

DEAD BREWERS



SOCIETY



'Brewing beers, Forgotten for years!'

NO. 11579

TUESDAY, FEBRUARY 16, 1909

ONE PENNY

LIMITED EDITION BEERS FROM THE DEAD BREWERS ARCHIVES

The beers on offer for 2025 are all from breweries who won international competitions from around the world.

They all come from a group of beers of different styles but still within the alcohol content of 4.4 to 4.6% ABV. We have mild light bitter beers, such as **Rogers of Bristol AK Ale**, and strongly hopped ones like the **East India Pale Ale from Wallingford Brewery**, which will exercise the taste buds and nose.



Also on offer is a fairly modern beer which demonstrates the influence of Whitbread, who started making a name for itself through the British brewing industry from the late 1950s.

There is also a contribution from a small country brewery, whose owners and staff were so proud of winning a medal and diploma for their Pale Ale, that they bought a new copper which unfortunately burst during a brew; the beer is the last proper brew ever produced.

Finally there's a Best Bitter from January 1939, just when gravities were getting back to some normality before dropping again the following September.



VALLANCE'S BREWERY

SIDMOUTH, DEVON

BEST BITTER

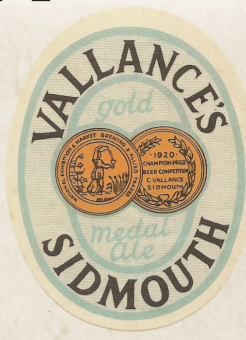


Vallance's Sidmouth Brewery was founded in 1832 in Temple Street and originally was a small stone building with a part thatched roof. By 1884 George Vallance Snr was the sole owner.

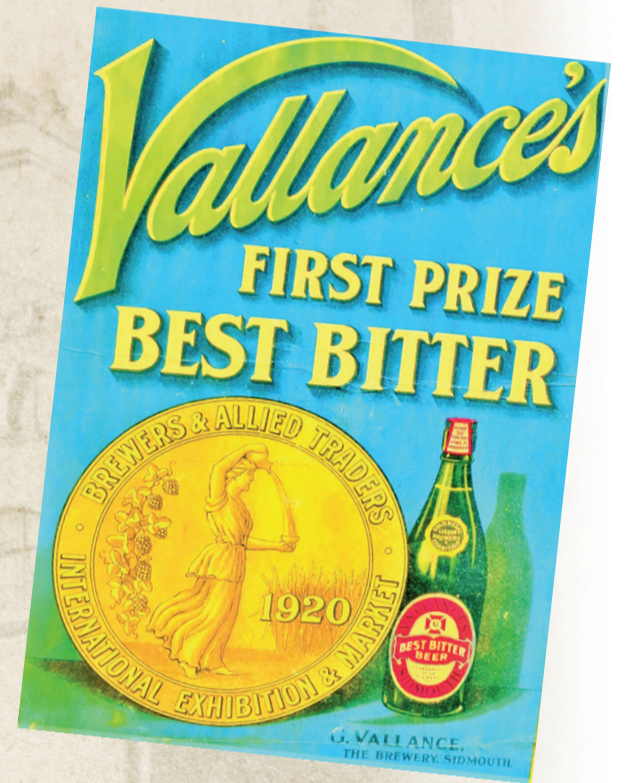
A new double tower Victorian brewery had been built and George's son, George Jnr, ran the company which was then known as George Vallance and Co, until his death in 1935. His brother, John, then took over until 1944 when he died.

The executors then kept the business going for two more years before it was sold to Woodhead's Brewery Ltd of London. Woodhead's was owned by a member of the Beamish family of Cork and the name changed to Vallance's Brewery Ltd. Then in 1957 it was sold again, this time to Devenish's Brewery of Weymouth. Brewing ceased finally in 1959.

The beer on offer is **Vallance's Best Bitter** which was brewed when George Jnr ran the brewery. The Best Bitter won First Prize in its class at the International Brewers' Exhibition and was Overall Champion; not bad for a fairly weak beer. And not only that, the company walked off with 5 more prizes for its other beers. The beer was renamed Prize Medal Ale but, unfortunately, the folk of Devon thought that it was just a new beer and complained about their "Best Bitter" being ditched. They refused to drink the stuff but eventually the Best Bitter (which was the same brew) returned.



VALLANCES
Wessex
PALE BITTER ALE
NUT BROWN ALE & INDIA PALE ALE
"THE BEST IN THE WEST"



Tasting Notes

The beer is a golden pale bitter with the two noble hops of Fuggle and East Kent Goldings which provide an English hop garden and hedgerow bitterness. The addition of the exceedingly rare French Burgundy hops provide an exquisitely delightful floral, incense, pine cone and raspberry surprise in bouquet and flavour. The Bavarian Hallertau hops towards the end of the boil give a continental flavour and nose often associated with fine Bavarian lager beers. These flavours blend with the rich maltiness provided by the roasted and heritage malts.

EDWARDS' BREWERY

BISHOPS WALTHAM, HAMPSHIRE

PX PALE ALE

(ALSO KNOWN AS "NO 7 ALE")



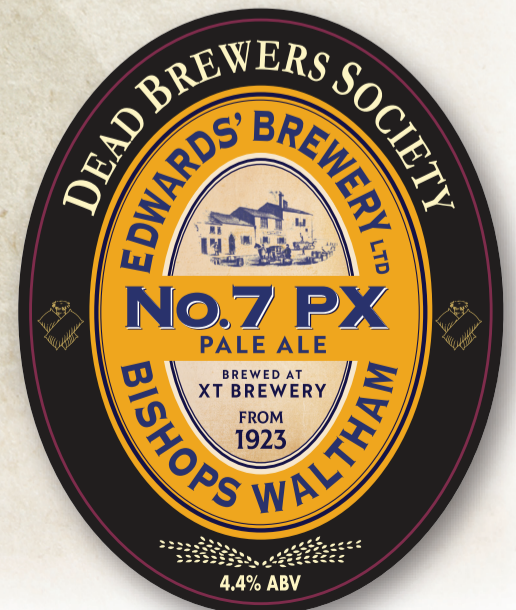
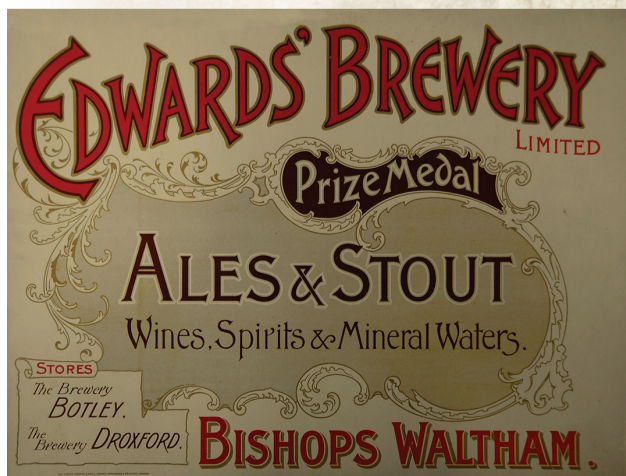
The story of Edwards' Brewery is very sad towards its demise in 1923.

They produced a full range of beers, from the standard beers of the time, Porter and Stout, to Light Bitter Ales. The beers must have been of pretty good quality as they won prizes a number of times at various National Brewers' Exhibitions. The little brewery entered its "No 7 Ale" into the International Brewers' Exhibition and Market in London and the beer won second prize in its class. The No7 Ale then became "PX Pale Ale" and it is this beer which has been resurrected.

Edwards' Brewery, full of their pleasure at winning something, invested in a new copper. Unfortunately, on June 15th 1923 the safety valve of the copper had not been set properly and during the boil it burst its rivets and most of the brew went down the drain. Sugar was added to what remained along with some water and that was run into a fermenting vessel. That was the final brew of Edwards's Brewery, as they could not afford repairs and apparently had no insurance. Luckily the beer on offer is now the prize winning beer. The brewery and its 11 pubs was bought by the Winchester Brewery, a much larger concern and almost at once the Winchester Brewery was itself taken over by Marstons of Burton upon Trent.

Tasting Notes

The PX Pale Ale has a light mouthfeel with an immediate fresh earthy bitterness from Worcester Fuggle hops used in early boil. This is followed by the complex yet gentle floral nose and flavour of East Kent Goldings later in the boil. More Goldings are added in the hop back and then the noble hops from Bavaria - the gorgeous Hallertau - is used to 'dry hop' adding a fine gentle bouquet to this unusual golden beer. All is then melded with richness associated with the heritage malts. Finally, the hop resins from the long boiling of the Fuggle hops result in a long finish.



WALLINGFORD BREWERY

OXFORDSHIRE

EAST INDIA PALE ALE

The brewery was founded in 1720 by Edward Wells and it sold out to Usher's Wiltshire Brewery Ltd of Trowbridge in 1928.



Just after the end of the First World War to the mid-1920s, Ushers went on a brewery buying spree and Wallingford was just one of 8 small local breweries which succumbed to their voracious appetite. The brewery was a typical Victorian

tower and until a couple of years ago much of it was still standing, although the tower had been demolished some time before.

The beer resurrected is their East India Pale Ale from 1923, just a few years before brewing ceased and was transferred to Trowbridge. Ushers continued to use the building as a depot to serve Wallingford's pub estate.



FROM
1923

Tasting Notes

Warning: This beer is a seriously bitter beer for its strength, and from the hops and brewing process, should hit the drinkers' noses with a whack of hop bouquet.

The taste has Oregon Late Cluster hops early and long in the boil to impart strong bittering resins which will fingle the taste buds.

This blends with the mellowness of the heritage malts, and flaked maize gives a delightful pale golden traditional IPA colour to the beer.

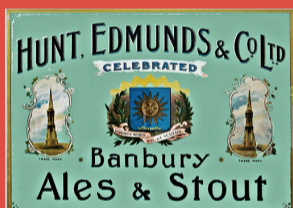
The Chevalier - Plumage Archer and roasted malts blend should provide a Seville orange back flavour too, along with a slight espresso coffee background. It is very much a true English IPA with a pleasant gravity.

Tasting Notes

This is the second Hunt Edmunds beer to be resurrected from the Dead Brewers' archives and is not much alcoholically stronger than the Best Bitter from 1932 which was the previous offering. However, it has a stronger hop character but is still quite "malt forward", which is not surprising really considering Banbury was in the centre of yet another barley growing and malt producing area of the country with its rich downlands.

The beer is of a light golden tan colour with a reddish hue, typical of quite a few English IPAs at the time. The bitterness is that of the earthy Fuggle melded with a country lane experience of the East Kent Goldings.

Late in the boil, the Noble Strisselspalt hops from Alsace and Poperinge are added to give a "zing" with a gentle bitterness and hoppy nose. The heritage and roasted malts give a Jaffa Cake biscuitiness mouthfeel of the beer. A pleasant English IPA with a similarity to Eldridge Pope's of Dorchester IPA.



HUNT EDMUNDS

BANBURY

INDIA PALE ALE

FROM
1939

HUNT EDMUNDS WAS FOUNDED BY THOMAS HUNT IN 1807 WHEN HE PURCHASED THE UNICORN PUB AND ITS BREWHOUSE IN MARKET PLACE, BANBURY.

He passed the business on to his son (another Thomas) and his son John Hunt, maltster and brewer, built a brewhouse in Bridge Street, Banbury in about 1840. In 1842 he took his son Thomas Hunt into partnership. Tom then became the sole proprietor in 1848. Then, in 1850 William Edmunds joined him as a partner and the firm was called Hunt and Edmunds. It became Hunt Edmunds and Co in 1872 when Tom Wilkinson Holland joined the partnership.

Thomas Hunt's son Arthur continued to run the firm after his father's death in 1879. William Edmunds, Tom Wilkinson Holland, and Charles Fletcher Edmunds formed a new partnership in 1887 following the death of Arthur. Hunt Edmunds and Co was registered in September 1896 to acquire the company of the same name.

The company was amalgamated with Hitchman and Co of Chipping Norton in 1925 under the company Hunt Edmunds Hitchman and Co, which united and managed both

companies. The Brewery was acquired by Bass, Mitchell & Butlers in 1965 and brewing ceased in 1967.



DUTTON'S BREWERY

BLACKBURN

XB BITTER

Dutton's brewery began life in 1799 when it was established by Thomas Dutton and his son William. The business was known as Thomas Dutton and Son, and when Thomas Dutton died in 1815 the business was carried on by William. When he died intestate in 1827, the business passed to his son - another Thomas - who was a minor at the time and the brewery was managed by trustees.

During the 1950s, a Canadian brewery owner, Eddie Taylor, started buying up breweries in Britain. Whitbread was concerned about this and fearful of its own position, and offered to buy 25% stakes in smaller breweries.

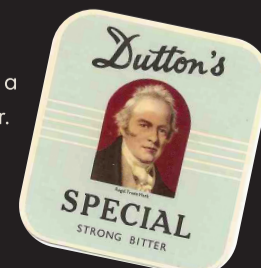
In 1964 Whitbread took control of Dutton's Brewery and began its alteration of beers and brewing. That was the end of the Dutton name and eventually in 1978, the brewery brewed its last beer.



FROM
1967

Tasting Notes

Although this 1967 XB Bitter is branded Dutton's, it is very much a Whitbread beer. Dutton's original XB Bitter during its heyday was one of the brewery's flagship beers and this version still has much of the old character. It does, however, have Whitbread's favourite hops; Bullion is the main bittering hop along with blends of East Kent Goldings and Whitbread Golding Variety, to provide a bit of bouquet and mellowness. The Bullion, which had been around since 1919, imparts a strong zesty, spicy flavour together with blackcurrant and possibly even a slight strawberry hint to the beer. It is very much a modern beer from the Swinging Sixties.



W J ROGERS' JACOB ST. BREWERY

BRISTOL

INDIA PALE ALE



W.J. ROGERS of Bristol owned the Jacob Street Brewery from 1845 till they were taken over by H&G Simonds Ltd of Reading in 1935.



The water used for brewing came from a well, which was thought to be 300ft in depth and contained water of fine quality. The water was pumped up from the well using pumps supplied with steam from two 'Galloway Lancashire' boilers. The famous Mr Barnard, who wrote four volumes about his visits and tours of "Noted Breweries of Great Britain and Ireland" in the 1880s, waxed lyrical about the magnificent beers coming out of

Mr Rogers' Jacob Street brewery, in particular Rogers' AK Ale.

Rogers was well known for a beer called the '**Bristol Old Beer**'; a matured beer made by blending three year old and new beer. It was apparently flat, dark and very well drunk when it was mulled. But they also produced AK, which was a pale mild ale for its time and which won multiple prizes around the world. So successful was the beer and so proud was the brewer of it that Rogers used the two letters A and K for its trademark. It is this beer that has been resurrected and, hopefully, should be as similar as possible to that being waxed of in lyrical fashion by Barnard; "The beer is well fermented, has a bright, sparkling, healthy and invigorating character, an agreeable aromatic flavour and possesses perfect freedom from that extraneous exhilarating, but deleterious ingredient which is found in many ales from other breweries.

1865-1869 the brewery was being run by William John Rogers, a son of the original John Rogers, and it became known as W.J. Rogers Jacob Street Brewery. The building when approaching the brewery from Old Market streets struck people with its noble appearance, with grand walls and a classic style of architecture.

From the 1900s the brewery was in a very healthy state, brewing India and Pale ales and the famous **Bristol Old Beer**. At this time Rogers did not bottle ale but brewed large quantities which were sold to London and country bottlers under the 'Monarch brand' label, and the beers were sold in the South and West of England and South Wales. **The brewery won awards for its fine ales and beers, and had won twelve awards by 1912.**

Eventually expansion proved too fast and the business started to have serious cash flow problems as a result of taking over other breweries in Bristol, the West Country and South Wales.



Tasting Notes

This is a light bitter beer with which is relatively pale and has a golden hue. The character is light throughout and the use of Oregon Cluster hops followed by the addition of Strisselspalt and East Kent Goldings provide a pleasant and mild bitterness along with a delightful floral nose. The use of heritage malts provide a clean drinking beer and the addition of maize keeps the colour low and provide a light texture. Truly a "Family Ale" of the Edwardian era.

XT BREWERY

We are delighted to let you know that over the next twelve 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.



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