

BREWERY HISTORY SOCIETY NEWSLETTER



STOP PRESS
Thornbridge
gets a Burton
Union set
See page 19

**No 105
June 2024**

BREWERY HISTORY SOCIETY

June 2024

Newsletter 105

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Roger's thirtieth

Bannaghtyn from the Island. The bikers are back for the TT races so I shall be keeping my head down and my car in the garage.

40 pages this time, which could be a record as I have penned a longish piece about the erstwhile Burton Unions which I had the privilege to wrestle with during my time with Bass. Costs a bit more to print as the inside page count does not divide by eight but it costs no more to post as long as we combine the dispatch of the Newsletter and Journal together.

What has hit the fan in the brewing world this time? Well, it is Carlsberg Marstons again. It has stirred up a hornet's nest at CAMRA which describes Marston's Fresh Ale being dispensed through a handpump as 'perniciously misleading'.

We all know the background. Cask beer takes the most looking after, has the shortest shelf life of any beer and delivers the lowest margins in the pub. Many pubs simply do not have the throughput for all the brands on sale so quality across the bar can be iffy. So along comes Fresh Ale where the beer is conditioned in the brewery filtered but not pasteurised with the shelf life of 14 days rather than three and CAMRA are up in arms as CBMC plans to serve it through hand pulls.

It has written to the Business Secretary and Trading Standards bodies saying the use of a handpump to dispense beer has always been an indication that the beer is cask-conditioned, which these products are not. CMBC counters that the pump clips clearly describe the product as 'brewery conditioned' but CAMRA wants dispense shifted to the keg side of the bar.

Dispensed under a light gas pressure the beer should be every bit as good as any trad cask and maybe entice some drinkers back to cask who have become disillusioned with the variable quality. Annabel Smith from Cask Marque concludes that the cask category is fundamentally broken in its current form and innovation is critical to attracting the next generation of consumers.

Congratulations to Hook Norton, Everards and Joseph Holt for both knocking up 175 years. They are collaborating in a series of special beers for you to enjoy this summer. Batemans at a mere 150 is doing its own celebration brew.



Front and back covers; This month we feature our President Miles Jenner's brewery at Harvey's in Lewes. The front cover picture was snapped by professional photographer on his mobile phone due to the fleeting nature of the subject matter. Not the brewery we hasten to add! So thanks to Tom Freeman of Tight Frames Photography for permission to use it here. To see Roger Putman's photos of Harvey's taken while he was Editor of the Brewer & Distiller magazine, go to the back cover and BHS Brewerypedia.

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.

26 June 2024 - Samuel Smith, Tadcaster.

There has been considerable interest in our forthcoming visit to The Old Brewery. The two hour tour will start at 10am and will include sight of their Yorkshire Squares in action. We shall be hosted by Head Brewer, Gavin Scoreby. Unfortunately, this visit is FULLY BOOKED, however I am keeping a 'reserve' list in case anyone should drop out so contact me if you'd like to be added. Unfortunately the layout of The Old Brewery does not permit access for those with physical disabilities.

18 September 2024 - Felinfoel, Llanelli.

Jeremy Lewis, Company Director at Felinfoel, will welcome us for our morning tour which we expect to start around 11am. Detailed arrangements are still being made. Please contact me if you wish to join us.

2 October 2024 - Wells & Co, Bedford.

Our tour will start at 11am and is expected to take up to two hours. Please contact me if you wish to join this visit and I'll keep you informed by email.

From the Chairman



Welcome to another BHS Newsletter, the first of our new membership year, 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 so wish!

I must start with the very sad news that Dr Ray Anderson, our former President, passed away

recently. Ray was a great servant to the BHS over a number of years and will be sadly missed by us and by his many friends in the industry. There is an obituary within these pages.

I was also very sad to learn that Mr Dennis Robinson, Life President of Robinsons Brewery, has died. He was always a great supporter of the BHS.

By the time you read this our AGM will have taken place – our thanks to Simon Theakston for inviting us to this historic brewery in North Yorkshire.

As well as the AGM and its associated visits, I would like to thank our Visits Secretary, Phil Wilson, along with Miles Jenner, for getting our visits programme so comprehensively back underway with a packed programme after the turmoil of recent years. Thanks also to those who have helped with specific events, in particular to Tony Fox-Griffith, a long standing BHS member who is also heavily involved with Crookham Travel helping to plan their brewery and railway focussed trips.

Our experiment with on demand printing is proving a major success, spreading our sales around the world and meaning that not only do we no longer need to find upfront

funding to print new publications but, perhaps more importantly, we no longer have to hold stock – although we do always have copies of each book to hand for sales at meetings. Speaking of books, we are delighted to announce that Peter Moynihan has brought up to date our very first book about Westerham Brewery.

Peter has also been helping us sort out our Facebook site. It seems this was set up as a page (no, I don't understand it either), which meant it could be seen but not posted to. It is now a proper Group and is attracting a lot of attention. Do please post your images, research successes and questions, and anything else that you think would be of interest to like minded readers.

I must take this opportunity to say congratulations to Batemans on their 150 anniversary, which brings back happy memories of visits and meetings there over the years – my very first visit to a brewery in 1976, the windmill and especially Mr George hosting our AGM many years ago. Congratulations to them and also Hook Norton, Everards and Joseph Holt all of which celebrate significant anniversaries this year.

Having mentioned our books earlier, I would love to hear from you if you would like to know more about how to help with our book sales role. This is now much reduced in scope with the advent of 'print on demand' so there is no need to hold large stocks any more, however one area that does need help is dealing with the book collections that are increasingly being passed on to us to sell for Society funds.

Jeff Sechiari
chairman@breweryhistory.com

Membership Matters

I am very sorry to have to report that, as well as Ray Anderson, we have also recently lost Brian Betts. We send our condolences to Brian's family and friends and thank him for his past support.

Welcome to the start of a new membership year. As I write this just before the 1st May, the actual start of our year, I am delighted to say that a great many subscriptions have already been rolling in. I have been more proactive this year, sending out an email renewal reminder ahead of the

due date. This flagged up quite a large number of email addresses that are no longer valid (notably several Waitrose addresses), so if you did not get a copy of that email, unless you had already renewed by late April, then I don't have a valid email address for you. If you are happy to do so, please drop me a line and I will update our records.

I also emailed former members who lapsed within the past three years in case this was just an oversight and I am delighted to say that a number immediately rejoined – we are delighted to welcome you back.

For those who pay by standing order we have historically suggested that these should be set up for mid / late June in case the AGM – usually held in April or May, changes the subscription. We now set this the year before so it would help us enormously if you could move your standing order forward to early May. Sometimes, especially during the pandemic, renewals have slipped to later in the year meaning that some think that is the renewal date when checking their previous renewal. It would be good to get everyone back on track to a summer renewal.

PLEASE CHECK YOUR STANDING ORDER IF YOU PAY THIS WAY AS A NUMBER 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. The Journal and Newsletter pages of the BHS web site also now include links to 'flipping book' versions of recent issues. It is certainly an option to consider in these difficult financial times as well as being able to make searches within the documents and to expand the display size on screen, or have the computer 'read' the text aloud if needs be.

New members

We welcome back those former members rejoining and welcome the following new members and hope that you all enjoy your membership of the Society. Please spread the



Mash tun and copper wort coolers at the Unicorn Brewery

Report on a BHS Visit to Robinsons - 29 February 2024

Members of the BHS last visited The Unicorn Brewery in 2015 when the late Dennis Robinson kindly hosted our AGM. Prior to that BHS records suggest that the previous time was back in 2003! In 2023, Robinsons announced that its £12m redevelopment plan would come to fruition in 2024-25, with a new brewhouse at Bredbury coming on stream in May 2024. For the first time this move would bring the entire Robinson operation onto

word amongst your friends and colleagues – we are always keen to have new members.

Individual Members:

David Barlow, USA

Interests: Malting and in medieval and early modern brewing and drinking practices.

Max Blaber, Essex

Interests: Keen home brewer particularly brewing from historical recipes. Particular interest in Essex brewery history

John and Amie Davis, Surrey

Amy Earthrowl

Mark Geeson, Surrey

Interests: CAMRA, real ale, brewing, beer festivals (organising, working at, attending)

Andrew Hayward, Thames Side Brewery, Middlesex

Nick Hooper, West Yorkshire

Interests: Oxfordshire breweries, Yorkshire breweries, breweries in Reading

Aaron Parkin, North Yorkshire

Interests: Beer brewing, brewing history, beer styles, brewing science, real ale, cellarmanship

Professor David Weir, Yorkshire

BHS Bank details

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

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

Jeff Sechiari, Membership Secretary

Address withheld

one site. The historic tower Unicorn Brewery at Lower Hillgate, on the original 200-year old site would close at the same time with public tours ceasing at that point.

So aware of these changes, BHS organised one last trip to the site. Ten members made the journey and were given an excellent tour of the entire site by well-informed staff.

Over the last 20 years, Robinsons has invested a lot in equipment upgrades at the old site whilst at the same time leaving most of the original historic equipment in situ. Major upgrades have taken place since the 1920-30s and most recently about ten years ago. All of the redundant equipment is well preserved and gives the visitor a great insight into the day-to-day operation of this historic tower brewery.

It became apparent as our tour progressed that there was little, if any, room for further expansion or modernisation, hence the radical move to Bredbury.

In terms of preserving for example, the original coppers, we were told that 'it all had to go' but no decision had yet

been made. None of the equipment would be going to Bredbury. So presumably Robinsons will be on the lookout for potential new buyers in the months ahead. Whilst the Visitors Centre was still open, the tasting area and cafeteria had closed, as part of the wind-down towards May. Its fate also hangs in the balance as the entire site is

listed and can be tastefully re-modelled into something positive for the local community – let's wait and see... On a positive final note, our hosts did offer us tokens which could be exchanged at the local Robinsons pub – The Arden Arms. An excellent venue serving their full range of beers and well worth a visit when you're next in Stockport!



The Seck mill, open squares at Unicorn to be superseded by 20hL dual purpose vessels at Bredbury

under review for re-development. Hopefully the building is

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



BHS Certificate presentation at Thames Side Brewery with (L-R) Head Brewer - Andy Hayward, Expedition Organiser & Leader - Tony Fox-Griffith and BHS Visits Sec - Phil Wilson



Left - Originally Ashby's Brewery in Church Street with its ornate cast iron crown atop the tower. Above Thomas Harris's Knowle Green Brewery, this building is known locally as the Oast House although more likely to have been maltings

A full report covering our guided walk through Staines-upon-Thames and its brewing history, in particular Thomas Harris's Knowle Green Brewery and Ashby's Brewery will

appear in the next edition of the Newsletter. In the meantime here are a few photos taken on the day.

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

This was the first overseas trip organised by the BHS since 2019, ie. pre-Covid. Originally deferred from last year, the visit was planned for the Spring of 2024 with 22 brave souls signing up to take part.

Having only returned shortly before the publication deadline we are still pulling together the full visit report, so that will appear in the next newsletter. To give you a flavour of what we experienced here are a few photographs taken at some of the breweries we visited along the way. We experienced very different



The brewhouse and open cooler at Het Anker



operations at each site, with each brewery keen to show off the unique aspects of their brewing processes. Many of our party are uploading their photos to the BHS

well for further updates. All in all, it was a fantastic trip and enjoyed by all.



Open refrigerator and a rather precarious job at Het Anker; the mash tun and an old racking machine at De Halve Maan Archive for inclusion on the wiki, so watch that space as

Dr Raymond Gale Anderson (1947-2024)

Former President of the BHS who passed away in February

Ray spent his working life in the brewing industry specialising in senior roles in research. He was a prolific author of books and papers, including for the BHS Journal. He was a Fellow of the Royal Society of Chemistry, of the Institute of Biology and of the Institute of Brewing and Distilling, bringing a great professionalism to our meetings and activities.



A keen walker, Ray would often turn up at committee meetings in his walking boots and shorts having walked a considerable part of his journey.

Back in 2006 our then President, Geoffrey Ballard, felt that most of his generation within the industry had retired or passed away and on that basis he felt it was time to pass the baton on to somebody younger in the industry. He happened to attend a talk by Ray that greatly impressed him and he suggested that we should approach Ray to see if he would join us. To our great benefit he did so, remaining in the role until 2016 at which point he likewise

felt that his connections within a changing industry were diminishing and it was time for a new occupant for the role. We were delighted to present him a framed 1862 hand coloured print of Samuel Allsopp's Old Brewery on the High Street in Burton on Trent (pictured) as a retirement gift to mark our appreciation of his contribution to the Society

One particular project that illustrates his commitment and hard work for the aims of the Society was when it was announced that the Allied business archive would be disposed of. Ray and Mike Brown immediately spent months in Burton salvaging huge amounts of valuable material, which was then listed and repatriated to record offices around the country. The project was reported on in Journal 112 and is available on-line on our Journal web pages.

We send our condolences to his widow Celia and family. He will be fondly remembered by all of his friends in the BHS for his great contribution raising our profile with the industry but especially for his companionship and sound guidance.

We have received a great many messages of appreciation about Ray. This one from Mike Bone is typical. Very sad news of Ray's passing – he was an excellent president and colleague who was always ready to reply to requests for information, especially on technical and scientific matters. An example of this that I particularly remember was his appearance at the SHIERs wrap-up conference in Burton when, during breaks, he was constantly engaged by James Sumner. He thanks Ray in the acknowledgements in his *Brewing Science, Technology and Print, 1700–1880* for reading the whole manuscript and 'rescuing it from several imbecilities of detail'.

Jeff Sechiari, Chairman, BHS

The Big Six – Scottish and Newcastle



By the 1980s Scottish & Newcastle Breweries Limited had become a big player in British Brewing. Formed in 1960 it brought together Scottish Brewers Limited - (itself a 1931 link-up between William Younger and Co Ltd and William McEwan and Co Ltd) and Newcastle Breweries Ltd. The amalgamation (a true merger in that it was an exchange of shares only) was the culmination of a close relationship that had evolved over the previous century between the brewing industries of Scotland and north-eastern England. In the '90s the company took advantage of the break-up of the UK brewing scene and became a national player by purchasing the Chef & Brewer retail chain from Grand Metropolitan followed by the bigger step of acquiring the Courage breweries when Fosters sold their UK beer interests. At that point in 1995, and known as Scottish Courage, they were Britain's biggest brewer.

The origins of Scottish & Newcastle's constituent firms lay in the enterprising Edinburgh brewers William McEwan, the William Younger family and the prominent Tyneside dynasty of Barras and Reed. Though Wm Younger began brewing in Leith in 1749, the company was not consolidated to William Younger & Co, until 1887. The Abbey brewery, Edinburgh was bought in 1803 and the Holyrood Brewery in 1858. Shortly after William McEwan began brewing at the Fountain Brewery, in the same city in 1856.

Edinburgh brewers used coastal shipping routes for their beers in both England and Scotland, and both also developed a growing export trade in continental Europe and the colonies. Both firms were among the first to

incorporate. The two large Edinburgh companies continued to flourish and in 1931 were formally joined as Scottish Brewers Ltd. Three Edinburgh breweries were purchased in 1960: Thos and James Bernard Ltd (Edinburgh Brewery); J&J Morison Ltd., (Commercial Brewery) & Robert Younger Ltd (St Ann's Brewery). All three ceased to brew after acquisition. Until its latter years Scottish Brewers and its antecedents evolved into large scale operators through organic growth. In north-eastern England however the tied house system required brewers to control licensed premises in order to protect and expand markets. Newcastle Breweries Ltd from its beginnings, continuing well into the 1950s, had grown by those means. The prime constituent amongst the several Newcastle breweries who formed the group being John Barras & Co (established in 1889).

Post WW2 Barras bought Robert Deuchar Ltd, Newcastle (with 360 pubs) in 1954, brewing ceasing in 1961. James Deuchar Ltd, Sunderland (with 125 pubs) was acquired in 1956, although brewing had ceased in 1930. The last purchase by Newcastle Breweries prior to amalgamation was that of John Rowell and Son Ltd, Gateshead in 1959.

Acquisitions by the newly merged company continued, with the purchase initially of a clutch of distillers and wine merchants, before the amicable take over Home Brewery plc, Nottingham (with 447 pubs) in 1986. Brewing continued at Daybrook for another decade, the brewery closing in 1996. In October 1987 Matthew Brown plc, the Blackburn brewers were purchased along with 550 pubs at the second attempt, an earlier bid in 1985 having been strenuously resisted. The Brown group then included T&R Theakston and the former Carlisle & District State Management Scheme brewery. Brewing at



the Matthew Brown's Lion brewery ceased in 1991 and in 2003 the operation at Masham, North Yorkshire was sold back to the Theakston family.



The group now accounted for 10% of the United Kingdom beer market and owned 2,300 public houses in Scotland, northern England and the East Midlands. In 1989, having held off a hostile and bitterly fought bid from Elders IXL, which was eventually referred

to the MMC (Monopolies and Mergers Commission) the Company sold off its prestigious and highly profitable Thistle Hotels for £645m (a capital profit of over £400m). It reinvested much of the proceeds in the less developed area of the leisure industry of Pontins and also its contemporary Center Parcs who were looking for a buyer. Center Parcs proved to be a particularly good investment, returns more than offset declining beer sales.

In the early 90s, Scottish & Newcastle realised that to compete with the likes of Bass and Whitbread they needed a high quality national retail network. New Government legislation in the form of the 1989 Beer Orders provided the opportunity they sought. Grand Metropolitan's reaction by way of compliance with the Beer Orders was to change its strategy markedly - it had over 5000 pubs and the Watney, Mann & Truman breweries - and the action taken was two fold. Firstly, it disposed of its breweries, except the Mortlake Stag brewery, to Courage with the associated pub estate going to a joint venture Inntrepreneur, over which they retained control. Then they put the remainder of its pubs - the bulk of its Chef and Brewer chain - on the market.

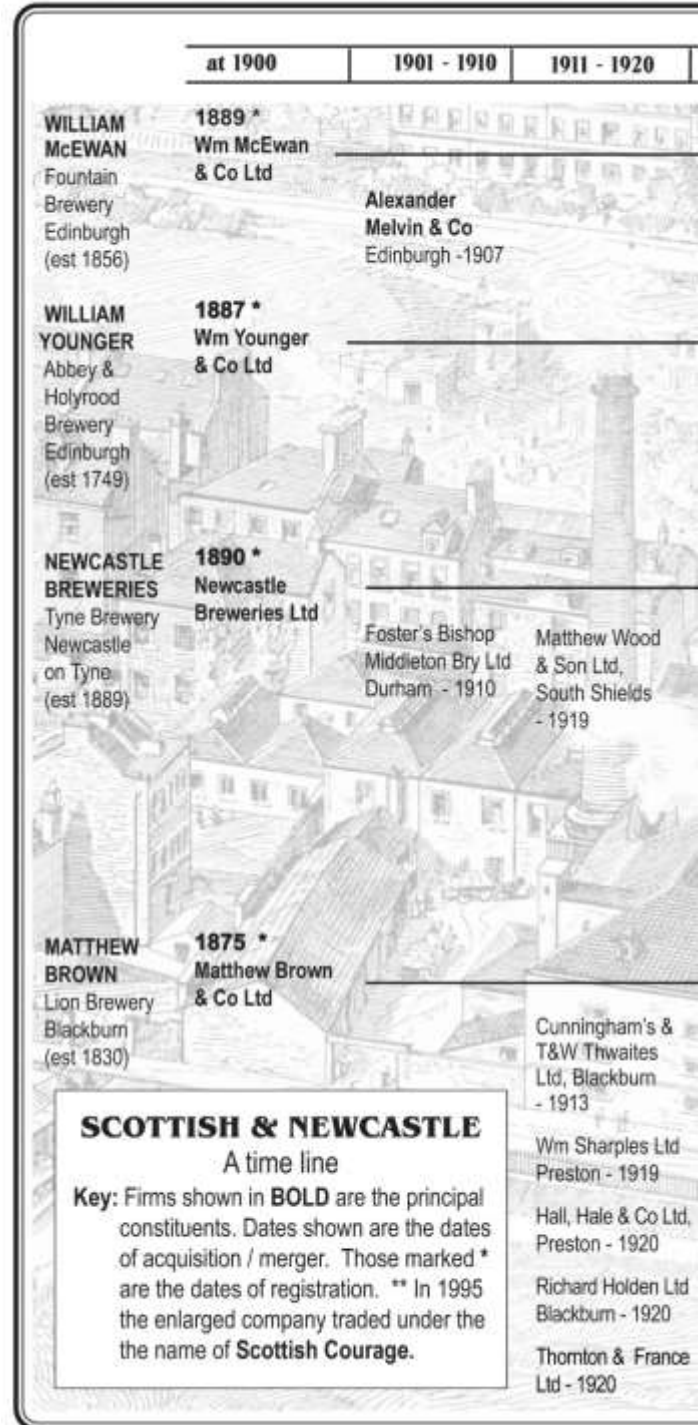
Scottish & Newcastle approached the sale with caution and after an extensive, but covert, operation to value the pubs, determined to make a bid - it being considered strategically essential. In conjunction, and as part of the bid, S&N then worked out a complicated scheme to keep

the resulting pub estate - which would have otherwise increased to 3,300 - below the Beer Orders limit. This was done by arranging to sell off 450 Chef & Brewer pubs and to off-load more than 300 of S&N's own estate within six months. To fund the purchase also required a 100 million share rights issue. In the end and after a great deal of hard bargaining S&N offered Grand Met £662 million. This was accepted in Sept 1993 and 'In one bound' according to S&N's chief executive, it moved S&N into the third place in the major league. The word 'Breweries' was then removed from the



company name to reflect its wider interests.

The next, much anticipated, step was the acquisition of Courage in 1995 for £425 million, from Fosters who had decided to leave the UK. It was a perfect fit both geographically and as regards brands. This formidable alliance accounted for a quarter of UK beer production with annual sales of over £2 billion. At the time Courage owned three breweries. These were located at Bristol; Reading, (Worton Grange - the replacement for the old Bridge Street Simonds brewery site closed in 1979) and Tadcaster (John

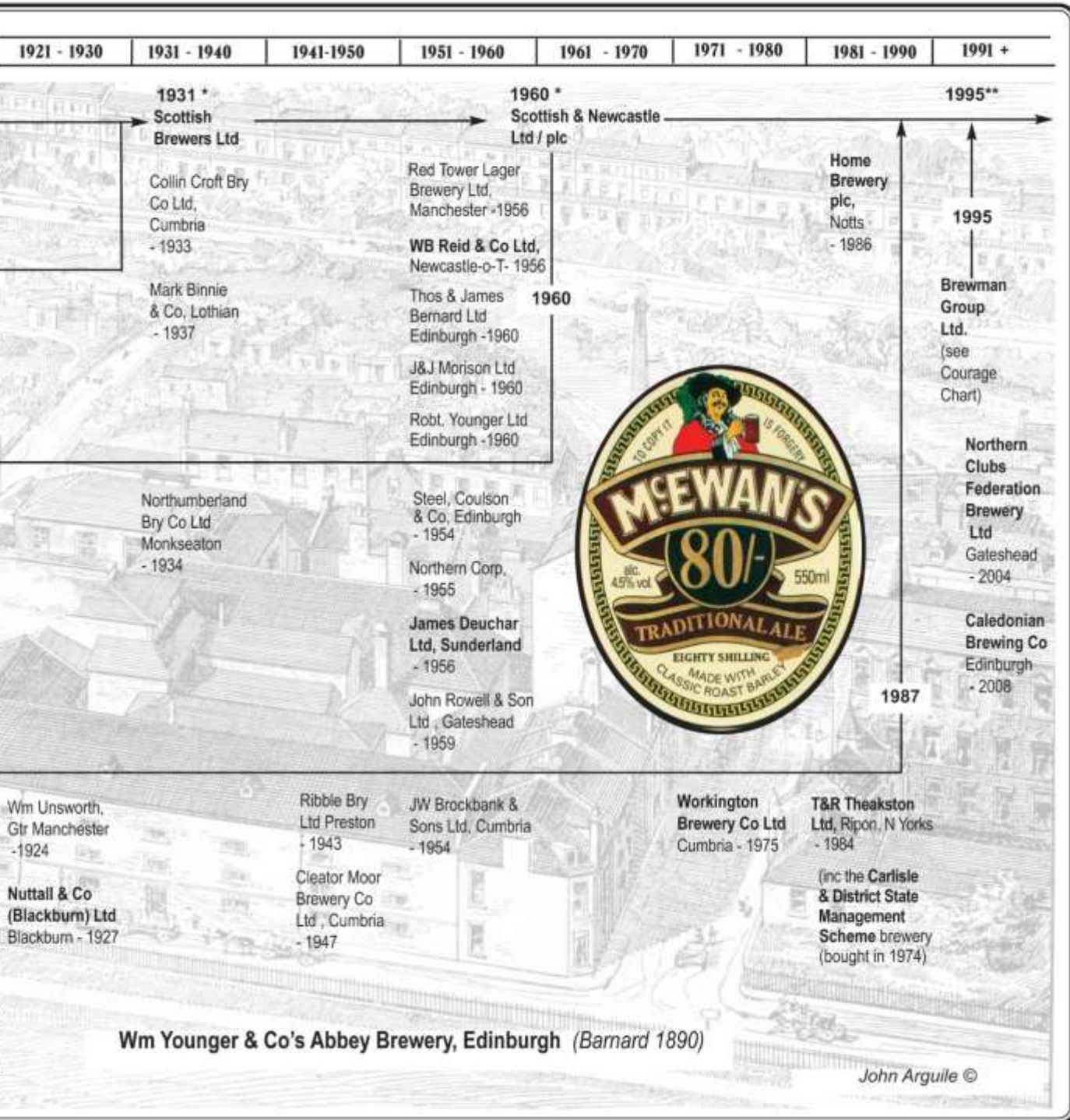


Smiths). A valuable part of the deal was the partnership to brew and distribute Foster's brands across Europe. This included obtaining Foster's 50% holding in UK companies marketing Holsten and a production arrangement for Budweiser.

When S&N acquired Courage the beer production arm became known as Scottish Courage. The purpose of the transaction, the new company's Chief Executive claimed, was 'to grow the business, not to shrink either Courage or S&N' But other factors were in play. Beer consumption

was declining, liquidity was low and cuts had to be made. Webster's (Halifax) closed in 1996 and in 1999 the Bristol brewery, followed. Added to this in 2003 S&N sold their 1400 strong managed pub estate to the Spirit Group.

The 2004 acquisitions of Northern Clubs Federation Brewery on the south side of the Tyne and the Caledonian Brewing Co Ltd.'s, Edinburgh's brewery (but not the brands) facilitated the closure of both the Newcastle and Fountain breweries in 2005. The Tyne beers moving across the river to Dunston, with Fountain's beers all



having been contracted to Caledonian since 2004. The last survivor of the Big Six, after a year long bidding war, was sold to Carlsberg /Heineken in 2008. The UK operation was renamed Heineken UK in November 2009.

John Arguile (after Brian Bennison)

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Two aspects of the Fountain plant in Edinburgh and the Tyne Brewery of John Barras & Co in Barnard's day.

Scottish and Newcastle notables 1960 - 2008

Sir William (Bill) McEwan - Younger joined Wm McEwan



& Co after WW2 tasked with modernising it's Fountain Brewery From 1951, initially as Deputy Chair of Scottish Brewers, he began to stamp his authority on the whole group and in 1955 united its two halves after a share exchange. He declined a merger with Glasgow rival Tennents to avoid a virtual monopoly in Scotland, but then agreed to an approach by Col. James Porter in 1960 to a merger with Newcastle Breweries Ltd.

This was partly in the face of a takeover threat by the ambitious E P Taylor. Bill became its first Chairman and joint managing director. Under Sir William (knighted in 1964) S&N were reorganised to grow the wine & spirit and hotel businesses and widen free trade coverage. Sales and profits over the next ten years were remarkable, outperforming those of his English counterparts. Joint ownership of the successful of Harp lager operation, he helped to set up in 1961, featured; but much more was down to the young team he had recruited from outside the McEwan Younger families, a bold and brave break with tradition. He retired in 1970.



Sir Alick Rankin joined Scottish Brewers in Jan 1960 and developed the Mackinlay-McPherson wine & spirit business. He moved on to successfully to raise the standards in S&N pubs across the UK and extend S&N's pub estate. In 1977 he was made Marketing Director of the group's beer company and in 1982, was appointed Group Managing

Director. Rankin's reactive strategy of cost savings and rationalisation was offset by one of proactive expansion. He negotiated the purchase of Home Brewery, Nottingham and Matthew Brown, Burnley despite opposition from the Govt's Monopolies & Mergers Commission (MMC).

In Rankin's first five years profits increased by 22% per annum. In 1988 he successfully rebuffed the attempt by Elder's IXL to takeover S&N, leading a vigorous campaign to defend its independence. Elder's bid was eventually rejected by the MMC and Alick became known as the man who saved S&N from the Foster's Lager Group. Following this success, he was appointed Chairman in 1989. He retired as MD in 1991 but remained as Chair. Knighted in 1992 Sir Alick retired in 1997.

Sir Brian Stewart was recruited by S&N to be its Finance Director in 1987. In a strategic overview he persuaded S&N to sell the Thistle hotel business and buy into more profitable leisure areas, such as Pontin's holiday camps, in which S&N already held shares. This was followed by the purchase of Center Parcs; both proved highly profitable. To overcome S&N's lack of a national presence, Stewart bought Grand Met's Chef & Brewer pub estate in London and the south-east. This was financed by a 100 million share issue and pub sales in order to keep ownership well within MMC limits. In 1995 S&N acquired Courage and became the largest UK brewer. Having sold much of its UK pub estate in 2003 he made significant acquisitions abroad (France, Russia, the Baltic, etc). Knighted in 2002 he was the last Chair of S&N.



Notable Scottish and Newcastle beers 1960-2008



McEwans 80 Shilling / Youngers IPA OG 1042.5

Sweetish, amber in colour, malty with a dry finish. This heavy full-flavoured beer was brewed at Fountain Brewery, Edinburgh. It was the biggest selling cask-conditioned beer in Scotland throughout the 1970s and '80s. With Fountain closing, brewing moved across Edinburgh to the former Lorimer & Clark brewery (Caledonian Brewing Co.) in 2004 when Scottish Courage / S&N plc took a 30% stake in Caledonian; in 2008 this was increased to 100%.

McEwan's Export OG 1043

Full-bodied, amber-coloured, sweet caramel flavoured, creamy beer with a roasted malt aroma. With national distribution by the mid-1970s it had become the best-selling canned premium beer in the UK. One of the three S&N flagship beers and derived from the original 1860s McEwans India Pale Ale, which was the foundation of much of the company's reputation (and first labelled Export). Brewing moved to Tadcaster (John Smith's) in 2004 when its original home, the Fountain Brewery, Edinburgh, was closed for economic reasons.



Newcastle Brown Ale OG 1045

Full-bodied, smooth, strong red-brown ale found now mostly in bottle. After three year trial launched in 1927, winning the 1928 London Brewex competition. National fame and distribution was furthered by the 1960s merger as one of the three flagship S&N beers. Brewed at the Tyne Brewery, Newcastle until 2005 when it was moved to Dunston, Gateshead home of former local arch-rival (Federation), thereby losing its Protected Geographic (PGI) status. Bottled and canned in UK and kegged for export, mainly for the US. Brewed at Tadcaster (John Smith's) since 2007



Newcastle Exhibition OG 1041

Hoppy, pale draught ale, originally 4.5% ABV with a bitterness up to 58 EBU with a healthy 55% of the copper charge added late. Derived from a John Barras & Co. recipe created by its head brewer Thomas Lovibond (later first Chair of Newcastle Breweries Ltd). He transformed the reputation of Barras, introducing a variety of new beers. Launched in 1887 to coincide with the town's Jubilee Exhibition marking 50th anniversary of Queen Victoria's reign. Brewed at Tadcaster since 2007.



Theakston's Old Peculier OG 1058

Dark ruby, full-bodied, malty, roasted ale with rich, fruity flavour brewed since 1890s at Masham, Ripon, North Yorkshire by T&R Theakston Ltd. Later (post 1974) also brewed at Carlisle. Carlisle brewing was moved to the Tyne Brewery, Newcastle (S&N plc) post 1987, when Matthew Brown & Co (latterly owner of Theakston) was taken over by S&N. Brewing reverted to Masham exclusively in 2003 when Scottish Courage sold Theakston's brewery and brands back to the original family.

Younger's Tartan Bitter / Tartan Special (in Scotland only) OG 1034

Sweetish, lightly hopped, brewery conditioned ale with a roasted barley flavour and slightly fruity character. A re-badged version of the big Scottish seller Younger's Special, marketed across the whole of the UK. Heavily promoted in the 60s, production peaked in 1974 and annual barrelage increased tenfold to 1 million barrels making Tartan Special the market leader in Scotland and one of S&N's three flagship beers.



Youngers No 3 OG 1043

A distinctively malty dark Scottish ale with rich hops and biscuity aromas, brewed at the Holyrood Brewery, Edinburgh. Brewing ceased for a period in 1974 but was restored in 1979. Holyrood closed in 1986 and production moved to across Edinburgh to McEwan's Fountainbridge brewery. After buying Courage in 1995 the larger concern had many more brands to consider and No.3 was a low demand product. Brewing ceased in 1998.



McEwans Lager OG1036

A lightly balanced, refreshing, easy drinking beer, with a limited hop aroma. A session beer launched in 1976 to fill a gap in the S&N brand portfolio. Became very successful, propelled by innovative TV advertising using the 'Alive & Kicking' tagline.

Gilbert White brews again

A brewery where water is 'water' and beer is extraordinarily tasty



Reverend Gilbert White was born in 1720 and his *The Natural History and Antiquities of Selborne in the County of Southampton* was first published in 1788 and has not been out of print since that date. This pays testament to his prowess at observing and recording the natural world about him. His recording skills extended to his growing of hops and brewing of beer for his own consumption and the refreshment of those visiting his house at The Wakes in the village of Selborne which is five miles south east of Alton.

For this purpose, Gilbert White built his brewhouse in 1765. His original brewing log was discovered in 2019. This contained records of 30 years of Gilbert White's brewing practice. It provides the basis for recipes which are used in the brewery today and can be enjoyed at The Jubilee Tap Room over the road or purchased in bottles from the on-site shop.

In the first instance, it was mooted that the Old Brewhouse should be repurposed as a museum to house traditional brewing equipment that would have been contemporaneous with the life of Gilbert White (1720 – 1793). The sentiment, "What use is a Brewery that doesn't brew beer?" won the day. However the present day brewing process is restricted by the diminutive size of the listed building itself.

Three enthusiastic beer drinkers, Gren Earney, John Elder and Andy Murphy were potential brewers who had the answer. An up-to-the-minute nanobrewery, using traditional recipes and locally produced ingredients as far as possible, was the solution. The original brewing copper and the fireplace survived in the brewhouse but, due to restricted space the copper has been removed.

The brewhouse is now resplendent with modern black-cased stainless steel, 150 litre fermenters and unitanks purchased from SsBrewtech. This is completed with the addition of the glycol chiller. The 1765 Brewhouse is kitted

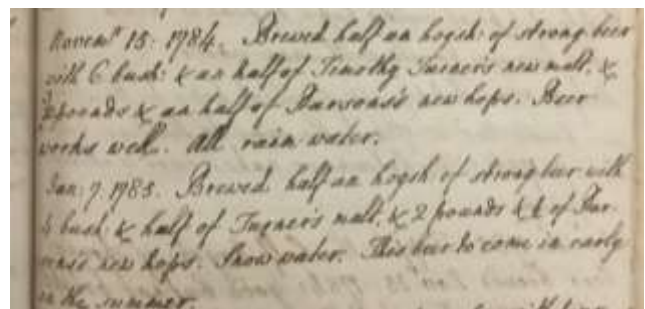


out with state-of-the-art 2020s equipment. I am sure that Gilbert White himself would aver that it does justice to his original recipes.

Gilbert White's hand written brewing log states:
November 15th 1784. Brewed half an hogsh: of strong beer with 6 bush: & an half of Timothy Turner's new malt and 3 pounds & an half of Parson's new hops. Beer works well. All in rain water.

"All in rain water" is evidently a significant aspect of this particular brew. For the next batch Gilbert White recorded he used "snow water" whilst in many other records he cites the use of "All well water".

There is no burtonising taking place in the present-day brewery. All the water used is local water and the brewers

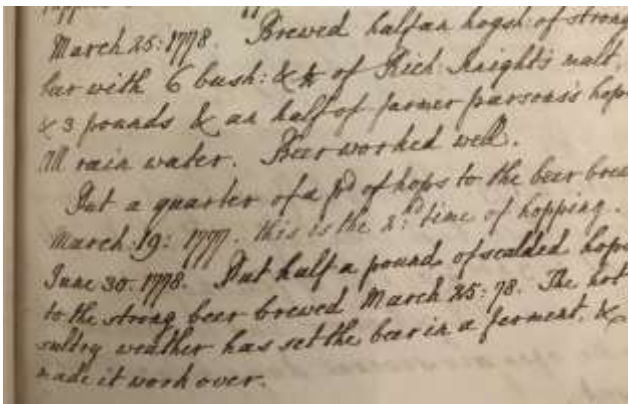


refer to it as 'water'.

June 30: 1778. Put half a pound of scalded hops to the strong beer brewed March 25: 78. The hot sultry weather has set the beer in a ferment and made it work over.

The publication Gilbert White's Year quotes a passage from *The Garden Kalendar & The Naturalists Journal*.
30 Aug 1786. Hop picking becomes general. The women earn good wages this year: some of them pick 24 bush: in a day, at 3 half-pence per bushel.

Whereas, one year later:



Sept 10 1787. Hops so small that a notable woman and her girl can pick but nine bushels in a day.

The Wakes, Gilbert White's home, now houses a museum consisting of a number of collections. Establishing a working brewery in the original brewhouse was a community venture driven by volunteers. I can only imagine the administrative work involved in obtaining permission and funding to support the project. Grants were procured from the EU and the South Downs' National Park and in addition an ingenious Founder Members' Scheme enabled so many people to enjoy interest in the venture.

The saying is, "It's an ill wind.....". Selborne must have been the happiest village in which to live during the Covid pandemic. The Brewery was all fit to run at the very moment that the lockdown restrictions were announced. The village store closed and the pub had to shut its doors. But by some quirk of legislation the brewery being a volunteer run organisation with no local alternative, was allowed to keep running albeit with social distancing and keeping the door open at all times when a brewer was in the building. As the locals took the dog for its daily constitution, so they purchased the daily refreshments directly from the brewery.

The 'Tasting Notes' describe the nature of the bottled beer of which there are seven regularly available. The cask ale served in the Jubilee Tap Room has fewer styles on offer at any one time. *All beers are also unpasteurised and unfiltered, and contain no animal products in their production.*

The beers are an eclectic mix, no doubt reflecting the youth of the brewery and the enthusiasm of the brewers to explore the potential of their kit whilst being true to the



ethos of this particular brewhouse. *Gilbert's 1765* at 4.7%ABV is based on Gilbert White's original beer recipe. It is described as having a slight but subtle smokiness both in taste and aroma. Three other beers are based on international styles but all their names originate from Gilbert White's writings or direct associations with The Wakes and local landscape.

This part of Hampshire was once known for its prolific production of hops and is close to the brewing town of Alton. Gilbert White grew hops in his garden which continues to be cultivated in much the same manner as it was in the C18th. *Garden Kalendar* is a brew that, in the autumn season, is brewed using hops grown in this garden. Out of season, whole dried hops, which produce a similar taste, are used.

Seasonal beers are also produced and these tend to have a higher ABV. Cask ales are brewed to order and require a lead time of at least four weeks prior to being available. Tastings on-site can be arranged but you are advised to check the website for opening times of the Jubilee Tap which has been set up in the building on the opposite side of the road. This building was The Queens, but had been left derelict for about ten years until this tender loving care was bestowed upon it.

PS. Having popped into the Jubilee Tap last evening in anticipation of finalising this brief article I can assure you that:

1. *Gilbert's 1765* really suits my palate.
2. The collective noun for a 'group of brewers' just has to be 'a friendship of brewers'.
3. The brewers recognise the eclectic tastes of today's beer-drinking public and are constantly trying out new variations. I am sure they keep detailed notes of their experimentations in true Gilbert White tradition.
4. Gilbert White used locally grown hops, the brew that is being set up today includes hops that have grown over the door of his very own brewery.
5. Business is thriving, perhaps embarrassingly so!

References:

The Natural History & Antiquities of Selborne by Gilbert White. (1788)

Gilbert White in his Village by Cecil S. Emden (1956)

Gilbert White's Year - Passages from The Garden

Kalendar & The Naturalist's Journal. Selected by John Commander. Introduction by Richard Mabey. (1982)

Turning the clock back by Mark Lovatt which appeared in BEER Autumn 2021.

Gilbert White's Brewery, The Wakes, Selborne, Hampshire GU34 3JH gilbertwhitehouse.org.uk

Sue Bell

How to run a Burton Union set

STOP PRESS

Thornbridge
gets a Burton
Union set

See page 19



Barnard's visit to the town in 1889, all plants he recorded were using them.

According to a study by Paul Bayley (BHS Journal 129), Bass had 6,698 union casks, Allsopp 3192, Ind Coope 1424, Worthington 1008 and Salts had 864. Near to Burton, there were sets in Derby, Lichfield, Stone, Newark, Nottingham and Wolverhampton. Further afield Ford in Tiverton and Robin's Anchor Brewery in Brighton had 60 casks apiece. Simonds at Reading had 312 and Younger in Edinburgh 508. Watkins and Jameson & Pim in Dublin, Murree in India and Tooth in faraway Sydney also used them in attempts to match the popular Burton pale ales.

Bayley estimates that some 18% of UK pale ale was fermented in union casks and the zenith was reached just before the turn of the

At the New Year, Carlsberg Marstons retired the world's last remaining Burton Union fermenting room. It cited falling cask beer sales and the cost of producing beer through a rather complex method of fermentation with high energy and labour costs as well as the ever present threat of contamination. As Bass had found some 42 years earlier, it was not possible to charge a premium price for a beer that costs a lot more to produce. So Union sets are destined to remain as museum pieces unless someone is brave enough and rich enough to revive the system but perhaps on a smaller scale than Marstons.

In days of yore wort was most likely fermented or at least finished in the same cask in which the beer went to trade. In the middle of the twentieth century George Bateman in Lincolnshire remembered that beer was still being fermented in casks. Frothing casks were topped up every two hours day and night. Temperature control was a problem in summer and the only palliative was the whitewashing of the fermenting room roof every spring. To counter wild yeast, Bateman had all the fruit trees near the brewery chopped down!

With a labour intensive operation which was difficult to temperature control and very prone to microbiological infection, it was only a matter of time before the scientific brains of the nineteenth century brewers addressed the problem. Peter Walker filed a patent in 1837 which involved a 'swans neck' tube with an inner and outer concentric cross section placed in the cask bung hole to lead foam into a trough shared by a number of casks. Collapsed fob from the trough flowed back to the cask through the other passage in the swans neck. This developed into the Burton Union System where the collapsed fob flowed back down a separate feeder tube with valves into each cask. The date was around 1850 and it was Peter Walker's brewery in Burton on Trent which is reputed to have used the system first. By the time of Alfred

nineteenth century when brewers' attention turned to buying public houses to keep their plants full. Improvements in fabrication technology were allowing increased capacity of collection vessels with shallower skimmers situated below. The Burton equipment was costly to install and took up a lot of floor space even in 1900. As the fortunes of Burton changed, Ind Coope stopped using unions in 1959, Trumans closed and moved back to London in 1971 leaving the unions behind. Bass with 1560 casks closed its Union Room in 1982 as rotting timber supports threatened to send the whole lot cascading into the floor below.

As well as improving the hygiene of topping up casks from a collection trough, the prime purpose of the union was 'cleansing' - the removal of yeast suspended in the green beer before racking to cask. Industrial scale production was making glassware more cheaply and a tax on glass was abolished in 1845, thus sounding the death knell for the old pewter or earthenware pot and forcing beer on sale to be bright; a trend which has only recently seemed to have gone into reverse!

Burton yeast was traditionally quite 'powdery' and thus took a while to settle in a deep vessel. By directing the yeast entrained in the fermentation fob into the shallow top trough where it readily settled only a few centimetres, the beer below was cleansed of its yeast which was collected for convenient cropping.

The naming of parts

Two rows of unlined oak casks each of about 153 gallons (4.25 barrels or just under 7 hectolitres) were supported on a stout wooden framework. A heavy cross shaped metal casting was screwed to the head of each cask. The 'cross' had a central projection called a trunnion which sat in a bearing on the support timber.

The casks were secured by locking pegs but once these were removed the cask could be rotated to clean it by fixing a windlass (old motor car starting handle) over the trunnion end and 'dolly' the cask around. There was a bush in the belly of the cask which housed a racking tap with a long (about 30 turns to completely remove) threaded section. Rotating this tap before emptying allowed a 'thimble' effect to retain yeast which had settled in the belly. The racking taps fed the beer into a wooden trough running the length of the set which collected the beer and directed it to a cast iron racking vessel below.

Opposite the racking cock was another bush to house the swans neck. This was a piece of 35mm internal diameter copper pipe, about 900mm tall which finished in a U bend. Fob would push its way up the swans neck and drop into a top trough which ran the length of the rows of casks. This trough sloped gently back towards a feeder trough which sat at right angles to the top trough. The end furthest from the feeder trough was some 2-inches higher (5cm). Collapsed fob would thus flow back to the feeder trough through plugged pipes set at different levels.

The use of plugs or screw caps to close off different levels naturally forced operators to put their hands into the beer, long before BRC standards came along! Top and feeder troughs originally butted up close together, later Marstons installations have left a reasonable gap to allow valves to be installed for controlling which transfer level is used but also to leave a convenient space for operators to move from one side of the set to the other.

The flow into the feeder was thus controlled so that settled yeast was not drawn into the feeder trough. From the feeder trough, a copper pipe called a 'side arm' ran the length of the set with a tee piece and a valve for each cask so that the beer flowed back into each cask to retain its level while most of the yeast was retained in the top trough. One cask on each side of the Union set had a sample cock.

Each top trough had attemperation coils lowered into them using pulleys, the coils were connected to the well water supply for cooling. They would be raised to allow the yeast to be squeegeed out via a plugged hole in the top trough. Cropping took place to a barm barrow located on the floor below. Each cask was also fitted with an attemperation coil, again this was coupled to the water supply and the flow controlled with a valve. In the winter when cask cooling was deemed unnecessary, the coils were removed (for cleaning and descaling) and the hole was filled with a brass bush. These made novel ashtrays and were much in demand (suitably inscribed) as retirement mementoes. Marstons cask attemperators present a flat slab of cooling surface about 150mm by 900mm long in an attempt to reduce the opportunity for scale build up and associated microbiological risk.

Pictures opposite from the top

The head of a Union cask showing the crosshead and trunnion for dolly'ing the cask during cleaning, the cask attemperator feed, feeder arm at the top and the sample cock.

A Marston's flat cask attemperator insert

Below the feeder trough at Bass; full flow to fill the casks and the small bypass to regulate flow of collapsed froth back to the cask.

A Saunders valve was used by Marstons.

The wear of the bottom bush area

Paul Bayley gives some scale to a Union cask and the top trough with the casks below.





The Union Room at the Bass Old Brewery on High Street. Photo from NBHT)

Cropping the yeast at Marstons in 1955

The old Union Room at Marstons which was dismantled to make room for the Mansfield brewhouse.

The Union Room at Trumans during Barnard's visit. Note the swans necks go through the top trough

A 100 barrel set at Bass would consist of 26 casks, 13 in each row. Bass had double sets where a single feeder trough was connected to two top troughs and 52 casks. When the Union Rooms closed in 1982, there were 30 double sets with a capacity of 6,000 barrels in 1,560 Union casks. Marstons installed four new sets in 1991, each with 30 casks.

Burton Union fermentation

There were two secrets to a successful Union fermentation. The first was wort aeration to control yeast growth yet achieve the correct present gravity and the second was getting the wort levels right to ensure that the yeast went up into the top trough leaving only a residual one million cells per mL. in the cask for racking.

Wort was collected in unatemperated squares with only 6.5ppm dissolved oxygen by careful throttling back of the aeration on the hot side of the heat exchanger to about 80-85% saturation. There would be a degree of natural aeration later during run down and as fob plopped into the top trough. Pitching rate was around 1.21b barm (yeast and entrained beer) per barrel (0.35kg/hL). Collection temperature was 14-16°C (cooler in summer) and during 36-42 hours of early fermentation that rose to around 19°C.

At that point around one third of the fermentation would have already taken place, typically a collection OG of 1044° would be around 1030° at transfer. There were varying sizes of square but each was calibrated in 'Union room inches' so that the foreman would work out the volume of wort he had in order to ensure that the correct number of casks were filled to the correct level. A single cask was five 'Union room inches'. A typical 50 barrel collection square was 60 inches thus a Bass cask held 4 and one sixth barrels or 150 gallons. Apparently old Burtonians would gauge Mr Bass' success in the mid nineteenth century as each gable with another 648 union room inches was added to the Union Room at the old High Street brewery. Most of his beer was bottled by other brewers and the standard unit was the 54 gallon hogshead so 648" was 540 barrels or 360 hogsheads.

A 600 barrel brew would fill three double sets but to eliminate any variation the fermenting wort was run down to the unions via a 'tunning' vessel to ensure mixing of the various collection squares. Fermenting wort was tunned to the feeder trough and distributed to the casks through the sidearms. Some casks would be kept empty so the system was balanced. These empty 'kimnel' casks were available at the end of the fermentation to receive the beer still retained in the top trough. Rotating which casks were used as kinnels evened out the wear and tear over the entire set.

The operator filling the set would judge the correct levels in each cask by watching the degree of flow from the swan's neck into the top trough and throttling the flow back if it got too vigorous. The higher end of the trough would need a wort depth of about five centimetres otherwise yeast separation would be less efficient. With all the fermenting wort distributed, the main feeder arm valve would be closed and a small bypass opened to control the return of collapsed fob back to the casks. Marston's experimented with diaphragm Saunders valves which are fully open for tunning but could be throttled back so that a reasonable

cock is fitted with a disposable plastic bag attached by an elastic band to prevent excess fobbing in the trough. Beer for packaging flows down the bottom troughs to the racking tanks for final checks before cask filling. Then the whole set had to be cleaned.

Set washing

Each cask was disconnected from the side rod and the attemperation water supply. The swans necks were removed to soaking baths or placed in the top trough and the racking taps with the valves open placed in the bottom troughs. Each cask was three quarters filled with water between 55 and 65°C, any higher temperature might bake on the residues and make sterilising more difficult.

The locking pegs are removed and the cask `dolloied' around two or three revolutions to rinse it. Modern Health and Safety regulations mean that Marstons' operators push the cask around the chime end, each cask with its water weighs over a tonne but at least they do not get hit in the face if the dolly handle slips. The initial rinse was followed by filling with near boiling water to sterilise the inside of the casks.

The troughs were scoured with abrasive pads, then the attemperator coils would be lowered and the side arms flushed to rinse and then filled with boiling water. The side rods were reconnected and the whole unit reassembled. Bass used steaming into each cask for a final sterilisation attempt and all the exposed surfaces sprayed with copious quantities of Tego 51 B. Marstons did not use any sterilants but refilled the entire set again with scalding water before reuse.

The most unpleasant task of adding a pint of sulphurous acid to each cask to keep it sweet was abandoned decades ago but filling the sets needs to be very regular to keep the casks moist and the staves tightly sealed. At Bass there was a gang of five men on three shifts 'getting down' (emptying the beer overnight and through the morning) and then cleaning and sterilising the empty sets.

Then there were the coopers to maintain the casks. Eventually specialist coopering firms took over the manufacture of new cask bodies, indeed Marstons paid for a 52" stave making machine at Speyside Cooperage as Union casks are even bigger than those used to maturing scotch whisky. The cask heads continued to be made at the brewery.

With each full cask weighing a tonne, there is much strain on the crosshead screws and the two bush staves (even though they were wider) are prone to cracking around the insert. Also a Union set will get washed every six days against a trade cask with a frequency which is probably three times as long so wear and tear on the timber is considerable. Bayley reckoned to use two casks worth of staves to repair a 24 cask set every two years.

The new staves need to be shaved down to the same thickness as the existing ones. The scraping to remove mainly oxalate scale gradually reduces the stave thickness so the overall life of a cask is around 20 years. The heads have dowelled joints and will be replaced as a whole unit if necessary.

Tom Dawson tells a delightful story of a Japanese visitor who asked 'Do you have any problems with your Unions?'

"No" he replied 'We unhead them and scrape them out twice a year'. Leaving the visitor to ponder a rather unconventional industrial relations technique as he had been enquiring about Trades Unions!

There was a plan back in 2002 to install a six cask set in the then Coors Visitor Centre in Burton to celebrate the town's supposed millennium of beer production. Briggs, Grange Engineering and Marstons were to collaborate but the project failed to attract sufficient investment. So would it be possible for another brewer to re-erect a part set as even a 100bbl batch would be beyond the scope of most smaller brewers. Could a smaller set be used?

Dawson remembered a two cask set in the Bass experimental brewery before he left to do his National Service in 1955. He also spoke of split feeder troughs to run each side as a separate batch. He also pointed out that an accident of geography in the alignment of one of the High Street Union Rooms and an adjoining building meant that at one end of the room, the sets were shorter on one side than the other. The shortest set had six casks, then ten, then 14 right up to the standard 26 so he was in no doubt that short sets had been used successfully in the past.

While Marstons undoubtedly simplified procedures to accommodate manpower constraints and reduced much of the finesse in their operation to a bare minimum, you are still left with the complexity. Modern materials mean the operation is hygienic but they remain complicated to operate taking a long time and use a lot of energy to clean. Paul Bayley concluded 'successful yeast separation is all about foam density and speed of flow down the top trough' he explained 'it will be more difficult to control fewer casks and the dwell time in a short trough'

There is nothing quite so satisfying in the brewing world as being able to watch the gentle `plopping' of a union fermentation in quiet execution of its cleansing duties. But will we ever see them in action again?



Roger Putman with thanks to Paul Bayley, Steve Brooks and Tom Dawson

Winding down at Marstons



At the time I arrived at Marstons in 1974 there were two Union rooms. The old room accessed via an air lock from the old Mash tun stage had one double ended set which could be divided into two separate fermenters. It also housed half of another double ended set and evidence in the floor suggested that it once had another half. This was in poor repair, infrequently used and was cannibalised for spares in the late 1970s. These sets had timber frames and top troughs and the troughs were lined with copper along with copper pipework and fittings throughout. The double ended set had 28 union casks and a total capacity about 120 barrels. Set 4 was exactly half this size. These sets were likely in the brewery at its construction in 1875. This room was in use until 1999 and was finally dismantled in 2004 to make way for the relocation of the brewhouse from Mansfield.

The larger Union room on the ground floor held six union sets. These were said to be 90 years old in 1999 but they were of differing construction and unlikely to have all been built at the same time. It is possible they had been acquired from other local breweries that were abandoned over the years. Some of these were built on cast iron and quite ornate frames others were rather plain H section steel but all were raised on delicate cast iron legs. These

sets also had wooden top troughs lined with copper and copper pipes and fittings. These sets were all refurbished over several years during the 1990s. The frames were raised on concrete plinths for more ergonomic access when emptying. The unions were comprehensively repaired with new staves and attenuators. Stainless steel top troughs and sidearm pipes were fitted. These six sets were made up of 24 union casks each and had a nominal working capacity of 100 barrels each.

The Alpin Room was completed by Briggs in 1992, with four union sets of all stainless steel construction in the frames and the pipe work and fittings. Interestingly the cast iron crosses which support each union cask into the frame maybe 100 years old or more as they came from Bass. The Union casks were all built from scratch by H & J E Buckley at Dukinfield. Timber for the casks had to be specially sourced and quarter sawn from the Spessart forest in Germany. These four sets are nominally 120 barrels capacity and consisted of 30 unions each.

Latterly the Union tally was ten sets with 264 casks and a total capacity of 1080 barrels.

Steve Brooks

Breaking news - Union fermentation to continue

Just as we were about to pack this issue off to the printers, Carlsberg Marstons announced that it had gifted a six cask Burton union set to Thornbridge. The deal was apparently brokered by Garrett Oliver of Brooklyn Brewery in New York. He has worked closely with Thornbridge and Carlsberg factors his Brooklyn brand worldwide. Good news that the system is going to be conserved in working order and we wish Thornbridge the best of luck in tuning the returning flow of beer in a much shortened top trough.

There are folk wondering why it took so long to release this story. CMBC could have saved themselves a deal of adverse publicity had it been announced alongside the closure. Of course, detractors are grumbling that it is not in Burton. CMBC say the unions were not viable, Thornbridge says it will make a go of them and charge a premium price for the beer. They cannot both be right!



Historical Sources and Archives for Brewing History – Part 5



Shepherd Neame archivist and historian John Owen with some of his records.

The aim of the historian of brewing, as for other fields, is to plot change and to explain the reasons for change over time. Central to achieving this is to locate and research as wide a range of original manuscript sources as possible from which to tease reliable data.

The four articles printed in the previous four Newsletters have aimed to introduce a wide variety of original sources available for research,

that are not specific to brewing, and that are not immediately obvious. They are records generated by local and national institutions which reveal all aspects of society and the economy of the past.

These examples do not claim to be exhaustive but they do contain so much material about brewing, implicitly or explicitly, that they complement the specific brewery and related archives well known and used so effectively by brewing historians.

Moreover, because they are broad records about society and its economy, they make us broaden our view of brewing and place it within our local and national history. This in turn often provides new insights and details about operations whose company records do survive, but too often only in a fragmentary state. They contextualise our interests, they open up lines of enquiry which lead to hidden connections and usually push back the chronological boundaries of operations in which we are interested.

This fifth and final article summarises the model of how to use these records comprehensively and logically to reveal our brewing history and so to understand our past more accurately.

Framework

The aim of these five articles is to suggest a framework designed to handle this data which provides a comprehensive structure to which all the stray references can be attached and so interpreted in context and not kept as unrelated facts. The structure needs to be common to each period of the past. Such continuity ensures not only like for like is always compared but that a comparable moving picture emerges through the centuries.

The starting point to the research of all sectors is to create an anchor list of each land/premises site with owners and occupiers within a parish for one year for which there is wholly reliable data. This is achieved, as explained, by using the reliable 1840 Tithe Map and the schedule produced for each parish in 1840 together with the manor rentals, for the manors in the parish, for the closest date.

If similar records had been produced regularly in previous centuries historians would have a comparable moving picture of all sectors and so change at a glance. Alas

nothing like this was produced before and only in 1909 and 1940 afterwards. However enough long series of records usually survive for manors within a parish to part replicate the tithe map and schedule for previous years.

To this list attach a modern address and so create an anchor directory of street, place and people.

From there create identical directories at ten year intervals working backwards. As the Tithe Map is unique use the manor rentals, church assessments, land tax assessments, hearth tax assessments and militia lists by putting them side by side to produce a comprehensive list of land/premises with owners/occupiers in the same order as the first directory.

Inevitably the source data will get thinner and patchier going back and there will be gaps. However, many will be filled as more sources are used.

The next step is to add occupations for each address. Once again there is no single source for these, only the myriad range of original sources outlined in the previous articles. Property deeds are crucial to both this and verifying details of premises. Insurance records from the early eighteenth century, probate records, inventories from the sixteenth century and court records from the middle ages are vital not least when put side by side they become self verifying.

All those supplementary records have names and street locations with some abutments, but no modern address. With the directory lists of names and addresses, all the information these additional records give can be allocated confidently to a modern address. The framework ensures all data is consistent and interrelated and that nothing is missed.

This approach is multi-purpose and can be used as a basis for researching any sector or interest. Allocate their records as above and the frame becomes sector specific. Fortunately for the brewing historian, whose records have not been discussed here, they are well known and have been well used but too often in isolation.

Objectives and Examples

By putting these directories side by side, continuity and change emerge over long periods. From this organised raw data the history of place, business, occupation, people, processes and lives, *inter alia*, can be extracted. It dispels so many myths and legends based on tradition rather than fact.

For the brewing historian there are many welcome surprises. The first is of place. The continuous use of a site by brewing interests often goes back much further than brewery records show.

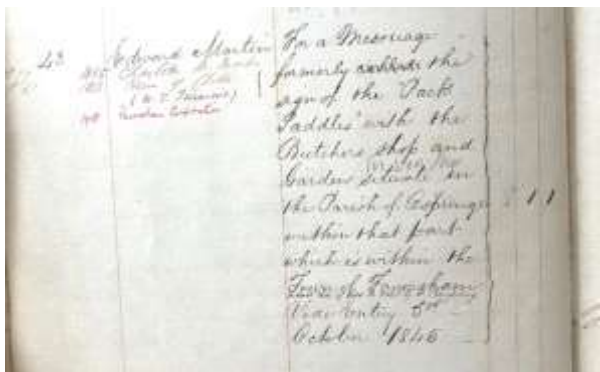
The tradition at Faversham in Kent was that the Shepherd Neame Brewery was established in 1698, despite no surviving brewery records to show this. Local records prove the predecessor brewery, of the Castlocke family, was on the site from at least 1573. The Manor Rentals prove that 1698 was the year in which Richard Marsh, a successor brewer, repaid his mortgage to the Castlocke Hilton heirs.

The same records show a number of other breweries, hitherto unknown, were operating in the town from established sites at the same period. The town lists of Brewers' Fines or annual licences to brew, which survive from the 1560s, name them all. Those names appear in the directories so giving a location.

Likewise, the Rigden Brewery in Faversham was established supposedly in Court Street in 1746 or 1788. In fact Rigden moved there from an earlier site in Preston Street where Edward Weller had brewed and before him Alexander Bax from 1685.

Faversham was in barley growing territory and a very important malting town and port in the seventeenth century. The names of maltsters survive in probate records, Port Books, Fines and town books so using the directories of names the malt houses sites and their longevity can be plotted.

Another revelation is the reuse of a site for related brewing activities. In the 1532 Faversham Manor Rental the name of Henry Crisp, a major East Kent barley grower and merchant, appears three times. His sites are identified but their use is not alas. There is no evidence yet that he was



Researching the Pack Saddles public house, Faversham Manor Rental list from 1761 and below the Tenants list from 1868

brewing there but malting is likely. What is interesting is that 40 years later one site became the Shepherd Neame Brewery, one site became the Rigdens Brewery and the third site continued as a malthouse, of Bax, then Rigden, until the 1880s.

The descent of public houses is a little easier to trace but the method used above holds. Many lists of publicans survive in the court and borough records from the 1560s and names of public houses a little later. Many of these can be located in the directory lists.

The transfer of ownership and technology of breweries is another interest of historians that these directories answer. Few businesses lasted more than two generations so not only do the directories show who took over businesses but often why, by references to individual personal circumstances in non brewery records.

Failure of direct heirs, the need to sub-divide an inheritance among all children especially in Kent due the law of Gavelkind, or the size of debt are the most usual. Court and probate records provide much detail not found elsewhere.

The marriage of female heirs into a new family was a common route of transfer. For example the brewery of Richard Marsh in Faversham came to the Shepherd family by the marriage of his widow, whose only child died young, to Samuel Shepherd in 1732. The transfer of the Shepherd Brewery to Percy Neame was due partly to the early death of his sister's husband, John Mares, a partner with only daughters and her concern to preserve her husband's well earned equity in the business. Meanwhile the senior partner Henry Shepherd had four sons of whom only one came into the business; and he was removed by Neame. Only by looking at church records, and genealogy, does much of this become apparent.

Apprenticeship was another common avenue of succession, especially if there were no obvious or interested heirs. This was often by accident of demography rather than design. Most tradesmen in the past took on apprentices who after seven years gained their freedom to trade independently. Some were taken into partnership because there were no heirs or the heirs had died meanwhile or the heirs were too young to take over. Sometimes the widow carried on until the heir came of age.

In Faversham Alexander Bax had a number of children who in the normal course of events would have been expected to carry on his successful brewery. At the same time he took on Edward Weller as apprentice. Many children died young and his sole surviving son was not only too young to take over the business but when he became of age showed no interest in brewing but only in becoming a gentleman drawing some profits from the business. Almost by default Weller became the successor and ultimately bought out Bax. History then repeated itself. Weller took Rigden as apprentice who then became free and continued to work at the brewery. Weller had only a daughter who married out of the sector so when he died Rigden succeeded to part of the business and bought out the remainder, the real estate.

Early descriptions of brewery sites, maltings and public houses survive very rarely in specific brewery records but non brewery local records fill the gaps. Detailed

descriptions appear in probate inventories from the mid sixteenth century and in many insurance records from the mid eighteenth century. Occasionally court records of disputes have the same. Once again specific addresses are not given but by taking the names and relating them to the names in the directories exact sites are found. At Faversham a detailed description of what is now the Shepherd Neame site appears in a 1676 inventory. The present day lay out is identical to that.

Further Research

One topic which begs research is that of the significance of brewing and malting in the monasteries in the Middle Ages, and if and how that technology was transferred after 1536.

At the Dissolution of the Monasteries in 1536 there were 800 priories, abbeys, monasteries and convents, which owned directly or indirectly a quarter of England. They had a network of granges and houses to administer their estates; monks dedicated to running large agricultural concerns and urban property portfolios; obedientaries or lay employees to assist; and large communities of monks in their monasteries. They had a strong visual, commercial and family relationships presence in every city, town and village.

Collectively these establishments had to provision several hundreds of thousands of people daily with ale or beer as well as food. The magnitude of production required must have spawned its own brewing industry. As a result of concentrated scale it was probably well in advance technically of the industry elsewhere and latest technology must have been shared between houses of the same orders. Excess production must have become a revenue stream for many monastic houses.

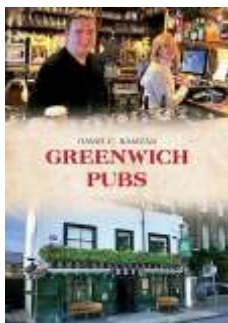
Book Review

Greenwich Pubs, David C. Ramzan
Amberley Publishing, 96pp, £15.99

There are now more than 70 volumes in the Pubs series of books published by the local history specialist Amberley Publishing of Stroud, a project that started in 2009 and now covers great swathes of the country. For the brewery historian, the books frequently mention the breweries of the locality they cover, and almost always include pictures of pubs dressed in now vanished liveries.

The format is standard: 96 pages, paperback, measuring 16.5cm by 23.5cm (medium octavo for the technically minded), written, generally, by a local familiar with the pubs of the area, and filled with details of the history of 50 or more pubs, with illustrations, generally full-colour, always at least one contemporary photograph of each pub, often older, historic photographs as well.

The books are always attractive productions, reflecting Amberley's high design values (disclaimer: the reviewer is having a book published by Amberley in the summer) and will generally be must-buys for anyone living in or near the areas covered by the particular volume.



Not only has little research been done on these operations but nothing has been done on the fate of the brewing and malting sites, their equipment and the staff after 1536, despite the scale of operations. The surveys, sales, grants and leases of these followed quickly but are well documented and discussed in Article 3. How much did all this contribute to the general brewing industry?

The late Bobby Neame at Shepherd Neame Brewery in a slightly romantic way maintained that his sixteenth century predecessor John Castlocke, nephew of the last Abbot of Faversham, represented such transfers. He even christened a range of beers as Abbey Ales. His instinctive feeling probably contained more truth than he realised.

Conclusions

The ideas set out in the five articles are simple but not easy to fulfil, in so far as they require a lot of time. They are however set out to give both structure to research and hopefully to encourage both scholars and delvers to realise just how many varied archives are available to help us better understand the history of brewing.

For those who want to read more about this approach in practice three books are at hand.

'The Emergence of Shepherd Neame from the Earliest Days of Brewing in Faversham. 1100-1732'

'The Shepherds and Shepherd Neame Brewery Faversham Kent. 1732-1875.'

'Percy Beale Neame and the Shepherd Neame Brewery Faversham Kent. 1836-1913.'

John Owen FSA

However, the standards of both the writing and the illustrations can vary considerably, depending on how good and how thorough a historian the particular author is and how good they are at sourcing old photographs.

One of the early books in the series, for example, Cheltenham Pubs Through Time, published in 2012 and written by Geoff Sandles, a well-regarded historian of the Cotswolds and West Country region, has 64 old photographs of Cheltenham pubs, almost all alongside modern photographs of the same pubs.

In contrast, Greenwich Pubs by David C. Ramzan, published at the end of 2023, has only 11 historic photographs, and a number of modern pictures of Greenwich pub interiors that are less than gripping, to be polite.

It is generally difficult, unless one is very familiar with the area, to judge how good the actual history part of a book touching on the history of pubs in a particular locality is, but the evidence suggests Ramzan has done a reasonable job with the 52 pubs he covers. This is, unfortunately, not always the case with Amberley's Pubs series: one volume covering part of London has an entry on a well-known pub that manages to include half a dozen considerable errors, and almost nothing accurate at all ...

Martyn Cornell

Lorimer and Clark's in 1979

It was sad to see the closure of the Caledonian Brewery, once Lorimer and Clark last year and that like most breweries of that era the site will end up as housing. It was the first brewery I worked in as a graduate brewer. At the time it was one of the five breweries owned by Vaux (with Ushers in Edinburgh, Sunderland, Wards of Sheffield and Darleys at Thorne). Prior to taking up the role of shift junior brewer at Vaux in Sunderland I was sent to Lorimer and Clarks in Edinburgh in August 1979 to gain some experience under the head brewer, David Ireland. It was such a long time ago that I may have some of the facts wrong but these are some of my experiences of my time at the brewery in Slateford Road.

The brewery only produced two products about 95% Lorimer's Scotch at 3.6% and the odd batch of barley wine at about 11% ABV. The barley wine was parti-gyle from a brew of Lorimer's Scotch. So in effect all they brewed was the Scotch Ale. This was shipped from Edinburgh to Sunderland on a daily basis. Three 120 barrel tankers were sent to Edinburgh from Sunderland on the round trip going up empty returning with rough beer. They were sent in one hour intervals, 5 am, 6 am and 7 am. The route, weather permitting, used the more direct Otterburn route rather than the A1. I was told that when they crossed the Otterburn ranges their distinctive red colour was ideal dummy target practice for any Tornado pilot. Lorimer's Scotch was then filtered primarily as tank beer to be sold in the pubs and clubs of the north or England. The two main Vaux beers at that time were Samson Ale which had a big following in Teesside whilst Lorimer's Scotch had a Tyneside slant.

It also introduced me to the wonders of the Brewer's sample room. People would visit David at lunchtime and take him out to lunch. He would return about two hours later to perform quality checks and record the brew in the Excise book. More people would come to the sample room late afternoon. David would sometimes leave me there to lock up after our visitors departed. To a young brewer this was a fantastic experience as it enabled me to catch up with what was going on in the Industry and free beer! August, in Edinburgh, had the benefit of experiencing the Festival. I managed to see Rowan Atkinson at the beginning of his career. Standing at the back of the Wireworks as it was packed out. Steven Berkoff, a future bond villain, had the lead role in Hamlet.

The details of the brewery are now lost in my memory but what I remember of the brewery was the open coal fired coppers. The boilerman started very early in the morning to get the fire going. The boil on these coppers was very unpredictable and when you walked past these vessels you always kept your eyes on them as quite frequently boiling wort would be ejected from the vessel and you would have to jump out of the way. Later these coal fired coppers were modernised and one of the classy adverts shown on TV at the time featured the retirement of the shovel. It showed an actor, as a brewer, walking through the brewery with a shovel. David had retired by this time and the brewery was managed by Simon Shaw, who was one of my colleagues in Sunderland. Simon, much to his amusement, told me that rather than use the actual shovel they bought a brand new one just for the advert!



A small amount of beer from the brewery was sold locally and so they had a cask washer. One day I remember one of the workers would go across the road to the local fishmonger and get a whole load of fish heads. These would be boiled up in the cask washer area and put out. Never have I seen so many cats descend so quickly onto the brewery to devour the 'delicious' meal.

We mashed in quite early and once when working in the brewhouse we could look down across the railway to the row of houses. The milk was delivered by horse and cart. It was fascinating to see the horse stop in the right place only for the walking milkman to grab the empties and efficiently replace it with the fresh milk. To a person who only experienced the electric milk float and young lads jumping on and off the vehicle whilst the driver sat in the cab, it seems to be that the past often got it right.

The brewery at that time had a perfectly kept bowling green but that was replaced in the 1980s again reflecting the trend in breweries that the social aspect was lost to the accountants. Vaux had its own sports ground at that time as did many breweries and the inter brewery cricket matches were always to be relished. The match against Simpson's malt brought the best buffet and a box of Craster kippers!!

I spent a week at Thomas Ushers, the other Vaux subsidiary in Edinburgh, before taking up my spell in Sunderland. Ushers was closed by Vaux soon after, a few of





the brewers I met in Edinburgh became colleagues in Sunderland. In particular the late Stuart Wilson and the recently late Alan McKendrick. Together with Bryan Heard who, like me, worked in the two UK Ushers Breweries.

In 1987 Vaux sold the brewery to a management buyout and the production of Lorimer's Scotch was taken over by me in Sunderland. A further six 1000 barrel conical fermenters were installed to increase the capacity at the brewery. It is sad to lose the Caledonian Brewery as when I was at Heriot-Watt in the 1970s there were numerous

breweries to visit and this was the last of that era but Edinburgh was no exception as this happened to many of the subsequent breweries I worked at. With the Wadworth Folly Road brewery replacing the original brewery there is only Shepherd-Neame brewery left on this list. UK beer production peaked in 1979 and like society the whole landscape of the Industry has changed greatly since then.

Brian Yorston

Traditional Black Country Ales *Simpkiss Brewery, Brierley Hill*

The story of brewing by the Simpkins family began in 1854, when William Simpkins bought the Potters Arms home-brew pub in Potter Street, in the Rocks area of the Delph, Brierley Hill. He was a potter by trade, but by 1859, had added a "p" to his surname and changed his occupation to a licensed victualler. He died in 1871.

In 1861, his son, William Henry Simpkins, had taken over the pub and was carrying on a successful ginger beer and mineral water business there. In 1869, he borrowed £700 and, with additional contributions from the Lidstone family, bought the Royal Oak at Round Oak in Brierley Hill from Edward Smithyman. This site had a history of brewing beer, going back to 1797. It was on the main road to Dudley and close to the railway and canal. There was also a fast-growing population working in the local iron and steel works, glassworks and brickworks. A few years later, Henry built a brewery on land behind the pub, but since he had little experience of brewing beer, immediately engaged 21-year old Hercules Hazlehurst as head brewer. By 1890, Henry had bought three more pubs and the brewery was producing 250-350 barrels of beer/week.



By 1896, the business was such a successful and developing company, with around 30 pubs, that North Worcestershire Breweries (Stourbridge) made Henry an offer he could not refuse. He sold the brewery and most of the pubs for £20,000. He then retired and died in 1905, aged 63. In 1897, the brewery passed to Elwell & Williams, who renamed it the Town Brewery. In 1934, Dudley-



Simpkins Brewery behind the Foley Arms (New Wellington now) in Brierley Hill.

based Julia Hanson & Sons bought the brewery and over 50 pubs (including the Stewpony and Foley Arms at Stourton) in one of the biggest sales of licensed premises at the time, at a cost of more than £120,000. However, Hanson's were more interested in the pubs and closed the brewery soon afterwards. By 1967, it had been replaced by a new fire station.

In 1903, Henry's 29-year old son, Joseph Paskin Simpkins, bought the Swan Brewery in Evers Street, Quarry Bank with money financed by his father, and renamed it the Home Brewery. Over the next few years, the company acquired 23 pubs and by the outbreak of the First World War was producing over 300 barrels of beer a week.



Home Brewery in Evers Street, Quarry Bank. It was originally known as the Swan Brewery, but was taken over by J P Simpkins in 1903 and renamed

Despite swingeing increases in beer duty and taxes and tighter licensing restrictions, Simpkins' maintained the price of their beer and provided cheaper 2% light beer to works canteens. However, in 1916, J P Simpkins lost the brewery in a curious court case which revealed that, for some reason, he had signed over the business to his office manager, William Clewes. He promptly ousted him and formed a partnership with head brewer William Proctor. The brewery closed in 1921 and was demolished in 1959.

Joseph Paskin Simpkins then became a travelling representative for Elwell & Williams of the Town Brewery until 1919. By then, he had raised enough money to buy the Foley Arms in Brettell Lane, Brierley Hill for £3,000 from Henry Bolton, who was brewing beer there. This was an established inn, originally known as the Wellington Arms, dating back to at least 1822. It was also on the main road to Dudley and next to the railway station and canal. Now 45-years old, Joseph Paskin established his new business there, brewing in a room that later became the pub lounge and, by 1925, he was producing 145 barrels of beer/week. In 1926, his 19-year old son, Dennis, who had been an assistant brewer at the Ashton Gate Brewery in Bristol, joined his father in the family business. At this time, the range of beers included IPA, XXX, old ale and mild ale and the company had acquired five other pubs.

In 1934, Joseph Paskin built a new brewery behind the pub on the site of an old iron foundry and cottages, designed by Dennis Simpkins and named the Dennis Brewery after him. In 1936, a bottling plant was installed and by this time, the 5-quarter brewery could produce up to 250 barrels of beer/week. In 1938, the company was registered as J P Simpkins & Son, but shortly afterwards, Joseph died. Dennis took over the company, buying further pubs and two farms. Horace Perks, who had worked at the brewery for 30 years, became manager, with Teddy Guise as head brewer. They were later joined by Ken Hamilton as office manager from Darby's Brewery (West Bromwich).

In 1955, Simpkins began an 'association' with Johnson & Phipps Ltd, which operated the Anglo Malt Brewery in Wolverhampton. The companies soon merged and established the new company as JPS Breweries Ltd. Production of beer increased by installing brewing equipment from Darby's Brewery and the partnership lasted 14 years until Alan Phipps retired.

In 1960, Dennis' son, Jonathan Patrick Simpkins, joined the company. By 1965, the bottling business had been

transferred to Holden's of Woodsetton and, in 1973, Ansells installed a kegging line at the brewery. A national reputation was achieved in 1977 with the production of 'Jubilation' beer, brewed for the Royal Silver Jubilee and bottled by Horace Perks. Locally the beer gained a level of notoriety as some bottles were branded with beer barrel labels and given away free to the draymen. They became very sought after for collectors anxious to complete their commemorative collections. Open cheques were offered for half-pint bottles with some dealers asking over £100 for a bottle! By this time, the company had reverted to J P Simpkins & Son Ltd. In 1979, a 60th anniversary brew was launched to commemorate brewing at the Foley Arms, with each bottle signed by the head brewer, Trevor Pratt.

In 1981, Dennis Simpkins died and Jonathan Simpkins became managing director of the business. In 1984, Greenall-Whitley made a take-over bid for the company, but this offer was initially rejected. However, in July 1985 the company agreed to sell the brewery and its 15 tied houses for £1.9m to Greenalls. I can well remember joining local CAMRA members parading a coffin up Brierley Hill High Street to signal the loss of the company. Soon afterwards, Greenalls closed the brewery with the loss of 20 jobs and it was demolished three years later. Greenalls went on to acquire Davenport's (Birmingham) and for some time their beers were served in the former Simpkins pubs. Little has been heard of Jonathan Simpkins since.

J P Simpkins brewed a range of beers, the most regular being Simpkins Bitter and Simpkins Old Ale. Until 1981, a mild ale was brewed and Supreme and AK were introduced in 1984. Bottled beers included Nut Brown Ale, Black Country Bitter, Extra Special Bitter, Special Home-Brewed Ale and No.1 Old Ale. Over the years, more than 40 tied houses sold Simpkins beers.

Although the Simpkins Brewery has gone, the name lingers on, since the Enville Brewery has acquired the recipe for Simpkins Bitter. They've relaunched it as Simpkins Ale (4%), recalling a taste you'll remember and never forget!

Steve James

With acknowledgement to Tony Hitchmough, Joseph McKenna, John Richards and the Brewery History Society

Some more Common Brewers in Derby

In BHS Newsletters 95-99, we covered the three main Derby brewers (Alton & Co, Stretton Bros and Offilers) but there were several other common brewers who operated in the town. Sometimes, confusingly, the individuals moved from one site to another. Washington Pike and Thomas Eyre both brewed on several different sites, moreover two breweries in different locations had the same name. All the firms covered below were taken over or fell into disuse by the late 1930s.

Albert Brewery / Sharp's Brewery

13 Siddals Lane / Road

From 1862 to 1866 run by Isaac & James Sharp. Taken over by the Rutland Brewery by December 1868

Ashbourne Road 'Old' Brewery,

20-22 Ashbourne Road, later renumbered 50 Ashbourne Road.

In 1818 the business was run by Gisbourne & Watson, who were succeeded by John Porter (1823 - 50). He then moved to his 'new' brewery further up Ashbourne Road. The 'old' brewery was taken over by the Eyre family, Thomas (1850 - 57) - who had earlier run the Liversage brewery - was followed by Sarah (1857 - 63) and then by Washington Pike until 1881 - see also Duffield Road Brewery. From 1884, it was the brewery of Weall Brothers, otherwise Benjamin and Frank Weall Benjamin died in 1892, until 1895 when acquired by Alton & Co.

Curzon St / Midland Brewery

Uttoxeter New Road

Run by the Watson family from 1811 to 1881 (as John Watson, John Watson & Son and T B Watson).



Renamed in 1881 as the Midland Brewery and run by Gledhill & Stevens (1881) and then by 1884 by John Turner. This later name better reflected the brewery's revised address (this section of Uttoxeter New Road was previously listed as Curzon Street).

Derby Brewery Co. Ltd.

63 Nottingham Road

The Navigation Brewery was established by Henry Hunt (1800 - 43) and run successively by Thomas Hutton (1850), David Paine (1852 - 57), Lawrence Reynolds (1862), Horatio White (1864) and from 1881 by Robert Clarke & Co. In 1893 the firm was registered as Derby Brewery Co Ltd by H J E Scott and H B Craven and known locally as Scott's Brewery. It was Derby's fourth largest brewery.

Taken over in 1899 by Strettons together with 57 licenced houses it greatly increased Strettons presence in Derby. Craven and Scott went on to become directors



of Strettons and the plant was used for bottling and stores. The pre-war transfer to Burton of all Stretton's production led to its use as a printing works (Derwent Press) and later a gym.

Duffield Road Brewery

30 Duffield Road

Operated by Washington Pike from 1835 to 1884 when he moved to take over the Ashbourne Rd Old Brewery after the death of Sarah Eyre. No mention otherwise of further brewing at Duffield Road



Home Brewed Ales Co Ltd

59 Agard St.

Registered to acquire the business of A Wall in 1903. The plant was advertised for sale in Sept 1904 Agard Street housed several brewers in the early 19th c including a John Watson from 1823 to 1829

Liversage Brewery

Liversage Brewery Yard – behind 16 Nottingham Road Brewery built on the site of the first Royal Crown Derby China works as part of the new Thomas Clarke maltings. This was reached down the side of Liversage Arms pub, then known as Liversage Brewery Yard and later opened up to become Alice Street. The brewery was run from 1849 by Edmund Outram followed by Thomas Eyre (1852). Its brief life had ended by 1855 - see also Ashbourne Road 'Old' Brewery.

Rutland Brewery Co.

21 Nelson Street.

Listed from 1852 (Thos. Jackson / P S Mathews / Augustus Lucas / Wm Severn). Acquired in 1869 from the administrators by Hoosan & Co., of Sheffield. Brewing ceased and Hoosans put the entire plant and stock inc 4000 gallons of ale up for sale in November 1869. Listed also variously as the New Brewery and the Midland Brewery, Station St (which was earlier name for Midland Road).

Next time we shall look at publican brewers which were of great importance in the town as, relative to its size, Derby had few common brewers.

John Arguile

Setting up an archive at Robinsons Brewery



Old Tom – A hand painted sample label produced by J. & J. Murdoch Ltd of Glasgow, unearthed during archival collection which went on to be the official label of Old Tom from the 1930s to the 1960s

As Frederic Robinsons moves forward with the building of the new brewhouse at the packaging site in Bredbury, a problem presented itself at the old Unicorn Brewery in the shape of several storage cupboards full of company history. From 70s beer mats to Victorian brewing books, items have been dug out and catalogued for the very first time with the view of creating a new resource that can ensure continuity despite this huge change in the history of the Stockport brewery.

But the cataloguing and preservation of physical items is just one part of a modern archivist's tool belt. The memories of current and previous employees are also being compiled in the form of solo interviews and round table discussions, adding colour to the paper notes of day-to-day life inside the brewery. Furthermore, as the world moves away from pen and paper, processes are being put in place to store digital records.

Forefront in the archive's objectives is for it to become an active participatory asset, one that is an accessible asset for all within the company – from landlords able to display memorabilia in their pubs to brewers finding long forgotten brews to potentially revive.

The archive is a completely new venture for the company, barely a year old. As such, it presented a new challenge for the head archivist, Scarlett Dennett. The archive had to be compiled physically before it could be effectively assessed and documented in an accessible way. Although still very much a work in progress great strides have already been made, with the eye of opening it up to the public some point in the near future.

Before the archive, collections of material were vast and spread across the entire company. Not only within the brewery and packaging centre but also where Robinson's has had its most public facing role – in its pubs and local collections – each containing their own small histories.

For example, within the estate is the Wynnstay Arms of Ruabon, the home of the Football Association of Wales' constitution as well as the Blossoms in Stockport, the eponym of the indie band. The archive is collecting for

each of these unique venues, their own small stories to interlink with the brewery. In the case of the former pub, further documents relating to the FAW may well be within the collection (a discovery process still ongoing) but holding such an important building also helps establish links with the governing body as well as the National Library of Wales and representing the difficulty of collecting for a business that is so often interspersed within communities and separate lives.

The brewery itself held records in several cupboards around different departments and offices, with the company's nature as a family-owned venture being ever present. A shelf of brew books and presentation awards would be interspersed with the deeply familial history of the Robinsons – passports, family gatherings and diaries could all be found amongst them. As such, a triage system has been invoked, with the archive splitting into company, family, and corporate governance. The former being the archive one imagines within a historical company – records stretching back into its own past operations and practices, the second being one for the Robinsons family, and the latter being records that are still key documents to governance in the company – shareholder documents, deeds, and the like. This allows for the three to work independently and for access to each to be clearly set from the start.

But the archive goes far beyond purely written work. Amongst the files and books, old marketing paraphernalia (often in the shape of ashtrays) have also been collected, one of special interest is that of the 'Pure Poetry' beer mats from the 1980s. These consisted of poems penned by drinkers and landlords alike and printed onto beer mats to be sent across the estate. Forty years on, the pubs can display a mat with their poems – perhaps with the same landlord behind the bar.

Other items to get investigated include a VHS collection, with the centrepiece being a three-episode collection of 'Robinson's: A Family Brewery', a documentary about the company released in c.1990. Other video content is less clear. Amongst others, one labelled 'Drain Gang' is currently processing at the North West Film Archive – an archive that digitises video which it considers important to the history of the region for free in return for keeping a copy themselves.

Alongside this expected workload, the archive is also seeking out employees from throughout the company history and current workforce



Eric Marchant – Senior Engineer who worked at Robinsons for 50 years, who was interviewed about his time at Robinsons including helping rescue victims of the 1967 Stockport plane crash.



Pure poetry beer mat (1983) – a beer mat from the collection that ran from 1983 – 1987 with drinkers' poetry submissions.

to help flesh out the archive beyond the text. This is particularly pertinent in a brewery and pub estate, knowing that the role of these establishments is centrally one of social engagement and all the history therein.

The enterprise is at the forefront of the current stage in the archive, taking tours round operating sites with old hands to provide colour to basic documentary evidence and help in dissecting photos and text.

This helps especially with past assumed knowledge that was not deemed important enough to record. Whereas there is a plethora of written brewing recipes, they contain abbreviations for raw materials or methods that necessitate explanation from the people that compiled these records.

For example, brewing books from 1923 only contain three recipes that look similar to the Scottish shilling category but only from 7/- to 10/-. Unfortunately, the reasoning behind this is now gone, along with why the stalwart Old Tom had a brief hiatus. Changes like this, which may seem so insignificant at the time, are what historians are often most frustrated by.

With this problem in mind, archives must look forwards and predict what the historians of the future will want to know about today. As such, collections are ongoing with current employees to flesh out moments from recent history. For example, the written record tells us that brewing dropped between March 2020 and summer 2021 but the lived

experience within pubs and for employees throughout the pandemic is not something that a company would logically collect and yet can provide valuable insight into the human experience of such a seismic event.

The archive is also tackling a shared problem of digital preservation. Digital records are far less meticulously handled in an active workspace with documents being overwritten or deleted as and when needed, presenting a sword of Damocles in terms of future preservation. Namely, how one can correctly preserve and maintain digital manuscripts or those of mixed media – print outs that are written over.

At the Robinsons archive, an in-house digital archive is under construction to preserve both digital records alongside the associated meta data – however due to potential sensitivity of such recent records, this will be trialled internally before being made accessible to the public.

Such preservation is particularly pertinent for the modern brewhouse. In comparison to the brewing ledgers, most brewing recipes today are printed on paper, with handwritten adjustments made on the day. This method works at the time but rarely pays much thought to interest in years to come. Hopefully in recognising this drawback methods can be made across the industry to help preserve recipes and cultures for years to come, so that readers of the Journal in 2124 can easily find what our industry was making one hundred years ago and the lives of the people that poured the pint.

Alex Priestley Leach



More from the Robinson archive including an 1899 sketch of Old Tom and Dizzy Blonde failing to survive the sensitivities of the 2020s.

Theatre programme beer advertisements



Theatre programmes dating from 1894, 1908, 1929, 1936 and 1951

Though I realise I am at risk of teaching grandmothers to suck eggs, nonetheless, here follows my experiences of hunting down brewery, pub and drink related adverts through the agency of theatre programmes (together with a few other sources).

I first started looking seriously at theatre programmes as a source in the 1980s when the odd pertinent example would pop up in a charity shop. However it was in Greenwich that I found the mother lode. In Nevada Street there is the 18th century former coaching inn, the Spreadeagle. At some point part of the building was turned over to selling ephemera and curios of all kinds, including sheet music, books, periodicals and...theatre programmes. Getting hold of them though was an interesting experience as there was not much in the way of orderliness or accessibility. Everything was crammed in higgledy-piggledy and the ancient drawers there to be explored were stiff. However, once accessed a veritable treasure trove came into view. Where they came from, who knows?

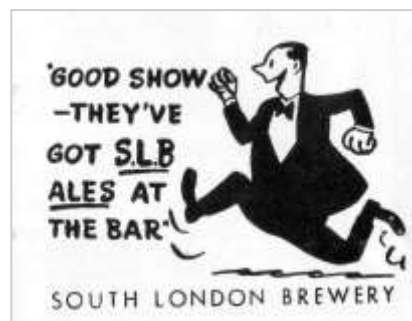


Hundreds of programmes, mostly from London but some provincial lay in total disorder, unpriced as I recall. On asking 'how much?' a

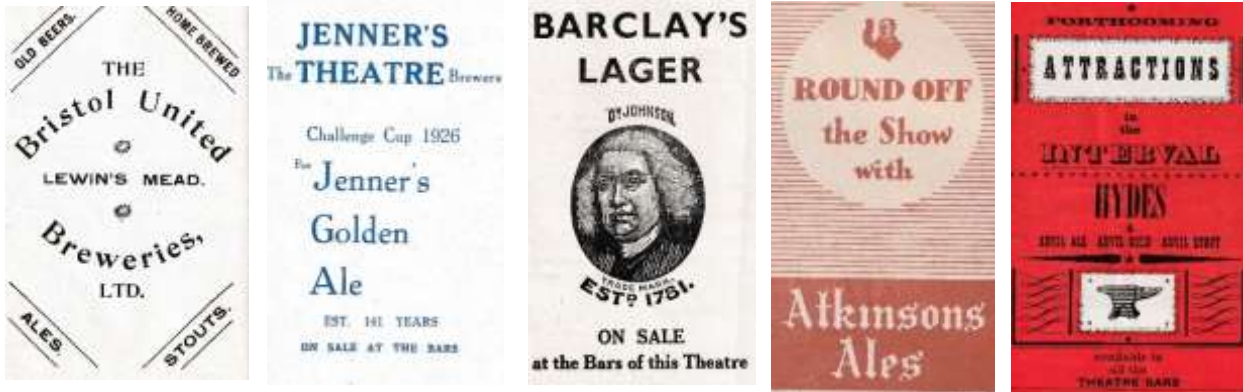
shrug of the shoulders was the opening gambit before a very reasonable price was agreed for the handfuls I had selected. I doubt if I paid as much as a pound for any one example. Date-wise they went back to the twenties, though most were 1930s – 1960s, with a few early twentieth century specimens. Aside from the beery aspect many of these programmes were interesting in their own right, including the names of famous stars of yesteryear and fascinating adverts for weight loss, marriage bureaux, hats and chocolates. Lots of chocolates.

On flicking through the hoard, sat on the floor, a whole lost world of everyday theatre-going, including music halls emerged. The first thing noticed, particularly from the older programmes was the amount of spirit advertising, especially for Scotch whisky, usually advertised as 'available at the bar'. Later, gin became better promoted. These were hard drinking times. No wonder the applause (or the brickbats) afforded the acts was said to be enthusiastic.

All good things come to an end. I cannot remember whether I cleaned them out or the place closed first. But my appetite was whetted. In addition to charity shops and junk shops or bric-a-brac stalls, the ephemera fairs that began to appear, hosted by hotels or church halls and the like were happy hunting grounds, though prices were a little higher and I soon realised I had been spoiled, earlier. The advent of the internet auction sites, primarily eBay afforded a broader, if generally more



Jenner's South London Brewery had beer in most West End theatres. Here we see its pin up Jenna Esselbee from a playing card, an exhortation to get some opera glasses and the inevitable rush to the bar at the interval.



From Princes, Bristol 1908; Savoy 1929; Shaftesbury Ave 1932; Alexandra, Birmingham 1951 and Manchester Opera House 1961

expensive option. The downside was that many sellers would assume that the prospective purchaser was interested only in the play and acting personnel, not the adverts and so they were often missed out in the pictorial excerpts. However the sellers that do include images of all the pages often include some cracking adverts.

Those in the very early programmes from the late nineteenth century, though interesting are often rudimentary in the extreme, some obviously produced by the theatres themselves rather than the breweries and consist of no more than the name of a beer and its availability in the theatre bar. Interestingly lager beer seems to be fairly prevalent pre-World War One and in the inter-war years. Of course one doesn't have to buy these programmes to have access to these images (though I usually try to purchase key examples). Individual pub and restaurant adverts may also give the names of the brewery owners, licensees or managers, thus sometimes filling in blanks of ownership or /management in the listings. Provincial programmes can sometimes afford evidence of unusual or short-lived breweries.

One brewery often encountered in London theatre programmes between the wars and later was Jenner's Brewery Ltd, Southwark Bridge Road (known as South London Brewery Ltd from 1939). As current Head Brewer at Harvey's of Lewes, Miles Jenner, a member of that brewing family stated in an interview in the Morning Advertiser (19th August 2010), 'Jenner's used to be in every theatre in the West End'. An unusual method of trading, I believe Jenner's only ever owned one pub.

A couple of other hiding places for vintage beery adverts are sports programmes and of course vintage magazines are another possibility. The 1966 football World Cup programme, includes a full page beer advert: 'Cheers! Call for a Carlsberg'. Lager advertising seems an odd choice for a game against lager loving Germans.

Another niche area for consideration is the tourist guide booklet, quite prevalent from the 1950s to 1980s, sometimes for a particular resort to tempt the visitor, or more generally to point up the amenities of a town or city. The advertisements within, making use of better printing techniques can offer up very attractive examples.

Chris Murray



By column going down; Prince of Wales 1894; Princes, Bristol 1908; Wyndham 1923; Col 2, Kings, Edinburgh 1929; Royal Court 1929; Aldwych 1938; Col 3 Alexandra, Birmingham 1951; Royal Brighton 1958; Col 4 Kings, Edinburgh 1929; Robin Hood, Nottingham 1965

Out and about

Bristol gets a beer bike

Bristol has joined the list of cities where you can have ride on a beer bike. It costs £450 to hire for an hour-long ride with as much beer as you can drink. The bike is steered by a sober driver and can seat up to 17 people, with a 'pretty barmaid' or 'handsome waiter' able to join you on your ride for an extra £50. Prosecco or champagne are other options.

These bikes are a tad noisy from the pedallers and audio system, they lead to traffic jams as the riders start to flag and have been banned in Prague and Amsterdam following complaints. One was recently impounded in Edinburgh for having bald tyres! We could not find a decent picture of a Bristol bike so here is a Pedal Pub from the States which has over 200 bikes working in over 40 locations.



Novel beer glass from Sapporo

Design studio Nendo has created a glass for Japan's Sapporo with a lopsided profile that affects how the beverage interacts with the palate of the drinker. The glass has straight sides on the front and back while the left side curves inwards and the right side bulges outwards, creating an asymmetrical silhouette. This is designed to maximise 'refreshment, aroma and richness' when drinking and allows the consumer to savour 'multiple experiences within a single glass'.

The straight side allows the beer to trickle along the centre of the user's tongue to the back of the mouth to deliver a crisp, refreshing taste. Rotating the glass to drink from the concave side means the opposite bulbous side helps to capture and amplify the beer's aroma. Finally, drinking from the convex edge causes the liquid to immediately hit the middle of the tongue, prompting the user to carefully control the amount consumed in a mouthful and ensure a full appreciation of the rich flavours. Sounds a bit complicated.



Sheffield is best city for beer again

Sheffield was first dubbed the 'real ale capital of the world' and the birthplace of the craft beer revolution in 2016. Recent work shows that it can retain its title. The new report by beer writer and Barnsley boy Pete Brown says Sheffield is still the best place on Earth for beer lovers. He found its breweries makes 780 different beers every year. There are 300 cask ales and 300 craft keg beers for sale in Sheffield every day, and the city has 362 places to enjoy a drink. Furthermore the city has four breweries for every 100,000 people, which is way more than London at 0.4. The University of Sheffield which commissioned the work has produced a glossy brochure to celebrate the findings as part of its City, Culture and Public Engagement initiative.



Guinness employment records go on line

Over 1.6 million historic records of employees at Dublin's Guinness brewery have been published online where they have been digitised over the last ten years by family history website Ancestry. There are two sets of records Guinness Trade Ledgers, 1860-1960 and Guinness Employee Records, 1799-1939' (consisting of 204,605 records).

Lees opens Founders Hall



J W Lees has partnered with creative agency Squad to open Founder's Hall in Albert Square, Manchester where the past, present and future of the brewery is encompassed while honouring its creator, John Lees.

AI in Burton on Trent



Kim McBeth doyenne of the On Memory Corner, Burton upon Trent Facebook page is using a piece of AI inspired software to colorise old photographs. Here is the Bass brewery and water tower on High Street which makes a rather striking image.

New horse for Hooky



Cromwell a two year old shire horse has joined the team of Nelson, Brigadier and

Balmoral at Hook Norton Brewery. Nelson who is 25 is retiring. Hook Norton Brewery is one of only three in the country that routinely use shire horses for deliveries.

Porlond's memorandum published

One of the treasures of the Brewers Company's library is the 650 pages handwritten in Norman French, Latin and English of William Porlond's Memorandum Book. Porlond was the Clerk to the Company from 1418-40.

Edited by Caroline Metcalfe and published by the London Record Society, this first volume covers 1418-25 and a second is planned for the rest of his career.

The contents include lists of those entering the freedom, detailed payments for repairs to the Hall and building an almshouse for poor members, descriptions of livery cloth bought, the supply of ale to the household of Queen Catherine (of Valois) and an account of the funeral processions for King Henry V in 1422.

Alongside the transcription is a select glossary, a list of named properties, mostly brewhouses known by their signs, a comprehensive index of people and places and an illuminating introduction covering Porlond's role as Clerk, almshouses, feasts at Brewers' Hall and quarrels with a certain Richard Whittington, the Lord Mayor.



Wrights Crown Brewery up for sale

The Grade II listed former Wright's Crown Brewery with its six storey tower in Market Drayton is a prominent landmark and was put on the market in March for £800,000. Built in 1899, the brewery closed after Marstons acquired the 10qtr plant and six pubs in 1904. It was used as a depot until 1941 and has since been variously a corn mill, offices, a warehouse and a gym.



AI-PA from St Austell

Brewer Barnaby Skerret at St Austell has used artificial intelligence to produce an AI-PA. Hand Brewed by Robots is a 4.2% ABV American style pale ale which uses Willemette Cascade and Sultana hops. Barnaby was working on brewery automation and asked his online generator to produce a beer based on ingredients he wanted to use and the beer flavour he expected. Then the humans took over and brewed ten barrels in the brewery's pilot plant. This brew was the first of a series in the breweries Cask Club which sees each St Austell brewer develop their own recipe and brew a small batch with some 40 casks being sold across the South West.



Original St Austell brewery for sale

The former home of St Austell Brewery is heading to auction with full planning permission to turn it into nine homes while retaining lower ground floor office accommodation. The guide price for Tregonissey House founded by William Hicks in 1870 is £425,000.

Golden hammer award to Frank Boon



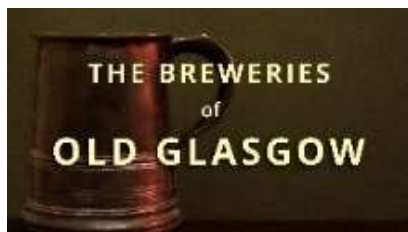
Beer enthusiasts in Bruges founded 't Hamerken in 1988 with a view to collecting objects and documents for conservation in the Bruges Culture library. Every two years it presents a Het Gulden Hamerken (The Golden Hammer) to a person who has made an impact on brewery history. The thirteenth award has been made to lambic brewer Frank Boon who moved from blending lambics to brewing them.

Amphorae fermentation

Michigan's Archival Brewing in the States is fermenting a Scottish heather ale in 800L earthenware amphorae. They expect to get earthy mineral flavours into the beer, which they hope will be as close to possible to this beer style from history. We are told that BrewDog's Overworks project in Scotland abandoned its amphora trial when the iron content in the beer made it undrinkable. Hopefully Archival will have better luck.



Old Glasgow breweries



Eddy Burns has added to his collection of jaunts around historic Scotland with a look at some old brewery sites around Glasgow stretching back to the Great Brewery in Anderston which was founded in 1752. There is not very much left on the ground but Eddy's engaging style and the current landscape interspersed



Hugh Bairds Grand Canal Maltings in Barnards day

with old maps, prints and wartime aerial photographs makes an interesting story. Go to <https://youtu.be/0-rNH4HRjv4>.

Mike's Meanderings – t'other FGP

In a previous article on Elgoods I mentioned that there seemed to be two Frederick George Phillips in the area. This is the story of the one at Crowland and briefly Stamford.

Bank Brewery, North Street, Crowland

OS Map 1887 - National Library of Scotland



In terms of some background: the Fakenham Brewery in Norfolk was founded c1810. The first owner of the brewery was Abraham Page, but he was bankrupt by July 1811 and the 16 coomb business was for sale 26th September. Control then passed to James Page who appears to have been assisted in funding by the Hogge & Herbert's Brewery at Setchy Bridge.

Trading with Abraham at Fakenham had been German Page, who by 1824 was a brewer and liquor merchant in Crowland. He died 13th May 1828, leaving eight young children, when his executors were his previous partner, Mr Sharpe brewer of Market Deeping; Mr Huckbody, Postland; Abraham Blood, builder, Crowland. His widow Elizabeth would continue the business. However, in the December there was a warning that James Page sen was pretending to be a surviving partner. In October 1829 there was a case in Chancery of Sharpe and others vs Page; debts to John, Henry and George Bugg bankers Spalding. On 10th December there was a sale at the George Inn of the Crowland business and plant, described as a 'most lucrative and eligible concern'.

At Market Deeping the partnership of Thomas Brewerton (*sic*) and Henry Bugg of Spalding had been dissolved on June 1804, when the business went to Thomas Sharpe. Andrew Davison in *Justly Celebrated Ales* on page 9 shows a John Brereton at the Fakenham Brewery in 1852. In 1841 J Brereton of Brinton of the brewery had been married.

Notice is hereby given, that the Partnership subsisting between us the undersigned, Henry Bugg and Thomas Sharpe, as Common-Brewers, Maltsters, and Liquor-

Merchants, at Spalding and Market-Deeping, in the County of Lincoln, will upon, and from, and after the 1st day of November next, be dissolved by mutual consent. 18th day of October 1815.

H Bugg Tho Sharpe

The Spalding brewery lasted until the 1950s as Soames & Co. Meanwhile, back in Crowland, in June 1816 John Smith sen was selling a bake house and 20qtr malting in North Street, with nearby corn mill. A millwright, aged 83 he died around 1828, when Bank House was for sale 7th February. In 1831 a Miss Huckbody was living at Bank House, suggesting that was now the family home.

In October 1830 there were ads for a man to run a small brewery, details to the post office in Crowland. In May 1832 Mr Huckbody at the brewery was advertising for a cooper. In 1836 Thomas Sharpe brewer of Market Deeping died and around November 1840 German's widow Elizabeth had lately died.

Stamford Mercury Fri 29th 1834 May p3:

James Huckbody made a deed of assignment 18th Dec 1835, one creditor being Abraham Blood, innkeeper. It seems he was putting his own affairs in order, since on

CROWLAND BREWERY.

JAMES HUCKBODY, impressed with a sense of favours conferred upon him during his establishment in the above business, takes the present opportunity of returning his acknowledgments to his numerous friends for their liberal support; at the same time hopes for a continuance of that patronage on behalf of his Son, W. L. HUCKBODY, in whose favor he has resigned, and whose industry and obligingness he trusts will entitle him to their approbation.

P.S. All persons standing indebted to this Brewery, will oblige by discharging the same at Mr. BONNER'S office, Spalding, or at my residence in Crowland; and all persons to whom it may be indebted will forward their accounts, that the same may be discharged.

WILLIAM LOFTUS HUCKBODY takes the earliest opportunity of informing his friends and the public that he has entered on the Crowland Brewery, late in the occupation of his Father, and, being acquainted with the business, is determined to offer an article of the best quality at the lowest possible price; and he flatters himself with the continued favours of his Father's friends and the public in general, and assures them on his part no endeavour shall be wanting to oblige and secure their interest.
Crowland, May 25th, 1835.

23rd March 1836 Abraham was arranging the sale of his effects at Bank House. James had been a farmer and grazier in the area from at least 1795. James' wife had died 25th November 1835, aged 65. Their son seems to have moved by November 1838, when there was a notice for claims on his estate. However, in 1843 William Loftus Huckbody, aged 33 and described as a man of respectable appearance, was accused of swindling William Phillips corn merchant at Chelmsford. Interestingly WLH purported to be connected with Mr Perry of the brewers Wells & Perry, for character references. They denied knowledge or connection with him. He then retired to Margate.

Nevertheless, in 1841 James Huckbody, coal and hop merchant, was listed as the Original Brewery, to differentiate from the Triumphant Brewery of George Maxwell. The latter was also a baker, flour dealer, miller and coal merchant, who had advertised for a brewer in 1832. October 1838 the Overseers of the Poor offered a

one guinea reward for his maltster George Burton who had absconded from his wife and family. October 1840 brewer W Maxwell was letting the Wheat Sheaf at Deeping St James and in 1842 William Maxwell married Ann, daughter of E Maxwell, Hill House near Thorney. By March 1843 was letting the Carpenters Arms.

Apparently, despite the name, it was short-lived since it was to let May 1843 "old-established" with immediate possession, brewer W Maxwell. October 1844 he was letting the Fitzwilliam Arms, but the brewery was defunct 1847 and plant sold, possibly connected that a Mr Marfleet had made improvements in North Street by pulling down an old malting.

On 18th January 1839 there was a collapse of scaffolding at the new brewery being built for Mr Climenson, by Abraham Blood. The brewer Thomas Pack was about to lay the last brick, presumably 'topping out' the building. In 1842 James Climenson mentioned as a common brewer, died by August 1844, when his executor was Mrs Mary Smith. Sale 9th October of furniture etc on premises Bank House. In 1848 Thomas Pack was summonsed for deserting his wife Susannah and their three children. In 1830/31 he had hired the White Horse, from Mr Hunt, brewer of Stamford.

In 1825 Philip Phillips (b1803) was a draper and grocer, who in October 1826 married Mary Casswell, daughter of an "opulent farmer and grazier". In 1838 Phillips was a corn and wool merchant, in January 1843 formed a partnership with Felix Goodwin as drapers Bridge House, where Phillips was living in 1841, but it was dissolved 31st Dec 1844, Goodwin to continue.

In June 1849 farmer Richard Caswell died, with Phillips as executor. In the November Phillips ceased farming at Postland on the road to Whaplode Drove, suggesting he may have inherited from his father-in-law. In October 1849 he advertised for a maltster and also a tenant for the Horse Shoes. He was then involved with letting the following:

1850 April - Cricketers, Spalding; Wheat Sheaf, Deeping St James and the Kings Head, Crowland.

1851 March - Exeter's Arms, Crowland; Five Alls, Spalding and the Ship Surfleet; April White Horse, Whaplode.

In 1852 letting the Granby Head in North Street, which in the 1790s had been run by William Phillips.

However, PP was bankrupt in February 1852, having made losses of over £3,000. It was said these originated from his farming and that the brewery was profitable. He ended up paying a dividend of 4s 3d in the pound. Having done so, he continued to operate as brewer, maltster, wine and spirit merchant and dealer in hops, seeds, linseed cakes etc. On 25th March at Bank House Brewery sale farming stock, gang of three boats, stock in trade etc. September 1852 letting the Peacock, Gedney Hill. Mistakenly shown as the "Black Horse Brewery" in March 1856. On 19th October 1857 selling furniture etc at Bank House moving, and in February 1858 he was in Spalding.

Then November 1857 he ceased brewing in favour of his son Frederick George, who had taken a brewery at Stamford, previously Wm Edwards. FGP was born 1836,

so the change may have been linked to his coming-of-age.

PHILIP PHILLIPS, Brewer, Maltster, Wine and Spirit Merchant, having relinquished business at CROWLAND, desires to thank the numerous friends who have most kindly given him their very liberal support, and begs respectfully to state that his Son, F. G. PHILLIPS, having entered on a Brewery at STAMFORD, will endeavour to his utmost to supply those customers (who may be good enough to transfer their favours to him) with articles of the same first-rate quality that it has been his (P. Phillips') constant object to do.

FREDERICK GEORGE PHILLIPS, Brewer, Maltster, and Spirit Merchant, having entered on the premises lately occupied by Mr. WM. EDWARDS, in All Saints', STAMFORD, begs to inform the public generally that he has now in stock plenty of first-rate ALE, which he is selling at 1s. 2d. per Gallon, and which for flavour, brightness, and quality he feels confident cannot be surpassed. In Spirits he is able to offer such as will give universal satisfaction.—London Porter, draught and bottled, always in stock.

F. G. Phillips hopes, by the quality of his articles and by attention to his business, to obtain a share of support; and customers will find all orders they may favour him with promptly and thankfully executed. It is requested that all orders be fully addressed.

Fred. G. Phillips further desires to inform the public that he has opened a Store-room at CROWLAND, on the Three Tuns premises, under the superintendance of Mr. WILLIAM PITTS, for the purpose of accommodating customers with large or small Barrels of Ale ready for use, and for the sale of Draught and Bottled Porter. A horse and dray will be kept in readiness for executing all orders as soon as they are received. An arrangement has also been made for Mr. Wm. Pitts to open a Retail Liquor Store on the same premises, the object being to supply purchasers who may prefer it with Liquor of exactly the same quality as F. G. Phillips supplies wholesale, but in smaller quantities than two gallons, and at the same price in proportion. In conclusion, attention is directed to Mr. Wm. Pitts' advertisement.

Stamford Mercury Fri 13th Nov 1857 p1

The Crowland site was to let and in December 1857 Wm J Hardy was advertising he was using the premises. On 31st July 1858 Geo Edis brewer was arrested for being drunk in the street.

In May 1859 the 10 qtr brewery and malting in North Street were to let "excellent and old established" occupant Mr Hardy, with seven pubs. Details Thomas Hardy of Clout House, Postland. Then on 10th August the Stamford brewery went to Charles Walker, previously of Walker & Dafforn. That site is now the well-known Melbourns All Saints Brewery.

In December 1859 FGP was summonsed by Thomas Hardy for forcibly entering the Crowland premises, and in May 1860 LG Phillips brewer of Crowland was letting the Five Alls at Spalding. December 1860 the Crowland Brewery had a new partner of Felix Goodwin (possibly his father's previous partner), trading as Goodwin & Phillips; however, it was short-lived:

Partnership heretofore subsisting between us the undersigned, Felix Goodwin and Frederick George Phillips, carrying on business at Crowland, in the county of Lincoln, as Brewers, Malsters, Wine and Spirit Merchants, Farmers and Graziers, has been this day dissolved. 4th Feb 1861.

On 14th January 1861 sale furniture etc FGP and in May the 10qtr brewery North Street was for sale, again 20th June, Goodwin leaving. On 9th July there was a court case - Mr Hollingsworth auctioneer vs Phillips regarding the sum of £280 and mention of Mr Godwin, later shown as Goodwin a creditor owed £500. In a court case in

October, it was said that Goodwin had seized goods on 3rd January, but also some owned by Miss Sarah Ann Phillips. There was a further sale 30th December of the brewery and malting and 20th March 1862 sale of plant etc.

In 1863 Alfred Whyte was mentioned as a brewer and maltster, the following year at the Bank Brewery, but it was for sale November 1864. In January 1868 Alfred Whyte was described as a bankrupt brewery clerk. An 1867 court case involved Rev J Climenson (presumably son of James) vs A Whyte concerning rent of house and brewery for the period 1866 to February 1867. Although Thomas Whyte was listed as a brewer in 1868, this was shown as West Street.

On 22nd January 1862 FGP was a bankrupt brewery clerk at Walton on Thames, sued as P Phillips of St Martins le Grand. Then in 1870 the Stamford Mercury of Friday 21st October reported that Frederick George, aged 33 son of Philip Phillips, London Road Spalding, had died suddenly in August, while travelling in the East.

Philip is thought to have died around 1880, ending this branch of the family's involvement.

The 1900 map still shows the buildings and Bank House, but with no mention of the brewery. Nothing now remains other than a possible old wall and the family home. The Heritage site gives some details:

Demolished 19th century farmstead. Regular courtyard with multiple regular yards. The farmhouse was detached with the long axis facing on to the yard.

Bank House, 113 North Street - The house was originally known as Bank House and is associated with the Bank Brewery that used to be at the opposite side of the road.

Further reading

[https://heritage-](https://heritage-explorer.lincolnshire.gov.uk/Monument/MLI97140)

[explorer.lincolnshire.gov.uk/Monument/MLI97140](https://heritage-explorer.lincolnshire.gov.uk/Monument/MLI97140)

Brewers of British Isles BHS

Justly Celebrated Ales, Andrew P Davison BHS 1991

<https://www.norfolkpubs.co.uk/index.htm>

Mike Brown

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](#)

GREATER MANCHESTER

11 Central Brewery, Unit 27a to 28, Quayside, Media City, The Quay, Salford M50 3AH

W: www.sevenbrothers.com

Established by Seven Brothers Brewery as a second site with a separate micro brewer.

Brid's Cross Brewing Ltd, Unit C5, Fieldhouse Ind Est, Fieldhouse Road, Rochdale OL12 0AA

W: www.bridscross.co.uk

Beers initially brewed at other local breweries. In 2023 they purchased the plant from Thirst Class.

This was moved to the Serious Brewing site, where the two will merge creating a shared facility, but separate plants. Brid's Cross is the symbol for the Irish patron saint of brewers.

We Are Wolf Brewing Ltd, Church Inn, Church Lane, Uppermill, Oldham, OL3 6LW

When Saddleworth closed in 2023, We Are Wolf took over and continued on the same site.

The Sheriff's Good Head Brewery, Rochdale Road, Rochdale, OL16 3BN

A home brewer who went commercial in spring 2022.

HAMPSHIRE

Island Life Craft Brewery, 91 Clarence Road, East Cowes, Isle of Wight PO32 6ET

A home brewer Glen Johnson commenced commercial sales on a small scale in November 2021.



A 350L kit is used and beers are canned. He plans to leave his work and commence full time brewing..

MERSEYSIDE

Colbier Brewery Ltd, Unit 7, The Bridgewater Complex, 36 Canal Street, Bootle L20 8AH
Established by Stuart Rumble, brewing commenced in March 2024.



NORTH YORKSHIRE

Carleton Brewing Co Ltd, Park Lane, Carleton, Skipton BD23 3DJ

Brewing commenced in January 2024.

TYNE & WEAR

Blackfriars Brewery, Friar Street, Newcastle Upon Tyne NE1 4XN

www.blackfriarsrestaurant.co.uk
Brewing started in early 2024 using a 400L brew system. Beers are available mainly at the Blackfriars Restaurant.



WILTSHIRE

Moonraker Brewery, Unit 17 B & C, Deverill Road Trading Estate, Sutton Verry, Warminster BA12 7BZ

In late 2023 Plain Ales went into administration. A new team purchased the full concern and continued brewing now named Moonraker. The beers remain the same with different names

Gleanings – tomorrow’s history today!

G-K to build new brewery



Greene King has submitted plans to move from its historic Westgate Brewery in Bury St Edmunds to a new site at Suffolk Park next to its new distribution centre about 3km away on the eastern fringe of the town. The £40m investment at the new site will assist in meeting its future sustainability objectives. Building works are due to begin in 2025 and be completed by 2027, subject to planning approval.

Greene King has been brewing at its Westgate Brewery site 1799. As yet, there is no word as to what will happen to the original site and its equipment.



The mash tuns at the Westgate site

This good news was somewhat tempered by St Kitts and Nevis in the Caribbean saying it wants restitution due to company founder Benjamin King having 231 slaves on the island and being compensated some £500,000 in today’s money when slavery was abolished in 1833. Negotiations with European governments having stalled, individual companies are now being targeted. G-K admitted its predecessor’s involvement in 2020 following the Black Lives Matter campaign.

Bristol Beer to move

Meanwhile the Bristol Beer Factory which was founded in South Bristol in 2004 and will be moving 1km away to a modern and sustainable production facility where capacity can be increased to 30,000hL. The £2m project should be completed by the end of 2024. The Tap Room will remain on the current site.

Oh dear

In what the International Organisation of Vine and Wine (OIV) calls ‘one of the most significant declines witnessed in recent history’, wine production in 2023 dropped to its lowest level since 1961, down 9.6% to 237mHl. The harvest was hit by adverse climatic events such as early frost, heavy rainfall, drought and fungal diseases. The Mediterranean was hit hard with Spain down 20.8%, Italy 23.2% and Greece 34.4%. Australia was down 26.2%. Perversely France increased by 4.4% and USA by 8.5%. Cava giant Freixenet in Spain has furloughed 80% of its staff.

Samlesbury H₂ plant

A-B InBev has secured planning consent to develop a large-scale renewable hydrogen production facility co-located with its brewery in Samlesbury. Its intention is to meet all of the site’s demand for thermal energy and hydrogen fuel cell transport refuelling. The facility will produce ‘green’ hydrogen by electrolysis powered by 100% renewable electricity. Hydrogen produced at the site will be fed directly into the plant’s boilers.

The project due for completion in two years is led by Protium and could save some 11,000 tonnes of greenhouse gas emissions from the site. Another initiative at Magor will be powered by on site wind turbines and solar panels. Neighbours worried about catastrophic explosions continue to be vociferous.

Harvey’s brew authentically

Another quality mark has appeared on the scene courtesy of Harvey’s. The brewery says it has forged a unique identity by doing things its own way and defines the term ‘authentic’ as being in the traditional or original way as well as being ‘true to your own values and spirit.’ The seal encapsulates six key attributes namely; a gravity-fed tower brewery, spring water from an artesian well, copper fabricated brewing kettles, local whole leaf hops with a traditional hop back, open fermenting vessels with gravity skimming and a yeast which has been



repitched for more than 60 years. There are not too many qualifiers for all six of those criteria.

Theakston’s cooperage partnership

T&R Theakston is partnering with its journeyman cooper Euan Findlay to launch a new business, continuing its support of the heritage of brewery coopering. Trussed in 2021 after a five year apprenticeship, Euan is now developing his own coopering business within the brewery. The launch of Findlay’s Cooperage will mean the brewery can continue to provide and maintain its casks while enabling Euan to develop wider cooperage services, from traditional cask creation to more bespoke projects and artworks. There are but two breweries in the country retaining their own coopers.

Salt of the sea from Moretti

The popularity of the Mediterranean lager sector continues unabated with Heineken UK launching Birra Moretti Sale di Mare, an unfiltered version of its 4.8%ABV Italian lager. It has a hint of Sicilian sea salt hence the name.



Breal is now Keystone

Private equity firm Breal Group has rebranded as Keystone Brewing Group following the acquisitions of Black Sheep, Purity, Brew by Numbers and Brick in the past year. It says it has made the change to reflect its strategy of purchasing struggling craft breweries and reflects its pivotal position in the brewing industry! Who’s next we wonder.

Roosters takes Daleside

Rooster’s has acquired Harrogate neighbours Daleside Brewery in a move that allows MD Eric Lucas and his fellow shareholders to step down and enjoy retirement. The business will continue to operate as a separate company. But in due course production will move across the town to fill Roosters spare capacity in its new brewery. Daleside was founded in 1991 by Bill Witty, who passed away in 2007.

Meantime to close



Asahi acquired Meantime in 2016 when South African Breweries joined InBev and the former's European interests had to be sold on. Later Asahi bought the old Fullers Brewery in Chiswick in 2019 and has announced that production of Meantime beers, together with Dark Star ales, will be moved to West London. Asahi UK said it wanted to keep a Meantime presence in Greenwich where a 'new standalone consumer retail experience' will celebrate the company's significance in the history of British beer.

Meantime was founded by Alistair Hook in 1999 and is often said to have pioneered the craft beer movement in the UK. It was originally based in Penhall Road, Charlton, before moving to Blackwall Lane in east Greenwich in 2010.

Spent yeast recycles metals

Electronic waste is notoriously difficult to recycle, because it is hard to separate the different metals in the waste from each other. Scientists in Vienna have now found a way of selectively capturing metals using spent brewer's yeast in a biosorption process which allows metal ions to stick to the surface. Changing the pH of this solution alters the interactions so that different metal ions are absorbed. The metals are then removed from the yeast surface by acid treatment.

Fresh look for SIBA

The trade association for the smaller end of the industry, SIBA has launched a new brand identity and is now the Society of Independent Brewers and Associates reflecting the importance of suppliers to the business. Founded in 1980 as the Small Independent Brewers Association, SIBA changed its name in 1995 to 'the Society of Independent Brewers' but kept the original acronym.

Figures, from the SIBA UK Brewery Tracker, show the UK total number of active UK brewers now stands at



1777, a drop of 38 since the end of 2023 or 47 down on the full year.

Kirkstall to run the Tetley

In collaboration with Vastint UK, the developer behind Aire Park in Leeds, the Tetley building has re-opened to the public under the management of Kirkstall Brewery which promises to create a 'contemporary, fresh and friendly venue and events space which celebrates the rich history of beer making in Leeds and Yorkshire'. The art deco building dates from 1931 and was most recently the home of an art gallery after the brewery closed in 2011.

Netflix to do Guinness

In his latest tale of dynastic dysfunction Steven Knight, the creator of *Peaky Blinders* is writing the *House of Guinness* for Netflix. The eight episodes are 'set in 19th-century Dublin and New York, will focus on the consequences of the death of Benjamin Guinness, and the far-reaching impact of his cunning will on the fate of his four adult children, Arthur, Edward, Anne, and Ben, as well as on a group of Dublin characters who interact with the growing juggernaut of Guinness'.

Crooked House furore rumbles on

Owners of the famous Crooked House pub, which was gutted by fire and then demolished last August have been ordered by the local council to rebuild it in its original form within three years. They have appealed, offering to rebuild it elsewhere. Meanwhile local MP Marco Longhi has introduced a Heritage Pubs Bill which aims to strengthen planning rules.

Lost Forest loses trees

Brewdog spent £8.8million buying the 1018 acre Kinrara Estate on the banks of the Spey near Aviemore and planting more than a million trees to soak up carbon from its Aberdeenshire brewery. Sadly due to challenging climate conditions, half the Scots pines and all the oak trees failed to survive. Replanting is well underway.

Meanwhile Heineken got a roasting from the environmental lobby after it felled 300 acres of cider apple trees in a Monmouthshire orchard. The firm said it had followed the rules in the Wildlife Act. We are told the demand for cider is down, more culinary

apples are being used to make it and you cannot use bitter sweet cider apples for anything else.

Cornish beer lollies?

St Austell is apparently at peak packaging capacity and has found a novel means getting more beer into its pubs as ice lollies. It has even found a way to get the gas into the lolly which means you can feel the fizz of the beer in each lick! Shame the press release was dated 1 April.



Sommelier admin moves

The IBD is steadily divesting itself of the old Beer Academy by moving its beer appreciation courses to WSET and will transfer the administration of Britain's Beer Sommelier qualification to Cask Marque.

Barley Queen blesses

Norfolk brewer Grain is set to revive an ancient East Anglian folk tradition as it seeks to grow and malt its own barley. It hosted the Blessing of the Barley Queen, a Waveney Valley tradition that crowns a Barley Queen to bless the spring sown crop. A local lady 'mature in years and wisdom' was chosen as the Barley Queen to bestow her blessings on the barley, calling on the four elements of nature.



Jennifer Mead (pictured) blessed the brewery's first crop of home-grown barley beside the Alburgh village church. As is often the case, the event was followed by a few beers.

Burton Bridge sold

The Burton Bridge Brewery was founded in 1982 and with its proprietors well into retirement age has been sold to Planning Solutions which operate the Conkers tourist attraction nearby. It previously ran the National Brewery Centre in Burton, prior to Molson Coors' decision to close it. With that closure, Planning Solutions retained the Heritage Brewery brand with beers since brewed under contract by Burton Bridge. The brewery's five pubs were sold off before the deal.

Questions and occasionally the odd answer

Niamh is looking for Berkshire recipes

Niamh McGroarty is researching breweries in Newbury, Berkshire, hoping to uncover some recipes in order to 'pay homage to them'. She has been in touch with the archives in Berkshire and West Berkshire museum with no luck as of yet.

Mike Brown replies that he is currently researching the brewers of Berkshire for a forthcoming BHS publication on the county but he has not seen a lot from the town. It might be worth looking in the Courage papers held at London Metropolitan Archives but it would very much depend on what period is to be recreated. The only thing which might give some ideas would be the Blatch of Theale papers, which I believe include C19 brewing books. The guys at Windsor & Eton Brewery may also be able to help. Can anyone else?

Ken Thomas, Heineken's consultant archivist reckons you will be lucky to find any recipe records as the various firms that were operating in the town were all eventually subsumed into the Reading firm of H & G Simonds Ltd and all were closed down by 1930. The South Berks Brewery with the Castle Brewery in Reading and the Atlas Brewery on Bartholomew Street in Newbury were closed in 1920 and 1930 respectively. Simonds also acquired and closed the Newbury Brewery Co's Castle Brewery on Northbrook Street in Newbury in 1930. There was also F J Finn's Phoenix Brewery on Bartholomew Street which was taken over by Ushers of Trowbridge in 1923 and closed shortly afterwards. Newbury's beers post 1930 would have been brewed at Reading or Trowbridge. H & G Simonds' brewing book for 1869-1872 survives at the London Metropolitan Archive in Clerkenwell – their ref is 2305/60/079.

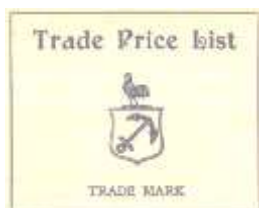
Flowers Keg Bitter bus advert



The Transport Museum Wythall is nearing the completion of the long restoration of Leyland double-deck bus GUE349 and has reached the stage of signwriting the adverts on the upper deck side panels. The advert to be reproduced is one for Flowers Keg Bitter, which includes a design at each end. The problem is that no-one is certain of the detail of the picture. Can anyone help?

Why a cockerel?

Some discussion has broken out at BHS headquarters as to why Courage used the cockerel as its company logo. After all cockerels are French aren't they? Courage archivist Ken Thomas told us –
Our first picture of it is from 1914 when it sits above an anchor on a shield. The brewery near Tower Bridge was called the Anchor Brewhouse but the bird looks rather like a bantam? Next, sometime in the 1930s a new cockerel design became more prolifically used and was gradually introduced on pub



signs, brewery stationery etc. Then, in 1948, Courage commissioned designer Milner Gray to create a new silhouette design, and this lasted all the way up to the early 1990s. There was yet another cockerel after this time but it had no longevity as Courage started to disappear as a company. I've not heard any convincing suggestions as to why Courage's adopted the cockerel – but it is a popular motif i.e. French rugby team and Spurs come to mind? Some have suggested there was a Courage family coat of arms using the bird as a heraldic emblem.....

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John Barrett maltings owner (NL104 p33)

Terry Hanstock replies that John Barrett was born in 1845 in Ulting, Essex, and recorded as John Evans Barrett in the 1851 Census. In 1861 he was living in Witham, Essex, and working as a goods clerk for the Eastern Counties Railway. In 1871 he was living at Albert House, Crescent Road, South Weald, Billericay, and was employed as a commercial clerk in the malt trade. By 1881 he had moved to The Burses, By Main Road, Hutton, Billericay, and was a maltster employing 3 clerks, 25 labourers and 2 boys. At some point he formed a partnership with E B Bradley and J D Bradley, trading as Bradley & Barrett of 24 Mark Lane, London. This was dissolved in 1882 with John Barrett apparently incurring debts. In 1885 he applied for an off licence for Brentwood Maltings (King's Road) and was recorded as being a maltster and coal merchant. By 1891 – still a coal merchant and maltster – he had returned to Crescent Road, South Weald, now residing at Granville House. In 1893 he was selling malt coombs for cattle feed from his maltings at Southminster and in 1896 was putting up for sale the freehold of a number of properties in Brentwood High Street occupied by the Constitutional Club, Coffee House, and Recreation Hall. He was also seeking to rent out Cromer House on Crescent Road, South Weald. The same year he was fined for using unverified weights at his Southminster maltings. Still living at his South Weald property, he was recorded as a manufacturing maltster in the 1911 Census. John Barrett died at Westcliff on Sea in 1920 leaving an estate worth £6366 (c£356000 in 2024).

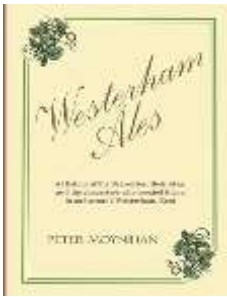
Ken Fairbrother corrects....

In the NL 104 on page 8 John Arguile states that Peter Aikens was President of the Institute of Brewing & Distilling from 1991 to 2001. This is wrong and should be corrected to read President of the Institute of Brewing from 1990 to 1992.

BHS Books

Westerham Ales

By Peter Moynihan

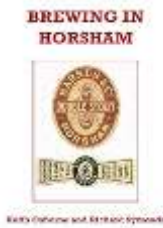


Back in 1991 the Brewery History Society published the first edition of Westerham Ales, long since out of print. Now, we are pleased to

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

Brewing in Horsham

By Keith Osborne and Richard Symonds



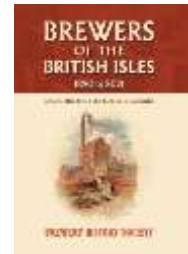
This is a 75 page, A4, colour book covering the brewers of Horsham. It documents those involved in beer

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

Brewers of the British Isles -

1890 to 2021

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



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

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

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

Alternatively, send an email to publications@breweryhistory.com for more information about how to order without using Amazon

More vintage brewery vehicles



Photos from Facebook and the Beautiful World of Classic Transport.

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Guinness
Hadrian Border Brewery
Hall & Woodhouse Ltd.
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Hepworth & Co. Brewers Ltd.
Historic England
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Hook Norton Brewery Co Ltd.
Hop Back Brewery plc
Institute of Brewing & Distilling
Kirkstall Brewery
J W Lees & Co (Brewers) Ltd
McMullen & Sons Ltd.
Murphy & Son Ltd.

National Library of Science and Technology
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Warmminster Maltings
Weyermann Speciality Malting Co.
Wimbledon Brewery Co. Ltd.
Windsor & Eton Brewery
Wye Valley Brewery Ltd.

More photos from Harveys at Lewes in 4 November 2004

