

BREWERY HISTORY

SOCIETY NEWSLETTER



No 106
September 2024

BREWERY HISTORY SOCIETY

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Newsletter 106

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Contact Us

Newsletter Editor

newsletter@breweryhistory.com

Roger Putman

Address withheld

Journal Editor

journal@breweryhistory.com

Book Sales

books@breweryhistory.com

Publications

publications@breweryhistory.com

Ken Smith

Address withheld

Membership

membership@breweryhistory.com

Roger's thirty first

Bannaghtyn from the Rock. The sun has come out at last but I am sure it will go in again just as quickly. Oh well, we have two new breweries over here. Burnside Shed and Kerroo Brewing have been added to Okells, Bushys, Odin, Radical, Noa and Kaneen, that makes eight. Odin has moved to bigger premises and Bushys has planning permission to move to Castletown where brewing will recommence for the first time since 1986. Not bad for a place with the population of greater Weston super Mare!

Now, what has been hitting the fan recently? Well, Carlsberg Marstons is now wholly owned by Carlsberg since Marstons decided that brewing was a distraction from running its 1370 pubs. Worriers point out that the names of Banks, Tetley and Marstons do not figure too strongly in the minds of the Board sitting in Copenhagen. They probably know little about UK cask beer either but they no doubt appreciate that the Park Street brewery sits on some prime real estate in the middle of Wolverhampton. Global brewers do not worry too much about the heritage of individual countries so perhaps folk are right to be alarmed given the rapidity with which Jennings, Ringwood and Wychwood went to the wall.

Madri jealousy carries on as the so-called World Beer sector continues to take share from standard lagers like Carling and Fosters. The CEO of Estrella Galicia in Spain says it is misleading for the British public to be presented with a beer pretending to be Spanish using all the symbolism of the home country's capital. He also decries the other beers sporting a European image which are brewed in the UK. Only Peroni is still brewed at home but for how much longer bearing in mind the cost of transportation. Estrella Damm bought the Eagle Brewery from Marstons and no doubt brew its UK beers in Bedford. Galicia is an entirely different company. Does it really matter where your beer is brewed?

As the global coffee industry struggles with global warming, Voyage Foods has launched a bean less 'coffee' consisting of a blend of roasted chickpeas, rice hulls and caffeine derived from green tea. It is said to replicate the flavour and buzz and is 40% cheaper than the real stuff. Perhaps I should taste it first but who remembers their Grannie serving Camp Coffee, a blend with chicory? Apparently you can still buy it, part of the Schwartz empire. I mention this as a Belgian start up called Bar.on is pushing a 'beer printer' which would sit on the bar and dispense any style of beer at the push of a button. Six cartridges contain a range of flavours and aromas which are added to grain spirit. I am not sure we are ready yet for 'molecular' beer or more ersatz coffee.



Front and back covers; This month we feature the Carlsberg Tetley plant at Northampton back in September 2003. Now one of the breweries of the Carlsberg Marstons Brewing Company, it celebrated its 50th anniversary back in May. The rather austere but striking building is said to have been inspired by a Viking longship. To see more of Roger Putman's photos taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewerypedia pages

BHS Calendar

Your contact is Phil Wilson 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.

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.

We are busy with the calendar for 2025 and hope to have all the details for you in the next Newsletter.

From the Chairman

Welcome to another BHS Newsletter. Our editor has told me that brevity is needed on this occasion so I shall keep it brief! We had a very successful AGM few days in North Yorkshire and we offer our thanks to our hosts at Wensleydale, Black Sheep and especially at Theakston where Simon Theakston and his team gave us a very special day as reported elsewhere. At the AGM Paul Travis stood down from his role looking after the BHS bookshop for very many years and it was with great pleasure that the Society presented him honorary life membership.

We still have more visits in the programme to be enjoyed and planning for next year is well underway. All being well final details should be in place in time for the December Newsletter. The new Facebook Group has proved hugely popular and has resulted in new members, with hopefully more to follow.

*Best wishes,
Jeff Sechiari*



Membership Matters

I am sorry to have to pass on the sad news that Geoff Mumford, co-founder (with Bruce Wilkinson) of long-time corporate member Burton Bridge Brewery has passed away. In 2022 Geoff and Bruce welcomed the BHS to the brewery for an excellent visit as part of our AGM time in Burton. We send our condolences to his family and friends.

I am delighted to say that membership renewals have come in very promptly this year, my thanks to everyone who has renewed – there is still time if you haven't got round to it yet. Can I reiterate the two points made last time concerning standing orders and email addresses.

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

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

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

Our new membership category of electronic membership, which we thought may be of particular interest to our overseas members, has already attracted over 50 members at home and abroad. This has a reduced

subscription of £15 and offers PDF copies of each Journal and Newsletter throughout the year. The Journal and Newsletter pages of the BHS web site also now include links to 'flipping book' versions of recent issues. Do please let me know if you would like to switch to this membership category. You are able to make searches within the documents and to expand the display size on screen, or have the computer 'read' the text aloud if needs be.

New members

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

Corporate Members

Samuel Smith Old Brewery
Thames Side Brewery
T&R Theakston Ltd.
Wensleydale Brewery
University of Reading Library

Individual Members:

David Archibald, Edinburgh
Interests: Brewing history, member of SBAA
Tom Aston, London
Neil Berry, Worcestershire
Interests: Victorian tower breweries current and history of defunct breweries.
Simon Best, Derbyshire
Stephen Brooks, Derbyshire
Michael Collard, London
Interests: Alexander's Beezon Brewery, Kendal (closed 1951). Dorset and Bristol Breweries

Tim Edgell, Gloucestershire
 Interests: Cornish and Dorset breweries, old and new
 Paul Hastings, Cheshire
 Julian Howard and Angela Morgan, London
 Daniel Kerruish, Dublin
 Steven Leek, Staffordshire
 Alan Lister, Oxfordshire
 Paul Sheldon, Isle of Wight
 Trevor Wall, Cumbria
 Interests: Most aspects of history with special regard
 to social history

Jeff Sechiari, Membership Secretary
membership@breweryhistory.com
 Address withheld

BHS Bank details

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

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

Brewery History Society Annual General Meeting
16 May 2024

Chairman’s address

Welcome to our 2024 AGM report. I am delighted that we are now back on track, meeting together in person after a few turbulent years.

First and foremost, I should like to thank Simon Theakston and his team, our hosts for this the most important day in our Society’s calendar. My thanks also to our President, Miles Jenner, and our Visits Secretary, Phil Wilson, for making all of the arrangements, with a lot of organising going on in the background.

Sadly we have lost a number of members during the year and remember their involvement with thanks. In particular three great servants of the Society have left us – Dr Ray Anderson was our very active President for a number of years; Ian Peaty, who filled many roles including Chairman and Journal Editor over a long period of time and Ray Farleigh who was one of the very earliest members – he had an article in our second Journal and was an indefatigable researcher and one of the co-authors of Century in its earlier incarnations. They all contributed enormously to the Society.

We also remember Bryan Betts, Gareth Davies, Richard Rees of the SBAA and, most recently, Sandra Bates and thank them all for their support.

The passing of members also means that we are sometimes asked to help find a home for their books and research material, something that we need to do more work on but would welcome hearing from you if you would like to help.

As mentioned, it has been wonderful getting back to having an active diary of events with the opportunity to meet up. Our team of Miles Jenner and Phil Wilson have been very active in organising a number of visits, and have been greatly assisted on a couple by Tony Fox Griffith.

Since last report we enjoyed visits to Arkells, Wadworth for both their historic brewery and the new site, Warminster Maltings, Robinsons before the closure of its historic site, a walk around the brewing sites of Staines ending up at the Thames Side Brewery, an overseas trip to Antwerp and Bruges and now these few days. We thank our hosts for

giving us some memorable experiences.

The Journal and Newsletter continue to flourish, but I am sure the editors would welcome more input from members to help to keep the pages full. The membership option for electronic copies of these has proved very popular with UK based members as well as those overseas. As well as saving a great deal of space and offering easy searching, this format also saves a great deal of postage cost, which we are able to reflect in the subscription. We have also now added copies of the Journal to the ‘flipping book’ regime – our thanks to Steve Curtis at the IBD for implementing this.

Looking to the future, I think we are all agreed that we need to recruit more younger members. All history related societies seem to bemoan the lack of young members however there is a huge interest in beer at this time and many enthusiasts of the ‘craft’ movement are interested in the roots of the industry – and today’s new start-ups are tomorrow’s history, of course. I am also conscious as I look at the familiar faces of my generation in the Society that most of us were in our twenties when we joined, but that was quite a long time ago! If anyone would like to contribute thoughts on recruitment do please let us know.

In the past we started to build an oral history archive. Practicalities of travel, in the main, meant this had stalled but I am delighted to say that the widespread familiarisation with Zoom and the like has meant that we have restarted this project. We have undertaken some very successful recording sessions and distance is no object and have more planned, but I am always keen to hear from you if you would like to be an interviewer or interviewee.

We are very fortunate to have a wonderful team of very hard working officers and activists, and I’m sure that you would like me to record our thanks to them for their contribution. They each put in a great many hours to make the Society what it is. As committee meetings have been ‘virtual’ for a long time it has meant that we have been able to enjoy the company of far flung committee members and office holders much more easily, although we have missed meeting in person.

- Ken Smith who is our treasurer in addition to his role overseeing our publications, including the very latest book - Westerham, our photo library and maintaining the Wiki.
- Tim Holt who edits the Journal so professionally and also runs our essay prize.
- Jeff Waller, who is well established in the role of secretary.
- Paul Travis, who has run the bookshop for many years, providing us with reading material and the Society with funding.
- Phil Wilson, who joined the committee to assist with visits and has now stepped into the Visits Secretary role.
- Mike Bone for his past work as Secretary and for bringing a wealth of experience and contacts in the Industrial Archaeology world.
- Susan Chisholm providing a very valuable link with the industry
- Amber Patrick, who looks after our maltings special interest group – and has a new book just published on the topic.
- Ed Wray, for his past work as Meetings Secretary and providing another valuable link with the industry

Although not on the committee, I would also like to say a special thank you to:

- Roger Putman for editing the full colour Newsletter and for all of his work with Steve Curtis of the IBD on digitising it
- Mike Brown for looking after our Archive and undertaking a huge amount of scanning as well as writing many books.
- Steve Peck for maintaining the web site in general and especially tirelessly maintaining the Defunct data, which continues to expand and is being merged into the Wiki.
- Andrew Wells for auditing the accounts and providing accountancy advice
- Ian Mackey, who continues to maintain details of new breweries and reports on this in the Newsletter
- Trevor Unwin for his work, especially in scanning and digitising material for the web.

- Richard Pride who has stored Ray Farleigh's extensive paper archive and started to digitise some elements of it
- All of the members who keep our information up to date and make the Society work

Last, but certainly not least, I would like to thank Miles Jenner for his support as our President and spreading the name of the Society throughout the industry. Miles has made time to attend our meetings and contribute to the Society in spite of his workload at 'the day job' and the demands of his other industry related roles, and has been a very valuable link to his industry colleagues.

I would also particularly like to thank all members for your contribution. Those who have contributed to the Journal, Newsletter or web site, of course, but also those who simply enjoy being a member because this is what gives us the critical mass to succeed. I would also say that we are always keen to receive feedback on all aspects of our activities and see what we can improve.

In spite of the recent problems in the world (and our ageing membership) numbers have held up well.

The current figures are:

Total – 419; Associate 7, Individual 367, Corporate 49
Of which: 388 are in the UK and 31 Overseas and 53 are 'electronic members'

Our corporate membership numbers stood up very well during the recent troubled times and I am delighted to say that many of those who paused their membership in the midst of it have rejoined. We do value this relationship with the industry very highly and we are always very keen to increase this further. If you have any contacts within the wider industry, especially within the historic breweries, I would welcome any help you can offer to encourage them to join. Having a strong corporate membership gives us much more strength going forward.

I have been very proud to be your Chairman for the past year – I have thoroughly enjoyed it. I look forward to another year of success for the Society and of enjoyment for all of our members. My best wishes to all of you and the wider industry.

Jeff Sechiari, Chairman

Minutes of the Annual General Meeting - 15th May 2024

The Lightfoot Room, The White Bear, Masham

1. **Apologies for Absence.** Mike Bone, Mick Connors, John Ennals, Keith Benjamin, Richard Dakin and Becky, Peter Davies, Tim Holt, John Hopkins, Cynthia Norman and Ash Mather, Mac Harrison, Colin Goodwin
2. **Accuracy of Minutes** of AGM held 20th July 2023 (published in Newsletter Number 102).
Proposed to accept: David Charlton, seconded Andrew Davison
3. **Matters Arising.** Unfortunately it had proved too late to arrange anything for Ringwood Brewery before closure and the Society has heard nothing further from Marstons regarding a visit.
4. **Chairman's report.** See page 4
5. **Treasurer's report.**
Ken Smith circulated and outlined the accounts information for the year ending 31st December 2023. The first page dealt with Income; traditionally, a mix of Subscriptions (£14,161.00) and other income from Sales and Royalties (£826.66).

KS clarified this represented two publications.

In addition there was a surprising item 'Publishers Licence Society' (£1,786.98) from the organisation that manages copyright and it involved no work or costs to the Society. KS was unaware how the figures are arrived at. There was some clarification from the floor about the payment concerning public lending rights, libraries etc. The PLS oversees collective licensing in the UK for book, journal, magazine and website copying.

Other Income represented bequests and donations. This gave a total Income of £17,558.98

KS then outlined the expenditure items and in particular a matter for the membership consideration was the figure of £608.28, which was an opportunity to write off the value of some old book stock, which were proving very difficult to sell, even at discounted price. JS added that the number of books in stock were a legacy of the days when minimum orders were required for printing.

Furthermore Paul Travis who was stepping down from the Books involvement and had kept the stocks in storage, urgently needed to retrieve the space taken up. Plus there were some damaged copies.

KS asked if there were any objections to this action, which would of course be run past the Auditor?

All agreed with no objections.

Steve Peck asked whether the Society had any tax liabilities? KS said that historically they had been advised by the tax authorities that they were not interested but he would speak further on this to the auditor as income tax interest was now gross.

The accounts were draft and would be finalised before the end of the year.

6. **Auditor's report.** KS said that the accounts would be compiled and sent off to the Auditor.

7. **Subscription levels-** The Committee proposed no change. Seconded by John Glover. All agreed.

8. **Election of Officers:** In accordance with the Constitution Rule 6, the following committee members will be standing down at this meeting:

Paul Travis, Tim Holt and Jeff Waller

Of which Tim Holt and Jeff Waller offer themselves for re-election. Bob Martin seconded and all agreed.

9. **Vacancies on Committee:**

Marketing Officer, Book Sales/Publications Officer:-

Jeff Sechiari stressed again the need for a Marketing Officer. In addition with Paul Travis now stepping down there was a need for a Book Sales position especially with the increasing number of secondhand books now being donated by members

Steve Peck asked what were the future proposals for new books. KS said there was no current Society strategy but if a PDF was proffered, the Society could now entertain publication using the Amazon print on demand service which eliminated the need for ordering, storing and selling stock.

10. **Any Other Business:**

Geoff Dye raised the matter of articles in the Journal which after three years were being placed free on-line for all. He was concerned that this caused complications in the copyright of certain materials used in articles, particularly concerning for him in respect of an article he had written about Guernsey, for which several items were provided for Society use, without charge.

JS said the arrangement was that Journal issue material was placed free on-line three years after publication and Newsletter material after one year; which followed advice from Tim Holt on the procedure adopted by the Royal Society. Such material being placed online in PDF format.

After a brief discussion regarding royalties and copyright JS said we would need to clarify and flag up the position for the future to ensure that authors are fully aware. Of course it should be borne in mind that Journals have always been available for sale.

Action: JS will speak to Tim Holt

Presentation to Paul Travis.

JS thanked and acknowledged the work of Paul Travis for the Brewery History Society, spanning some 40 years. Paul was stepping down and JS was pleased to present Paul with Honorary Life Membership in recognition of his contribution to the Society.

JS then outlined the programme for the remainder of the day with lunch followed by a brewery visit to Theakston's and a tour of Masham itself.

The meeting closed at 12.50



Visits to Wensleydale, Theakston's and Black Sheep

Our 2024 BHS AGM gathering followed the usual pattern of a three-day event to give those members travelling long distances a worthwhile and varied experience. On this occasion our first day was a visit to the Wensleydale Brewery in Leyburn.

Wensleydale Brewery

Although not far from our base in Masham limited public transport meant we decided to lay on a minibus for the visit. As part of the gathering, long standing BHS member and brewer, Don Jeffrey, gave a presentation on the history of the brewery which started life in 1998 at Wickhambrook in Suffolk founded by Peter Fairhall and his sister Jane. Peter subsequently moved to Yorkshire and Wensleydale Brewery commenced operations at Bellerby in 2003. The



Don Jeffrey describing the Wensleydale plant to the BHS party.

same year saw Lidstone's Rowley Mild become CAMRA's Gold medal winning Mild. The move to Leyburn took place in 2018 with the current 20hL Johnson brew plant. Our host on the day, head of sales and marketing Miles Lapprell showed us the mash tun, capacity 500kg, a 2000 litre (12 brl) copper, four 12 brl open top FVs and five 10 brl CTs, limiting their capacity to four brews a week. A closed top FV was added in 2022 and another CT in 2023 with another due for installation this year, allowing five brews a week and occasionally six. Malt is typically from Fawcetts, Muntons and Simpsons. They use a great variety of hops but predominantly T90s from Farams, Loughran Brewers Select and sometimes Barth Haas. They mainly use Nottingham yeast.

Following Don's talk, which took place in the bar area set on a mezzanine floor above the brewing plant, we toured the brewery downstairs and enjoyed a range of their excellent beers in the bar. There seemed to be a large number of pump clips on display and Miles explained



BHS members at Wensleydale Brewery

that they liked to constantly create new beers, in fact they seemed to have produced around 80 in the past year and are targeting even more for this year – coming up with new recipes, new artwork designs and even new names must see off a lot of the working week! We were each given a can from their extensive range to take away at the end of a most enjoyable day and we thank our hosts for such an excellent visit. There will be more of the history of Wensleydale in the December newsletter.

T&R Theakston Ltd

After our visit to Wensleydale, showcasing a modern microbrewery based on a small industrial estate, our AGM gathering was to continue with two historic sites, both in the ancient market town of Masham. With a number of pubs in this compact town, most of our party who were staying in Masham rather than outlying villages had an enjoyable evening exploring the varied options available.



We rose early and after a hearty breakfast headed off to the White Bear Hotel where the AGM itself was to take place. This attractive hotel, which is Theakston's only tied house, was adjacent to the Black Sheep Brewery but had been bought from S&N as part of the package when



T & R Theakston's Brewery at Masham in North Yorkshire. Clockwise from the top left: Red paint much in evidence, the mash tun, the copper, redundant belt driven machinery, open fermenters, open hop back

Theakston's was brought back into family ownership. Our meeting was in the conference room, once the bottling store of the former Lightfoot Wellgarth Brewery.

The AGM itself went smoothly and is reported above. The highlight of the day was a presentation by our host, Simon Theakston. In an entertaining talk he told of the history of the company, its trials, tribulations and successes over the past 200 years, including the sale of the company in the 1980s and the return to family ownership in 2003.

After lunch Simon led the party across town to the brewery where we split into two parties for the tour. Those waiting enjoyed the range beers in the visitor centre bar and a chance to view the cooperage.

The tour itself was a joy. First impressions were of the architecture with the mellow buildings set around the yard,



The cooperage at Masham

showing the brewery tower, chimney stack and old malt kiln. Internally it was striking just how spacious and spotless the brewhouse

was with everything that needed painting looking very attractive in a distinctive red ochre colour. The only significant change to the original layout was in 1919 when they bought Lightfoot and absorbed its production, necessitating greater capacity, achieved by building a new fermentation room. They have a 300 feet deep well below the brewery as their water source. Malt, mainly supplied by Fawcett, was originally raised to the top of the brewery by a steam engine located on the ground floor, but that is now in the Bradford Industrial Museum. This has been replaced by a system of blowing bulk malt up to the top.

I particularly liked the spiral staircase up to the top via the hop store where they hold about a month's stock at a time. Whole hops are used for brewing with pellets for dry hopping. Best Bitter uses five different varieties of hop whilst Old Peculiar uses four. At the top the former malt store is now almost empty apart from a system of belts, now driven by electricity, The Porteus mill came second hand with the Lightfoot purchase and its quality was so good there wasn't sufficient replacement business to keep Porteus afloat!

The tour continued with the mash tun, installed in 1875, with Steels masher and a striking red painted grist case. The copper was second hand from Hephworth of Ripon in 1956, an open hopback, the heat exchanger and then on to the fermentation room where a twin strain yeast of great age is used. The FVs are 60 brl capacity each but when they bought the brewery back they needed far



Black Sheep Brewery buildings, the brewhouse, the short run brew plant recovered from London, the 2004 brew plant

greater capacity so they dug down 12 feet below the old kiln and installed three 480 brl conical FVs. There are now four fed via a tunnel beneath the yard.

We finished our tour in the racking shed, which houses eight 90brl tanks and then returned across the yard, with evidence of wooden casks for local deliveries of Old Peculiar, to enjoy the visitor centre's bar and to reflect on a fascinating tour while the second party headed off.

Once everyone was back and refreshed Simon took us on a tour of Masham looking at former brewery related buildings, past the Georgian houses surrounding the square and on to explore the lovely church, after which we took ourselves for a walk round the outside of the brewery site to make sure we hadn't missed anything. With their 200th anniversary on the horizon we look forward to seeing how they celebrate this major milestone. Thank you for looking after us so well.

Black Sheep Brewery

The final day of our formal gathering was a visit to the Black Sheep Brewery, famously created following a family rift about the future direction of the business, this was set up by Paul Theakston in the former maltings of the Lightfoot Brewery.

We gathered together in the large visitor centre, which included a well stocked shop, a bar and restaurant, and then went through to a seating area to watch an introductory video about Black Sheep's history. Unfortunately the mill was running and was so loud it was very difficult to hear very much, although Emma, our guide, demonstrated incredible voice projection skills to try and overcome it.

After the introduction we set off on the tour, starting with a view from a balcony of the original brewhouse. The attractive plant was in a very high ceilinged narrow room

with the mash tun at the far end with the grist case above and the copper in the foreground. The mash tun and copper came from Hartleys of Ulverston, although the copper had subsequently had a stainless steel lining as the copper thinned. Next to this room was another brewhouse with a number of wooden clad vessels, commissioned in 2004. Both brewhouses are of 100 brl capacity although the hop back is of 200 brl, allowing the blending of brews. This room also had a 5 brl pilot plant for experimental brews.



Fermentation is in a number of round (!) Yorkshire Squares although there is also a slate square, originally from Darleys of Thorne. Viewing these, together with an informative display board, made it clear how this famous system works.

We passed the latest stainless brewhouse, which they call the London Brewhouse. This had recently been installed following owners, the Keystone Brewing Group (was Breal), moving production of Brick and Brew by Numbers beers to the Black Sheep site. There is another site at Purity in Worcestershire.

At the end of the most interesting tour and after thanking our hosts we adjourned to the bar and shop to sample the beers and buy some takeaways before members started to wend their way back home after three very varied and enjoyable days in North Yorkshire.

Jeff Sechiari



The BHS party inspecting the Yorkshire Squares which at Black Sheep are round

Looking for old breweries around Staines

The BHS took a stroll around Staines-upon-Thames on 4 April 2024 and ended up at the Thames Side Brewery. Our walk was designed and led by Tony Fox Griffith. Tony provided us all with a printed guide, the contents of which are available on the BHS Wiki under 'Staines 2024'.



Our band of 20 members gathered in The Old Red Lion at Leacroft, a country pub built around 1610. Our first encounter with evidence of the town's brewing history was in Kingston Road and a derelict garage once owned by a member of the Tamplin brewing family, where the Tamplin (a so-called cycle car) was manufactured between 1919 and 1924. Further on we passed the site of the Staines

depot of Stansfeld & Co Ltd, owners of the Swan Brewery, Fulham. A small swan trademark figure can still be seen high up in the brickwork (above left).

We moved on to view the remains of the Knowle Green Brewery (below). It is believed that the brewery was set up here by Thomas Poulter Harris in 1871 and taken over by his son, Thomas Fladgate Harris six years later. Other sources state that the brewery was originally located near Thames Street and moved to Knowle Green around 1827, some fifty years earlier). Brewing continued until 1903 when Thomas Fladgate Harris died. At that point the brewery and its 94 licensed houses were bought by Ashby's Staines Brewery Ltd. for what was then a bargain price of £200,000. Ashby's paid for their expansion by selling half of the tied houses to Watney, Combe, Reid & Co. Ltd. along with much of the brewery equipment.

According to the BHS, brewing stopped when Ashby's took



over, but a local history group believes that brewing here continued for a further ten years, ceasing by 1913. Sadly, the remaining large building, locally known as the Oast House (more likely a maltings), is now in a derelict state having been a vibrant community space for many years.

Crossing the railway via the 1881 footbridge at Staines Station, we passed the ex-Ashby's house The Beehive dating back to c.1874 (in 1979 it served Courage Best, in 2024 the same!) and down to the Grade II listed St. Peter's Church, built in 1894. Returning to the High Street we passed numerous local landmarks including Barclay's Bank (formerly Ashby's Bank) and then the ex-Angel and Crown Commercial Hotel, once one of Staines' finest coaching inns. There is also an impressive statue commemorating the Staines Linoleum Company (est. 1863 - production ceased 1969) called Roll Out the Lino (otherwise known as "Release Every Pattern"). The 1880

Flemish Renaissance-styled Town Hall in the Market Square has seen better days and is now awaiting redevelopment. Our tour of Staines wouldn't be complete without visiting the London Stone (a replica), that originally marked the City of London's limit of jurisdiction on the Thames. Returning to Church Street we took a brief look at St Mary's Church where members of the Ashby family and Thomas Fladgate Harris are buried in the churchyard.



Ashby's Staines Brewery Ltd was founded at 57 Church Street by Thomas Ashby in 1783. He was a Quaker and soon his family would become the most influential in the town. He first brewed beer in his own house, but by 1796 the company was sufficiently prosperous for its owners to also establish Ashby's Bank printing its own bank notes until 1844. Ashby's sunk a 360 ft deep artesian well through the London Clay to ensure a pure water supply and they also malted on the premises – the original malt house is still intact on Wraysbury Road. By 1903 they were able to modernise, expand and upgrade the brewery including introducing steam power. The fine brewery tower dates from that period. As well as acquiring the Knowle Green Brewery in 1903, Ashby's also took over Headington & Son of Wokingham in 1920; and Wheeler's Wycombe Breweries Ltd in 1929.

The brewery was acquired by H & G Simonds Ltd in 1931 and went into voluntary liquidation in 1936 when brewing ceased. It was retained as a distribution centre and in 1960, Simonds was taken over by Courage & Co. Ltd. They continued to use the old brewery as a depot mainly for the free trade, hop storage for the Anchor Brewery at Horsleydown as well as an independently operated Cantrell & Cochrane depot there. Later, part of the brewery site was used to build Courage's HQ, named Ashby House. The Ashby's name lived on in Staines with the Ashby's Recreation Ground until it was re-named the Lammas in 1993.

Our walk concluded with a guided tour and much-needed refreshments at Thames Side Brewery established in 2015 by Andy Hayward, Head Brewer. The current brewery and taproom opened in 2022 and has recently been awarded Pub of the Year and Cider Pub of the Year for 2024 by the local CAMRA Branch (N Surrey). Today, Thames Side Brewery continues the fine tradition of brewing in Staines-upon-Thames and we're sure that the Ashby and Harris families would approve of what they have achieved.

Phil Wilson



BHS visit to Belgium (Antwerp and Bruges) 15-19 April 2024

This trip was the first BHS overseas venture since 2018 when the Society visited Budapest. A group of 22 headed to Belgium to experience several historic breweries and sample their fine beers. Special thanks go to Tony Fox Griffith of Crookham Travel who was instrumental in the planning for the trip and produced an excellent 28-page brewing guide to Antwerp and Bruges.

We arrived on the 15th and to kick things off, we all met up for a welcome meal in one of Antwerp's most famous (and eccentric) hostels – **Het Elfde Gebod** ('The Eleventh Commandment'). The visitor is struck by the religious paraphernalia that covers every inch of wall space. It is well worth a visit, with a good menu and wide range of beers including their own brews - Blond, Honing, Tripel and Bruin.

As planned, the 16th was a 'free day', to get everyone settled in, explore the city and sample some of the hostels recommended in Tony's guide. As with any Belgium beer experience, the range of beers is phenomenal, each one matched with its own glass shape and style – we were spoilt for choice! The science of the beer head size and bubbles was discussed at length by some in our party...

The 17th was coach excursion day! We headed south away from the city to our first port of call - **Brouwerij Het Anker** in Mechelen, about 25km from Antwerp city centre. Het Anker can trace its roots back to 1471 when brewing started in the Great Beguinage (convent), the main building today is an architecturally pioneering work in concrete from the early 20th century. We were given an excellent guided tour by Herwig, starting with a sample of the whisky-infused Gouden Carolus followed by tasting of whisky from their own distillery which is close by in Blaasveld. The group were treated to fine panoramic views of Mechelen from the brewery roof. Het Anker is best known for its Gouden Carolus range, but they still brew Maneblusser ('moon extinguisher' – the nickname for the townspeople of Mechelen).

Our next stop was **Brouwerij Duvel Moortgat** in Breendonk, a major brewery originally founded in 1871 but now with significant overseas sales to more than 40 countries. The tour, guided by Philippe, took us through



The old at de Halve Maan and the new at Duvel Moortgat

their large modern brewhouse where we had a chance to sample Duvel, Leifmans Oud Bruin, Vedett and Meredsous beers.

The final stop of the day was **Brouwerij Bosteels** in Buggenhout founded in 1791 by Jean-Baptist Bosteels, whose descendants still run the brewery to this day, despite a recent (2016) takeover by AB-InBev.

This was another excellent tour around a very traditional operation, led by Philippe again who kicked things off with a tasting of Deus. This is a beer brewed in Belgium and matured in the Champagne region of France according to the *méthode champenoise* (which they are not allowed to mention on the labels, so they call it Brut des Flandres instead). As well as the brewhouse,

we were also shown the brewers' family home, now offices but still adorned with family portraits. Our Bruges excursion took place on the 18th, using the 'excellent' Belgium train service to get to and from Antwerp. Unfortunately, on that day there were many disruptions.

The **Huisbrouwerij De Halve Maan** (Half Moon) is very



Brewery buildings and a hazardous operation at Het Anker



much in the centre of Bruges, so throngs of tourists pass by its doors every day. The current brewery was founded in 1856 although there has been brewing on this site since 1564. It has remained in the hands of the Maes family and despite many management and financial changes over the years the brewery is thriving under its new younger management team. The site was not well suited to handle an expanding brewing operation with large tankers finding the narrow and congested streets difficult to negotiate. Had it been left to the accountants the historic brewery would probably have been closed and relocated out of the city centre, however the owner Xavier Vanneste felt that this would be a betrayal of the city's brewing heritage.

Some creative thinking in 2016 resulted in a 3.2km beer pipeline under the cobbled streets linking up the brewery with their lagering and bottling plant at Wagglewater. At full capacity the pipeline can transport enough beer to fill 12,000 bottles per hour. Lunch in the brewery tap room included the chance to sample their unfiltered versions of Bruges Zot and Straffe Hendrik Tripel.

By coincidence the Belgian brewery history society ('t Hamerken) were presenting an award to lambic brewer Frank Boon at the brewery. We had planned to meet up with them but unfortunately many in our party missed the chance as the Belgian railways conspired against us.

Before venturing back to Antwerp some of our party took the opportunity to call in at the Bourgogne des Flanders brewery followed by a visit to one of the city's finest pubs, 't Brugs Beertje, a classic brown bar with over 300 beers on sale.

With a few exceptions, the 19th was the day to return home, in most cases via Brussels and Eurostar. Some bade farewell with a last beer (or two...) in an Antwerp institution - the Oud Arsenaal, a classic pre-war drinks café that has been run by the same family since 1924.

So, in summary, an excellent trip to a couple of fine Belgian cities with a good cross section of historic breweries visited and... we didn't lose anybody along the way! Should the reader wish to see more photographs taken on this trip please visit the BHS wiki to see more.

Phil Wilson

Photos in this piece are by Mick Connors and Tony Fox Griffith



Left - a prototype Landaluce Lambda mash filter at Het Anker; Above - coolship and open fermenters at Halve Mann

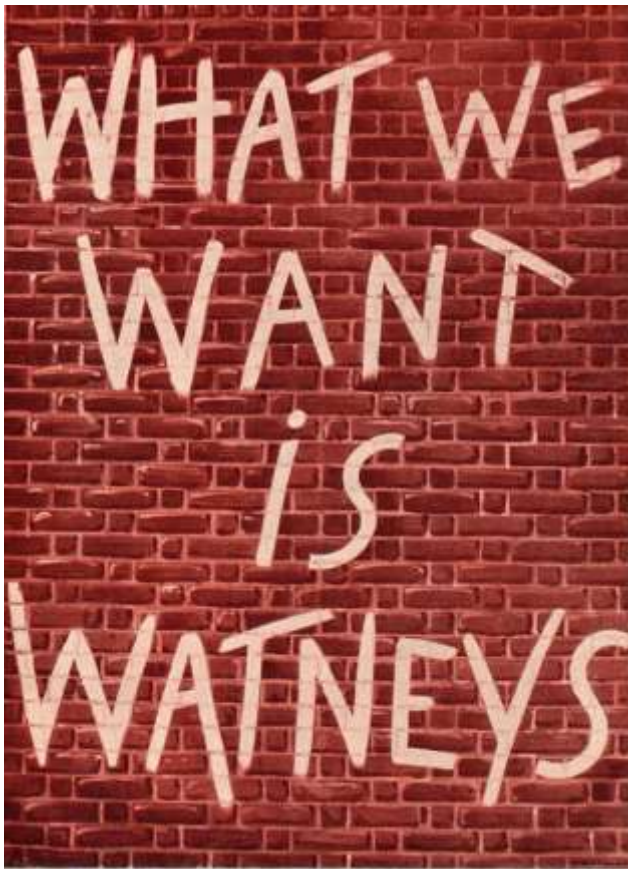


Top - A belt driven hoist and a preserved coopers shop at Halve Mann. Below - The brewery exterior and mash mixer at Brouwerij Bosteels



The Big Six - Watney

A London Brewer



A fast growing London ale brewer in the 19th century, **Watney** merged with two other metropolitan firms in the 1890s and survived early financial difficulties to become a major regional UK brewer by the 1930s. The undervalued property assets of the company attracted a takeover bid from a brewery industry outsider in 1959. Although defeated, this unwelcome approach was a significant factor in precipitating a spate of mergers that led to rapid concentration of the UK brewing industry. Expansion was vigorously pursued in the 1960s turning Watney into a national brewer and it became part of a conglomerate in 1972 when acquired by **Grand Metropolitan Hotels** which had purchased London brewers **Truman, Hanbury, Buxton & Co. Ltd** in the previous year.

The 1970s exposed the company's strategy of over-dependence on one brand, *Red Barrel*, as consumers abandoned heavily promoted mediocre keg bitter for its lager equivalent. In the 1990s, there was an exchange of breweries and pubs between Grand Met and **Courage Group Ltd** (Elders IXL), with the total pub estate being managed by Grand Met.

In 1837 James Watney came into the trade by buying a major share of the long-established Stag Brewery at Pimlico, later adding another brewery at Mortlake. In 1898 the prosperous Watney & Co,



who were producing over 500,000 hectolitres per year, merged with two large London brewers, namely **Reid's Brewery** and **Combe & Co** to form **Watney, Combe, Reid & Co Ltd**. Both Reid's and Combe's brewery were quickly closed and production was switched to Pimlico and Mortlake.

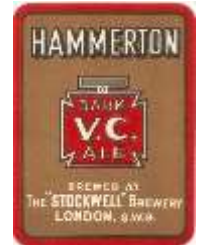
The company's fortunes, heavily influenced by the property market, faltered but by the 1920s the company recovered and then, by a series of takeovers of eight small breweries, set about consolidating its base in London and south east England.

Around 1950 the company set its sights higher and purchased four larger breweries, **Crowley & Co**, Alton in 1947 (brewing ceased 1970); **Chas Hammerton & Co**, Stockwell in 1951 (brewing ceased by 1964); **Tamplin & Sons**, Phoenix Brewery, Brighton in 1953 and **Henty & Constable**, Chichester in 1954 – whose brewery was resold to **Friary, Holroyd & Healy** (later Friary Meux). The largest of these, Tamplin, was rebranded several times, ultimately, as the Phoenix Brewery Co Ltd, brewing there ceasing in 1973.

The gathering pace of acquisitions in the UK – the Eddie Taylor effect – induced the company in 1958 to buy a major London rival – **Mann, Crossman & Paulin Ltd**. Mann's Whitechapel brewery replaced the cramped Stag Brewery (which closed in April 1959) - leaving a site ripe for redevelopment. The Whitechapel brewery only ceased brewing in 1979 when the new Mortlake brewery came on stream.

The new company, **Watney Mann Ltd**, now owned 3670 pubs and attracted a bid from Charles Clore a financier who specialised in targeting companies with under-exploited assets. Clore's move, although ultimately unsuccessful, affronted Watney's patrician chairman Simon Combe and startled the insular UK brewing industry. The ensuing defensive consolidation created the 'Big Six' pub owning brewers who controlled the lion's share of the industry by the late 1960s.

Having escaped Clore's clutches Watney Mann rapidly expanded,



buying six sizeable brewers across the UK. In 1960 alone they acquired **Ushers Wiltshire Brewery**, Trowbridge; **Wilson's Brewery Ltd.**, Manchester (closed 1987) and **Phipps Northampton Brewery Co.** (closed 1972). The Phipps's site is now that of the Carlsberg brewery. Ushers later went independent following a management buyout but ultimately closed in 2000.

This was followed by the purchase of the Norwich breweries of **Steward & Patteson Ltd** and **Bullard & Sons** in 1963 (closed in 1970 and 1968 respectively). Their subsidiary, **Morgan's Brewery Co Ltd**, however carried on until 1985, as **The Norwich Brewery Co. Ltd.**, brewing many of the group's cask beers.

In 1967 **Beverley Bros Ltd**, Wakefield was added to the group. **Drybrough & Co** of Edinburgh was also acquired in this period (though later sold off to Allied-Lyons). These moves doubled the tied estate. The firm went on to acquire brewing interests in Belgium and in 1972 bought both the conglomerate drinks company International Distillers & Vintners and the Halifax brewer **Samuel Webster & Sons**. Later that same year, it was itself swallowed, after a struggle, by Maxwell Joseph's **Grand Metropolitan Hotels** group. Webster's went on to merge with Wilson's in 1985 and closed in 1996.

Maxwell Joseph, having bought Truman Ltd in 1971 against acrimonious competition from Watney, merged the two companies to become **Watney, Mann & Truman Brewing** in 1974. Brick Lane, Truman's base, was used as the new group's HQ. Trumans' Black Eagle Brewery had been one of the great London porter breweries - it was the largest brewery in the world in 1860, producing over 750,000 hectolitres per year. Between 1873 and 1971 the company also brewed ale in Burton. Truman was completing an extensive modernisation programme at the point when it was taken over.

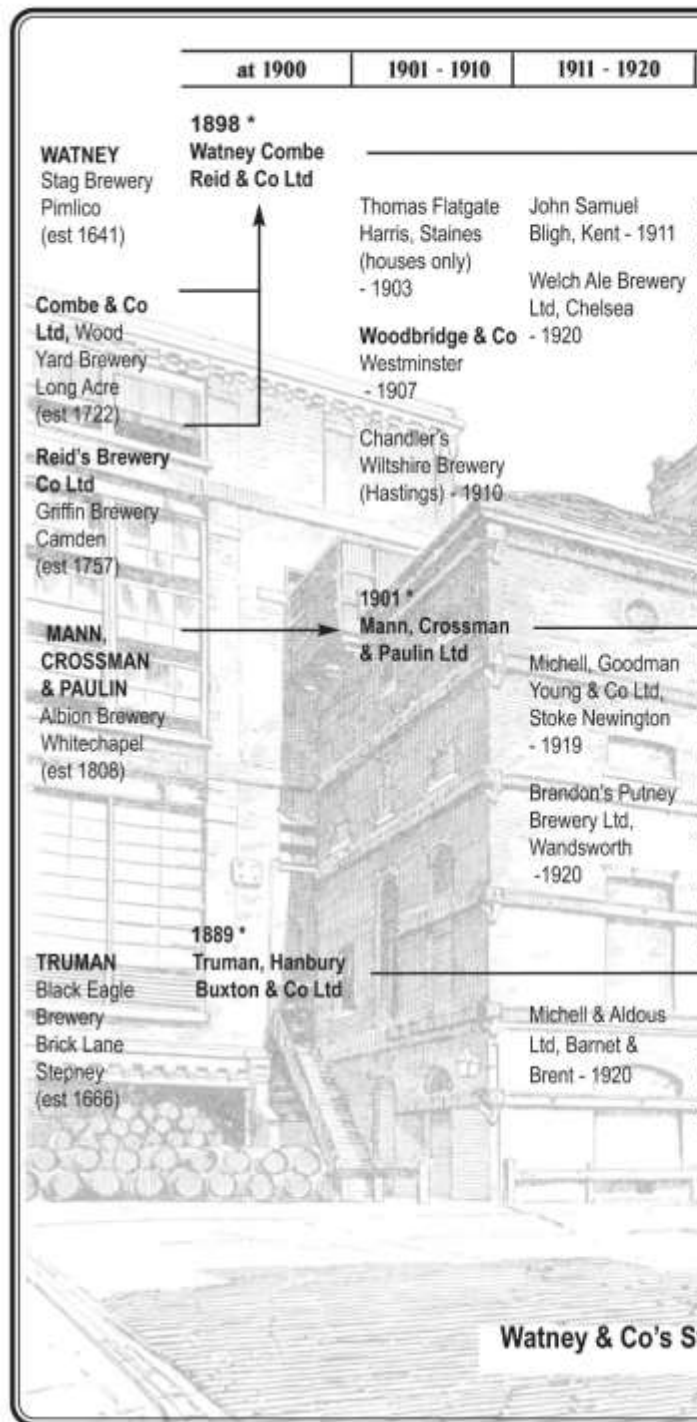
Watney's policy was to embrace the new with an enthusiasm rarely shown by any other UK brewer. In the period 1918- 1940 they were pre-eminent in improving pubs, spending £2.78 million on rebuilding 286 properties. They pioneered chilled and filtered keg bitter in the 1930s and vigorously and successfully promoted it from the late 1950s. They ran a first-rate laboratory and successfully operated the tricky technology of production scale continuous fermentation, as introduced by Dr Laurence Bishop, Watney's chief chemist. This was earlier and longer than any Northern hemisphere brewer from 1960 - 78.

However in the 1970s the company became a prime target for a newly-formed consumer group, the Campaign for Real Ale, which was vehemently opposed to keg beers. Watney was vilified as crucially they had become too closely associated with Red Barrel; the archetypal premium keg bitter. A massive marketing campaign to relaunch and extend the brand 'The Red Revolution' was poorly received and it went into terminal decline. Watney had little upon which to fall back.

They had already spurned traditional cask beer and were slow to brew draught lager. By the time a new joint venture plant with **Carlsberg** started brewing in Northampton in late August 1973, UK lager sales had been growing at an average 30 percent per annum for a decade. From the middle 1970s frantic attempts were made to recapture lost

ground by recreating a local image for the company's breweries. But even painting the pubs any colour other than the corporate red, removing all traces of the Watney name and re-introducing cask beer, did not restore credibility.

In 1990 Grand Metropolitan exchanged its breweries for the pubs owned by **Elders IXL**, whose Fosters' brand they had brewed since 1981, and who had acquired Courage in 1986. In 1995 the group became part of **Scottish Courage**. The Mortlake brewery, which had brewed





Watney's Stag Brewery in Pimlico in the 1920s, new mash tuns and throwing out the old ones by hand

Watney notables 1959 -1991



Simon Combe MC was appointed Chair of Watney Mann Ltd in 1951 and built up the company, over succeeding years. In 1959 he fought off the unwelcome attention of Charles Clore, of Sears holdings who made an unsuccessful bid for 75% of the ordinary capital. The battle was fought in the media, the share price rocketed and Clore withdrew his offer. Simon Harvey Combe retired in 1965.

In 1970 the company appointed Michael Webster (below left) as Chair. He was the last family member to hold that post and determined to preserve its independence. To that end, together with George Duncan (ex-Truman) he reorganised the management team. But after a drawn out, fierce battle over four months with Maxwell Joseph's Grand Metropolitan (Grand Met), he was forced to accept



their offer, the highest takeover price ever paid in the UK at that time (1972).

Joseph's plans for a radical reorganisation of Watney were carried out by Stanley Grinstead Deputy Chair of Grand Met (and his successor when Joseph died prematurely) He reduced the

number of the brewing family representatives on the new Watney Mann Truman Board and cut its size. In 1973 he centralised the new organisation and merged the subsidiary companies. These were split between brewing and wholesale distribution (Watney, Mann & Truman Brewing) and retailing (Chef & Brewer). Grinstead became Chief Executive of Watney Mann & Truman Holdings in October 1974. He was knighted in 1992

Allen Sheppard joined Grand Met in 1975 from the motor industry (Ford, Rootes and British Leyland). His appointment was the first of many from that source. 'One of the country's toughest bosses' according to the Sunday Times. His management style



likened to a 'loose grip on the throat' was forged in the heat of many trade union battles. In 1976 in recognition of the need to respond to local beer tastes, Sheppard reversed Grinstead's earlier decision to centralise the business. He set up nine regional companies: London; Southern; Manns; Wilsons; Norwich; West; Webster; Drybrough and Truman and several cask ale brands were reintroduced. Sheppard formed part of the Brewers Society team engaged in discussions with the Office of Fair Trading which led up to the 1989 Government Beer Orders legislation. He retired in 1986, was knighted in 1992 and made a peer in 1994.

Notable Watney's beers 1959 - 1991



Manns Brown OG 1034

A dark brown, rich, full bodied ale with mild bitterness and a roast malt aroma. It was a new style of brown ale created at the Albion brewery of Mann, Paulin & Crossman, Whitechapel in 1902 and promoted as the 'the sweetest beer in London'. The sweetness came from low attenuation despite an OG of 1033, its ABV was 2.7%. Brewing moved from Whitechapel after the 1979 closure to Trowbridge (Ushers) before that closed in 2000 and then on to Marstons in Burton.

Ruddle's County OG 1050

A rich, strong, malty ale with a fruity character from the Langham, now back in Rutland but was Leicestershire for a time, brewery of G.Ruddle & Co. County was highly rated nationally, winning many Brewex awards culminating in the 1980 gold. Pre-war brewed as a mild, but re-introduced in 1959 as a strong bitter. It sold increasingly well throughout the '60s and '70s, but was seen as overpriced in the late 80s declining free trade market. Under Grolsch in 1993 the hops were changed, and the earlier (ex Allied) yeast strain phased out. Matching the brew after Langham closed was a problem at Abingdon (Morlands) and later Bury St Edmunds (Greene King). Neither truly replicated the original.



Watney's Cream Label Stout OG 1049

A medium-bodied, deep chocolate brown, milk stout with a very sweet / bittersweet (burnt caramel) taste and a roasted malt aroma. Much missed beer by devotees. Brewing moved across London from Watney's Stag brewery at Westminster to Mann's Albion brewery at Whitechapel after 1955. Later it was moved around the UK including a period at Manchester (Wilsons). No longer brewed.



Watney's Red Barrel OG 1037.5

A pale keg bitter introduced in 1931 for the export market. Post war it was pioneered by Watney and was one of the first UK brewery-conditioned draught beers and backed by a national marketing campaign. Sales in the 1960s were high, not surprisingly given that during the hot summers throughout the 60s most London beers were prey to wild yeast and were 'barely drinkable'. So, the filtered and pasteurised *Red Barrel* thrived. However much maligned by the 'real ale' movement, it was eventually replaced by

Watney's Red - which was a disappointment.

Watney's Special Bitter (WSB) OG 1036 (by 1970)

A best bitter launched from Mortlake in 1935 and stronger (1045 OG in 1954) and more expensive than Watney's ordinary bitter. It was progressively reduced in strength, and down to 1040 OG by 1968. After *Red Barrel*, WSB was the biggest selling brewery-conditioned beer in the 1970s coming out of Mortlake and still selling reasonable volumes into the 1980s.



Watney's Stingo OG 1078.8 (by 1970) - 1092.8

A dark strong malty brew, allegedly dating back to 1825, from Woodbridge's Yorkshire Stingo brewery, Westminster - taken over in 1907 by Watney. In 1950 it was the first Watney beer to be given national distribution and was promoted through a newspaper campaign. At Mortlake in 1954 Watney reported that casks were matured for at least ten to twelve months before bottling with the large barrels being regularly rolled by hand. It was far and away Watney's most expensive beer and exported under the slogan 'a fist full of flavour'.



The old tun room at Watney's Stag Brewery in Pimlico with 2000bbl worth of pontos, the Pimlico vat room and the ice machine at Combe's Woodyard Brewery at Long Acre. All from Barnard

The Publican Brewers of Derby



Exeter Arms brewhouse from drawing by Reg Newcombe

Publican brewers, as opposed to common, or wholesale, brewers in the UK were dominant in the mid-19th century. Across the whole UK there were then ten times as many publican as common brewers (27,125 as opposed to 2,646 in 1840). Moreover, Derby had few common brewers being a town of maltsters and publican brewers.

The stimulus for growth was the Duke of Wellington's Beer House Act of 1830 which freed licences from the control of magistrates' courts. The Act allowed licences to be obtained by any rate payer for an annual sum of two guineas. Between the passing of the Act and its repeal in 1869, a total of 49,130 new licences were registered.

But better delivery facilities (the coming of the railways, motorised road transport); the accelerating purchase of retail outlets by common brewers and the economic benefits of large-scale operation, all led to a rapid decline in the numbers of publican brewers. By 1914 their numbers had plummeted to barely more than the total number of common brewers (1,477 as opposed to 1,335). This decline continued and by 1960 there were just less than 50 such houses in the whole country.

This pattern was also true in Derby, where Customs and Excise data, showed that the 1910 total of 62 publican brewers had dropped to 14 by 1953, with the last one closing in 1969. But if brew pubs in Derby lasted a lot longer and in greater numbers, than elsewhere in the UK, why was that?

The answer lies probably in the fact that Derby and its immediate neighbourhood, was an important malting centre. Traditionally a market town, Derby received the produce of the surrounding counties often in exchange for coal. This applied to barley which was in short supply in Derbyshire and was brought in from Leicestershire and Northamptonshire.

This had been true since the Middle Ages. Derby's brewing tradition was well established in Tudor times. William Camden in 1586 remarked that Derby was 'famous for its excellent malt liquor which we call ale'. In the early 17th century, local historian Stephen Glover wrote that 'the chief trade consisted in malting and brewing ale, ... which was in great request and much celebrated in London to which city large quantities were sent...'

John Houghton FRS in 1693 reported in some detail, on the extent and processing of malt in Derby thus: 'in all fix hundred ninety four Houfes or Families and feventy fix malt-houfes (and 120 Ale houfes); in which is malted fo much as fupplies the Town' and allows eighteen hundred bushels to be exported weekly into Cheshire and Lancashire. This amounted to about one alehouse in Derby for every thirty five inhabitants (in C21st that figure is 1:135)

Houghton noted that 'The reason of Derby malt being fo fine and fweet ... is the drying of it with Cowke, which is a form of Cole (rather than using wood - and resulted in pale malt). The method of brewing described by Houghton is similar to that carried out later by Derby brew pubs except that the latter use thermometers instead of 'recourse to the old and common method in Derbyshire, that is detecting the heat by the fingers'. The process was essentially the same as most up-to-date breweries but with fewer mechanical or scientific aids.

William Wooley, in 1712 concurred that Derby was famous for 'very good ale' sent to London and other parts 'to great advantage'. The opening of the Trent and Mersey Canal in 1712 made a significant difference to Derby, and significantly to neighbouring Burton. Prior to this the transport of heavy loads by land, was 'rendered almost impassable by dirt and mire'.

Brewing still flourished in 18th century Derby. Defoe in 1724 echoed much that had been written earlier noting about the ale that '...nor is the quantity of the latter unreasonably small, which as they say, they dispose of among themselves, though they spare some to their neighbours too'.

By that time, however, the Derby trade was beginning to decline being eclipsed by the advance of Burton as a brewing centre with the excellence of its Trent Valley water as well as better brewing skills and ability to exploit the new modes of transport.

In Derby total dominance was tempered however by the tied house system. Both Bass and Marstons owned very few public houses. Bass had just six pubs in the borough until they bought Offilers in 1966, via Bass Charrington, though Allied had a stronger foothold having obtained Strettons via an Allsopp purchase in 1934.

In the early 1960s, as far as home brewing in the whole of England was concerned, a survey carried out for Whitbread, showed that still, by far, the greatest concentration was in Derby. The closest rivals were in the Black Country and Preston. Each had only a handful of brewpubs

More than half the Derby home brew houses left in 1960, were owned by common brewers, mainly Offilers. They had a history of allowing home brewing to continue alongside their own products and were instrumental in actively supporting brewing operations. Their reason was twofold. One was that their own main beer, Offiler's Nut Brown, was a cheap, light mild typical of most Derby brew pubs output and secondly that many had phenomenal sales records of their own brews.

The Crystal Palace, Rosehill St was its most popular outlet. Pre-war this small, out of town, back street pub, according to the rating records, was selling a weekly average of 16 barrels (64 firkins) of beer, more than most other Derby pubs of the day (or even today. Even in the 1960s they brewed four hogsheads of beer seven times a month (21 firkins a week) - and it was all drunk on the premises. Amazing, considering that the pub was small, and tucked well away in the back streets far from the town centre. The pub's brewhouse had to be outside and was butted up to the next house.

From 1949 the brewer/publican was Fred Shreeve, but in 1954, he passed on the brewing techniques to his successor Howard Cope and his son Terry, then just turned 18. That was how it once was; techniques were handed down. Home brewers helped each other out, so when the Old Eagle & Child (St Alkmunds Churchyard), another Offiler home brew house, needed a relief brewer, Terry was volunteered. It helped that the recipe for their beer was similar to that of the Palace.

But not all the home brews were the same. The Crystal Palace beer, just the one style, was a 1036° OG mid brown mild, using yeast and hops from Offilers and malt from Yeomans, Cherry and Curtis in Burton. Bad brews were unknown, except on the occasion when Terry, seduced by a particular batch of 'lovely' hops, added another handful. The result was an empty pub and having to throw away 3½ hogsheads (21 firkins) of the beer!

Offiler's did not interfere with brewing, but they did provide plant and Jim MacLennan, its head brewer, commissioned a Burton cooperage (Kottingham) to make new brewing vessels for the little brewery in 1954. At 5ft 9" diameter. It was considerably bigger than the largest casks made (hogsheads) and it proved to be a problem to accurately gauge the angle of the joints.

Today, female brewers or brewsters are not the rarity they once were. Prior to this generation only one female, Annie Winter, licensee of the Copeland Arms on Copeland St is recorded as actively brewing. The Copeland built on the edge of a timber yard circa 1862, well after the other houses on street. It was initially a beer house and only upgraded to a full licence in 1965. The Johnson / Winter family took over the Copeland in July 1920. Frank Johnson, Copeland's new licensee died in October 1920 and the licence passed to his wife Sarah. This continued until May 1935 when her daughter Annie, took over. The full-time Copeland brewer was Jack Fowkes, a relation of the family, but Annie, interviewed in Derbyshire



Annie Winter dipping her mash tun at the Copeland Arms and serving a customer

Countryside in 1957, was quoted as still actively brewing at the age of 78. She said she picked up her knowledge 'by just watching the men'. Although most home brewers learnt the trade from their fathers. That was the case with Kenneth Durrance, who owned a home brew off licence on Provident St .It was the same for 'Dickie' Dawes at the Green Man, Talbot Street and Phil Henry at the Seven Stars, King Street

Annie Winter sold the Copeland pub to Offilers Brewery in 1963 when she retired from the trade and from the Derby Licenced Victuallers Association. The pub survived until 17th November 1969 when it was closed for area clearance by statutory compulsory purchase.

The demise of home brew houses

The disappearance of home brew pubs in Derby was the result of several factors: firstly the activities of the nation wide temperance movement that flourished in the UK around the turn of the century. They sought to reduce the number of overall licences, whatever the style of licence. This led to the larger local breweries such as Offilers buying up the remaining free houses, many of which were home brew houses, to maintain their own beer volumes.

The temperance movement had diminishing traction as the 20th century progressed, but the 1904 Compensation Act, which 'rewarded' those publicans and pub owners who lost their licence was not wound up in Derbyshire until 1976 and the magistrates did not issue new licences until well into the 1960s. Secondly the economic depression of the thirties meant that smallest breweries, who lacked the financial resources of their larger brethren, struggled to survive.

Nonetheless while the home brew houses lacked financial backing there was a semi trade association and the camaraderie of sporting leagues, which mirrored those of the local License Victuallers Association. Brewers outside Derby like Shipstones of Nottingham bought homebrew pubs such as the Alexandra, Siddals Rd, Sitwell Tavern, Sitwell St and the Eagle Tavern, Green Street and closed down the breweries, as did John Hair of Melbourne when they took over the Quarn Tavern, Quarn St. In 1962 Scottish & Newcastle bought the Seven Stars, King Street where the Henry family had brewed for over forty years and brewing there ceased.

However, home brewing still persisted in pockets around the West End: Albert Vaults & Ram - Brook Street; Dove - William Street; Duke of Cambridge -Whitecross Street; Elm Tree -Watson Street; Holly Bush, Pheasant and Ram -

Bridge Street. and in the area around the railway station, the Barley Corn and Queen Adelaide - Canal Street; Black Swan and Melbourne Arms both on Siddals Road; Lamb Inn - Park Street and Wheatsheaf - Liversage Street.

There was also a tendency for brewers in home brew houses to stay in the home- brew circuit. The Brooks family, over half a century, brewed at the Napoleon - Parker Street, the Black Swan - Siddals Road, the Lamb Inn - Park Street) and the Dog & Partridge, Bedford Street. William Guest brewed at the Crystal Palace - Rose Hill Street, and the Queen Adelaide, Canal Street for twenty years.



This 1851 map was drawn by the Ordnance Survey for the local Board of Health at a scale of 1:528 or ten foot to the mile. It took 28 maps to cover the then County Borough of Derby. No other copies are known to exist and the author picked them from a dealer after the local architect's office merged with the County department at Matlock in the 1970s.

They were produced as a result of an Improvement Act of Parliament passed to highlight the poor state of Derby in terms of overcrowding and sanitation. Derby was, and still is, low lying and prone to flooding. Its purpose was to insist that the Council allow more land to be made available for housing. So each property is shown with a height above sea level.

We see the home brew bottlers at the Robin Hood and Bell Hotel. In the 120 yards from top to bottom, there is also the Talbot, the Globe, the Black Boy, Coach and Horses and the Greyhound.

Other brewers remained in the same pub for decades: Bill Beckett ran the White Bear - Derwent Street for over 40 years as did John Groome at the Nottingham Castle, Queen Street for a similar period. Tom Roome unusually was one of the few full-time brewers who was not a licensee. He worked at the Seven Stars and transferred in 1962 along with the pub's brewing kit to brew Hadfield's Home Brew for Rowland Hadfield at the Friary Hotel on Friargate, ceasing in 1966.

Two pubs only are known to have brewed and sold their own home-brewed bottled beer: the Bell Hotel 53-54 Sadler Gate and the Robin Hood, 38 Irongate. The Bell Hotel, a former coaching inn dating back to at least 1720, was owned by Frederick Rayner from 1889 until his death in 1904. The inn's home brewed beer was bottled and sold widely in that period. Brewing ceased and the plant was put up for sale in 1906. His predecessor J F King (1865-1889) is also known to have brewed at the Bell Brewery. No record of brewing exists after 1904.

Robin Hood Inn, down Robin Hood yard, off Irongate was a home brew house in 1852 when William Brierley advertised his beers, but by 1885 the plant was on offer for sale. George David Hawksworth took over the pub in 1893



The Bell Hotel on Sadler Gate and the Robin Hood on Irongate are known to have bottled home brewed ale

having previously brewed at the Old Eagle & Child in nearby Queen Street. He operated the pub briefly until his death in 1895. The pub was sold to Samuel Allsopp in October 1921 and de-licensed in 1932. No record of brewing exists on that site after 1895.

Post WW2 (until the revival in the late C20th) Derby had just 18 'Brewer for Sale' licenses (plus the only home brew off licence in the UK)

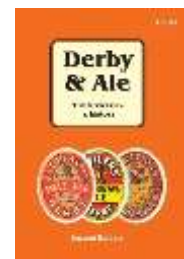
The survivors (and their closing dates) were:

- Barley Corn, Canal St (1956)
- Castle Tavern, Castle St (1962),
- Copeland Arms (1963)
- Crystal Palace (1967)
- Devonshire Arms (1951)
- Duke of Cambridge (1952)
- Elm Tree, Watson St (1950)
- Exeter Arms (1969)
- Green Man, Talbot St (1958)
- Melbourne Arms (1961)
- Napoleon, (1960)
- Nottingham Castle (1959)
- Old Eagle & Child (1963)
- Queen Adelaide (1950)
- Seven Stars, King St (1962)
- Wheatsheaf, Liversage St (1952)
- White Bear (1963)
- Woodlark (1945)

By 1969 only one of those pubs, the Exeter Arms, remained. It was run by Winifred Jackson, whose brewer was Cyril Phillips. Her successor Roger Groome gave the brew kit to the Derby Museum.

John Arguile

John Arguile has recently published a much revised and enlarged second edition of his Derby & Ale book at the price of £7.50 (cost of p&p brings this up to £10). It has a larger page size, more pages and new material. You can get a copy direct from John at [Address withheld](#)



A small malting operated by Crisps

Elms Farm, Wangford, Reydon, Suffolk



I only visited this maltings during December 1998, the farm and the malthouse were no longer in the same ownership and much of the malthouse buildings were obscured by vegetation and debris. Subsequent reuses of the buildings made it difficult to understand the interior. Today the malthouse, its kiln and the attached buildings have now been converted to residences.

The malthouse runs parallel to the road and is north east of the village of Wangford (East Suffolk). The A12 passes to the north west. Elms Farm and the adjacent malthouse were part of the Stradbroke Estate and as such the malthouse was built by them, and was later operated by the Crisps. It is worth noting that Pigot's 1830 Trades Directory of Norfolk and Suffolk recorded a William Crisp as brewer and maltster in Southwold located some three miles to the south east but also where the church benefice was the gift of the Earl of Stradbroke. John Crisp junior was recorded as maltster at Victoria Street, Southwold in Kelly's Suffolk Directory of 1858 as well as Beccles and Wangford by 1879. The Post Office Directory of 1869 for Cambridgeshire, Norfolk and Suffolk records John Crisp & Sons as maltsters at Beccles as well as Wangford. It is perhaps also relevant to note that in the 1858 Directory a J. D. Eastaugh was listed as a maltster at The Elms, Wangford, so perhaps at that date Crisps were not operating it. Kelly's 1900 Directory notes a Christopher Robert Smith at The Elms, Wangford but not as a maltster. No maltster was noted in Wangford at this date, and it is probable that the building had ceased to be used for producing malt by then.

The current owner in 1998 remembered that the maltings buildings were being used for agricultural purposes before the War. He also observed that the level of the adjacent pond, on the south side of the road had resulted in the bottom of the maltings being rather damp. He also indicated that the bricks for the malthouse may have been made at Frosden.

The buildings

There were three elements to the building: the malthouse fronting the road; its kiln at the western end and an extension running north from the kiln. Thus the whole building is L shaped. There is some indication that the northward extension was built first, probably as a farm

building (barn). It would appear that the kiln and the road facing malthouse were subsequent builds. It is just possible that the northward extension to the kiln was an original and much smaller maltings, and that the road arm was built when increased malting capacity was required, but the surviving fenestration in the northward extension did not support this.

The maltings is a two storey building constructed of brick and had roofs of sheet metal whereas the northward

extension had a pantile roof covering. At the opposite end of the maltings was a small single storey brick extension abutting the northern half of the east end wall. It was not clear what its roof covering was as it was partly collapsed and covered in vegetation.

The most noticeable features in the short east elevation were four round tie bar bosses at roof level and on either side of the gable. The bottom pair were at the level of an upper loft floor window's segmental head. The roof was pedimented by a continuous row of header bricks laid on a row of stretcher bricks.

The malthouse was eleven bays in length along its south, road facing elevation. There were windows in every other bay, on the ground floor, but there were just two windows to the first floor. The windows had timber louvres but these may not have been original. There were five round tie bar bosses at first floor level. Under the roof eaves was decoration in the form of a dentil brick course. There was a door to the first floor towards the eastern end of the building.

The rear or northern elevation had been substantially altered in that two large doorways had been cut through at both ground and first floor levels, although there was an original door at the eastern end on the ground floor. The round tie bar bosses visible on the south elevation were also visible on the north.

Interior

The bottom floor was for germination and had been much altered when it was used for farming activities. The original floor surface was brick and the steeping cistern was at the eastern end of the building and in its southern corner. It could be identified by the remains of its cement render lining. The source of the water for steeping was not clear. Probably not the pond on the other side of the road. At the opposite end to the steep was the kiln and there appears to have been a window-sized hatch for throwing the green malt up onto the kiln drying floor.

The first floor of the malthouse had been removed, although its main beams survived and the joist holes of its floor were visible. There was a door from it onto the kiln drying floor. There was a party wall between the

malthouse and the kiln. The base of the kiln's pyramidal roof was lower than the top of this wall. The roof structure may be described as a sort of post and pad. Certainly it gave a good space for the first floor and was typically used in granaries and similar buildings.

Kiln

The kiln was square and constructed of brick but they were two inch bricks and there was a row of cogged/dog tooth brick work as decoration under the eaves of the pyramidal roof. No cowl survived. There were two ties.

On the southern road elevation there was a door opening at upper floor level. Access to the bottom floor was via a narrow door in the centre of the west elevation. To the north side of this door was a blocked narrow window aperture. There did not appear to have been a similar one to the south of the main door. At first floor level there was a course of stretcher bricks forming a sort of boundary or floor level to the northern seven eighths of the width of the kiln. The brickwork above was clearly defined by more pronounced pointing. This change in brickwork was indicative of either a rebuilding of the kiln or a later upwards extension. In the centre and so above the main door was a tallish bricked in rectangular window.

There was a fairly steep step down to the ground floor level from the outside. The ground floor of the kiln was of brick. There was no specific evidence for the furnace although there was some stonework which might have been its base. However, it is also possible it was an open fire basket furnace and so there would have been no real evidence for its existence on the ground. On the northern side were two square iron columns which stood on short brick piers and this may support the possibility that the furnace was just a fire basket. It could have been stoked from the outside.

The columns rose up to an iron beam from which four iron brackets were hanging down from the kiln drying floor and it is possible these may have supported a suspended spark plate. The beams from which the brackets were hanging supported the iron grid on which the perforated ceramic kiln tiles rested. The tiles appeared to be standard 12 inch (0.30m) square Stanley Bros tiles. When viewed from the underside most of the tiles looked surprisingly clean perhaps indicating that the kiln had been little used after they were laid and that the existing kiln drying floor had replaced an older one. This was further indicated by the survival of an older tile of



The interior of the kiln and (right) is the kiln from the germination floor - first floor removed and so roof structure visible

seven large holes topside to a relatively small roundel underside. It was red in colour and may have been locally produced.

The north extension building

This extension, like the rest of the buildings was constructed of brick and may have been another malting wing. However, the fenestration was not indicative of this and it is more likely that it was a farm building, specifically a hay barn and this is probably confirmed by a diamond shaped ventilator aperture of alternate bricks in the west elevation. It would appear to have a different build date as there appeared to be a straight line joint between it and the kiln, perhaps over emphasised as a result of aggressive repointing. It was of two storeys and had a pantile roof. The likelihood is that it predated the malthouse and kiln.

In the west elevation just to the north of the kiln building was a cruciform tie bar boss at the height of the lintel to the doorway to the immediate north of it but between these two was a vertical iron tie. The door was a plain plank one. To the north of this door was a timber framed and louvred window. The elevation appeared to be of broad panel and pier construction. There was decorative brickwork under the eaves in the form of a dentil course between string courses. The upper half of the east elevation was painted black or tarred, perhaps as a form of waterproofing with a single window to the first floor.

The interior showed that originally there had been easy communication with the kiln. At ground floor level there was a blocked opening into the kiln furnace room. One of the ground floor windows in the west elevation had horizontal timber bars like louvres either side of a central timber mullion. In contrast the window to the east elevation had three timber mullions. The first floor was supported by substantial beams which had knee type support brackets in the walls. The beams supported a timber floor resting on substantial joists. From the first floor there was door access to the kiln drying floor.

In conclusion, this small maltings does appear to have been operated by Crisps. Compared with some of their other later ones, notably that in Beccles it was very small. That may be the reason why it did not operate for long. It was a small two storey maltings, with the steep and kiln at opposite ends of a type so often found associated with farms.

Amber Patrick

Out of the past - News from a hundred years ago – 1924

Lager out

The Brewers Society reports that only three breweries in the UK are still brewing lager. There is little demand as “the average Englishman likes his beer to have some ‘body’ in it.” Less beer is being drunk compared to prewar consumption because of the “lessened spending power of the masses.” Brewers still manage to double their profits, though: £9m in 1913-14, £19m in 1922-23.

Takeovers and restructurings

William Hancock & Co (Cardiff) buy John Rees’ Abernant Brewery (Gwaun cae Gurwen); St Anne’s Well Brewery Co (Exeter) buy Mills Brothers (Newton Abbot); Style & Winch (Maidstone) buy Dartford Brewery Co; Soames & Co (Spalding) buy W Horry & Son (Boston); Wrekin Brewery Co (Wellington) buy Red Lion Brewery Co (Wellington); Massey’s Burnley Brewery buy William Astley’s Nelson Brewery - production to be transferred to Burnley; H & G Simonds (Reading) buy Thomas Woodward & Son (Lambeth); John Smith’s Tadcaster Brewery Co buy Bentley’s Milnshaw Brewery Co (Accrington); Usher’s Wiltshire Brewery (Trowbridge) buy Edward S Pinchin’s Box Brewery and S Ruddle & Son (Bradford-on-Avon) - both breweries are put up for sale; Bullard & Sons (Norwich) buy Bidwell & Co (Thetford) - brewery and plant put up for sale; Highgate-Walsall Brewery buy Arthur Beebee (Walsall); Matthew Brown & Co (Preston) buy William Unsworth’s Balmoral Brewery (Hindley) and Catterall & Swarbrick’s Brewery (Blackpool); Colchester Brewing Co merges with Ind Coope & Co (Burton-upon-Trent); Bass, Ratcliff & Gretton (Burton-upon-Trent) buy Phillips & Marriott (Coventry) - plant sold off; Johnson & Darling (Berwick-upon-Tweed) amalgamate with Berwick Breweries.

Harman’s Uxbridge Brewery floats on the Stock Exchange. Joseph Jones & Co (Knotty Ash) is registered as a private company. Ripponden Free Brewery Co is registered “to carry on business of brewers and maltsters” and takes over premises formerly owned by Sowerby Bridge & District United Clubs Brewery which ceased trading in 1923. Dix & Co (Stoke-on-Trent) is renamed Parker’s Brewery (Dix & Co’s Branch).

Buildings for sale

Buildings and businesses for sale include: Lyncombe Brewery (Bath); J H & H Blake’s Lacock Brewery; John Turnbull & Co’s Victoria Brewery (South Shields); J Pletts & Sons’ Borough Brewery (Burnley); Ream & Son (Doncaster).

Former breweries for sale include: Benskin’s Watford Brewery’s Berkhamsted premises (previously owned by Locke & Smith); Moor Brewery (Hawkhurst); Thomas Renton’s Chirside Brewery (currently occupied by a carter); East Kent Brewery (Sandwich) (in use as a mineral water factory); Frederick Richard Vaughan’s Saltash Brewery (currently a slaughterhouse); Cutlack & Harlock’s Soham Brewery; Holder’s Brewery (Midland Brewery - Birmingham); Cavendish Bridge Brewery; Anglo-Bavarian Brewery Co (Shepton Mallet); Southdown & East Grinstead Breweries (Lewes); Lion Brewery (Portsmouth); Lush & Co’s St George’s Brewery (Portsea); Montague William Coward & Co’s Phoenix Brewery (Boston); W & S Lucas (Hitchin) - conversion

into ‘high class shops’ suggested; Thomas Berry & Co’s Moorhead Brewery (Sheffield); Redbrook Brewery; Southdown & East Grinstead Breweries (Lewes); Flint & Sons’ Stourmouth Brewery (Canterbury); Cannon Brewery Co (Ramsgate); Norton & Turton (Lincoln); Wareham Brewery; Red Lion Brewery Co (Wellington); Wheatland Brewery Co (Much Wenlock); Thomas Clutterbuck (Stanmore).

Plant and machinery for sale

Brewing plant and machinery are sold off by: Oakhill Brewery Co; M A Sedgwick & Co (Watford); Winchester Brewery Co; Edwards Brewery (Bishops Cleeve); Ilkley Brewery & Aerated Water Co; Walter Heasman & Co (Castle Brewery, Bridgnorth); Salter & Co (Rickmansworth); Knight & Ford (Tiverton); Owen & George (Merthyr Tydfil); Showells Brewery Co (Ely); Montague William Coward & Co (Boston); R A Harper (Bilston); Eley’s Stafford Brewery. Following its purchase of George Biggs & Sons (Bath), Bristol Brewery, Georges & Co sell off brewing plant from the former Oxford and Crown Breweries.

‘Valuable building materials’ from the recently demolished Steyning Brewery are auctioned off. Bargains include 40000 bricks, 40000 tiles and 5000 slates. Ashby’s Eling Brewery Co (Southampton) also sells off bricks and slates following its partial demolition.

Friary, Holroyd & Healy’s Breweries (Guildford) and Stretton’s Derby Brewery sell off surplus casks - suitable for home-made wine and flower tubs, they would also ‘make excellent water tubs for allotment gardens.’

Transformations

Changes of use take place at: City of London Brewery Co’s Hour Glass Brewery - water traffic terminal; Bass, Ratcliff & Gretton’s Shobnall Brewery (Burton-upon-Trent) - sold to the English Grain Co for warehousing; Cooper & Macleod’s former Castle Brewery (Edinburgh) - temporary barracks; South Berkshire Brewery Co’s Manor Brewery (Hungerford) - laundry and cattle cake factory. Richard William Reeve’s West Ham Brewery - piano factory. Huntly Brewery - piggery; David Leyshon’s Graig Brewery (Pontypridd) - converted into church; David Williams & Co’s Taff Vale Brewery (Merthyr Tydfil) - Georgetown site now the municipal bus garage; David Roberts & Sons Trefechan Brewery (Aberystwyth) - offices; Jenkins & Jones’ Falcon Brewery (Huntingdon) - local Unionist Association offices; Forest Hill Brewery Co - distribution centre for United Dairies; Hunmanby Brewery - parish hall and club; Bath Brewery - laundry; Soulbey, Sons & Winch (Louth) - brewery reservoir now an open air swimming bath. James Shipstone & Sons (Basford) convert Beeston Brewery into maltings.

Improvements and innovations

Original Brewing Company (Cheltenham) install a water main directly to a local reservoir so as to guarantee more consistent water supplies. Two fuel oil tanks are installed at Watney, Combe, Reid & Co’s Mortlake Brewery. A new fermenting house and cold store are also opened. The demand for cider encourages Mitchell, Toms & Co (Chard) and Crewkerne United Breweries Co to buy up orchards and install cider making equipment.

Holy orders

The Bishop of Oxford introduces the Liquor (Popular Control) Bill into the House of Lords. If passed it would have enabled councils to establish boards of management to take over local breweries. The proposed measure is rejected.

Conflagrations, explosions, floods and dilapidations

Fires break out at: MacLachlan's (Edinburgh); Oakhill Brewery Co - three kilns destroyed; Burtonwood Brewery Co - bottling stores, pump-house and warehouse gutted; S & T N Blake (Gosport); Mackeson & Co (Hythe) - malt set alight; John Aitchison & Co (Edinburgh) - fire in grist hopper; Norman & Pring (Exeter) - fire in roof timbers; Benjamin Bennet (Dunstable) - malt house damaged; John Fowler & Co (Prestonpans) - fire in malting department; H C Breakell & Co (Preston) sacking catches fire. Former breweries are not spared: Thomas Robertson's Bathgate Brewery is gutted (latterly a glass works and building materials warehouse); J Pletts & Sons Borough Brewery (Burnley) - fire in stables occupied by coal merchant; Fyson & Sons Stoneleigh Brewery (Warboys) is destroyed.

A tank containing 14 cwt of yeast explodes at Ind Coope (Burton on Trent) blowing off a door and shattering twenty windows. Bristol United Breweries' Lewins Mead Brewery is hit by a freak electrical storm, a lightning strike flinging coping stones and bricks across the street. Carr & Quick (Exeter) and Flower & Sons (Stratford upon Avon) are flooded.

Part of the chimney of John Fulton & Co's former Edinburgh brewery - now a concert hall -

2000 and counting

In February this year, Peter Moynihan created a new BHS Facebook Group to broaden awareness of the Society. Over the past six months a remarkable more than 2000 people have joined! Some of this group are 'fully paid-up' BHS members (i.e. have paid a subscription), however the vast majority are new to the Society and hopefully will feel encouraged to fill out our application form! The group is administered by Peter Moynihan and Phil Wilson. Should you have any questions then please get in touch.

107 Breweries



picture, Roger missed Bass plants at Tadcaster and Alton. Other authors did Caledonian, Belhaven, Black Isle; Camden Town, Dark Star, Greene King. Tetleys,

During our 50th anniversary celebrations we prepared a flipping booklet covering the 107 UK breweries visited by Roger Putman while he was Editor of the Institute of Brewing and Distilling's monthly magazine The Brewer & Distiller. This series on British breweries does indicate, from very small to very large, the technology of brewing in the early years of the twenty first century. It is not a complete

collapses during a storm. Preventative action takes place in Falkirk where James Aitken & Co's brewery chimney is repaired. Thomas Parsons' former Lion Brewery (Princes Risborough) is demolished. Thomas Dewis & Co's Rye Piece premises (Bedworth) are in a 'distressed state' and sold to an ex-servicemen's organisation.

Dangerous days

Fatal accidents occur at: McConnell's Brewery (Belfast) - worker crushed by falling whisky cask; Mann, Crossman & Paulin (Whitechapel) - a fall into vat of boiling wort; Wolverhampton & Dudley Breweries (Wolverhampton) - worker falls under lorry whilst avoiding wayward horse; Adnams & Co (Southwold) - slipping on concrete floor; Mitchells & Butlers (Smethwick) - fall from ladder.

Imperial measures

Bass, Ratcliff & Gretton (Burton-upon-Trent) is named as the official supplier of beer to the British Empire Exhibition at Wembley.

Bad behaviour

Dabbs & Nicholson (Great Haywood) is fined for adding sugar solution and increasing gravity after duty has been charged. The business closes down later in the year and the brewery is put up for sale.

And finally

The death is announced of Bass's former 'smeller' employed to check empty casks for unwanted odours.



Morlands bottling stores in 1920 (posted by Nigel Sadler) and early bottles from Warwick and Richardsons of Newark c. 1910-15 (posted by David Marshall)

Stewart, Inveralmond, Park Royal, Berkshire and Fullers. Otherwise we have more or less a full house.

So Samesbury, Youngs and a few others failed to get into this record. The secretive Sam Smiths in Tadcaster did not succumb to a grovelling letter saying Putman had done more breweries than Barnard but Humphrey Smith did wish me a nice retirement!

The Brewery History Society is grateful for the continuing support of the Institute of Brewing & Distilling; in particular Steve Curtis, its Technical Manager and Editor who has produced this and other flipping books on our behalf.

This IBD material is limited for BHS members only. Go to the Wiki home page. In the left hand margin find the link to 'To see Roger Putman's collection of 107 brewery profiles from the IBD'. Then you will need your password, the same as the one for the current Newsletter flipping book. The 651 pages are searchable.

Out and about

Macardle Moore being digitised



The Macardle Moore Brewery was founded at Cambricville in Dundalk. Earlier in 1837 a brewery was established in Dublin Street by a Mr Wynne. In 1859 ownership passed to his two nephews John and Arthur Duffy along with Edward H Macardle who bought out the Duffys and went into partnership with his cousin Andrew Moore moving to Cambricville in 1863. MM joined Guinness in 1961 as part of Irish Ale Brewers. Brewing ceased in 1993 but packaging continued up until 2001 when the site was converted for other industrial use and some housing.

Today a Creative Media project in collaboration with the Macardles Historical Society along with the County Archivist and the Guinness Archive is aiming to digitise all the archives and safeguard artifacts. It is hoped that future displays will encourage tourism in the town.



Archers revisited

The Swindon Advertiser published a photo archive of Archers Brewery which thrived for more than 25 years before collapsing into administration.

Founded by Mark Wallington (left) in 1979 in a former Great Western Railway building before moving to what is now the Weighbridge Restaurant in 1996. The site was a re-creation of a Victorian tower brewery (right) in the old Swindon Locomotive Works weighing house. Brewing ceased in 2009.



Badger picks litter and counts down to 250 years

The brewery team at Hall & Woodhouse and a number of its pubs held a litter pick across Dorset as part of its annual Founder's Day celebrations. This was the twelfth outing and teams vie with each other to collect the most rubbish.

H&W's Founder's Day is held to commemorate the anniversary of its founding in 1777 and is working itself up to the company's 250th in 2027 and each year sees a celebratory count down beer. This year it was 9%ABV Teamwork Stingo which commemorated the lives of Edward and John Woodhouse. John was Head Brewer from 1952 until 1986 and Edward was Chairman for 26 years.

Calling all gruiteries

With a lot of current interest in historical brewing methods and recreation of ancient beers, gruit brewers which flavour with herbs instead of hops have been proliferating and have their own Gruit Day on 1 February each year. An international jury is ready to select the Gruitbeer Brewery of the Year 2025 for the first time. Every gruitery is invited to participate.

Visit Westmalle



Belgian Trappist brewery Westmalle started brewing within the Antwerp Kempen Abbey in 1836. The brewery produces some 120,000hL a year with a lay crew of some 50 operators supervised by the community of just 17 monks. For the first time in its history, the brewery will be open for two days at the end of this month but booking is essential for €12.50. Some 1500 tickets are available.

Wisteria from Fullers



We did not know that every Wisteria plant outside Asia is descended from the display which now graces the walls of Asahi's Fullers brewery. Chief Inspector of Tea at Canton in China John Reeves brought two cuttings of the flower to the UK in 1816 and they were planted outside the Head Brewers cottage in Chiswick. One was removed to Kew Gardens but it died. By 1819, the flowers were blossoming and have since spread over the entire country, and then the rest of the world.

Carlsberg extends experience at Grimbergen

Carlsberg has invested several million euros and six years in creating an extension to the Grimbergen Experience at the Abbey near Brussels to celebrate the 800 odd years since the abbey was founded by the Norbertine order back in 1128. Brewing restarted on the site three years ago with a micro plant after a gap of 200 years.



Mike's Meanderings - a Knotty Knaresborough one

Following on from the excellent AGM at Masham and visit to Tadcaster, more from God's Own County. Some while back I mentioned taking photographs of the 'Old Brewhouse' at 8a Watergate, Knaresborough. Hence, having called in there, *en route*, I tried to find out more about the possibilities, starting with some background on brewing in the town.

Cornelius Cade, originally from Woodhead, deceased and wife advertised the wholesale brewery and malting for sale in October 1732. However, one local history suggests that he was probably located in the Anchor Yard on High Street. In 1697 there was a John Benson brewing, but most likely in Finkle Street, although he may have had a connection with the White Horse. The one nearest to Waterside was George Waid around 1669, with an inventory of around £500 and whose widow was paying excise duty. Yet again his possible locations at the Mitre or the Red Lion do not fit. The only other possibility would be some link with the Warner family, primarily dyers but who are also said to have had a malt kiln nearby. The last possibility is that it served the adjacent building called the Hermitage and was for domestic purposes. Having ruled out any local suspects I looked elsewhere in the town.

My initial thoughts were that the site might have been connected with Groves & Co, Low Bridge Brewery; however, the map on the National Library of Scotland site places this just next to the said bridge:



Sometimes described as Scriven with Tentergate and gone by 1889, apart from No32 Watergate which is a building called the Granary and which seems to fit with the building at a slight angle before the weaving shed and which I snapped for the archives, just in case.

There is an old postcard based on a photograph looking along the river and which seems to show some chimneys etc at the rear of March House (see below). Sadly, unless someone has a copy of said postcard, this seems to be the only image of the brewery and too poor to reproduce. Whilst I continue to try and track down anything on said 'Old Brewhouse', and any suggestions are welcome, we continue with the background to what seems to have been the town's main brewery.

Thomas Tuton died 22nd April 1789 aged 92 and then a Thomas, born 1771 and possibly his nephew, in 1794 a merchant. In 1808 he married Jane Richardson of Thirsk, noting that in 1790 his 'sister' Frances had married an E Richardson. For 1822/9 Thomas is listed as a brewer at Low Bridge and then 1829/41 brewer in Briggate, which runs up from the bridge. For 1829/34 Thomas Richardson was a porter dealer in the High Street and in

1829/41 also wine and spirit merchant. Then in 1841 Tuton shown as Low Bridge and died 23rd May 1850 at March Bridge, which seems to have been an alternative name, when described as a former brewer aged 71. On 9th January 1854, his widow Jane, aged 80, died, of here and Farnham.

For 1822/34 Thomas Terry was at the Cotton Mill Inn, Market Place. On 8th January 1837 John Groves, grocer and porter merchant, married May, daughter of Terry innkeeper.

In 1841 Groves was a grocer and wine merchant Market Place and 1851 a brewer employing one man. In 1851 Terry, born 1816 so presumably his brother-in-law, maltster and brewer in Briggate. By 1861 living Windsor Terrace, employing two men.

A John Groves, presumably his father, died by 1852 at Plompton Hall possibly at Hall farm, executor Thomas Groves. John listed as a brewer 1853 and 1859 John Groves and Co, wine & spirit merchants to 1866.

Co-partnership between John Groves and Thomas Terry, as Common Brewers, Spirit and Seeds Merchants and Farmers, at Knaresbrough and Scriven-with-Tentergate, was this day dissolved by mutual consent. All debts due to and owing from the said late copartnership will be received and paid by the said John Groves. 25th June, 1853.

In 1855 still listed at Low Bridge. On 30th March 1860, sale of two coppers and 7qtr brewery, Low Bridge, trading for 100 years, Mr Groves.

Lot 2 15qtr malting Briggate

Lot 3 house lately Red House Inn, Briggate, Mr Groves Then 1st October sale plant and casks of ale and porter etc and premises to let.

There is some confusion about the Red House, which in 1855 was held by Thomas Fryer, but isn't shown on the 1849 map, raising the possibility that it might have been another name for the Robin Hood. There is a "Red House" residential property, but not on Briggate.

Partnership heretofore subsisting between us the undersigned, John Groves and Thomas Wright, as Common Brewers, Spirit Merchants, and Seed Merchants, at Knaresborough and Scriven-with-Tentergate, under the firm of Groves and Company, was dissolved by mutual consent on the 1st day of November. 1860. 17th April, 1861.

In 1844/55 Thomas Wright shown as a chemist.

In 1871 John Grove's son Christopher was a wine merchant living in Windsor Lane, just down from York Place, and 1881 a wine merchant in Market Place.

In 1868 maltster Thomas Terry assignee for Thomas, John and William Jackson brewers of Lancaster. In 1871 maltster in York Place, but died by 1873 and the business passed to his son William. On 28th March 1876 sale of Nags Head with brewhouse:

Lot 2 house and brewhouse described a stone messuage near Low Bridge, with counting house, tun house, barrel store etc now private residence of Captain Croker (from at least 1867 when his sister Agnes died there, she had married Thomas Wright in 1864)



The Granary, March House and the old Brewhouse today

Lot 4 new malting Briggate, Wm Terry

In 1881 William living in York Place employing two men, and 1882 trustee for innkeeper John Woolley. September 1888 lease house and malting York Place, William Terry, previously held by his father Thomas, 15qtr and 30 qtr. William, aged 49, died 15th July at Grove House, also with property in Briggate - details Charles Dearlove draper (1869 married Ann Eliza daughter of Thomas Terry).

Then 24th October 1888 sale of wine and spirit business in the market place, Christopher Groves, in family over 50 years:

Lot 2 George & Dragon, with brewhouse

Lot 3 March House near Low Bridge occ Mrs Stevens

March House is a listed building at 122/4 Briggate and my guess, based on the map and sale details, is that originally this was the brewery house. Incidentally, it is currently up for sale, so should any of our old brewers want an old brewery house!

More on the background to the York Place site. Gracious Street runs up from Briggate to it and the 1849 the map shows a malt kiln and brewery at the top, but on the 1889 map the site is only a malting. Still shown 1909 but the following year the council opened new offices on the site.

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](#)

CHANNEL ISLANDS

Second Meridien Brew Co, Peebles, Rue Des Bailleuls, St. Andrews, Guernsey, GY6 8XB



Established by four friends, Sam Hampel, Joe Baines, Matt Askworth and Will Steele-Moon, as a hobby initially in 2016 with commercial brewing starting in 2022.

They are also known as 2M Brew Co. They brew on a 500l brew kit but have 7 fermenters, 1x3.5bbl 3x2bbl 3x1bbl. Sam is the founder and head brewer.

Partnership carried on by James Paley, of Knaresbrough, Common-Brewer, John Green, of the same Place, Gentleman, and Joseph Wade, of Crimble-Mill, in the said County, Millwright, under the Firm of James Paley and Co. at Crimble-Mill aforesaid, in the Business of Flax-Spinners, hath this Day been dissolved by mutual Consent; and all Debts due to and owing from the said Partnership will be received and paid by the said Joseph Wade.

Witness our Hands this 23d Day of July 1807,

In 1807 James Paley, common brewer, assignee for Stephen Parker, innkeeper of the Black Horse, Skipton. He had died by 1832, when his sister, relict of Thomas Richardson of Settle, died aged 74. For 1822/34 Thomas Paley is listed as "Top High Street" which would fit with the Gracious Street site, occupied by Terry. In 1841 Paley was living in Horse Mill yard at the rear, also living in the yard was brewer Henry Powell. In 1851 Powell was brewing at Providence Green, a site mentioned in an earlier newsletter.

Mike Brown

*Tudor & Stuart Knaresborough - Mike Baxter Local Library
Knaresborough in old postcards - Arnold Kellett 1984*

DERBYSHIRE

Popeye Brewery, The Hop Wright Inn, 8 Ray St, Heanor DE75 7GE

Pete Wright commenced brewing at the back of his pub in July 2024.

FIFE

Coelbrew Ltd, Unit 9 -10, Avalon Business Park, Guardbridge, St Andrews, KY16 0UB

W: www.coelbrew.com

Established in autumn 2023 Coelbrew focuses on gluten free beers.



HAMPSHIRE

Dead Duck Brewery Ltd, Hale, Fordingbridge SP6 2NJ

W: www.deadduckbrewery.co.uk

Paul Bartlett was a home brewer who went commercial in early 2024.

Flower Pots Brewery, The Flower Pots Inn, Cheriton, Alresford, SO 24 0QQ with a second site at Unit 10, Sun Valley Business Pk, Winnall Close, Winchester SO23 0LD Established as the Cheriton Brewery, it closed in 2006, but was later bought and operated as The Flower Pot Brewery. In 2023 they took over the site left after Red Cat closed as a second production site.

HEREFORDSHIRE

Golden Wake Brewery, St Martins Av, Hereford HR2 7RQ
A former public convenience was converted into a micropub with originally a distillery. A micro brewery was later added.

HERTFORDSHIRE

Hardline Brewery, 78 Sotherton Rd, Watford WD17 2QA
W: www.hardlinebrewery.com
Established by Andrew Caird in spring 2023

ISLE OF MAN

Burnside Brew Shed, Minorca Hill, Laxey IM4 7ED
A home brewer started commercial sales in early 2024.
Kerrow Brewing Co Ltd, Former Commissioners' Depot, Droghadfaile Road, Port Erin IM9 6EE
W: www.kerrowbrewing.com



A pop up bar and micro brewery established in 2024.

MERSEYSIDE

Colbier Brewery Ltd, Unit 7, The Bridgewater Complex, 36 Canal Street, Bootle L20 8AH
Established by Mike Corbett, Vikki Williams and Stuart Rumble. Brewing commenced in March 2024.

Sun Bear Brewing Ltd, Cheltenham Crescent, Moreton, Wirral CH46 1PV
A home brewer started commercial sales in early 2024. He previously Cuckoo brewed as Horizon Brewing at Lords.



NORFOLK

Blackfriars Tavern Brewery, 94 Blackfriars Road, Great Yarmouth NR30 3BZ
W: www.blackfriarstavernbrewery.co.uk
Brewing commenced at the pub in March 2023.

SOMERSET

Woodshedding Brewery, Lower Westcombe Farm, Westcombe, Shepton Mallet BA4 6ER
W: www.woodsheddingbrew.com
Established by Adrian Peskin in late 2023 on the site previously used by Wild Beer Co.
Badgworth Brewhouse, Home Farm, Badgworth, Axbridge BS26 2QN
W: www.badgworthbrewhouse.com
Established in spring 2023. Beers are sold on the site.

SURREY

Dropkick Brewing Ltd, The Millshed, Goldenlands Farm, Punchbowl Lane, Dorking, Surrey RH5 4DX
W: www.dropkickbrewing.co.uk
Established in December 2023 after taking over the site vacated by Trailhead Brewing.
Terra Tempo Brewing, The Hanger, Manor Farm, Tongham, Farnham GU10 1DE
Based at the Hogs Back Farm they create oak fermented and aged wild beers and blends. Wort is purchased from Hogs Back, they do the fermentation.

WEST YORKSHIRE

Nowhere Microbrewery, 8 Norridge Bottom, Holmfirth HD9 7BB
Based in a restaurant brewing commenced in mid 2022.

WORCESTERSHIRE

3 Words Brewing Ltd, Britannia Rd, Worcester WR1 3BQ
W: www.3wordsbrewing.uk



Cuckoo Brewery, commenced summer 2022 using Sociable Brewing Co. In 2024 they took over the site and brewery of Little Beer Brewing Co in

Evesham.

Corn Ales, The Corn Exchange, 8 High Street, Kings Head Hotel, Ross on Wye HR9 5HL
W: www.rosscornexchange.co.uk/cornales
An early 2023 start, based in the Corn Exchange.

Gleanings – tomorrow’s history today!

Marstons exits brewing

Marston's is now a pubco after agreeing to sell its 40% stake in Carlsberg Marston's Brewing Company to Carlsberg for £206m which will significantly reduce its current debt. Marstons will now concentrate in its 1370 pubs. The £780m deal which formed CMBC in 2020 included six breweries and its distribution depots. There are now three and folk are wondering how much longer Burton and Wolverhampton will last. Carlsberg went on a further splurge the same

day and paid £3.3bn for soft drinks maker Britvic which produces Robinsons, Tango, J2O and holds the Pepsi franchise.

Brew your own for £750

Nottingham micro Neon Raptor Brewing is helping people create their own beers for £750 as part of a £50,000 crowdfunding project. The brewery is seeking to expand and relocate its plant and taproom to Gedling Street just two minutes walk away. Open since 2017, the brewery is gaining notoriety for its outlandish range of flavours including 'mint chocolate chip and Turkish delight'.

Shamrock beer



4.5%ABV Le Grá, which means 'with love' in Irish, has been brewed in Dublin for London-based Le Grá Beer Ltd to capture 'the true spirit and enchantment of the Emerald Isle.'

The beer has been infused with real shamrocks for a touch of ancient Irish luck.

More odd beers

A team at Cardiff University working with so called killer bees in Namibia has isolated yeast from the gut microbiome and back home brewed some trial beers along with yeasts extracted from Welsh honey bees. They are hoping a local brewer will show interest in brewing commercially to help fund the work in Africa.

Meanwhile in South Australia, Robe Town Brewery is smoking malted barley using dried camel dung from a nearby farm. Camels consume the brewery grains, provide milk and the dung is recycled.

Over in Bolivia, the El Viejo Roble distillery has government permission to steep coca leaves in barrels and plans to launch a new coca-infused beer. A recent landmark decision by the World Health Organisation to study coca's non-narcotic benefits has rekindled the old hopes of decriminalisation and then exports.

New glass slows drinking

Japanese craft brewer Yoho Brewing



spent a year working with the Tokyo Glass Art Institute to perfect an hourglass-shaped beer glass that takes three times as long to drink from. It is said to promote drinking at an appropriate pace. The neck part in the middle has a diameter of just 6 mm and when the glass is tipped, the beer flows only gradually from the bottom to the top.

Ten of the glasses were sold via lottery over a Yoho website for 9,800 yen (£50) apiece or else you could try one at the brewery for a fiver. The Company will consider mass production if the response is strong.

29 fewer breweries

SIBA's Brewery Tracker shows the number of active UK breweries at 1748, a drop of 29 over the year to the end of June. Despite strong sales in the sector, breweries continue to struggle with rising costs and legacy Covid debt. Over in the States there was an increase of 19 to 9358.

Prof Smart is first female Master Brewer

Diageo's global technical director Katherine Smart has been elected as the Master of the Worshipful Company of Brewers, becoming the first female Master in 461 years. The



Worshipful Company of Brewers, also known as the Brewers' Company, is one of the City of London's livery companies and has records going back to 1563 when the practice of electing a master annually began. To mark the event, Diageo brewed Arthur's Last Ale to a 1796 recipe which was served to guests.

Katherine was instrumental in setting up the National Brewing Library while at Oxford Brookes. Her career moved on to Nottingham University, SABMiller, A-B InBev and now she heads Diageo's global technical team with responsibility for innovation, research & liquid development and packaging & governance based out of Menstrie in Scotland.

Cooper gets blue plaque

The Rhondda Valley's only cooper is being celebrated with a blue plaque at his former home in Brewery Street, Pontygwaith. Keith Gregory was 21 years of age when he became an apprentice cooper at the Fernvale Brewery and worked there until it closed in 1970.

Microbeads from brewery waste

Happily soaps and scrubs containing plastic microbeads have been phased out but there is still the need for a gentle scour. A research program in Quebec and Zurich has made exfoliating beads from brewers grains. Acid hydrolysis loosens the cellulose fibres and then sodium hydroxide solution under very specific conditions can extract spherical beads of pure cellulose.

Brewdog CEO stands down

James Watt, the co-founder of the Scottish craft beer phenomenon BrewDog is no stranger to these pages. He has been both admired and criticised for his unconventional marketing ideas but is now stepping down as CEO. Employees accused him of creating a toxic work culture and his carbon consuming forest failed. He will become Captain and Co-founder and still retains a 21% share in the business. COO James Arrow takes over as CEO. BrewDog was formed in 2007 with Martin Dickie. Revenue from breweries and bars worldwide was £321m last year. Maybe we shall now see the long gestated float. Watt meanwhile is working up his Social Tip venture specialising in brand building.

Epochal gets a union set

CMBC has gifted a second Burton Union set to a craft brewer, this time in Scotland. Epochal Barrel Fermented Ales in Glasgow has its



own six cask set and CMBC has helped them to set it up. Once again Garrett Oliver from Brooklyn did the introductions. Thornbridge also has a set so we wonder whether any other transfers are in the offing.

Do you zebra stripe?

The English language continues to evolve so we can now 'zebra stripe'. A new report by consultancy KAM Insights suggests a quarter of the UK population are moderating their alcohol consumption through this practice where an individual alternates between alcoholic and non-alcoholic drinks within a single pub visit.

Meanwhile the British Medical Association (BMA) wants the legal limit behind the wheel in England to be decreased to 50mg of alcohol per 100mL of blood and just 20mg for the newest drivers. It says the current limit of 80mg is the highest in Europe.

Questions and occasionally the odd answer

Adrian Bailey asks about Marnhull



I am interested in the Old Brewery in Carraway Lane, Marnhull, Dorset. Once owned by Jennings, Styring, White & Co, the brewery is now a private residence as are the other ex-ale houses in the same lane. I am a member of the Parish Council Working Group reappraising the Conservation Areas in the village at the behest of the Dorset County Council. This

reappraisal hopes to create a new Conservation Area centred around the Old Brewery to reflect its history and the nearby Walton Elm part of the village which has a close association with Thomas Hardy and there is Tess' Cottage here which was used in the novel *Tess of the D'Urbervilles* and several of the pubs are mentioned in the book.

Our Archivist tells us that Thomas Burt is mentioned in Pigot's directory: 1823, 1830, 1842 and Christopher Jennings in 1826. Thomas Burt and William Jennings were Brewers and Maltsters in 1851. Bought Tisbury Brewery in 1889 and was trading as '& Co' in 1895. John Packham & Co, brewing opposite, was taken over in 1897 and the whole lot was sold to Eldridge Pope in 1913 with 36 pubs. Does anyone know where Styring and White fit in?

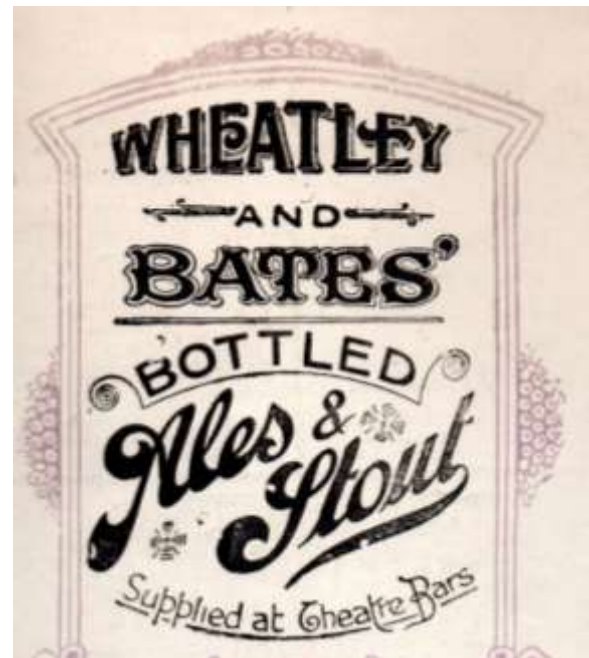
Hugh Hoffman is looking for a date

This is the Brown Bear at 139 Leaman Street, London E1. Note the little tobacconists shop next door, it was owned by Hyman Hoffman and his wife Alice who were Hugh's grandparents and he visited their shop regularly while I was growing up in the late 1940s and early 1950s. His mother was born there in 1913. Do you have any information on the date when the photograph was taken?



Pete Smith and theatre programmes

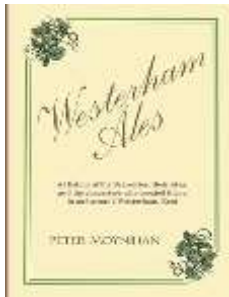
I read with interest Chris Murray's article on theatre programme beer adverts. I have a Sheffield theatre programme from 1901 which features no less than five Sheffield breweries, plus an ad for Allsopps and for bottlers Wheatley & Bates.



BHS Books

Westerham Ales

By Peter Moynihan

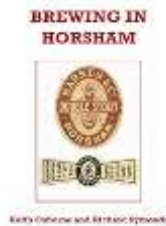


Back in 1991 the Brewery History Society published the first edition of Westerham Ales, long since out of print. Now, we are pleased to

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

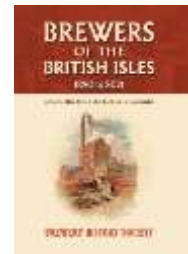


This is a 75 page, A4, colour book covering the brewers of Horsham. It documents those involved in

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

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Photos from Facebook and the Beautiful World of Classic Transport.

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Wimbledon Brewery Co. Ltd.
Windsor & Eton Brewery
Wye Valley Brewery Ltd.

Carlsberg Tetley at Northampton during September 2003

