

DEAD BREWERS



SOCIETY

	Per 9 Gallon.		Per 18 Gallon.	
	If gross Cash is paid.	If Credit is given.	If gross Cash is paid.	If Credit is given.
TABLE BEER -	-	-	10/6	12/0
X FINE DINNER ALE, light and fresh -	8/0	9/0	16/0	18/0
XX SUPERIOR DINNER ALE -	9/6	10/6	19/0	21/0
XXX STRONG ALE -	10/9	12/6	21/6	24/0
XXXX Co. do. -	12/6	14/6	24/6	27/0
BITTER BEER -	-	-	21/0	24/0
XXX PORTER -	10/6	12/6	21/0	24/0
EXTRA BROWN STOUT -	12/6	14/6	25/0	27/0

'Brewing beers, Forgotten for years!'

NO. 11578

TUESDAY, AUGUST 12, 1890

ONE PENNY

LIMITED EDITION BEERS FROM THE DEAD BREWERS ARCHIVES

*Bringing you the original beers from those long-forgotten
breweries to our pubs for you to try.*

*Oak Taverns Ltd are teaming up with the
Dead Brewer's Society to resurrect the
beers from the breweries local to
the pubs within our group.*



SHOWELLS BREWERY

OLDBURY

TX DINNER ALE

FROM
1885

Showell's Brewery Company Ltd - Crosswells Brewery, Oldbury, West Midlands.

This brewery was set up by Walter Showell in the mid-19th century and by the end of the Victorian age he and his sons were at the head of a pretty large regional brewery with a tied estate of almost 200 pubs scattered all over the Midlands and up towards Lancashire. The company bought a brewery in Salford, to serve the northern area, and also built Crosswells Brewery (which later became Ely Brewery) in Cardiff. Crosswells and Salford were operated separately from the one at Oldbury.

With a background in chemistry, his association with a family working with grain led to yet another career change - this time into brewing. He may have also Joseph Hartill. He established a small brewery and had some financial backing from his father-in-law. His recipes must have been proved successful because his business expanded quickly and was beginning to outgrow his little brewery. He managed to accumulate enough money buy a large piece of land that included the Crosswells Spring - hence the name of his brewery - and a new larger and "state of the art" at that time - brewery on the site and started production at this larger brewery in 1874 but this quickly became too small for Showell's popularity and a new and larger brewery had to be built. The "Dead Brewers" Showell's TX Dinner Ale is from 1885, just after the new brewery opened.

They took over the Brookfield Brewery in Stockport, which brought considerable risk as the firm were suddenly having to supply and service pubs in remote locations. A brewery was built at Ely, Cardiff, and this supplied their South Wales trade. Pubs in London, the Home Counties including Oxfordshire, the south-west and even the South Coast were acquired in the company's possibly over-ambitious plans of expansion and, indeed, Some of Showell's grand plans proved to be the firm's downfall and a downturn in the economic climate hit the company hard. They were forced to sell the brewery at Stockport and they also sold off their London houses to Refell's Bexley Brewery. The Welsh brewery was hived off and

operated as a separate entity to try and consolidate the businesses.

The Crosswells Brewery in Cardiff continued successfully on its own brewing the Showell's beers under the Crosswells name and was later to become Ely Brewery, Cardiff which was eventually taken under the Whitbread umbrella and brewed successfully until closure in 1982; but that's a story for another day and another "Dead Brewers" beer.

J. W. BROOKS,
ALE & PORTER MERCHANT,
6, CALDMORE ROAD, WALSHALL.

Special Walsall Agent
FOR
SHOWELL'S celebrated CROSSWELLS ALES
TO PRIVATE FAMILIES.

* LIST OF PRICES. *

	Per 9 Gallon.		Per 18 Gallon.	
	If prompt Cash is paid.	If Credit is given.	If prompt Cash is paid.	If Credit is given.
TABLE BEER - - - - -	-	-	10/6	12/0
X FINE DINNER ALE, light and fresh - - - - -	8/0	9/0	16/0	18/0
XX SUPERIOR DINNER ALE - - - - -	9/6	10/6	19/0	21/0
XXX STRONG ALE - - - - -	10/9	12/6	21/6	24/0
XXXX do. do. - - - - -	12/6	14/6	24/6	27/0
BITTER BEER - - - - -	-	-	-	-
XXX PORTER - - - - -	10/6	12/6	21/0	24/0
EXTRA BROWN STOUT - - - - -	12/6	14/6	25/0	27/0

SPECIALITIES.

A.K. { Palatable, Wholesome, }	8/0	9/0	16/0	18/0
H.B. { Invigorating - - - }	9/6	10/6	19/0	21/0

TAPS SUPPLIED. GRATIS.

Also Agent for Bass & Co.'s Burton Ales at usual prices.

The Trade supplied on Brewers' best Wholesale Terms.

Head Office: 6, CALDMORE ROAD, WALSHALL.



Tasting Notes

Character: It is a truly European beer marrying the Noble hops from the old enemies of England, France and Germany to produce a beer with Kent Goldings, the almost extinct Burgundy which is grown to keep the old variety alive, and Bavarian hops giving you the English earthiness and bitterness, the lavender, pine finish and rose nose of Burgundy (and similar "zing" to the Strisselspalt hop), and the spicy and delicate aroma of the Hallertau from Bavaria.

The ancient heritage malts add a bitter orange and chocolatey flavour (Jaffa Cakes) to meld the hop characters and produce a beautifully well-balanced crisp beer.

Colour: Quite Pale, Nice Early Summer golden hue.



FIELD & SON

SHILLINGFORD

LX ALE

FROM
1888

The Shillingford Brewery of Field & Son was a small country brewery in a village just outside Wallingford.

Its brewing equipment at the time of closure by Morland & Co of Abingdon included a "30 Barrel Brewing Copper with an associated Wort Back (for holding worts from the mash tun before running into the copper if there was extra wort from the mash tun), a 12 Quarter Mash Tun and fermenting vessels.

Morland Brewery acquired Field & Son brewery in 1889 and kept their name on the labels of their beers. Thomas Skurray, their student brewer who was 19 years old at the time, and studied brewing at UCL, came with Field & Son and later became the chairman of the Morland's board until his death in 1938. He was responsible for building a new malthouse and a soft drinks factory at Abingdon; not a bad start for a 19 year old student brewer.

The Field & Son's LX Ale would have been described in those days as a Pale Mild Ale because

despite it being more like an ESB of today and despite its strong hop character and fine nose it is less bitter than the Bitter Beers and Stock Ales of the time.

FIELD & SONS,
BREWERS AND WINE AND SPIRIT MERCHANTS,
SHILLINGFORD, NEAR WALLINGFORD,
AND AT
MARKET PLACE, WALLINGFORD

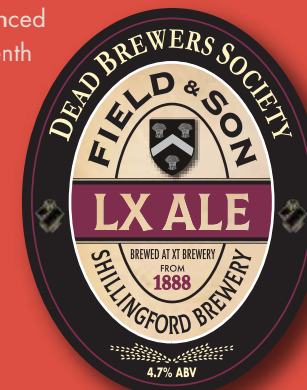
Noted for Family Pale Ales,
FROM 1/- PER GALLON.

AGENTS FOR
DUNVILLE & CO'S IRISH WHISKIES.
JOHN BEGG'S ROYAL LOCHNAGAR WHISKY.
BOOTH'S LONDON GIN.
LAGRILLÈRE & CO'S CHAMPAGNES.

Tasting Notes

Character: Traditional resurrected heritage malts from barleys grown in the 19th century together with Noble Hops Golding for bitterness and Bavarian for aroma and light palate make up this blast from the distant past and produce an extremely well balanced beverage with malty & bitter orangey/marmalade initial rich flavour explosion together with the delicate aroma and bitterness of the Hallertau coming through to balance followed later by the earthiness and fruitiness of the Golding and lasting finish. Again, the ancient heritage malts add a bitter orange and chocolatey flavour (Jaffa Cakes again) to meld the hop characters and produce yet another a beautifully well-balanced beer from the nineteenth century. ABV around 4.7%

Colour: Beautiful amber hue a bit paler than a modern ESB.



HENRY PANTON & CO.

WAREHAM, DORSET
XB BITTER

FROM
1890

Also known as "Family Ale" when sold in bottles & flagons to private houses.

The Wareham brewery began life in the early eighteenth century and following a number of owners was bought by Mr James Panton Snr in the early 19th Century. His sons James Jnr and Henry took over the business on his death.

Wareham brewery began in St John's Hill, Wareham and the business built a large new "modern" brewery in Pound Lane capable of brewing 100 brewers barrels (36 gal) per brew with its 20 Qr plant. At times the brewery brewed twice in a day. The plant was about half the size of Eldridge Pope's brewery in Dorchester. Its Family Pale Ale - also called XB Bitter when sold on draught in its pubs - was much sought after and an analysis of the water supplies to the Wareham & Swanage breweries were described by an independent brewery analyst from Burton as being "almost as good as Burton water".

All family members had shares in the firm when it changed from a partnership into a limited company. Henry had a son, another James, who was sent to London to study scientific Brewing and Natural Philosophy. James was reputed to be one of the first students to study scientific brewing at University College, London.

He went to Benskin's of Watford to continue his practical training and become a fully qualified scientific & technical brewer after 5 years; and this was in the 19th Century! He returned to Wareham to take up the post of brewer but there apparently was a bit of a family "bust-up" with his father over his attempts at improving brewing methods, "modernity" and pay, etc. and he returned to Benskins where he stayed and was eventually elevated to be a director of that much larger firm.

After Henry Panton's death his son James and rest of the family gradually relinquished control of the business by selling their shares and handing over control to his widow who re-married

to a Mr Kittoe; clearly, Mrs Panton was a fine catch, what with owning 3 breweries and over 100 pubs. He died and Mrs Kittoe became a seriously wealthy and sought-after widow keeping control of not only her estate, but also that of her late second husband, Mrs Kittoe then sold the businesses to her new husband David Faber, who already owned Strongs brewery of Romsey. The Swanage and Ringwood breweries were closed although the Wareham brewery continued producing beer, but in 1922 its role was reduced to a storage depot.

However, the good news is that some of Panton's beers - using the firm's old brewing recipes and specifications - can be drunk once more thanks to The Dead Brewers' Society.



Tasting Notes

Character: This is a fine bitter beer with excellent hop character; it starts bitter, follows on with maltiness and finishes with long drying and refreshing mild bitterness. There are 4 hop varieties used in the heavily brew, including Oregon, Burgundy, Belgian and English - all old Noble Hop varieties. Roasted and heritage malts along with maize are also used and the final result is a beer with a deep fruity aroma and a well balanced bitterness which hits you well and truly with a "smack in the mouth" of malt mouthfeel and twang of hops together with the nineteenth century fruitiness with apricot, blood orange and digestive biscuits. Finally there is the "zing" from the Strisellspalt of Belgium.



A truly memorable beer.
Well, we at Dead Brewers' Society think so.

Tasting Notes

Character: This is quite a pale bitter with an abundance of delicate Noble hops providing aroma. The main bittering hops are the Brewers' Gold which in 1928 was a new variety and imparts a resinous, spicy aroma and fruity flavour with hints of black currant. Then we have the good old East Kent Golding with its delicate, refined flavour of lavender, honey and floral with an undertone of earthy spice. These are married with the Bohemian Saaz and Bavarian Hallertau Noble hops which bring delicate earthy notes to the nose and add a crispness to the beer. *It's almost as if Scrase's were experimenting with producing an English-style lager. A crisp pale bitter (almost a cross between an IPA and Pilsener).*

ABV: Around 4.4%

Flavour, Nose & Colour:

Initial delicate hop bouquet followed by dry bitterness, apricot and blackberry and biscuity long finish. Quite drying on the palate; this provided by a small amount of roasted malt in the brew, refreshing but at the same time a rich mouthfeel.



SCRASE'S BREWERY LTD

SOUTHAMPTON

GOLDEN BITTER ALE

FROM 1928

SCRASE'S STAR BREWERY OF SOUTHAMPTON WAS FOUNDED BY A SOUTHAMPTON ALDERMAN IN 1829 AND LASTED AS AN INDEPENDENT BREWERY UNTIL 1927 WHEN IT WAS BOUGHT OUT BY STRONGS OF ROMSEY.

It was operated by Henry Scrase until 1889 when Scrase's Brewery Ltd was registered in November of that year as a limited liability company to acquire the business. The brewery company took over Henry Welsh, Wheatsheaf Brewery, Bridge Street, Southampton which was almost next door, in 1894. It was acquired by Strong & Co of Romsey Ltd., Romsey, Hampshire, in 1927 and went into liquidation in 1947.

Strongs were a bit like Whitbread, Watneys and Allied of their day in that they were what you might call "brewery collectors", mopping up breweries all over the place in the south of England. As well as Scrase's of Southampton, Strongs took over Wethered's of Marlow, Marston's Dolphin Brewery of Poole, Panton's of Wareham, Carters of Ringwood, Strange and Son of Aldermaston (via Scrase's).

So, back to Scrase's. Not much to say about Scrase's apart from them being almost surrounded by other breweries - William Cooper & Co, almost next door, Barlow's just up the road, Forder's just down the road, Sir Frederick Perkins' brewery about 100 yards away, Fullers Brewery across the river Test and so on and so on, but only Scrase's and Coopers managed to survive the WW 2 completely. Scrase's beers were very popular and this may have been one of the reasons for Strongs keeping it in operation instead of just closing it and taking its 102 pubs.

This is a brew from just after the Strong's take-over and is beer which could almost be described as a lager judging from its colour and the blend of continental hops used. As with most English beers it was matured for a month in the brewery cellar before delivery but not in a freezing cold cave under an old glacier as might have been the case in Europe.



HALLS OF OXFORD BREWERY LTD.

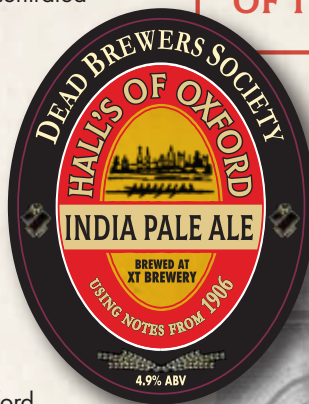
INDIA PALE ALE

FROM
1906

The original brewery was founded around 1646 as the Swan Brewery, Paradise Garden, Oxford and was acquired by William Hall 1795. Just over a century later the business was registered as Hall's Oxford Brewery Ltd in December 1896 to acquire Hall & Co. The old Swan Brewery in Park End Street was getting too small for the business and Hanley and Company's City Brewery which was considerably larger was bought. From April 1899 all brewing was concentrated at the City Brewery.

For those readers who are into chemical engineering, here's a taster of some of the equipment specifications at the City Brewery: Single 50 Qr Mash Tun (17 feet diameter) (capable of mashing 7.5 tons of malt at a time) Single 165 Brl Brewing Copper. (47,500 pints). Underback used for holding excess sweet wort pre copper for blending to specific OGs.

So, as one can see, this was a pretty big operation and probably the biggest of the Oxford breweries, including Morrell's. Because of its size and successful business, it was very attractive as a regional brewery company for the big players in the brewing industry and was acquired with 300 tied houses by Allsopp & Sons Ltd of Burton on Trent in 1926 and brewing ceased at Oxford soon afterwards. Some of their beers continued to be brewed by Ind Coope & Allsopp at Burton. The Hall's brand was retained for many years afterwards by Ind Coope & Allsopp and later by Allied Breweries. The old "Oxford Eights" trademark was ditched and many of their houses featured four wall-mounted tiles with a new 'Hare' trade mark when in the 1970s Allied breweries re-launched the Halls Oxford & West Brewery brand.



THE HALL'S IPA IS ONE WHICH WAS PRODUCED AS A "SINGLE GYLE" AT THE CITY BREWERY JUST 6 YEARS AFTER HALL'S HAD TAKEN OVER HANLEY'S AND WAS ONE OF THEIR MOST POPULAR BEERS.



Tasting Notes

Character: A robust and refreshing pale ale using heritage pale and roasted malts. Maize provided a roundness with a smooth mouthfeel. It also contributes to an attractive sort of old gold pale hue and the black malt darkens it.

This is an India Pale Ale which is not pale by modern standards and more the colour of a southern bitter. It doesn't have the flavour or bouquet of a southern bitter; it's definitely an IPA.

It has five different varieties of hop in it, Early Clusters from Oregon, Fuggles from Worcestershire, Goldings from East Kent, Strisselspalt from Poperinge, Belgium and finally Hallertau from Bavaria. The Oregons provide the immediate bitterness with a blackberry nuance, earthiness and resin from the Goldings (as well as the typical "hoppyness" one associates with the EKG), the delicate roundness of the Fuggle, the noble aroma of the Hallertau and the "zing" of the Strisselspalt.

The heritage malt used provides a very pleasant sweet biscuitiness and the black helps with the toastiness. The flavours, nose and finish blend together exquisitely. This is certainly a beer to be savoured and at 4.9% ABV the alcohol brings it all together.

COMING UP

Later in the year another beer will come from the archives of the Dead Brewers' Society, but we're in a bit of a quandary about which one.

It could be the second last brew from a little country brewery who brewed very good beer, but gave up brewing in the 1920s when during a brew its copper burst during the boil and the whole batch of steaming, sweet hoppy wort ended up going down the drain; so no last brew. Indeed, if the copper hadn't exploded the brewery might be still in business today - it sold out to a Marston's subsidiary who only wanted its pubs and was closed by Marston's as a brewery (so not much change with Marston's, given their recent history of brewery closures). There's a possibility of resurrecting a "Strange Beer" - Strange & Son of Aldermaston.

Will it glow in the dark? Perhaps. We may get XT to brew up another beer from Hunt Edmunds of Banbury, or from Hitchman's of Chipping Norton, or from the Swindon area, or one of the London breweries whose sites are under supermarkets, insurance offices, car parks or blocks of flats. We're even considering some of the other Oxford breweries or ones further afield, but who knows? Watch this space.

Oak Taverns 

**LOCAL PUB COMPANY
OPERATING AWARD WINNING PUBS**



For more information please visit
www.oaktaverns.co.uk



XT BREWERY

We are delighted to let you know that over the next three months, we will be producing limited edition beers from the Dead Brewers archives.

The Dead Brewers Society is an organisation that holds archives of Ale and Bitter recipes from closed and forgotten breweries around the UK.

Many of these beers haven't been brewed for well over 100 years. The Dead Brewer's Society have access to the original recipes and information required to recreate the beer exactly the way it was, all those many years ago.

Oak Taverns Ltd are teaming up with the Dead Brewer's Society to resurrect the beers from the breweries local to the pubs within our group.

The Dead Brewers Society has provided the recipes, information, and permission to brew these beers and Nick Zivkovic, our head brewer will be brewing them for us at the XT Brewery in Long Crendon.

XT Brewing is an independent brewery crafting a wide range of exceptional beers. The XT beers form the core range of characterful, full flavoured brews and their wild side, Animal Brewing Co, pushes the boundaries with new and exciting one-off specials. Created by Russ Taylor and Gareth Xifaras in 2011, they brew craft ales and lager for cask, keg, cans and bottles.

We are really excited to be **'brewing beers, forgotten for years'** and bringing you the original beers from those long-forgotten breweries to our pubs for you to try.