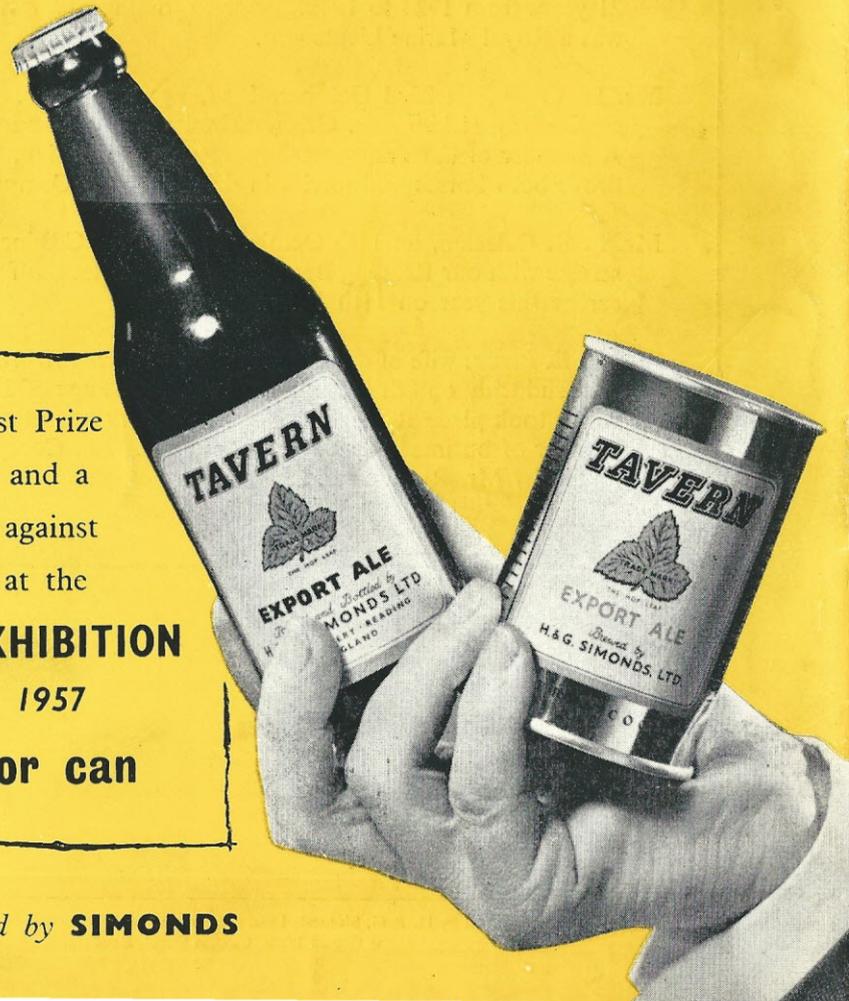


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THE HOP LEAF

Gazette

WINTER 1957 • VOL. XXXII • NUMBER 1

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



Hop



Leaf

G A Z E T T E

THE JOURNAL of H. & G. SIMONDS LIMITED

W I N T E R • 1 9 5 7

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FRONT COVER PICTURE

Well known to users of the A.30, is the "Crooked Billet" at Hook where that genial personality "Olly" Wood presides. Unhappily, Mr. Wood was unwell when we called but we wish him a speedy return to good health.

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Quarterly Comment

A Time for Boasting

AS a nation we are not much given to boasting. Perhaps that is not wholly a virtue, for in this highly competitive world many of our considerable achievements are thus deprived of the recognition they deserve.

The Company has recently won an unprecedented success at the Brewers' Exhibition held at Olympia. A gold medal, three silver medals, a bronze medal and a diploma—a national record, and everyone of us can be proud of it.

In fact, we can allow ourselves to be boastful with good reason. "The best long drink" the hoardings proclaim; to which we can now add—"and Simonds is the Best of All!"

Our congratulations naturally go first of all to our Head Brewers at Reading, Devonport and Newport. But, as the last-named has generously admitted: "It was team work; everyone co-operated extremely well."

Of course it is hardly necessary to add that the toast is best pledged in a glass of our champion Tavern Export Ale!



Mr. and Mrs. Webb, tenants of "The Western" found business very brisk on reopening night.

A Drop of the Shutter

Means Time

Mr. Francis Webb and his wife, Margaret, the tenants of *The Western* at Slough, close their house nowadays simply by pulling down a shutter. There are no bolts and no bars, but the house is completely closed from the outside world when the shutter is down.

This is one of the innovations of *The Western* welcomed by its customers after a three months' closure for extensive alterations and improvements. Visitors to

the house on the 9th September when it was reopened by Mr. R. St. J. Quarry, our Joint Managing Director, saw that the shutter controls the entrance to both the public and saloon bars. Mr. R. Southall, our Chief Architect, explained how the shutter was a space-saving device in the modern house where all available room had been utilised.

Mr. Quarry at the opening ceremony said, "Simonds are adopting a policy of modernising their houses and it became obvious that *The Western* needed modernising." He congratulated the architect and others connected with the scheme and thanked the builders, Messrs. H. D. Bowyer, of Slough, for finishing their contract on time.

One of the regulars visiting the house later in the evening was Mr. Harry 'Dunham' Clements, who has used *The Western* for the last sixty years, and is now celebrating his 76th year.

Seventy-six-years-old Mr. Harry 'Dunham' Clements (right) has used the house for sixty years.



The "Tumbledown Dick" is Open Again



The Saloon Bar showing Mr. Dewey, the Manager (centre), and behind the bar Mrs. Dolly Kent, who has been with the Company for nearly fourteen years at the "Goddard Arms Hotel," Swindon.



Coinciding with the Farnborough Air Show in the first week of September was the opening of the refurbished and re-decorated *Tumbledown Dick Hotel* which reopened its doors for trade on the 28th August. Like its next door neighbour—another up-to-the-minute styled branch of Arthur Cooper—the new *Tumbledown Dick* is decorated in contemporary fashion, its furnishing and

The striking display at the Arthur Cooper shop next door during the Farnborough Air Show.



A corner of the dining-room, with Mrs. Dewey (left) and members of the staff.

fittings being in harmony with the modern decor.

That the local customers approve of the changes is reflected in the number of people to be found in either of the two bars at any time during licensing hours. "Passing" trade is also attracted by the decorative blue striped shades outside the front of the hotel, while one customer, who admitted to coming from Dover, told our representative, "this is the finest public bar I've ever been in."

Only a very small part of the original house is left at the rear of the premises. The reconstructed Inn is centrally heated throughout, both the central heating and the domestic hot water being obtained from oil-fired boilers. The bedrooms are particularly well-appointed, having amenities seldom found outside hotels of the luxury class.

Both the manager and manageress, Mr. and Mrs. J. H. Dewey, were kept extremely busy during our visit, as visitors to the Air Show came in to enquire about accommodation in one of the fourteen



The attractive entrance to the hotel on Farnborough's main road.

The "Tumbledown Dick" is Open Again (CONTINUED)

bedrooms, and to enjoy a drink in the lounge or public bar.

Mr. and Mrs. Dewey have been with Simonds since May, 1952. Before taking over the *Tumbledown Dick Hotel* they successfully managed the *Vaults Bar* at the *Queen's Hotel*, Farnborough, the *Lamb and Flag* at Bristol, and the *King's Arms Hotel* at Stokenchurch.

Next door, the Arthur Cooper shop has also been attracting considerable trade, both from local residents and passers-by since its opening just five weeks previously. Mr. and Mrs. Venn, the manager and manageress, were both amused—and pleased, of course—when an American Army Officer pulled up in his car the other day, ran into the shop, bought a bottle of Vodka and a cocktail shaker and rushed back to his car, saying, "I just love those Bloody Marys!"

Which only goes to show that anything can happen in our trade.



The public bar of the "Tumbledown Dick Hotel," which was highly praised by regulars and casual customers alike.



Exterior of the "Royal Oak," Wantage, standing on a good corner site.

Re-Opening of the ROYAL OAK

Extensive alterations have been carried out at Wantage's *Royal Oak* and there was general acclamation from the customers and guests when Mr. S. H. Spurling performed the opening ceremony early in October. The work was carried out under the supervision of Mr. F. K. Hilton, of our Surveyor's Department.

Tenant of the house is Mr. F. W. Edwards, who took over in February, 1954, and has since become a very popular landlord.



On opposite sides of the bar! (ABOVE) Waiting for the first customer, and showing the new decor and layout. (BELOW) Part of the crowd who were present to hear Mr. Spurling open the new bar.





While Mr. Wadlow inspects the stock, Miss Brooks and Mrs. Constable practice a little gentle "saleswomanship."

Cheese and Wine Tasting at Cirencester



A view which shows the attractive layout of one of the tables.

Arthur Cooper's recently held a two-day Tasting of Cheese and Wine at Cirencester, the cellars being converted into a reception room for the occasion.

The tasting was arranged in conjunction with the Cheese Sales Development Section of the Milk Marketing Board.

An attractive display was set up with a background of whole cheeses set on white tablecloths, illuminated by candles stood in magnums. Cheese cubes were offered on plain wooden boards with dry biscuits or crusty bread from yard-long loaves of French bread.

Although no attempt was made to lay down hard and fast rules as to which wine should be drunk with which cheese, the following groupings were offered :—

English Cheddar, Cheshire	Chateau Olivier 1952 or St. Julien.
Caerphilly	Yugoslav Riesling or Pouilly Fuissé.
Double Gloucester	Chateaneuf de Pape 1955.
Leicester	Fleurie 1953.

Wensleydale
Blue Stilton

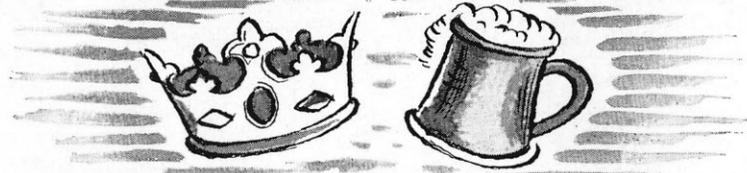
Cream of Madeira.
Cooper's Very Rare
Old Tawny Port.

Philip Wadlow, the General Manager of Arthur Cooper's, told us they were more than delighted with the enthusiastic response they had received; sessions were arranged each day between 12 noon and 2 p.m., and 6 and 7 p.m.: over 500 people who attended were in agreement that cheese and wine are a happy combination, and can be the foundation of a successful "Wine and Cheese Party" instead of the more usual Cocktails.



Members of the staffs of Arthur Cooper and the Milk Marketing Board relax after the party.

OF INNS AND KINGS



The throne of England has been intimately connected with the inn throughout our history.

That rather gay monarch, King Edward VII, was something of an habitué during his youth and frequently incurred the displeasure of his Royal Mamma for his roisterous behaviour. She Was Not Amused.

Other regal associations with inns strike a more sombre note.

Richard III seems to have held court in various inns almost as often as in his palace. In 1483 he signed the death warrant of the Duke of Buckingham in a room of *The Angel* at Grantham. The unfortunate Buckingham was eventually executed in the courtyard of the *Saracen's Head* at Salisbury, where Richard set up his headquarters in 1484.

In August, 1485, Richard lay at the *Blue Boar* in Leicester before his ill-fated foray at Bosworth Field. Two days later his mutilated body, dangling across a horse, came back to the inn and was buried in an unknown spot in a nearby churchyard.

To Charles I the inn was similarly fateful.

In 1645 representatives of Charles and Cromwell held a series of meetings with a view to calling an armistice. The

rendevous was Uxbridge. Charles' men quartered in inns on the south side of the High Street while Cromwell's emissaries favoured the inns on the north side. They met "in a good house at the end of the town . . . where was a fair room in the middle of the house." (So wrote Clarendon.) The house became an inn early in the 18th century and appropriately enough was named the *Crown and Treaty House*.

During the sittings Cromwell received information through his spy system that a letter was being sent from Henrietta Maria to Charles. It was reported that it was hidden in the lining of a saddle, and that the bearer would wait at the *Blue Boar* in Holborn.

Cromwell and Ireton, disguised as troopers, hastened to Holborn and kept watch for the messenger. On his arrival they searched his saddle and discovered the missive. In it the Queen advised Charles to offer any terms to appease the rebels, thus gaining respite until help should arrive from France. When that came, she counselled, he could turn on his enemies and rend them. Cromwell somewhat illogically taking this as evidence of Charles' duplicity (he can hardly be blamed for his wife's sudden inspirations) sped back to Uxbridge and broke off negotiations. Thereafter Cromwell never

wavered in his determination to destroy the Royalist elements.

Charles' campaign can be said to have begun from an inn—the *Saracen's Head* at Southall, near Newark. He stayed there on his way to Nottingham in 1642, and drew up some sort of battle plan. To it he returned a beaten man in May, 1646, to surrender himself, not to Cromwell but to the Scots who, he hoped, would obtain better terms for him than he could hope to get for himself.

Another inn associated with the last days of Charles I was *The Greyhound* at Maidenhead. Here, in 1647, he was permitted to see his children from whom he had been separated throughout the war.

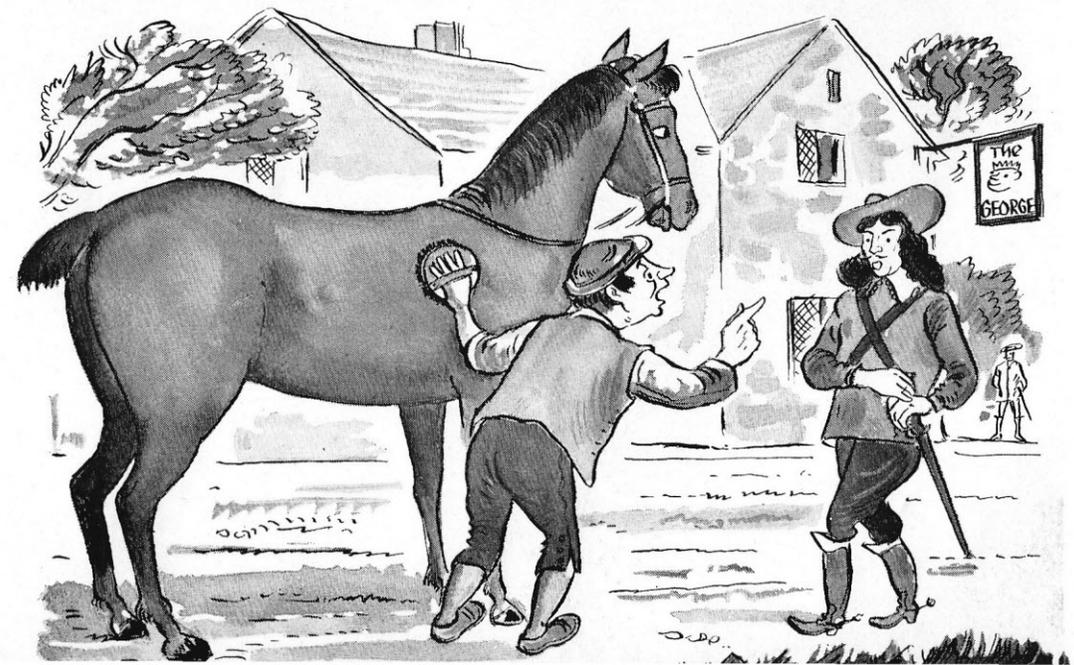
Charles II's flight from Worcester in 1651 took him to many inns. At nearly all of them he had narrow escapes. He travelled as "Will Jackson," servant to Colonel Phelps, who engineered his escape. He was recognised by an ostler at the *George Inn* at Bridport and had to make a hasty flight. At the *Queen's Inn*, Char-

mouth, a blacksmith summoned to shoe the king's horse recognised the distinguishing mark of a Worcester blacksmith on one of the shoes and raised the alarm. Once again luck was with him and he eluded his hunters. Fate was kinder to him at the *Talbot Inn* at Mere where, still in the guise of "Will Jackson," he rested awhile. The story goes that he was standing in the courtyard when the landlord brought out a tankard of ale, saying, "Thou look'st an honest fellow. Let us drink to the health of the King!" Poor Charles drank up with a will, but dared not declare himself. A pathetic little incident.

"Queen Elizabeth slept here" is a doubtful claim made for inns up and down the country. Were all of them true, then we must sadly admit that the Illustrious Virgin was something of a gadabout. But it does seem likely that many of our crowned heads in the past often preferred the cheery inns to their palaces and the draughty castles of the nobility.

Probably the service was better.

An ostler recognises Charles II at the "George Inn," Bridport.



In Aid of ST. DUNSTAN'S

The activities of the Camberley and District Darts League during the last eight years have brought in £1,000 for St. Dunstan's. On the 16th October last a cheque for £250—last season's contribution from this league—was handed over to Mr. R. Young, a representative of St. Dunstan's, by Mrs. P. Dale, the wife of the tenant of the *Staff Hotel*, Camberley.

It was quite a night at the *Staff Hotel*. Seldom had so many landlords been seen together under one roof as were there on this occasion, when they played darts for a Cup called the Landlords' Cup, and which had been put up for competition

by St. Dunstan's as a token of appreciation for all that the Darts League had done in the past. The *Staff Hotel* was chosen for the very obvious reason that Mr. Dale has been such an enthusiastic worker for St. Dunstan's during this period, a point which was mentioned by Mr. Roberts when he presented the Cup to the winner, Mr. Ben Reynolds, of *The Carpenters' Arms*. The final round played was between Mr. Reynolds and Mr. W. E. Anthony, Chairman of the Camberley and District Darts League, whose success in reaching the final added a touch of piquancy to the occasion, especially as it was a case of victory in the third leg!

Four Simonds' landlords who took part in the Competition.



Mrs. Dale hands over to Mr. R. Young, the representative of St. Dunstan's a cheque for £250.

In presenting the trophy, Mr. Roberts, who lost his own sight in the First World War, said how valuable was the work being carried out by St. Dunstan's, and how much they were dependent upon the efforts of individuals and institutions like the Camberley and District Darts League for their maintenance. He said that St. Dunstan's was supported entirely by voluntary efforts, and the number of

people entering showed no signs of falling off, as a result of war wounds sustained in the service of their country by both men and women who had seen service in places like Korea, Malaya and Kenya. Mr. Dale, the licensee, said, after the presentation of the cheque by Mrs. Dale, that this Cup was something new in darts history and they were very proud that St. Dunstan's had so honoured them in Camberley.

The draw being made by Mrs. Wills from the Cup given by St. Dunstan's.





Polish Ex-Combatants Club

A fine example of co-operation was demonstrated by the opening of a new Club to cater for Polish Ex-Combatants' Association members' wives and families on the 8th September at Swindon. The Club was formally opened by Mr. A. Szadkowski, London Chairman of U.K. Polish Ex-Combatants' Association, after a religious service and concert in which were featured national costumes, dances and songs of Poland, and being attended

by the Mayor and Mayoress of Swindon, Alderman and Mrs. Diment.

Our furnishing and decorative advisor, Mr. R. Howie, advised the Club on their furnishings, which were the subject of very favourable comments, and we are sole suppliers to the Club. To complete the story of all-round co-operation the decorations, which are contemporary in style, were carried out by Committee members of the Club.

A UNIQUE RECORD



What must surely be a unique record in the Licensed Victuallers' world is the achievement of Mrs. Ida Cowles, of *The Swan* at Newbury, and Mr. Dennis Oxlade of *The World Turned Upside-Down* at Reading. Mother and son, they were Chairmen of the Reading and District Ladies' Auxiliary of the Licensed Trade and the Reading and District Licensed Victuallers' Association, respectively, in the same year.

Mrs. Cowles has been a Simonds' tenant for thirty-five years, while Mr. Oxlade has lived in a Simonds house all his life.



COUNTERING

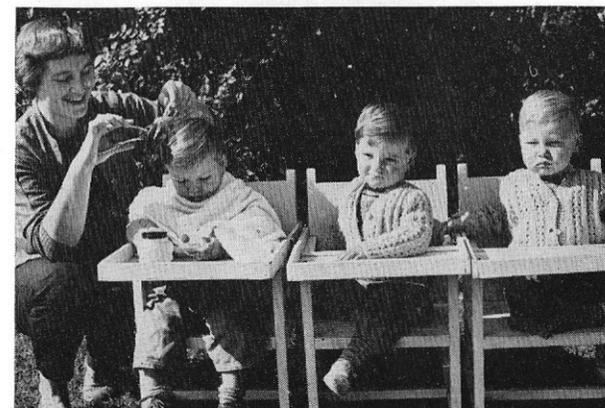
A section of a spectacular 60ft. show of our "Countering" arranged by the Oxford Branch for the use of Mr. W. Harvey, licensee of the *Roebuck Tavern*,

at the N.A.L.G.O. Annual Dance held in Oxford's Town Hall. A staff of ten was required to run the bar, one of the specialities of which was canned Tavern straight out of a refrigerator.

Our photographer recently went down to Egham Hythe, in Surrey, to visit Mrs. Barbara Howes who used to work in our Bottling Department at Staines. The object of the exercise was, of course, to get a picture of Mrs. Howes with her well-known triplets, Mark, David and Peter. We were very lucky for we arrived just in time to find Mrs. Howes giving the eighteen-month old boys their first haircut in the garden of her home.

Parents who have taken small boys to the hairdressers for their first trim will know just what an ordeal it can be for all concerned, but Mrs. Howes seems to have solved the problem by lining them up in their high-chairs so that the whole job could be carried out without a single tear.

A Trim for the Triplets



The Areas We Serve

NORTH HAMPSHIRE

They're a friendly lot, around Odiham. Perhaps it's because of the hundreds of servicemen in the area, whose arrivals and departures ensure a constant supply of new faces and a subsequent need for licensees to be readily adaptable to meet changing customers. Or maybe it is simply that Hampshire people are friendly people

and the environment of the pub. or club provides the perfect background to their natural feeling of good-fellowship. Whatever the reason, we felt that we were welcomed wherever we went during our tour of the Division in early November. Indeed had we accepted all the hospitality offered us it is doubtful if this article would have ever been written: certainly no photographs would have appeared!

Unless one knows the area, the close proximity of the towns of Aldershot, Cove, Farnborough, Fleet, Hook and Odiham can be very confusing. To the visitor touring the area for the first time it appears that in some cases the town boundaries overlap with the result that one can easily pass from one to another without appreciating the fact. And that conclusion has nothing to do with the hospitality mentioned above!

Largest Concentration

There are twenty-five Simonds houses in the district, including a number of isolated, but strategically placed houses around the countryside, with the largest concentration in Aldershot. There are six houses in the latter town and one doing good business at the time of our visit—early on a Thursday evening—was *The Globe*.

Recently altered and newly decorated, this house is presided over by Mr. and

Both Mr. and Mrs. W. A. Emmett, tenants of the "Bank Tavern" in Aldershot, are pianists. Here Mr. Emmett takes a watching brief.



The attractive "Leather Bottle" at Mattingley; extensive remodelling has been carried out recently.

Mrs. W. J. Martin who make no secret of their interest in attracting the custom of "the boys", the description by which many local people refer to the servicemen with whom they live side-by-side. How well they are succeeding was demonstrated by the numbers in the house at the time we called. A resident pianist, sing-songs, bright lights and an overall cheerfulness, which included the service, all contributed to an impression of conviviality combined with good business.

Mr. and Mrs. Martin are the parents of comedian and entertainer Bill Martin, licensee of the *Anglers Rest* at Ash Vale, his brother being George Martin the well known comedian. When we visited this house we found a skiffle group in session

with Bill Martin leading both playing and singing customers, most of whom were in uniform. It was quite a night. And, we gathered, quite a regular occurrence.

A prominent house in Aldershot is the *Bank Tavern* where Mr. and Mrs. Emmett minister to the needs of their customers in a very pleasant and cordial manner and who are very proud of the successes of their Ladies Darts Team which were reported in the last issue of the HOP LEAF GAZETTE.

Another family connection of parent and son is that of the Gosdens and Grenhams of Cove. The *Anchor* at Cove, was until recently tenanted by the late Mr. G. W. Gosden, father of the licensee of the *Fox* at Worplesden who is married to the



Bill Martin, tenant of the "Anglers Rest" at Ash Vale does not confine his entertaining to the stage. His customers enjoy many evenings like this.

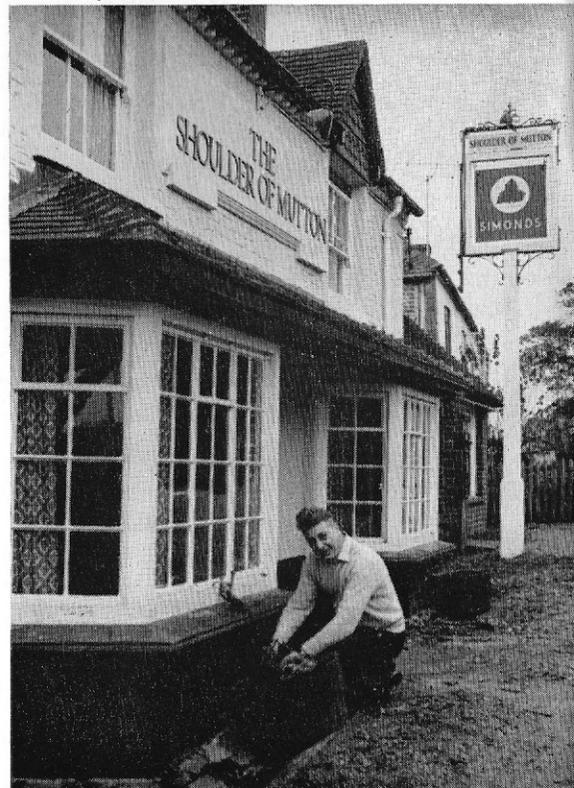
daughter of the licensee of the *Alma* at Cove—Mr. W. Grenham. Not far away from the *Alma* is the *Alexander* where the landlord is Mr. F. Grenham, brother of the tenant of the *Alma*. The present licensee of the *Anchor* is Mr. D. E. Dudeney who assisted and lived with the late Mr. Gosden.

Largest in the Town

Returning to Aldershot, however, we also visited the *Heron*—the largest Simonds house in the town. While we were there we met Mr. R. Todd who claims to be the first customer into the house after its official opening in 1937 and Mr. G. S. Davies, tenant of the nearby *Duke of York*.

The latter house is always attractively decorated with flowers, something in which Mrs. Davies takes a great interest and special pride.

At Hazeley Heath Mr. A. E. Butt, takes time off from tending his Best Bitter, of which he is justifiably proud, to clean up his flower tubs.



Of the three main houses in nearby Farnborough the *Tumbledown Dick Hotel* which was re-opened earlier this year, is featured elsewhere in this issue while the *Ship* was reported upon in a recent issue. The third place is the *Imperial Arms*, a pleasant house situated by Farnborough's North Station. The landlord here is Mr. A. B. Chandler.

Odiham is another town with three of our houses—the *Bell*, the *Crown* and the *Tuns Hotel*. In the former we met Mrs. J. M. Luly and her daughter Mrs. J. Silver serving in what is believed to be one of the oldest inns in Hampshire. Opposite the house is a church and a grim reminder of



Mrs. E. Fletcher Wood, licensee of Odiham's "Tuns Hotel" in the newly decorated bar of the hotel.

Mr. and Mrs. W. T. Martin serving in their attractive saloon bar, where autographed copies of many a stage star's picture can be found.

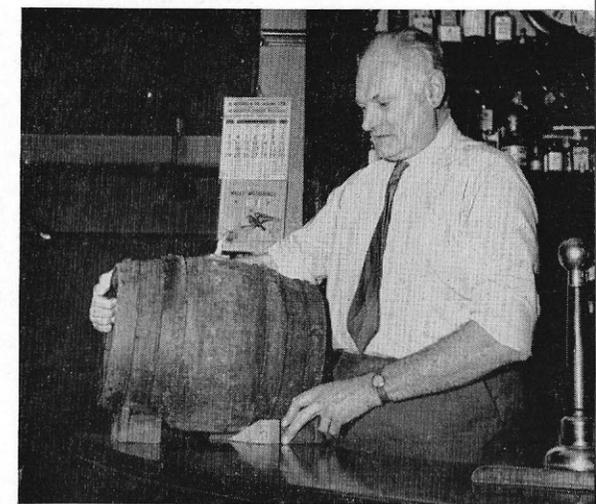




Near neighbours are the "Anchor" and the "Alma" at Cove.



At "The Crown", Mr. and Mrs. Reynolds talked cricket to a customer and Dusty their dog just had to join in.



Ex-policeman E. Collins, tenant of the "Wheat-sheaf" must surely be, at six feet five and a quarter inches, one of our tallest licensees.

the early days of the *Bell* in the form of some stocks.

The *Tuns Hotel*, where Mrs. E. Fletcher Wood is the tenant, is a residential hotel in the heart of Odiham and has recently been re-decorated in contemporary style. It is the H.Q. for many clubs and institutions. At the *Crown*, Mr. C. Reynold's enthusiasm for sport, notably cricket and soccer, attracts many customers with similar interests.

Moving out into the countryside around these three major towns one finds many houses attracting a special type of customer. Notably there is the *Shoulder of Mutton* at Hazeley Heath which is the local for the nearby Police Training College at Bramshill.

The licensee is Mr. A. E. Butt who has been in the house for five years and who told us that he had seen hundreds of policemen from all over the Commonwealth in his house during that time. Apart from trade from the College he enjoys



Mrs. J. M. Luly and her daughter Mrs. Silver, checking in supplies at the "Bell" in Odiham's old town—the Bury.



Although the total age of these three customers of the "Duke of York", Aldershot, is 264 years they are still ready for their beer when served by Mrs. G. S. Davies.

business during the summer from visitors to the Heath adjoining.

No visit to North Hants would be complete without mentioning the *Queens Head* at Pilcot (Dogmersfield), an attractive house on an island site in the heart of the country. It is tenanted by Mr. G. E. Stone who is over seventy and has been at the house since 1929, although Mr. Stone's activity and youthful appearance belies his age.

Well known to users of the A.30, is the *Crooked Billet* at Hook where that genial

personality "Olly" Wood presides. Unhappily, Mr. Wood was unwell when we called but we wish him a speedy return to good health.

The houses and the tenants in this area are, of course, a representative cross section of those to be found in all the other places served by our Brewery but one left the district feeling that perhaps the people living there were slightly luckier than most in the facilities available and in the personalities ready to serve them.

Yes it's a friendly place—North Hants.



Mr. Cuisick, manager of the "Heron" toasts two old friends—Mr. R. Todd, the house's first customer in 1937, and Mr. G. S. Davies, (extreme left) licensee of the nearby "Duke of York".



Posing for the photograph are Mr. and Mrs. H. C. Davis, Mr. Hill, and a rather ungrateful bush baby.

UNUSUAL VENUE

The October meeting of the Reunion des Gastronomes was exceptional in that it was only the second time in the Association's history that ladies were invited. The venue was the Fellows Restaurant, at the Zoological Gardens, and guests were greeted in the lounge, where there was a cocktail bar, by keepers in charge of a variety of animals. The members and their ladies enjoyed their unusual surroundings as soon as they had become used to drinking their aperitifs under the curious gaze of snakes, alligators,

chimpanzees, bush babies, and the other animals who were present.

Many of these animals were not content just to gaze, but quickly made themselves better known to the members.

The photograph shows Mrs. H. C. Davis, wife of the Manager of our Hotels and Catering Department, holding an Australian Bush Baby, which was ungracious enough to bite her when she passed it back to its keeper. With Mr. and Mrs. Davis is the Catering Manager of the Zoological Gardens, Mr. Hill.



Mr. and Mrs. G. Taylor (RIGHT) co-operating in one of the acts put on during the evening.

Dancing was another attraction enjoyed by the customers in their fancy dress.



Mrs. Taylor chatting with two of the customers who supported the effort of herself and her husband.

A NIGHT UNDER THE BIG TOP

The last special night in aid of their Guide Dog Fund to be held by Mr. and Mrs. George Taylor, at the *Jack of Both Sides*, Reading, on 10th October, certainly went with a swing. Although influenza reduced the number of people present and caused the band to cancel its engagement at the last moment, over a hundred tickets had been sold to ensure the financial success of the occasion, and those people who did turn up set out to enjoy themselves with a will.

Visitors came from places as far away as Clacton, London and Kent, and one

of them told a *Hop Leaf* representative that she had not missed any of the nights, and very much regretted that this was the last one. In an interview Mrs. Gladys Taylor said that as a result of the publicity given in a recent issue of the *HOP LEAF GAZETTE* they had received thirty-one letters expressing interest in the occasions and praising the efforts of Mr. and Mrs. Taylor in raising money for such a worthy cause.

A letter from a customer of the *Jack of Both Sides* is published elsewhere in this issue.

THE INTERNATIONAL-ALE

Every country has its own way of saying "Cheers!" Here is a quick round-up of how they raise their glasses from Milan to Moscow :—

France	- - -	A votre santé !	Spain	- - -	Su Salud !
Germany	- - -	Prosit !	Italy	- - -	All vostra (salute) !
Austria	- - -	Prost !	Finland	- - -	Tervis !
Holland	- - -	Gezondheid !	Switzerland	- - -	Prosit ! (or Gsundheit !)
Denmark	- - -	Skaal !	Czechoslovakia	- - -	Na zdravi !
Sweden	- - -	Skål !	Russia	- - -	Za vashe zdorovie!

There is even a "Cheers" in Hindii—App ki se-va-mé !



One for the Record

When the U.S.S. *Tarawa*, a Submarine Chaser Aircraft Carrier, put into Plymouth earlier this year to take part in the N.A.T.O. Exercise, one of the places naturally visited by the crew was the *West Hoe Hotel* which is not only in close proximity to the Great Western Docks where all the passengers are landed from incoming liners, but is within a stone's throw of Plymouth Hoe. One of the visitors was the Chief Petty Officer in

charge of the Photo Laboratory, whose job it was to make a photographic record of everything the ship did and everywhere she went—and he even included a visit to a Simonds Tavern ashore! He took this picture of the bar where Mr. W. Willis is the Manager, having joined us from the Palace Theatre, Plymouth, where he was Manager for a number of years.

Mr. Willis points out that one of the customers is a local man who will be very well-known in the Reading Office!

DEATH OF MAJOR JOHNSON

We deeply regret to record the death on 29th June last, at the age of 81, of Major F. J. Johnson.

Major Johnson commenced his association with the Firm in April, 1900—was appointed London Manager in October, 1910, retired on the 31st March, 1947—completing thirty-seven years as London Manager.

Amongst his many activities he was a Freeman and Liveryman of the City of London and a prominent Freemason.

The funeral was, at the family's request, a private one, and among the many floral tributes was a wreath from the Company.

Our sympathy in their sad loss goes to his widow, Mrs. J. McGregor Johnson, and his two sons, Mr. Charles and Mr. Fred Johnson.

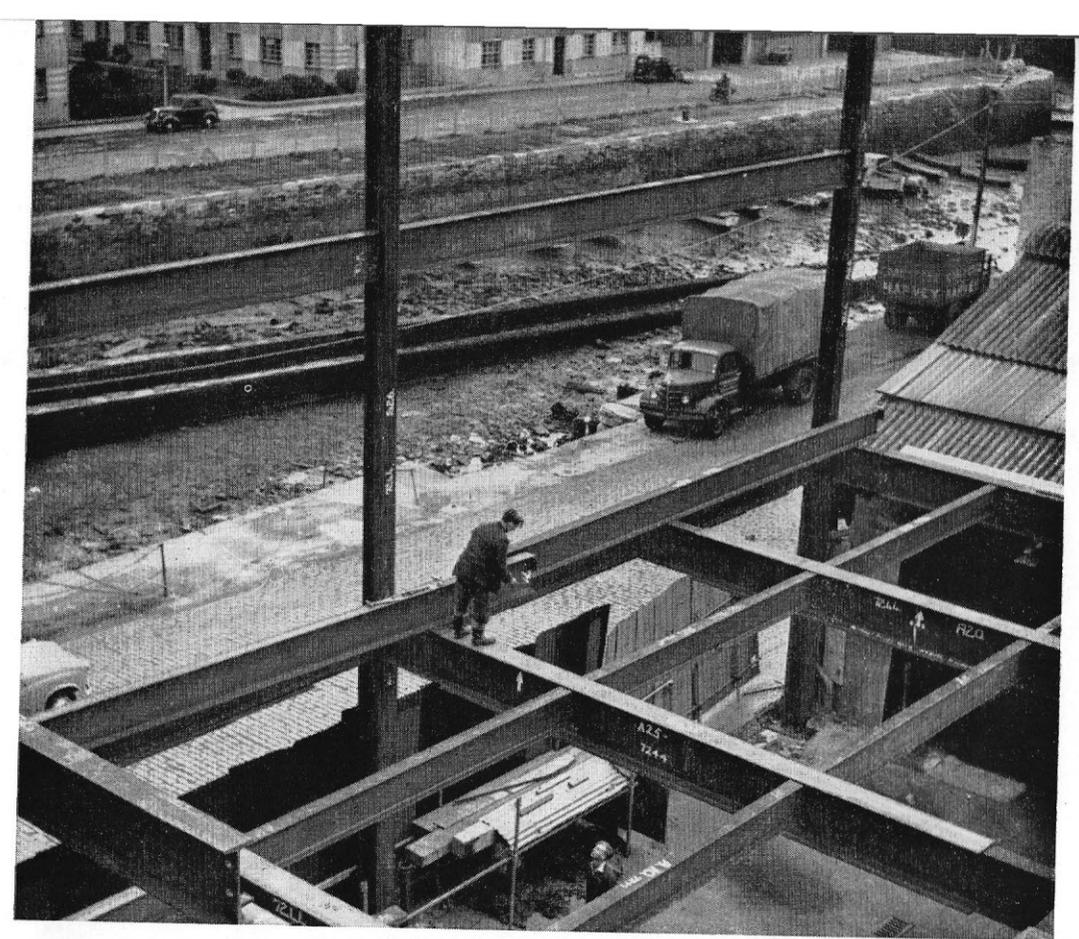
Letter to the Editor

Dear Sir,

As a customer of the *Jack of Both Sides* I should like to put on record how much my husband and I, and no doubt many other people, appreciate the efforts made by Mr. and Mrs. Taylor to raise money to provide a guide dog for a blind person. Very much thought, organization, personal expense and real hard work goes into the parties which they run, and from our point of view it is a most pleasant and painless way of being separated from one's money.

Mrs. GRACE COOK.

Reading.



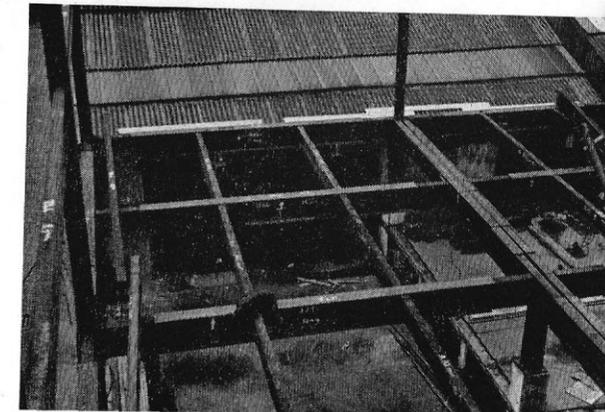
It was low tide at Tamar when this picture was taken, but sea-level is high enough for most people when there is only a narrow girder to walk on.

EXTENSION at TAMAR

A new two-storey building now being erected at Tamar illustrates yet again that there is no standing still in our industry.

The policy of the Board of Directors in rebuilding and modernising their plant and buildings wherever possible is being further implemented by the erection of this building which will include a Stock Room, out-loading Bays and a Transport Office. It covers the present out-loading Bay and part of the present Bottling Hall.

Showing how the extension is formed on to the existing building. Such pictures must always earn new respect for the architects and builders who work out these things.



HOP LEAVES



The winning darts team of the "Waggon and Horses," Hartley Row, in the Shinfield and Swallowfield Darts League. The finals were held on the 23rd August at the "Waggon and Horses."

The smiling tenant behind the bar of the "Commercial Hotel," Millbrook, is Mrs. Chelley. On Sunday, 13th October, a Harvest Festival at this house raised the sum of £28 10s. 0d., which was sent to the Institution for the Blind.



Our congratulations to Mr. Philip Cohn, of the *Park Inn* at Kingskerswell who recently won the *News of the World* Trophy for the best bloom at the Annual Show of the Devon and Cornwall Chrysanthemum and Dahlia Society at Plymouth.

Mr. Cohn is a dahlia grower of considerable renown since, in addition to winning the *News of the World* Cup which is the premier floral award for the West of England, he won the Devon and Cornwall Open Cup for Dahlias and the National Dahlia Society's silver and bronze medals. He had previously won the *News of the World* Cup in 1954, and is a well-known local judge in the West Country.

In addition to being an exhibitor Mr. Cohn is also an author and writes articles for gardening magazines.

Mr. Vic Collier, licensee of *The Maypole* at Hitcham, Slough, is keenly interested in boxing. So much so that he has a gymnasium in his house in which he allows local boxers to train. He received a good write-up in the *Windsor, Slough and Eton Express* earlier this year when local boy, Ken Langford, trained for his fight for the Welsh Bantam-weight Championship in Mr. Collier's house.

Mr. Collier stated in an interview with a representative of this paper, "Slough used to be so well-known as a centre for



The successful darts team of the Sutton Social Club, Plymouth, with the Plymouth Euchre League Knock-Out Cup for 1957.

boxing. We have the finest facilities for training and road-work and I aim to renew interest."

Mr. Collier was formerly connected

with the Repton Club at Stepney. The boxers who use his training facilities now attract interested customers from a wide area.



"The Three Tuns," Staines, Darts Team which won the Staines and District "Hop Leaf" Darts League Individual Championship (held by the Captain) and the Four's Knock-Out Competition Winners Cup (held by Mr. George Stobbart, tenant). Mr. Stobbart will be remembered by football followers as a professional player for Middlesbrough, Newcastle United and Brentford.

Wine Winter Warmers

Mulled Wine is Winter's most invigorating drink, the ideal drink with which to greet guests or to send them home on a cold night. It has the advantage of being both cheap and simple to prepare; there are only two things to remember:

1. Have your mull warm enough, but don't keep it on the boil. A luke-warm mull is a mockery, but a boiling mull soon loses its "kick."
2. See that the strength is right for the time of the day and the mood of your guests.

The following recipes are merely guides. If you are out of stock of one of the ingredients, just make up something similar that takes your fancy; any inexpensive but sound red wine—even if rather coarse or rough—will do, but never try to mull a sour or acid wine; the more you warm it, the more the imperfections will come through. Alternative ingredients are honey instead of sugar, orange, grapefruit or pineapple instead of lemon, or different spices. A glass of Port or of Brandy can be added with success to practically any mull.

The ideal way to keep your mulled wine warm is to pour it back into bottles after making, and then stand the bottles in a basin or bucket of hot water. Alternatively, if it is kept in a jug or saucepan, you can warm it by inserting a red-hot poker. The poker seems to make the mull smoother and more velvety, ironing out any initial roughness.

The inexpensive red wines are the most suitable. They include Claret, Burgundy and other French wines, Australian, South African, Italian, Portuguese or Spanish red wines, Algerian and many others.

With any of these, and with spices and flavourings from the kitchen cupboard, you can have fun in experimenting with different mulls and devising your own exclusive mull for the delight of your guests.

Here are some suggestions:

1. Bordeaux Bowl.

Ingredients:

1 bottle Claret ½ sherry glass Orange
1 tablespoonful sugar Curacao
Grated nutmeg

METHOD: Heat mixture, but do not boil. Add one sherry glass Port instead of Curacao if preferred.

2. Yule Punch.

Ingredients:

1 quart Claret 1 cup of sugar
Lemon slices Grated nutmeg

METHOD: Heat the wine, sugar and nutmeg to boiling point. Remove grated nutmeg. Pour into glasses with slice of lemon in each glass.

3. Mistletoe Mull.

Ingredients:

1 bottle Burgundy 2 cups of water
2 lemons 4 sticks of cinnamon
1 cup granulated sugar (or ground cinnamon equivalent)
4 cloves

METHOD: Boil water with sugar, cinnamon and cloves for five minutes. Add lemon thinly sliced and allow to stand for ten minutes. Add wine and heat slowly, but do not allow to boil. Put it in a pitcher or jug and serve very hot. A silver spoon in each glass will prevent it from cracking.

4. Spanish Bolland.

Ingredients:

1 quart Spanish Red Wine 1 cup sugar
Lemon slices Grated nutmeg

METHOD: Heat wine, sugar and nutmeg to boiling point. Remove grated nutmeg.

Pour into glasses with slice of lemon in each glass. (Place a silver spoon in glass before pouring in mixture to prevent glass breaking.)

5. Christmas Cup.

Ingredients:

1 bottle Red Wine ½ sherry glassful of
1 tablespoonful sugar Orange Curacao
Grated nutmeg 1 egg

METHOD: Take one bottle Red Wine. Add one-half sherry glassful of Orange Curacao and one tablespoonful of sugar, plus grated nutmeg. After taking the brew off the fire, add a well-beaten egg to the mull. To make it even more Christmassy, add sherry glassful of Port instead of Curacao.

(Reproduced from "The Friends of Wine").

Hop Leaves (CONTINUED)

Mr. T. Williams, of the *Nag's Head*, Sunningdale, was the host the other night when Mr. A. R. Chapman, Chairman of the Rise Tenants' Association, presented a trophy to Mr. R. Blake for winning the Beer Race for the *Nag's Head* at the Rise Tenants' Association August Bank Holiday fete. This trophy is a Challenge

Cup for the house, with a pewter tankard for the successful candidate, and is competed for by representatives from each of the public houses in Sunningdale.

A new ballroom floor has been laid in the *York Tavern and Restaurant*, Bridgend, so that it is now possible to accommodate parties of 250 people.

Popular dance band leader Eric Delaney enjoying a glass of S.B. at Plymouth Press Ball. With him are local band leader Mr. Frank Fuge and Mr. Algate of the Western Herald and the Western Morning News.



NATURE NOTES

by C.H.P.

Pearls of Great Price

Consider the seasons, the joy of the spring, the splendour of the summer, the sunset colours of the autumn, the delicate and graceful bareness of winter trees, the beauty of snow, the beauty of light upon the water, what the old Greek called the unnumbered smiling of the sea. In the feeling of that beauty, if we have it, we possess a pearl of great price.

So wrote that great statesman Lord Erey of Falloodon. And it is a pearl of great price, isn't it, to possess that feeling of beauty which appears to be intensified if you take an early morning walk?

Tit Bits

A friend of mine feeds the tits regularly and the board on which he places pieces of meat has become soaked with the fat. Now the tits may be seen pecking at the board and their little beaks have removed very much of the wood. It has almost all disappeared and if it formed part of their food I do hope they have not suffered from indigestion. But perhaps they only do it for mischief. I have often watched them at it and the tap, tap, tapping can be heard many yards away. What charming little ways they have! At my bird table I have blue tits, great tits and cole tits and they have been feeding there since September. A robin and other little birds also come to have a good feed. The robin has fed out of my hand, sat on the arm of my chair and

sung to me. Once or twice he has taken food from my tea table.

A Fox Family's Larder

A fox is often killed by hounds but I often wonder how many "kills" a vixen and her cubs are responsible for during a season. Near such a family's earth there was recently discovered the remains of ten different kinds of fur and feather including pheasant, chicken, rabbit, rat, moorhen, duck and hare. Several dead moles were lying around and apparently these had been killed more for fun than for food. And these foxes were none too clean in their habits. How different is the badger. I doubt if any wild animal is more particular in his domestic habits. Every day he cleans out his home and makes it spick and span. And yet the badger will eat food when it is about as "high" as it can be. But there is no accounting for tastes. I know some people who would not think of touching hare or pheasant until it was in a very "lively" condition, but not for me thank you.

Only Gone to Sleep

The season of winter is at once the close and the commencement of the year. Like the natural sleep of man, and the night which succeeds the day, it includes the closing period of rest after labour, and the awakening dawn of refreshment after repose. While the body of man reposes, and the mind is chained in healthful inactivity, or dallies with some pleasing fancy in its dreams, the restorative physical operators are busily at work: the blood is circulating through the frame, the lungs are fulfilling their important vital functions, the digestive organs are busy in their appointed task, and the slumberer arises in the morning a new man. So, too, with nature, after winter's sleep.

Obituary

We deeply regret to announce the death of the following friends of the Company. Our sympathy is extended to all those who have been bereaved.

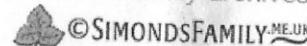
Mr. F. Buckland, on 3rd October, 1957, aged 78 years. Mr. Buckland was a representative of the Portsmouth Branch of the Company for 21 years from 1925 to 1946. Prior to joining the firm Mr. Buckland was a Royal Marine Lieutenant.

Mr. H. Green, on 23rd October, 1957, aged 91 years. With 20 years service behind him, Mr. Green retired on pension on 9th May, 1935. A member of the Transport Department at Reading, "Harry Green" drove both horses and lorries in delivering the Company's beers.

Mr. F. G. Coleman, on 11th October, 1957. Mr. Coleman had 27 years service with our Reading Brewery on the Stables Staff when he retired earlier this year on 11th February.

Mrs. J. E. Plank, wife of our tenant at the *Fisherton Arms*, Salisbury, who died suddenly on 8th November, 1957, at the age of 37. The funeral, which took place at Devizes Road Cemetery was attended by a large number of business friends and associates. The Company was represented by Mr. R. Paice and Mr. R. C. Penton.

Courtesy of the
Simonds family archives



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