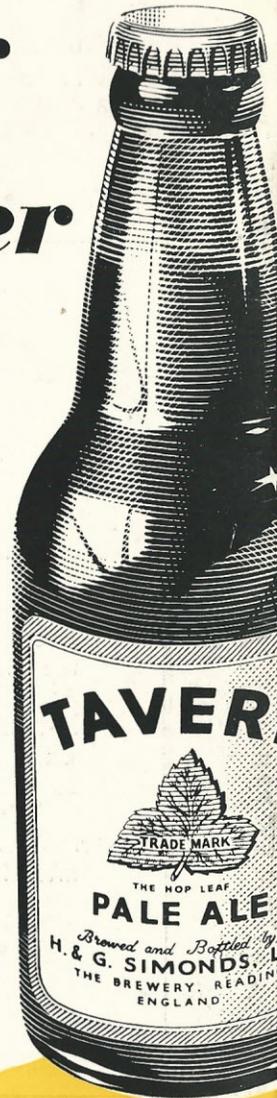


have a
TAVERN
the stronger
ale at a lighter
price

*My word! That's
 what I call
 a good beer!*

says

"Hoppy"



PRICE SIXPENCE

Hop



THE HOP LEAF

Leaf

Gazette

SPRING 1955 · VOL XXIX · NUMBER 2

THE HOUSE JOURNAL OF H. & G. SIMONDS LTD., READING (ISSUED QUARTERLY)

FILE COPY



Hop



Leaf

G A Z E T T E

THE JOURNAL of H. & G. SIMONDS LIMITED

FRONT COVER PICTURE

*"The Three Crowns" on Sutton Harbour Quay, Plymouth,
in January sunshine.*

SPRING · 1955

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Editorial

Our recent acquisition of the Octagon Brewery at Plymouth, with its 48 houses, is one of the most important that our Company has made in recent years. It is proof, moreover—if such proof is needed—of the continuing awareness of the Company of the necessity of expansion.

A successful business must expand if it is to continue being successful—there can be no standing still.

The history of the House of Simonds is the history of a little business which began in Reading nearly 200 years ago, and through expansion has become a powerful organisation whose products are known in every corner of the world and which has interests in several different countries.

This latest acquisition has another important aspect. Today one frequently hears gloomy prophesies of the future of the "Trade"—"T.V. and the heavy burden of taxation and the changed drinking habits of the nation and a thousand and one other reasons," say the gloomy ones, "are affecting the Trade and it will never be the same again."

Such talk is nonsense. There will always be a place in the social and industrial life of the community for well-managed inns, hotels and taverns. There is undoubtedly keen and growing competition, but these things serve to sharpen the genius and challenge the intellect of good business men.

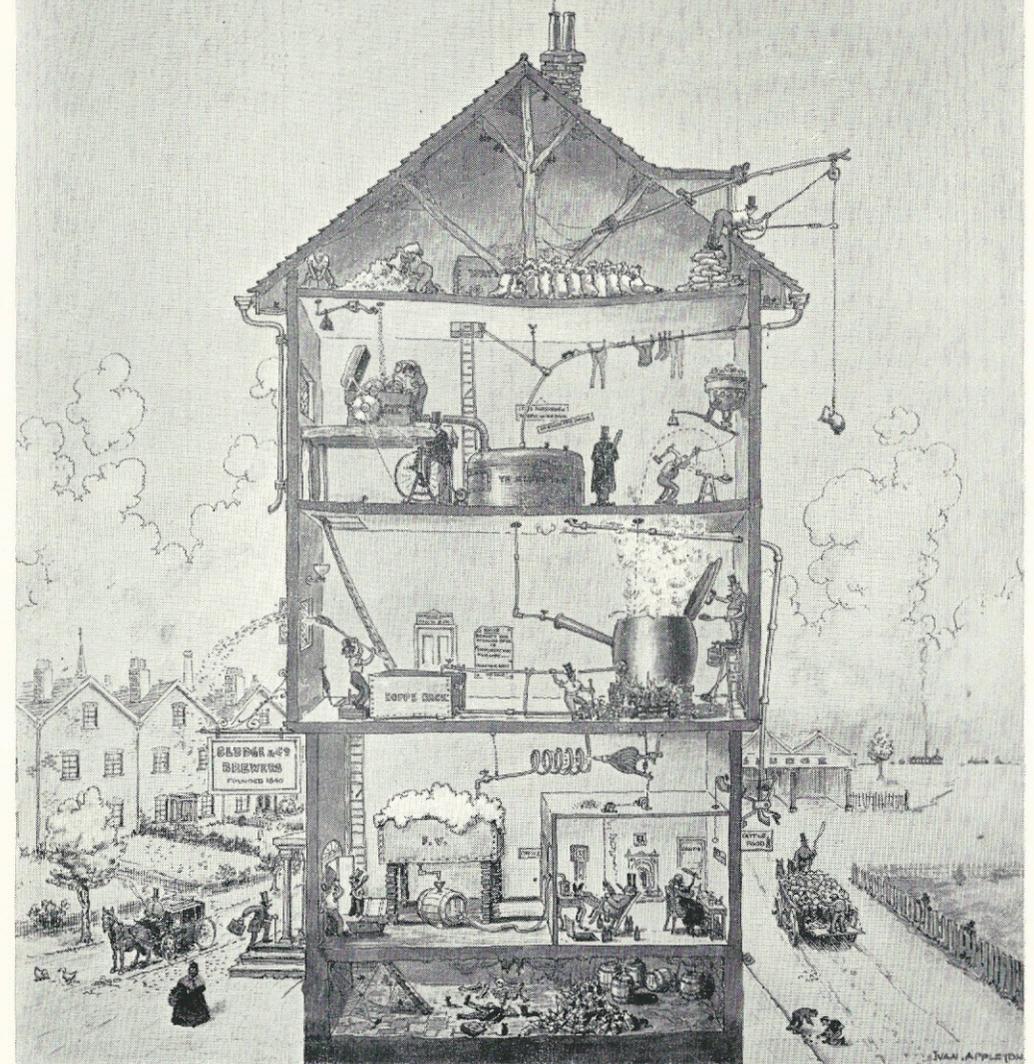
Abundant signs of vigorous life exist in every department and branch of our Company and for these we may well be grateful.

Nobody can tell what the future holds, but the portents are good and point to enterprise no less than that which existed in our Firm a century ago.

THE EDITOR.



BREWING IN THE GOOD OLD DAYS



The Brewery, Reading

Although the Brewery at Reading has always—except for a period during the last war—been an exclusively male preserve, female brewers are not infrequently to be met with in the long history of this trade of ancient origin.

One writer on the subject has recorded

that in the early part of the 14th Century, these peculiarly talented members of the fair sex developed a tendency to deck themselves out in a style "either above their station or resembling the attire of the not too respectable members of the community."

They were therefore warned, he says, to be "more circumspect" and forbidden 'to go abroad dressed in furs'!

That we do not have such thorny problems to contend with does not seem to be a matter for regret.

Much research has been undertaken into the romantic history of brewing, but the date of origin of brewing is too far distant to be defined. The brewing of beer by the ancient Egyptians and by the Romans has been established and as the centuries passed, references to our ancient trade have become more prolific.

Many volumes would be needed to cover in detail the centuries which elapsed from these early days to our date of origin in the 18th Century.

The First Plant

The first modest plant was established by Mr. William Blackall Simonds in what is now called Broad Street, Reading. Very soon it became inadequate to meet the rapidly growing demands.

In 1790, a move was made to the present Bridge Street site where each succeeding Brewer and his staff and workers have striven to advance the popularity and maintain the quality of our products.

Careful selection of the materials—the barley and the hops in particular—and equally careful supervision of the brewing at every stage of the process are the essentials for maintaining the highest standard for the products of the Brewery.

Sam Grover, a veteran with 37 years in our service, weighing a pocket of new season's hops from the East Kent area in the Hop Store.



Another worthy veteran, Stanley Cripps, who keeps a keen eye on the mechanism of the Brewery and keeps the wheels turning smoothly. Here he is wielding an oil can lubricating the grist mill.

Tavern, the "Stronger Ale at a Lighter Price," to quote the inimitable "Hoppy," with its ever-growing multitude of adherents, has provided a striking "success story" for our Brewery staff. This and the popularity of our other beers justifies a claim that our reputation has never been higher.

Whatever credit is due to the Brewery at Reading is due also to our other Breweries at Devonport and Newport. The direction of operations of all three is in the hands of our Head Brewer and Director, Mr. Eric M. Downes.

There is no place in this article for more

than a brief description of the processes of Brewing, for its purpose is mainly to introduce in the accompanying photographs some of the personalities concerned with it.

They include Mr. E. J. Hollebhone, Mr. Downes' personal assistant; Mr. Vincent Richards, Chief Assistant Brewer, whose service spans a period of 40 years, and who can recall, when he joined in 1915 as a pupil, the night and week-end shifts working in the Brewery to cope with the enormous demands of the troops on Salisbury Plain and elsewhere; and also Mr. F. R. J. Cobb, Assistant Brewer, who has brewing in his blood.

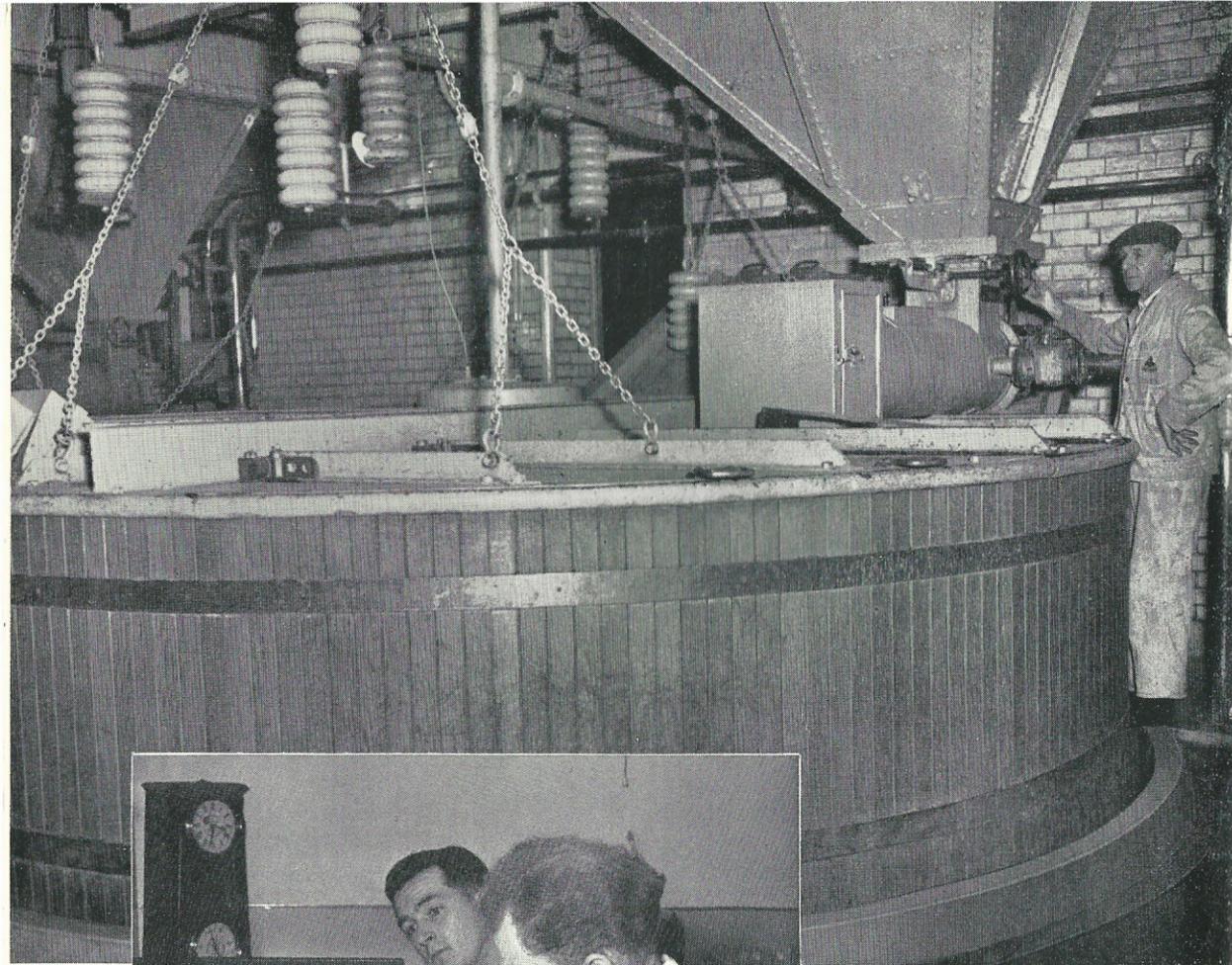
The Process of Brewing

Malt is the basis of all beers and stouts and malting is, in a few words, the controlled germination of the barley by artificial means. At one stage the "green malt" is heated on a kiln to a temperature of 200° to 210° Fahrenheit, and is held at this temperature for some hours. On completion a tender and friable malt with a pleasant biscuity flavour has been produced.

From the malting floors where the initial process of malting is carried out to the loading out stage is a continuous operation.

*
* "Good liquor is one of the noblest
* treasures that nature in her wisdom
* has through countless ages laid up
* for the use and happiness of man-
* kind. The evolution of the barley
* corn and the hop has taken no less
* time than that of man himself.
* Nature did not keep him waiting.
* When he was ready for them they
* were there."

* STANLEY STRONG, in his book,
* "The Romance of Brewing."



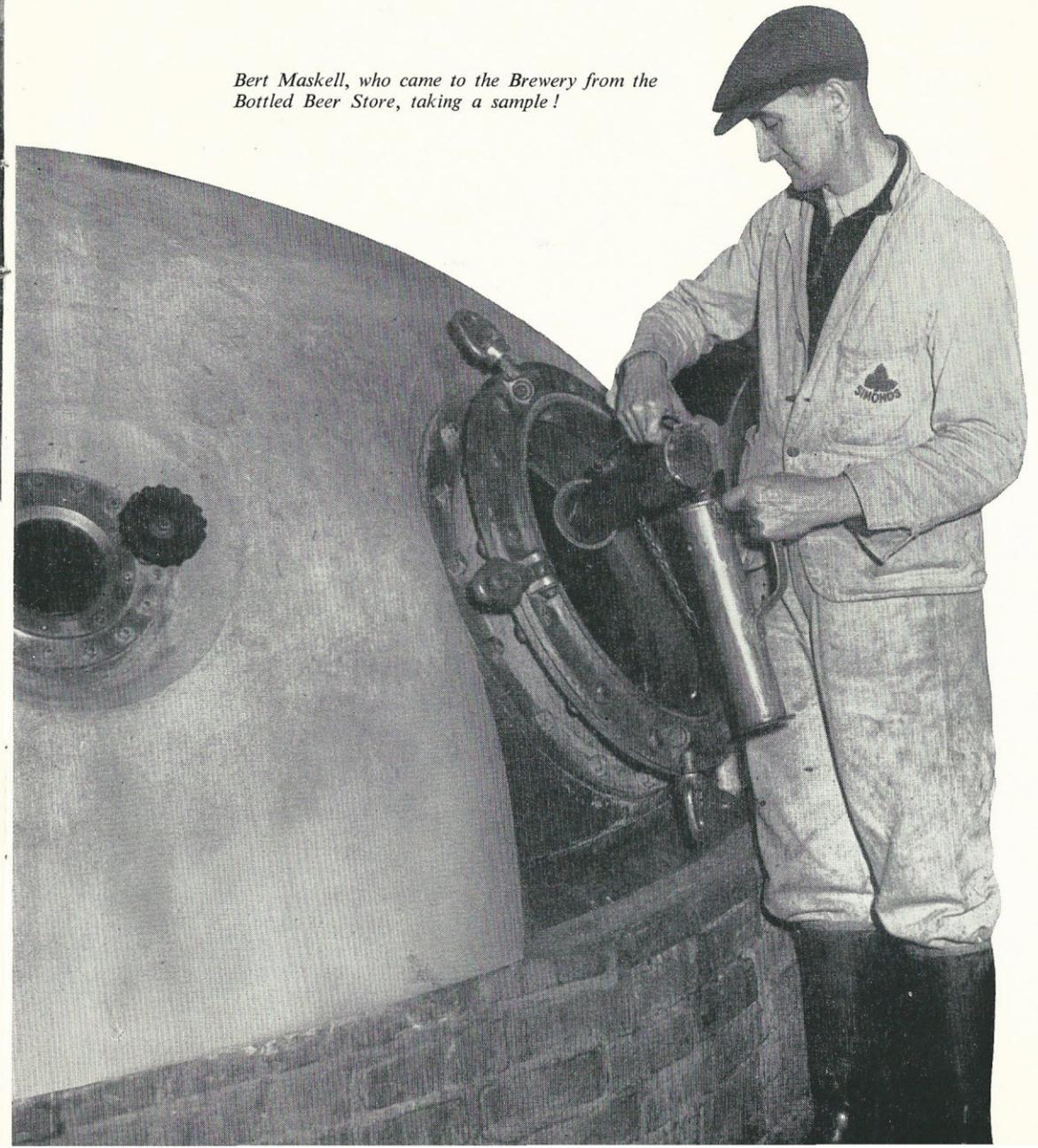
After a resting period for cooling down comes the mashing, and for this task Arthur ("Masher") Nash—who must hold the record for early rising—with one of the shift brewers makes a daily 6 a.m. start at the mash tuns where the malt after screening, cleaning and crushing passes into the grist case. Later, in the mashing machine it is mixed with water or

"liquor," as it is always called in the Brewery, and run into the mash tuns.

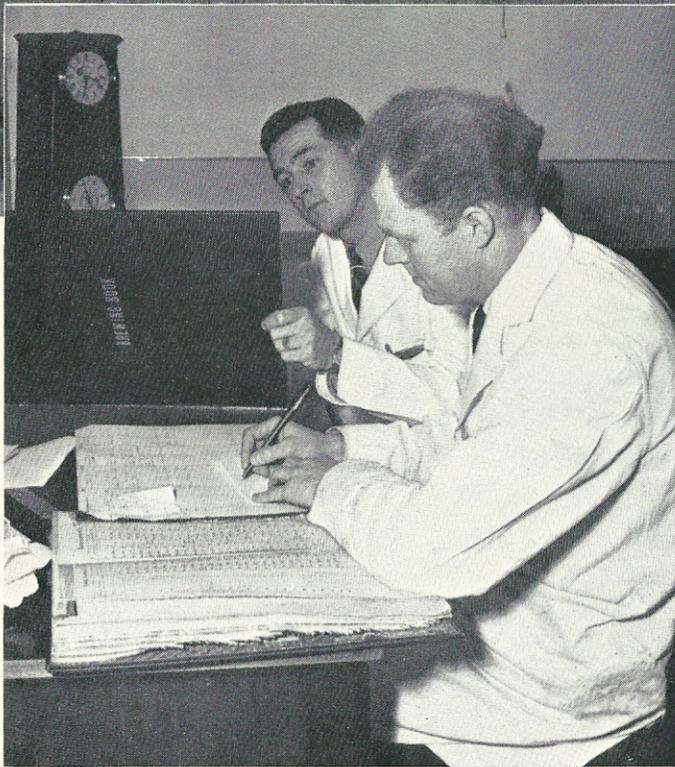
Our own Well Water

All the water used in the Brewery is obtained from our own wells, numbering seven, the deepest of which is 382 feet deep and which between them supply 900,000 gallons of water daily.

At the completion of the mashing an



Bert Maskell, who came to the Brewery from the Bottled Beer Store, taking a sample!



Early rising Arthur Nash—"Masher" to his mates—prepares for a brewer to commence a mashing.

Shift Brewer, Mr. P. I. C. Hill, records the "dip"—amount of beer—of No. 72 fermenting vessel which holds approximately 10,000 gallons, while Mr. D. W. Beckford checks the fermentation of a previous brew from the particulars recorded in the Brewing Book.

extract of the malt has been produced and is run into a copper.

Incidentally, during this process a useful by-product—grains, which are the husk of malt—are left behind and are subsequently disposed of for cattle food.

In the copper, one of five which between them have a capacity of more than 22,000 gallons, hops and sugar are added and the wort is sterilised by boiling for about two hours. From the copper the contents are run into the Hop Back, a copper tank in which the liquid is separated from the hops. The sterile wort is then pumped to the Wort Receiver, leaving the spent hops which are another by-product with first class fertilising properties.

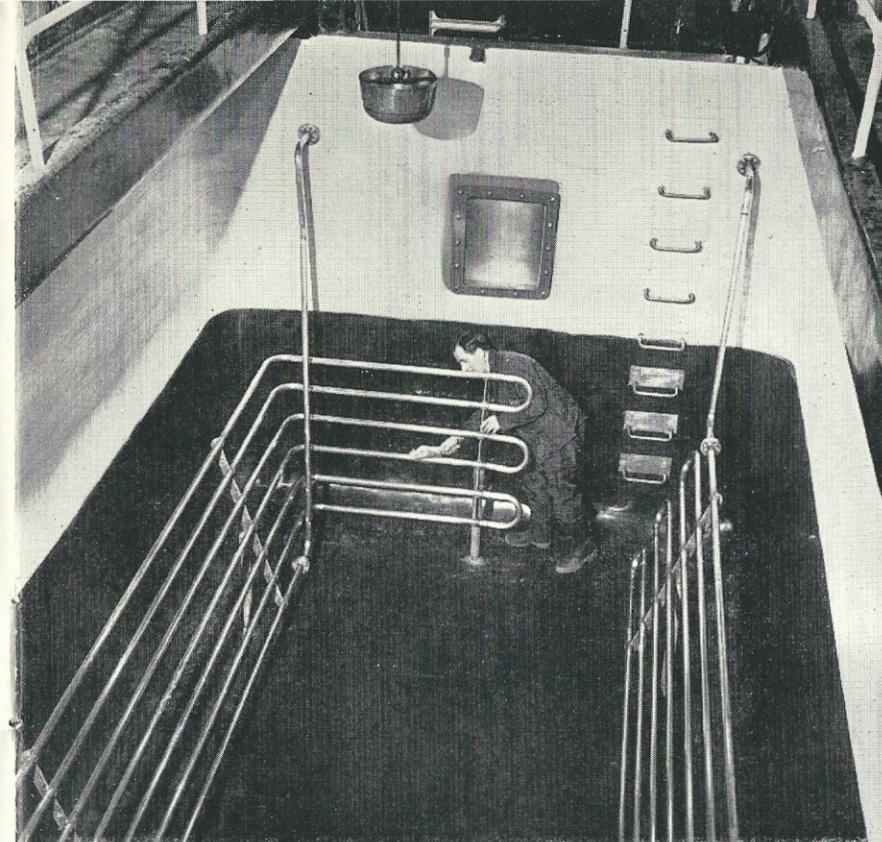
Cooling of the wort down to about 60° Fahrenheit is achieved by passing the liquid through paraflow refrigerators before fermentation is commenced.

Now the yeast, important because the character of the beer is very largely dependent upon it, is added and a 6 to 7 day period of fermentation begins. The yeast splits up the wort into alcohol and carbon dioxide gas. The wort becomes beer and the fermentation is completed in the dropping vessels. At last the beer is almost ready for consumption.

It is while the beer is in the fermenting vessels that the amount of duty is assessed by H.M. Customs and Excise Officer.

Draught beer is then run into the racking back and then into the casks—

Mr. C. C. J. Salter (foreman of the Fermenting Dept.), with 30 years, service, awaits instructions from Mr. Vincent Richards, Chief Assistant Brewer, who checks to see if yeast in No. 46 fermenting vessel is ready for "skimming."



ALL READY FOR USE.
One of the group of fermenting vessels which looks as though it could be a useful substitute for a swimming pool. Cleaner Fred Palmer gives a final polish to finish off his task.

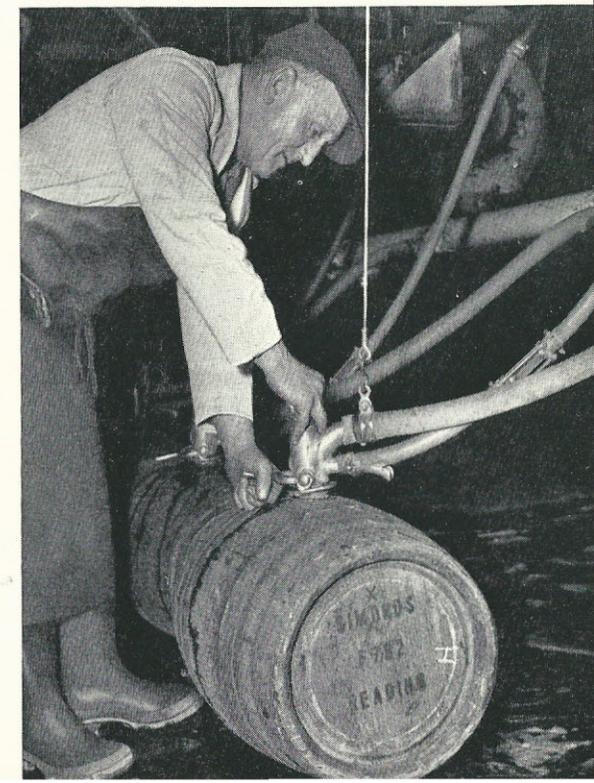
Racking a firkin in the Beer Cellars.

into which dry hops have been previously introduced—and then the casks are stowed in the cellars to spend a conditioning period before distribution.

Conditioning the Beer

Beer for bottling goes to the conditioning room for a period of conditioning, then to the cold room for chilling and carbonation, and after filtering, is bottled.

Although this article has dealt only with the Brewery at Reading, all that takes place here is repeated on a smaller scale at Devonport by the Brewer, Mr. J. E. G. Rowland, and at Newport by Mr. H. H. Robertson, the Brewer, and the Brewery Staffs of these two branches.





F. C. COWLIN, Area Manager.

South Coast Area Sales Representatives

A. E. ANDREWS

T. S. BATT

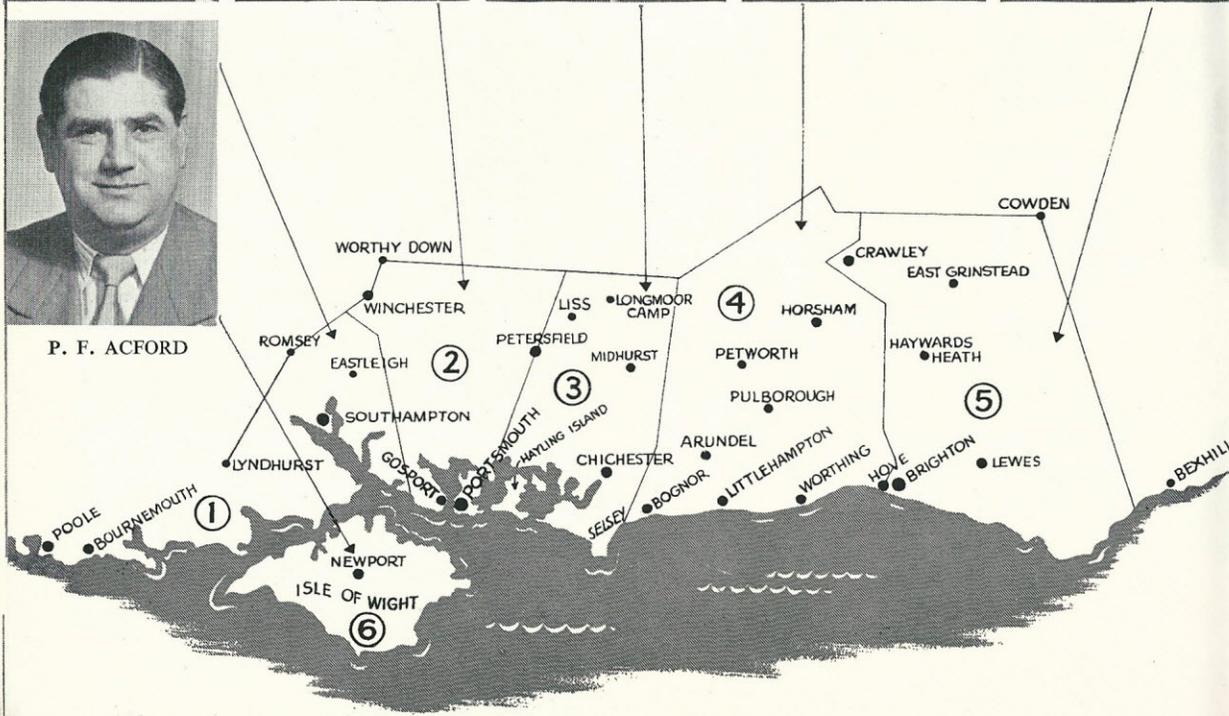
G. J. CALLAGHAN

K. R. CHURCHER

G. E. ASHDOWN,
Brighton Branch
Manager.



P. F. ACFORD



"THE HEN AND CHICKENS"

Ship's timbers more than 300 years old which were used as beams, were uncovered during recent alterations at "The Hen and Chickens," Bisley, Surrey.

Other ancient relics which were found included George III coins and fusees—an early type of match; an invoice quoting 9 gallons of beer for 10s. 6d. and old ginger beer labels showing that it was sold for 1d. a gallon.

This old Inn, which derived its name from the fact that it was once a farmhouse, has been transformed into an extremely comfortable and fashionable house which still retains a pleasant atmosphere of olden days.

For many years it has been associated with the Bisley Rifle Shooting events, and was the original headquarters of the London Scottish, Artists' Rifles and the Honourable Artillery Corps.



The landlord, Mr. W. H. Jacques, who has been at "The Hen and Chickens" twelve years, chats with a customer.

(Photo by Courtesy of the "Woking Opinion")

THE FRENCH PUPIL

Mr. and Mrs. Bernard Warren, of our "Queen's Hotel," Newport, are the first in that area to have a French hotelier student under the British Hotels and Restaurants Association exchange scheme.

He is twenty-three-years-old Gerrard Blanc, son of a French hotelier, who has two hotels at Toulouse. Gerrard is finishing off the thorough training he has had in Continental hotel work by learning English methods and the English language.

His host, Mr. Bernard Warren, left the R.A.F. in 1946, and has since acquired a wealth of hotel experience culminating in his appointment at the "Queen's Hotel," recognised as one of the top residential hotels in Newport. He started as a trainee at Grosvenor House, London, from which

he moved to the "Golf Hotel", Woodhall Spa, as Assistant Manager, and later, Manager.

Subsequently he was at the "Wheatsheaf Hotel," Virginia Water, and the "Crown Inn," Chiddingfold.

A keen tennis player, Mr. Warren last summer reached the Semi-Final of the Open Men's Doubles in the Welsh Lawn Tennis Championships which were "rained off" at that stage. His wife, Mrs. Nancy Warren, whom he met at Woodhall Spa, is a distinguished golf player and was reserve in the Irish Women's golf team.

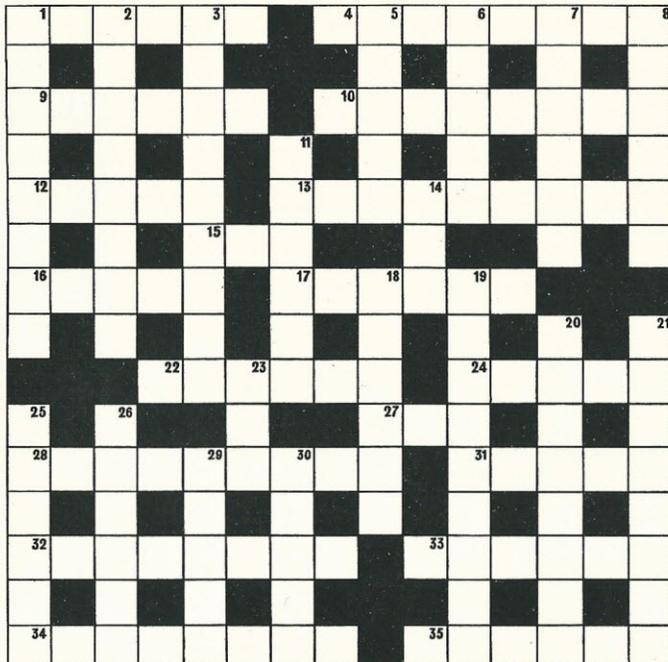
During the war Mrs. Warren was a Flight Officer in the W.R.A.F., and saw service in India and Malaya.

CRYPTIC CROSSWORD

By "EUMAEUS"

ACROSS

1. UNTAPE (Anagram) (6)
4. He follows a wine in a postcard for a particular style of literary composition. (8)
9. Modern times in a wheel covering for raving speech. (6)
10. MARS DIED. (Anagram). (8)
12. To take a liability sounds as if a dog gets a direction. (5)
13. A Belgian breed of horse. (9)
15. She appears as a legal action. (3)
16. The French follow a bird for this honour. (5)
17. Cordwainers do. (6)
22. Little fools are not liabilities. (6)
24. Expert handling. (5)
27. Cleopatra's fatal serpent. (3)
28. One fish in Madeira wine can speak two languages. (9)
31. Fifty in a Scottish bother is lightning bright. (5)
32. Material instruction to a musical instrument to expire. (8)
33. Often carried by a substantial majority of people. (6)
34. A feature in Mr. Brewer is a gathering. (8)
35. A wise man in America started the Customs. (6)



DOWN

1. "Paddy" creates for their country. (8)
2. PAIR COST. (Anagram). (8)
3. "Gorgeous Gussie" had them, wore them and sounds as if she lost them. (9)
5. It proceeds to sea yet never moves. (1-4)
6. CHEAT. (Anagram). (5)
7. Good Judges sometimes hear in this. (6)
8. GIN DEN. (Anagram). (6)
11. This kind is frequently made of gold or silver. (6)
14. Nut, pony or coal—take your pick! (3)
18. A clever sailor seems pretty rocky (6)
19. ALF GROPEs. (Anagram). (9)
20. After being broody, one hopes a hen will commence this type of broadcasting. (8)
21. These are part of various sketchings of course. (8)
23. Too much this in reverse might make you this. (3)
25. Backward, brothers of degree, to soak up. (6)
26. Continue to wave for this bottle (6)
29. One over the eighth. (5)
30. Many subscribe to this joint. (5)



PRIZES: A set of Playing Cards will be awarded to the senders of the first three correct solutions opened after first post on May 2nd. Send your solution to: 'Hop Leaf Gazette' The Brewery, Reading.



A view of the diners at the Second Annual Dinner of the Bristol Branch.

Bristol's Annual Dinner

Bristol's Annual Dinner and Party was a riotously happy and successful function in which Tenants, Managers, Free Trade customers, clerical and manual staff and a contingent from headquarters joined with zest and goodwill.

It was held at the "Berkeley," Bristol, on February 15 last, and in addition to an excellent meal, cabaret, games and dancing were provided.

There were 260 guests for dinner and another 90 arrived for the party afterwards.

If anything was needed to make this Second Annual Dinner a happier event, it was provided by Mr. Basil H. Quelch, the Bristol Area Manager, when in toasting the Firm, he announced that trade in the area had increased during the preceding twelve months, and this in spite of the various changes and price increases during the year.

A Successful Year

The local Director, Lieut.-Gen. Sir C. W. Allfrey, praised the "esprit de corps"

which existed throughout the whole organisation in the area. Subsequently he mentioned a notice which he had seen in a grocer's shop which read: "Please don't sit on the Bacon Slicer—we may get behind with our orders."

Mr. F. H. V. Keighley, Managing Director, congratulated the Branch and its tenants on a successful year. He said that one of the best things he had done since he was with the Firm was to discover the young man—Mr. Quelch—in the agricultural hinterland of a neighbouring County.

The outstanding event of the Party which followed the Dinner was a contest for the "Hop Leaf" Cup between teams representing the Bristol staff, the Tenants, the Free Trade and Headquarters.

It was an amusing obstacle race in which the contestants were handicapped by having to carry various articles of domestic use.

The Bristol staff team won this event by hook and by crook.

Nature Notes

BY C.H.P.

Clever Ruse of a Nuthatch

Spring is here again and all around are signs of renewed life and joy. It is Nature's resurrection. As you look up through the boughs of the trees the delicate tracery of the twigs outlined against the sky grows less clearly defined as the elms, for instance, are bursting into bloom.

The rooks are already at work building their nests. It is a sight I never weary of watching. How securely the birds interlace the twigs with which they build so that only the very fiercest gale can dislodge a nest. It is indeed a very rare thing to see a rook's nest blown down by the wind.

Devoted Husband

And then how devotedly the male rook waits upon his mate when she is sitting. To and fro he goes all day into the fields and meadows bringing home a good mouthful of food to the little lady sitting on the nest. When the young rooks are hatched the parent birds indeed have a full-time job for the youngsters seem never satisfied. England would not be the same without its rookeries.

How do the birds build such wonderful little homes with only their beaks to work with? I find hundreds of nests each year, and I think that of the long-tail tit is about the most artistic. Egg-shaped, it is very cosily lined with hundreds of feathers, the outside being composed mostly of moss, prettily covered with

silver lichen. The chaffinch also builds a very dainty little nest about half the size of that of the long-tail tit.

Bird Plasterer

I remember watching a nuthatch carrying building material into a hole in a fir tree. The hole was large and apparently a starling took a fancy to it, too. Anyhow, he tried to drive the nuthatch away, but the smaller bird put up a great fight for her home. I wondered how it would all end.

On returning to the spot a few days later, to my astonishment I found that the little nuthatch had plastered up the hole of her nest with mud so as to make it too small for the starling to enter. The mud soon dried and was quite hard when I saw it. Clever little nuthatch!

When Courting

Birds cut extraordinary capers when they are courting. Some will turn complete somersaults in the air in front of their prospective brides; others will perform equally strange acrobatics on the ground.

Then there are their songs. One never tires of listening to the extraordinary variety and joyousness of the bird choir. How pleasant, as we stroll along by the hedgerows, is that familiar note of the yellow hammer, so well represented by the phrase—A little-bit-of-bread-and-

no-cheese. It sounds exactly like that and you can very easily recognise it.

A favourite Song

The voice of the lark is, I think, a great favourite with us all. To watch her ascending right up into the heavens and then descending, winding and unwinding her silver chain of song, is indeed a very

great delight to eye and ear. Small wonder the legend arose that originally a little lark soared right up into Heaven, heard the angels singing, and brought the song down to us on Earth!

Anyhow, it is a sheer delight to hear the song of the little skylark, very aptly so named.

* * * * *

Staines Brewery Fire

A serious fire at the Staines Brewery on the night of January 11 was quickly checked by a large force of firemen aided by several brewery employees who hurried from their homes nearby. Picture shows a fireman-photographer taking a "shot" of the damage.

Mr. E. Gosney, Staines branch manager, said, "Great credit is due to the efficiency of the Middlesex Fire Service and to our employees who were able to give the firemen valuable help in limiting the extent of the damage in the fire, with the result that our production was not affected."

* * * * *



Newport Licensees' Dinner and Dance

Our local licensees held their Third Annual Dinner and Dance at the Westgate Hotel, Newport, on January 10.

The function was well attended and the admirable arrangements by the Ladies' Committee were evidenced by the complete success of the entertainment provided, both during the Dinner and the subsequent dancing.

Among the after dinner speakers were the Chief Constable, F. H. Smeed, Esq., and B. Jones, Esq., the Deputy Mayor, both of whom expressed the pleasure of themselves and wives at being present.

The chief guests and Newport Ladies' Committee.



Our people and places

One of the most important acquisitions in the history of the Company and one well in keeping with its traditions of intelligent expansion, was the taking over of the Octagon Brewery with 49 licensed houses in and about Plymouth, which came into effect on December 30 last.

Plymouth to-day is as it has been for hundreds of years, one of the most important cities of the West of England. The name conjures up the romance of the

first Elizabethan age when immortal naval heroes like Drake, Raleigh, Frobisher and Grenville strode through its streets and drank in its taverns—it was on Plymouth Hoe that Drake with the formidable Armada in sight, said: "We have time to finish the game and beat the Spaniards too."

To-day Plymouth is a bustling and prosperous city which, whilst retaining its

OCTAGON BREWERY HOUSES AT PLYMOUTH

seafaring interests and atmosphere, has become the centre of a thriving and growing industrial community.

Just over a 100 years ago the Octagon Brewery—so called because it is situated beside an eight-sided road junction called the Octagon—was founded. During the past century, as well as building up an excellent reputation for the quality of its products, it has either built or acquired several of the finest and most popular

houses in excellent positions in and about Plymouth.

Ancient and Modern

The most historic house is "The Minerva" in steep Looe Street near the waterfront, which is the oldest licensed house in Plymouth, and which attracts hundreds of tourists every year.

Sir Francis Drake, the famous Elizabethan Admiral, drank there, and a



The "Minerva" Inn is the oldest licensed house in Plymouth. Its upper stories are built around the flag pole from a Spanish galleon.



The "Britannia"—this roomy modern house is the centre of Plymouth's sporting life.

Two Goalkeepers : Bill Shortt, Plymouth Argyle's goalkeeper and holder of 15 International Caps for Wales, visits the landlord, Mr. George Stanbury, who was one time goalkeeper for Plymouth Argyle as well as for other League Clubs.



Mr. Leslie Weaver, of the "Trelawney" chats with a couple of his customers.

The "Harvest Home" dominates one of Plymouth's busiest thoroughfares.

unique feature of the house is the mast from a Spanish galleon which runs through the centre of the building and around which a spiral staircase has been built.

The present landlord is Mr. David Bunker, an ex-Royal Marine, who was a boxing champion of note, and who fought Kid Berg amongst others.

A complete contrast to "The Minerva" is the "Britannia Inn," a vast, roomy house, which has just been restored after having been damaged by enemy action in 1941. It is situated within sight of the Plymouth Argyle Football Ground, and beside a huge park, busy in season with football or cricket of every class.

As is proper, this fine, busy house has a popular and important landlord—Mr. George Stanbury. He used to be goalkeeper for Plymouth Argyle and for Exeter City, Gillingham and Crystal Palace, where he was also Assistant Manager. He is Vice-President of the South-Western District of the L.V.D. League, and serves on the Committee of the National Trade Defence Association. He also lectures for the Licensed Houses' Staff Training Courses.

The secret of his popularity may well be contained in a phrase he used when we were there : "They are not my customers, they are my children."

Another great personality with a magnificent house is Mr. Leslie Weaver, landlord of "The Trelawney" at St. Budeaux. This has five high, roomy bars which are always well filled. Its customers include sailors from the Armoury establishment nearby, and lady sailors from the training ship, H.M.S. *Raleigh*, which is also quite near.

Mr. Weaver has been connected with the Octagon Brewery for many years. He used to work there before taking an Inn.

Busy and Famous Houses

What is probably the finest site in Plymouth is occupied by the "Harvest Home," Tavistock Road, Plymouth. It has a very fine neon-lighted sign which at night-time dominates one of Plymouth's busiest thoroughfares. This house has old coaching and stabling connections and still has a bell on its gateway entitled "Ostler's Bell."

The present landlord is Mr. George Cox,





The "Laira" Hotel occupies the complete end of one street.

who, during the war, spent $3\frac{1}{2}$ years in the rather curious task of tunnelling through the Rock of Gibraltar.

Mr. John Satterthwaite claims to have the longest bar and the longest name in Plymouth. His house is called the "Castle Inn," situated in Union Street close to the Palace Theatre. Its long bar is well known to sailors throughout the world.

As well as its length, the bar is famous also for the four huge oil painted panels which look down on it. The paintings are of famous castles—Windsor Castle, Edinburgh Castle, Caernarvon Castle and Kilrush Castle in Ireland, and were painted by students of the City Art School.

Still in the Drink

The "Laira Hotel," Laira Place, occupies the whole end of a cul-de-sac, and is much larger inside than one would expect. Its landlord, Mr. W. Storr, explained that he came to Plymouth for a holiday 18 years ago and liked it so much that he is still there.

From being a pilot in the Royal Flying Corps during the First World War, Mr. Storr transferred his allegiance to the underwater and was a deep sea diver for 25 years. He has been down as far as 242ft. off the

Eddystone Lighthouse searching for six million pounds worth of diamonds—unfortunately he didn't find them. If he had done so he would have been six million farthings better off, as his reward was to be a farthing in the pound. His tip for a tasty snack, incidentally, is to capture a small octopus and stew it in goat's milk. When he was diving in Eastern waters he frequently came to the surface with a small octopus on his diving helmet.

One of the most attractive of the houses is the "Morley Arms" at Pomphlett, which is just a nice walk from Plymouth. It has a well deserved popularity when the weather is fine. It has extensive gardens overlooking Pomphlett Creek, and customers may sit on the walls of the garden watching the ships pass closely by, or even, if they feel so inclined, catch shrimps or fish.

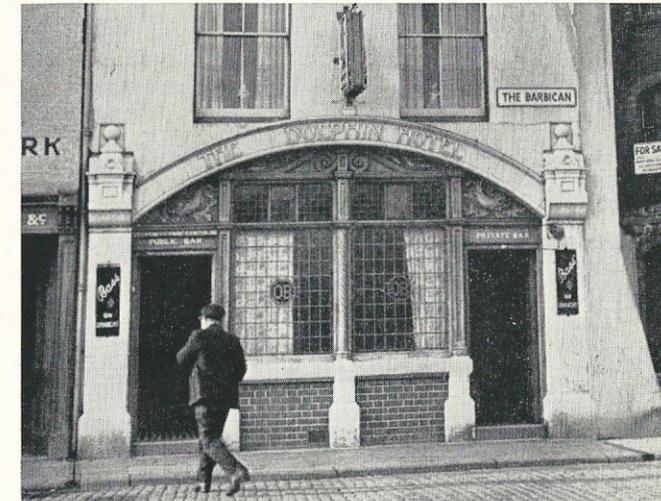
Mr. Fred May, the landlord, told us that Plymouth Racecourse used to be opposite the house, and in those days the extensive gardens were used for stabling the race horses and parking the coaches and wagonettes.

The "Three Crowns" is a noble ancient house on the Quay at Sutton Harbour. Its extensive bars are well patronised by sailors and fishermen of every nationality. A special feature of the house is its ancient chimney stack which has

Three generations behind the bar
 Left to right : Mrs. L. Nichols, her granddaughters, Gwen and Betty, and their mother, the present licensee, Mrs. M. Nichols, chatting with two customers from the fishing fleet, Mr. E. Easton (left) and Mr. D. Bennett.



The cleanly-cut "Morley Arms," a favourite rendezvous for Plymouth people on a summer's evening.

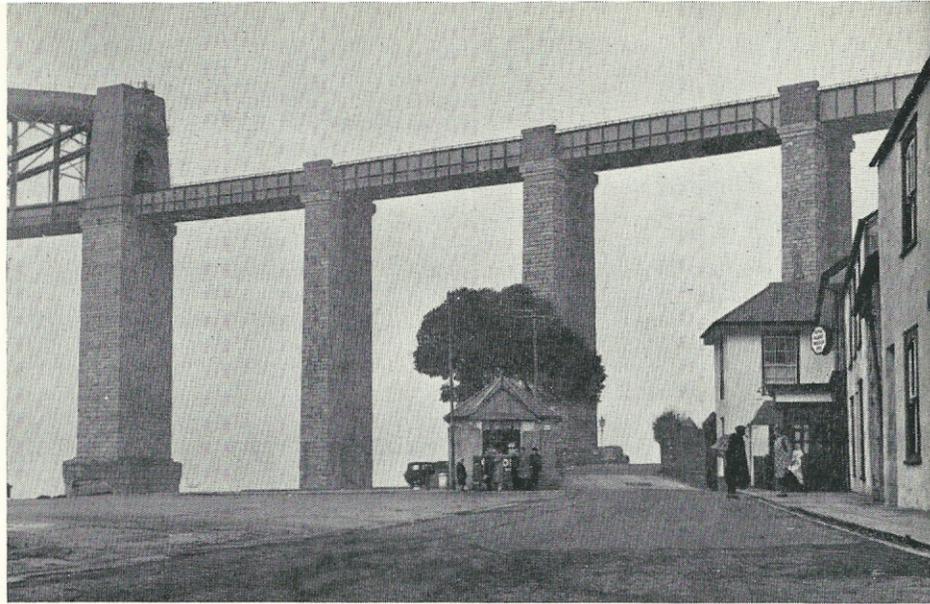


The pleasant exterior of the "Dolphin" Hotel, the fishermen's house on Plymouth's famous waterside, the Barbican.



Mr. W. Storr, landlord of the "Laira" Hotel, one-time air pilot, one-time deep sea diver.

The "Royal Albert Bridge" Inn looks tiny next to the magnificent structure of the Saltash Suspension Bridge.



been declared a semi-national monument and is an integral part of the famous Barbican landscape.

Mr. J. G. Gidley, the landlord, has been in the house 28 years in all, and has held a licence himself for 17 years.

"Alive, alive O!"

The "Dolphin" is another house on the waterfront of historic Barbican, which has a strong nautical atmosphere. It is across the road from the Fish Market and

the talk in the bar is frequently concerned with hake and pilchard, and cod and other fish, and their prices and their breeding grounds.

One non-nautical historical note about the house is that the Tolpuddle Martyrs lodged there when they were in Plymouth. The landlady, Mrs. M. Nichols, has held the licence for eight years, but has been 16 years altogether in the house. She took over the licence on her husband's death. She is assisted by two very charming

and popular daughters, Gwen and Betty, who are, incidentally, stalwarts of the doughty "Dolphin" Ladies' Tug-o'-War Team.

Historic Places

Nestling under the huge structure of the I. K. Brunel suspension bridge at Saltash, we found the "Royal Albert Bridge" Inn. The River Tamar laps the bank a few feet away, and it was from this spot opposite the Inn that the American Forces embarked their tanks in June, 1944, for the assault on Hitler's Europe.

The road leading to the Inn has recently had its name changed to Normandy Way at the request of the Mayor of Cherbourg.

It is a cosy house and in summer-time a

popular one, due to its pleasant situation opposite the river.

Country Houses

The "Lyneham Inn" at Plympton is an ancient attractive-looking roadhouse built of Delabole slate and granite, and is well patronised by motorists passing on their way to and from the West.

Its striking inn sign consists of the arms of Sir John Crocker of Lyneham, who was the Cup Bearer to the first Elizabeth, and his motto was "God feeds us." The present landlord, Mr. F. V. Staddon, and his wife, as is right and proper with such a motto, have won a high reputation for the quality of their snacks—particularly for their appetising steak and kidney pies.

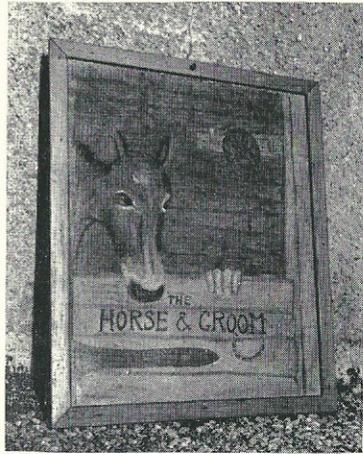
The "Horse and Groom" at Bittaford, a fine house overlooking a lovely Devon valley.



The "Lyneham Inn" is a handsome and popular road house on the main road to London.



“Once upon a time there was a lazy artist who started to paint a sign for the “Horse and Groom.” Having finished the horse’s head he was too tired to paint the groom, so he made him bend down behind the door . . .”
A painting in the bar of the hotel.



It has two handsome and well furnished bars, and the house possesses its own powerhouse which supplies the lighting and pumps water from the house’s own well.

In the pleasant village of Bittaford, 14 miles from Plymouth, and built on a hillside overlooking a typically beautiful Devon valley, is the “Horse and Groom” Hotel. It stands in a commanding position between the railway lines along which

rushes the Cornish Riviera Express and other famous trains, and the main road to Plymouth.

There is good salmon and trout fishing close by, and in the right season fishermen throng the bars presumably with outstretched arms. All the year round local people and road travellers keep the house busy.

Through a gap in the hills the sea, eight miles away, can be glimpsed from the hotel windows.

Another fishermen’s house on the edge of Dartmoor is the “London Hotel” at South Brent, a few miles past Bittaford on the road to London. This is an ideal centre for holidaymakers who can be sure of plenty to keep them interested in the surrounding countryside, and accommodation, service and food of the best.

Mr. G. S. Newnham, the landlord, was a London broker, who became General Manager of Paignton Zoo before finding his niche in the licensed house and hotel business.



The “London” Hotel at South Brent occupies a commanding position near Dartmoor and its fishing rivers.



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4



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1. “The Blue Monkey,” St. Budeaux.
2. “The Regent” Inn, Exeter Street, Plymouth.
3. “The Grenville,” Grenville Road, Plymouth.
4. “The Bristol Castle,” St. John’s Street, Devonport.
5. “The Colebrook,” New Plympton.

* * * * *

The Gibraltar Story

SACCONE AND SPEED'S BOTTLING FACTORY

Gibraltar has for nearly 250 years been Britain's most southern colony on the mainland of Europe. It is a three miles long strip of land three-quarters of a mile wide.

It maintains a large garrison as well as being a Port of Call for passenger and cargo shipping and one of the prime needs of those who visit or work on the Rock is good, wholesome beer. This is brewed at Reading and shipped out.

The House of Saccone and Speed, which was established in 1839, bottles the beer.

Saccone and Speed Ltd. commenced trading as Wine Merchants and have

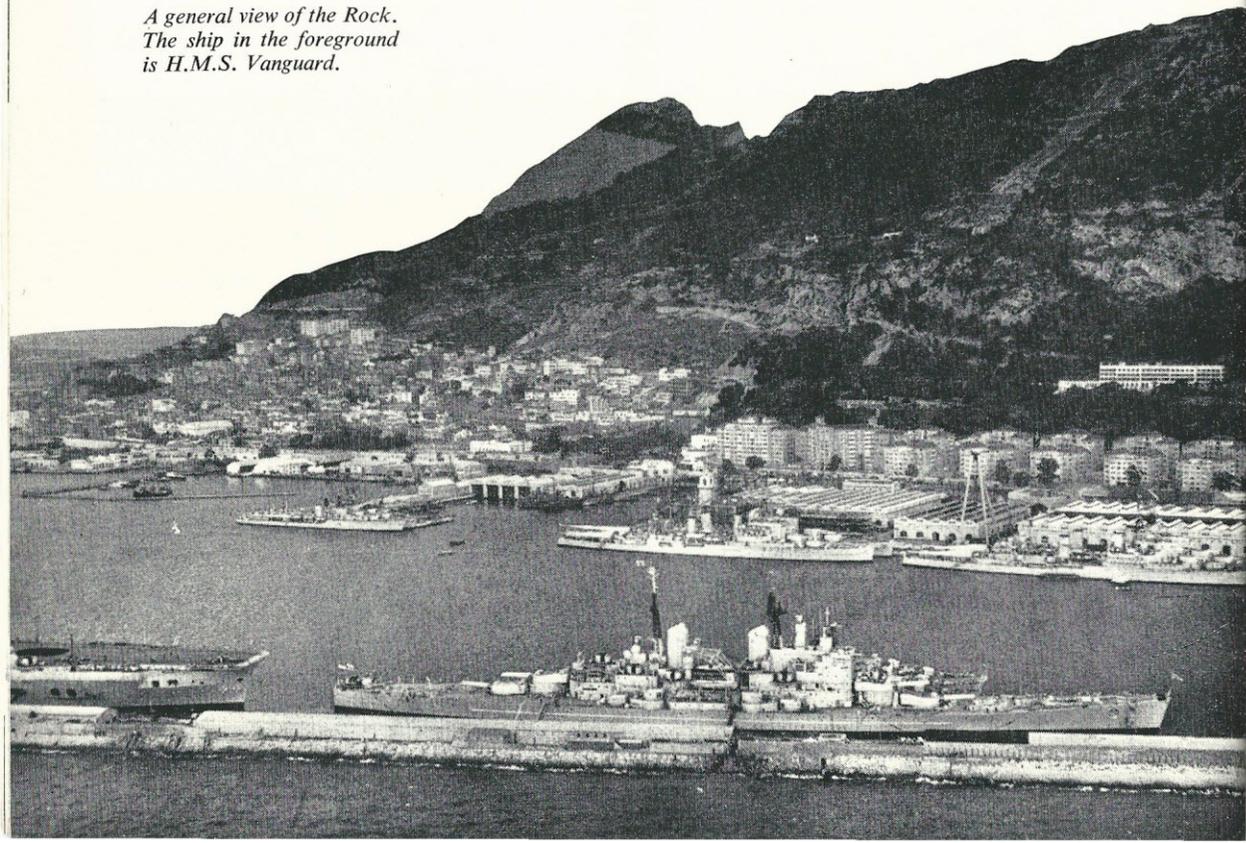
steadily built up an excellent and international reputation for the quality of their products.

Their present bottling factory was commenced in October, 1947, and completed in April, 1949, at a cost of £240,000. Modern and up-to-date, with cold rooms and refrigeration plant, it is capable of producing 50,000 bottled beers and 25,000 bottled minerals per day.

Cool Beer

The beer arrives from Reading in hogsheads and, immediately on arrival, is placed into tanks where it is carbonated before being passed through two sets of

*A general view of the Rock.
The ship in the foreground
is H.M.S. Vanguard.*



Saccone and Speed's factory at Gibraltar.

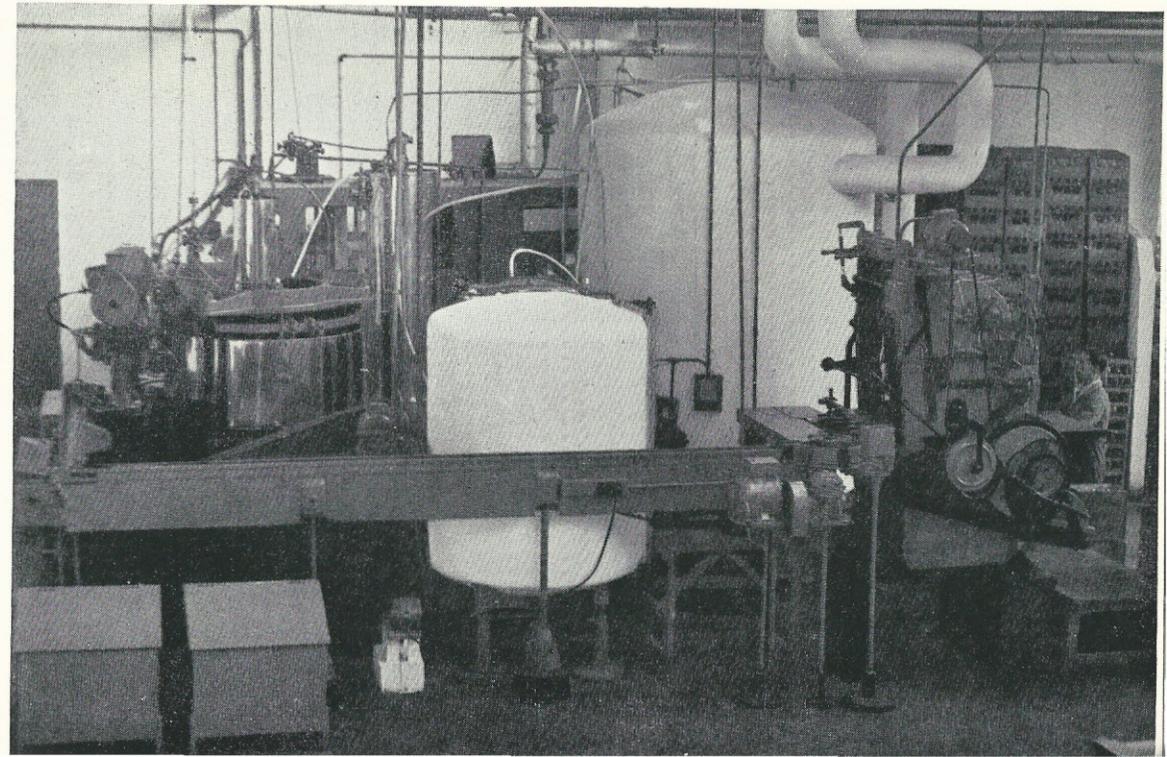
filters and so to the bottling machine. The bottled beers are then pasteurised before labelling.

Draught beer, also received in bulk, is placed in the cold room tanks where it is chilled down to about 35° F., and is put into casks a short time before it is required

for delivery. This ensures that the beer goes out cold and that the customer can have a glass of cool beer served in excellent condition—a very important consideration, especially in the summer months.

The factory includes a carpenter's shop

A view of part of the plant.





A "Tavern" display in a Gibraltar window.

and a garage and workshops for the repair and overhaul of the varied types of transport used.

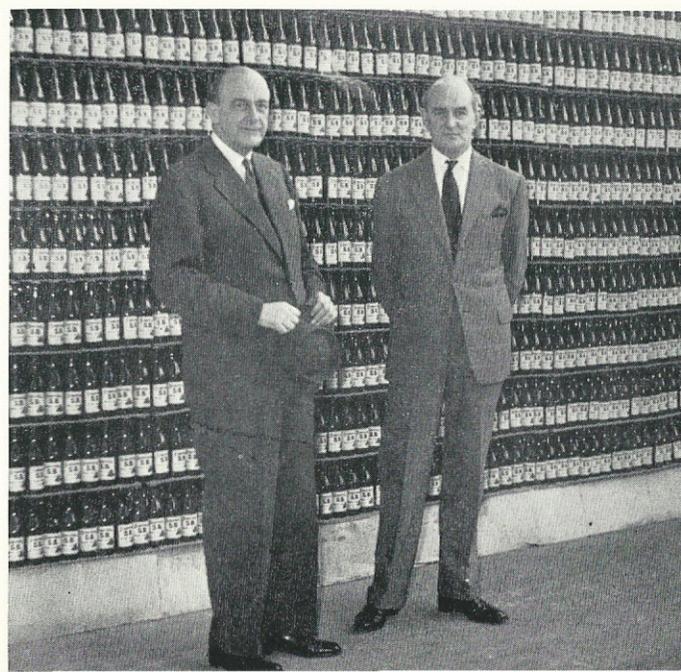
This modern and hygienic factory is capable of handling large quantities, the loading stages being able to deal with up to eight lorries at one time. Due to the fact that Gibraltar is so small, it is possible to give a daily delivery to all parts of the Rock—a really first class service.

Experience has shown that by bottling

and casking locally the consumers receive their beer in the best possible condition and at a much reduced price.

S.B. has for a long time enjoyed wide popularity out here with both the services and civilians and now, with the introduction of "Tavern Ale," ably assisted by "Hoppy," there is no doubt that the "Hop Leaf" brand of beers will long remain Gibraltar's choice, under the excellent guidance and marketing of Saccone and Speed.

Mr. E. B. Cottrell, C.B.E., J.P., Chairman and Managing Director of Saccone and Speed Ltd., with Mr. R. St. John Quarry (on the right). In the background are scores of freshly bottled S.B.



Hop Leaves

New steward at the High Wycombe British Legion Club is Mr. Bryn Evans, who, with Mrs. Evans, has come from the Legion Club at Hillingdon.

Mr. Evans joined West Bromwich Albion when he was 17, and was a popular member of the Club until he gave up active football before the Second World War.

During New Year's Eve celebrations at "The Pack Horse" Hotel, Staines, the Manager, Mr. J. Chadwick, presented a cheque for £27 12s. 0d. to Mr. F. S. Cassidy, President of the Staines Rotary Club.

The money was subscribed by the Hotel patrons for the Rotary President's Fund for a proposed Old People's Club.

Painting portraits is the hobby of Mrs. Olive Holdsworth, wife of the licensee of "The Swan," Staines.

Lifelike portraits of the Queen and the Duke of Edinburgh decorate the walls of their house—Mrs. Holdsworth got the sittings from photographs.

A Four-in-hand, three Coaches, a Brake and Pair, and a Phaeton, carrying in all thirty guests enlivened the scene outside the "Swan Hotel," Pangbourne, Berks, last Boxing Day morning.

It was a private party and all the usual coaching paraphernalia—coachmen, footmen, hunting horns were included.

Two of the coaches outside the "Swan."



"The menfolk were, for once in a way, thought of and each male received a bottle of ale. Not just beer but the "Old Berkshire" five-X Strong Special Brew of H. and G. Simonds Ltd., who carry on their business under the most appropriate sign of a Hop Leaf."

From "World's Fair" account of the Annual Supper of the London and Home Counties Section of the Showmen's Guild recently held at Grosvenor House, London.

Mrs. P. G. Yeo, of Stackpool Road, Bristol, in the costume with which she won first prize at a Fancy Dress Dance organised by her husband's Territorial Unit.

Mrs. Yeo tells us that her favourite drink is Velvet Stout.





The Duchess of Newcastle chats with Mr. Leslie Welch, Hotel Manager of the "Bath Arms," Warminster, after having a Stirrup Cup before the Wylde Valley Hunt moves off on Boxing morning . . .

Are you a bottle boshers ? Are you a cork sucker ? Or a coke soaker ? If you have some unusual occupation the organisers of the Radio game, "What's my Line" on Radio Luxembourg would like to know.

. . . and another hunting scene on the same morning at the "Bath Arms," Cheddar.

With 36 points out of a possible 40, Mr. R. E. Miller's house, "The Carpenter's Arms," came third in the Floral Competition for business houses organised by the Windsor and Eton Society in conjunction with the Chamber of Trade.

Darts teams from the "Queen's Hotel," Porthcawl, have established new records by their sweeping victories in the 1954-55 season.

The men's team won the Championship of the Porthcawl and District League, the four-a-side tournament, and a member of the team, Mr. Bert Davies, won the Individual Championship.

The ladies' team has won the Kenfig Hill and District League Championship, and one of its members, Mrs. Gwen Davies, won the Individual Championship.

The new landlord of "The Jollie Farmer," a few yards from the gates of Sandhurst Military College, is ex-Regimental Sergeant-Major Arthur Brand.

Mr. Brand trained more than 30,000 officers at Sandhurst before he retired in 1948.

Mr. R. C. Pitts, Bridgend Branch Manager, draws the first pint in the recently completed "long bar" of the "Queen's Hotel," Porthcawl. With him are our tenants, Mr. and Mrs. F. C. Bryant, who now have one of the longest bars in South Wales.

The Committee and Staff of the Western Area Agricultural Competitions held recently at St. Buryan, Cornwall. The tent was erected for the bar in a spot further West than ever before.

"The Crown" at Bray, Berks, was used recently by Bray Studios for shots for a film of "The Quartermass Experiment"—the famous T.V. serial thriller; and "The Lamb" at Newbury provided the background for some film shots for "The Belles of St. Trinians."

A party from "The Crown and Anchor" at Ham attended a broadcast from Radio Luxembourg in February in the "Take Your Pick" programme. The Licensee, Mr. H. J. Wheadon, was speaking in the programme.

Most Royal Marines serving or retired will know the bar at the Royal Marine Old Comrades' Association Club at Stonehouse, Plymouth.

Our picture shows (left to right): The Steward, Mr. S. West; Mr. R. Burridge, Assistant Secretary, Mrs. S. West, and honorary helper, Mr. J. Marles.

A new, smart and well-lit Arthur Cooper off-licence has replaced the cobbler's workshop in High Street, Bracknell, Berks.

A chicken sold for £5 at an auction at the "Royal Oak," Anchor Hill, Lower Knaphill, held in aid of the National Institute for the Blind, which was organised just before Christmas by Mr. and Mrs. D. Searle and some of their customers.

A Christmas Party picture taken at the N.A.A.F.I. Club, Plymouth, which includes the Command Supervisor, Plymouth Command, and other senior officials of the N.A.A.F.I. (Naval Canteen Services) of Plymouth Command and their wives, and our Assistant Manager of the Devon and Cornwall area, Mr. C. V. Churchward, and his wife.



Another T.V. Dog Show

FROM THE "JACK OF BOTH SIDES", READING



An across the bar shot of judge Macdonald Daly and Lady Docker during the television show.

For the second time in less than a year the "Jack of Both Sides", London Road, Reading, provided the setting for a Dog Show televised by the B.B.C. on March 18.

The Continental Bar—as on the previous occasion last July—was used for the "Dog International", at which Macdonald Daly was again the Judge.

One of the competitors was Lady Docker's seven-year-old pet German Schnauzer "Amos", beaten in the contest by an English Springer Spaniel.



Contestants with their owners waiting to appear before the T.V. cameras during the Show.



Sir Bernard and Lady Docker with Mr. Duncan Simonds discuss a point of interest with Macdonald Daly and Stephen Wade.

After the Show was over : Macdonald Daly, Sir Bernard and Lady Docker, Producer Stephen Wade (behind Lady Docker, to the right), our tenant Mr. Jeff Davis and his wife, guests including Mr. and Mrs. Duncan Simonds, and the winning English Springer Spaniel and his owner enjoy a well-earned respite.



COMING OF AGE PARTY

The Rochester Way (Eltham) Social Club, which started in 1933, celebrated its coming of age by a party on December 18 last, when the Guest of Honour was Mr. E. D. Simonds.

The Chairman, Mr. E. Gardiner, who presided, welcomed Mr. Simonds, and the first Chairman, now President, Mr. H. S. Cross.

Also present were Mr. S. M. Penlerick and Messrs. Oram and Rosser, of London Branch Staff.

READING STAFF BALL

More than 700 employees and friends attended the Reading Annual Staff Ball which was held at Olympia, Reading, on Friday, January 21. The

Mayor and Mayoress of Reading, Councillor and Mrs. A. E. Smith, and the Chairman of the Board of Directors, General Sir Miles Dempsey, were among those present.

OCTAGON BREWERY LTD.

Following the completion of the purchase of the Octagon Brewery Ltd. on December 29, 1954, the following appointments were made :—

Directors : E. D. Simonds (Chairman and Managing)

R. B. St. J. Quarry

K. P. Chapman.

Secretary : J. D. Richardson

Manager and Asst. Secretary : S. T. E. Thayer.

Obituary

We deeply regret to record the deaths of the following :

Mr. J. E. Matchwick, tenant of "The Fox and Horn," Three Mile Cross, for 37 years, who died on February 5, at the age of 76.

Mr. Walter Parsons, of the Wheelwrights' Department, who died on December 8, aged 77, after completing more than 30 years' service with the Firm.

Mr. S. Lee, who retired for health reasons last year from the Stores, London Branch, has died, aged 63. Before retirement Mr. Lee had completed 33 years' service with the Firm.

Mr. W. S. Smith, lorry driver at London Branch, who died on November 25, after 10 years' service.

*

Courtesy of the
Simonds family archives

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