

# H. & G. SIMONDS BREWERS



# READING



Courage brewery (formerlây Simonds) 1984  
from roof of multi-story car park



Looking up Bridge Street towards town 1979  
Office block on left.



Concrete warehouse 1979

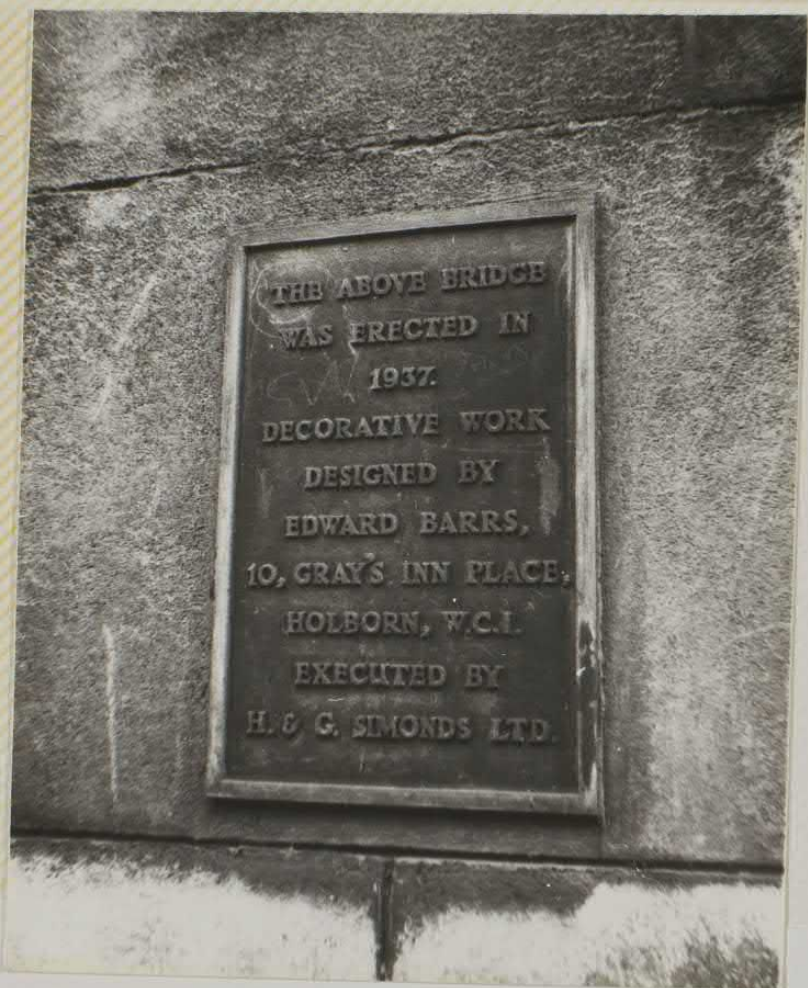


Plate on concrete warehouse referring to conveyor bridge high above Bridge Street 1979



Entrance gates to office block in Fobney Street 1979



Concrete warehouse from Gas Lane



Office block 1979



Looking up River Kennet from Bridge Street 1979



Liquor tanks 1979



Rear of Seven Bridges House 1979



Old Simmond's Seven Bridges Brewery in background and cask yard from Bridge Street 1979



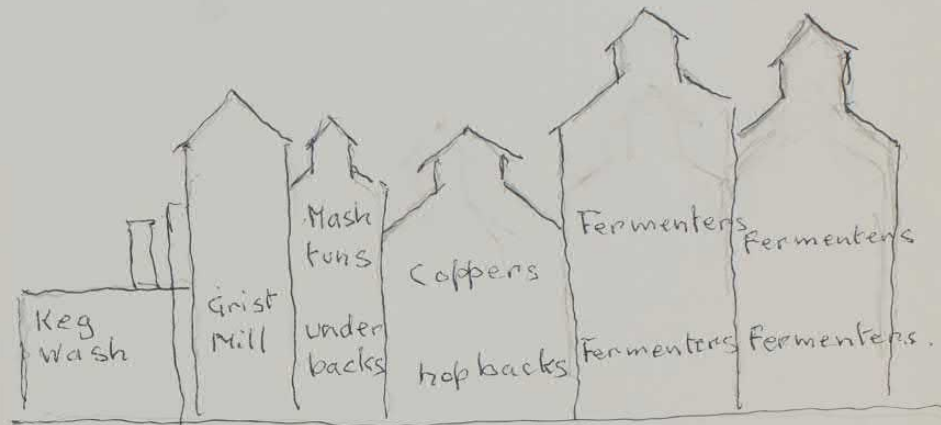
Old Bear Inn in Bridge Street



Courage Architects Dept. Bridge Street 1979



External of Power House 1979



Rear of brewery 1979



Rear of Castle Street. Remains of old South Berks Brewery  
with cellars underneath 1979



Spent hops loading bay 1979



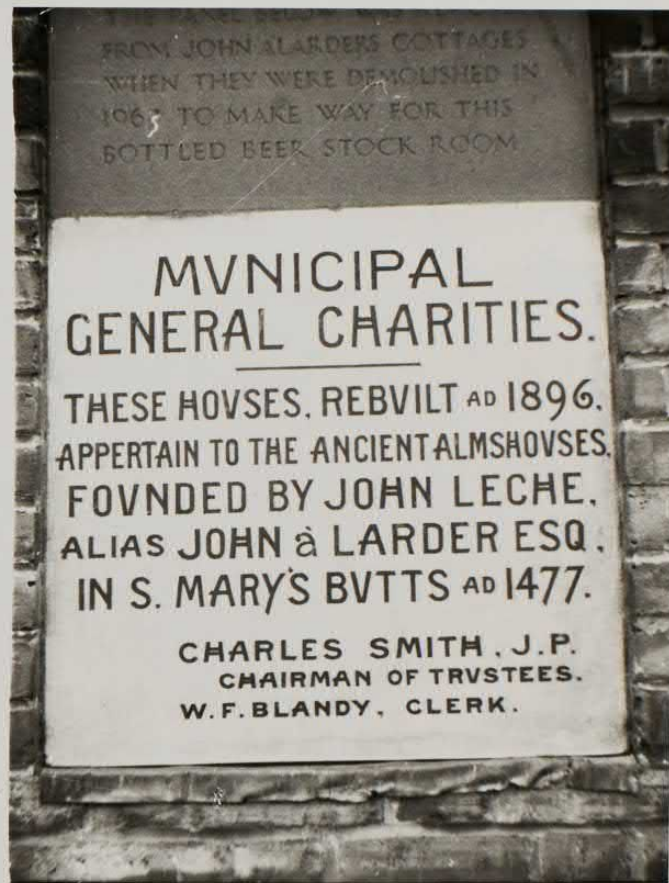
Rear of 19 Castle Street. Centre Courge Club



Spent grains loading points 1979



The Holy Brook at the rear of Castle Street 1979



On beer bottling building at Rear of Castle Street 1979



Rear of 17 Castle Street 1979

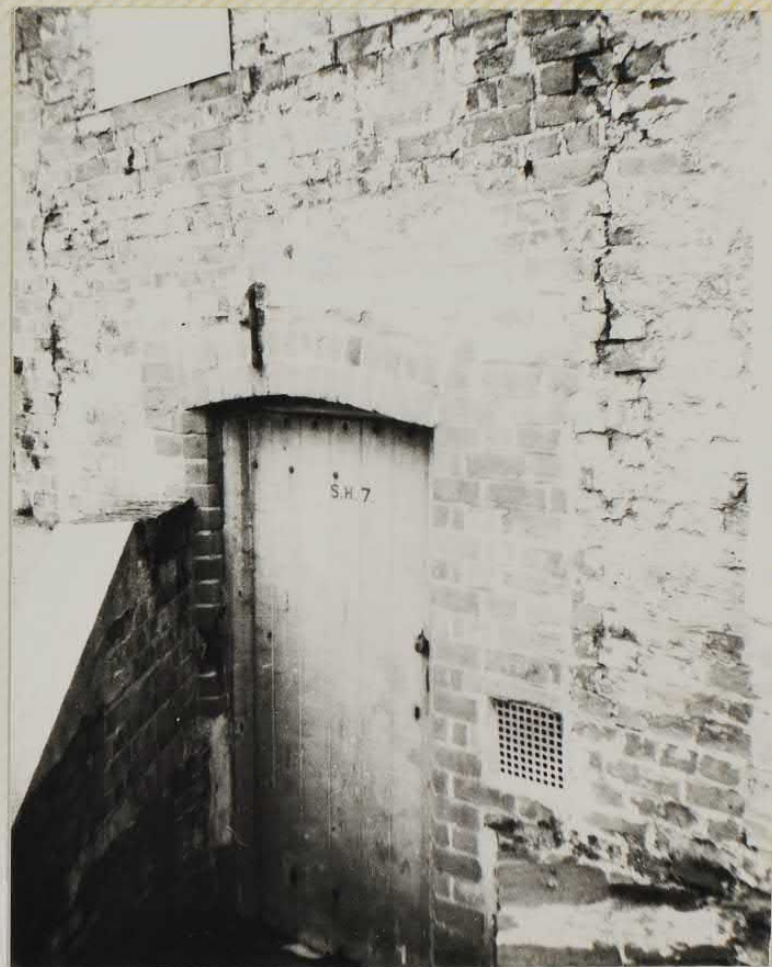


Rear of 19 and 17 Castle Street 1979





Part of Old South Berks Brewery at rear of Castle Street 1979



Entrance to old cellars behind Castle Street 1979



Remains of No 1 Malting 1979



Wallplate on No 1 malting 1979



No1 Malting 1979



Transport marshalling yard with No3 Malthouse



No3 Malting 1979



Transport marshalling yard and No3 Malthouse 1979



Date stone of 1899 on No 3 malting 1979



Fobney Street looking east 1979



Horse hospital in Fobney Street



Rear of horse hospital in Fobney Street 1979



Rear of Fobney Street 1979



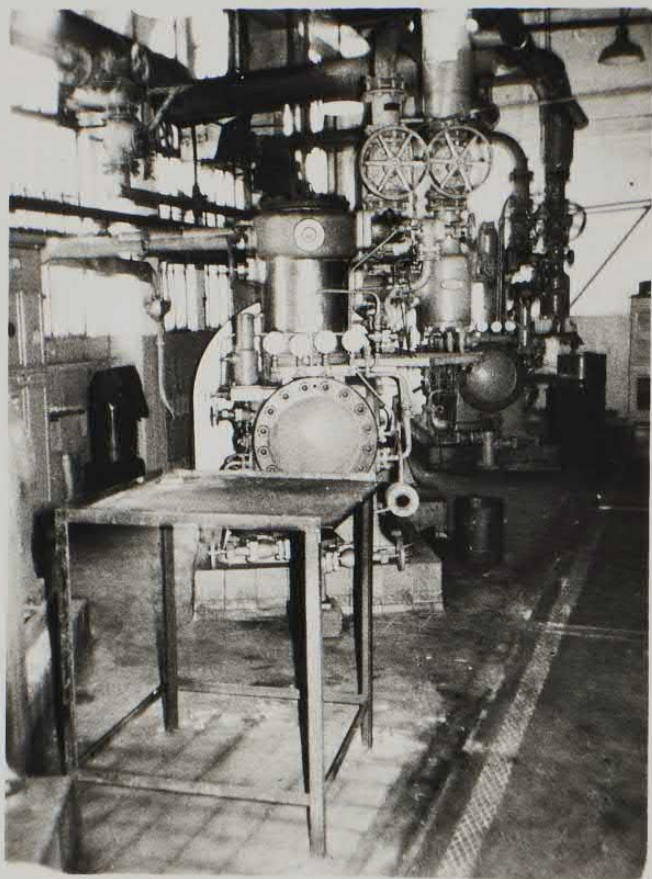
Horse hospital from rear 1979



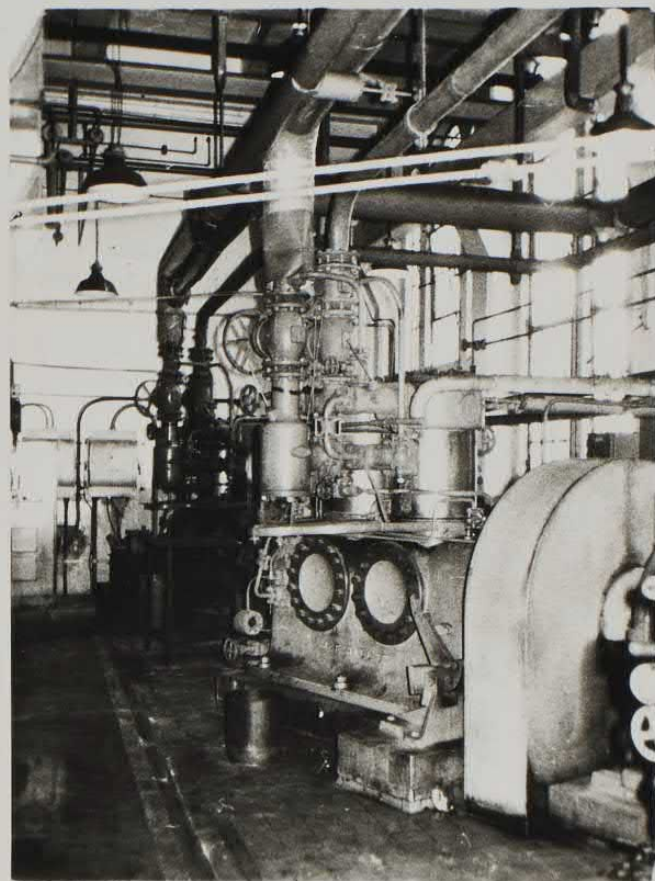
Wheelwrights shop 1979



Wheelwrights shop 1979



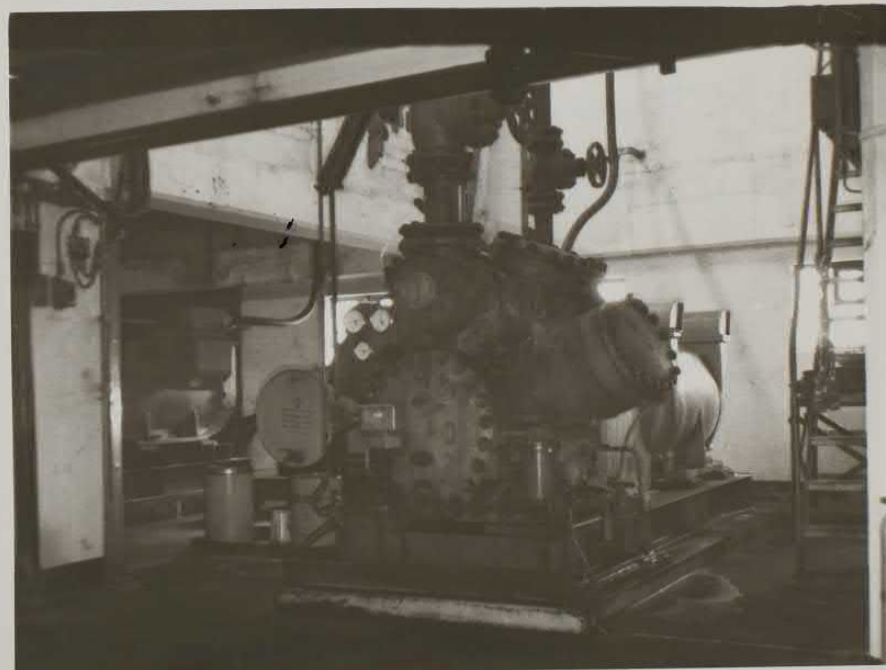
Ammonia compressors



Ammonia compressors



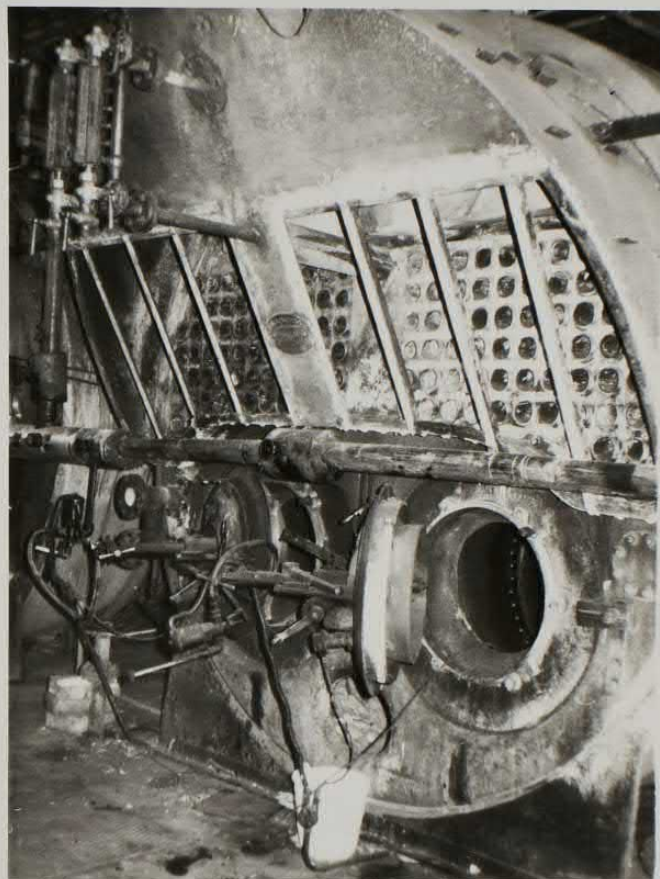
Spent grains loading bay



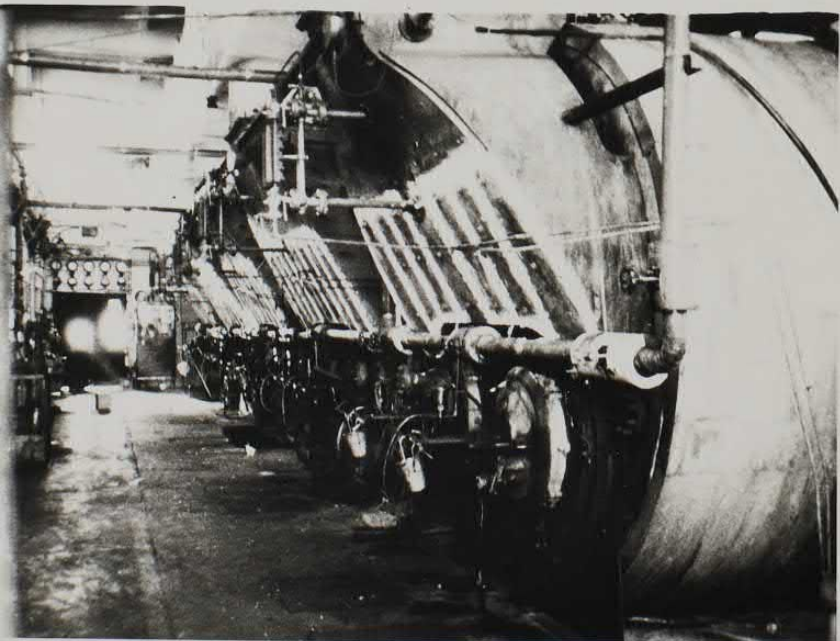
Ammonia compressor



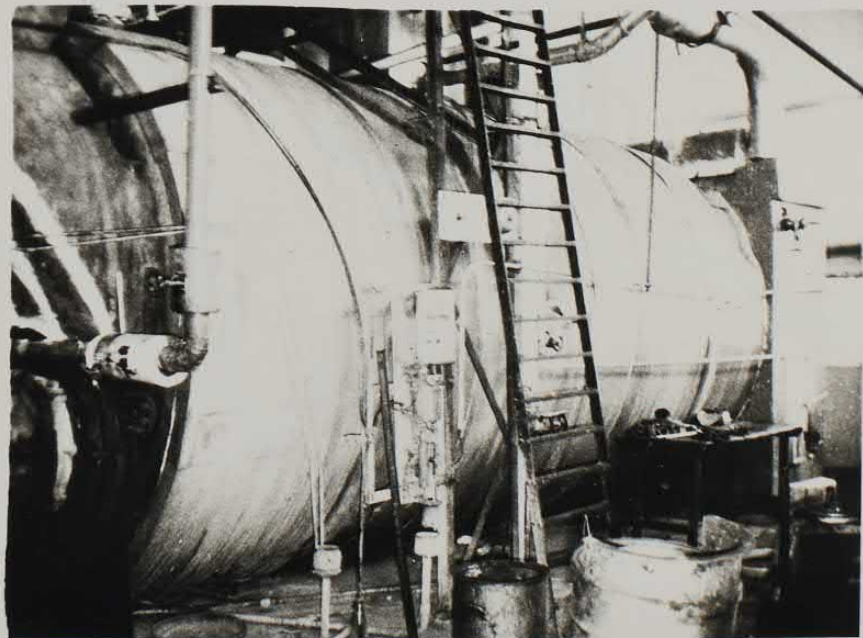
Induced draught fan steam engine, Maker Reader



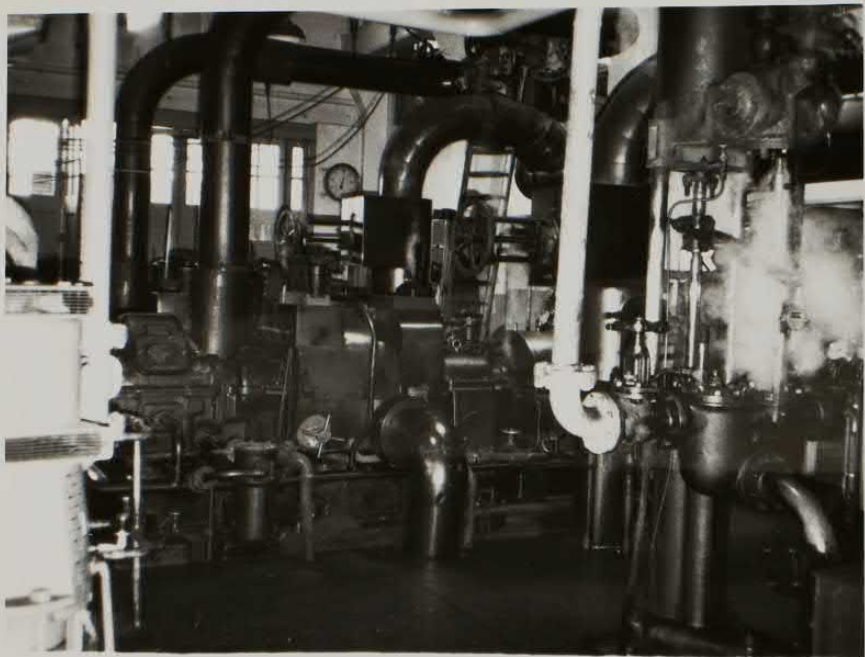
Boiler opened up for cleaning



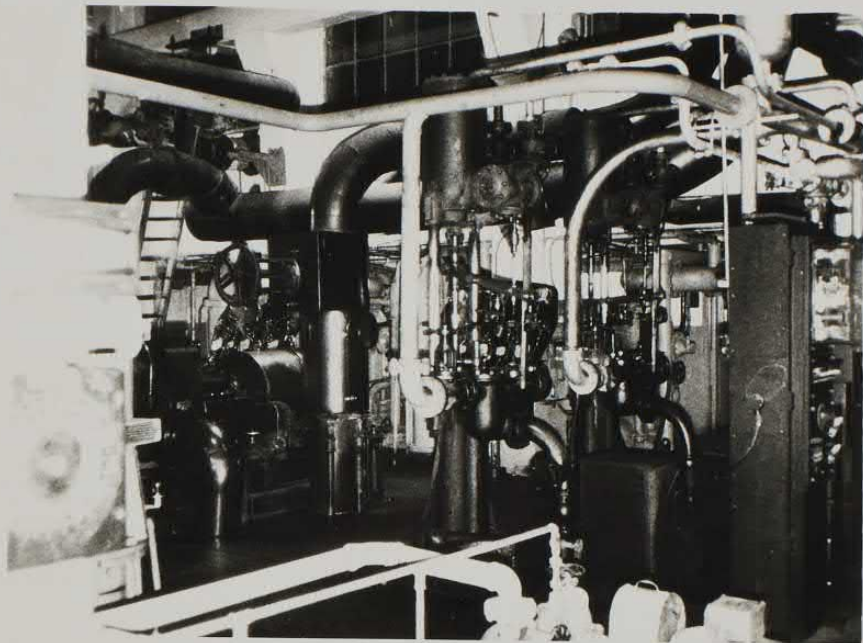
Steam boilers



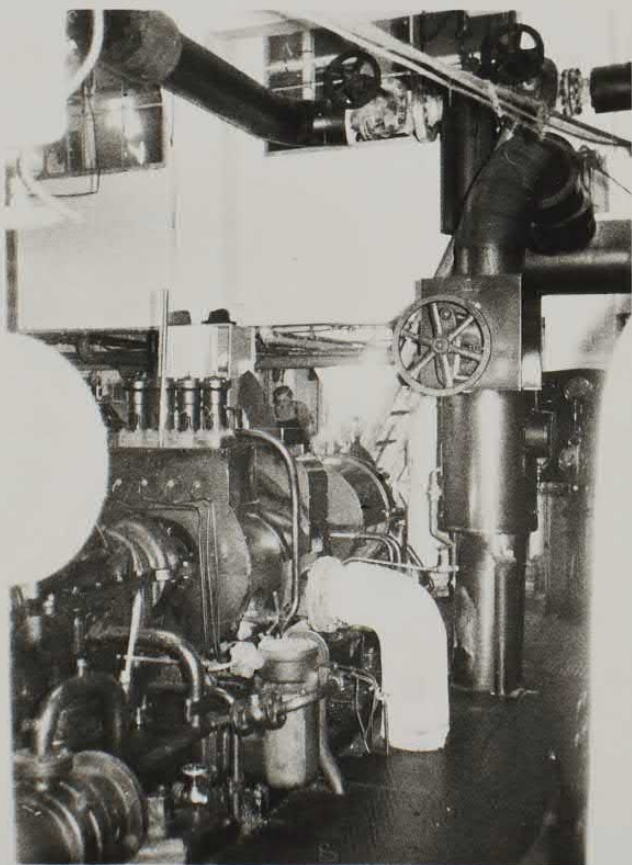
Steam boiler



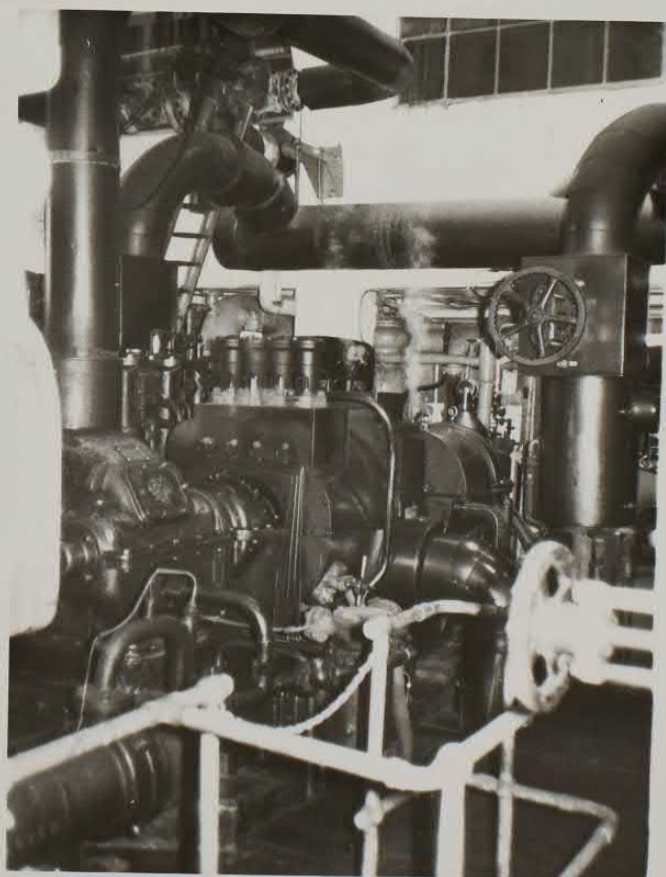
Weir steam boiler feed pumps on right



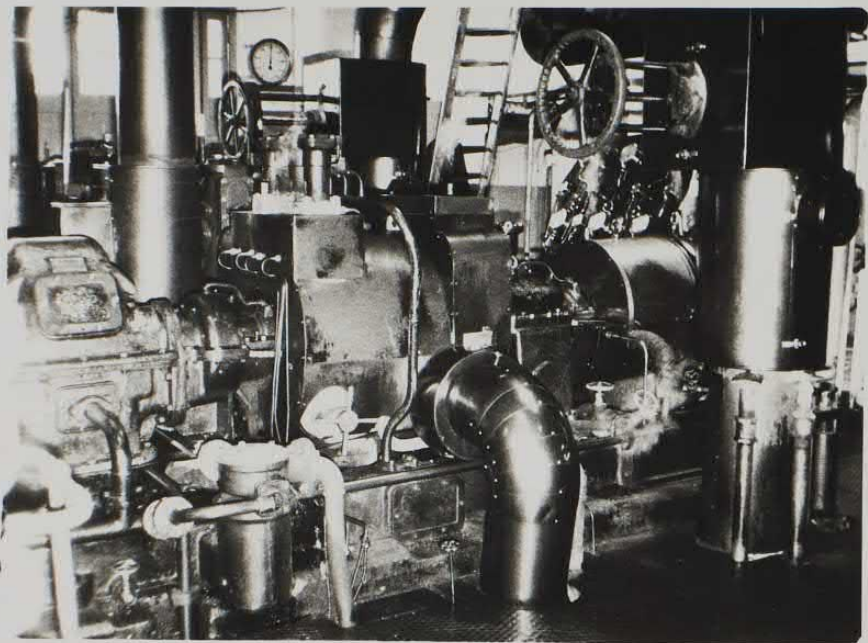
General view of engine room



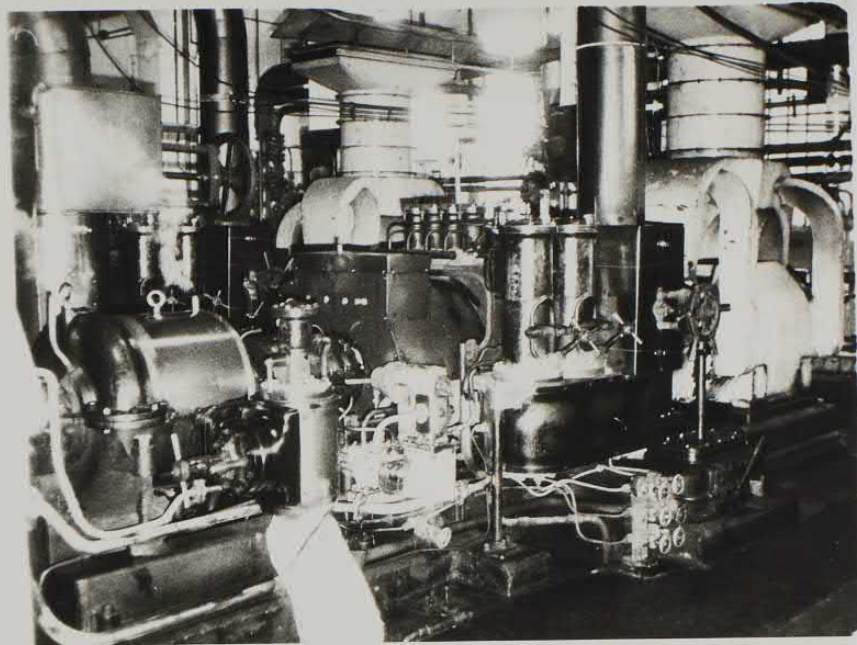
Steam turbines



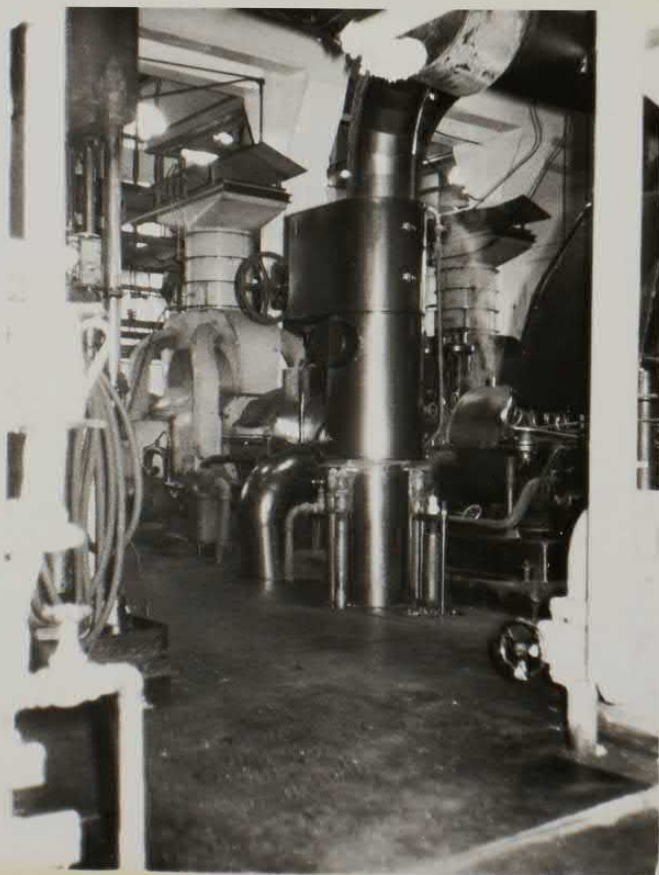
Steam turbines



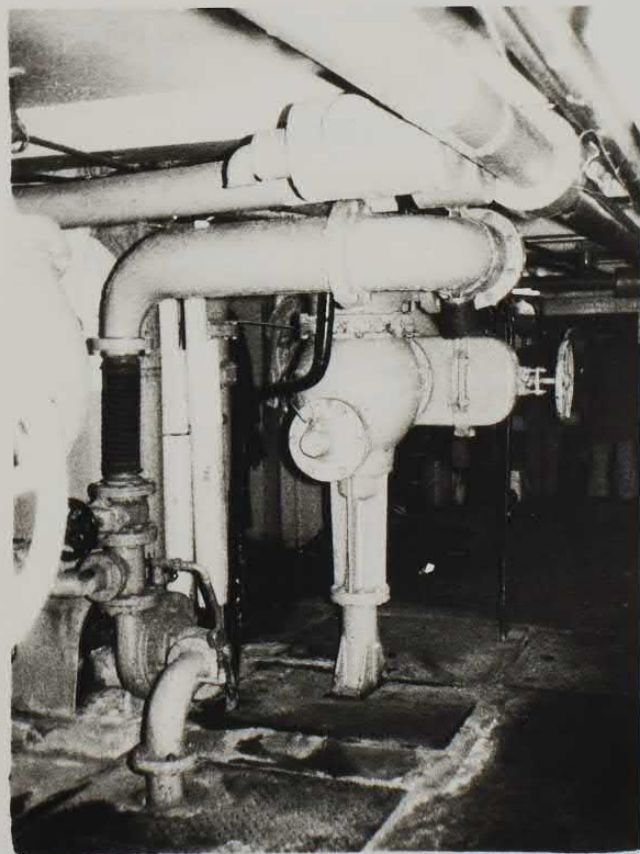
Steam turbines



Steam turbines Steam turbines

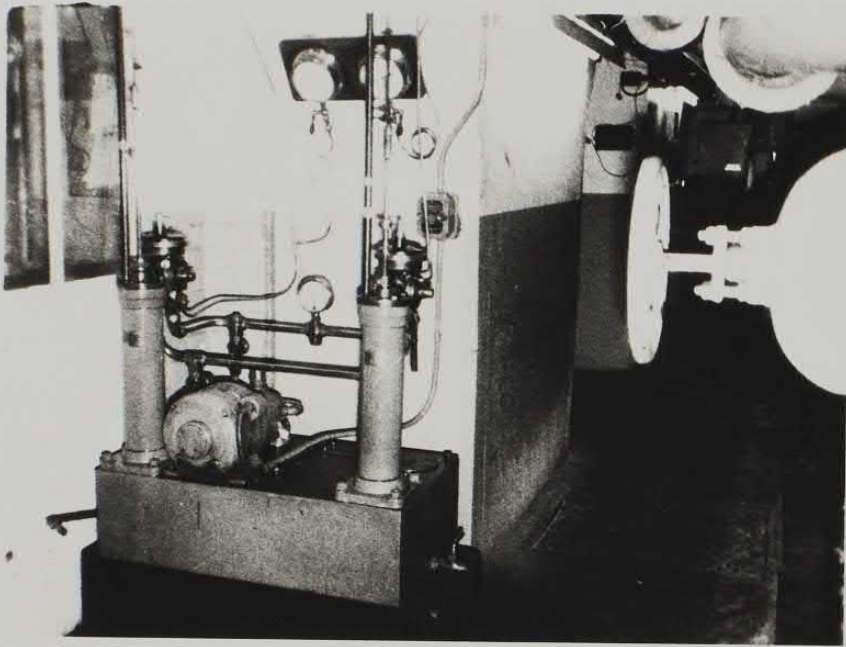


Steam turbine



Jet condenser for steam turbines





'Arca' controllers for process steam



Grist bin in background and mixing vessel



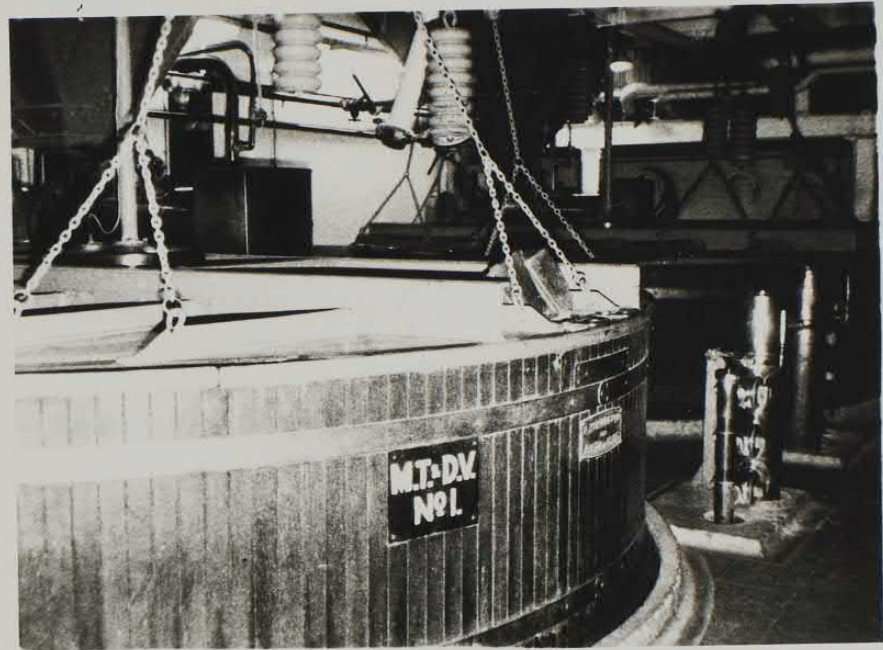
Interior of mash tun showing grid



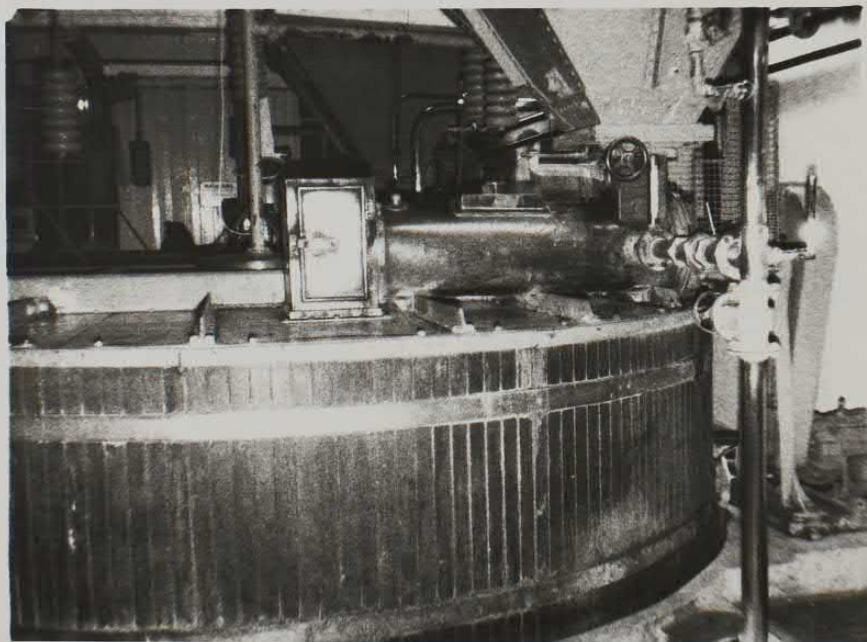
Mash tuns Nos 1 and 2



Mash tuns Nos 1 and 2



Mash tun No1



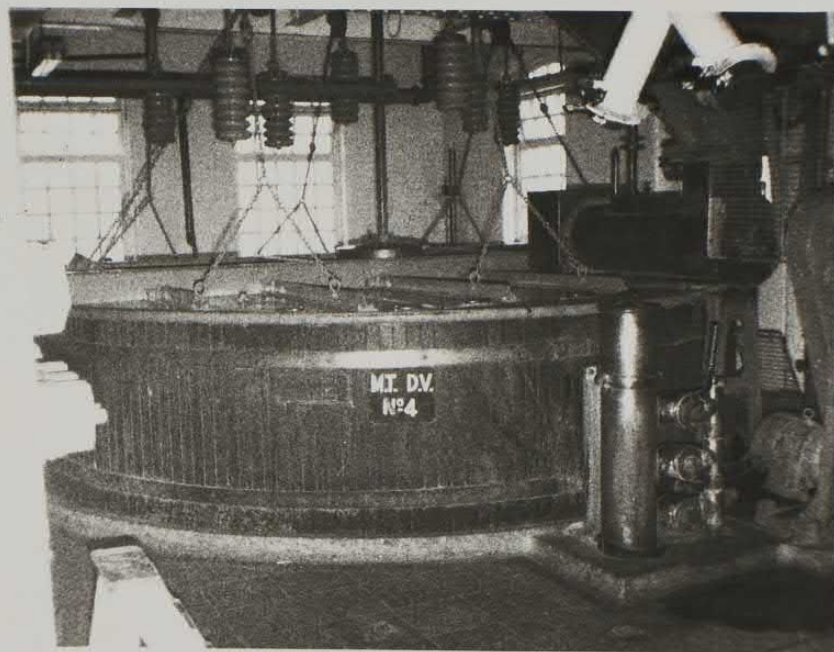
Mash tun No2 with grist mixer



Mash tun No2 with grist mixer



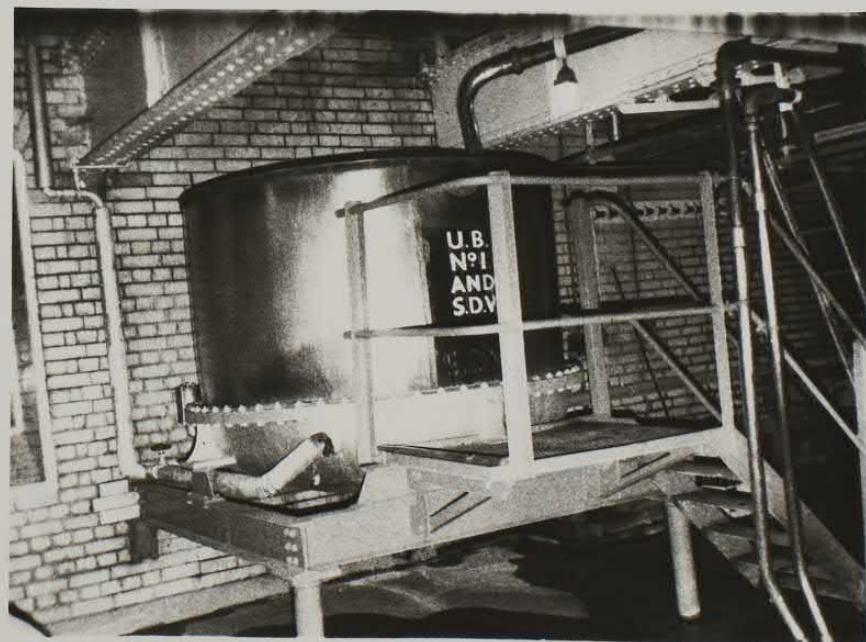
Mash tun No 3



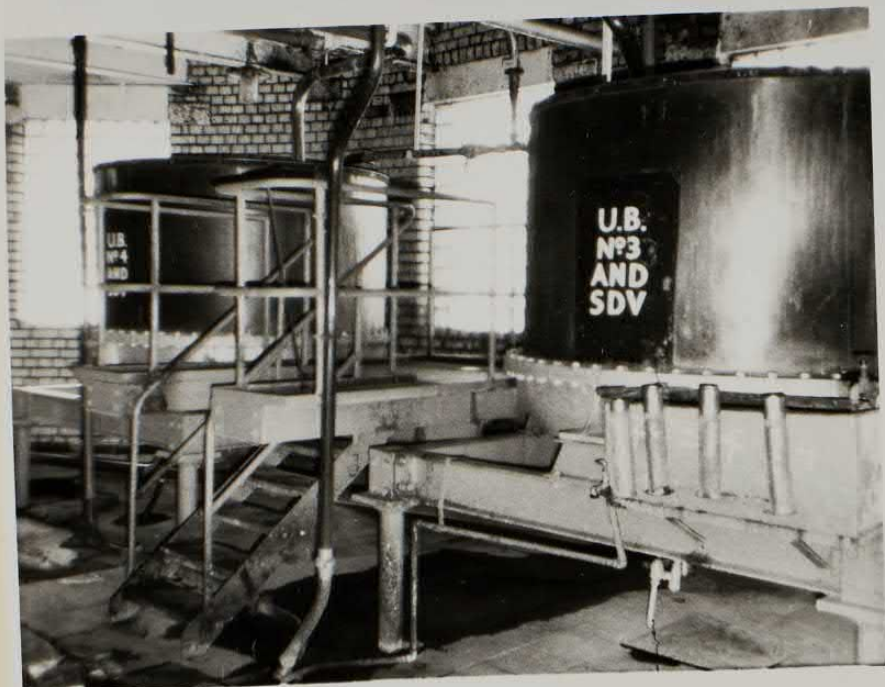
Mash tun No 4



Underbacks Nos 1 and 2



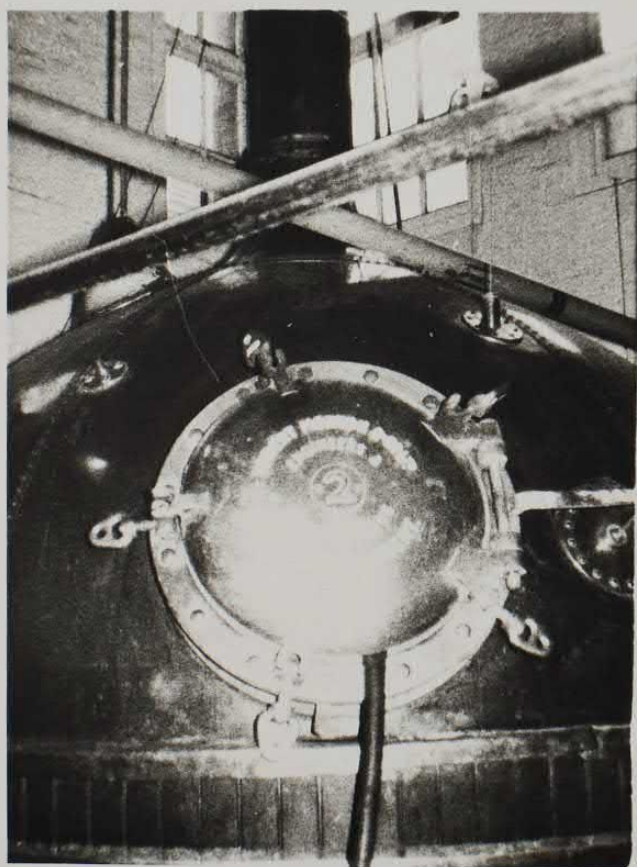
Underback No 1



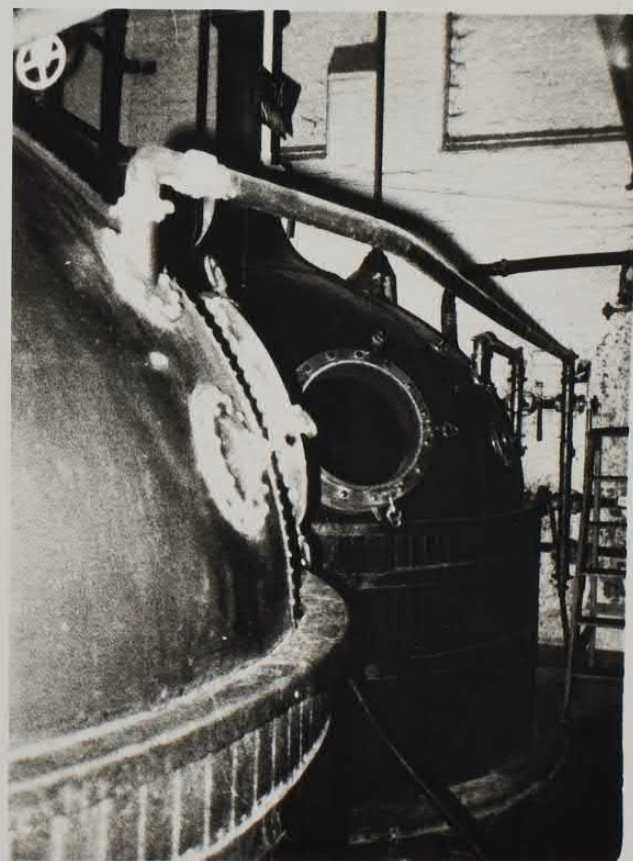
Underbacks Nos 3 and 4



Caustic tanks near underbacks



Wort copper No5



Wort coppers Nos5 and 1



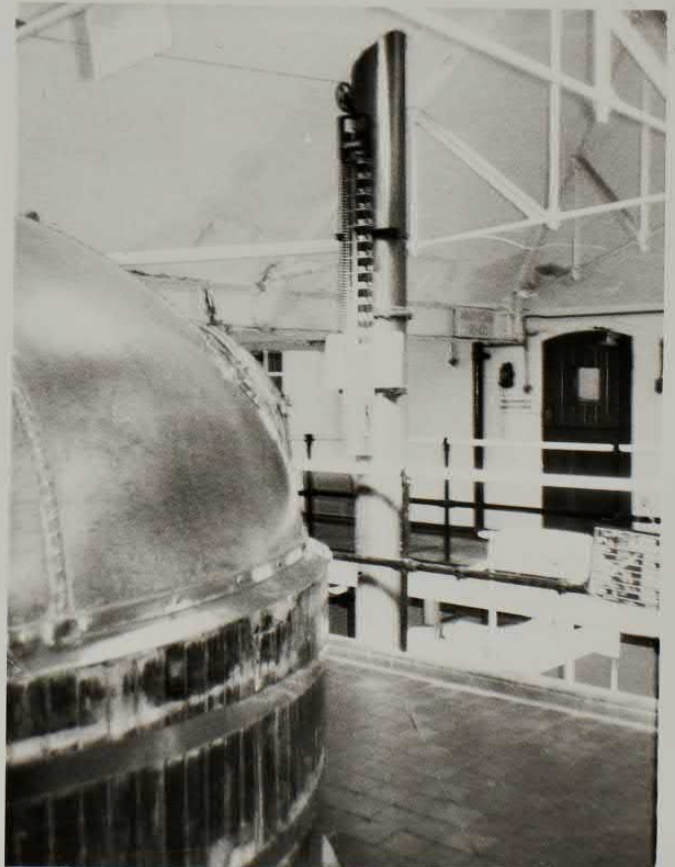
Wort copper No5 in front No1 at rear



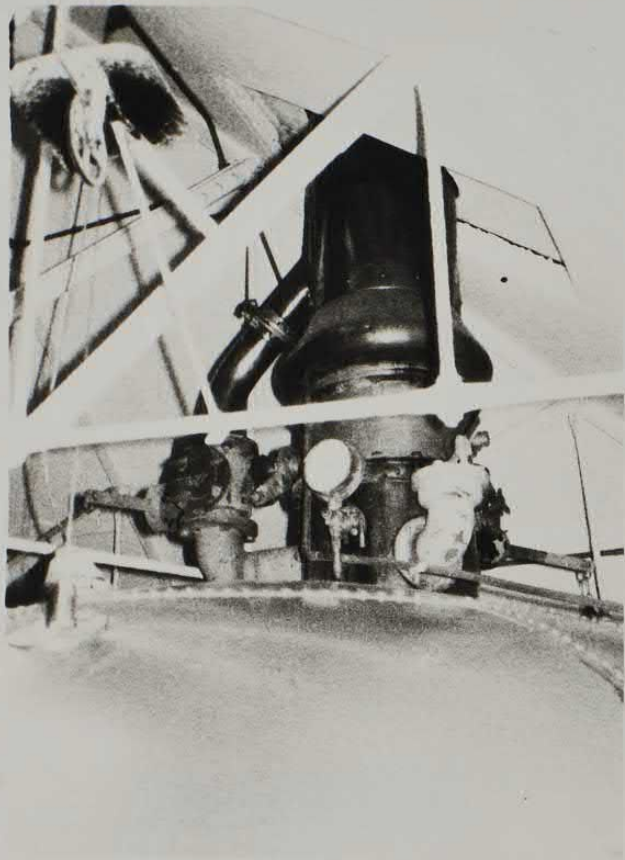
Top of wort copper No2



Top of Wort copper showing vent valves



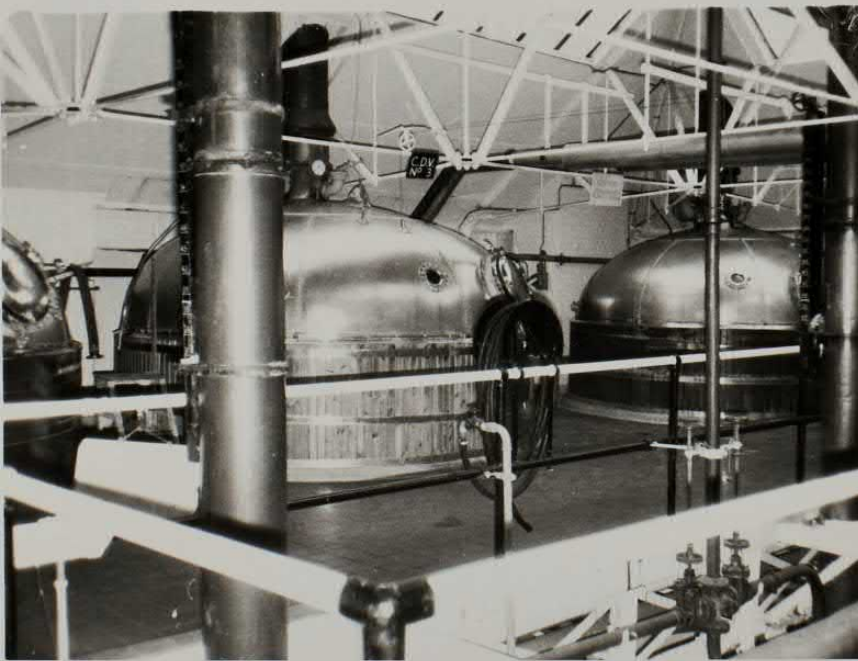
Wort level gauge on post



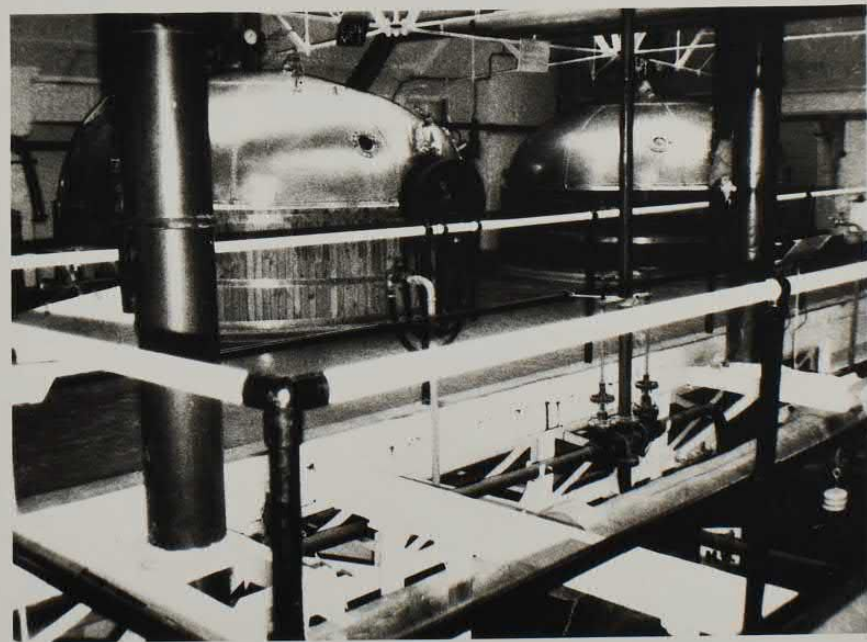
Relief valve and vent on wort copper



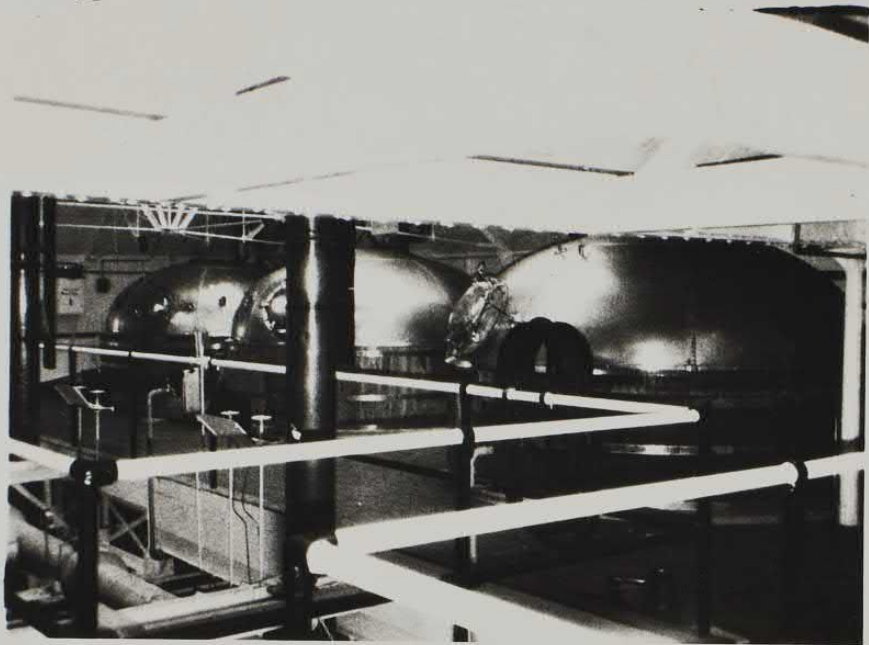
Relief valve and vent on wort copper



Wort coppers left to right  
Nos 4, 3 and 2



Wort coppers Nos 3 and 2



Wort coppers from left to right Nos 4,3 and 2



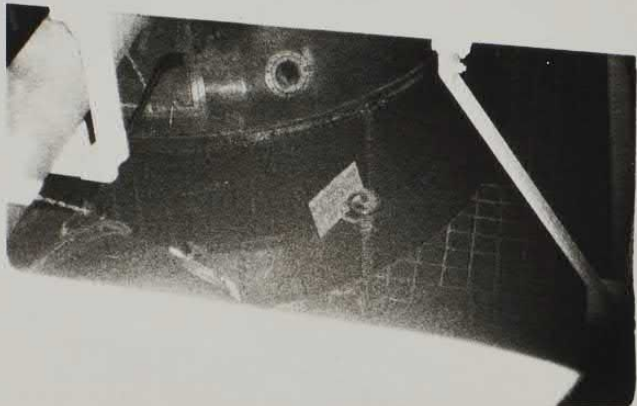
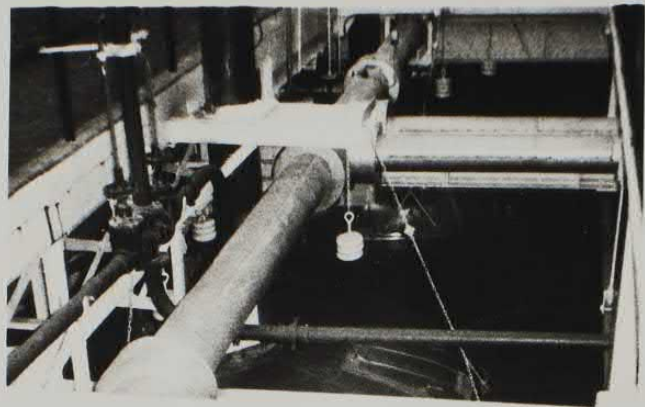
Wort coppers left to right Nos 4,3 and 2



Casing over steam heater in wort copper



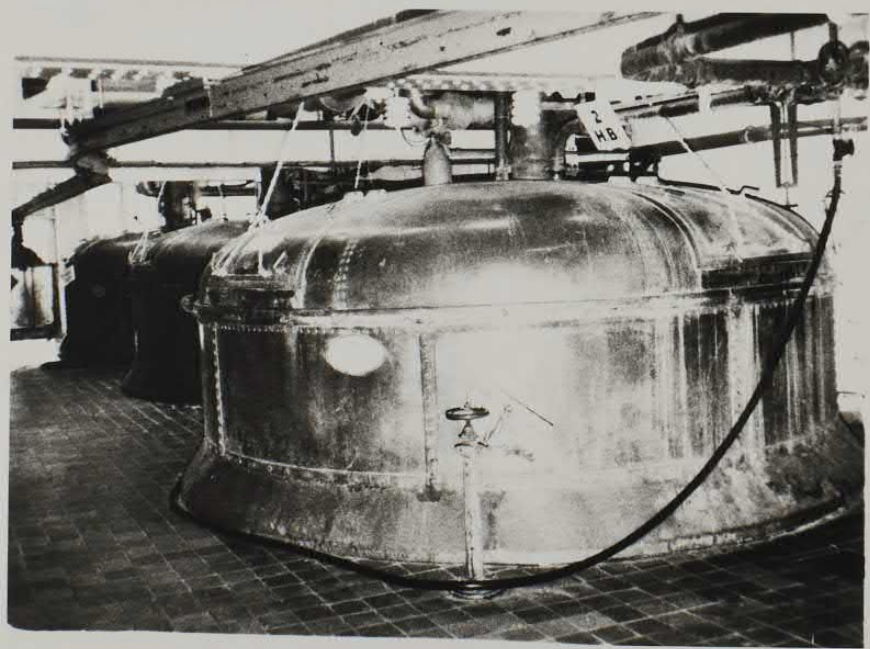
Casing over steam heater inside wort copper No1.



Hop backs from above



Hop backs Nos 4,3,2 and 1 in foreground

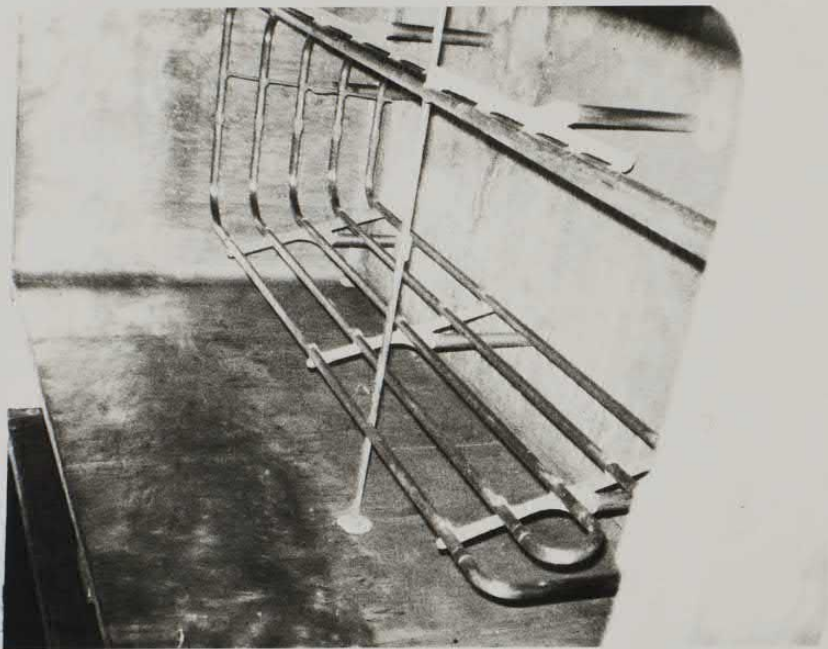


Hop backs Nos 2,3 and 4 in foreground



Hop backs Nos 2 in front and No 3

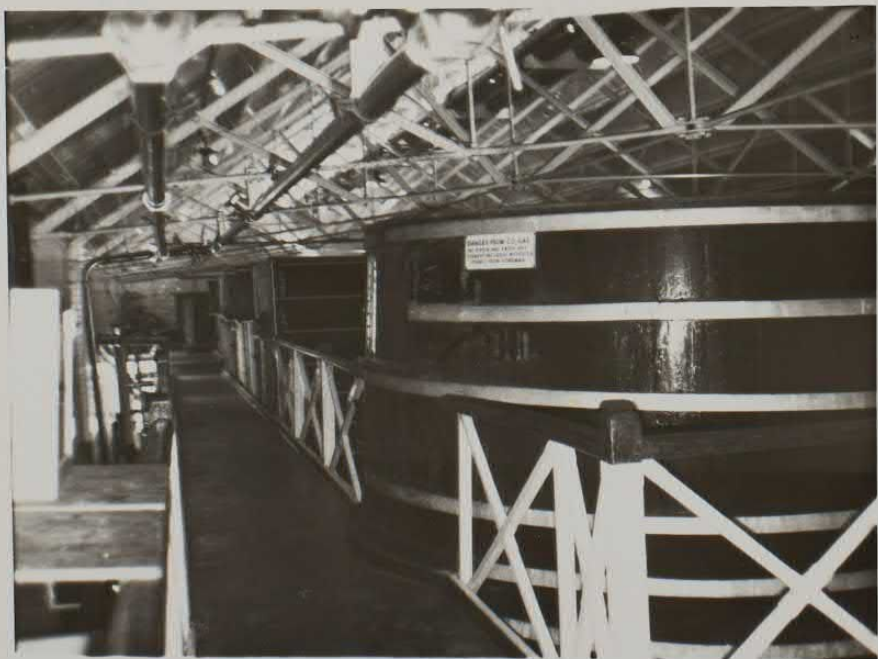




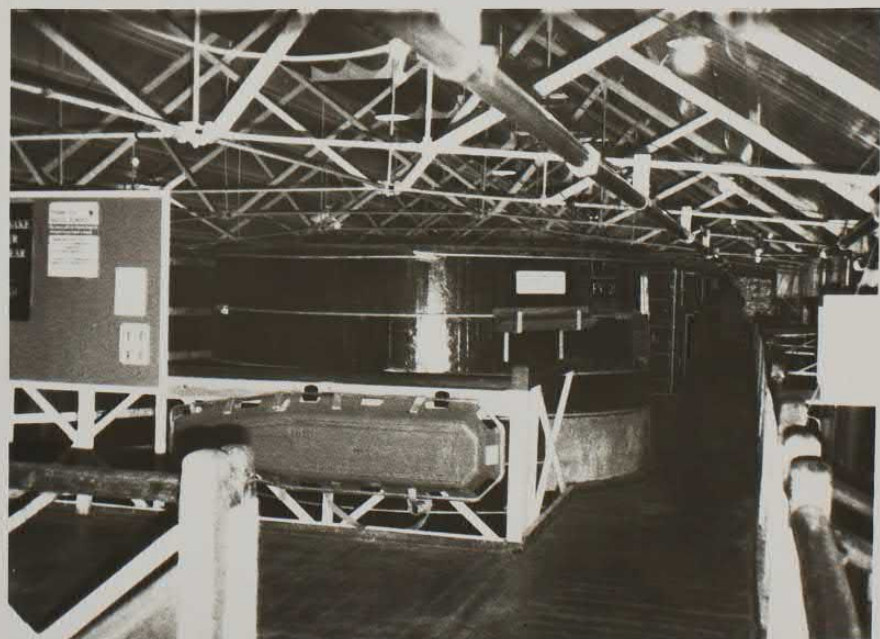
Attenuator in one of the rectangular fermenters



Interior of a hop back



Upper floor of fermenter room



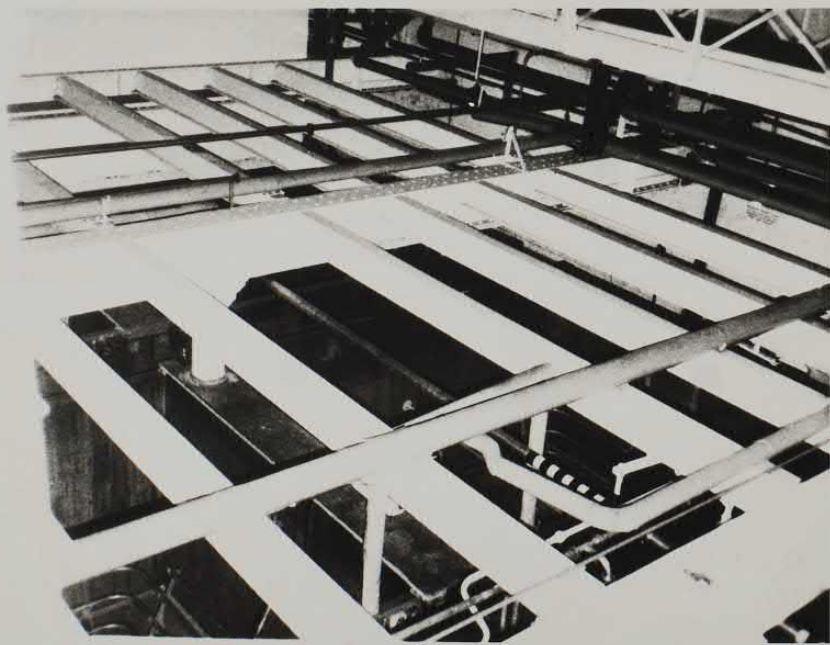
Upper floor of fermenter room



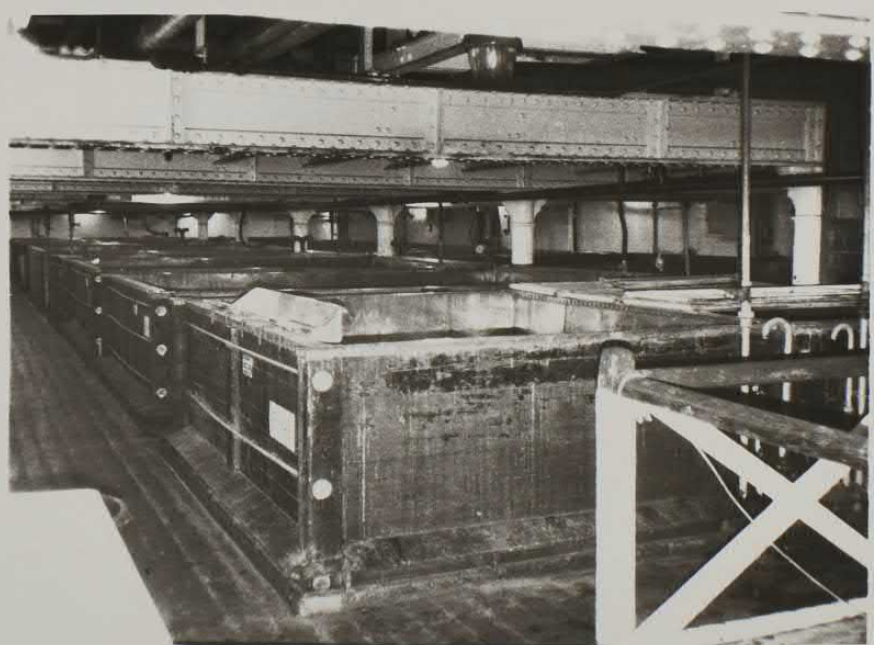
Yeast in one of the round wooden fermenters.



Yeast in one of the rectangular fermenters



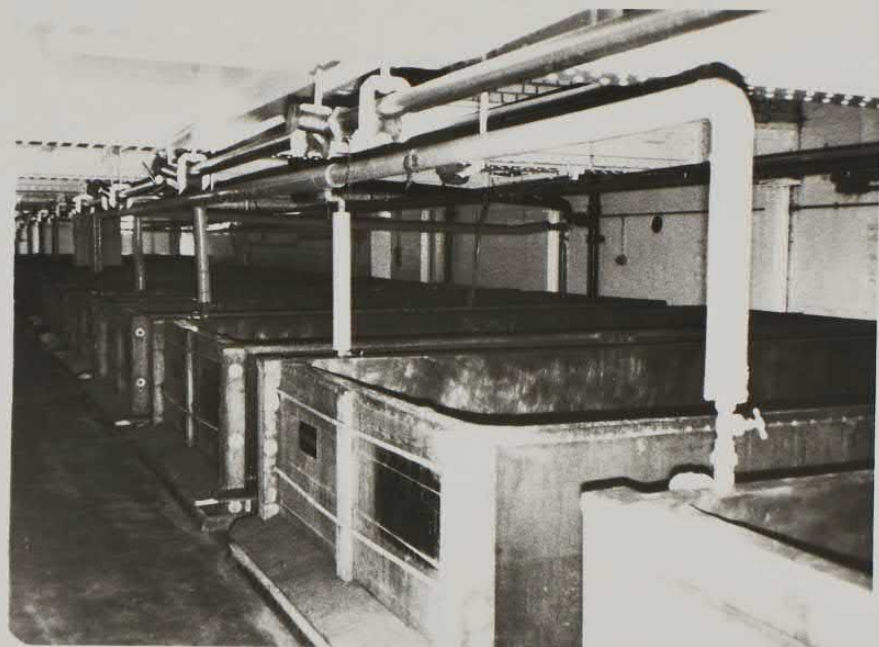
Looking down on the lower fermenters



The lower fermenters



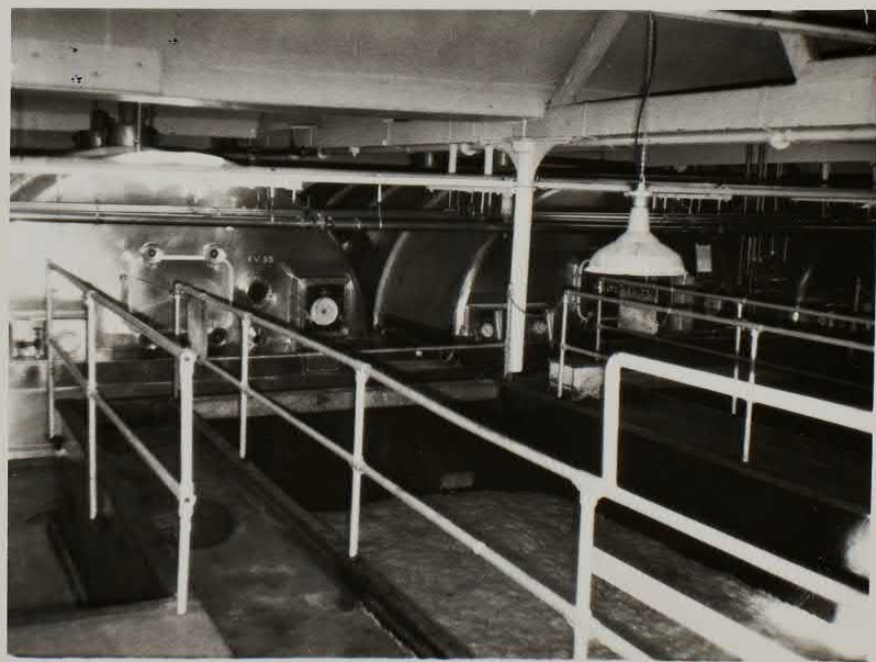
Lower fermenters



The lower fermenters



The bitumin lined concrete fermenters



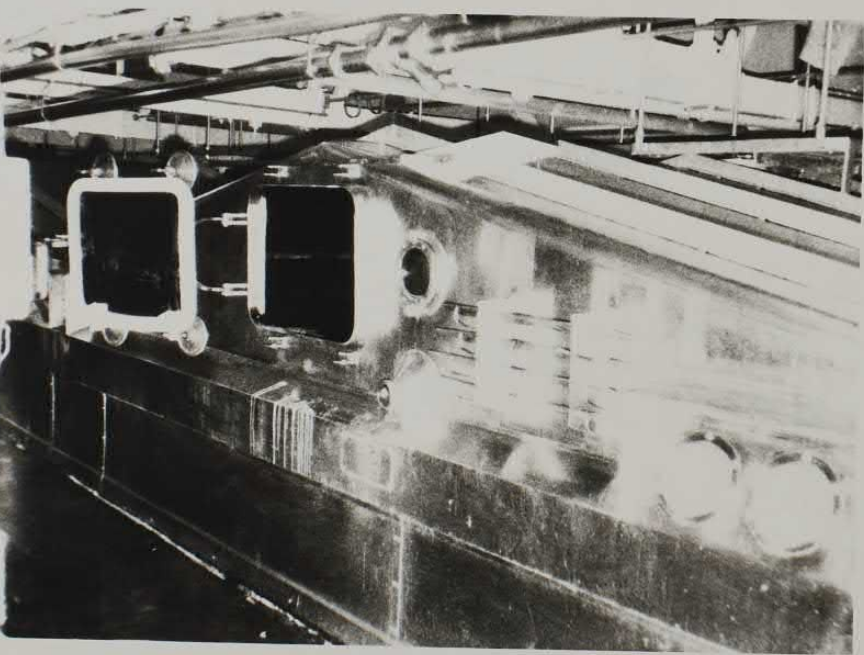
Stainless steel fermenters in background  
Concrete fermenters in foreground



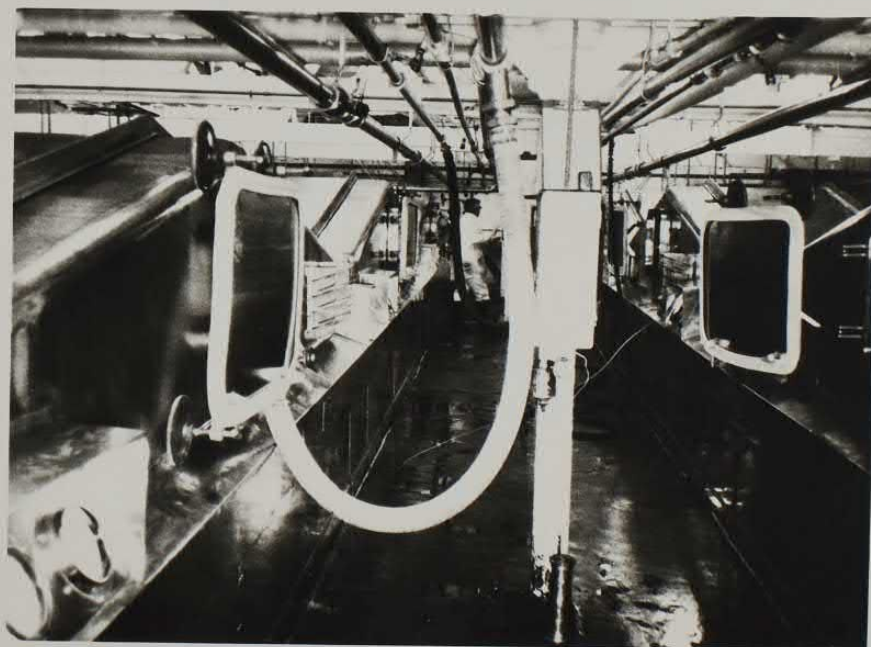
Stainless steel fermenters



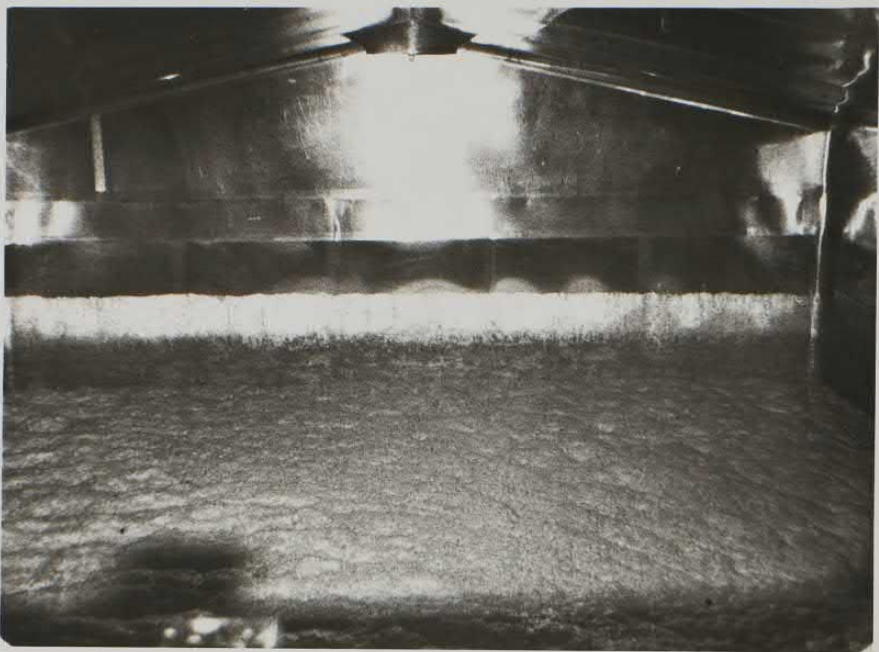
Stainless steel fermenters



Stainless steel fermenters



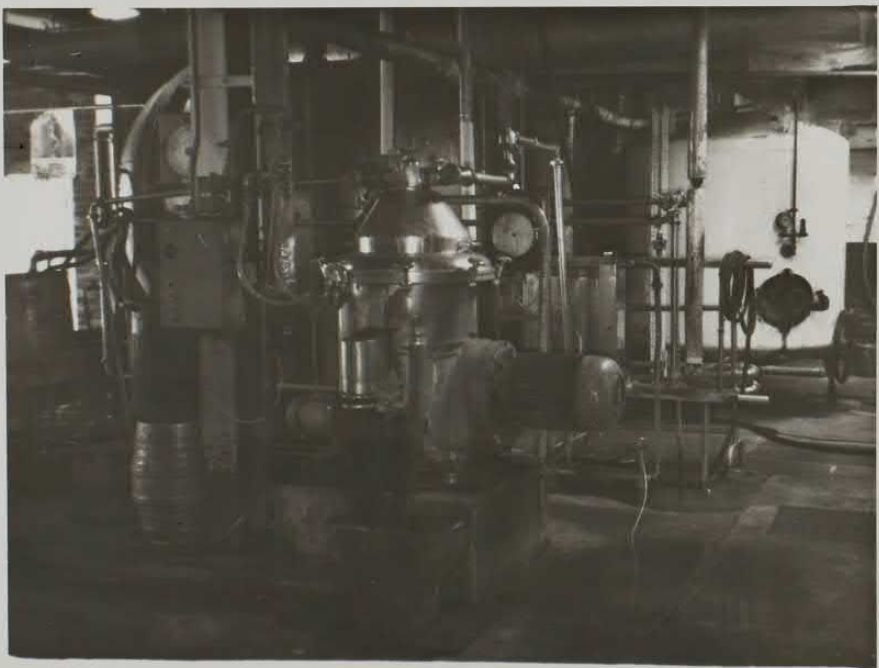
Stainless steel fermenters



Brew inside stainless steel fermenter



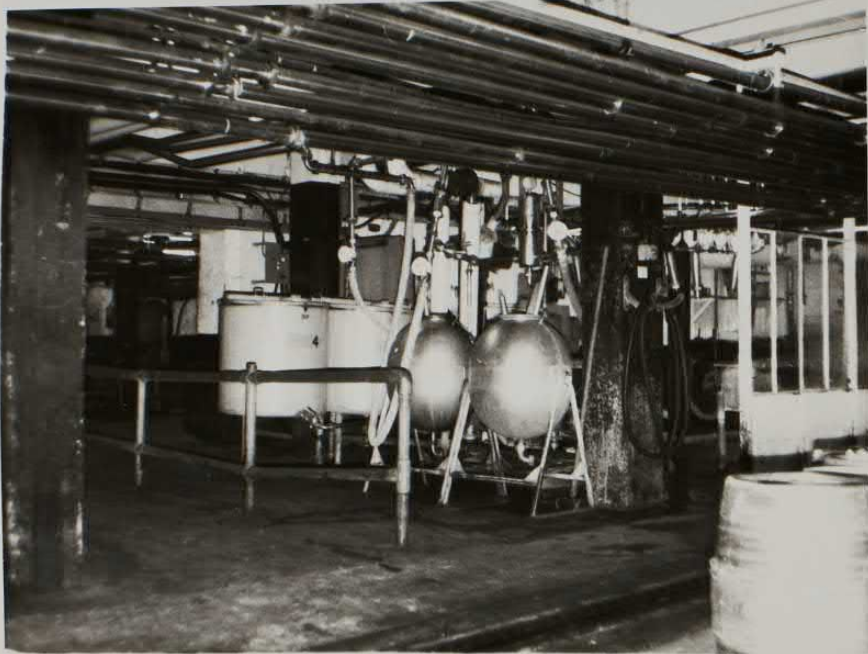
Concrete beer storage tanks (lined)



Centrifuge in cellar for returns



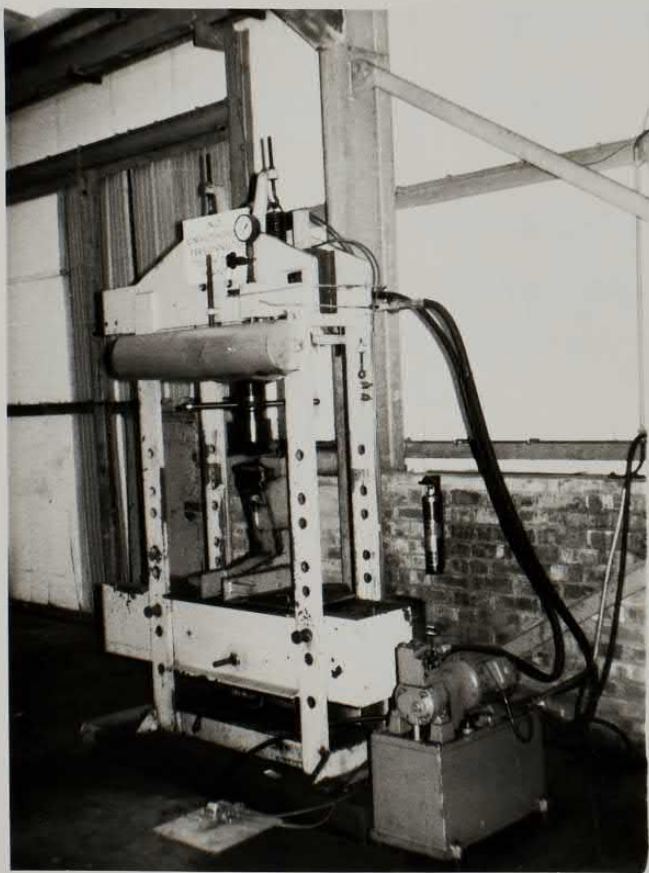
Cellar



Cellar, yeast tanks



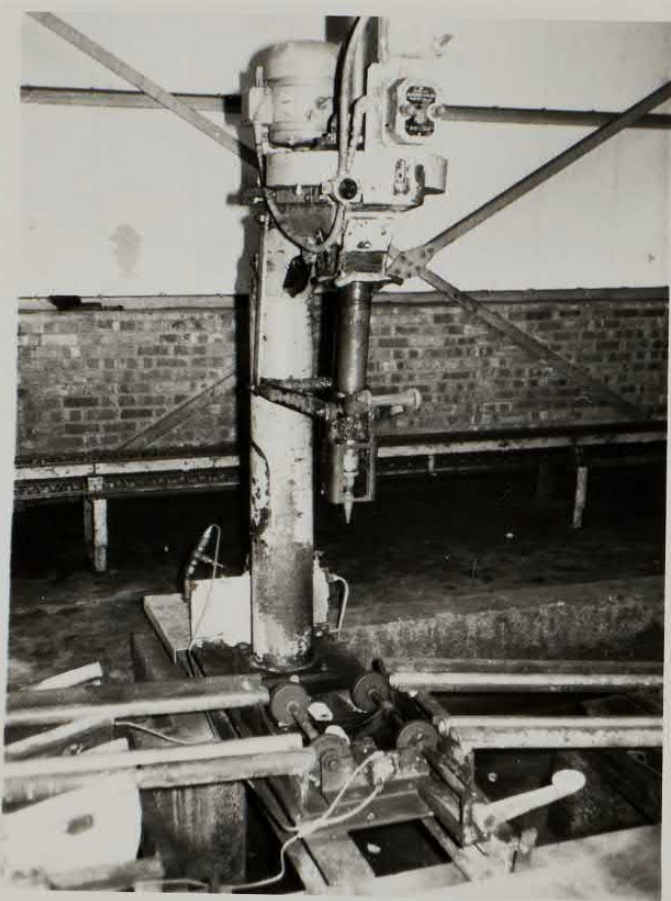
Cask spinning machine for cask repair



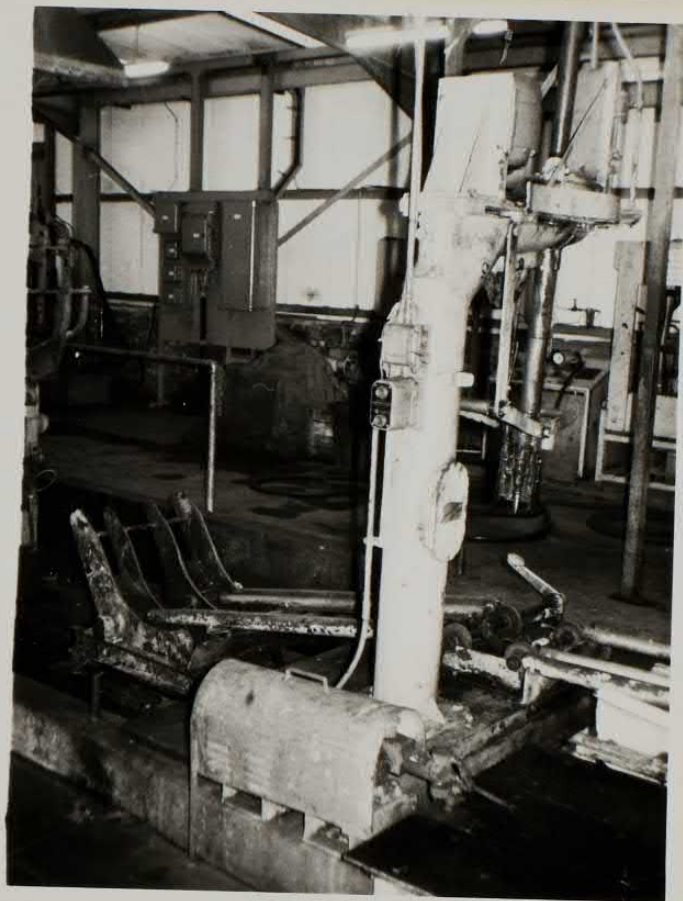
Hydraulic press for securing cask ends



Hydraulic press for cask end repairs



Shive remover



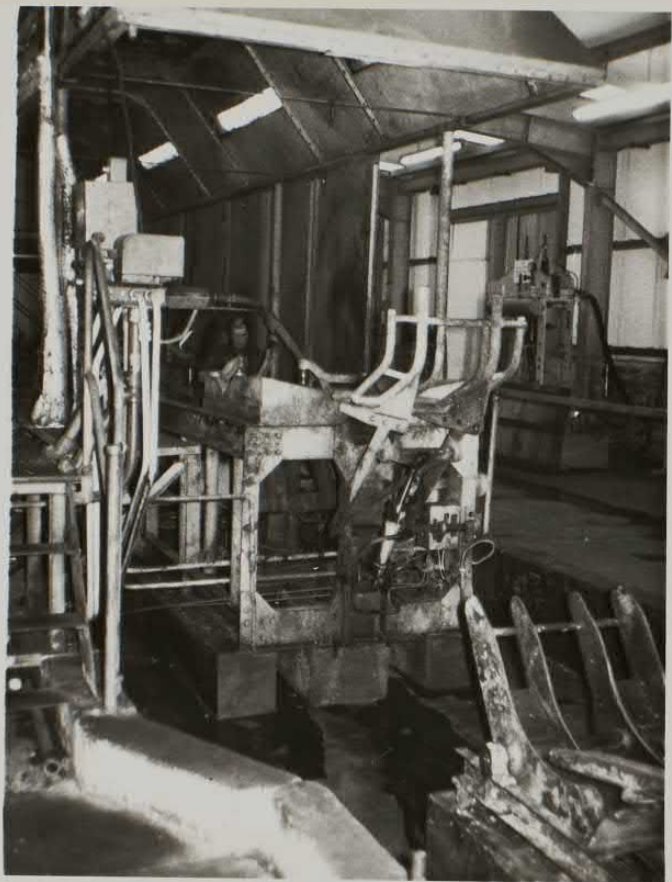
Shive remover



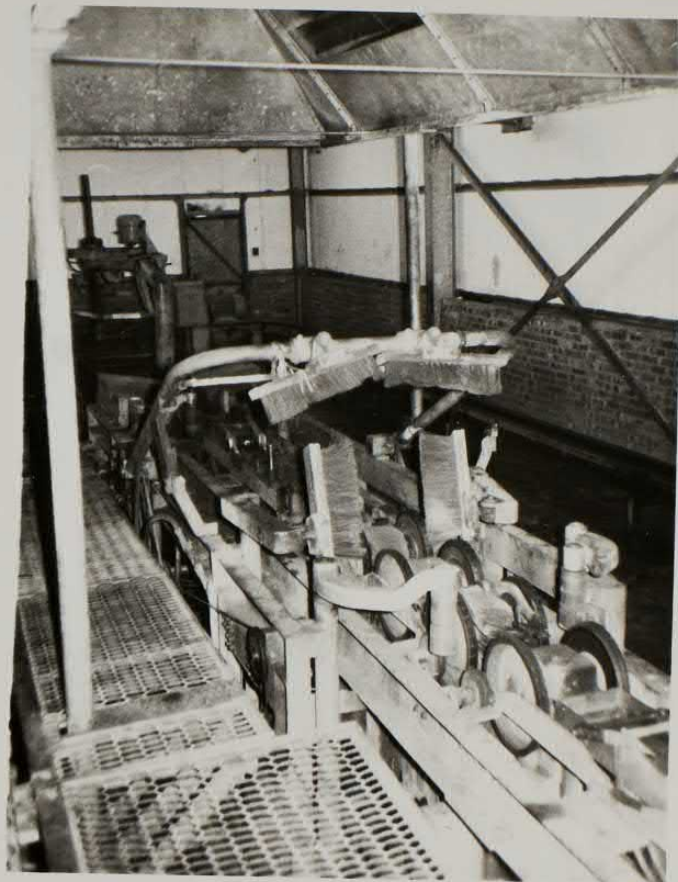
Cask washing dept. steam heated calorifiers for hot water. Storage tanks situated above



Cask washers



Loading end of cask washer



Brushes for exterior  
of casks in washer

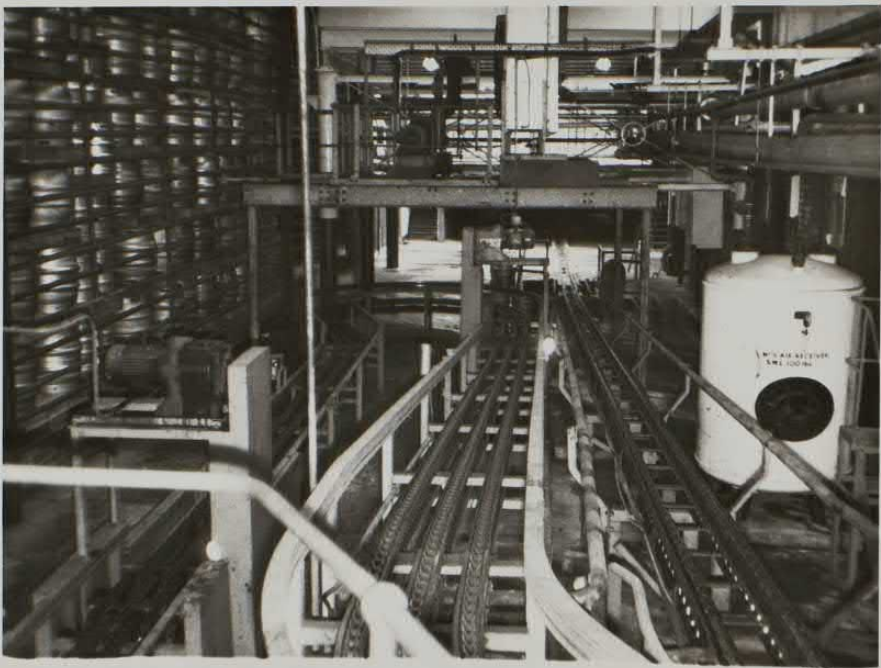


Outlet from cask washer

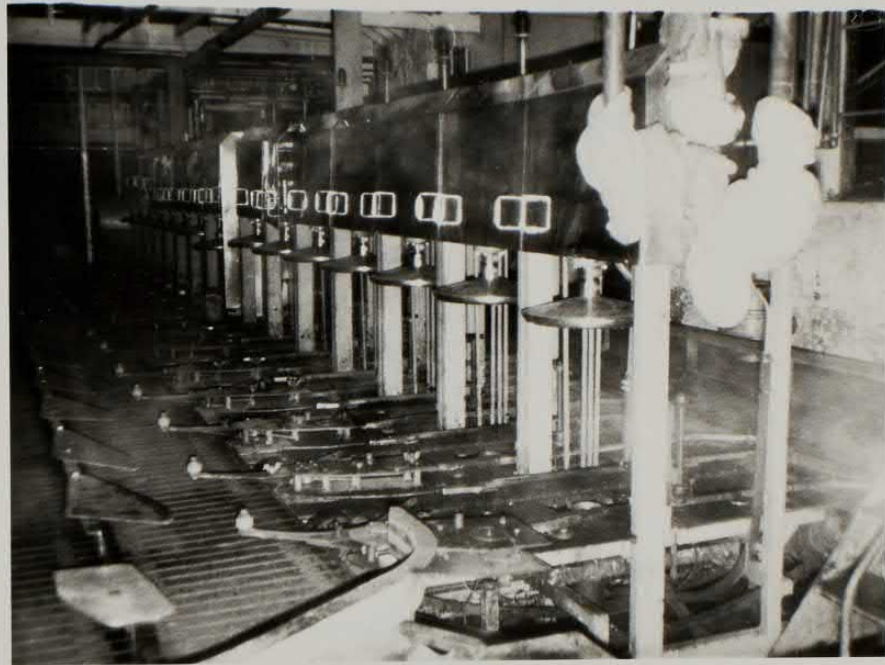


Conveyor for casks from washer to filling  
lines (looking back)





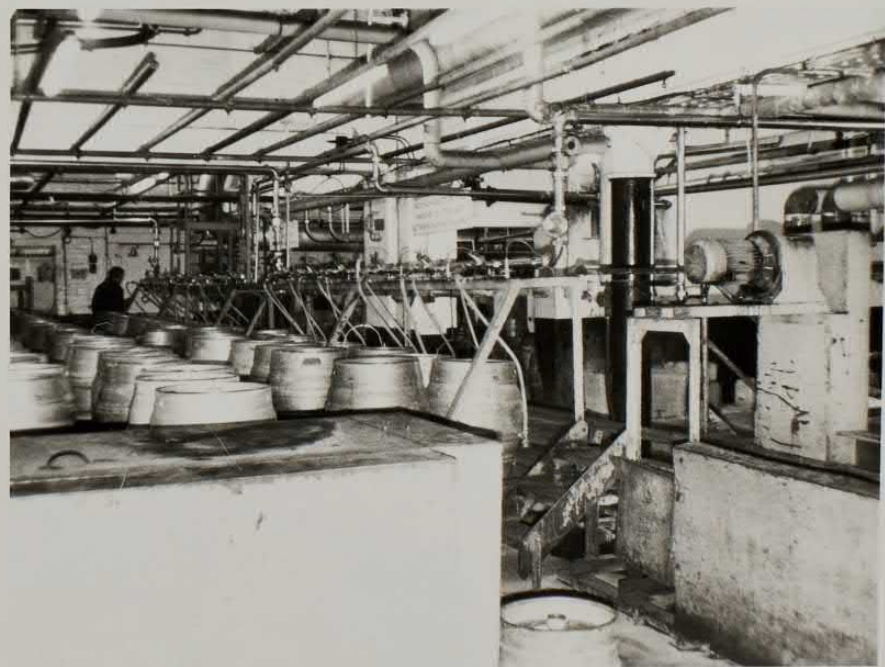
Conveyors to filling lines. Casks on right and kegs on left.



Keg washers



Washing machine for temporary shives



Keg racking line



Cask racking line Cask racking , hammering in temporary shives



Cask racking



Kegs in racking cellar. Casks in foreground



Casks in racking cellar



Casks in cellar



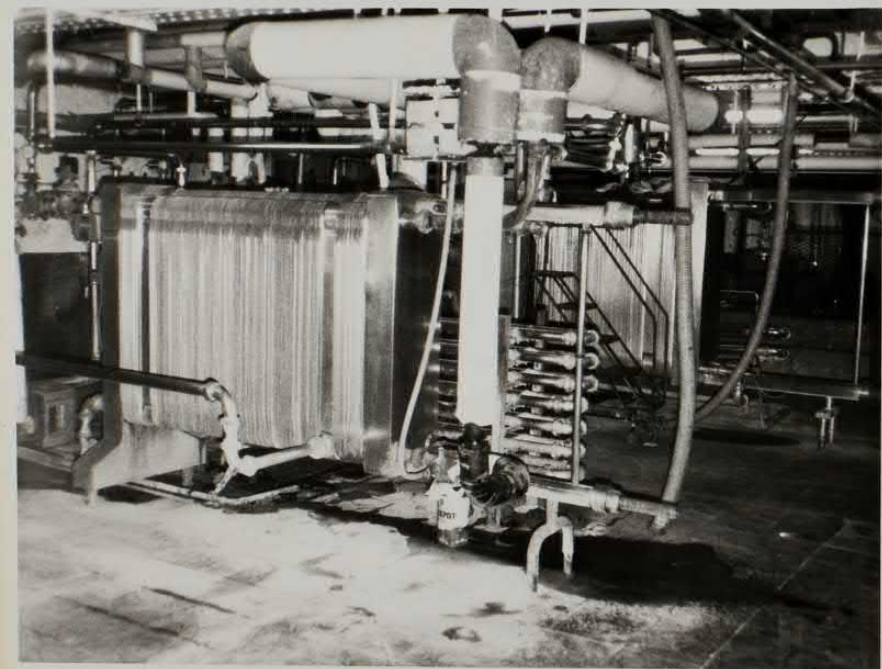
Casks in cellar



Cask fining machine and  
cask elevators



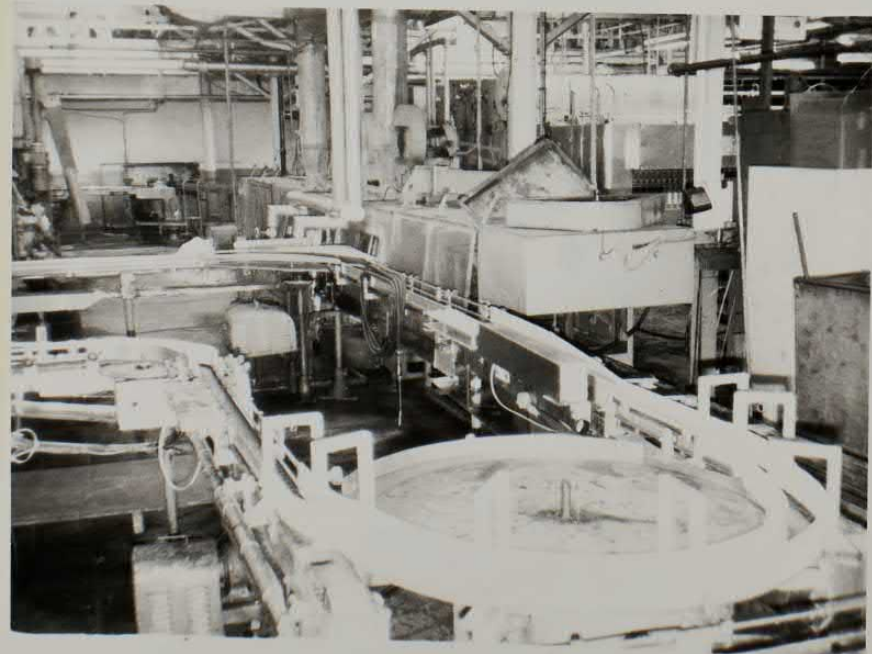
Cask fining machine and  
cask elevators



Keg flash pasteurisers



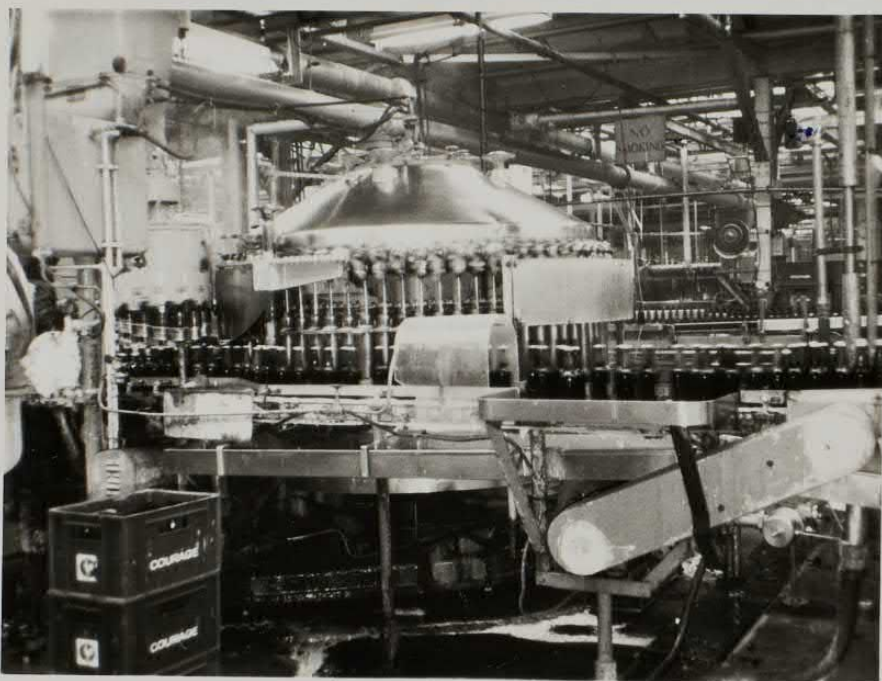
No.1 line bottle washing machine, inlet end



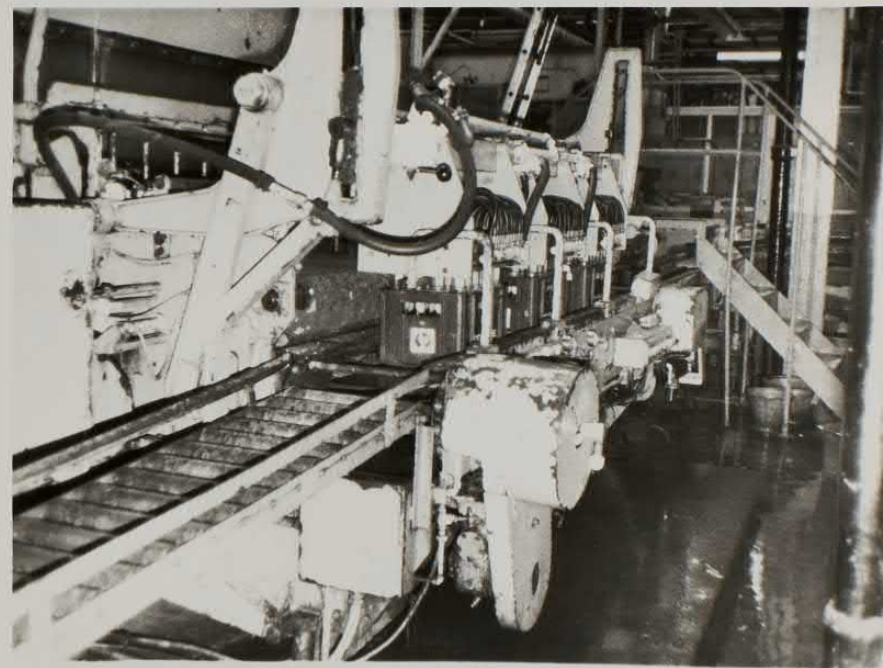
No.1 line. Conveyor and turntable with case washer and turner in background



No.1 line. Bottle washing, discharge end



No.1 line. Bottle filler



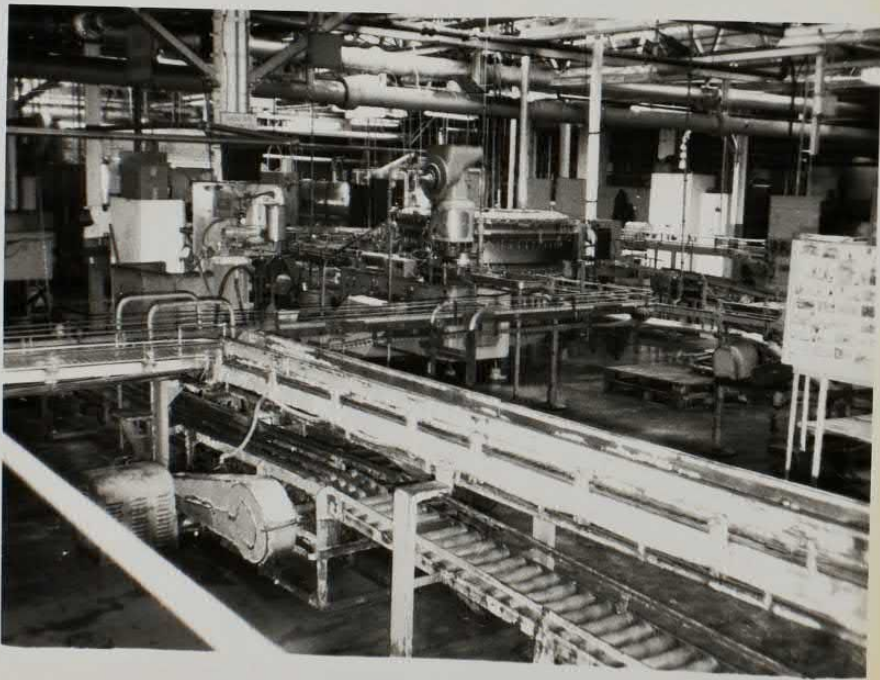
No.2 line. Decrater at inlet of washer



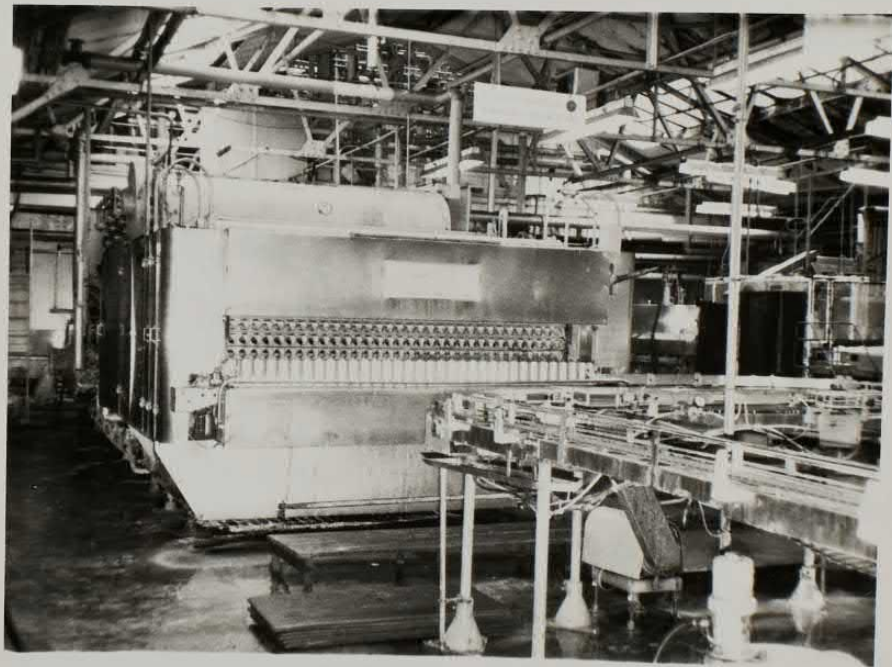
No.1 line. Bottle labeller



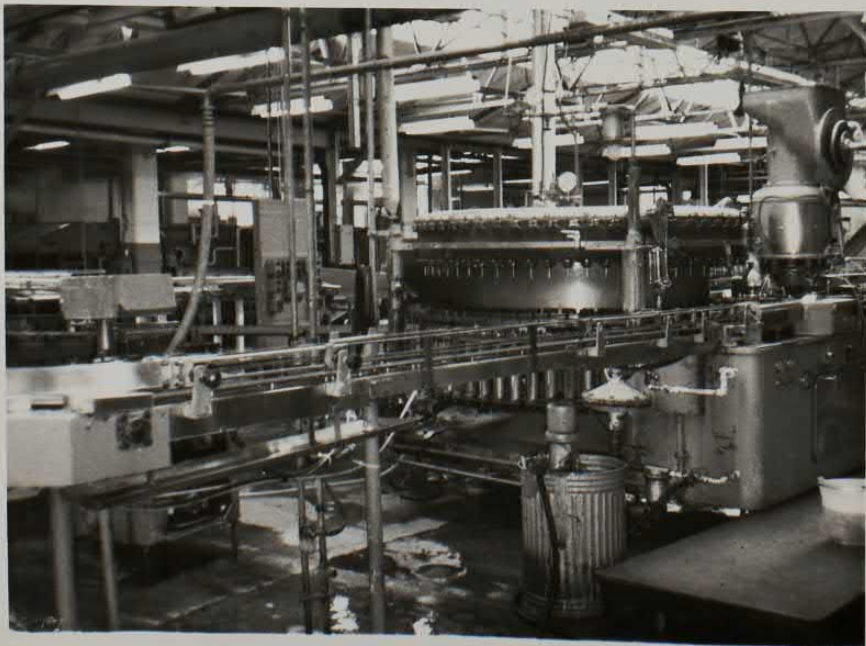
No.1 line. Bottle filler and crown corker



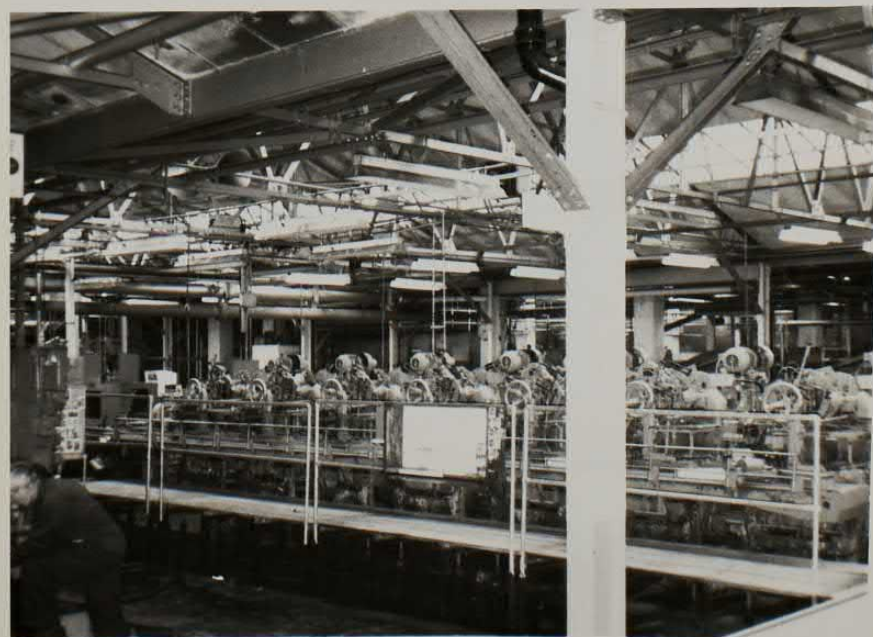
No.2 line. Bottle filler in centre and discharge end in foreground



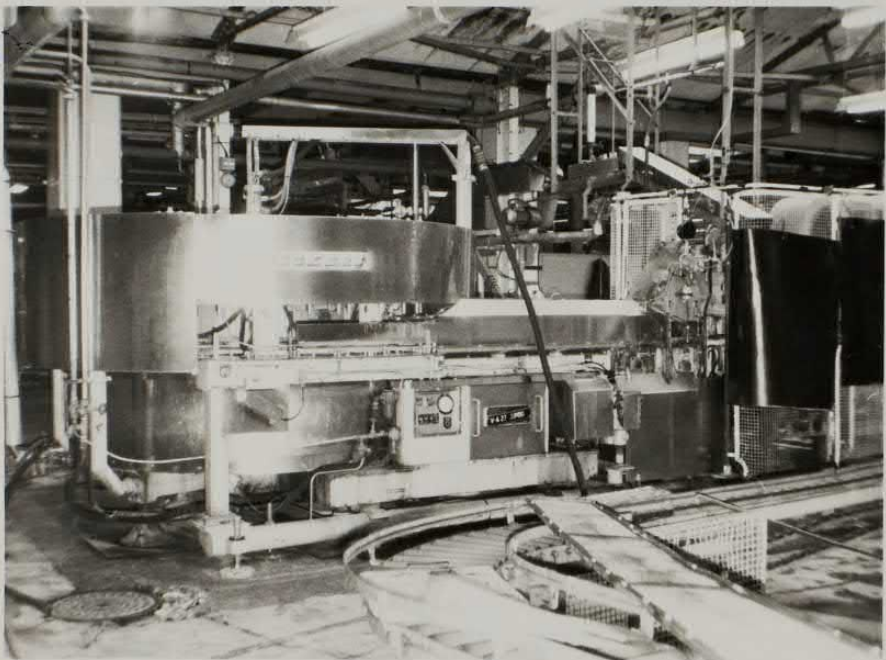
No.2 line. Bottle washer discharge end



No.2. line. Filling machine



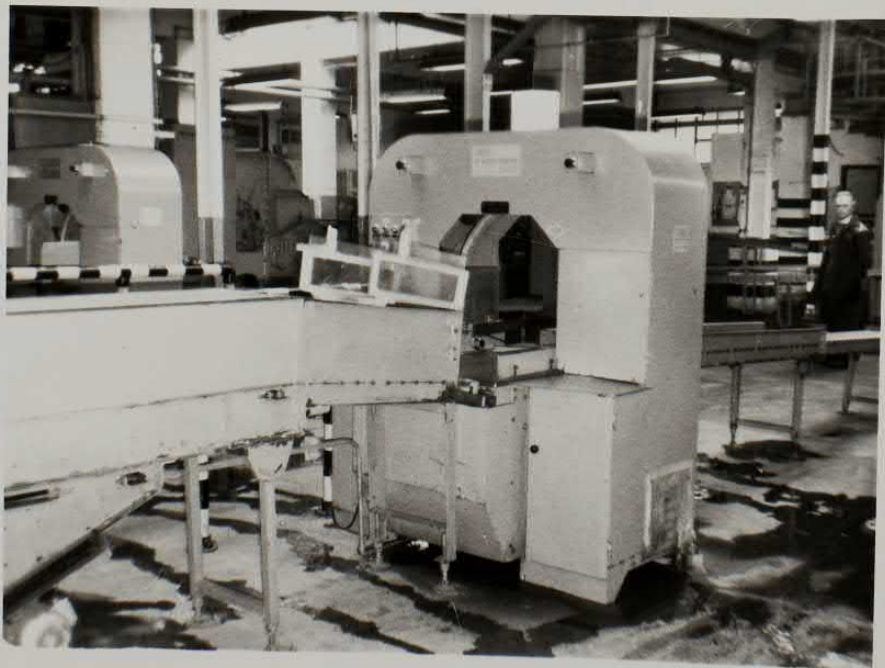
No.2 line. Labelling machine.



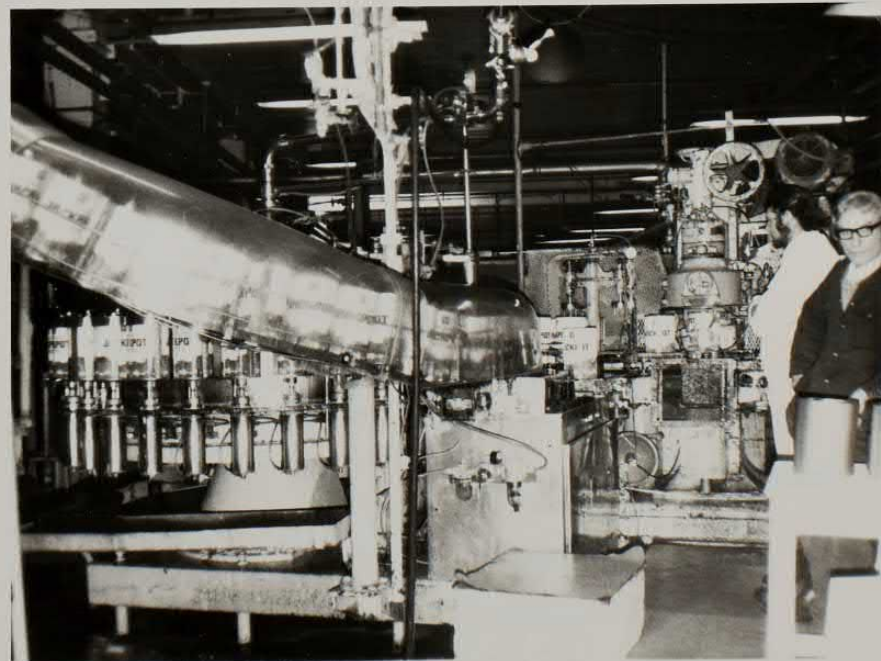
No.3 line. Jackpot filling machine



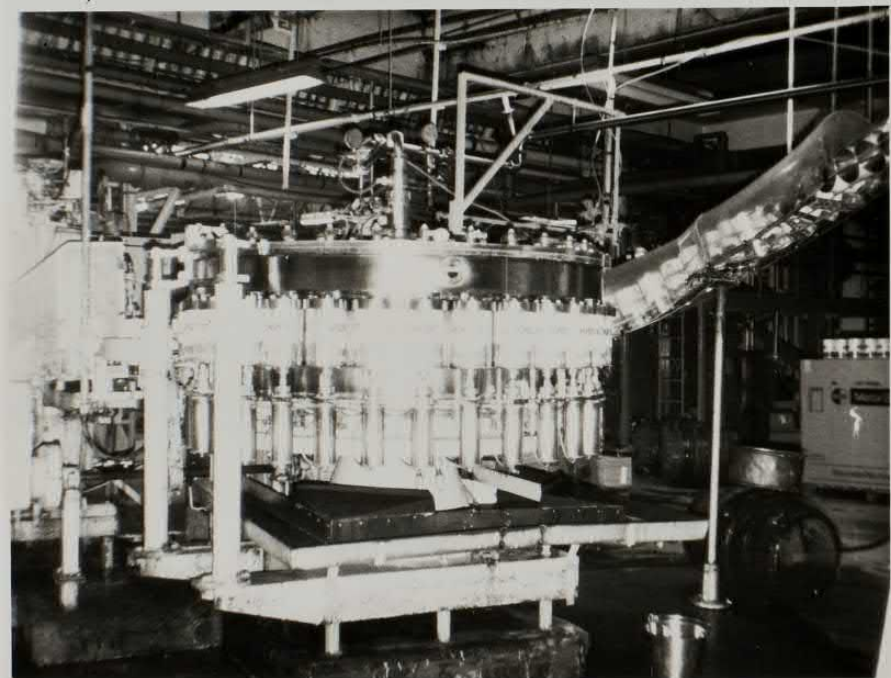
No.3 Jackpot line



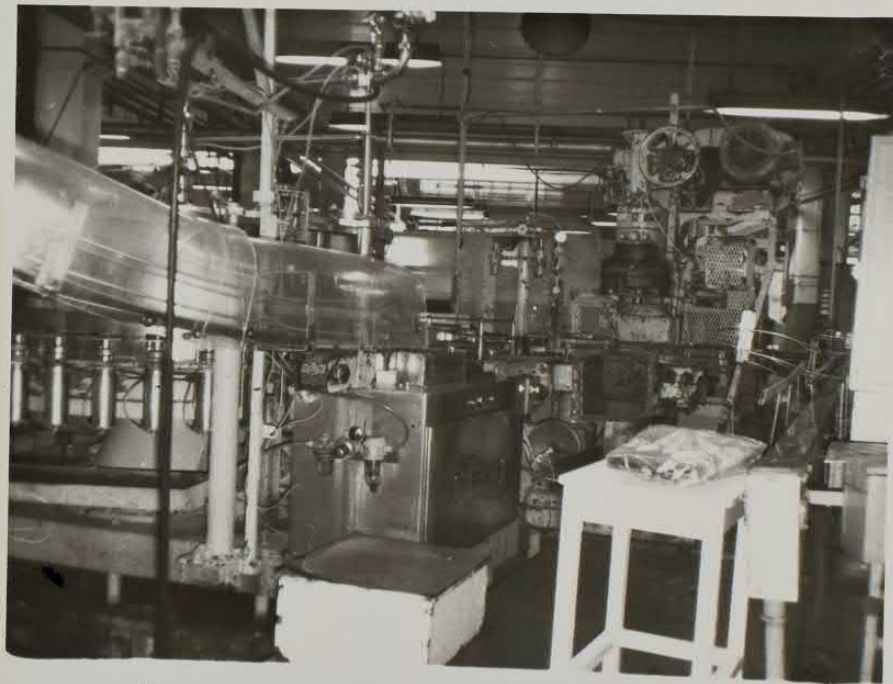
No.3 line Jackpot strapping machine



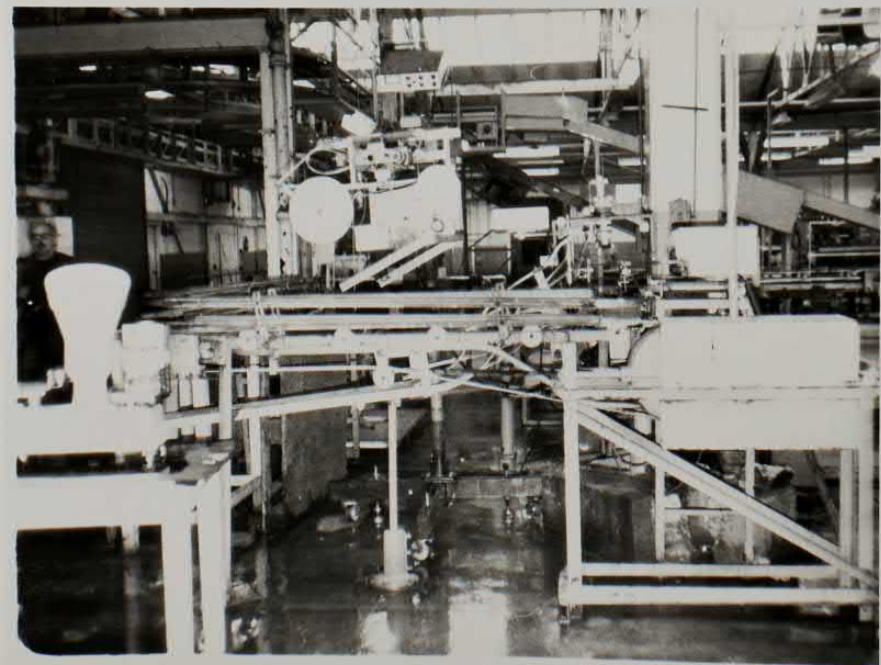
No.4 line. Jackpot filling machine



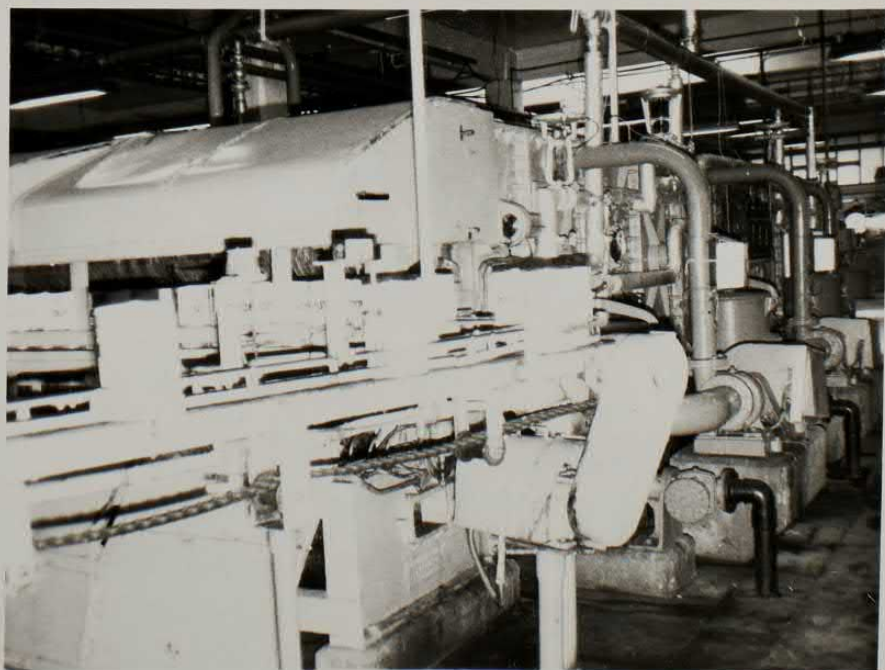
No.4 line. Jackpot filling machine



No.4 line. Jackpot filling machine and end capper

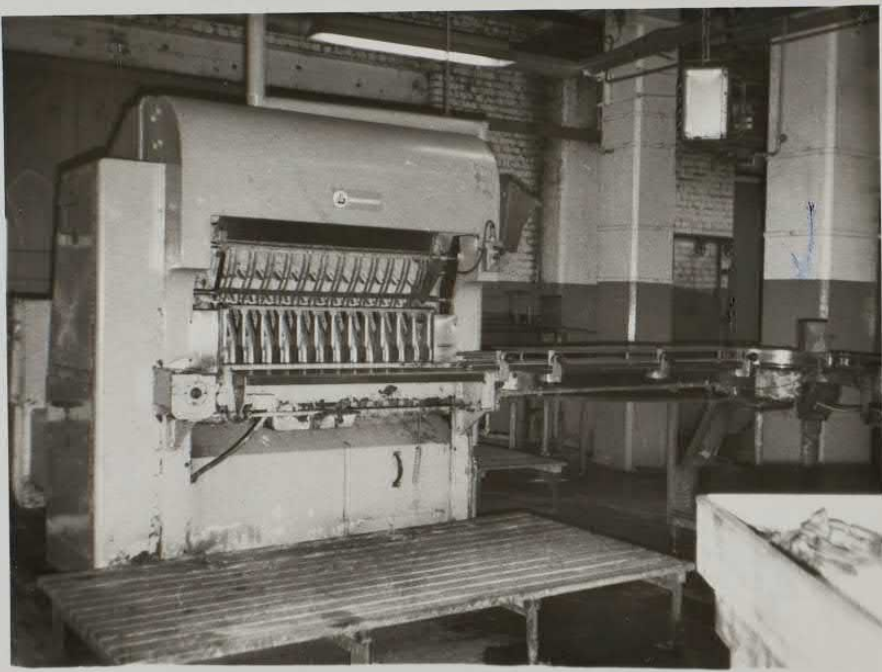


No.4 line. Check weigher

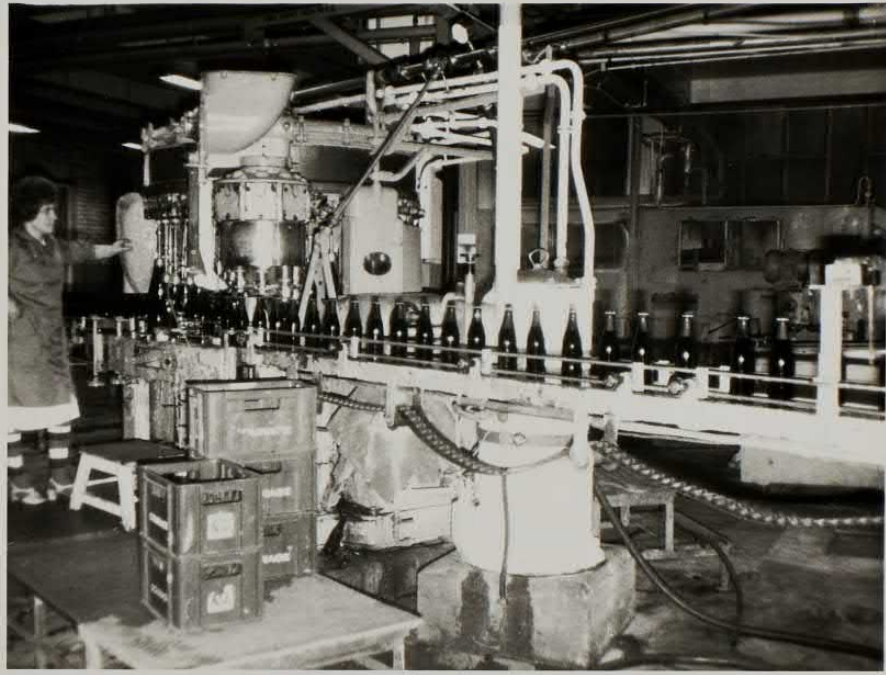


No.4 line. Jackpot pasteuriser

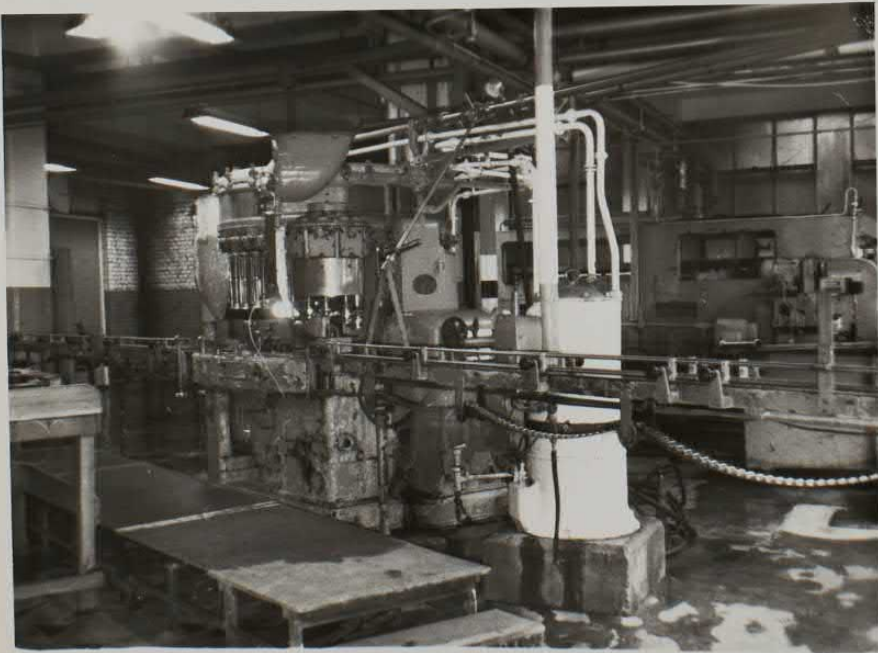




No.5 line. Bottle rinser



No.5 line. Bottle filler



No.5 line. Bottle filler.



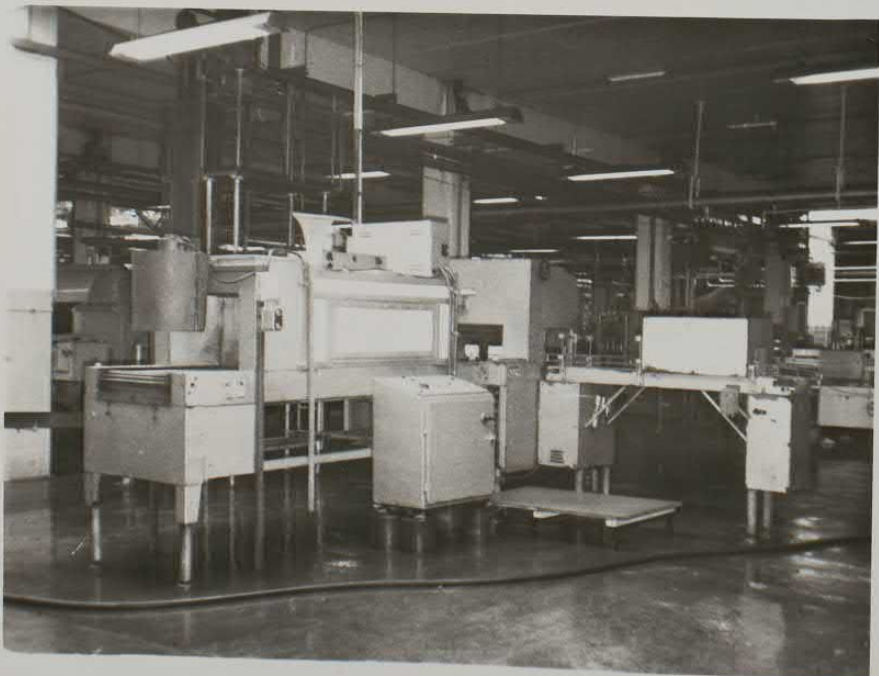
No.5 line. 'Export' Multiseal foil crammer , also filler



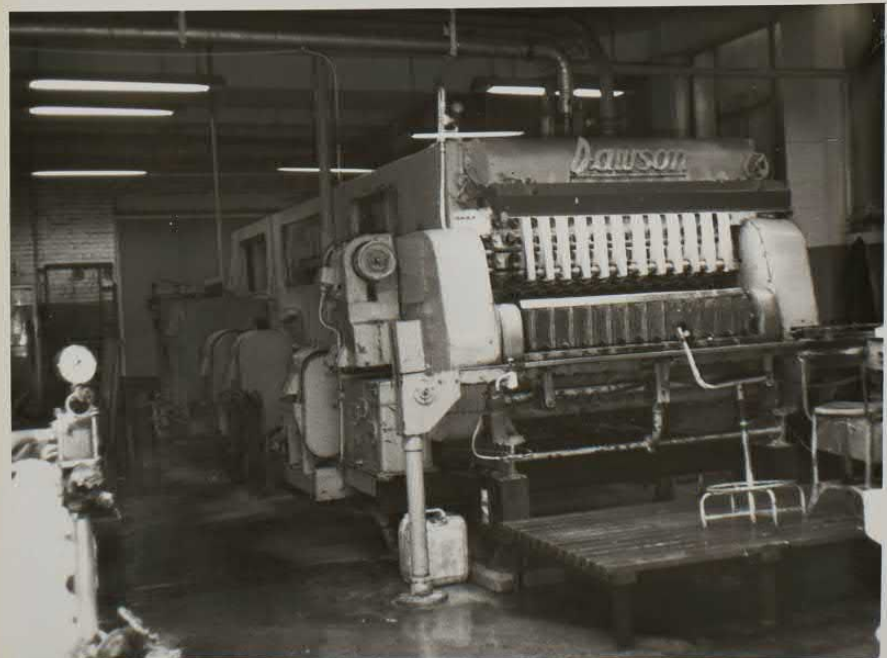
No.5 Line. 'Bulldog' Export. Filler, labeller, crimper.



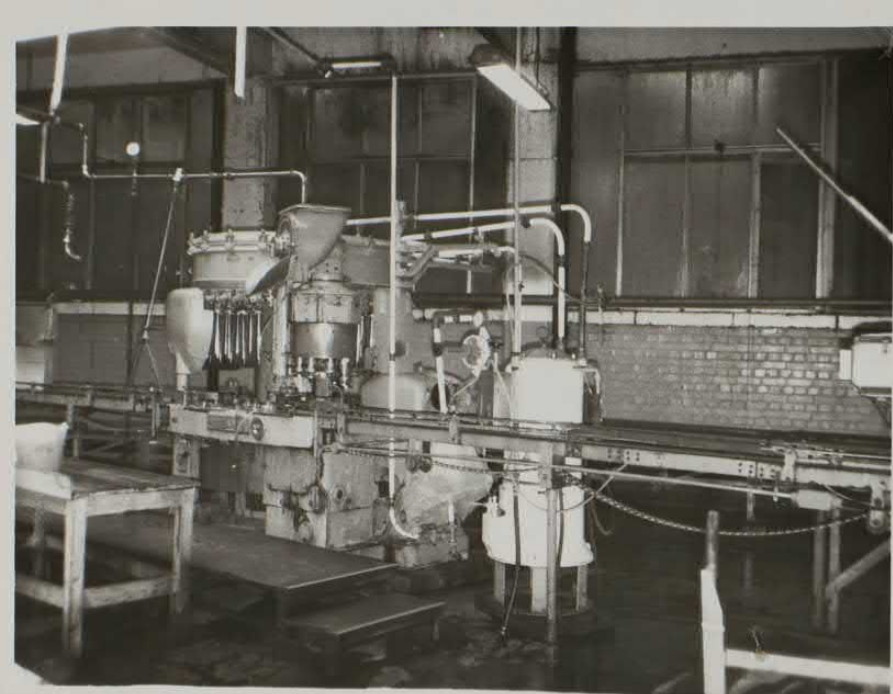
No..5 line. Pasteuriser



No.5 line. Shrink wrapper



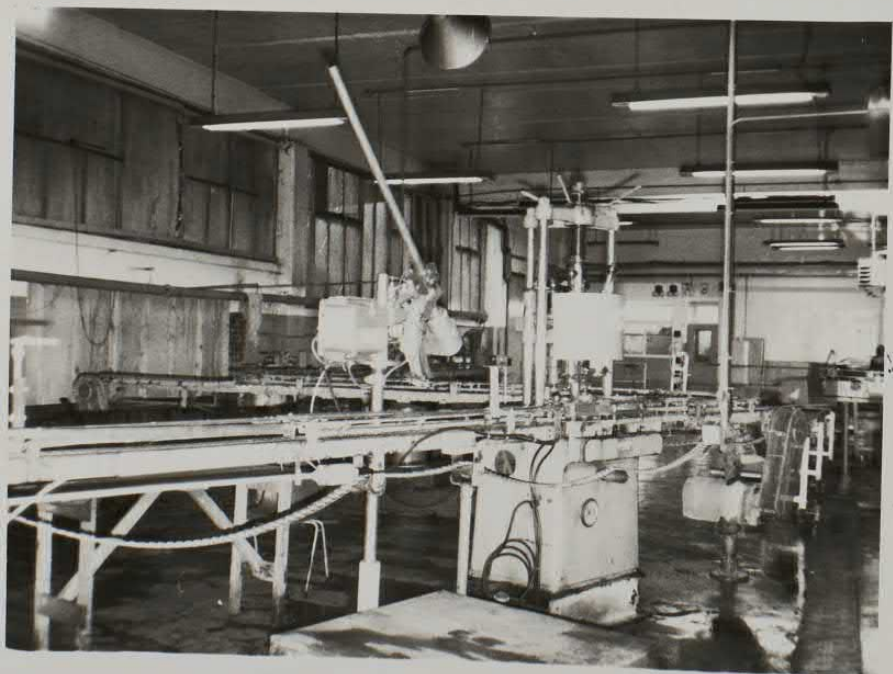
No.6 line. Bottle washer



No.6. line. Bottle filler



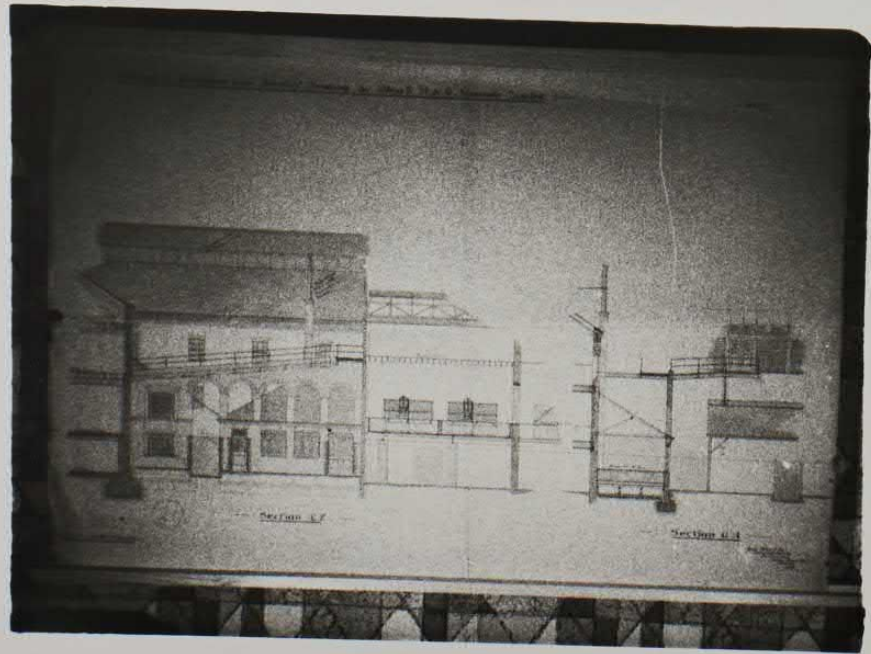
No.6 line. Bottle labeller



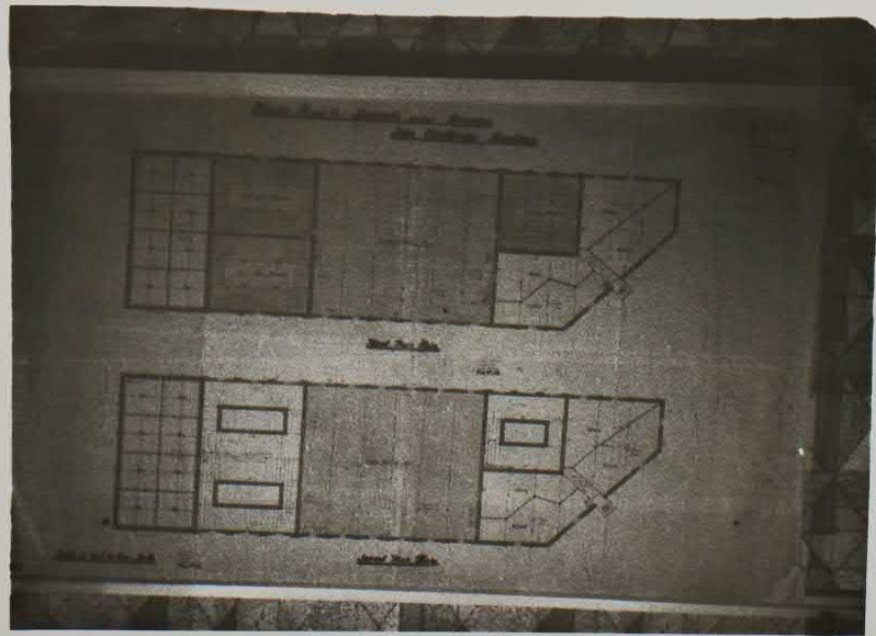
No.6 line. Foil placer on left, foil crimper on right



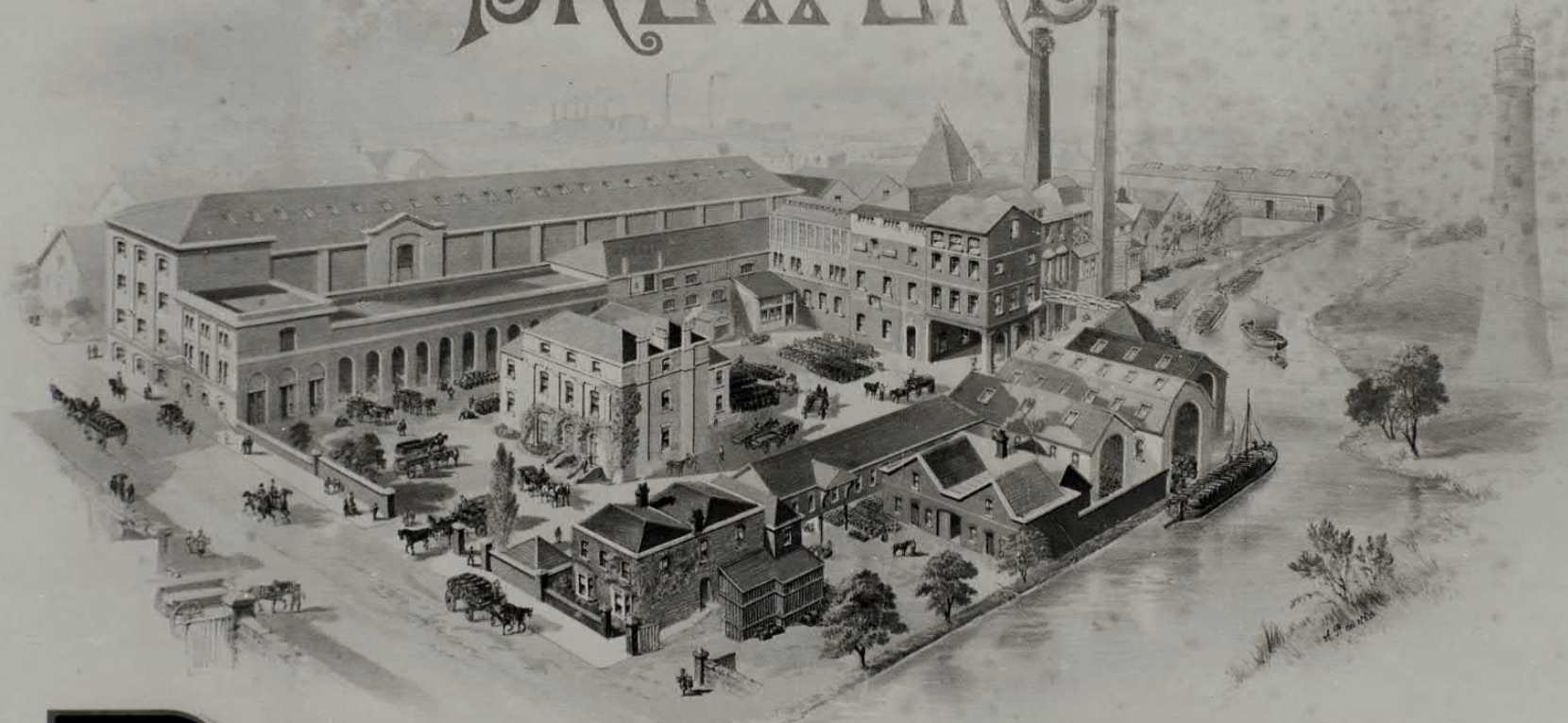
Canned and bottled beer store



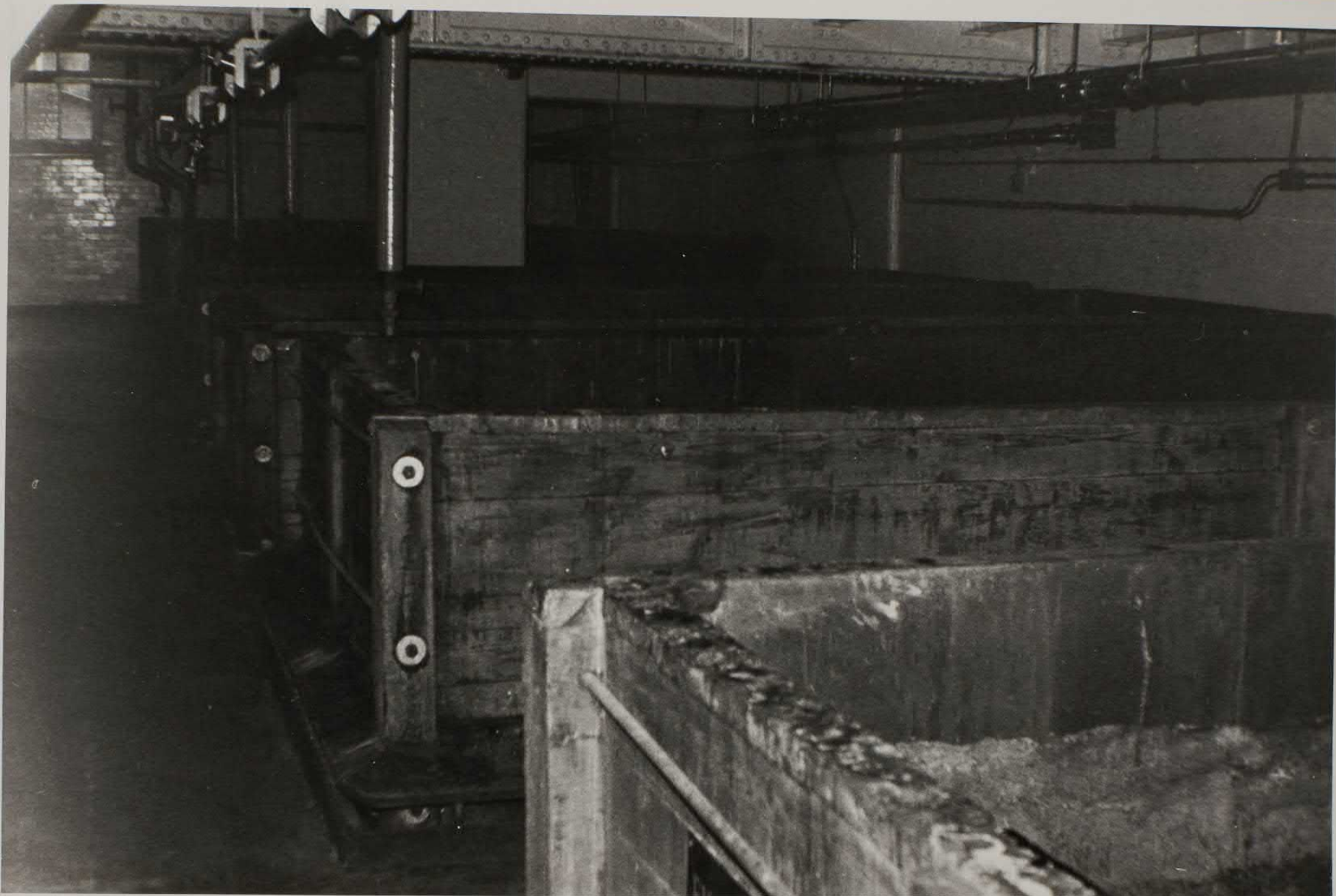
Plans of old Simmonds brewery

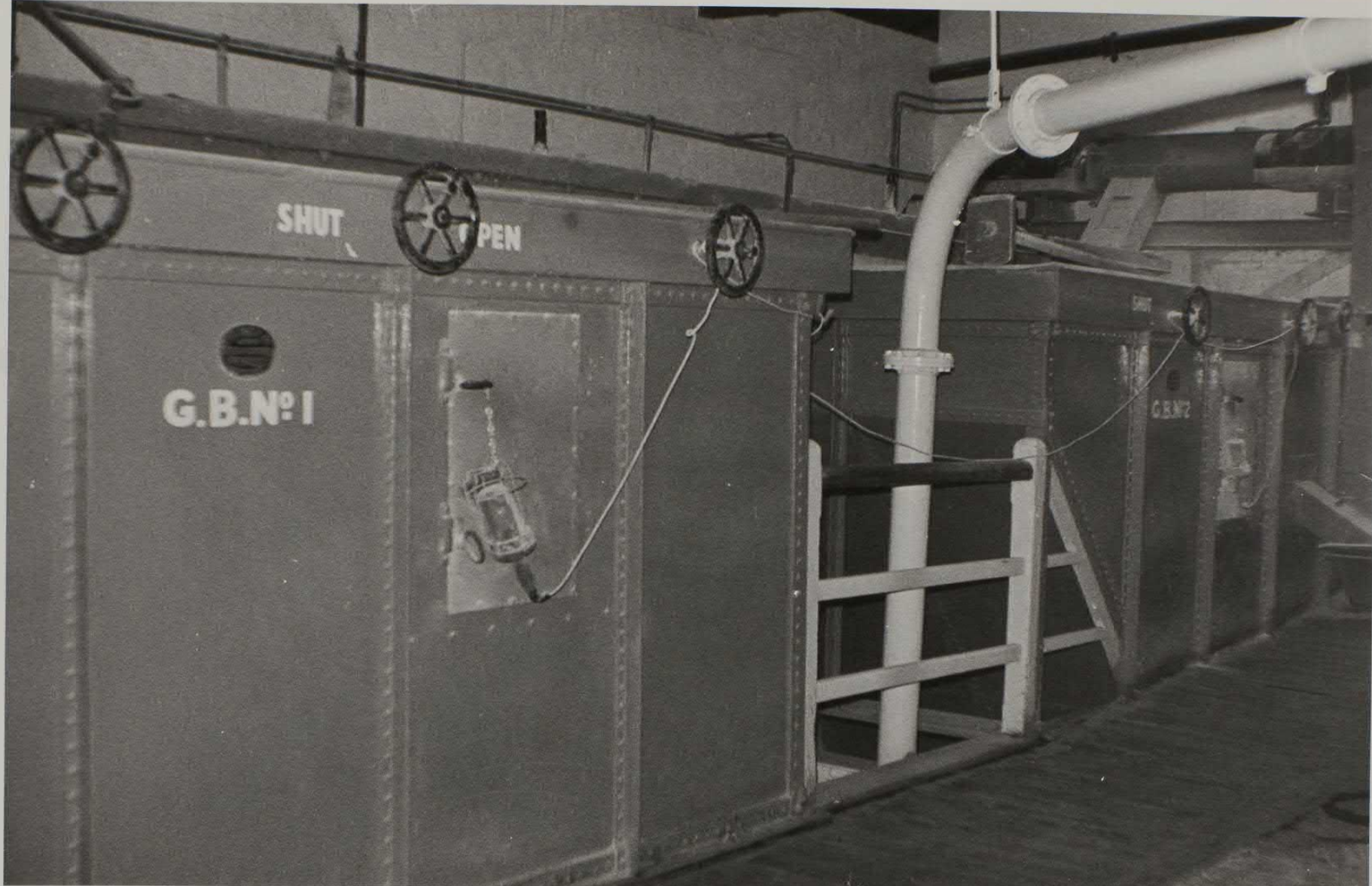


# H. & G. SIMONDS BREWERS



# READING











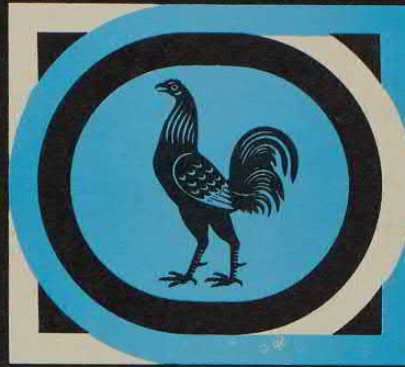


**COURAGE**  
**Light**  
**ale**



MINIMUM CONTENTS 19 1/3 FL. OZ. 550 ml.  
COURAGE BREWING LTD LONDON S.E.1. U.K.

**COURAGE**  
**LIGHT ALE**



**COURAGE**  
**Light**  
**ale**



MINIMUM CONTENTS 9% FL. OZ. 275 ml.  
COURAGE LTD. LONDON. S.E.1. U.K.

**COURAGE**



NO BOTTLE CHARGE



550 ml 19.4 fl oz

BOTTLED BY  
COURAGE BREWING LTD.  
LONDON, S.E.1

**COURAGE**



**COURAGE**  
**MILK STOUT**



FOR STRENGTH AND ENERGY

Brewed and bottled by Courage Brewing Ltd, London, S.E.1, U.K.  
19 centilitres 6.66 UK Imperial ounces 6.4 USA fluid ounces

**COURAGE**



**TAVERN**

**ALE** BREWED BY COURAGE LTD, LONDON, S.E.1, U.K.  
MINIMUM CONTENTS 9% FL. OZ. 275 ML.



**NO BOTTLE CHARGE**



MINIMUM CONTENTS 9% fl. oz (275 ml)  
HARP LAGER (SALES) LTD. 65 NEW CAVENDISH ST. LONDON W1



MINIMUM CONTENTS 9% fl. oz (275 ml)  
HARP LAGER (SALES) LTD. 65 NEW CAVENDISH ST. LONDON W1

**SIMONDS**



**THE HOP LEAF**

**BITTER**