

The Essex Brewery & The Brewery Tap

A brewery tap is the nearest outlet for a brewery's beers. This is usually a room or bar in the brewery itself, although the name may be applied to the nearest pub.

The Walthamstow Brewery

In 1859, William Hawes built the steam-powered Walthamstow Brewery at 73, St. James Street. It took water from two artesian wells (one was 350 feet deep) sunk on the premises. A brewery tap of some sort was present from the start. The taste of the beer was said to rival that of Burton ale.

The Collier Brewery

The brewery was bought in 1871 by Collier Brothers. They did this through a shares issue of £30,000 and formed the Essex Brewery Company. They also built a number of pubs to retail their beers. These included: the Brewery Tap in St James Street, the Tower Hotel in Hoe Street, built in 1883 by local building firm Fullers, the Common Gate in Markhouse Road and the Flowerpot in Wood Street.

ESSEX BREWERY
WALTHAMSTOW.

The Artesian Well at the Essex Brewery taps the same source and is identical with that from which East India Pale Ale was first brewed in England, which soon made this kind of Ale famous. The water is found by the analysis of eminent chemists to be of remarkable purity, and, from its constituent parts and tonic properties, peculiarly adapted for the production of the delicate kinds of Bitter Ale.

COLLIER BROTHERS, PRICE LIST
ESSEX BREWERY,
WALTHAMSTOW.

THE AMBER ALE
TRADE MARK
REGISTERED

DE LA RUE & CO. LONDON.

Above: An advertisement for Collier's Brewery with an illustration of the brewery and a Greek urn being filled with Amber Ale

The Pub As A Local Resource

Even 1892

COLLIER BROTHERS, ESSEX BREWERY, WALTHAMSTOW.	
NET PRICES.	
CASH ON DELIVERY.	
	KIL. PERK. PEN. 9 Gall. 4 Gall. 1 Gall.
K Light Ale	15/- 7/8 4/-
X Mild Ale	17/- 8/8 4/6
XX Do.	23/- 11/8 6/-
XXX Strong Ale	29/- 14/6 7/8
B A Bitter Ale	17/- 8/6 4/6
A A THE AMBER ALE	21/- 10/8 5/8
I P A India Pale Ale	23/- 11/6 6/-
Ex P A Do.	27/- 13/6 7/-
P Porter	17/- 8/8 4/6
S Stout	23/- 11/6 6/-
D S Double Stout	28/- 14/6 7/6

PROMPT DELIVERIES TO ALL PARTS OF LONDON AND SUBURBS.

DIRECTIONS FOR THE HOME MANAGEMENT OF BEER.

The back of the Cask should be placed upon the Stand slightly lower than the front; and, in rifting, the head should be gently raised, and firmly bled up.

The Cask may be tapped as soon as delivered; care being taken that the Tap is thoroughly clean.

The Vent Peg should not be loosened except while the Beer is being drawn, but it is advisable to use it for three or four hours after the Beer is delivered.

To insure Ale being in brilliant condition, it is well not to draw it until the Cask has been standing from 12 to 24 hours.

When drawing Ale for the first time, it is necessary to draw the Tap, as well as to collect round the Tap-hole.

The pub has fulfilled a number of additional roles. One was a by-product of the brewing. In the late 19th century the Essex Brewery in St James Street allowed local women to use the hot water from the brewery to do their washing.

Tollemache Breweries

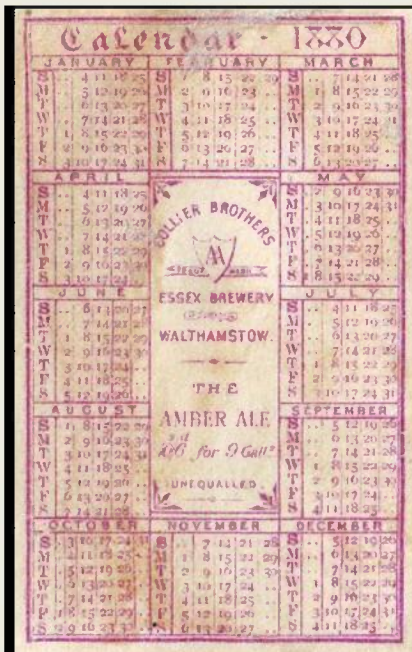
In 1906, Collier's brewery was taken over by Tollemache Breweries of Ipswich in 1920 and renamed as Tollemache Breweries Ltd . The brewery remained on the same site but in 1906 the public house was rebuilt on the opposite side of the road at 2 Markhouse Road.

Work In The Brewery Tap & Essex Brewery

According to the excellent Waltham Forest Oral History called 'Behind The Bar'. Margaret Blackshaw worked in a number of local pubs, including the Essex Brewery Tap, She also did a stint at the Essex Brewery across the road. In the period she worked there it was owned by Tolly Cobbold or Tolly Macs (Tollemache) as she calls them. She tells us:

"Tolly Macs was across the road, which brewed the beer. I've worked at Tolly Macs. I've worked in the bottling department, I've done labelling, I've done scrubbing the corks, I've done crating. We all used to have big long aprons made of – not leather, but material like that – not plastic, plastic wasn't in them days. But it was that sort of material. We all had to wear boots with steel toe caps, lace up boots. And we used to go across the road; they had a building there, a changing room. We used to come to work of a morning dressed normally. And then we used to have to go up into the changing room and take off our shoes and our good clothes and put on their rough dried clothes and the apron. Then we used to go across the road to Tolly Macs itself., They made the beer there and it was crated and labelled and stoppered and everything else. If you think of a dishwasher now – if you think of a great big tank –that's where they used to clean all the stoppers. When they sent the bottles back, all the stoppers came back and they had to be sterilised so they could use them again. So they were put into a steriliser and then put into clean water, out of that lot into another lot of clean water. They had one woman, not a man, one woman doing this. Believe you me, those tubs that they pulled out were pretty heavy you know. If you gave it to one of the younger men of today, I doubt if they'd be able to lift these tubs

Comment: The price for a 9 gallon barrel of Amber Ale = 10s/6d. This means that it is 1s/2d per gallon (7p)



Loan Clubs

Most working people didn't use banks until the 1960's. Many public houses operated 'loan' clubs for their customers. In the mid 19th century the Brewery Tap ran such a loan club. Margaret Blackshaw explains the system:

"All the pubs had a loan club and you paid in as much as you could afford. Each share was sixpence. So if you like, you had two shares or four shares, whatever you could afford. You paid it every week. If after you'd paid say for around about two months, three months, you wanted a loan out - like going to buy a pair of shoes or something - you used to go up to the loan club and draw out the money you wanted. You used to have to pay an interest on that each week. Each week you went you paid so much interest on it.

At the end of the year when your loan club was drawn out, when you went to draw your loan club out, you got the amount that you'd paid in. If you paid up all the money that you'd borrowed over the year, you got your interest back. So you got, say maybe three shillings or something like that back. If you hadn't paid it up, it was stopped out of your money, plus the fact you didn't get any interest. So it was in your favour you made sure that you'd paid up by the time of the end of the year. But everybody, but everybody belonged to the loan clubs....."

Tolly Cobbold/Ridley/Greene King Breweries

The Tollemache Brewery company merged with Cobbold & Co in 1957 and formed a new company



called Tollemache & Cobbold Breweries Ltd (Tolly Cobbold) Interestingly, Tolly Cobbold also had a pub called 'The Brewery Tap' at its Ipswich brewery which now is a trendy gastro pub! . The last brew that was made at Walthamstow was in Christmas week 1971 and In 1972, the Essex Brewery in Markhouse Road was closed and the work was transferred to Ipswich.

In 2002 the company was taken over by Ridley's Brewery and the Ipswich brewery was closed. In 2005 Ridley's Brewery was bought by Greene King and was dismantled.

The Brewery Tap today

Photo - Courtesy of [walthamstowdiary](http://walthamstowdiary.com)

<http://walthamstowdiary.com/2013/01/21/st-james-street/tap/>

The Brewery Tap & Charrington's

Following the closure of the Essex brewery in 1973, the Brewery Tap public house survived and was acquired by Charrington's. The 1990s saw a plethora of new names that included: Wild Rover, The Tap, Fat Sid's, Fuse, New Angel and finally Fallen Angel. Some of these incarnations saw the pub operating more as a venue than strictly as a pub.

Final Closure & A New Use

The pub closed in 2006 and in 2009 was converted and extended for business and residential use.

Bill Bayliss

July 2013

Appendix

Bewery Tap Occupants

Year/Publican or other Resident/Relationship to Head and or Occupation/Age/Where Born/Source.

1891/Charlotte Day/Beer Retailer, Widow/48/City, London/Census ****
1891/Joseph A Day/Son, Barman/22/Shoreditch, London/Census
1891/Alfred Day/Son, Printer & Machine Minder/21/Shoreditch, London/Census
1891/George Day/Son, Barman/19/Shoreditch, London/Census
1891/Charlotte K Day/Daughter, Barmaid/17/Shoreditch, London/Census
1891/Ernest C Day/Son/14/Shoreditch, London/Census
1891/Albert Day/Son/11/Old Ford, London/Census
1891/Edith Day/Daughter/6/Walthamstow, Essex/Census
1891/Horace Day/Son/4/Walthamstow, Essex/Census
24/2/1906/Joseph Alfred Day/.../.../Petty Sessions ****
1908/J. A. Day/.../.../Kelly's
1912/Harry James Balls/.../.../Kelly's
1912/J A Day/.../.../per. Waltham Forest Oral History Group **
1917/Harry James Balls/.../.../Kelly's
17/11/1919/Henry James Kingston Balls/.../.../Petty Sessions ****
1922/Harry James Balls/.../.../Kelly's
1925/Harry James Balls/.../.../Kelly's
6/11/1926/Christopher Caleb Day/.../.../Petty Sessions ****
1935/Christopher Caleb Day & Gibson Leitch Muir/.../.../Essex Records Office - Register of Alehouse Licenses **
1935/C C Day & David Henry Smith/.../.../Essex Records Office - Register of Alehouse Licenses **
1937/George James Sheppherd & Lydia Elizabeth Sheppherd/.../.../Essex Records Office - Register of Alehouse Licenses **

**** Provided by Stephen Harris (Reference - Waltham Forest Oral History Group)**

***** Provided by Kevan**

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