Directory of Essex with an address of Brentwood Maltkilns. A check of Kelly's Hertfordshire Directory for 1890 lists a John Barrett as a maltster in Stanstead Abbots but he does not appear in later Directories. Unlike Brentwood there were a relatively large number of malthouses in Stanstead Abbots and tracing which one was operated by John Barrett may not be possible.

A beer for my seventieth

Peter Sutcliffe tells us that his old family brewery, Moors and Robsons was founded in Hull in 1888 and closed down round 1960. His grandfather on his mother's side of the family was Stanley Robson, the last owner and MD but he lost his only son Peter (who he was named after) in WW2 and was unable to prevent its absorption into the Bass empire, via Hewitts of Grimsby. John Hatch at Sambrooks has offered to brew



a clone Red Cap Pale Ale to help celebrate his birthday in August but we need a brew sheet to work from.

Mike Brown says that Bass did hold some company records, but these were primarily financial not brewing books, however the archives at Burton are in a state of flux as they are moving to a new site. Mike points out there are pretty good approximations of malt and hops, times and temperatures were fairly standard across the country but a traditional Yorkshire yeast likes to live in slate squares and classically needs a good air rousing to reach the finished gravity. Good luck John.



Hunting for Matthew Brown records

Edd Mather the beerhistorybloke is wanting to gain access to view any brewing ledgers from Matthew Brown at Preston or Blackburn and any other northern county breweries (before 1930) which are not deposited in public libraries or records offices.

More on the Lumleys from NL103

Terry Hanstock continues the Lumley saga. John Lumley (b1799, Pickhill), a brewer and widower, married Isabella Anne Bowe (b c1809, Kirby Fleetham) in 1832. John was recorded as a common brewer living at Low Street, Kirkby Fleetham in 1841. In 1851 they were living at East Row, Northallerton - John is recorded as a brewer and maltster. By 1861 John was still a brewer and maltster - employing two men - now living with Isabella and their daughter at The Lodge, Yarm. At some point they moved to Buxton

where in 1867 John Lumley was taken ill, dying in Manchester Royal Infirmary. Isabella Lumley remained in Buxton, recorded as a boarding house keeper of 1 Belmont Terrace in the 1871 Census. However, she moved back to Yorkshire and in 1881 she was Richard Lumley's housekeeper at 37 Kirkgate, Ripon. (Richard Lumley was a retired brewer and maltster and a former Mayor of Ripon. He owned the Crown Steam Brewery in Bondgate, Ripon). Isabella died in Ripon 1896

That harness brass in NL103

Nigel Puddy's harness brass created a flurry of answers. All correspondents were suspicious of the term 'beer maker' when 'Brewer' would have been a much more widespread description. Mary Miles *inter alia* suspected Beer may be a surname and he was the maker. The 1901 census at Cannington has Robert J Beer, a master saddler, aged 29, running his own business. Going back a bit further Andrew Cunningham found a Mr Beer in 1878 who suffered a serious accident in 1880 from which he may not have recovered. In 1888, his widow Mary Ann Beer, saddler, was adjudged bankrupt because she could not meet her late husband's debts.

The Whitaker's check in NL103

Andrew Cunningham suggests that its design and denomination makes one think of a market check. Whitaker's of Halifax were food purveyors and grocers with premises in the Borough Market, Halifax (and also at Hebden Bridge). Albert Whitaker started there in 1926. He died in 1951 but the firm was still operating in 1959.

Wells of Kegworth NL103

Mike Brown tells us that the story is covered in our Tiger Tales. In December 1919 Selkirk Wells became a manager at Worthingtons and was later a Director. He had wondered if that was linked with the Kegworth concern being offered to them around then. However, it seems he was a Director of Wells and Perry, Ltd., brewers at Chelmsford and there does not seem to be any connection.

In 1925 Offilers turned them down, but on 1st October Worthington agreed to pay £30,000 with the balance in December of that year. They wanted the 25 pubs and 2 off licences since on 26th May 1926 the brewery premises had been sold to H R R Hopwell for £1750 and only demolished in recent years.

We do not do classified ads, but.....

However, Patrick Chaplin tells us he has eleven bound issues of the Truman *Black Eagle* house magazine.. Volume 1 starts at autumn 1948 and Volume 11 ends at winter 1970. He is willing to part with these for the best price. Buyer to collect from Essex. You can make him an offer at [address withheld](#).

Richard Webster tells us he is wanting to clear some shelf space and has copies of BHS Journal 129-170, 185-187. Brewer & Distiller 2010, No. 1 – 2016, No. 12. Brewing & Distilling International 2001, No. 5 - 2004, No. 3 which would be free to a good home. Pick up from Tutbury, Staffs or else you pay for carriage. You can contact him on [address withheld](#).

Please do not take this as a precedent, this is a space filler!

BREWERS OF THE BRITISH ISLES – 1890 to 2021

380 A4 Black & White pages with colour cover

Town Index covering 3,766 locations

Index covering 10,692 individuals and companies brewing in this period.

The BHS Publications Team is very pleased to announce that the BHS's flagship publication 'A Century of British Brewers' has been revamped, reviewed and restructured into a new volume called 'The Brewers of the British Isles'.

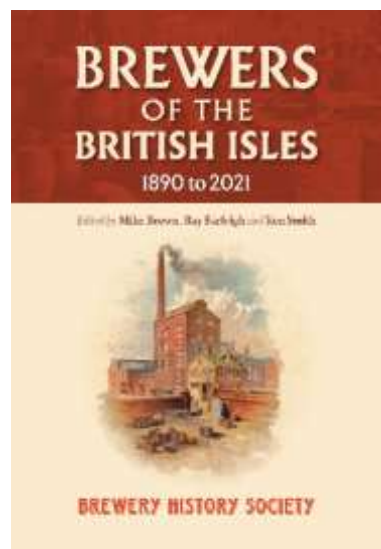
The content of the previous edition has been extensively reviewed in the light of recent and extensive research and combined into the new version. The opportunity to update the stories of the modern microbreweries has been taken as well as a consolidation of many of the numerous home brew pubs recorded in early versions of the book.

This edition is a massive research document that can springboard members and the general public, into further research. A route into uncovering the detailed individual histories of the brewers both old and new that made the British brewing industry the formidable force it once was as well as the important development it still is today.

The Publications team are using the power and flexibility of Amazon's Print on Demand system to reduce capital spend and remove complex storage problems.

Therefore if you wish to buy a copy, there are two methods to get your hand on this key resource in the search for brewing history information.

1. Go to Amazon and enter the full title of 'Brewers of the British Isles 1890 to 2021'. There will be the option to buy a printed copy at £19.95 post free for delivery direct to your home. Alternatively we are exploring the option to have a Kindle version available for you to load into your reader.
2. Send a request to publications@breweryhistory.com and we will arrange a payment method and send you a copy the old-fashioned way. This is £19.95 and postage will be £3.35.



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Photos from Facebook and the Beautiful World of Classic Transport.

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