

# **BREWERY HISTORY SOCIETY**

## **NEWSLETTER**



**No 94**  
**September 2021**

# BREWERY HISTORY SOCIETY

September 2021

Newsletter 94

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## Contact Us

### Newsletter Editor

[newsletter@breweryhistory.com](mailto:newsletter@breweryhistory.com)

Roger Putman

*Address withheld*

### Journal Editor

[journal@breweryhistory.com](mailto:journal@breweryhistory.com)

### Book Sales

[books@breweryhistory.com](mailto:books@breweryhistory.com)

### Publications

[publications@breweryhistory.com](mailto:publications@breweryhistory.com)

Ken Smith

*Address withheld*

### Membership

[membership@breweryhistory.com](mailto:membership@breweryhistory.com)



## Roger's nineteenth

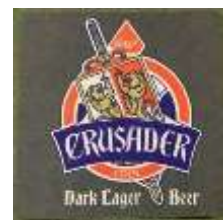
*Bannaghtyn* from the rock. I'll bet you are all fed up with Covid. Our borders opened to the allegedly double jabbed and cases have rocketed, so much so that the US has put us on its red list. But wait, we now have red and black zebra crossing markings on the TT course. Apparently motor bike tyres cannot grip on the traditional white bits when they accelerate away but they are OK on red asphalt. Tail wagging the dog methinks!

Has anyone had a hard seltzer? That delight has so far eluded your old editor. Well alcopops are back with a vengeance with sales of these drinks in the States soaring. The sector grew from nothing to a \$1bn market in four years, the biggest brand Claw is now said to be bigger than Budweiser. Now they are hoping the same will happen in the UK with Molson Coors investing some £25m at the Burton plant to increase production and install a 330mL Slim Jim can line for its Three Fold 4%ABV range of seltzers.

Hard is an American term meaning alcoholic; they have hard ciders to distinguish from the traditional US cider which is non alcoholic apple juice. Another term you will see is 'spiked seltzer', alcoholic soda or hard sparkling water; anything to dissociate from that effervescent antacid analgesic! This alcoholic fruit flavoured fizzy water is lower in calories than the erstwhile alcopop which may appeal to the more health conscious.

Hard seltzers are easy to make from grain spirit or vodka but duty rules on both sides of the Atlantic will dictate the overall costs as they will be higher if spirits are used compared to fermenting the substrate from scratch. Bass used a base called Chateau for the early alcopops which was a brewery fermentation of cane sugar with ammonium dihydrogen phosphate to provide the nitrogen nutrient requirement. Fermentation at 22°C will easily lead to a 10%ABV base even without using a distillers yeast.

So with a novel wellness cachet, are these hard seltzers here to stay or will their popularity fade like Zima, Bacardi Breezer and Smirnoff Ice? I am reminded by Steve Price who looked after Bass' new product development arm in the 1980s that there were many from just one company that did not make it. Hemeling, a low carb lager did run for a bit as did Barbican and Caffreys but Crusader, a dark lager and Bass LA at 1%ABV did not. Then there was Flamingo which was strawberry flavoured topped with egg albumin and Brubecker a bottled lager and lime. Zeiss was nice at 8%ABV and fermented with a champagne yeast while Ducal, a low alcohol lager was not. 2%ABV Carling C2 did not fare well nor did the beer slushie Arc served below zero with icebergs floating on the top. RTD Red was souped up with guarana and damiana stimulants, Mojo was caffeinated while Reef was a fruitier Hooch with a vodka base. Then there was Bass Distinction (Caffrey's tried under a different brand name), Black Dove (coloured up Export Pale for Japan), McIntosh's Apple Ale, Hooper's Ginger Brew, Lamot Reserve conditioned with another yeast in CT, Coors Fine Light and no doubt several more which, like Gareth Southgate's 1996 penalty miss, he does not wish to remember unless suitably lubricated.



Copy closes for NL95 on 12 November

*Slaynt vie as tannee-shiu sauçhey – stay safe*

**Front and back covers;** This month we feature Cameron's Brewery at Hartlepool taken during a visit in May 2003. The front cover shows the run off pipes from Britain's only remaining Strainmaster which was installed back in 1971. To see more of Roger Putman's photographs taken while he was Editor of the Brewer & Distiller magazine, go to the BHS Brewerypedia pages

## BHS Calendar

Our current programme is on hold for the duration.

### AGM 2021

The Committee is pleased to announce that the AGM, so sorely missed last year, will be held on 8<sup>th</sup> October 2021. Palmers of Bridport have kindly agreed to host the event at its brewery in Bridport, Dorset.

Julian Herrington and Ken Smith have worked out a schedule of other activities for the day before and the day after. So if you have not registered your interest with Ken, please do so as soon as possible. He will send you a copy when it is finalised. *email address withheld*.

## Annual General Meeting 2021

To be held on Friday 8<sup>th</sup> October 2021 commencing 12.00 at Palmers Brewery in Bridport

### Agenda:

1. Apologies for absence
2. Minutes of AGM held 30th June 2019
3. Matters Arising
4. Chairman's Report
5. Treasurer's Report
6. Auditor's Report
7. Subscription Levels – see below
8. Election of Officers
9. Vacancies on Committee
10. Any other business

### Notes

**2. Minutes of 2019 AGM** - These were published in Newsletter 85 June 2019.

**7. Subscription Level** – The Committee propose the following increase of subscriptions for 2022:

Category	Existing	New
Retired	£25	£30
Individual	£28	£33
Joint	£33	£38
Overseas Individual	£40	£45
RCB	£50	£60
Corporate	£100	£115

**8. Election of Officers** – In accordance with the Constitution Rule 6, the following committee members will be standing down at this meeting and offer themselves for re-election:-

Mike Bone (extended from 2020), Steve Elliott (extended from 2020), Jeff Sechiari (extended from 2020), Ken Smith (extended from 2020) Ed Wray (extended from 2020)

Tim Holt (standing down 2021), Paul Travis (standing down 2021)

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## From the Chairman



At long last those pubs and breweries that have managed to survive the ravages of the past year and a half are back up and running and we once again able to enjoy a selection of wonderful beers in the company of family and friends in a social environment, albeit still keeping ourselves and those around us safe. So far the

summer has not really been ideal for staying outside for those more comfortable in the fresh air, but we have coped.

I am looking forward to our AGM in October. This is always the highlight of the year and especially so this time with us not having been able to meet for a while. We have had tremendous interest from members and it is looking to be a bumper few days. If you plan to come

along but have not yet booked your attendance please do tell us as soon as you can so that we know how many to plan for. My thanks go to Darren Batten and Palmers for inviting us to hold it in their stunning brewery and to Julian Herrington and Ken Smith for making the detailed arrangements.

As ever, if you wish to offer yourself for election to the committee do please contact the secretary ([secretary@breweryhistory.com](mailto:secretary@breweryhistory.com)) or write to the Society at the address below.

Next April marks our 50<sup>th</sup> anniversary and we are putting together a list of projects to mark the occasion. If you have any ideas for projects, events or memorabilia that you think we should consider do please let us know.

I was deeply saddened to hear of the passing of Peter Gilardi recently. Peter did a great deal for the BHS in our early years, including setting up our original banking arrangements and financial reporting, and also the basis of our correspondence with new and potential

members, which has changed very little over the intervening decades. In fact my own involvement with the Committee started when I succeeded him as Treasurer and Membership Secretary when he stepped down, having decided to move from London to rural Scotland. His wife, Hazel, sadly died after they had moved and he later married Trish. They ran a B&B in Lauder for many years and I was fortunate to be able to stay there once when working in Scotland.

More sad news came with the passing of David Williams. David was an architect who did much work for the brewing industry. He joined us on our walk exploring the brewing heritage of Winchester some years ago and has been a keen attendee of walks and events since, in spite of limited mobility. He has left his books and research material to the BHS.

Sadly many of us, as long standing members, are reaching an age where we need to give thought to our collections of memorabilia and especially research material – is the data secure if it's held electronically and will it be accessible? Unfortunately we have seen examples where a lot of information cannot be accessed as no one knows the passwords to the system. Please do consider sending in images of interesting memorabilia for the Wiki and also any interesting information that can enhance that already held there. This would also mean that the information is there for posterity.

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## Membership Matters

The BHS membership year started in May and so far this year we have seen the best ever early response for paying subscriptions. My thanks to everyone who has already renewed. This year subscription rates remain unchanged and the AGM will decide the levels to be adopted from next year, that is from May 2022.

I will take this opportunity to remind everyone who pays by standing order to please check the amount that it is set up for. *We do still have a number of members who are paying at an old rate.* If you find you have been paying an old amount please amend it and many thanks to all those who already have.

Going forward if you wish to pay by standing order or bank transfer our details are below.

### New members

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

**Corporate Members:**  
KIRKSTALL Brewery, Leeds

I would remind you that we are compiling a list of Michael Jones' kind donation of books to be sold for the benefit of the BHS and will email it round – email [booklist@breweryhistory.com](mailto:booklist@breweryhistory.com) if you want a copy or send an sae if you don't have email. Compiling this list has been hampered by the lockdown but we hope to have it ready fairly soon. If you have any spare books that you would like to add to the list, either as a donation to the BHS or for a very modest commission, please let me know- I am sure other members will appreciate the opportunity to enjoy your pre loved treasures. We also have a member who is looking to sell his large, high quality, collection – including a set of Barnard. Ideally he would like to sell this as a whole. Do get in touch if you would like to know more.

Also, on the topic of books, Richard Symonds tells me that he has placed the fully updated on-line version of his Redhill and Reigate brewery history book online. The URL is very long so just search for something like 'The brewery history of Reigate' to find it on his blog.

Finally, I take this opportunity to wish you and your family and friends a healthy return to normality. I look forward to raising a glass with many of you at the AGM and to a return to our programme of visits and meetings soon.

*Jeff Sechiari, chairman@breweryhistory.com*  
**Address withheld**

### Individual Members:

Bruce AWFORD, Droitwich Spa  
David BINKS, Lincoln  
John ENNALS, Devon  
Steven GIBBS, Durham  
Peter HARRIS, Nottinghamshire  
Interests: No particular interest, but tending towards Victorian tower breweries and old home brew pubs  
Paul HARVEY, Southampton  
Interests: Southampton breweries and pubs.  
Carl KLAN, Leicestershire  
Des SANDY, London  
Michael YOUNG, Wolverhampton

### BHS Bank details

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

2021	UK	Overseas
Individual - full	£28	£40
- retired	£25	£40
- additional (at same address)	£5	£5
RCB Corporate	£50	£100
Corporate	£100	-

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

## Back o' the Walls

### *William Slater of Canal Walk, Southampton*

William Joseph Slater was born in Southampton in October 1803, the son of Joseph Slater and Susannah Taylor. In June 1831 he married Sarah Forder, possibly a member of the family of wine merchants. They had two sons, William (1832-92) and Joseph (1838-78).

Around 1835 he opened a beer house in Canal Walk, later known as the United Flags and took over a building behind it where he operated a brewery. This building was built circa 1800, against the then standing Town Wall, as a warehouse served by the proposed Southampton and Salisbury Canal. However, it is doubtful if this part of the canal was actually constructed. The eastern part of the store was converted into a dwelling house and the land to the south turned into a garden. During the 1840s the building was converted into a malthouse and a brewhouse was added to the north-east corner. The doorway and windows in the east elevation were blocked and a new doorway was opened in the west elevation, on to Back-of-the-Walls.<sup>1</sup>

William Slater was listed as a brewer at Canal Walk from August 1836 and three years later as a brewer and retailer of beer. The premises are listed variously as in Canal Walk or Back-of-the-Walls. In May 1844 Slater successfully applied for permission to remove certain trees standing in front of his land in Canal Walk. It was stated that now that houses were erected on the site of the Canal the trees were a great obstruction and of no use.<sup>2</sup> By 1845 He was listed as a maltster and brewer. By 1847 Slater's family were living at 3 Union Terrace, just across Canal Walk nearly opposite the beer house. This address was later known as 3 Upper Canal Walk. William Slater died in spring 1850, aged just 47. The business was carried on by his widow, Sarah. In the 1851 census she was described as a brewer and maltster employing seven men. She was also listed as a beer retailer at 4 Upper Canal Walk the following year.

Sarah's son William entered the business and in September 1854 was granted a licence for the beer house. In November that year he married Fanny Fletcher, the youngest daughter of Alexander Fletcher. He continued to act as a brewer and beer retailer, but in September 1855 James Parkman, formerly the manager of the Scotch Ale House in Bernard Street took the licence of the United Flags.

On 31st October 1857 the *'BREWERY WITH EXCELLENT RETAIL TRADE ATTACHED'*, was advertised to be let and entered on immediately, described as *'an excellent FIVE-QUARTER BREWERY, with capital Store Cellars, Malthouse, private residence and Premises, for carrying on the Retail Trade, situate in Canal-terrace and Back-of-the-Walls, Southampton, for many years in the occupation of the late Mr. W. Slater'*. The auctioneer was Alexander Fletcher, William's brother-in-law.<sup>3</sup>

The brewery must have failed to sell as William Slater was still listed as a brewer there in 1859. In April 1859



*Ordnance Survey Southampton Town Plan, published 1870*

the licence of the United Flags Inn was transferred from James Parkman to William Woodfield. In November 1860 the licence was again transferred, this time to William White.

It was probably about this time that the Slaters relinquished control of the premises. In the 1861 census Sarah Slater was living at 33 High Street as a gentlewoman. William and Fanny Slater were living at Millbrook, where William was working as a railway clerk. William's younger brother was at Cambridge studying for the church. He eventually became curate of St. Lawrence, Southampton. Meanwhile William White was a maltster at the United Flags, with his son-in-law William Courtney working as a tailor and innkeeper. Brewing seems to have ceased. Sarah Slater died at Southampton on 13th March 1865.

It is possible that the Slater family maintained an interest in the property until 3rd October 1876 when it was leased to John Grundy Thompson of Grantham,



*East elevation of the Old Bond Store, the former brewhouse is on the right*

gentleman, William White of Spitlegate, Lincolnshire, gentleman and Edwin Shacklock of Bermondsey, innkeeper.<sup>4</sup> Joseph Slater died suddenly at Portsmouth in April 1878, at the age of 39. William Slater and his

family moved to Birkenhead where he died in 1892. Further alterations were made in the 1870s, including the west façade, the insertion of the ground floor (the present basement was probably the original ground floor), the iron columns in the basement and ground floor, the revised fenestration and the massive slate roof.<sup>5</sup>

The buildings were taken over by Scrase's Brewery Ltd. on 10th July 1891 where they were used as a



West elevation of the Old Bond Store



Vat Room, Old Bond Store

storehouse, malt house, coach-house, stable, outbuilding, yard, etc. Scrase's remained in occupation until they were taken over by Strong & Co. of Romsey Ltd. in 1926. Strong's relinquished the lease in 1930-31, and the buildings, now described as "Bonded Store, Steam Lorry Shed and Other Buildings" were let to Messrs. Sutton & Co., General Carriers, of London, with A. E. Chandler & Co. (Wine & Spirit Merchants) of 125 Portswood Road as sub-tenants. Chandlers remained as tenants until the 1960s, apparently as sub-tenants of Hall & Woodhouse Ltd. of Blandford Forum. The last tenants, Distributor Wales and West (Wessex) Ltd., trading as DWW Agencies, took over in 1968 and ended the Bond Store's association with the licensed trade.<sup>6</sup> The building survives substantially unaltered and known as the Old Bond Store today.

An archaeological survey of the public house prior to its demolition in 2008 showed that it had probably been

built on the foundations of an earlier building. The brick walls of the basement were built over earlier stone walls. The earlier building was probably of early 19th century date, probably the building shown on the 1846 map. A blocked doorway in the stonework suggests that this earlier building was linked with the property to the north.<sup>7</sup> This would probably have been the original beerhouse of William Slater.

The rebuilt public house was probably constructed between 1853 and 1863 and later known as the United Flags. This was presumably the house that William Slater jun. obtained a licence for in 1854. It was leased to Panton's Wareham Brewery from December 1890 to 1892 when it was brought by the Scrase's Star Brewery. During the period of ownership under Panton's there was a lot of trouble

with the landlord, one Eugene Goumez who having twenty years experience as a landlord had a major falling out with the Brewery, he was replaced after the Chief Constable of Southampton in 1891 recommended that the pub's licence should be withdrawn. In 1900 the public house was renamed



The Lord Roberts, 73 Canal Walk

the Lord Roberts, who led British troops during the Boer war. The previous year he had departed for South Africa from Southampton.

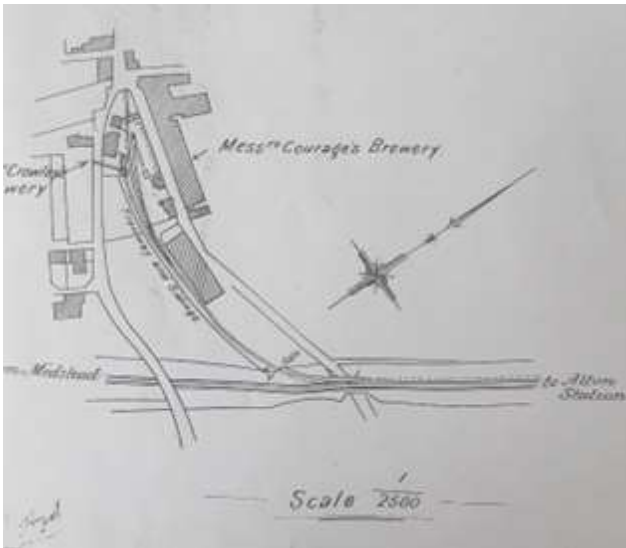
Scrase's Star Brewery sold it onto Welsh's Hyde Abbey Brewery of Winchester. In 1929 it passed to Cooper's brewery and thence to Watney's before becoming a free house in 1986 and changing its name to The Strand. As the Lord Roberts' it had become a notorious gay bar. The pub closed in 2007 and was subsequently demolished.

Geoff Carrington

#### REFERENCES

- <sup>1</sup> R. G. Thompson, *Brewery History Journal*, Dec. 1990
- <sup>2</sup> *Hampshire Advertiser*; 4 May 1844
- <sup>3</sup> *Hampshire Advertiser*; 1 Oct 1857
- <sup>4</sup> R. G. Thompson, *Brewery History Journal*, Dec. 1990
- <sup>5</sup> R. G. Thompson, *Brewery History Journal*, Dec. 1990
- <sup>6</sup> R. G. Thompson, *Brewery History Journal*, Dec. 1990
- <sup>7</sup> *The Southampton Historic Environment Record*
- <sup>8</sup> Tony Gallagher, *Southampton's Inns and Taverns*

## The Brewery railway at Courage in Alton – Part 1



*Crowley's Brewery on left with tramway crossing Windmill Hill.*

This is the story of a brewery siding that made Courage beers famous and is intended to be a very short chapter in a much larger article on the history of Courage at Alton. This follows on from my previous article on The Harp/Bass Manor Park Brewery in the BHS Journal 176 published in 2018.

The original John Hawkins brewery located at the rear of The Swan High Street Alton was a small concern only supplying outlets in the Alton area. In 1841 Henry Hall from a brewing family in Cambridgeshire purchased the brewery and set about developing it. Alton was at that time a rather small and remote location although it was on the coaching roads between Guildford and Winchester and south to Gosport. Canals existed to the north at Odiham about eight miles away and at Basingstoke whilst the railway first came to Winchfield (originally called Shapley Heath) some 12 miles northeast of the town in 1838. Farnham some 10 miles to the east was reached by the railways in 1849. It was not until 1852 when the railway reached Alton, that Hall's were able to look at more distant markets and expansion took off. Alton was up to the 1960s a very well-suited area for brewing with hop gardens surrounding the town, excellent well water supplies similar to that at Burton on Trent, that is for the brewing of fine pale ales and bitter. The Hampshire Downs were also famous for the quality of barley grown for malting.

The original station was on the eastern edge of the town but plans were put forward for a new line extending through Alresford to a junction on the main line on the Basingstoke to Winchester route a few miles north of Winchester. Henry Hall was one of the founding Directors of the railway company so it was no surprise when he announced plans for a brewery siding from the new line into his brewery.

An application was made and accepted by the Alton Local board, (now known as planning control) in June 1865 for a siding and tramway. Shortly after the new

line from Alton to Winchester opened in October 1865 a document was signed by Henry Hall, Crowley's and the Mid Hants Railway Company, who operated the line from Alton to Winchester. They entered into a contract for the construction of a 'tramway' from the mainline railway just past Ash Dell Bridge over fields owned by Henry Hall and passing the back of Halls maltings terminating in a turntable which gave access over Windmill Hill Road in a sunken tramway with further turntable inside Crowley's premises. There were two areas, one marked 'B' on a map and this was the sole responsibility of Crowley's, the other marked 'A' was joint responsibility. The exact date the siding opened is not known but was likely to have been soon after the agreement had been signed in 1873.

During the first few decades it is likely that wagons were brought into the sidings by mainline locomotives and moved in the sidings by horses. Crowley's expanded in the latter half of the nineteenth century and opened branches over a wide area of the south including ones along the railway at Walton on Thames, Guildford and at Wandsworth close to Clapham Junction. Beer in casks and bottles would be sent via the railway to these depots and forwarded onto nearby public houses. Hall's ales also became widely known and respected in London and no doubt came to the notice of Courage who at the time received their pale ales by barge along the Thames brewed by Fremains of Maidstone. In February 1903 Courage purchased Hall's Brewery especially to brew pale ales instead of getting supplies from Maidstone. Two more railways had opened from Butts Junction just west of Alton station on the way to Winchester. The line to Basingstoke opened in 1901 and exactly two years later the line south to Fareham opened. This meant Alton was now connected by railways in four directions which assisted both breweries in getting their beers to far flung markets. A new Courage brewery was built close to the existing one in Alton with no interruption to supplies. It was much bigger than the previous brewery and totally up to date completed in 1904. A tunnel was installed under



*View from Windmill Hill showing on left bottling stores, middle maltings and the new fermenting block, old 1904 brewery rear. View from around 1930s.*

Turk Street connecting the main brewery with the sidings where casks could be rolled direct from the new brewery cellar to a lift which took them up to a loading dock where wagons could be pulled alongside and loaded. There was obviously some confusion at the time by the railway company as they wrote to Courage in a letter dated the 5th May 1903 regarding one of their box vans derailing in the brewery sidings in December 1902. Firstly the owners were at that time Hall's and secondly the derailment was actually in Crowley's part of the siding. With this in mind and the fact that repairs were needed, Mr Peile of Courage's and Mr Burrell of Crowley's met the London and South Western Railway who now owned the mainline railway to discuss costs. They were informed that costs of repair would be £225 for Crowley part plus £187 for the joint part. Crowley's haggled suggesting £180 for their piece and £150 for the joint part. On the 13th November 1905 Mr Peile of Courage wrote to Mr Burrell telling him they had received a reduced estimate of the joint siding repairs of £75 each and Crowley's own part would now be £450. Mr Burrell's reply was that he would only pay this amount if the railway company would undertake to carry out any future maintenance of the sidings from the entry gate to the point where Crowley's branch crossed Windmill Hill Road at their own costs. The LSWR agreed the price and to carry out all future maintenance once both companies had paid for all the repairs.

An agreement was thus drawn up dated 31st May 1906 between the LSWR, Crowley's and Courage whereby they referred to the previous agreement made in 1873. The new agreement stated that the railway company would have access to the sidings for engines and wagons for the purpose of repairs. There were the usual clauses regarding liability in the case of accidents and the request of a payment of one guinea towards the cost of the agreement exclusive of stamp duty. The agreement was sealed and signed by G Knight, Secretary of the L.S.W.R, Harry Percy Burrell, Governing Director of Crowley's and Raymond Courage, Director of Courage. On the 25th November 1907 Crowley's requested the then owners of the mainline to repair for them parts of their siding inside

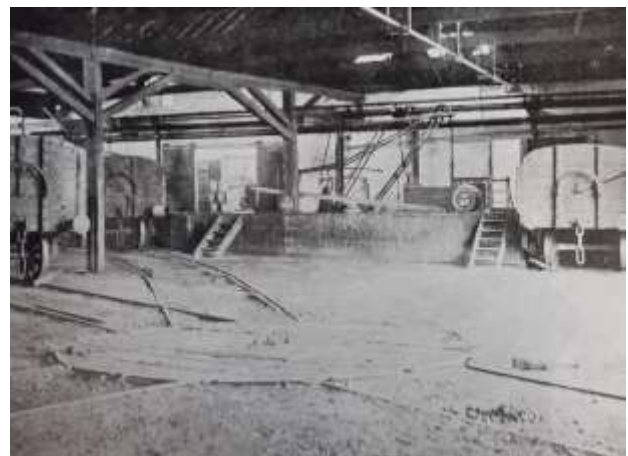
their brewery and asked for a quote. The railway company quoted £45 not including the inside turntable. Crowley's suggested £30 maximum. A letter sent by LSWR on the 19th February 1908 to Crowley's refers to the cost of repair estimated by them as £49 but the railway company said it was more like £94 including the turntable. Finally The LSWR wrote to Crowley saying they would repair and keep the track in good condition as agreed but not the turntable!

The first locomotive was supplied to Courage around 1908 before then there are no records of any Hall or Courage locomotives and it was quite likely that the railway company dropped off wagons in the sidings and Hall and Crowley's moved them by horses. The order was placed by Courage for a four wheeled Du Croo and Brauns steam engine. This company was founded in 1906 in a basic shed in Northern Amsterdam by Engelbertus Adolf Du Croo. He entered into partnership with Pieter Johan Christiaan Brauns. By 1909 the company was employing over 100 staff and supplying locomotives all over the world. This locomotive was used in the Alton sidings until it was scrapped in 1935.

The working of the railway sidings was quite interesting. Wagons for both Crowley's and Courage were loaded at the giant Bricklayers Arms goods yard near London Bridge and full trains arrived at Alton station. Originally the main line was single track after Alton station towards Butts Junction and onto Alresford with the brewery siding leaving the main line a few hundred yards later turning off at 90 degrees to the right through a white painted gate. After the Meon Valley line and the Alton to Basingstoke line were built a second track was put in from Alton to Butts Junction one track for down trains and one for up trains, This meant from then onwards trains from London had to travel to Butts junction, then reverse onto the other line back towards Alton until they cleared the siding entrance. Then they travel forwards again into the brewery siding. Return wagons for London just left the siding and carried on straight into Alton station.

*Geoff Dye*

*Sources etc will appear at the end of part 2*



*Left: Crowley's returns area and cooperage, note casks marked in chalk as leakers. Right is the turntable inside Crowley's loading area. Both photographs date from around 1900*



## A hop farmer remembers the pickers

It is funny how brewery history crops up in the most unexpected places. The Manx Retirement Association has some 400 members and organises all sorts of events to keep crusties off the streets. At a recent coffee morning, I met Martin Day and it emerged that he had once been a hop farmer and that he had a series of photographs. His photos are included here and are also on the BHS wiki website so they are now preserved for future study.

Martin's father Stanley Day bought the 265 acre Pick Hill Farm near Tenterden in Kent in the 1930s. It had but 30 acres of classic high wire hops. These were initially Fuggles but as *Verticillium* wilt took hold the slightly less susceptible Goldings variety was planted. The rest of the farm was given over to those typical crops of the Garden of England – apples, pears and cherries. Sheep would graze under the trees as there was room for them to do that in those days. Over the years the wire work and the structure of the oast houses needed attention so the hops were grubbed up in 1975 and in 1982, the Days sold the farm completely and started a nursing home business. Happy holidays in the Isle of Man led to retirement here in 2007.

Martin fondly remembered the hop pickers descending on the farm from the docklands of East London. Often a few would come early armed with rolls of wallpaper to decorate the wooden walls of the huts. They would stuff farm straw into paillasses and collect farm firewood for the stove and the communal cooking facilities. In total, the 30 acres needed some 70-80 pickers in addition to 30 odd locals. Picking would take up to seven weeks. Martin remembers there was never a problem getting the pickers; as someone dropped out there were plenty



of volunteers wanting to make a bit of money and take a break from the pollution of the city. Even the sparrows coughed in Canning Town was an oft quoted remark. Children would come as well and would help picking when they were not messing about in the stream, climbing trees or blackberrying. As the hop season is early September, I suppose school attendance was not as rigorously enforced as it is now!

The bine was cut down and the family would pull the cones off into large baskets. Several times a day, the tallyman would come round to decant the collected hops into a calibrated bushel basket and mark up a notebook with the volume of hops picked. Too much leaf and the batch would not be accepted and would have to be cleaned up. Families hiding leaves at the bottom of baskets were soon found out! Pay day was Friday night when everyone repaired to the local pub.

As the sixties opened, pickers seemed to prefer the seaside at nearby Camber Sands if the weather was nice and if it was raining they would be quite happy playing cards indoors. They stopped coming in 1962 after the commissioning of a picking machine and the labour requirement dropped to just a dozen locals. The



From the left: A picker's hut, future hop pickers whose chance was thwarted by machines, Martin Day at the pocket press around 1968

link with the East End community did continue with a Farm Adoption scheme where inner city children would get a chance of a day out in the countryside and the chance to spot a cow.

Martin told me that the stringing was a back breaking task without the use of traditional stilts and it would take some five weeks to get the wirework ready for training. The wires were 14-16 feet high. The string spent the night in the farm pond to stretch it so that it would tighten as it dried. Each plant had four strings, two had three shoots trained up them and the others just two. As the plants grew, organophosphorus insecticides were sprayed against inevitable aphids every ten days or so and Martin still carries the scars of carrying out this task in days when 'elf and safety was less considered.

Another less than pleasant task was sulphuring the kilns. The oasts were direct oil fired for some eight

hours and a heavy chain was placed on the flame. This was then manhandled into a tray of brimstone and wiggled about to vaporise the sulphur and give the hops a bright appearance so beloved of brewers who would inspect their cut block samples after the harvest.

The hops were then pressed into pockets. Each had to weigh 168lbs so test pressings would take place to mark the appropriate level upstairs but usually a pressing until the oasthouse floor creaked alarmingly was adequate! The hops were dispatched to Paddock Wood via hop factors Wild, Neame and Gaskin and on to the Hops Marketing Board which oversaw quotas and payment. A cheque would appear in time for Christmas and another in June but you usually had to remind them to send it said Martin.

*Roger Putman*



*...dbines firmly clenched!; taking the hops  
; two views of feeding the pocket press.*

*Left: The Day family around 1953, Martin is in the centre; Harry Finniss adjusts the pocket in the press and off to Paddock Wood.*

## The Story behind Dolphin Poole

The origins of the Dolphin Brewery in Poole are generally accepted to have been before 1745 and that the founder was John Strong, who was described as a butcher and brewer, who bequeathed a malthouse in Market Street to Thomas Strong Snr. However there is some discussion within the family that it may have even been John Strong Snr

That said it was started in an outbuilding behind the Dolphin Inn and had a malthouse in Market Street. taking its name from the towns coat of arms signifying the king of the sea and Poole's connection to it.



*The tall brewerv stack can be seen behind the church*

It stayed in the family until the death of John Strong Jnr in 1818, when the brewery was inherited by Thomas Adey (John's brother in law) and William Adey. By this time there were two major breweries in Poole (Dolphin Brewery and the Towngate Brewery) and tradition has it that the smell of brewing and yeast would hang heavy over the town on brew days. Being a port with heavy connections to the Newfoundland fishery industry there was a great demand for local ales, as well as a healthy trade in wines and spirit imports both legitimate and smuggled.

After a family disagreement, the brewery and its assets were sold to a R. Miller and then on to Tom Rickman in 1838, whose sons, Tom Jnr. and Joseph ran it until

1860. At the time of transfer the assets are recorded as including several malhouses, considerable estate, public houses and a fifteen-quarter steam-powered plant. In 1864 Henry Emmott joined Tom at the brewery and then in 1867 Tom was bought out by John Marston, and Francis Mullins which then traded as Emmott Mills and Marston. John Marston was already a brewery owner from Market Deeping in Lincolnshire who had



moved down to Poole and shortly after John took complete control the following year in 1878.

With John in control of the company the business started to expand acquiring local public houses as well as an extension of the brewery in 1886, designed by architect Peter Lyle Henderson. John also knowing the importance of good quality water in the brewing of beer made many improvements in the town's water supply including new wells and even a pump on the Quay by the Town Cellars to provide clean water to the public and visiting ships.

By 1870 the brewery had in the region of 70 tied houses from the Purbeck area as far as Southampton and had its logo registered as a trademark in 1879. The towns coat of arms had been the basis of the logo for the brewery Dolphin Brewery which contained wavy bars of black and gold representing the sea and a dolphin, flanked by barley and hops.

When the Market Deeping brewery was taken over by Soames & Co in 1885, his son William also moved down with his family becoming a company director when the company incorporated in 1897.

Over the following few years the company continued to expand taking over more licensed houses from the A&T Sibeth at the Crown Brewery, Fontmell Magna and the Heath Poultn Inn Brewery in Bournemouth.

Following the death of Walter in 1915 the company continued for ten more years until It was acquired, along with 59 tied houses, by Strong & Co of Romsey Ltd, Romsey, Hampshire, in 1926 and then was finally liquidated in 1928.

Sadly the brewery was demolished in 1974 with very little remaining other than a malt house and the pubs. An attempt to restart the brewery was made by David Rawlins in the 1980s however it was moved to the Bankes Armes in Studland in May 2003 due to rising costs of operation and land in Poole. In 2019 it was restarted by Richard Pride and Mike Garrett with the aim of bringing back old historical beers, alongside brewing new beers that reflect the historic and beautiful area of Poole. They also want to research and document the brewery history, track down local hops, geolocating the inns and associated buildings.



*The current beers and brewery*

*Richard Pride*

## Breweries on the big and small screen

Breweries can occasionally be seen in films and television series, usually glimpsed in the background but sometimes featuring more prominently. The following list itemises appearances that I am aware of - there are probably others and additions (and corrections) are welcomed. Entries show the name and location of the brewery preceded by the name of the company operating it at the time of its film or TV appearance. Please note that for space reasons documentaries have been excluded.

**Bass Brewers Ltd**, Cannon Brewery, Sheffield  
The main character is employed here in *When Saturday Comes* (1996). The brewery, yard and entrance are featured just before brewing ceased in 1998. The



'Stones' logo is prominent on the brewery tower.

**Benskins Brewery**, Cannon Brewery, Watford  
Benskin House - formerly the brewery's head office - appears in the opening sequence of *Heaven's Above* (1963). The brewery is also the villains' hideout and the scene of a climatic shoot-out in the tv series *The Professionals* ('Heroes', 1978).

**Birkenhead Brewery**, Argyle Brewery, Birkenhead  
The entrance to the brewery offices appears in *The Magnet* (1950).

**Blatch's Theale Brewery**, Theale, Berkshire  
Some of the brewery buildings were converted into apartments - Brewery Court - and feature prominently in *The Borrowers* (1997).

**Boddington's**, Strangeways Brewery, Manchester  
The brewery can be seen in *Hell is a city* (1960) and *The Parole Officer* (2001).

**W H Brakspear & Sons Ltd**, New Street Brewery, Henley on Thames  
The brewery portrays the family-owned **Radford Brewery** in the TV series *Inspector Morse* (The Sins of the Fathers, 1990). The managing director and heir apparent is found drowned in a vat of his own ale.

**J W Cameron & Co. Ltd**, Lion Brewery, Hartlepool  
The brewery's main brewhouse and keg plant appear as **Finches Brewery** in the TV series *Vera* (Prodigal Son, 2013). A worker employed to spy on the brewery for a large multinational keen to buy out the family business is found murdered.

**Chandler's Wiltshire Brewery Ltd**, Bethnal Green, London  
The brewery chimney can be glimpsed in *Hue and Cry* (1946)

**Charrington Brewery**, Anchor Brewery, Mile End Road, London  
The brewery chimney can be seen in *Forbidden Cargo* (1954), *The Secret Place* (1956), *Circus of Fear* (1966) and *The Creeping Flesh* (1973). After the brewery ceased production the building became Bass Charrington's head office, where one of the characters in *Beautiful Thing* (1996) has a job interview.

**Courage & Co Ltd**, Anchor Brewery, Horsleydown, London  
The brewery chimney can be glimpsed in *Hue and Cry* (1946). The entrance to the brewery offices is used as the entrance to the premises of a dodgy business in *The Long Memory* (1953). In one scene a lorryload of barrels is being shifted around on the back of a Courage lorry. The offices also appear near the end of *The Weapon* (1956).

**Felinfoel Brewery Co Ltd**, Felinfoel, Llanelli  
The brewery appears as a deserted crisp factory in *The Legend of Jesus Crisp* (2014). A group of teenagers is lured into the building and have to fight their way out.

**Freshford Brewery**, Freshford, Somerset  
The brewery buildings and chimney can be seen in *The Titfield Thunderbolt* (1953).

**Fuller, Smith & Turner Ltd**, Griffin Brewery, London  
The brewery exterior makes a brief but prominent appearance towards the end of *Three Steps to the Gallows* (1953) – see below.  
The exterior of the brewery warehouse on Church Street appears in the opening sequence of *Father Brown* (1954) as the site of a night time burglary.



**Guinness & Co**, St James Gate Brewery, Dublin  
The brewery's narrow-gauge railway on Rainsford Street appears in *Angela's Ashes* (1999). The brewery buildings appear as the Harland & Wolff shipyard in the TV series *Titanic: Blood and Steel* (2012) and in many episodes of another tv series, *Penny Dreadful* (2014-2016). They can also be seen in *The Yank* (2014), a comedy about an American seeking his Irish roots....

**Guinness**, Park Royal Brewery, London  
The brewery can be glimpsed in *Spaceways* (1953). Prior to its demolition in 2006 the brewery offices were used as the headquarters of the Department of Social Affairs in the first two series of *The Thick of It* (2005).

**Harman's Uxbridge Brewery Ltd**, Old Brewery, Uxbridge, Middlesex

The brewery offices were transformed into the exterior of the fictional Central Bank in *Chain of Events* (1958).

**Higson's Brewery**, Mersey Brewery, Toxteth, Liverpool  
The brewery can be seen in the panoramic opening shot of *Birth of the Beatles* (1979).

**Lion Brewery Co Ltd**, Lion Brewery, Lambeth, London  
The brewery can be glimpsed in *The History of Mr Polly* (1949) shortly before its demolition to make way for the Royal Festival Hall.

**Loddon Brewery**, Dunsden, Oxfordshire  
The brewery appears in the tv series *Midsomer Murders* as the **Midsomer Abbas Cidery** (The night of the stag, 2011) in which the body of a revenue inspector is found in a cider vat, and as the **Cursed Ale Brewery** (The ghost of Causton Abbey, 2019) in which some poor soul is found boiled alive in a vat on the night a new brew is being launched. Loddon Brewery now brews a *Night of the Stag* beer.

**Meux's Brewery Co Ltd**, Horseshoe Brewery, Wandsworth, London  
The brewery appears in *Soapbox Derby* (1958) with 'Treble Gold' painted in large letters on one of the walls. Brewing ceased in 1964 and it became a storage depot, briefly visible in that capacity in *A Dandy in Aspice* (1968), with 'Ind Coope' prominently displayed on its exterior. In 1971 events come to a head here in both *Villain* and *Melody*, the building now sporting 'Ind Coope' and 'Double Diamond'.

**McMullen & Sons Ltd**, The Hertford Brewery, Hertford  
The brewery appears as **Farmer's Brewery** in the tv series *Inspector Morse* (The sins of the Fathers, 1990).

**Morgan's Brewery Co Ltd**, Old Brewery, Norwich  
After the brewery was bought by Watney Mann and renamed Norwich Brewery most of the buildings were demolished. However the Old Brewery, Mountgate (adjacent to King Street) was used as a studio by producers of the police series *The Chief* (1990-1995).

**Oldham Brewery Co Ltd**, Albion Brewery, Oldham  
The brewery can be seen in *A kind of Loving* (1962) and *Little Malcolm and his Struggle against the Eunuchs* [sic] (1974 above).



**Ossett**, Kings Yard, Ossett, West Yorkshire

The premises appear in *Some Women, Other Women and all the Bittermen* (2014).

**Rhymney Brewery Ltd**, Gilchrist Thomas Industrial Estate, Blaenavon, Torfaen, Gwent  
Appears as **Evans Brewery** ('Serving Wales since 1921') in the tv serial *The Pact* (2021). Exterior views of the main brewery building and interior shots of the production line where the main characters are occasionally seen at work. Copper fermenting vessels feature prominently in the background.

**Riverhead Brewery Tap**, Marsden, West Yorkshire  
The microbrewery appears in the first episode of the tv series *Last Tango in Halifax* (2012).

**Scottish & Newcastle**, Tyne Brewery, Newcastle upon Tyne  
The former brewery offices can be seen in *Billy Elliot* (2000).

**Shepherd Neame Ltd**, Faversham Brewery, Faversham, Kent  
The brewery appears as **Bristow's Brewery** in *The Darling Buds of May* (The Happiest Days of your Life; Climb the Greasy Pole, 1993). Its debt ridden owner eventually sells the business to the Larkin family.

**Joshua Tetley & Son Ltd**, Leeds Brewery, Leeds  
The former brewery headquarters - now The Tetley, a contemporary art gallery - appear in *Some Women, Other Women and all the Bittermen* (2014).

**T & R Theakston Ltd**, Masham  
The premises appear as local brewery **Ephraim Monk** in an early episode of *Emmerdale Farm* (1972-1989) when one of The Woolpack's landlords, Amos Brearley, pays it a visit.

**Truman, Hanbury, Buxton & Co Ltd**, Black Eagle Brewery, 91 Brick Lane, London  
The brewery chimney can be seen in a couple of scenes in *The Secret Place* (1956). In its current incarnation as the Old Truman Brewery - an arts and media centre - it appears as a cafe in *The Honeytrap* (2002), a nightclub in *Trance* (2013) and the location of a fashion show in *Last Night in Soho* (2021)

**Whitbread**, The Brewery, Chiswell Street, London  
In *The Weapon* (1956) some young lads lark around on a bombsite in and around Cripplegate. The brewery can be seen in the background but is more prominent in *The Key Man* (1957) when one of the villains comes to a bad end. The bombsite is now the Barbican Estate.

**Young & Co's Brewery Ltd**, Ram Brewery, Wandsworth High Street, London  
The brewery appears in the tv series *The Sweeney* (Country boy, 1975). Police respond to a nefarious false alarm on the premises.

Terry Hanstock

## Remember the Strainmaster?

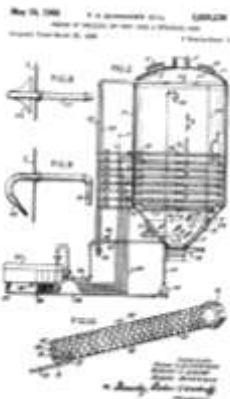
Selecting Cameron's for the front cover of this Newsletter allows me to remind readers about a unique piece of equipment in Hartlepool which is still in daily use. They have the world's last remaining Strainmaster dating from 1971.



*The Strainmaster is on the mezzanine level above the wort inspection station. The copper is in the foreground*

Coupled to a mash mixer this separated the unit operations of the old mash tun with a mash conversion stage followed by wort separation. Also called the Nooter tun it was originally developed for Anheuser

Busch in the States during the 1960s by the Nooter Corporation in St Louis and was designed by Frank Schwaiger, who was chief of brewing operations at Anheuser-Busch. The Strainmaster was marketed as a lauter tun with four times the straining area fitted into half the floor space compared with a normal tun and with greater flexibility for dealing with varying grist volumes.



*Patented in 1960 by Robert C. Gadsby, Joseph and Frank H. Schwaiger; this early design had a cylindrical vessel and eight run off pipes*

vivid memories of the now long forgotten site; the escalators up to the brewing floor and the kitchen sieves used to take the bits out of the wort flow before sampling! 1971 saw a single 18 tonne machine installed at Samlesbury but Magor at the end of that decade saw the brew length reduce back to 700hL with the use of mash filters. Websters at Halifax was the first UK brewery to brew Budweiser so they got one in 1972. These European vessels were made by Meura. A technical paper from the States in 1975 said there were around 30 units spread around the world.

Camerons at Hartlepool installed one in 1971 and it is now the only surviving example. Current Head Brewer Chris Deakin assured me that it had been well and truly 'lauterised'; wort is bright and extracts are 96%. The 8 - 10 tonne charge is mashed using a Steels masher into a stirred mash mixer. The tun consists of a rectangular chisel bottomed vessel with downward opening doors for rapid discharge of the spent grains. Within in the vessel are five header pipes running longitudinally and attached to these are perforated straining lobes. The header pipes are connected to individual wort draw off pumps.



*The internal run off pipes and the attached perforated lobes*

After an 80 minute stand the mash is transferred and the wort is recycled for a full 30 minutes to achieve clarity. A filter bed is built up around the lobes in much the same way as on a lauter tun bottom and then wort can be run to the coppers. Sparge water is sprayed on the top from two fixed nozzles. As the sparge percolates into the bed each wort header is shut off in turn as the wort PG reaches 1008°. After a final draining the bottom bomb-bay doors are opened and the grains drop into the discharge system. It is even possible to do a half mash by judicious control of the wort pumps. The runoff takes 120 minutes. Camerons do three brews over a double shift and claim 96% extract recovery. The main drawback in the past appears to be clarity of worts and the very wet spent grains.



*Head Brewer in 2003 Martin Dutoy checks the run off*

*Roger Putman*

## Social media is not just for trolls!

I came across this lovely label when rationalising the Society's photo collection over one of my many lockdown periods.



I decided that I would try the power of social media (for good this time) to resolve the puzzle. I posted the following on the Facebook page for 'Kentish Brewers and the Brewers of Kent'. "Any helpful suggestions as to who this company was? It says brewed at the

*The label that started the quest*

Hadlow Brewery but

Kenward & Court were at the Close Brewery and Henry Simmons was at the Style Place Brewery".

Of course this spurred our intrepid Kent expert Peter Moynihan into action. He writes:-

"John Egan & Sons were wholesale wine merchants, whiskey bonders, and tea importers and blenders, of Lower Strand Street and Lower Ormond Quay, Dublin, having been established there in 1854. In the 1890s they branched out into the brewing of hop bitters and the production of aerated waters and cordials, announcing in May 1896 that 'The Works and Brewery are now in full working order, and we are prepared to execute any Orders entrusted to us.' At that time, they also had branches in Sligo and Ballina. The Sligo Champion, on Christmas Eve, 1898, informed its readers that 'This firm always do a big trade at Christmas. For the last few weeks their extensive wholesale stores in John Street are busy places. They make hop bitters a speciality. Teetotallers revel in it, and those who consider a little wine is good for their



*The London offices of John Egan & Sons (London) Ltd*

stomach's sake, take Egan's minerals with the wine of the country', by which the writer meant Irish Whiskey of course!

By 1916, and probably even earlier, the firm was promoting 'Egan's Bottlings of Wines, Whiskies, Beers of Leading Brands (wholesale only)' from their Stores, which now included Waterford and Tuam.

So, I hear you ask, why on earth would Egans be commissioning beer from a country brewery in Kent?! Well, it seems that the firm also operated in England; an advertisement in the Ballina Herald in 1916 mentions their Ballina Stores and 'London, Dublin, Sligo and Tuam'.

It appears from advertisements that John Egan & Sons (London) Ltd dated from 1860 and operated from extensive premises in Crucifix Lane, SE1. An advertisement of 1930 features 'Gravino – a pure grape wine of port style character and colour. Makers of Olde Englishe Liqueurs, Bitters and Cordials, sold under our own label, as well as the British Ginger, Orange, Elderberry Wines, etc. (only the trade supplied)'. In 1950, customers in Belfast were exhorted to place their orders for fine wines (minimum order three bottles) from London; at this time the firm was operating in the

Republic as John Egan & Son (Ireland) Ltd. I have always assumed the Hadlow labels to date from between the wars; Egans presumably looked for a brewer with capacity to supply their needs at an economical price

and Kenward & Court must have fitted the bill. The Style Place Brewery ceased production in 1905 so would not be a contender. I have seen a similar style of label for 'London Pale Ale' that did not mention Hadlow, so this probably came from a London brewer.

Egans were certainly in business as late as 1985, but must have gone out of business, certainly as concerns the drinks trade, prior to 1991 when a company of exactly the same name was registered as wholesale florists with an address at the New Covent Garden Market, SW8. This concern no longer trades however, having been dissolved in May 2011.

*Ken Smith*

YOUR WINES and SPIRITS	
... FROM SHIPPER TO YOU	
EGAN'S	
(OF LONDON)	
Can execute your Personal Order for the Wines and Spirits listed below. Simply send us your order and amount with it your Cheque or P.O. The goods will then be packed and despatched to you. Carriage Paid.	
MINIMUM QUANTITY - 6 BOTTLES	
<b>SHERRIES</b>	<ul style="list-style-type: none"> <li>Loftus Pale Dry Amontillado ..... 18/-</li> <li>Loftus Ruby Solera ..... 20/-</li> <li>Loftus Ruby Old Blend ..... 21/-</li> </ul>
<b>PORTS</b>	<ul style="list-style-type: none"> <li>Egan's Celebrated "No. 1" Extra Tawny ..... 18/-</li> <li>Egan's Celebrated "No. 1" Fine White ..... 18/-</li> </ul>
<b>BRITISH WINES</b>	<ul style="list-style-type: none"> <li>"Gravino" Ruby &amp; White, Full Strength 3L ..... 7/-</li> <li>Egan's Ruby &amp; White, Strength 3L ..... 7/-</li> </ul>
<b>FRENCH TABLE WINES</b>	<ul style="list-style-type: none"> <li>Vin d'Angou (White Still Wine) ..... 18/-</li> <li>Chateau Brangan, 1860 (Claret) ..... 15/-</li> </ul>
<b>CHAMPAGNES</b>	<ul style="list-style-type: none"> <li>Vin des Princes-Saint-Crem, Ex. Dry ..... 18/-</li> <li>Canard D'Orleans ..... 18/-</li> </ul>
<b>GEN</b>	Egan's Finest London, 3L up ..... 22/-
<b>BRANDIES</b>	<ul style="list-style-type: none"> <li>Raynal, 3L up Cognac ..... 22/-</li> <li>Guise, 3L up Cognac ..... 22/-</li> </ul>
MINIMUM QUANTITY - 6 BOTTLES	
<b>JOHN EGAN &amp; SON (LONDON) LTD,</b>	
9/15 CRUCIFIX LANE, LONDON, S.E.1	

*A price list from John Egan & Sons (London) Ltd*

## The Bass Maltings at Sleaford, Lincolnshire - Part 2



*The Bass maltings complex at Sleaford has been empty and unloved for over twenty years.*

There is relatively little to comment upon during the years of production except for the war years and those immediately after. For example, in 1917-18 output was reduced to a quarter of pre-war levels. Immediately after the First World War, both English and Californian barley were malted. During the Second World War two items are of interest: in 1941 30 men from Northern Ireland were recruited to work at Sleaford, and in 1942 the Ministry of Agriculture requisitioned two of the malthouses. At the end of the war, in 1945, it was decided to discontinue production but it was not until 1958-9 that malting finally ceased. Relatively few records of the Maltings survive, most notably extensive plans. Bass advised that many of the documents were destroyed during the Second World War.

After 1959 the site became known as the Bass Industrial Estate. The buildings were used for various purposes, mainly agricultural. In 1973 the site was purchased by G.W. Padley (Property) Ltd and they used three of the malthouses for chicken rearing and the other five for vegetable processing. In 1974, a year after it had been bought by Padleys it was designated a World Heritage Site. Vegetable processing continued until 1992 and chicken rearing until 2000.

Over the years there have been a number of fires with first being in 1969. In 1976 there was a second more

serious fire which damaged three maltings one to the west of the central barley block and two to the east as well as the central block behind the water tower. Their extremely robust construction meant that they survived. There was a further fire in 1999 but still the buildings survived, and in 2014 there was one more in one of the already damaged buildings.

In 1982 G.W. Padley (Property) Ltd made applications for Listed Building consent to demolish the Maltings, and an outline planning permission for the erection of industrial/storage warehousing and a leisure complex. North Kesteven District Council refused both and Padleys appealed against both refusals. As a result an Inquiry was held in December 1983. I attended that Inquiry on behalf of the Association for Industrial Archaeology and the East Midlands Industrial Archaeology Conference. However, representations against demolition were made by among others the Victorian Society, the Ancient Monuments Society, Marcus Binney on behalf of SAVE and a substantial number of local societies and bodies as well as individuals. The Inspector was Miss G.M. Pain and she recommended that the appeal be dismissed and her findings were given in 42 page report.

A working party was set up to find a future for the Maltings. The subject again came up at a conference in the mid-1990s but still there was no progress. In the 2000s there have been applications in respect of some of the estate, for example in relation to the Manager's House, 'Redcroft' on Mareham Lane in 2001. Then between 2003 and 2005 there was major survey carried out of the surviving equipment and machinery by Kathryn Sather, an architectural consultant, and I provided input to the report and at a site visit. This work was in conjunction with plans of the buildings as existing being drawn up by Allen Tod Architecture of Leeds. All this work was to provide the basis of a listed building and planning application, made the following year, 2006 for the conversion and reuse of the buildings. However, the application was still being worked upon in 2009. The proposals included a mixture of uses, as well as retaining the open space of the floors and surviving machinery in Malthouse No 1.

The uses included offices, residential, some commercial/retail use including a restaurant, and health facilities. There were a number of amendments, but the application was finally approved in November 2011. All the documents (743) relating to this application are available on line on North Kesteven District Council's planning website. However, for a variety of reasons nothing has happened, except for further fires. By February 2020, according to the Lincolnshire Live website, the site owners, Avant Homes, were hoping to work towards development of the huge site. However, Covid-19 has intervened.



There is no doubt that as Pevsner wrote in 1964 these are extremely impressive buildings, and fortunately very robustly constructed as they have now not been used for 20 years. Their robust construction was due to Bass's engineer Herbert Couchman so it can be said that it is thanks to him that they survive. However, they were not innovative and were in many ways conservative in design and materials used, although layout had certainly been perfected. The use of perforated ceramic kiln tiles as opposed to wedge wire was perhaps surprising, but equally other maltings of this date had perforated ceramic kiln tile drying floors, for example Tuckers at Newton Abbot. Unfortunately the type of kiln furnace is not known but may have been open fire baskets as at Bass's Plough Maltings in Burton on Trent. It is interesting to note that fire basket furnaces were used at William Jones's Malthouse at Ditherington, Shrewsbury at this time. Also perhaps surprising was the use of quarry tiles on the germination floors as opposed to concrete screed, again in use at Tuckers. What was different from other sites was the sheer scale and thus the need for power over a distance and this was achieved by the steam engines and the line shafting running between the buildings via the bridges. Also unusually and possibly

unique were the hopper bottomed steeping cisterns as they had two hoppers to each cistern. They were manufactured by Messrs Newton and Chambers, not a company usually used for providing malting plant.

I have not researched the history of the Maltings and so have relied on these sources:

J. C. Lincolnshire, 1975 Bass Maltings at Sleaford, unpublished thesis.

C.C. Owen, 1992, *'The Greatest Brewery in the World', A History of Bass Ratcliff & Grettton* Derbyshire Record Society.

C. Page, 1974, *Sleaford An Industrial History*, Society for Lincolnshire History and Archaeology.

K. Sather, 2005, Bass Maltings Sleaford, Survey of Surviving Maltings Equipment and Machinery.

*Amber Patrick*

*More photographs below showing the general level of dereliction at the site. Note the interesting double storey walkway between the blocks and the drive shaft to power the machinery which passed between all the buildings.*



## The Oliver Griffin Legacy

Earlier this year we reported the death of Oliver Temple Griffin, known by many simply as OTG, he was a pioneer of modern malting. Bob and Jonny Stancill remember him.

Bob Stancill first met OTG (1938-2021) at Birmingham University. An Essex boy he read biochemistry before taking the Diploma in Malting and Brewing. One of his notable achievements was founding the Firkin Club which was a beer appreciation society, membership was by invitation otherwise anyone could join for a fee of £5. Breweries were invited to donate their beers for 'scientific purposes' at our meetings.

After graduation in 1958 he went to work for R&W Paul the maltsters in Ipswich as research manager. I was working nearby for Greene King in Bury St Edmunds so we met regularly when he would cook delicious mutton curries.

Research into the use of gibberellic acid and air-rest steeping had made huge increases in maltings productivity during the 1950s. He helped develop the innovative static maltings at Mendlesham in 1965 where a 30 tonne concrete box and a huge fan allowed steeping, germination and kilning to take place in a single vessel. Initially no turners were fitted. The seven boxes at Mendlesham were easily adapted for rapid barley drying and quality improved further as a lot of farmers were not very good at it!

When Pauls declined the opportunity to build a maltings in Scotland citing the lack of suitable malting varieties coupled with the likelihood of wet harvests, OTG and three colleagues (Klaus Neilsen, Hugo Page-Croft and Michael Crowther) left and set up their own Moray Firth Maltings which later passed to S&N and on to become part of Bairds in 1999. The first load of barley was delivered to Inverness in 1968. The first malt was delivered to International Distillers and Vintners in January 1969.

There was a good strip of arable land nearby suitable for growing the new variety Golden Promise which he found very suitable to the local climate and he played a leading role in encouraging the expansion of barley cultivation in Scotland with the switch from less profitable oats. A few years later despite its susceptibility to mildew some 95% of Scottish barley was Golden Promise.

He retired to rear cattle on a new organic farm in Lincolnshire and became a keen collector of silver. His habitual enthusiasm made him an expert in the field and lately he assisted Lincoln Cathedral in cataloguing, improving and organising its considerable collection.

Ever the trail-blazer he started a microbrewery in 1982, named after his daughter Alice and my son Jonathan lived and worked with him at the brewery for some years. The Alice Brewery was installed adjacent to his

other business venture Tore Mill (animal feed) and close by Moray Firth Maltings. The brewing team consisted of Roger Duncan, Head Brewer and Production Director, David Gordon, Second Brewer and Lillian Everett, Brewer and Microbiologist.



The 50hL brewing plant was fabricated by Robert Morton from Burton on Trent. There was a simple mill atop the grist case which allowed the malt from Moray Firth Maltings to be collected in a tote sack by the brewery fork lift and raised to a side door so that you could 'dribble' the malt into the mill without a great deal of manual handling.

The main grist case was connected by auger to a buffer grist case that sat atop of a simple mash hydrator which was connected to the mashing/boiling vessel. Above this vessel was a lauter tun and a 'side-back' that allowed you to set taps without sucking the mash bed onto the plates. On a brewing day one would mash into the mash/boiling vessel with a large stirrer engaged in the centre. This vessel also had steam jackets fitted which would be connected up for stepped temperature lager mashes. After mashing was complete the whole of this thin mash slurry was sent by a mono pump up to the lauter tun for run off and sparge.

After cleaning out the mash/boiling vessel, wort was run into it and boiled with an external gas calandria, Type 90 hop pellets were added at various stages of the boil and the trub was settled in a whirlpool. The design of the brewery was quite radical for a small brewery at that time, however, passing the mash through a mono pump knocked out any remaining air and a set mash was guaranteed almost every time. Lucky we had lauter tun rakes.

Jonny started the week after the first brew so had the privilege of washing and racking 100 50L kegs of Alice Ale. This was unfiltered ale in a keg. First attempt was to chock the kegs to a 30 degree tilt in the cellar so that the sediment dropped to the side of the spear.

Alice was ahead of its time and things did not go well in the Scottish market, even Longman Lager and beer in PET bottles could not prevent the enterprise being wound up in 1987. The plant was sold to a gentleman called Mitchell Theaker from Worcester, Massachusetts.

Oliver had a forceful personality and mercurial and incisive mind. His friends remember a multi-talented engine room of ideas and projects. Ollie was a great friend and is sadly missed.

*Bob and Jonny Stancill with additional recollections from Alastair Macleay*

## Out of the past - News from a hundred years ago – 1921

### Too many breweries?

Viscountess Astor temporarily abandons her Conservative principles and calls for 'the State' to take over the brewing trade and 'cut out redundant breweries' as the country is 'heavily overstocked with breweries and public houses'. Her demands are partially met as over twenty breweries are put up for sale during the year. Reasons include company liquidations; retirement of owners; becoming surplus to requirements following their purchase by other companies. Various items of brewery plant and equipment are also put on the market as is livestock, horses no longer necessary as breweries move over to motorised transport.

As well as selling off property, the industry experiences a flurry of takeovers and mergers. Within months of the Beecham Trust acquiring a controlling interest in Peter Walker & Son (Warrington) the company merges with Robert Cain & Sons (Liverpool) to form Peter Walker (Warrington) and Robert Cain & Sons, thus becoming the third largest brewing combine in the country.

Further north, William Jackson Armstrong (Whitehaven), Henry Spencer & Co (Whitehaven), Jennings Brothers (Cockermouth), the Workington Brewery Co, and the Cleator Moor Brewery Co agree to merge.

Elsewhere J A Devenish & Co (Weymouth) buys W & E C Carne (Falmouth); Parker's Burslem Brewery Co buys Dix & Co (Shelton); Tadcaster Tower Brewery Co buys Robert Cattle & Co (Pocklington); Mellersh & Neal (Reigate) buys the Swan Brewery (Leatherhead); Style & Winch (Maidstone) buys Edwin Finn & Sons (Lydd); Friary, Holroyd & Healy's Breweries (Guildford) buys Thomas Kenward (Hartley Wintney); Showell's Brewery Co (Oldbury) buys George Thomas Combe (Brockhampton).

### Repurposing

New uses are found for the following: Hundleby Brewery, Spilsby (coal merchants); William Greaves & Co - Norfolk Brewery, Sheffield (ice and cold storage warehouse); Sydney Evershed - Bank Brewery, Burton-on-Trent (wholesale fruit and vegetable market); David Leyshon - Graig Brewery, Pontypridd (conversion into a church); Gordon & Co, Peckham (shelter - empty premises temporarily taken over by homeless ex-servicemen and their families); Maryport Brewery (bottling and distribution centre).

### Brewery buildings

In Edinburgh John Jeffrey & Co's Heriot Brewery is demolished while in Nottingham George Hooley's Old Brewery collapses of its own volition.

The chimney at Usher's Wiltshire Brewery (Trowbridge) has thirty feet removed due to it being seven feet out of perpendicular at the top.

Benskin's Watford Brewery installs a new entrance at its Cannon Brewery.

Fires break out at Hall's Oxford Brewery (malt warehouse destroyed); Rayment & Co, Furneux Pelham (thatched roof of beer stores "well alight"); Johnson & Darling's Tweed Brewery, Berwick on Tweed (newly renovated maltings destroyed); W H Hutchinson & Sons' former Prince of Wales Brewery, Nottingham.

### On the move

Meux's Brewery Co (London) closes the Horseshoe Brewery on Tottenham Court Road and moves operations to the former Thorne Brothers' Nine Elms Brewery.

Mitchells & Butlers (Smethwick) closes Holder's Brewery (Birmingham) and concentrates production at the Cape Hill Brewery.

### Capital and labour

The Chairman of the Wenlock Brewery Co (Islington) says: 'Production must be largely increased and labour must receive lessened remuneration for its services'. Breweries throughout the country impose wage reductions on their workers.

### Safety last

Breweries were not the safest of workplaces, with fatalities involving scaldings (escape of hot liquor from a burst copper; escaping steam); asphyxiation (worker overcome by fumes when leaning over a vat; inhalation of ammonia gas); falls (into a boiler pit, into a trough of hot water, into a vat of boiling beer; down cellar steps; from a chimney stack); worker struck on the head by a falling bag of maize; worker run down by a railway truck; worker crushed in a goods lift; worker dragged into moving machinery.

### At the coalface

Miners strike over mine owners' proposals to lower their wages. Stocks of coal diminish and the Central Coal Committee says that breweries will have to draw on their coal reserves as no further supplies will be provided. Oil and wood are used as alternative fuels. In spite of being inconvenienced some companies display some sympathy to those suffering from the effects of the dispute. Parker's Burslem Brewery Co opens up a soup kitchen; the Home Brewery Co (Nottingham) gives away firewood to its employees; Boddington's Breweries (Manchester) donates money to the Mayor of Salford's relief fund.

### Environmentally unfriendly

Usher's Wiltshire Brewery (Trowbridge) is asked to mitigate the 'intolerable nuisance' of its hooter as the 'raucous scream' was disturbing Council meetings. Smoke nuisances are reported at Thomas Ramsden & Son (Halifax) and Tennant Brothers (Sheffield). The latter's excuse – 'To make good beer they had to brew very vigorously' and 'careless firing' may have occurred. Beer barrel washings from the Bristol Brewery Georges and Co are found floating in Bristol harbour, forming an 'obnoxious scum'. A more

neighbourly approach is taken by Robert Younger (Edinburgh) - its brewery waste is donated to the local zoo as animal feed.

### As you were

The passing of the Licensing Act removes wartime restrictions on opening hours and revokes limits on the average gravity of beer. It also places the Carlisle & District State Management Scheme under Home Office control.

### Hopping mad

A farmer complains that beer is too expensive and of poor quality, saying that it should be brewed only with British hops and malt. Unfortunately native hops are suffering from aphid blight and foreign hops have to be

imported. Meanwhile the Institute of Brewing carries out research into identifying the best quality hops for the production of a 'super-ale'. Some 4000 seedlings are being tested for yield and brewing quality.

### In other news

A Burton-on-Trent engineering firm advertises for coppersmiths 'accustomed to brewery work'. Constant employment is promised.

This year's Brewers Exhibition includes a beer tasting competition involving 331 barrels of beer.

A fall in demand for lager is reported.

*Compiled by Terry Hanstock*

## Letter to the Editor

SIR Readers of the BHS journal, *Brewery History*, may have spotted an article recently by Professor Richard Unger, 'The Brewing Industries in England and



Holland, 1650-1800' (*Brewery History* 185, p53-65).

Unfortunately Professor Unger makes a number of claims about the origins of porter that I have to disagree with.

Professor Unger picks up on the illegal blending of very strong beer and weak beer that was going on in England the 1690s as part of a tax avoidance scam, claims this very strong beer was

called 'stout' – stout was only one name for the strong beer that publicans mixed illegally with weak, another name being double beer<sup>1</sup> – and then claims, on no evidence I am aware of, that 'To make stout, brewers used more hops to preserve the drink and lower quality brown malts so the beer, even watered down, had a brown colour, different from many pale beers on sale in the city. Londoners came to prefer darker beers as a result'.

There are several problems with this. First, if you are making a strong beer, you need fewer hops to help preserve the beer, *ceteri paribus*, as the extra alcohol acts as a preservative.

Next, there is no evidence at all of pale beers, or pale ales, being on sale in London in the 1690s, let alone 'many': it is only late in the reign of Queen Anne that we start to see pale ale mentioned in the capital (and we were, of course, still in the period when ale, lightly hopped, and beer, well-hopped, were regarded as separate drinks, something the Professor does not seem to be aware of). There is excellent evidence for the novelty of pale ale in early Georgian London: it is only in the early 1720s that we start to see references to 'pale ale' breweries in the capital<sup>2</sup>. These breweries were specifically referred to as pale ale breweries because being a pale ale brewery was exceptional: the rule was that ale breweries were almost universally

brown ale breweries and therefore you didn't have to specify 'brown ale' when talking about an ale brewery, that would be assumed. Londoners did not, therefore 'come to prefer darker beers as a result' of this new 'stout' – they already preferred dark beers, and dark ales, and it was pale ales that were the novelty.

The Professor then goes on to claim that 'porter solved the problems of illegal mixing' which is a variation on the old 'porter was a substitute for three-threads' myth that first popped up in 1802, 90 or more years after the events the myth purported to explain. Again, there is no actual evidence from the 18th century that porter and the illegal mixing of weak and very strong beers to avoid tax were connected. This idea is an invention from the 19th century.

Next, Professor Unger says that 'the resulting porter was then aged to counteract the bitterness that hops imparted to the beer. Sitting in the vats, over time the drink lost some of its sharpness, but also gained alcohol content. Aging porter made the drink more cloudy, but this was hardly noticed because the drink was dark'.

Again, there is no evidence at all to support any of this, and much of it is demonstrably wrong. Little of the porter brewed before the 1760s was aged in vats: it was aged in butts, 108-gallon casks. The most likely original reason for the aging of porter was because it was brewed with cheap brown malt dried over wood, and the aging allowed the smoky tang to die down. The serendipitous result of long ageing of a well-hopped beer was the development of masses of luscious estery flavours thanks to the ubiquity of *Brettanomyces* yeasts in wooden brewing vessels. *Saccharomyces cerevisiae* left behind and at the same time added extra depth to the beer's flavours. Aging the porter actually helped it clear, rather than making it cloudy.

*Martyn Cornell*

<sup>1</sup> 'B E, Gent,' *A New Dictionary of the Terms Ancient and Modern of the Canting Crew in its Several Tribes, of Gypsies, Beggars, Thieves, Cheats, &c, London, 1694, p173*

<sup>2</sup> See for example, *the Stamford Mercury, Thursday July 18 1723, p30*

## Out and about

### Weller maltings up for sale

The Bucks Freepress alerted us to the deal of speculation as to what the future holds for the Grade II listed Weller Brewery maltings in Amersham as the site is up for sale. Few external alterations have been made since the closure of the brewery back in 1929 after it was sold to Benskins. Apparently some very elderly residents still remember the annual Sprat Supper hosted by Wellers when all the townsfolk were invited into the Maltings to eat fish fried on the steel malt shovels. Since then it has been a dance hall, textile factory and latterly split into office and light industrial units and a gallery. The paper says a sympathetic development would enable these maltings to be better appreciated within the town, but it is vital that any conversion retains the identifying features so that there is more than just a name to indicate the building's former use.



### Wrexham memorabilia comes home



Ever since wealth management company Hadlow Edwards moved into the Grade II listed red brick building which was once the headquarters of Wrexham Brewery, it has been anxious to preserve the heritage of the site. Now former lab technician Peter Howell has presented his late brother John's collection amassed while he worked at the brewery from 1963 until its closure by Carlsberg Tetley in 2000. The brewery was founded in 1882 by German immigrants Ivan Levinstein and Otto Isler and was one of the UK's pioneering lager plants

Most intriguing is the poster that was designed to advertise Wrexham Lager on board the Titanic where it was one of only two beers being served. At the time it was thought the American passengers would not know where Wales

was so the poster referred to Wrexham as being in England!

### Historic England details the Carlisle experiment

Historic England has released a treatise by Clare Howard about the 'Carlisle Experiment' – a scheme launched during the First World War to prevent excessive drinking by operators at the extensive munitions factories in nearby Gretna. The piece is available at

<https://research.historicengland.org.uk/Report.aspx?i=16217>

Readers will be familiar with the radical scheme formulated from the 1916 version of the Defence of the Realm Act, DORA for short. Together with similar schemes at Enfield Lock in London (4 pubs) and Invergordon on the Cromarty Firth (13 pubs) over 400 pubs were nationalised and remained so until 1973. 333 of these buildings remain and some 93 are listed. Four breweries in Carlisle were involved - Carlisle Old Brewery, Carlisle New, Iredale's and Queen's; brewing was discontinued immediately at the latter three and the estate was supplied from the Old Brewery until bought by Theakstons in 1974 and closed in 1987.



Pubs and hotels became model designs, building on new concepts such as segregated spaces for 'first' and 'second classes' and separate rooms for women, who were previously excluded from pub life. Family-orientated activities and spaces were also created, such as bowling greens and toilets were provided at some venues for the first time! The old Golden Lion on Botchergate (above) pictured in 1898 was extensively altered under the new scheme.

### The Wanderer in the West Midlands



Taken by Mike Brown on a recent visit to West Bromwich; the site of the Old Bush, Darby's original pub, is marked by a sign and board explaining the background (left).

Mike does not recall seeing many signs marked Bass M&B. The one on the right is on the Old Red Lion in Tipton now sadly closed.

Bass Mitchells and Butlers was formed in 1961 and was superseded by Bass Charrington in 1967.



## Grandiose plans for the Bass water tower

Campaign group Love Burton has locked horns with the Burton Town Deal Board which has recently been granted £22.8m from the Government to spend on regenerating the town. The Board proposes to move the Burton Library to the town's Market Hall, but as the cost is some £8.3m, locals have criticised the move saying it is too expensive and will allow the current library to be bulldozed and handed over to housing. Love Burton wants to utilise the library as a waterfront development and proposes to move the library to a side extension to the Bass water tower while the Market Hall becomes an artisan food and crafts market as well as an events space.



The iconic 37-metre high Grade II listed water tower could be transformed into a major tourist attraction with a viewing platform to take in the panoramic scenery. The tower dates from 1866 and is the surviving part of Bass's Old Brewery which was demolished in 1970. A slight problem appears to be that Molson Coors owns the tower which still houses a huge water tank fed from the No2 Stores and Salts boreholes which supplies water to the brewery.

## It's been 70 years since the Festival of Britain

The site of the 1951 Festival of Britain was previously James Goding's Lion Brewery. There was a pair of lions adorning the brewery, one surmounted the building and a smaller one was situated above the entrance gate. They were cast in an artificial stone produced at the nearby factory of Coade & Co. When the brewery was demolished in 1949 for the Festival, the two lions were saved, the large one at the request of George VI. When removed, the initials of the sculptor William F. Woodington and the date, 24 May 1837, were discovered under one of their paws. Today, the larger lion is at the Twickenham Rugby ground beside Gate 3. The smaller lion is situated at the southern approach to Westminster Bridge.

This was not the first time the brewery site was involved with redevelopment in the area. In 1930 the London County Council examined in great depth a proposal to move Charing Cross Station from the north bank of the Thames to the south in an attempt to improve transportation links in the area. The site pencilled in for the new station would have encompassed the Lion Brewery. Despite detailed costings, the scheme eventually was not progressed.



## Everards opens

Steve Peck reports that the new 70 acre Everards Meadows site opened in early June. He took some pictures for us.



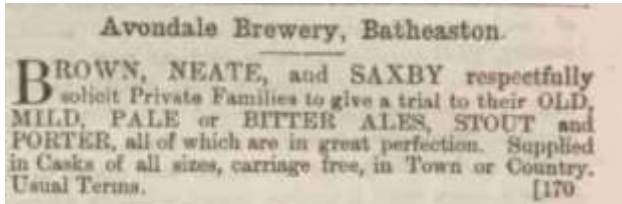
## The wanderer returns

*Mike meanders in Batheaston and discovers that lager will never catch on*

### Avondale/ County Brewery

This was one of two sites which operated in the village; however, there may have been some overlap in ownership (see below).

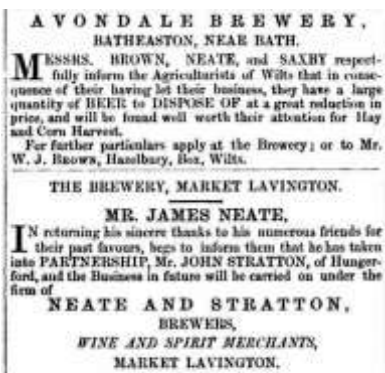
On 4<sup>th</sup> December 1827 there was a sale of a brewery, with two maltings, of Emerson & Neate, J Neate lived adjacent, again 6<sup>th</sup> October 1828. That year John Neate mentioned, then trading as Ambrose Emerson & John Neate in 1837, employing James Neate as maltster. In



*Bath Chronicle 8th Jan 1863*

1871 J Green & Co were listed, then Green Bros, which may be a result of a link with Lacock and the brewing interests there of the Barton family:

*Petition in the above-mentioned matters was, on the*



*Devizes & Wilts Gazette 13th June 1867*

*Devizes & Wilts Gazette 13th June 1867*

in 1872 Henry Morgan was here, in 1876 living at Avondale House. In 1877 Morgan & Cator of the Avondale Brewery were advertising a beerhouse to let, their address as 3 Bathwick Hill. In 1880 mention of John Brown as their maltster.

In 1877 a partnership of Edward Harris, Edward Cator, Robert Cator was dissolved. On 22<sup>nd</sup> September 1879 sale of Prince Frederick, 3 Beaufort Square, Bath – 1878 held by Harris, Cator & Cator, now Morgan & Cator.

On 6<sup>th</sup> September 1881 sale of 38 and 25 barrel coppers etc lease expired. Though in 1883, mention of Morgan & Cator of Lacock and Bath - 41 Broad Street. Henry Morgan died November 1884. On 17<sup>th</sup> January 1885 Robert Cator bankrupt brewer, home Bewley Villa Lacock, also 41 Broad Street. They were selling the Lacock business. In terms of Lacock: 1872-77 Harris, Cator & Cator. Brewers, Maltsters and Spirit Merchants.

Then for 1878-84 Morgan & Cator. Brewers, Maltsters and Spirit Merchants.

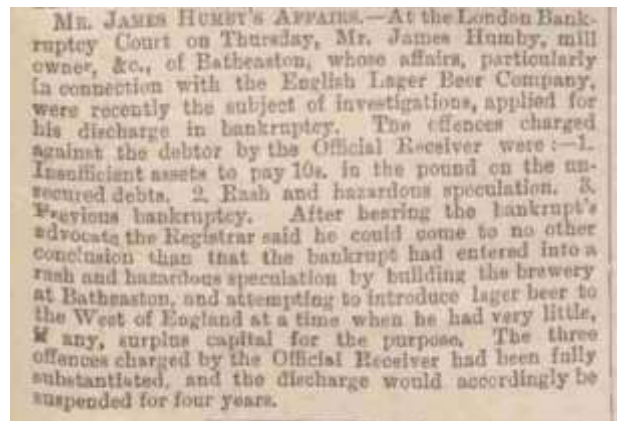
The next occupant of the site was in 1890 when the English Lager Beer Brewery Ltd was formed. The chairman was FR Crawshay of Swansea, with a specialist head brewer Herr Fritz Schultz. Their new brewhouse, in the extended Old Brewery, opened October 1891, with James Humby the MD. However, he was bankrupt 16<sup>th</sup> November 1893, when described as owner of the Bathwick Mill from 1890. Possibly connected with the Humby family of Devizes, he had been bankrupt 1888 in connection with various businesses and collieries.

In 1893 the business was wound up by Col Perkins and for sale 30<sup>th</sup> November, capable of 100 barrels per day. It was said that the novel plant was difficult to sell. The English Lager Brewery was for sale by private contract February 1894 at £6000.

Then 1898/1900 trading here as John Biggs & Co. John Biggs was previously at Cardiff, where he had run the South Wales Brewery until selling it to Hancocks in 1889. He had become a director of Hancocks, until 1891, when he became involved with the Canton Cross Brewery. The Batheaston concern was apparently run by son Edgar.

On 5<sup>th</sup> November 1902 the Avondale was for sale, but withdrawn at £2400. In 1903 there was a court case involving Edward Wookey of the Lion & Lamb. He was accused by Charles Percival Cobb of selling 'stolen' brass taps, which he had taken in August 1902. These were described as from the Avondale Brewery, where Edgar Biggs was manager for Mr Cobb. Wookey was acquitted in the April.

In January 1904 a court case brought about by Selwyn Biggs concerning the Royal Arms Inn, Llanarth Street,



*Bath Chronicle 16th Nov 1893*

Newport and the Batheaston Brewery Co described Cobb as owner of the latter. In March 1904 proposed alterations by them at the Lamb & Flag. The following year Cobb transferred the licence of the pub to Alfred Beamish.

Charles Percival Cobb was bankrupt in 1905. The next mention is when he was bankrupt in 1910. Described as previously a brewer at Bath, by 1907 he had moved to Hereford, where he traded as Davies & Co, mineral water manufacturers at Offa Street and Coningsby Street.



*The Avondale buildings today*

Then in April 1905, Pearce, Reynolds and Withers was formed at the County, previously Avondale, brewery. This involved Thomas Albert Pearce; Walter George Reynolds, Keynsham; William

Withers, Larkhall Inn and New Crown Brewery, Weston. The concern also held 12 home-brewing pubs. In 1905 a Charles Gray was involved. On 15<sup>th</sup> August 1905 Pearce, Reynolds and Withers selling surplus plant in Bath, presumably to consolidate their production.

When in 1909 the mill burnt down on 14<sup>th</sup> November, the reports mentioned the nearby Bath & County Brewery, recently erected by the English Lager concern. The manager was Mr Gray, being Charles Henry Gray, who died in the December, aged 53. However, on 23<sup>rd</sup> January 1912 the 15qtr County for sale with 23 houses. In the June the Bath Brewery Ltd was selling casks etc.

In 1917 there was a court case re a sale by Henry Mortimer to Thomas Cordingley for £3000, but no money had been received so he planned to sell to someone else. Presume this refers to the property alone.

### ***Batheaston Brewery, High Street***

Later claimed to have been established 1792, which seems to fit with:

*James Racey originally Batheaston by 1792 at 3 Ladymead, though until 1791. Brewer Walcot Street, retiring 1804 and bankrupt December.*

In February 1820 a brewery and maltings to let, John Dyer deceased, details G Dyer at the White Hart. In June taken by Eliza, widow of Robert Smith of the Horse Street brewery, assisted by her son. On 6<sup>th</sup> November 1840, John Smith deceased, brewery and malting opposite the Lamb & Flag with shop and house, London Road. Lot 2 was a flour mill, built within the last 18 months. On 1<sup>st</sup> January 1841 John Smith announced he had taken the brewery, property of his late father, latter had also been at the Walcot Brewery. However, he was bankrupt in July 1841 and on 29<sup>th</sup> September selling the brewery and 26qtr malting. For sale again 1<sup>st</sup> November, John having relinquished the business.

In 1842 Emerson & Neate were listed as the Batheaston Brewery, Ambrose was also a miller. In

1845 Ambrose Emerson died 7<sup>th</sup> October aged 69, mealman and common brewer, with probate 20<sup>th</sup> November. It seems that William Fisher Emerson, his eldest son, died 20<sup>th</sup> June 1858, aged 39.

John Neate, Brewer of Batheaston, probate 15<sup>th</sup> September 1848 having died 4<sup>th</sup> July, aged 74. James Neate, eldest son and brewer aged 21 died 4<sup>th</sup> February 1849. Hence:

*Partnership between William Fisher Emerson, Joseph Fisher Emerson, and James Neate, as Brewers, at Batheaston, has been this day dissolved: 29<sup>th</sup> November 1848.*

As a result of the deaths, it was for sale August 1848 and then to let in 1850. In 1849 Mr Tuttin described as the jobbing brewer and the business seems to have continued. Then in February 1857 William & Joseph Emerson were in debt and their partnership dissolved (NB 1888 Joseph Fisher Emerson, 9 Daffords Buildings, former brewer). The creditors put it up for sale again on 27<sup>th</sup> May 1857, then in the June it was to let with 20 barrel plant and 20 quarter maltings and again October with flour mill.

Despite the above notices, in May 1850 Neate's execs sold this site to G Rawlison. However, it does raise the question outlined at the start, as to whether both sites had been in operation at the time.

In January 1851 there was a partnership of George Rawlison & Robert Pagden, latter having been assistant for a year (1856 married at Hailsham). In September 1856 Rawlison & Pagden were looking to hire a stoker for the brewery and a cooper. In 1859 there was a new brewery for them at Working Street in Cardiff. This may be the Phoenix, mentioned 1864, later operated by Dowson Brothers and where Mr Brain trained.

The partnership was dissolved 29<sup>th</sup> September 1860. In October 1860 advertised as 10 years trading, Mr Rawlison leaving, now trading as R&F Pagden. They also stated it had been founded in 1792 (as above). Rawlison would be looking after the Cardiff branch of the business, Mount Stuart Hotel, Bute Docks. In 1865 G Rawlinson was listed as the Batheaston Brewery, that is distinct from the Avondale. On 5<sup>th</sup> October 1869 for sale with adjacent 12qtr maltings and ten houses. Lot 3 was a 10 qtr malting adjacent White Hart yard then there was a sale of 27brl and 17½ brl coppers etc. In a sale of 18<sup>th</sup> October 1870, it was described as "could be converted to dwelling or Malthouse". The 1884 map shows a malting opposite the Lamb & Flag.

Frederick Pagden had been in Cardiff before becoming a partner in brewers Brown & Pagden at the Saracens Head in Ware. Later he was a brewer in Batheaston, before returning to Epsom to operate his father and uncle's Hope brewery in conjunction with his brother Robert (R & F Pagden).

*Mike Brown*



## New Brews News

This information is kindly supplied by Ian Mackey. It is sorted into 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 – *email address withheld*.

### BERKSHIRE

**Swamp Bog Brewery**, Two Cocks Farm, Enbourne, Newbury RG20 0HR  
W: [www.swampbogbrewery.com](http://www.swampbogbrewery.com)  
In 2019 a couple took over the site at Two Cocks. The Brewery was renamed Swamp Bog, but they maintained the Two Cocks brand on some existing brews.



### CO ANTRIM

**Bell's Brewing**, The Deers Head, 2 Lower Garfield Street, Belfast BT1 1FP  
W: [www.bellsbrewingbelfast.com](http://www.bellsbrewingbelfast.com)  
A brewery was installed in spring 2021 and brewing was due to commence June 2021.

### CO DURHAM

**Devilstone Brewing Co Ltd**, Unit 2D, Riverside Industrial Estate, Langley Park, Durham DH7 9TT  
W: [www.devilstonebrewing.com](http://www.devilstonebrewing.com)  
Established in October 2020 by Anthony Parkin and William Parkin.

### DEVON

**Cottage Beer Project Ltd**, Brockhole Cottage, Morebath, Tiverton EX16 9BZ  
W: [www.cottagebeerproject.co.uk](http://www.cottagebeerproject.co.uk)  
Established by Claire and Daniel Clayton in April 2021. A 200L plant is used with output all bottled at the start.

### EDINBURGH

**New Barns Brewery**, 13 Jane St, Leith, Edinburgh EH6 5HE  
W: [www.newbarnsbrewery.com](http://www.newbarnsbrewery.com)  
After careers in London breweries Emma McIntosh and Gordon McKenzie established a brewery in Leith. It took a while to get going with Covid interruptions, so beers at first were brewed in London. They commenced on their own plant in Oct 2020.

### GLASGOW

**Glasgow Beer Works Ltd**, Block 23, Unit 2 Queenslie Industrial Estate, Glasgow G33 4JJ  
W: [www.glasgowbeerworks.com](http://www.glasgowbeerworks.com)



Originally Allan Rimmer operated as Merchant City, but in summer 2020 he changed the location and name to Glasgow Beer Works.

### GREATER LONDON

**Werewolf Beer**, The Rose & Crown, 71-73 Torriano Avenue, London NW5 2SG

W: [www.werewolfbeer.com](http://www.werewolfbeer.com)

Initially started in 2020 cuckoo brewing at Little Creatures, but in February 2021 they commenced on their own plant at the Rose & Crown pub.

### HEREFORDSHIRE

**Motley Hog Brewery**, 1 Millpond Street, Ross-on-Wye, Herefordshire HR9 7AP

Via Facebook

An artisan 300L brewery based at the Tap House, Ross on Wye. The aim is to bring small scale commercial brewing back to the town for the first time since 1956, with two core ales and various specials during the brewing year. They started in April 2021.

### ISLE OF WIGHT

**The Wight Knuckle Brewery Ltd**, The Pilot Boat Inn, Station Road, Bembridge, Isle of Wight PO35 5NN

W: [www.wightknucklebrewery.com](http://www.wightknucklebrewery.com)

Established during Covid crisis in early 2021 at the Pilot Boat in by George Bristow. They needed to diversify to make the pub work and adding a café and shop was followed by the addition of a brewery. The brewery is run by sons Edward and Fergus with brewing undertaken by James Banks.

### LINCOLNSHIRE

**Boozy Bob's Brewery**, Unit 3, Pyewipe Place, Estate Road No 3, South Humberside Ind Estate, Grimsby, DN31 2FH

W: [www.crafty1.online](http://www.crafty1.online)

Started early 2020.

### NOTTINGHAMSHIRE

**Konigsberg Seven Bridges**, Unit 2, Maun Way, Boughton, Newark, Nottingham NG22 9ZD

E: [sales@prussiabier.co.uk](mailto:sales@prussiabier.co.uk)

One brewery with three brands. Rufford Abbey, Headstocks and Konigsberg Seven Bridges. Initially started brewing Prussian Lager, in 2018 cask ale was added under the Rufford Abbey and Headstock brands.

**Lord Randall's Brewery Ltd**, Holme View Farm, High Street, Laxton, Newark NG22 0NY

A summer 2020 start with Janine Randall as director.

**Liquid Light Brewing Company**, Unit 9, Robin Hood Ind Est, Alfred St South, Sneinton, Nottingham NG3 1GE

W: [www.liquidlightbrewco.com](http://www.liquidlightbrewco.com)

Established by Grace and Thom, first as a cuckoo at Magpie. In 2021 they moved to Sneinton and use their own 12bbl plant. The name is after light show projections at early Pink Floyd concerts.

**Lazy Bay Brewery Ltd**, 89, Julian Rd, Nottingham NG2 5AL

Brett Phillips started commercial brewing originally at home in late 2018. He does bottles and keg beers.



### SUFFOLK

**Biochemist Brewery**, 19 Boundary Rd, Red Lodge, Bury St Edmunds IP28 8JQ

W: [www.biochemistbrewery.com](http://www.biochemistbrewery.com)

Luke brews in a garage at his home. He started during lockdown in summer 2020.

#### TYNE & WEAR

**Vaux Brewery**, Unit 2, Monk Street, Sunderland SR6 0DB

W: [www.vaux.beer](http://www.vaux.beer)

Initially a cuckoo at Durham Brewery, they commenced on their own site in early 2021.

#### WEST MIDLANDS

**Sommar Brewing Company**, Unit 3B, Arena Birmingham Canal Side, King Edwards Road, Birmingham B1 2AA

Started brewing in April 2021 in a unit on Birmingham Canal Side that is also a large brewery tap / restaurant.

#### WEST SUSSEX

**Brewhouse & Kitchen (Worthing)**, Wykeham Road, Worthing, BN11 4JD

W: [www.brewhouseandkitchen.com](http://www.brewhouseandkitchen.com)

Brewing commenced in April 2021

#### WEST YORKSHIRE

**Frank's Head Brewery**, 19 Dymoke Road, Methley, Leeds LS26 9FG

W: [www.franksheadbrewery.co.uk](http://www.franksheadbrewery.co.uk)

A home brewer who went commercial in late 2020.

#### WORCESTERSHIRE

**BREW 61**, Greenfields Farm, Worcester Road, Upton, Warren, Bromsgrove B61 7EZ

W: [www.brew61.co.uk](http://www.brew61.co.uk)

Established in late 2019.

## Shorties

You do not have to pen a massive opus to help me fill the pages of your newsletter. Anything interesting and hopefully vaguely brewing related can find a home here, however brief.

### ***Martyn Cornell finds a novel occupation...***

One now-vanished brewery job was cork remover: before the invention of the metal crown cork, when beer bottles were stoppered with real corks, most drinkers appear not to have used corkscrews to remove the corks, and 'by far the greater number' of beer bottles came back to breweries with the corks pushed down into them. Men were employed at breweries to insert tweezers into bottles, grasp the corks with the tweezers, put the cork into a wooden rack which held it firmly and then bring the cork out with a vigorous tug on the tweezers, before the bottles were washed and reused.

### ***...and reports on the Dungeness Express***



A recent post on the Facebook page for 'Kentish Brewers and the Brewers of Kent' shows a photograph uncovered from the Society's archives of the former Dungeness Express in operation. This was a Styles and Winch dray that at one time was used to transport fish from the boats arriving at Dungeness and then to take stores to houses and the Britannia Inn beyond the limit of the road. The road was subsequently lengthened and in this picture a load of beer is seen being taken across the shingles. The "Express" in 1947 showing distinct signs of wear and tear. It was expected that once it became unusable it would be replaced with a steel sled. Does anyone know whether that ever happened? The original pub dates from about 1838 and is still trading, albeit relocated and rebuilt.

### ***Where was the mysterious Kent Brewery Tap?***

Flushed with success of pinning down the story of a label, Ken Smith tried the Facebook page for 'Kentish Brewers and the Brewers of Kent' for a second time with this image.

Once again Peter Moynihan, from his garret in the suburbs of Sydney, came up with the answer, despite it not being anything to do with Kent! He writes 'George James Stanford brewed at the Kent Brewery, 103 Old Kent Road, Bermondsey, Surrey, from at least 1867 (London Brewed, p287). Beerhouse and brewery offered for sale in January 1872 and George and his son were listed as brewers at the address in the 1881 census.

By 1888 brewing appears to have ceased and the lease and goodwill of the pub, by now with a wine licence, was offered for sale at auction. Mike has Stanford brewing at the Lancet Brewery, Camberwell, Surrey by this time. In 1891, a James Harrington was a beer retailer only at the Kent Brewery Tap, 103 Old Kent Road.'

Don't forget copies of both our Kent Directory and our London Directory are still available. Drop me an email at [email address withheld](mailto:email address withheld) for more information.



# Gleanings – tomorrow’s history today!

## Problems at BrewDog

BrewDog has given most of its staff a pay rise of 3% and will hire 100 new people following an open letter of complaint from over a hundred former employees. It said a ‘significant number’ of former staff had ‘suffered mental illness as a result of working at BrewDog’ where ‘the true culture is, and seemingly always has been, fear, which left people burnt out, afraid and miserable.’ It seems certain areas of BrewDog were under-resourced following rapid changes in the business. Major shareholder (23%) TSG has installed its MD Blythe Jack as Executive Chairperson to oversee the recovery and there are plans to appoint its first mental health and wellbeing ambassador with an Ethics Hotline for reporting misconduct. Founder James Watt said there was a



lot of work to do but stressed BrewDog expansion would not ease up.

A winner of one of BrewDog’s ‘solid gold’ beer cans has asked the ASA advertising body to investigate its claim that the prize is worth £15 000. There were 50 supposedly gold cans but it turns out they were hollow brass and gold plated worth less than £500. The Company stood by its valuation citing that they would become rare collectors’ items.

## Can art at Tiny Rebel

Smaller brewers continue to decorate their premises with increasingly grotesque murals to get themselves



noticed but we are pleased to report that Tiny Rebel near Newport got artist Nathan Wyburn to create a wall comprising the brewery’s cans. The finished work sees David Bowie joined by several of the Tiny Rebel brand’s

bear logos. Remember the song Rebel Rebel – ho ho!

At the production end, the brewery is now multipacking 330 and 440mL cans into four, 12 and 24 packs after a seven figure investment.

## Rochefort wins quarry battle

Rochefort, the Trappist brewery in southern Belgium has won a ten year legal battle over their brewing water supplies against the giant mining company Lhoist which wanted to deepen its chalk quarry nearby the monastery by 60 feet and extend operations from 2022 to 2046. As a result it would have had to redirect the Tridaine Spring which is used by the brewery.

## Camden pasteurised prank

ABI’s Camden Town has asked consumers to look out for 50 cans of its Hells brand that have ‘accidentally’



been pasteurised. Anyone finding a can will be rewarded with a year’s supply of lager in return. The firm goes on to argue that unpasteurised beer tastes fresher – depends whether you keep the oxygen out of course.

Burton man Aaron Donohoe has beaten 750 applications for the post of Camden Town’s ‘Chief Freshness Officer’. He will taste-test its lager and trial brews every month for a one-off payment of £5,000.

## Grimbergen brews again

After fire destroyed its brewery in 1798, the monks at Grimbergen Abbey north of Brussels occupied themselves with other activities. Now with help from Heineken and Carlsberg, the 15 monks are brewing again on a 10,000hL micro plant. There are three beers; Astrum Pale Ale (6%ABV), Magnum Opus Brut at 8%, and Ignis Quadruple (10%). The monks will assist French Head Brewer Marc-Antoine Sochon but the world will not get another Trappist brewery as the monks are from the Nobertine Order.

The apparent collaboration of two brewing giants arises from the carve up of Scottish and Newcastle in 2008. Heineken got the Alken Maas plant which brewed the Grimbergen abbey beers while Carlsberg got the brand export rights and brewed the same beer at Obernai, Varese (Italy) and Szczecin in Poland for export.

## ABI unveils lightest bottle

AB InBev has revealed a new bottle design that reduces the weight of its standard 330m one-trip longneck beer bottle from 180g to 150g and in the process cuts CO<sub>2</sub> emissions by 17% per bottle. The new bottle was developed by AB InBev’s Global Innovation and Technology R&D Centre at Leuven in Belgium where they are seeing whether the technology can be transferred to make more robust returnable bottles. ABInBev is committed to having 100% of its products in packaging that is returnable or from majority recycled content by 2025.

## CAMRA archives at Warwick

As part of its fifty-year celebrations and to coincide with International Archives Week in June, CAMRA has lodged its publications at the Warwick University of Modern Records Centre. As well as bringing together key records relating to CAMRA’s formation and history and it hoped to digitise What’s Brewing and BEER magazine.

## Beer mats and hornets

Little Big Brew on Guernsey has produced 15,000 beer mats telling customers what to do if they spot an Asian hornet. These newcomers have devastated local bee populations in France and are advancing northwards across Europe. ‘Track not trample’ is the watchword.



### Belhaven garden to reopen

Belhaven Brewery is working alongside Sustaining Dunbar to revitalise the brewery gardens by employing a community gardener. A brand-new visitor experience and shop are also due to open soon.

### Barley patents to stay

The European Patent Office has rejected an appeal by No Patents on Seeds! pressure group against a patent on barley owned by Carlsberg and Heineken. Barley plants grown without genetic engineering continue to be claimed as an 'invention', as is the harvest and the beer made from it. Researchers have systematically screened the genome of barley for relevant genetic variations that may have useful traits like reducing DMS levels or lower levels of linoleic acid which can lead to stale flavours. Natural or induced mutations obtained by an essentially biological breeding processes remain patentable as the 1999 EU directive is ambiguous and patent lawyers make a fortune which precludes the smaller breeders getting a look in.

### Smithwick Experience closes



The award-winning Smithwick's Experience was a favourite tourist attraction for visitors to Kilkenny since it opened in 2014. It has been closed since March 2020 and has been unable to open due to restrictions, social distancing requirements and the lack of international visitors, which had been the mainstay of the centre. Diageo now say it will close permanently.

### Save the pint!

Phipps Northampton Brewery has been forced to discontinue its brands in classic imperial pint bottles as the supplier is no longer making them unless the order is for two million! Apparently Bulmers used to make it worthwhile producing them but Heineken redesigned to 500mL.

### Antarctic beer rationing

The Australian government is planning to tighten alcohol rules at its research stations in Antarctica. The amount of alcohol allowed has been halved to ten

standard drinks a week which matches the government guidelines at home. Home brewing which has been a pastime for many years will also be banned.

### George to return

George, the Hofmeister beer mascot who famously advised viewers 'For great lager, follow the bear' will return soon now that the brand has been relaunched as an authentic, Bavarian-brewed Helles. George made his debut



in 1983 and disappeared back in 2003 but the new brand has yet to get any traction in the marketplace so hopefully the bear will help out.

### Kirin to charge for tour beer

Repeated visits by heavy drinkers have forced Kirin in Japan to change its longstanding policy of allowing visitors to sample beer for free during brewery tours at its nine plants. A charge of 500 yen (£3.27) will be introduced but it does not say how much beer you might be allowed.

### More Mortlake woes and...

The London Mayor Sadiq Khan has blocked Reselton Properties' plan for a £1.5bn development and 1250 homes on the Stag Brewery site despite it being passed by local Richmond Council. Apparently new local government rules demand 35% of properties to be 'affordable'; the current scheme has 30% or 356 up from an original inclusion of just 138. Brewing ceased on the site in 2015.

### ...over in Brick Lane...

Protesters continue to march through Brick Lane over controversial plans to turn the 10-acre Truman Brewery into offices and a shopping mall. The protest follows 7,000 objections to the proposed scheme which has a five storey office block but not much needed homes. The plant closed 26 years ago.

### ...and down in Weymouth

The Assets of Community Value legislation which was part of the 2011 Localism Act allows schemes



proposing community usage to delay purchase by other developers while funding is sought. A proposal from the Weymouth Area Development Trust (WADT) to have the old Devenish plant and Brewers Quay complex in Weymouth so listed had to be denied as the buildings were not currently used for the benefit of the community. It now looks as if Blakesley Estates which proposes to buy the buildings from the liquidators acting on behalf of previous owner Versant will be allowed to turn it into apartments. The Museum on the site has a 25 year lease.

### News from Guinness

Diageo is giving its non-alcoholic beer Guinness 0.0 a second try after the first launch was stopped in November last year due to microbial contamination. The new beer will be introduced along with Guinness MicroDraught where a can is slipped into the machine in the pub or at home and the software guarantees the traditional two-part lengthy pour. The secret is a patent-pending double coaxial piercing of the can and an air pump. Who remembers the Surger which was supposed to do the same thing but faster?

Next month Guinness will be releasing



an official cookbook featuring over 60 recipes using Guinness.

### Ball to build in Britain

US based can maker Ball Packaging intends to build a new manufacturing facility at the Segro Park at Kettering in Northamptonshire. It will be Ball's third beverage can making factory in the UK joining Milton Keynes and Wakefield.

## Questions and occasionally the odd answer

### Anyone heard of Kennet?

Peter Dickenson passed on a query about the beers produced by N. A. Brown's brewery in Kenosha, Wisconsin. We understand Pale, Cream, Amber Ale, Stout and Porter but what is or was Kennett?

*Martyn Cornell replied Kennett ale appears to be the usual American spelling of Kennet ale, named for the village of Kennet in Wiltshire, where it was first made by a brewer called George Butler (at least from 1855). It was a style of strong Old Ale, 1090° OG and 8%ABV, made by a number of American ale brewers in the 19th century.*

### Matthew Abel asks about brew vessels



A publican's probate inventory from 1765 in the Essex Record Office lists the contents of the pub's brewhouse - A Large Copper, Compleat mashing Tubb, a Guile Tubb, two Coolers, one Cowle, a Wrenching Tubb, Hogg tubb, Receiver, a Large Iron bound tubb, three troughs, a Jett, Shovell, Hop stand, Gallon measure, hand scoop, p[ai]r Steps, Hop Basket. I found that a cowl(e) was a large coopered open tub with two staves made long as handles, often for cooling beer, the hog tub - mentioned in Ellis' the London & Country Brewer (1737), seems to be just a receptacle in which to dump the waste matter from brewing for feeding to the pigs and a jett was a large ladle used for emptying cisterns. But I am stumped by what appears to be a 'wrenching tub'. Can anyone help?

### David Weingarten has a maltings model

I have a collection of antique architectural models and pictures. Among these is the 6" high cast brass model of a building whose main roof describes it as 'Samuel Thompson & Sons, Midland Maltings, Smethwick, Birmingham'. Additional locations are indicated on the high roofs. Cast into the walls are

company telephone numbers and telegraph addresses. Inside is a double inkwell. Do you have a photograph of the actual maltings?

*Amber Patrick replies that I have been through many of the Brewers' Journals, at least those available on inter-library loan and therefore those available from 1882 to about the mid 1930s bar a few exceptions and photocopied malthouse illustrations and I do not have anything about these maltings. Directories in the Birmingham Library might be your next port of call.*



### Steve Baker asks about Munitions Ale

Do you have any information about Walker's (Warrington) Munition Ale? Was it just their branding for 'Government Ale' or brewed for a specific market? I know there were WW1 munitions factories at Kirby and Southport.



### Stockwell Brewery in NL93

Ken Smith writes to apologise for an oversight with the article on the Stockwell Brewery in the last issue. Due to his inability to file things chronologically, he sent an earlier version to the Editor which was dutifully reproduced.

A full correct version of the article has been uploaded to the Wiki and is available at:

[http://breweryhistory.com/wiki/index.php?title=History\\_of\\_the\\_Stockwell\\_Brewery](http://breweryhistory.com/wiki/index.php?title=History_of_the_Stockwell_Brewery)

My grovelling apologies.

### Burton or Best from NL93

Martyn Cornell says that he hates to disagree with Susan Chisholm about the history of her own brewery, but with regard to her piece on Strong Suffolk Ale and 5X in NL93. "I was told by the head brewer of Greene King in 2007, at a seminar on wood-aged beers organised by the BHS, that BPA stands for Burton Pale Ale, not Best Pale Ale and the beer was thus a Burton ale, not a bitter pale ale. This would make perfect sense, given the recipe for BPA, which included, at that time at least, dark sugars and crystal malt, giving a darker, slightly sweeter beer in the Burton ale style, rather than a bitter pale ale. I would suggest that BBA also meant "Best Burton Ale" rather than Best Bitter Ale: certainly at Rayment's (owned by Greene King, of course) BBA, the brewery's 'standard' bitter in the 1970s, stood for Best Burton Ale, and the head brewer admitted he had tweaked the recipe of Rayment's BBA to reduce the amount of sugar that went into it, thus turning what would have been a Burton-style pale ale into a more typical bitter".

Susan Chisholm responded 'Yes I was always under the impression it was Burton but it is now brewed as Best Pale Ale so I have gone with that. I could not find any actual record to prove it either way so the Burton Pale Ale has been held to be anecdotal only. We also for many years brewed a Burton Ale for bottling which was a different recipe just to confuse things.

Martyn again... I believe there is at least some evidence for the 'Best Burton/Burton Pale' theory with this advert the Bury Free Press in December 1924, the first one I have been able to find mentioning Strong Suffolk which would seem to confirm the idea that 1924 was

GREENE, KING & SONS, LTD.	
Wholesale Brewers and Capital Maltsters	
BURY ST. EDMUNDS	
<b>ALES &amp; STOUTS in Bulk</b>	<b>SPIRITS</b>
XX Dark Mild Beer ... 9/6	First 68° Spirit ... 18/6
XX Light Mild Beer ... 11/-	Second 68° Spirit ... 16/6
XX Stout ... 14/6	Third 68° Spirit ... 14/6
XX Stout ... 14/6	Fourth 68° Spirit ... 12/6
XX Stout ... 14/6	Fifth 68° Spirit ... 10/6
XX Stout ... 14/6	Sixth 68° Spirit ... 8/6
XX Stout ... 14/6	Seventh 68° Spirit ... 6/6
XX Stout ... 14/6	Eighth 68° Spirit ... 4/6
XX Stout ... 14/6	Ninth 68° Spirit ... 2/6
XX Stout ... 14/6	Tenth 68° Spirit ... 1/6
XX Stout ... 14/6	Eleventh 68° Spirit ... 1/6
XX Stout ... 14/6	Twelfth 68° Spirit ... 1/6
XX Stout ... 14/6	Thirteenth 68° Spirit ... 1/6
XX Stout ... 14/6	Fourteenth 68° Spirit ... 1/6
XX Stout ... 14/6	Fifteenth 68° Spirit ... 1/6
XX Stout ... 14/6	Sixteenth 68° Spirit ... 1/6
XX Stout ... 14/6	Seventeenth 68° Spirit ... 1/6
XX Stout ... 14/6	Eighteenth 68° Spirit ... 1/6
XX Stout ... 14/6	Nineteenth 68° Spirit ... 1/6
XX Stout ... 14/6	Twentieth 68° Spirit ... 1/6

when the beer was first brewed. At the time Greene King called its draught Burton Ale BA and its draught best bitter ale IA (presumably for India Ale). So if IA was the name for best bitter ale, BBA must have been Best Burton Ale ... and GK certainly brewed a Best Burton.

What would settle it, I think, is a look at, first, the earliest brewing recipes (if they exist) for both draught Burton Ale (and/or Best Burton), which I strongly suspect would show dark brewing sugars being used, this being standard with 20th century Burton Ales, to get those lovely fruity flavours, and BBA: if they contain similar brewing sugars then ...

As is the custom, the lady gets the last word... Thanks Martyn, All useful stuff, I am happy to be persuaded and will get up to the archive as soon as I can.

### Steven Gibbs on Hamsteels from NL93

In 1862 Joseph Johnson (b 1828) purchased the sixty years old City Brewery at Durham, creating the firm of Joseph Johnson (Durham) Ltd. In conjunction with his brother, Richard Sheraton Johnson he opened Hamsteels Collieries, Quebec in 1868 – about eight miles from Durham.

After Joseph's death in 1884 intestate, receivership lasted until 1898 when John Burgoyne Johnson took charge of the business. In 1907 he acquired Westoe Breweries on Dunelm Street, South Shields, which was founded in 1862 and operated by Robert Henderson with thirty licenced houses. It was run in conjunction with the Durham Brewery. In March 1917 the two breweries and Hamsteels Colliery were formed into a private limited company.

Hamsteels Colliery was disposed of in March 1923. Part of the premises of Durham City Brewery was sold and the business centralised in South Shields, where the registered office was re-located. Durham City Brewery closed in 1924 and the name of the company changed to Westoe Breweries Ltd in 1928. Brewing at Westoe ceased in 1960 when the business was acquired by Hammond's United Breweries Ltd with 83 tied houses. So there was never a brewery at Hamsteels.

### Terry Hanstock adds to NL93

#### Wellington Brewery - Nottingham (p32)

There were two Wellington Breweries in Nottingham, the earliest one (1840) being situated on Derby Road and owned by George Turner. In 1844 Turner was described as a victualler at the *Sir John Borlase Warren* and owner of the Wellington Brewery, both on Sion Hill. In 1848 he was a maltster and wholesale brewer. By 1851, described as victualler and maltster, he was successful enough to be able to employ a brewer. In 1861, however, Turner was declared bankrupt and the brewery plant, consisting of 500 casks together with 4000 gallons of ale and porter, malt, hops, a horse and a waggon cart, were put up for auction. Sion Hill has since been renamed Canning Circus. Of the brewery there is no trace, but the inn - the *Sir John Borlase Warren* - still trades under the ownership of Hucknall based Lincoln Green Brewing Company.

The other Wellington Brewery on Bloomfield Street, (a couple of miles south east of its earlier namesake) appears to have been fairly short-lived. An 1885 map indicates that Bloomfield Street consisted of houses on

one side, the opposite side occupied by a large building with an inner courtyard. This may have been the brewery premises but the map doesn't identify its purpose. The 1891 Census, however, does list Frederick Wickens of Bloomfield Street as a brewer although if he had been employed at the Wellington Brewery, he was on borrowed time. In 1888 two large cast iron boilers and one 12 bushel mash tub were put up for sale billed a 'nearly new'.

The following year the entire brewery - the freehold property plus the whole of the fixed plant - was put up for auction, the business being described as brewers, mineral water manufacturers and beer bottlers. The auction seems to have been only partially successful as the owner, Charles Frederick George, was advertising a yeast press for sale in 1892 – 'nearly new to be sold cheap'. By 1893 the freehold had been disposed of and the brewing plant - including a 30 barrel brewing copper - was again offered for sale. In 1898 the brewery premises appear to have been occupied by the Nottingham Soap Company but by 1909 a firm of cabinet makers, Gimson and Slater, had moved into what was now Cabinet Mill (later Bloomfield Street Works). They remained there until the late 1950s when the whole area was cleared and redeveloped.

#### Brookhill Brewery - Sheffield (p33)

The Brookhill Brewery's original owner, William Harper, was listed as brewer living at Dawson Street in 1841 and at Rawson Spring Lane in 1851. By 1861 he was brewer and maltster employing three men at the Brookhill Brewery, 47 Upper St Philips Road and the following year he was advertising for a brewers traveller. Two years after his death in 1868 at the age of 51 the brewery, malthouse, boiling house and outbuildings auctioned. Harper's widow, Ruth, was still listed as a brewer there in the 1871 Census and was running a beerhouse next door at 49 Upper St Philips Road.



The Brewery - now owned by William Blankley Thorpe (a former corn merchant, future director of the Nottingham Joint Stock Bank and a maltster on his death in 1914) - was again put up for auction in 1875. It was described as having a 10 qtr brewing plant, washing shed, manager's house, and a brick-arched cellarage, supported on massive iron girders resting

on iron columns, paved with flagstones and well drained. Another feature was a well of "excellent water" for the production of Pale Ale and 'light-coloured beers'. It was sold to William Burt Turney (a grocer and wine merchant of Tuxford) and John Henry Hewitt (owner of Hewitt Brothers, Ordsall, and the Ordsall Brewery, Retford). Turney and Hewitt's partnership was dissolved in 1881, leaving the former as sole proprietor of the Brewery.

Turney's son, Frederic Seymour Turney, was the manager by 1884, which suggests that Turney senior was looking after his Nottinghamshire business interests. The appointment may have been unwise as Frederic's own wine and spirit business went into receivership in 1888 and a warrant for his arrest was issued concerning accusations of embezzlement involving 'forged acceptances'. In the 1891 census, however, he was still described as a 'practical brewer' boarding in Sheffield.

In 1886 William Burt Turney was reported as 'giving up the business' and selling the Brewery. In fact he was filing for bankruptcy. Described as a 'brewer and wine and spirit merchant' residing at East Retford, he attributed his failure to a depression in trade and losses sustained in public house businesses. Up for auction were the brewery and bottling plant, including 400 oak casks, 30 gross of bottles, two large oak vats, a horse, a dray, two fire proof safes, a bottling machine and a beer machine. There appear to have been no takers as the following year the fittings were still being advertised for sale with the brewery itself to be 'pulled down for

building sale shops'. It was still standing in 1888, however, and was advertised to let as suitable for aerated water and hop bitter manufacturers, the premises including a large new copper and spacious cellaring. The fittings were once again put up for auction in 1890 at what was now referred to as the Old Brookhill Brewery and the copper brewing pan (2000 gallon capacity) made another - possibly final - appearance.

William Burt Turney spent his final years as a wine merchant and grocer in Horncastle, dying there in 1893. The Brookhill Brewery was eventually bought by Henry Jordan, a builder and contractor living in Horsley Woodhouse, who in 1897 advertised the brewery and bottling stores as being available to rent. And there the trail goes cold. As for the former beerhouse next door at 49 Upper St Philips Road once run by William Harper's widow, that became an eating house (1891) and dining rooms (1912).

### The Tawney Pippit from NL93

Steve Peck suggests the Plough at Clanfield, Oxon looks a good bet. In this old view, the windows with their stone mullions and horizontal window bars seem to match those in the screen shot from the film.



### More old brewery vehicles



A magnificent Leyland wagon from Cheltenham Original Brewery; a steam Sentinel from Walkers at Warrington and a load of hops from LNWR's Broad Street depot. Photos from Facebook and the Beautiful World of Classic Transport.

## BHS Corporate Members

8 Sail Brewery  
 Adnams plc  
 Bank Top Brewery Ltd.  
 Banks & Taylor Brewery Ltd.  
 George Bateman & Son Ltd.  
 Daniel Batham & Son Ltd.  
 Beers of Europe Ltd.  
 Black Sheep Brewery plc  
 Boudicca Inns  
 Brawlabs Ltd.  
 Burlison Inns Ltd.  
 Burton Bridge Brewery Ltd.  
 Castle Rock Brewery  
 Charles Faram & Co. Ltd.  
 Christeys Food Hygiene Ltd.  
 Cotswold Lion Brewery Co.  
 Crisp Malting Group Ltd.  
 Dolphin Brewery Poole Ltd  
 Elgood & Sons Ltd.  
 Everards Brewery Ltd.  
 French & Jupps Ltd.

George Shaw Brewery  
 Goddards Brewery  
 Greene King Ltd.  
 Guildhall Library  
 Guinness  
 Hadrian Border Brewery  
 Hall & Woodhouse Ltd.  
 Harvey & Sons (Lewes) Ltd.  
 Hepworth & Co. Brewers Ltd.  
 Historic England  
 Hogs Back Brewery Ltd.  
 Holden's Brewery Ltd.  
 Joseph Holt Ltd.  
 Hook Norton Brewery Co Ltd.  
 Hop Back Brewery plc  
 Institute of Brewing & Distilling  
 Kirkstall Brewery  
 J W Lees & Co (Brewers) Ltd  
 McMullen & Sons Ltd.  
 Murphy & Son Ltd.

National Library of Science and Technology  
 JC & RH Palmer Ltd.  
 PBC (Brewery Installations) Ltd.  
 Phoenix Brewery  
 Ramsgate Brewery Ltd.  
 Rebellion Brewery Co  
 Frederic Robinson Ltd.  
 Sambrook's Brewery Ltd  
 Shepherd Neame Ltd.  
 Stewart Brewing Ltd.  
 Stonehenge Ales Ltd  
 Timothy Taylor & Co. Ltd.  
 Thornbridge Brewery  
 Wadworth & Co Ltd.  
 Warminster Maltings  
 Weyermann Speciality Malting Co.  
 Wimbledon Brewery Co. Ltd.  
 Windsor & Eton Brewery  
 Wye Valley Brewery Ltd.

Camerons at Hartlepool in County Durham in May 2003

