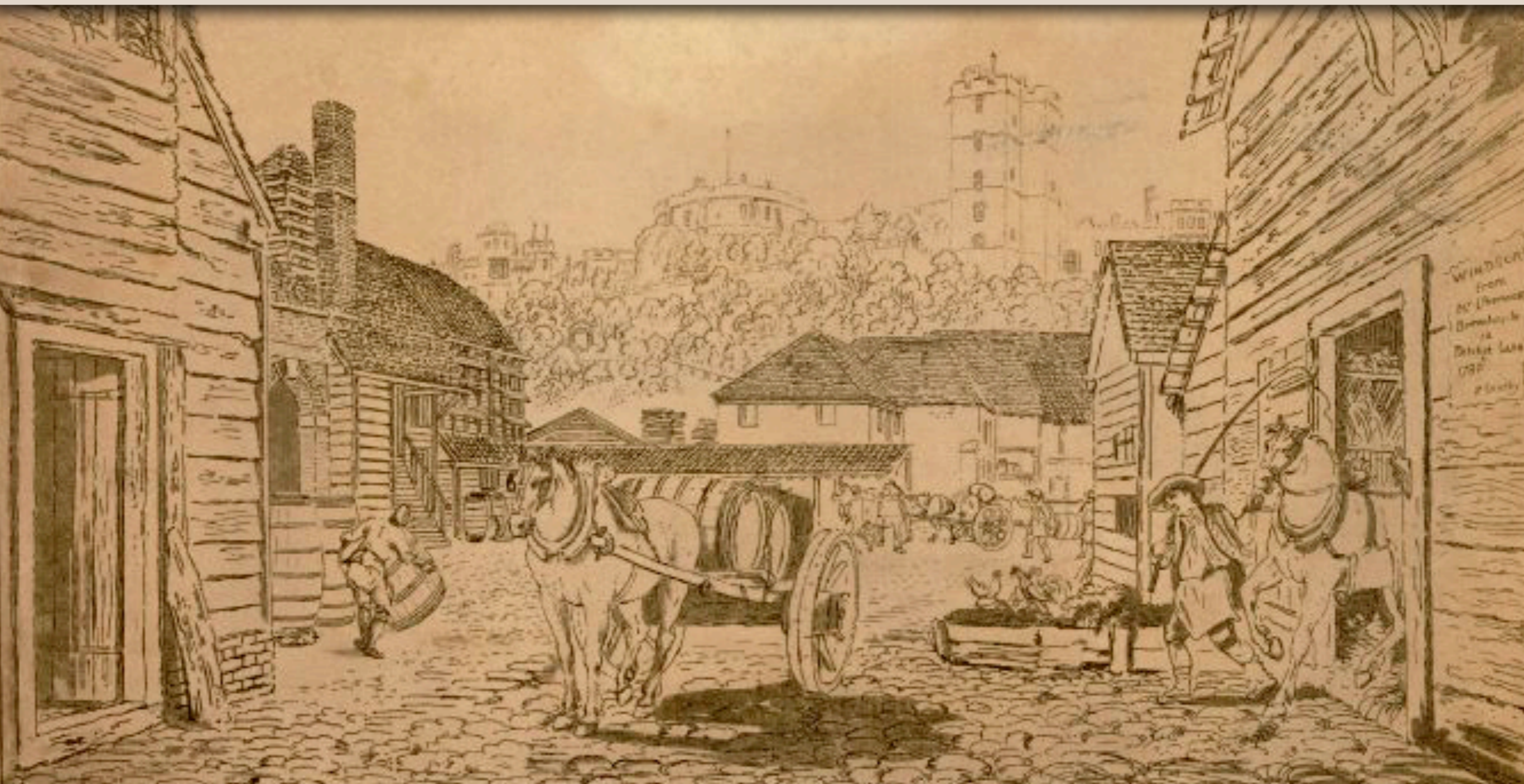


18th Century Material Culture Ale, Beer & Brewing



Cultivating Hops



Hop Pickers Outside a Cottage
by George Smith Mid 18th Century
(Yale Center for British Art)



F. Hayman inv. et del.

C. Grignon sculp.

“Hop Garden” from “Poems on Several Occasions,”
by Christopher Smart 1752
(Private Collection)



Lupulus } I. *Mas.* { 1-6. } *Blüthe* } *Dopfen* { I. *Männlein.*
Humulus } II. *Femina* { 7. 8. } } { II. *Weiblein.*

houblon grimpant.

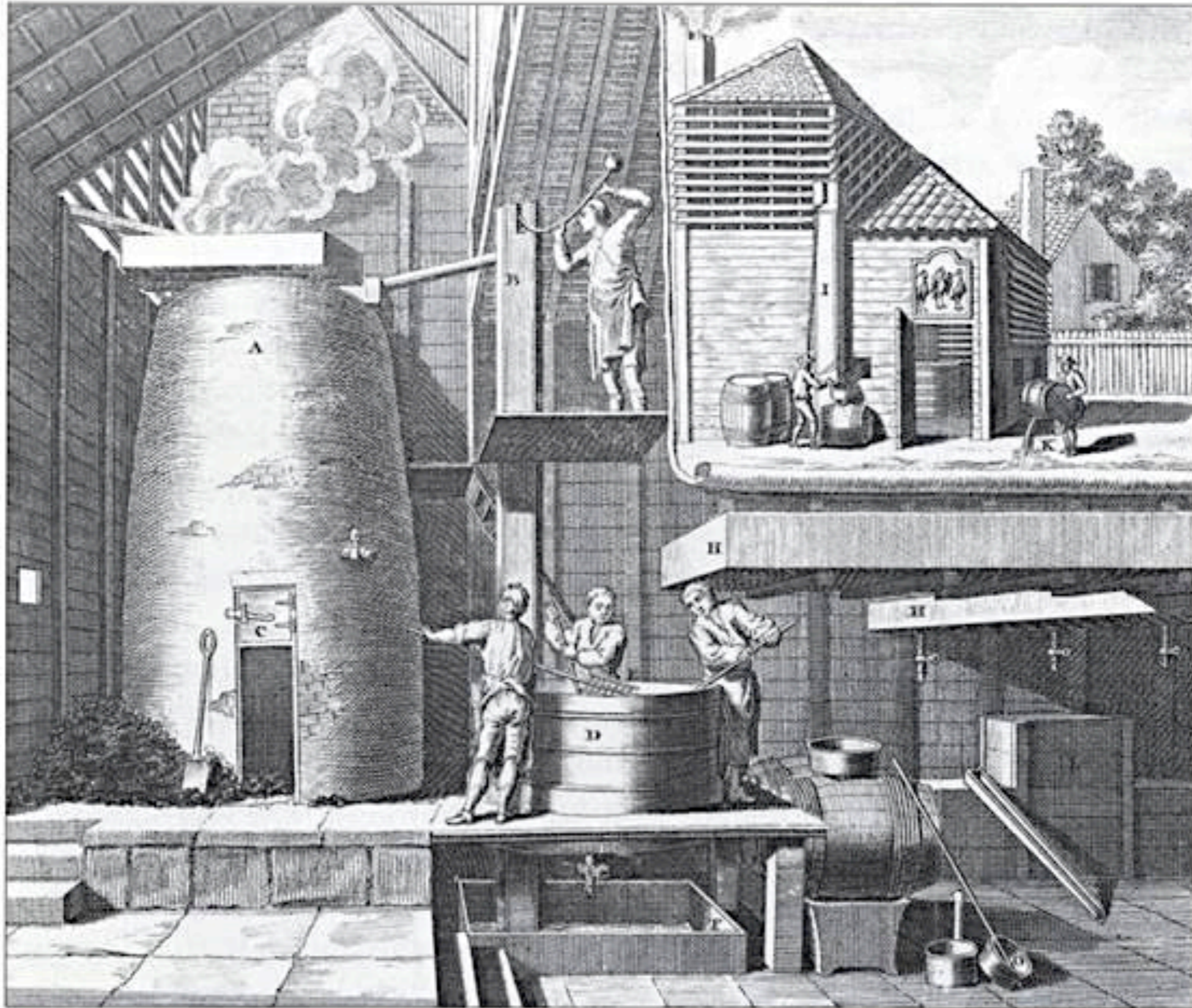
Hops

by Nicolau Friederich Eisenberger, After Elizabeth Blackwell, Published by Johann Joseph Fleischmann, Nuremberg 1773
 (Private Collection)

English Brewers



Sir Benjamin Truman, English Brewer
by Thomas Gainsborough c. 1770 - 1774
(Tate Gallery)



Brewhouse

From "Universal Magazine" - January 1747 - 1748
(North of England Open Air Museum Beamjish)



Detail: "The Art of Brewing" - Frontispiece of "Dictionarium Domesticum,"
by N. Bailey 1736
(Winter Auctions)

WHITE HORSE *Brewhouse,*
St. *John's Street,*

London *27* — of *Jan^{ry}* 175 *6*

Received of Mr. *Masaberger*

for *x 1/4* Cask of Beer, £. s. d.

per *D. Gross.* *2-6*

Pray don't pay any Money without this Receipt, this being
design'd to prevent mistakes.

pleas to take i

22.25

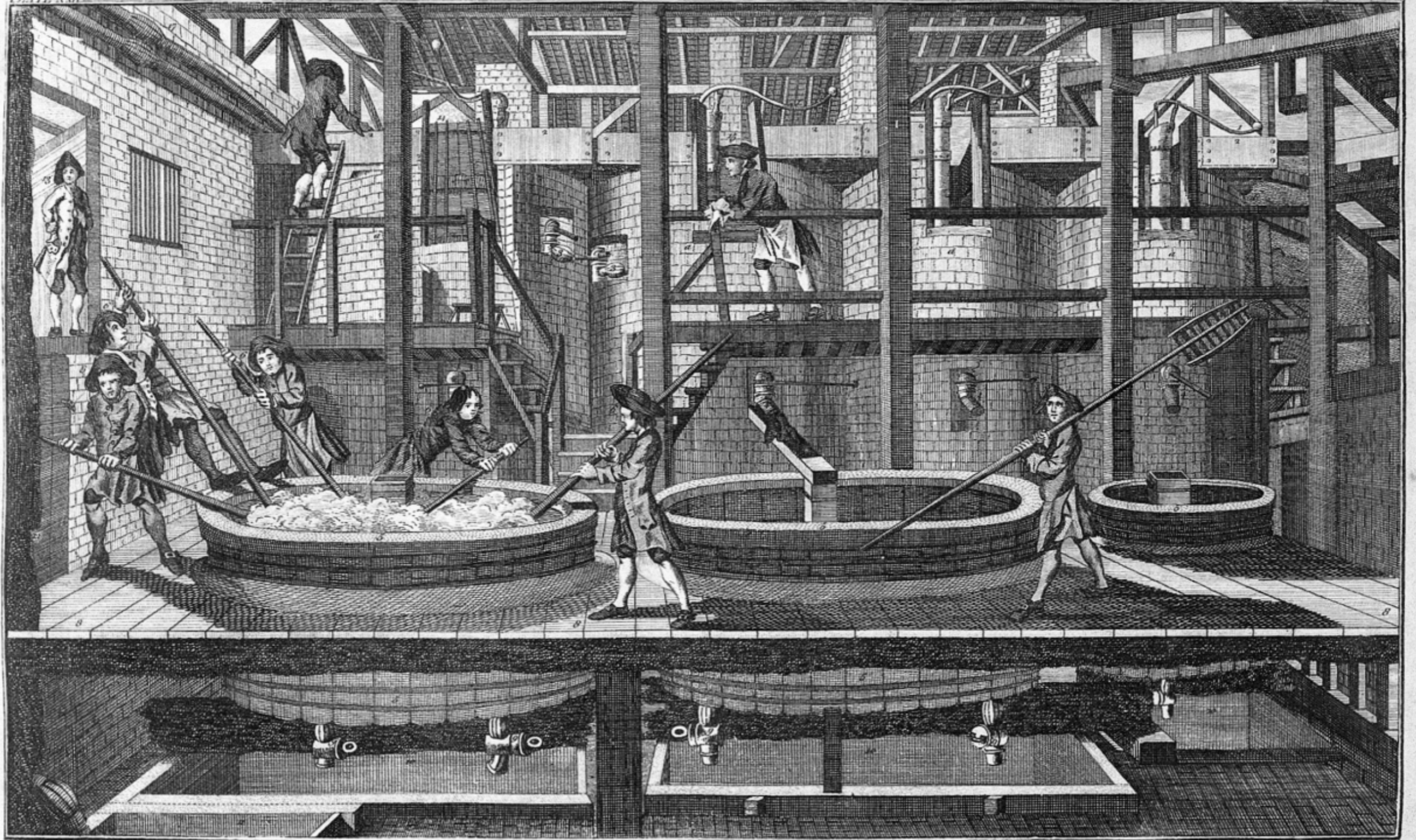


Plate XXIV - The Interior of a Brew House
 From Temple Henry Croker, "The Complete Dictionary of Arts and Sciences", London c. 1764 - 1766
 (Wellcome Images)

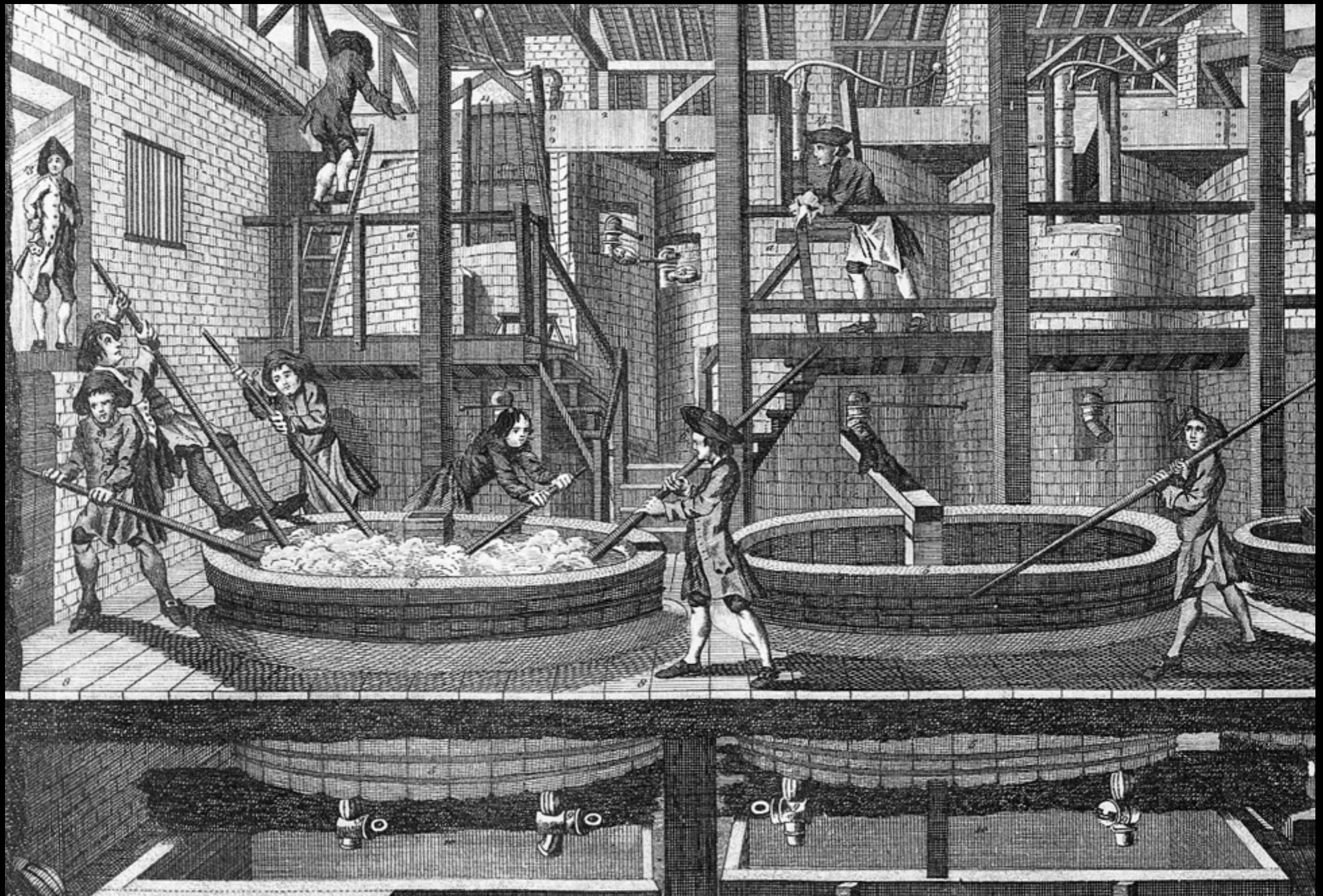


Plate XXIV - The Interior of a Brew House
From Temple Henry Croker, "The Complete Dictionary of Arts and Sciences", London c. 1764 - 1766
(Wellcome Images)



View of Isherwood's Brewery
by Paul Sandby c. 1760 - 1780
(The British Museum)

The Brewers Charity, to the Publick.



Published according to Act of Parliament 1754 June 7 by 28. 1762 by Wi^m Hennell.

"The Brewers Charity to the Publick."
by William Hennell 1761
(The British Museum)



“Windsor from Mr. Isherwood's Brewhouse in Datchet Lane”
by Paul Sandby, Published by Thomas Palsler 1780
(The British Museum)



"Brewer's Drays"
by Thomas Rowlandson, Published by Elizabeth Jackson 1784
(The British Museum)



Man Carrying a Tankard & Cask
by Thomas Bewick c. 1785
(The British Museum)



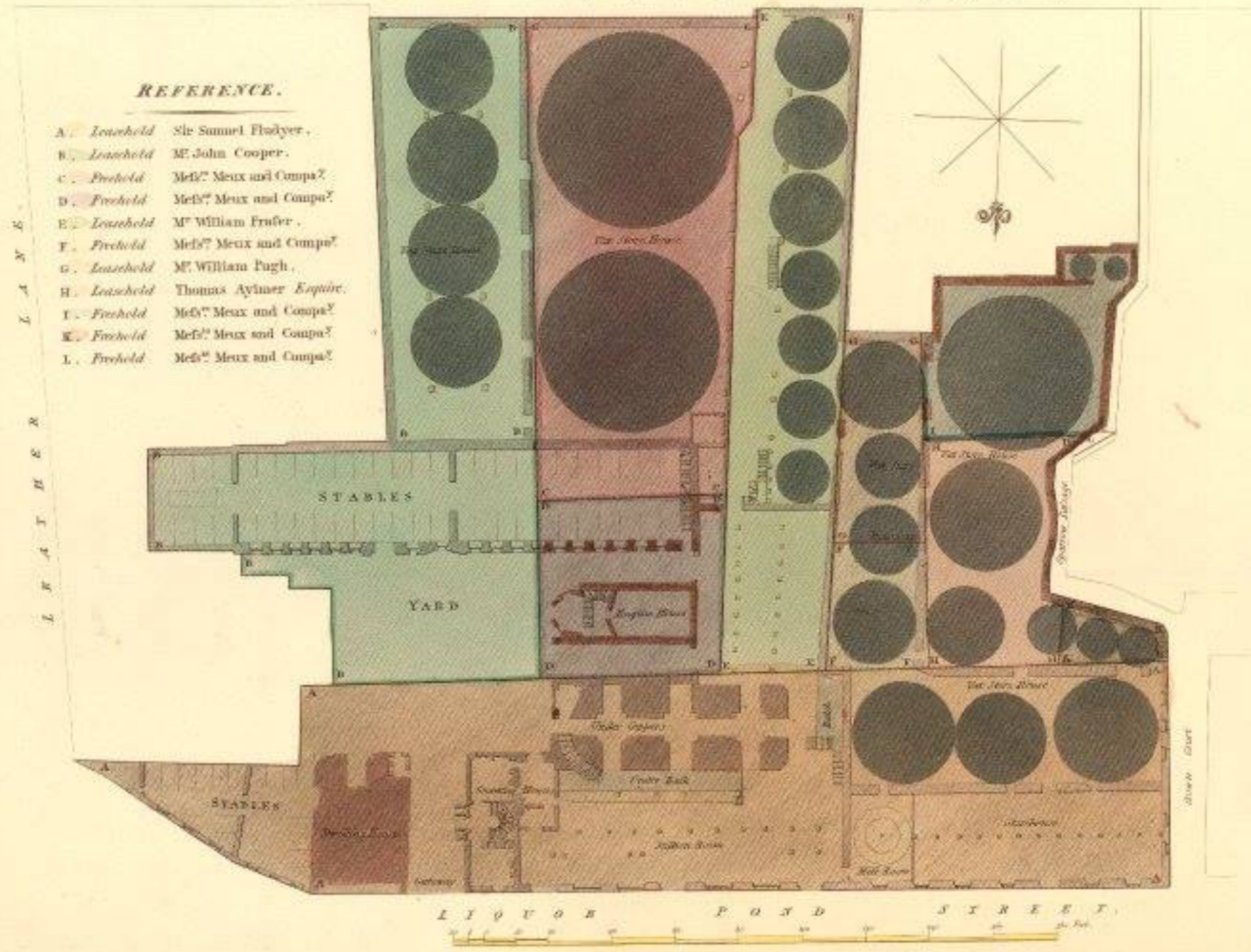
A Brew - House Yard
by Richard Earlom, After George Garrard 1791
(The British Museum)



"The Careless Servant"
by Francis Wheatley c. 1791
(Walker Art Gallery, Liverpool)

PLAN of the BREWHOUSE in LIQUOR-POND STREET.

P O R T P O O L L A N K .



REFERENCE.

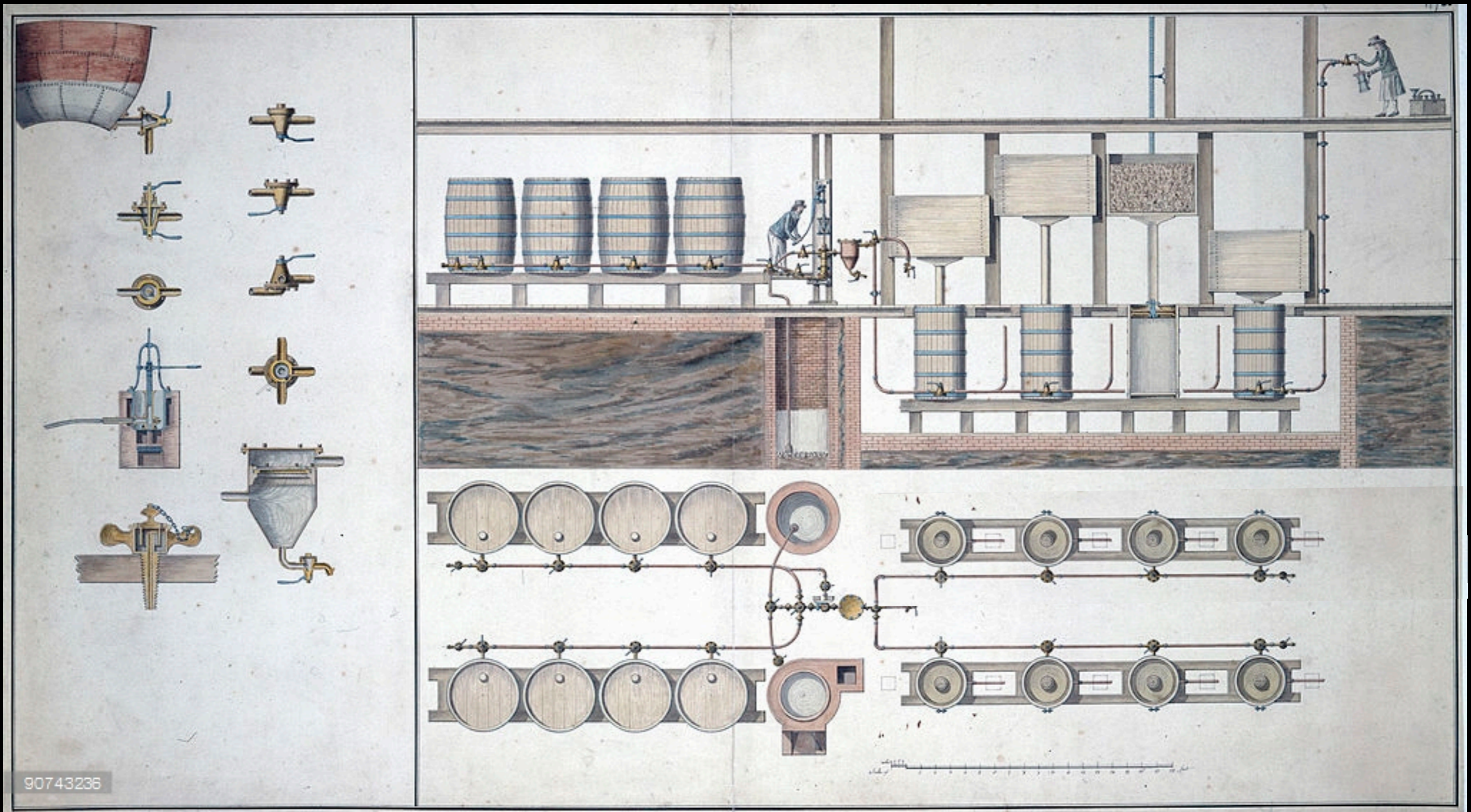
- A. Leasehold Sir Samuel Fildes.
- B. Leasehold Mr. John Cooper.
- C. Freehold Messrs Meux and Comp^y.
- D. Freehold Messrs Meux and Comp^y.
- E. Leasehold Mr. William Frazer.
- F. Freehold Messrs Meux and Comp^y.
- G. Leasehold Mr. William Pugh.
- H. Leasehold Thomas Aylmer Esquire.
- I. Freehold Messrs Meux and Comp^y.
- K. Freehold Messrs Meux and Comp^y.
- L. Freehold Messrs Meux and Comp^y.

L A N K P O O L P O R T

L I Q U O R P O O L S T R E E T .

“PLAN of the BREWHOUSE in LIQUOR-POND STREET”

1796
(The British Museum)



90743236

Production Line in a Brewery
Late 18th Century (1780?)
(Getty Images)

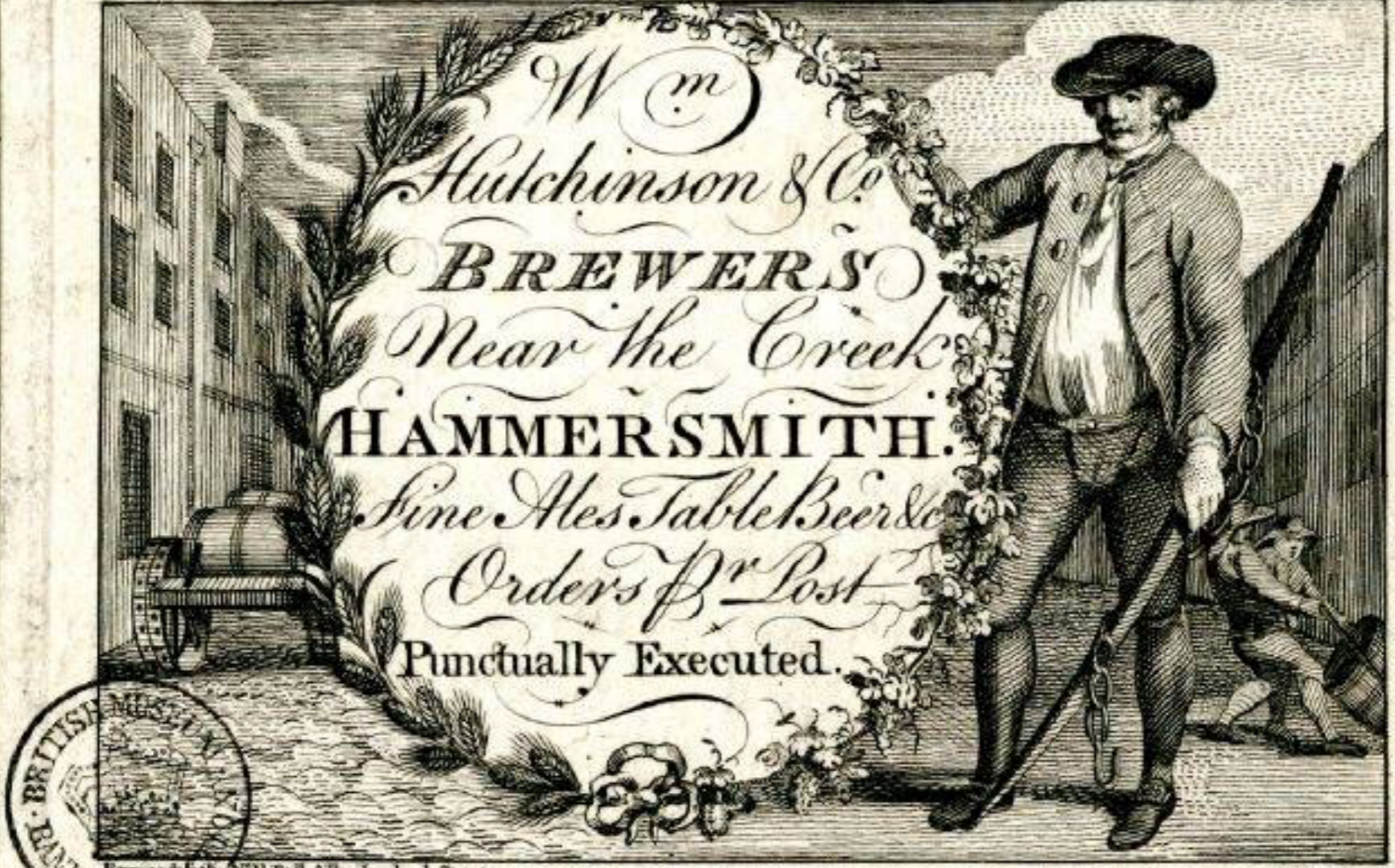


Brewhouse, Bushy Park, London
18th Century



Trade Card for Gerard Wynox, Coal Merchant & Beer Seller
c. 1750 - 1760
(The British Museum)

1785



Raymond & Kohn, N^o 11, Ball Alley, Lombard Street.

D. 2 1153

22.9

Trade Card for Hutchinson & Co., Brewers
 1785
 (The British Museum)



Halfpenny Token Issued by the Red Heart Brewhouse
"THE . RED . HEART . BREWHOVS . IN . DEADMANS . PLACE"
1668
(The British Museum)



Halfpenny Token Issued by John Cox
"JOHN / COX . IN / CHVRCHED / ALLY . IN / SOVTHWARK / HIS . HALF / PENY"
"THE . PVMP . RVNS . CLEAR . WTH . ALE . AND . BEER"
c. 1649 - 1672
(The British Museum)



Half Penny Trade Token for Henry Knight, Brewer
1699
(Museum of London)



Farthing Trade Token for the Cock Ale House at Temple Bar
c. 1648 - 1678
(Museum of London)



Farthing Trade Token Issued at the Sign of the Two Draymen, in East Smithfield, Middlesex
Mid 17th Century
(Museum of London)



Threepence Token Issued by Thomas Jordan & Co.
"GOODMANS FEILDS BREWHOUSE 1760"

1760
(The British Museum)



Copper Twopenny Token of John McCully, Brewer, of Newtownards in County Down
1761
(Private Collection)

To make Small Beer.

Take a large Sifter full of Bran
Flour to your Taste. - Boil these
3 hours. then strain out 30 Gall.^m
into a cooler put in 3 Gall.^m
Molasses while the Beer is
scalding hot, ^{or} rather draw the
Molasses into the cooler & strain
the Beer on it while boiling hot
let this stand till it is little more
than blood warm then put in
a quart of Yeast if the weather is
very cold cover it over with a Blanket
& let it work in the cooler 24 hours
then put it into the Cask. leave
the Bung open till it is almost done
working - Bottle it thus & any week
it was brewed

"To make Small Beer"

From George Washington's Notebook 1757

(New York Public Library)

THE
London and Country
B R E W E R:

Containing an ACCOUNT,

- | | |
|--|--|
| <p>I. Of the Nature of Barley-Corn, and of the proper Soils and Manures for the Improvement thereof.</p> <p>II. Of making Malts.</p> <p>III. To know good from bad Malts.</p> <p>IV. Of the Use of the Pale, Amber and Brown Malts.</p> <p>V. Of the Nature of several Waters and their Use in Brewing.</p> <p>VI. Of Grinding Malts.</p> <p>VII. Of Brewing in General.</p> <p>VIII. Of the <i>London</i> Method of Brewing Stout Butt Beer, Pale and Brown Ales.</p> <p>IX. Of the Country or private Way of Brewing.</p> <p>X. Of the Nature and Use of the Hop.</p> <p>XI. Of Boiling Malt Liquors and to Brew a Quantity of Drink in a little Room, and with a few Tubs.</p> <p>XII. Of Foxing or Tainting of</p> | <p>Malt Liquors, their Prevention and Cure.</p> <p>XIII. Of fermenting and working of Beers and Ales, and the unwholesome Practice of beating in the Yeast Detected.</p> <p>XIV. Of several Artificial Lees for feeding, fining, preserving and relishing Malt Liquors.</p> <p>XV. Of several pernicious Ingredients put into Malt Liquors to encrease their strength.</p> <p>XVI. Of the Cellarer Repository for keeping Beers and Ales.</p> <p>XVII. Of Sweetning and Cleaning Casks.</p> <p>XVIII. Of Bunging Casks and Carrying them to some Distance.</p> <p>XIX. Of the Age and Strength of Malt Liquors.</p> <p>XX. Of the Profit and Pleasure of Private Brewing, and the Charge of buying Malt Liquors.</p> |
|--|--|

To which is added,

A Philosophical Account of Brewing strong *Osaber* Beer, by an Ingenious Hand.

By a Person formerly concern'd in a common Brew-House at *London*, but for near twenty Years past has resided in the Country.

Recommended by the Dublin Society.

DUBLIN: Printed by M. RHAMES, for R. GUNNE, Bookseller in Copel-street, M. DCC. XXXV.

"THE London and Country BREWER"

by a Person formerly concerned in a Common Brew - House at London, but for twenty Years past has resided in the Country 1735

(Google Books)

THE WHOLE
DUTY of a WOMAN:
Or, an infallible
GUIDE to the FAIR SEX.

CONTAINING,
RULES, DIRECTIONS, and OBSERVATIONS, for their Conduct
and Behaviour through all Ages and Circumstances of Life,

A S
VIRGINS, WIVES, or WIDOWS.

W I T H

DIRECTIONS, how to obtain all Useful and Fashionable
Accomplishments suitable to the SEX. In which are comprised all Parts of
GOOD HOUSEWIFERY, particularly RULES and RECEIPTS in
every Kind of COOKERY.

- | | |
|---|---|
| 1. Making all Sorts of Soups and Sauces. | 4. The whole Art of Pastry in making Pies, Tarts, and Pasties. |
| 2. Dressing Flesh, Fish, and Fowl; this last illustrated with Cuts, shewing how every Fowl, Wild or Tame, is to be truss'd for the Spit; Likewise all other Kind of Game. | 5. Receipts for all Manner of Pickling, Collaring, &c. |
| 3. Making above 40 different Sorts of Puddings. | 6. For Preserving, making Creams, Jellies, and all Manner of Confectionary. |
| | 7. Rules and Directions for setting out Dinners, Suppers, and Grand Entertainments. |

To which is added,

BILLS of FARE for every Month in the Year, curiously engraven on COPPER PLATES, with the Forms of Tables and Dishes, and the Shapes of Pies, Tarts, and Pasties. With Instructions for Marketing.

A L S O

RULES and RECEIPTS for making all the choicest Cordials for the Closet: Brewing Beers, Ales, &c. Making all Sorts of *English* Wines, Cyder, Mum, Mead, Metheglin, Vinegar, Verjuice, Catchup, &c. With some fine Perfumes, Pomatums, Cosmeticks and other Beautifiers.

LONDON: Printed for T. READ, in Dogwell-Court, White-Fryers, Fleet-Street.

MDCCLXXVII.

“THE WHOLE DUTY of a WOMAN: Or, an infallible GUIDE to the FAIR SEX...”

by a Person Formerly Concerned in a Common Brewhouse at London, but for twenty Years past has Resided in the Country 1735

(Google Books)

A philosophical Account of brewing strong
OCTOBER
B E E R.

CARE, in the first Place, must be taken that the Malt be very clean, and when it is ground, it should stand four and twenty Hours at least in the Sacks.

The Quantity is five Quarters of Malt to three Hogsheads of Beer, and eighteen Pounds of Hops, unless the Malt be pale dried, then there must be added three or four Pounds more.

The Choice of Liquor for brewing is of considerable Advantage, the softest and cleanest Water is the best.

You are to boil your first Liquor, adding a Handful or two of Hops to it, then before you strike it over to your Goods or Malt, cool it in as much Liquor as will bring it to a Temper, not to scald the Malt; for it is a Fault not to take the Liquor as high as possible, but not to scald.

The next Liquors do the same.

And, indeed, all your Liquors ought to be taken as high as may be, that is, not to scald;

When you let your Wort from your Malt into the Under-Back, put to it a Handful or two of Hops, 'twill preserve it from that Accident which Brewers call, Blinking or Foxing.

In boiling your Worts, the first Wort boil high or quick, for the quicker the Wort is boiled the better it is.

The Second boil more than the First, and the Third or last more than the Second.

In cooling, lay your Worts thin, and let each be well cooled, and Care must be taken in letting them down into the Tun, that you do it leisurely, to the End, that as little
of

of the Fæces, or Sediment, as possible, may pass with it, which causes the Fermentation to be fierce or mild, for,

Note, There is in all fermented Liquors Salt and Sulphur, and to keep these two Bodies in a due Proportion, that the Salt does not exalt itself above the Sulphur, consists a great Part of the Art in Brewing.

When your Wort is first let into your Tun, put but a little Yeast to it, and let it work by Degrees quietly, and if you find it works but moderate, whip in the Yeast two or three Times or more, 'till you find your Drink well fermented, for without a full Opening of the Body by Fermentation, it will not be perfectly fine, nor will it drink clean or light.

When you cleanse, do it by a Cock from your Tun, placed six Inches from the Bottom, to the End, that most of the Sediment may be left behind, which may be thrown on your Malt to mend your Small-Beer.

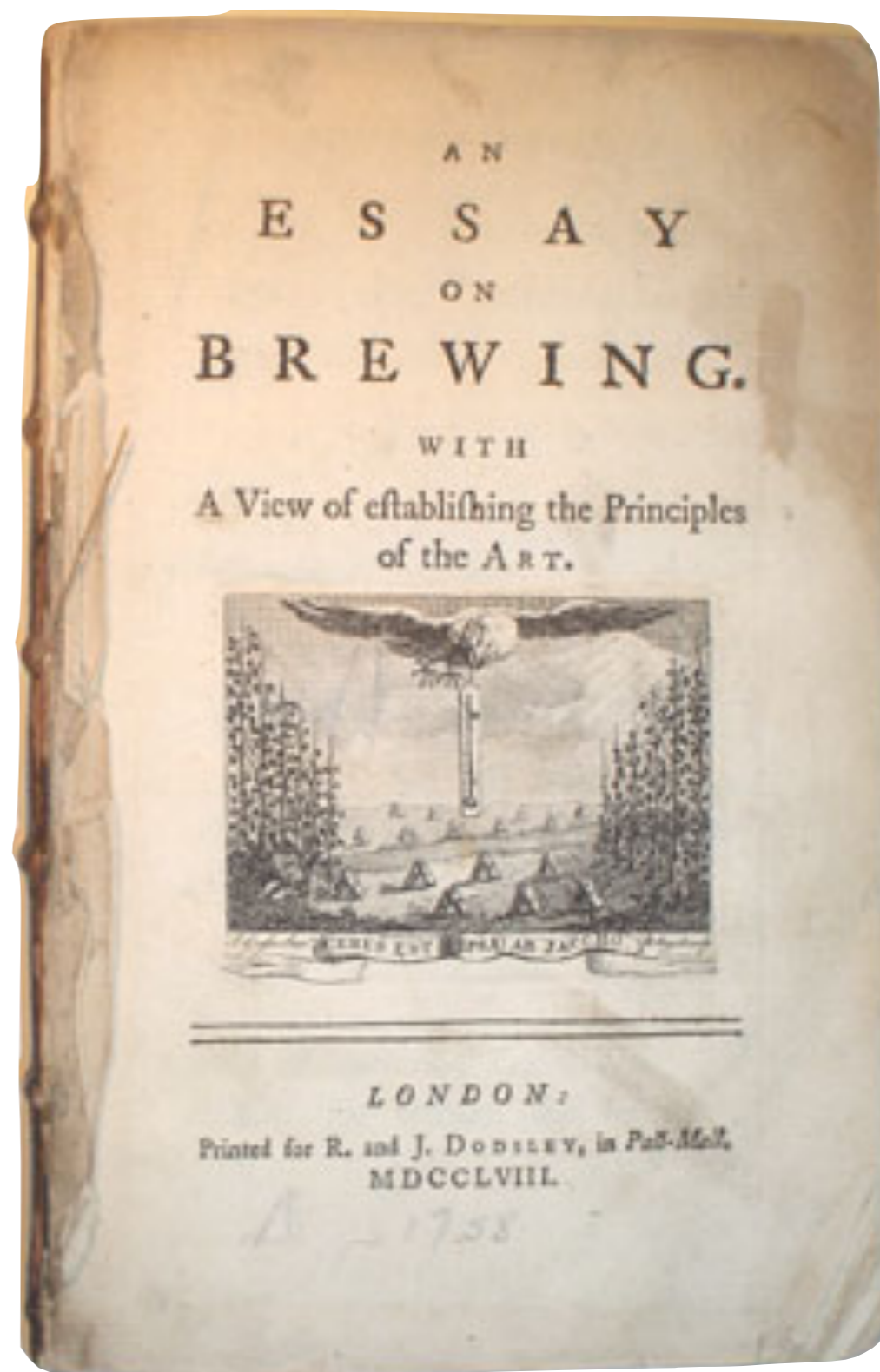
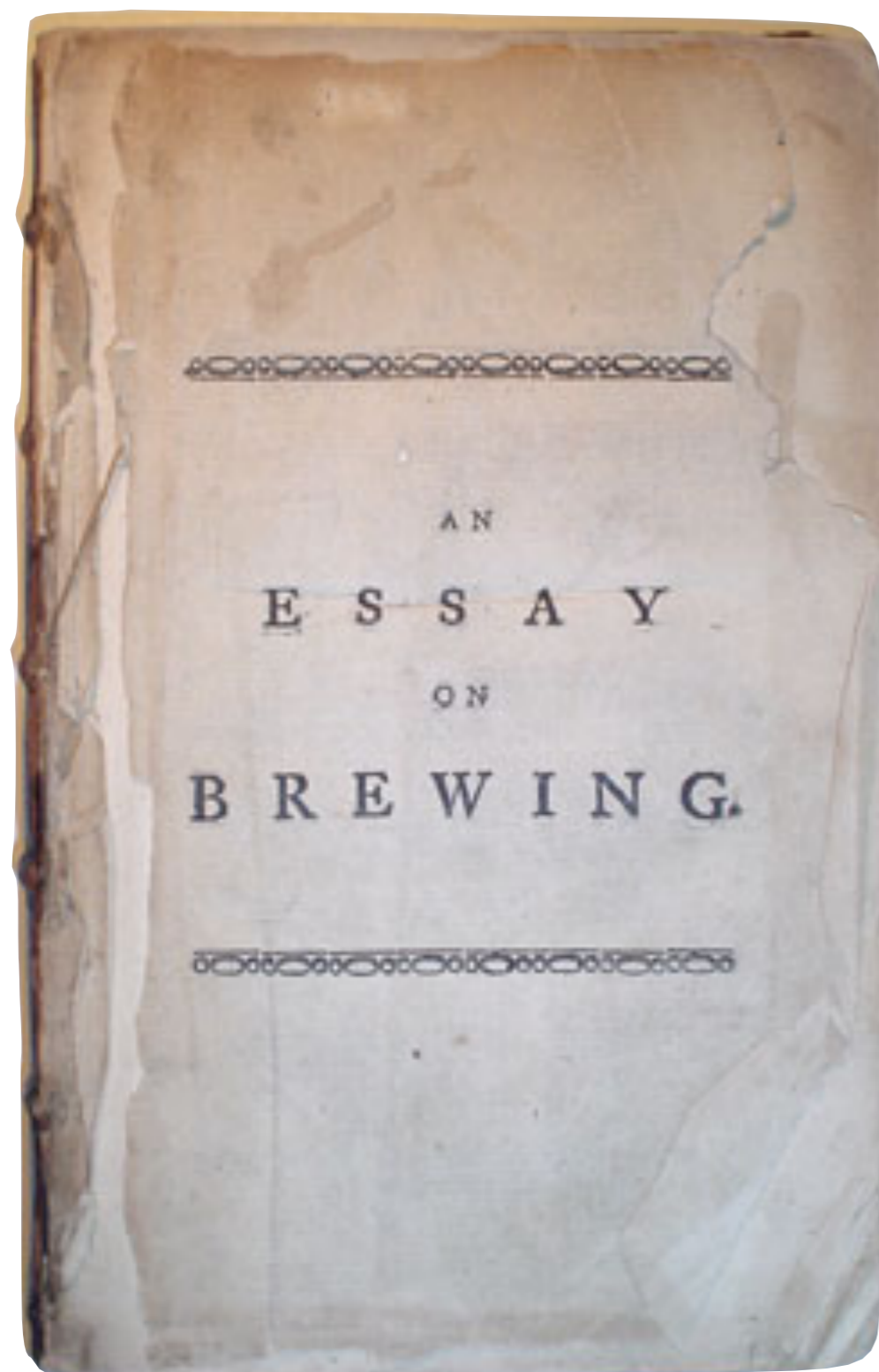
When your Drink is tann'd, fill your Vessel full, let it work at the Bung-hole, and have a Reserve in a small Cask to fill it up, and don't put any of the Drink, which will be under the Yeast after it is worked over, into your Vessels, but put it by itself in another Cask, for it will not be so good as your other in the Cask.

This done, you must wait for the finishing the Fermentation, then stop it close, and let it stand 'till the Spring, for Brewing ought to be done in the Month of October, that it may have Time to settle and digest all the Winter Season.

In the Spring you must unstop your Vent-hole, and thereby see whether your Drink doth ferment or not, for as soon as the warm Weather comes, your Drink will have

“THE WHOLE DUTY of a WOMAN: Or, an infallible GUIDE to the FAIR SEX...”

by a Person Formerly Concerned in a Common Brewhouse at London, but for twenty Years past has Resided in the Country 1735



“AN ESSAY ON BREWING WITH A View of establishing the Principles of the Art”
by Michael Combrune 1758
(Google Books)

. C H A P. LV.

Of brewing malt liquors in the most advantageous method.

WE have in the preceding volumes given directions for the choice of malt, hops, and water for the several methods of brewing; and need not here repeat any thing on that head: but as the Dublin society have published some useful observations on this subject, and something has been done in the way of improvement by our correspondents, who have tried the methods unproposed: what has been advanced from these two sources we shall now lay before the reader. It is by these means useful knowledge may be best encreased; and in this and the other articles of the present volume, which depends principally on the experience of our correspondents and others, since the publication of the first, it will be our care to admit no article but what is conformable to reason; and comes well supported by experience.

It is a certain truth that nothing tends so much to improve malt liquors as proper boiling; neither the virtues of the malt nor of the hops rise in vapour. Therefore there can be no loss of strength, or any other useful quality in the wort by boiling: and the advantage is most evident.

This fact that nothing is lost by it, has been lately proved by the most certain experiments. If a quantity be boiled in an alembick or common still, instead of a copper, the distilled liquor is nothing but water. Therefore, in the boiling in coppers, nothing but the watery part is evaporated, and the liquor gains strength without losing any good quality.

For this reason all methods should be used which conduce to the full boiling of the beer, and we are to acquaint the reader, that the largness and depth of the copper is one. It is proved by experience and careful observation, that the smaller the quantity is which is kept boiling, the more it evaporates in proportion. Now there is but a certain quantity that can be permitted to be evaporated, and as this will be done sooner in proportion in the small than in the large copper, it follows plainly that the beer cannot have the same advantage of boiling in small quantities that it can in larger.

The world has been long perplexed about the nature of
 VOL. IV. M that

The Compleat Brewer ;

O R,

The ART and MYSTERY

O F

B R E W I N G

E X P L A I N E D.

C O N T A I N I N G,

Plain and Easy Directions for Brew-
ing all Sorts of Malt-Liquors in
the greatest Perfection.

Also the Construction of a Brew-house, and the
Choice of Brewing Vessels.

Compiled from the most valuable Receipts in
Brewery, now corrected and improved for the
Benefit of the Public.

By a BREWER of Extensive Practice.



L O N D O N . i

Printed for J. COOTE, at the King's Arms, in
Pater-noster-Row. 1760.

“The Compleat Brewer; OR The ART and MYSTERY OF BREWING EXPLAINED”

“By a BREWER of Extensive Practice”, London 1760

(Google Books)



“THE THEORY and PRACTICE OF BREWING”
by Michael Combrune, London 1762
(BeerBooks.com)



“THE THEORY and PRACTICE OF BREWING”
by Michael Combrune, London 1762
(BeerBooks.com)

T H E
THEORY and *PRACTICE*
O F
B R E W I N G,

By MICHAEL COMBRUNE, BREWER.

Printed with Permission of the MASTER, WARDENS, and Court of
ASSISTANTS of the Worshipful Company of BREWERS.



L O N D O N :

Printed by J. HABERKORN.

Sold by R. and J. DODSLEY in Pall-Mall; T. BECKET and
P. A. de HONDT at Tully's Head in the Strand: and
T. LONGMAN in Patcr-Noster Row.

MDCCLXII

“THE THEORY and PRACTICE OF BREWING”
by Michael Combrune, London 1762
(BeerBooks.com)

ment of the arts, manufactures and commerce of your country. You will therefore permit me to place, under your patronage, this treatise, which, if it can boast no other merit, has that, of having been undertaken and finished by your advice and council.

Some favor, I hope, will be shewn for this distant endeavour, to imitate the laudable example you have set, and whatever be the success, I shall ever glory in the opportunity it has given me, of professing myself publickly,

SIR,

Your most obedient,

and most obliged humble Servant,

Hampstead, Middlesex,
December 15, 1761.

MICHAEL COMBRUNE

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"THE THEORY and PRACTICE OF BREWING"
 by Michael Combrune, London 1762
 (BeerBooks.com)

C O N T E N T S.

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T H E
P R E F A C E.

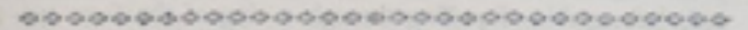
THE difference that appears in the several processes of brewing, though executed with the same materials, by the same persons, and to the same intent, is generally acknowledged. The uneasiness this must occasion to those, who are charged with the directive part of the business, cannot be small: and, the more desirous they are of well executing the charge incumbent on them, the greater is their disappointment, when frustrated in their hopes. To remove this uncertainty, no method seems preferable to that of experiment, as it is that alone, which can establish this, and any other art, upon a solid foundation. But those, who have the courage, and grudge neither time nor expence, to multiply and to vary their trials, too often acquire the name of idle refiners, and, what is worse, too frequently deserve it. The operations of nature elude superficial enquiries. Where we have few or no principles for our guides, many experiments are made, which tend only to confound or deceive. Effects seen, without a sufficient knowledge of their causes, must often be neglected or viewed in an improper light; those that are remembered are seldom faithfully reported, and, for want of distinguishing the several circumstances that attend them, become the support of old prejudices, or the foundation of new ones.

Whoever is attentive to the practical part of brewing will soon be convinced, that heat, or fire, is the principal agent therein, as this

A clement



PRINCIPLES
OF THE
THEORY of BREWING.



SECTION I
OF FIRE.

ALTHOUGH fire is the chief cause, and principle of almost every change in bodies; and though persons untaught in chemistry imagine, that they understand its nature, yet certain it is, that there is nothing more incomprehensible, or that eludes so much our nicest research. The senses are very inadequate judges of it; the eye may be deceived and suppose no fire, in a bar of iron, because it does not appear red, though at the same time it may contain enough to generate pain: the touch is equally unfaithful, for a body containing numberless particles of heat, will feel cold, if it is much more so than ourselves.

C The

“THE THEORY and PRACTICE OF BREWING”
by Michael Combrune, London 1762
(BeerBooks.com)

Every Man his own Brewer;

OR, A
COMPENDIUM
OF THE
ENGLISH BREWERY.

CONTAINING

The Best Instructions for the Choice of HOPS,
MALT, and WATER; and for the Right Ma-
nagement of the BREWING UTENSILS.

LIKEWISE,

The Most Approved Methods of Brewing LONDON
PORTER and ALE. Of Brewing AMBER, BURTON,
WESTERN and OAT ALES. Of Good TABLE
BEER, and MARLBOROUGH, DORCHESTER, NOT-
TINGHAM, and BRISTOL BEERS.

AND

Of manufacturing Pure Malt Wines. Of Fermenta-
tion; Casual Distemperature in Brewing, with the
Cause and Remedy. The Theory of British Fruits,
as applied to the Improvement of Malt Liquors.

Of AIR; its Properties and Effects on Malt Liquor.
Of the THERMOMETER, its Use and Application
in Brewery. Of FIRE, and its Action on Malt
and Vinous Extracts.

Together with

A Variety of MAXIMS and OBSERVATIONS deduced from
Theory and Practice. And some Useful HINTS to the
Distillery, for Extracting a Fine Spirit from Malt and other
Ingredients.

The Whole Illustrated by Several EXPERIMENTS.

By a GENTLEMAN, lately retired from the
Brewing Business.

L O N D O N:

Printed for the AUTHOR: And Sold by J. ALMON,
opposite Burlington House, in Piccadilly; and
Mess. ROBINSON and ROBERTS, in Pater-noster Row.

MDCCLXVIII.

“Every Man his own Brewer; OR, A COMPENDIUM OF THE ENGLISH BREWERY”

by Samuel Child 1768

(Google Books)

THE COMPLETE
ENGLISH BREWER;
OR, THE
WHOLE ART AND MYSTERY
OF
B R E W I N G,
IN
ALL ITS VARIOUS BRANCHES.

CONTAINING

Plain and easy Directions for Brewing ALL Sorts of
Malt Liquors in the *greatest* Perfection, from the
smallest to the largest Quantities.

ALSO,

INSTRUCTIONS for the Choice of BARLEY and HOPS,
and all other Ingredients and Utensils used in
Brewing.

Together with the very best Methods of
CASKING, CELLARING, FINING, BOTTLING, CURING,
RECOVERING FAULTY ^{AND} DAMAGED LIQUORS.

The whole made easy to every Capacity, and calculated
not only for the Use of PUBLICANS in general,
but PRIVATE FAMILIES in particular.

By GEORGE WATKINS,
Who has practised Brewing, in all its Branches, upwards of
Thirty Years.

L O N D O N:

Printed for J. COOKE, at Shakespear's Head, in
Pater-noster Row, MDCCLXXIII.

“The Complete English Brewer; or, the Whole Art and Mystery of Brewing, in all its Various Branches”
by George Watkins 1773
(Google Books)

American Brewers

115

77.01

1779 Dr. Different Departements Gallons

	To Brought Forward from folio 103	
July 5 th	To Beer delivered to General Boses Servants	16
6 th	To Provision Train	108
	To Gen Knyphausen's orderly dragoons	12
	To Gen Vaughans orderly d ^{ts}	4
7	To Ensigneers departement	160
	To General Knyphausen's family	200
	To British Light Infantry	66
8	To Bucks County Light dragoons	48
9 th	To General Knyphausen's Family	200
	To 2 ^d M ^r Generals departement	36
10 th	To d ^{ts} of d ^{ts}	94
	To Bakers departement	20
	To British Light Infantry	66
	To Linsings and Longorks Grenadiers	16
12 th	To Provision Train	172
	To British Light Infantry	102
	To General Boses Servants	16
14 th	To Ensigneers departement	154
	To Guides and Pionees	106
	To General Knyphausen's Family	60
15 th	To 2 Soldiers of the 31 th Reg ^t	8
	To Provision Train	34
	To General Knyphausen's family	200
	To British Light Infantry	87
	To Bucks County Light dragoons	52
	To General Vaughans orderly d ^{ts}	4
16 th	To General Knyphausen's Family	200
	To d ^{ts} of d ^{ts} two orderly	4
	To Provincial Tailors	111
17 th	To Linsings and Longorks Grenadiers	16
	To 2 ^d M ^r Generals departement	110
	To d ^{ts} of d ^{ts}	32
	To Russian Lager Corps	109
	To British Light Infantry	140
	To Richardson's Bakers	20
	To 2 Soldiers of the 31 th Reg ^t	8
19 th	To 63 th Regim ^t of Foot	34
	To 64 th d ^{ts} of d ^{ts}	50
	To General Boses Servants	16
20 th	To Ensigneers Departement	115
	To 2 ^d M ^r Generals Departement	200
21 th	To General Knyphausen's Family	200
	To Bridge Masters departement	25
	Carried forward 116	5401

Account Book of William D. Faulkner
 New York City Brewer Who Operated Between 1772 and 1790
 (New York Historical Society & Museum)

1779 Dr. Different Departements Gallons

To Brought Forward from folio 103

July 5 th	To Beer delivered To General Doses Servants	16
6 th	To Provision Train	108
	To Gen ^l Knypphausens Orderly dragoons	12
	To Gen ^l Vaughans Orderly A ^l	4
	To Ensigneers Departement	160
7	To General Knypphausens Family	200
	To British Light Infantry	66
8	To Bucks County Light dragoons	48
9 th	To General Knypphausens Family	200
	To 2 ^d M ^l Generals departement	36
10 th	To A ^l A ^l A ^l	94
	To Bakers departement	20
	To British Light Infantry	66
	To Linsings and Lingerkes Granades	16
12 th	To Provision Train	172
	To British Light Infantry	102
	To General Doses Servants	16

Carried forward 116 40

Account Book of William D. Faulkner
 New York City Brewer Who Operated Between 1772 and 1790
 (New York Historical Society & Museum)

14 th	To General Bours Servants	154
	To Ensigners Departement	106
	To Guides and Pioneers	60
	To General Knipphausers Family	8
15 th	To 2 Soldiers of the 37 th Regt	34
	To Provision Train	200
	To General Knipphausers Family	87
	To British Light Infantry	52
	To Bucks County Light Dragoons	4
	To General Vaughans orderly n ^o	200
16 th	To General Knipphausers Family	4
	To n ^o n ^o two orderly	111
	To Provincial Tailors	16
17 th	To Linsings and Sengels Granadiers	110
	To 2 ^d M ^r Generals departement	32
	To n ^o n ^o n ^o	109
	To Russian Lager Corps	150
	To British Light Infantry	20
	To Richardsons Bakers	8
19 th	To 2 Soldiers of the 37 th Regt	34
	To 63 th Regim ^t of Foot	50
	To 64 th n ^o n ^o	16
	To General Bours Servants	115
20 th	To Ensigners Departement	200
	To 2 ^d M ^r Generals Departement	200
21 th	To General Knipphausers Family	25
	To Bridge Masters departement	
	Carried forward	116
		5401

Account Book of William D. Faulkner
New York City Brewer Who Operated Between 1772 and 1790
(New York Historical Society & Museum)

*A Variety of English, India, and
Scotch GOODS.*

At the lowest Rates for Cash.

A few Barrels choice Philadelphia

*Strong BEER, just imported, to be sold very cheap.
Enquire at Nathaniel Loring's Warehouse, near
Faneuil-Hall.*

Province of Massachusetts-Bay.

*To the Honorable SAMUEL DANFORTH, Esq; one
of His Majesty's Justices of the Peace through*

Advertisement - The Boston Evening-Post

February 25, 1765

(Massachusetts Historical Society)

of the best 3-threaded Twine for Seins, very cheap.



TO BE SOLD,

By William Hunt,

Dorchester Pale ALE, in Iron Bound Casks, Ditto Bottled Ale, choice Wines in Pipes, half Pipes and Quarter Casks; warranted Spermae Cæti Candles; Turpentine in Tierces; Iron Hoops for Water Casks, made here, and better in Quality than those imported.

Also to close an Account of Sales,

There is put into his Hands, the following Goods, which were imported here last Summer, viz.

GUN Powder, Barr Lead, Frying Pans. Nails, Small Arms. 10 by 8 Glass, Hooks and Lines, Womens Worsted Shoes, Mens Leather ditto, Womens and Mens glaz'd Gloves, Duroys, Tammies, Callimancoes, worsted Breeches Patterns, Bunting, Mens Hatts; Sadlery Ware, such as, Bridles, Stirrups, Leather Surfing, &c. a genteel Lady's Hunting Saddle, with the Furniture.

CAmbricks & Lawns, silk knit Patteros for Waistcoat & Breeches, Do Hose, white Damask strip and check'd Lutestrings, Mecklinburg Brocade. figured & plain Mode, Dimothy, white chappel Needles, Paper Snuff Boxes, Bottle Stands, a Quantity Brass Candlesticks, genteel Ivory handle Knives and Forks both green & white, jappan'd Canisters, white and black Laces, Earrings, Necklaces, &c.

These Goods will be sold very reasonable, for Reason above-mentioned.

To be Sold, very cheap for Cash

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Advertisement - The Boston Gazette and Country Journal
Monday, March 25, 1765
(Massachusetts Historical Society)

BREWERY.

JAMES FERGUSON

A N D

ROBERT LAIRD,

THEY inform the Public, that they have set up a Brewery opposite to *Seberby's Landing*, in NEWBURYPORT, where they brew the best PORTER and STRONG BEER, which they determine to sell at the most reasonable rate.—Having been regularly bred to the business in Europe, they flatter themselves that they shall give satisfaction to the public, as they do not doubt but that their Liquor will equal that which comes from the best English Breweries.

Good Small-Beer


may be had at the
PORTER BREWERY,
opposite to *Somerby's* landing,
at Nine Shillings per Barrel.—
It will also be retailed at Two
Coppers a Quart, Beer measure.

Malting & Brewing.

THE Subscriber informs the Public that he has begun the Malting and Brewing business again, opposite *Somersby's* Landing—and as he is acquainted with the most approved method of Malting in Britain, he flatters himself he shall give the utmost satisfaction to all those who may favour him with their custom.

N. B. He has now for Sale choice PORTER and STRONG BEER—Also, Small BEER, at Six Shillings per Barrel, or Two Coppers per Quart, Beer measure. Constant attendance will be given, and the smallest favour gratefully acknowledged by

ROBERT LAIRD.

 CASH given for BARLEY, or MALT in exchange.

BREWERY.

Peter Gansevoort,

HAVING taken in partnership JOSEPH LOCKWOOD, in the Brewing Business, they take this opportunity of acquainting their friends and the public, that in future that business will be carried on, under the firm of

GANSEVOORT *and* LOCKWOOD,

Who have for sale, at their BREWERY,

No. 23, MARKET-STREET, ALBANY,

Ale ;

Bottled Ale ;

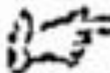
Draft Porter ;

American Porter ;

Table Beer ;

London Do.

And a regular supply of fresh YEAST,
for Bakers and private Families.

 J. LOCKWOOD, having for several years carried on the Brewing and Bottling business, in one of the principal towns in England, with considerable success, he flatters himself they will be enabled to offer an article much superior to that which has been generally manufactured in this country, and on this ground only they rest their claim to public favor.

The highest price given for
BARLEY and EMPTY BOTTLES.

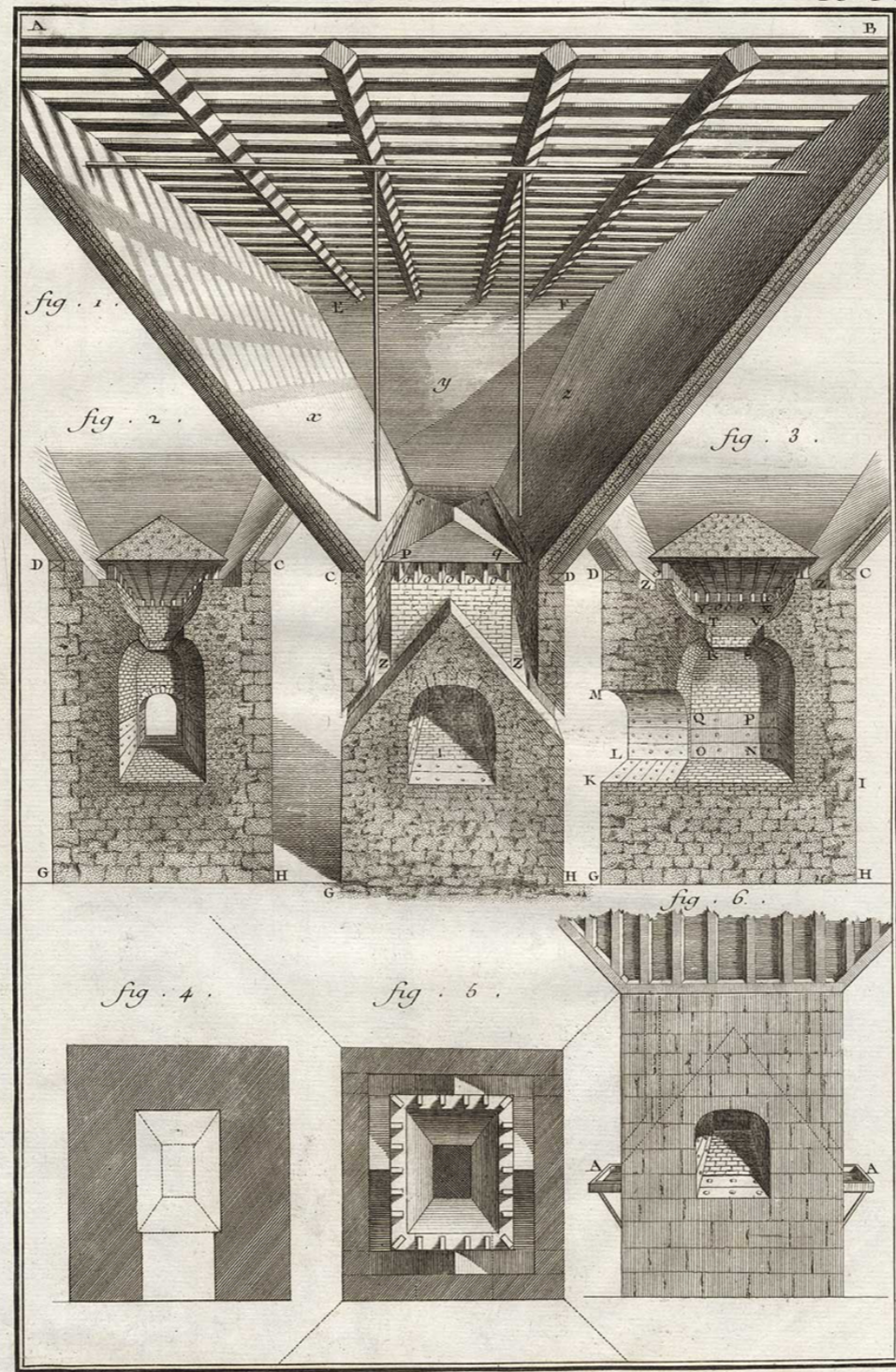
FOR SALE

Newport September 1765. J^r
 The Brig William Taylor master 18
 23:25:30: a To 3 casks of beer & 3 lawful of Lo: 9:0
 out 2 ~ To 1 D^r the cask a ~ 0:7:0
 Ephraim Macomber ~ £ 0:56:0
 £ 18:13:4 and Tenor ~

Receipt for Three Casks of Beer
 The Brig William Taylor
 Newport, Rhode Island
 September 1765

(Ed & Greg Theberge Rhode Island Breweriana Collection)

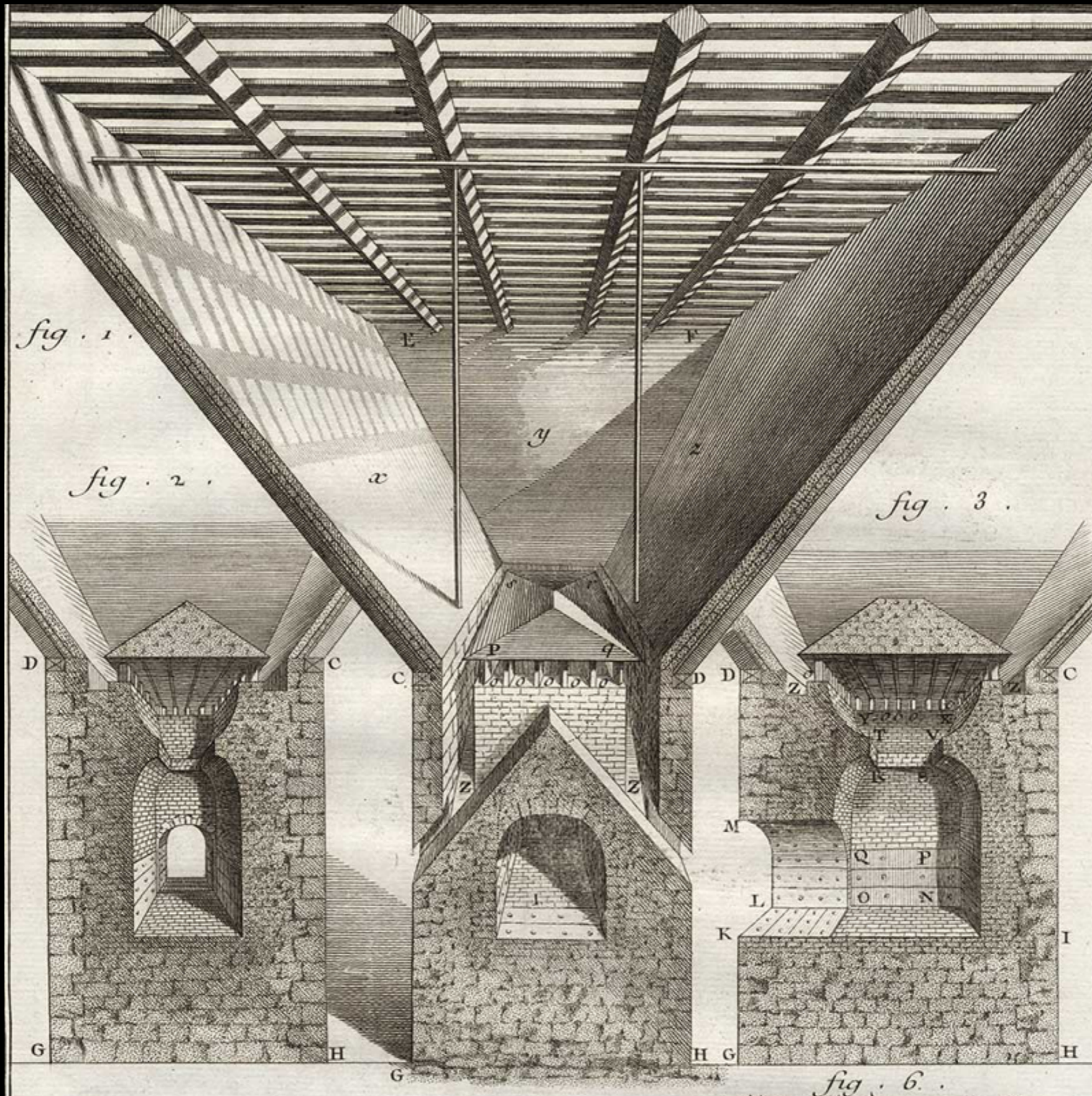
French Brewers



Defeur, fecit.

Brasserie.

“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
 by Denis Diderot & Jean le Rond d'Alembert 1751
 (The Prints Collector)



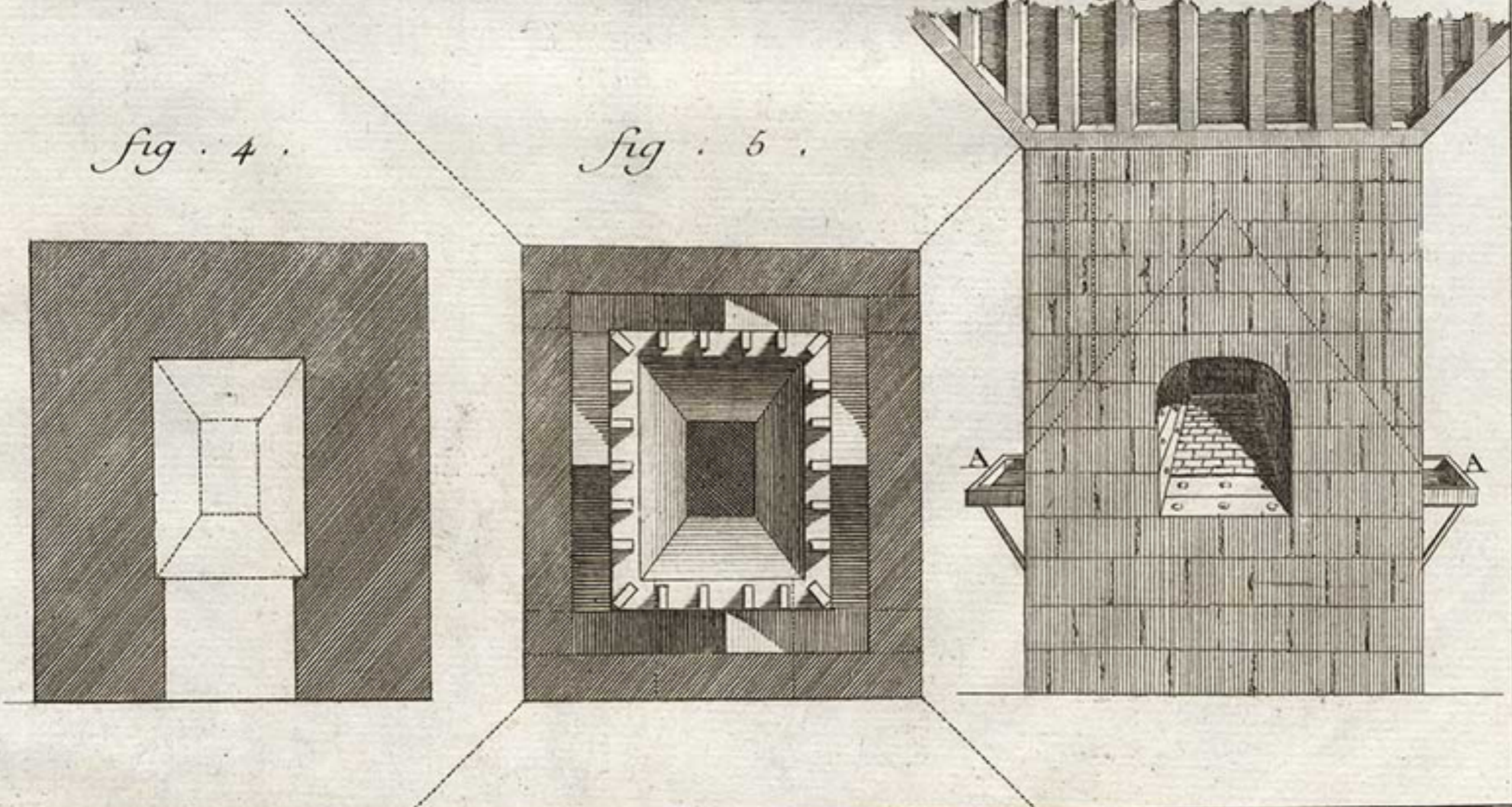
“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
 by Denis Diderot & Jean le Rond d'Alembert 1751
 (The Prints Collector)

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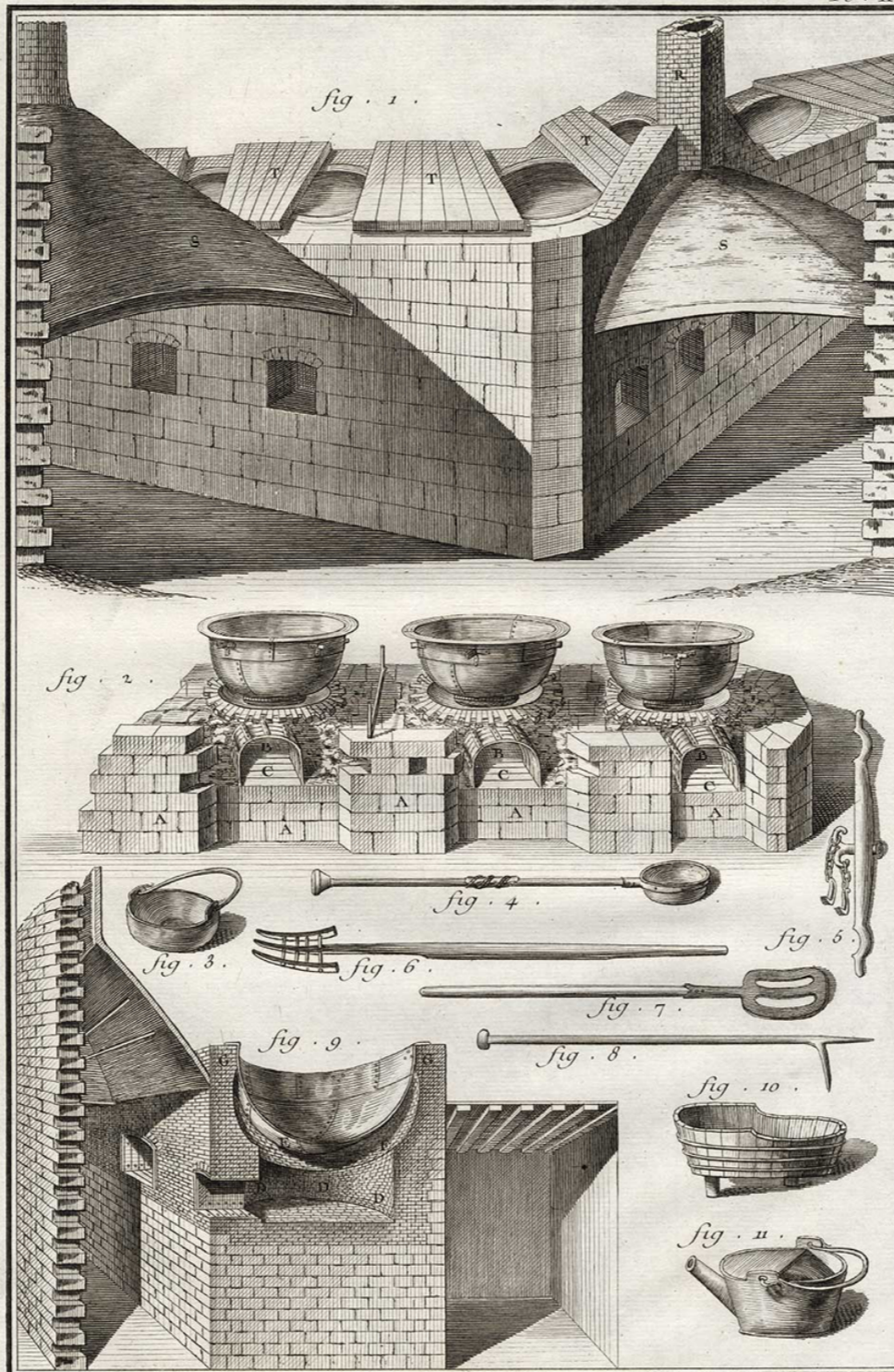
fig . 6 . .

fig . 4 . .

fig . 5 . .



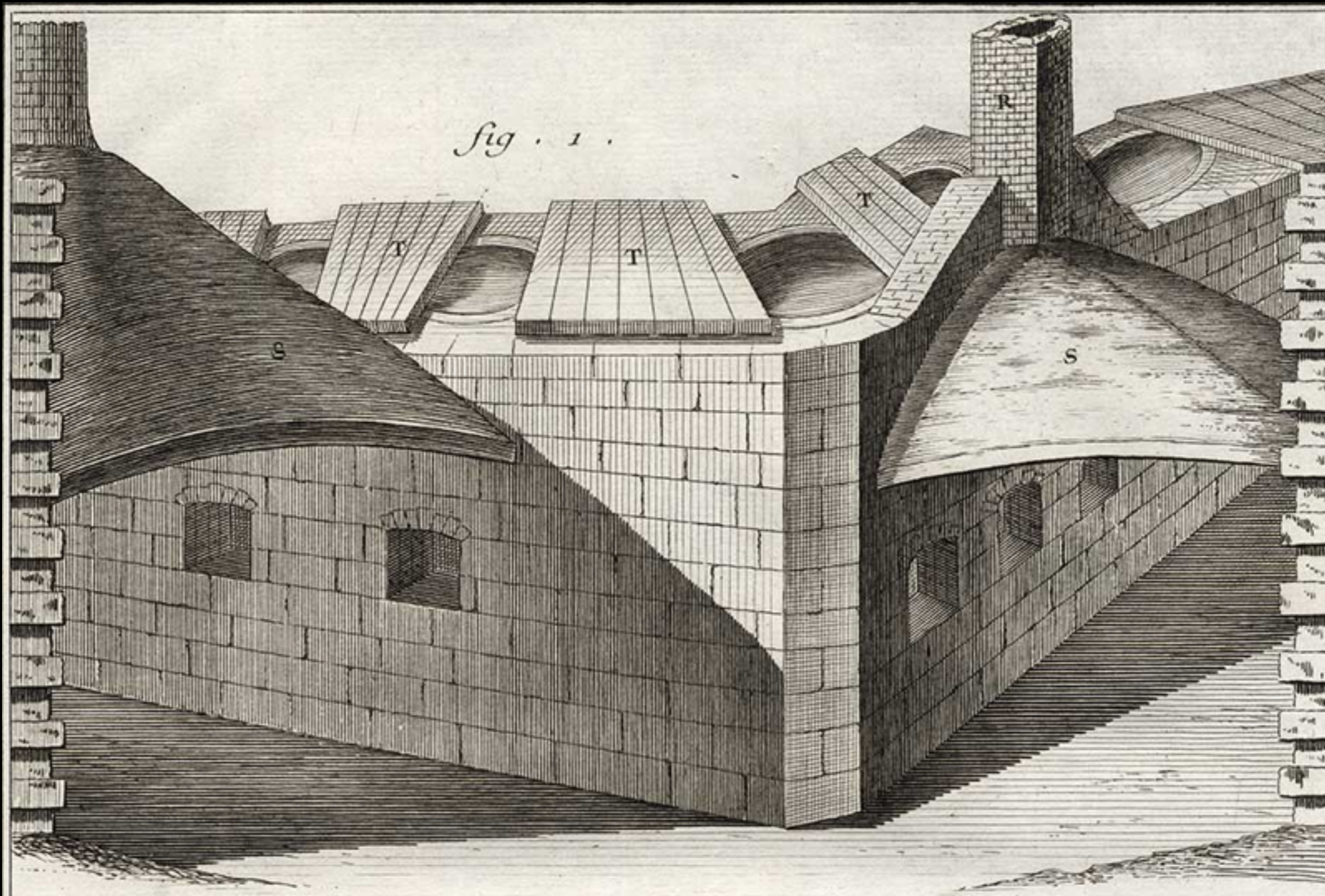
“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
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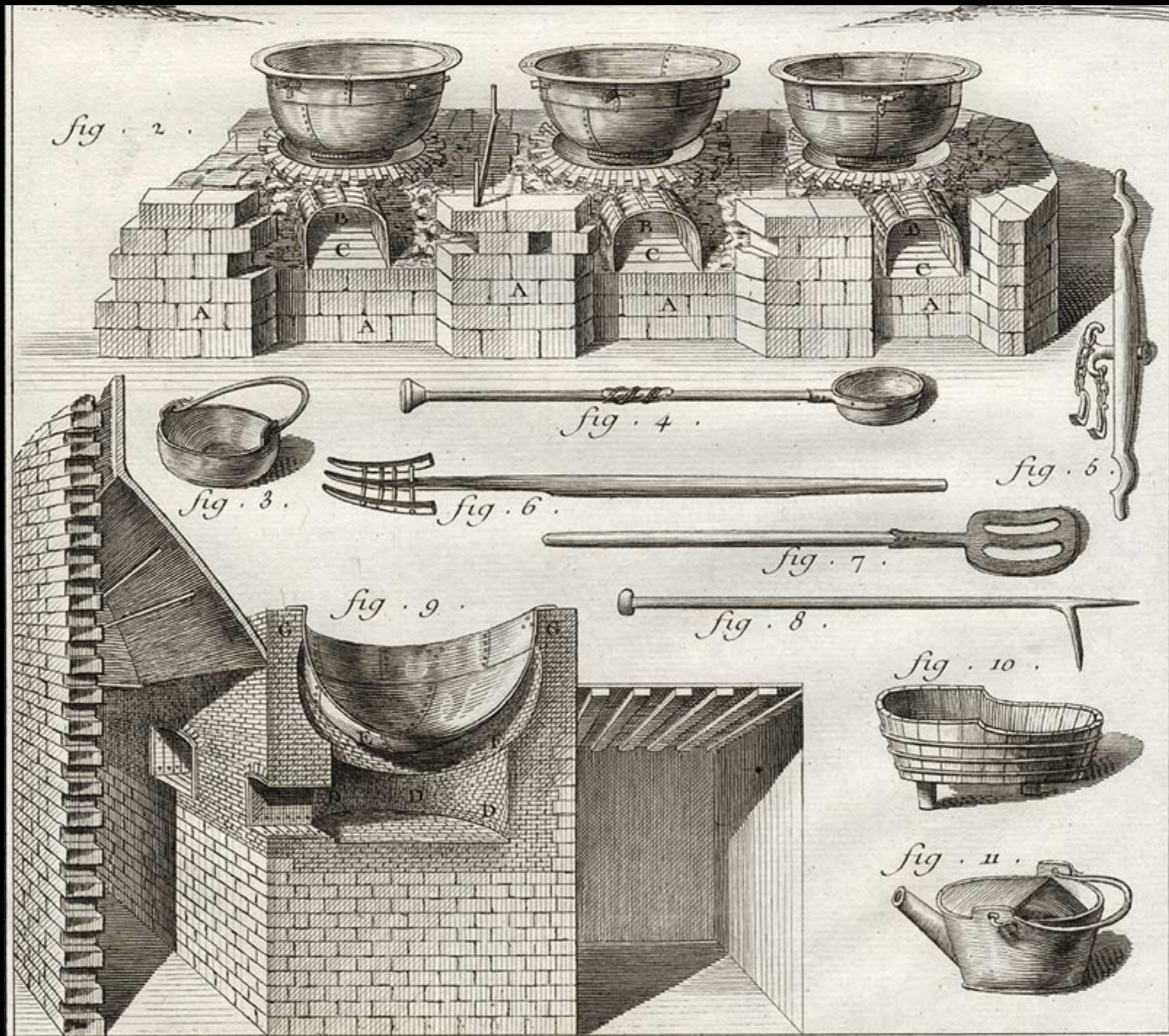
Brasserie.

Beaumont scul.

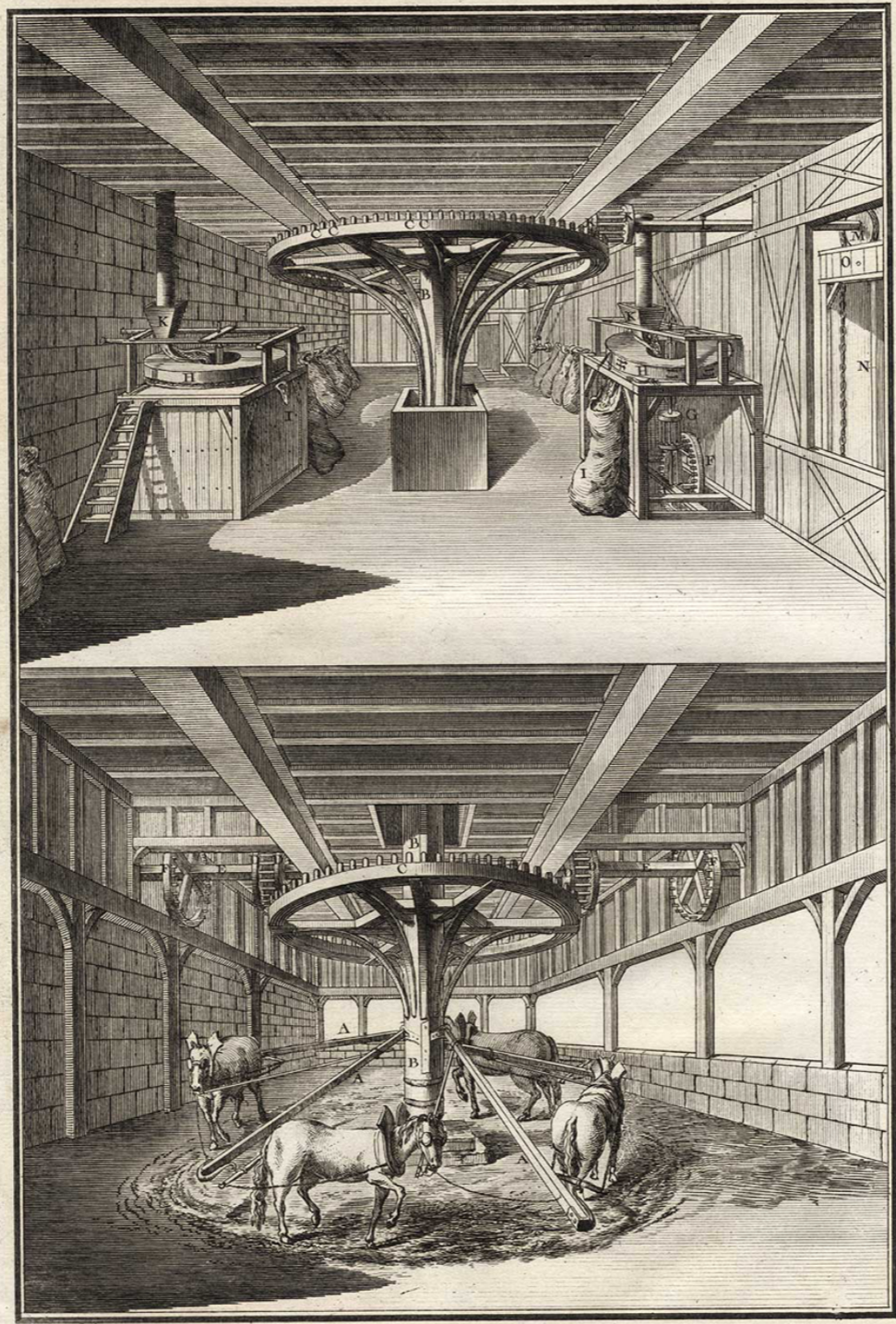
“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
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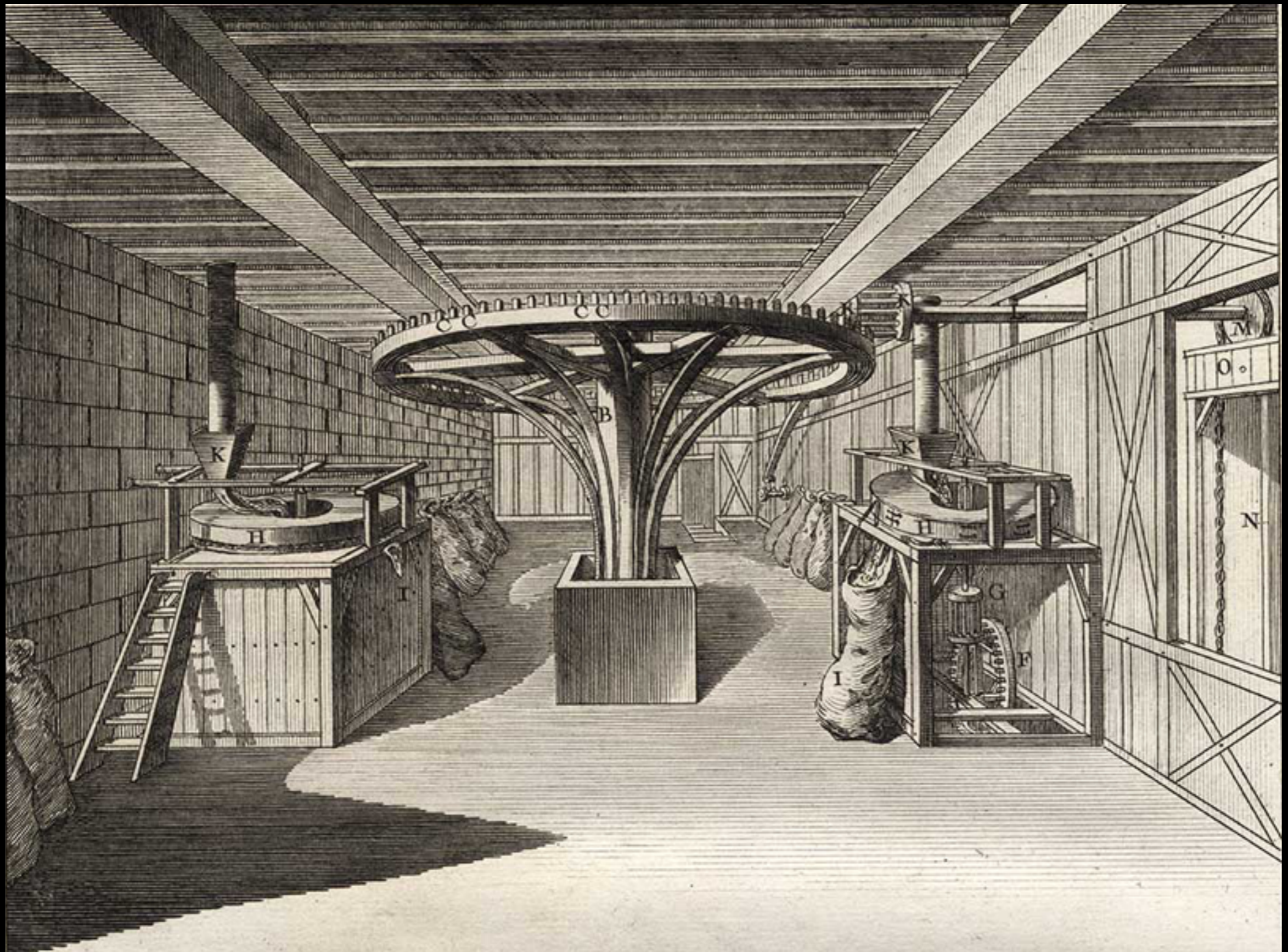
“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
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 (The Prints Collector)



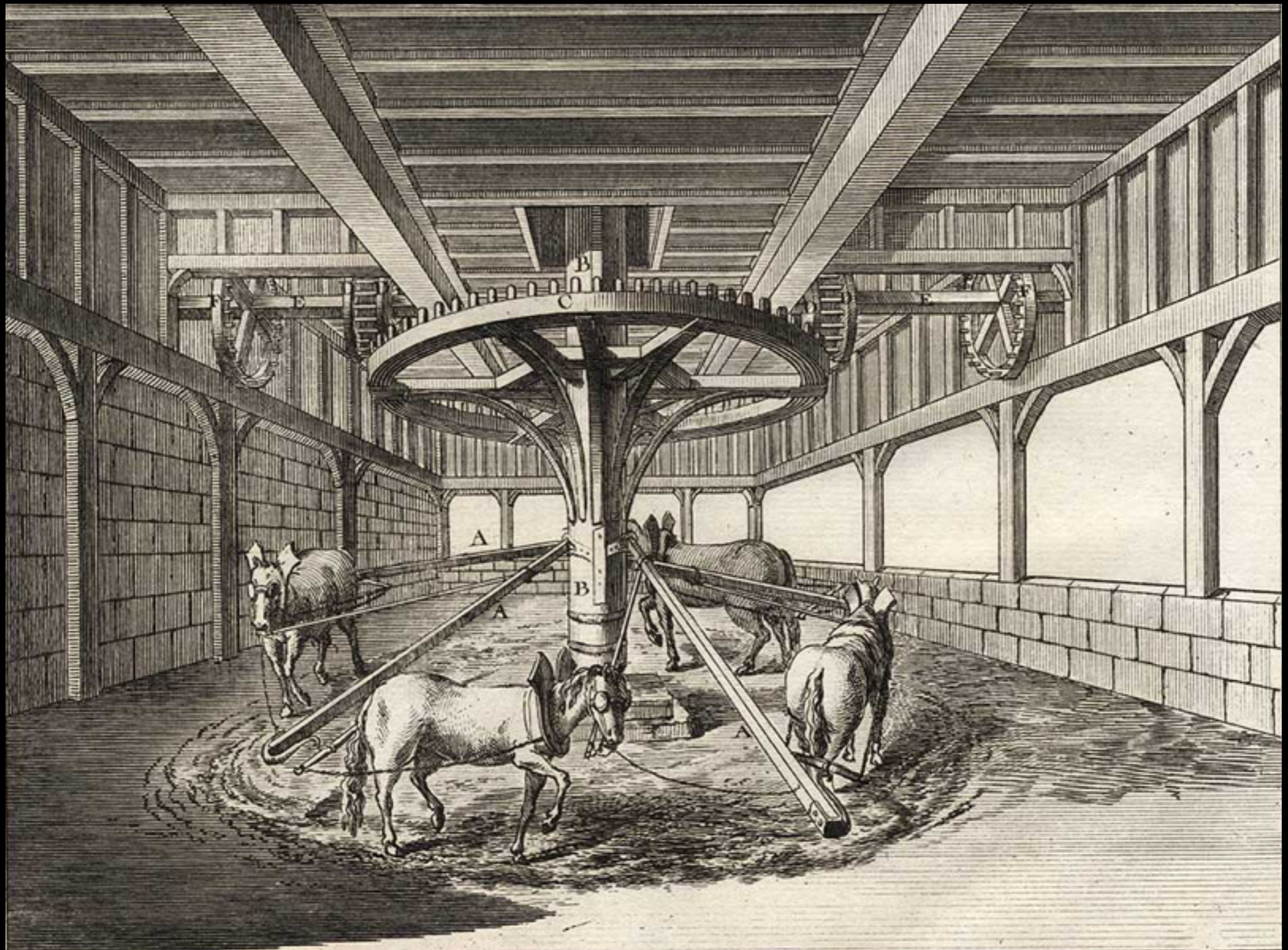
Prevost fecit.

Brasserie.

“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
by Denis Diderot & Jean le Rond d'Alembert 1751
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by Denis Diderot & Jean le Rond d'Alembert 1751
(The Prints Collector)



Deghtel fecit.

Brasserie.

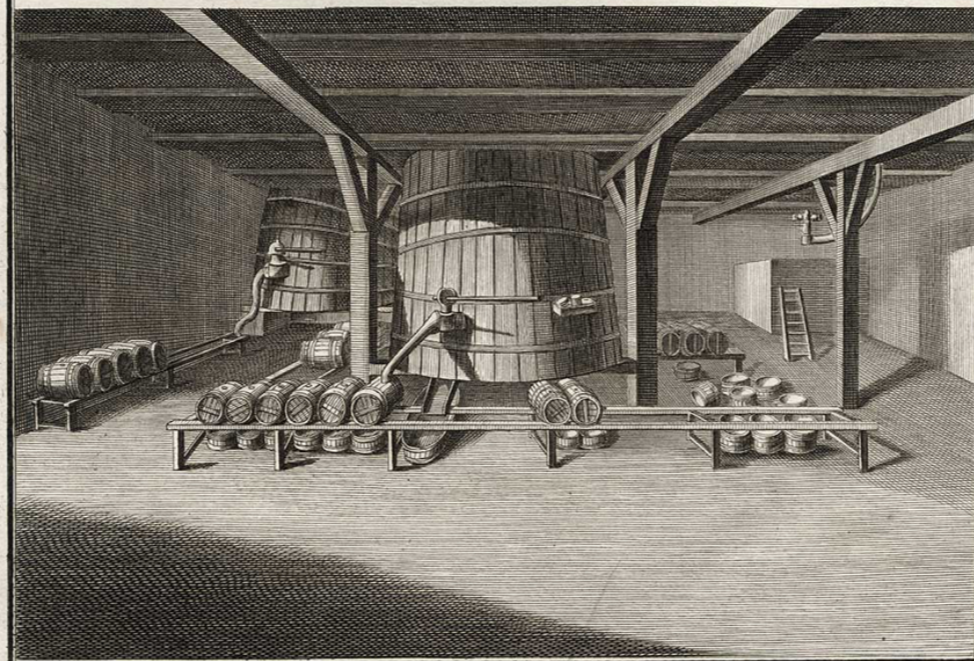
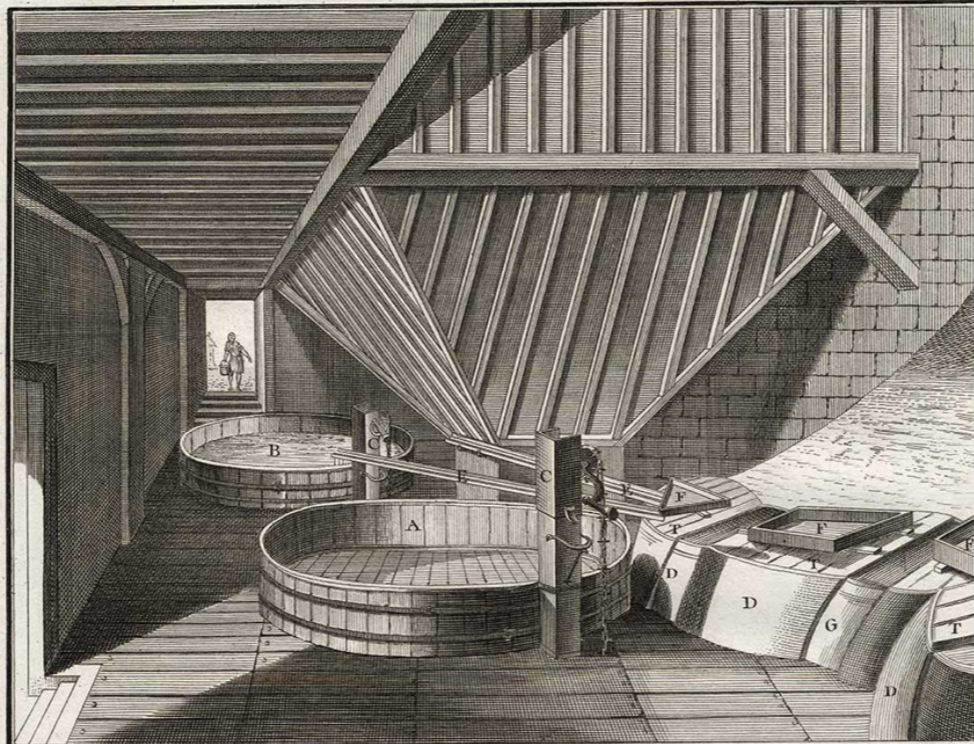
“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
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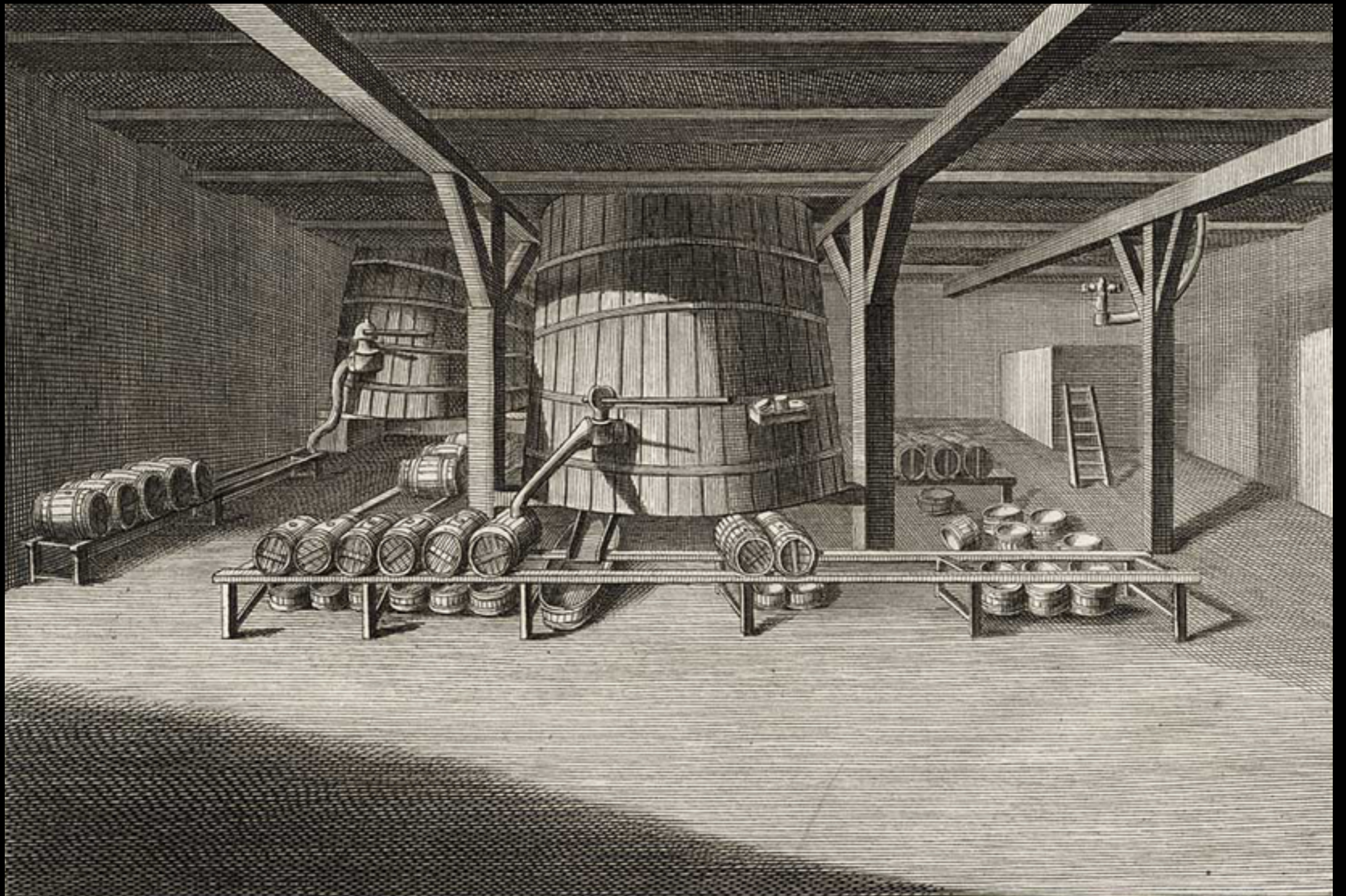
“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
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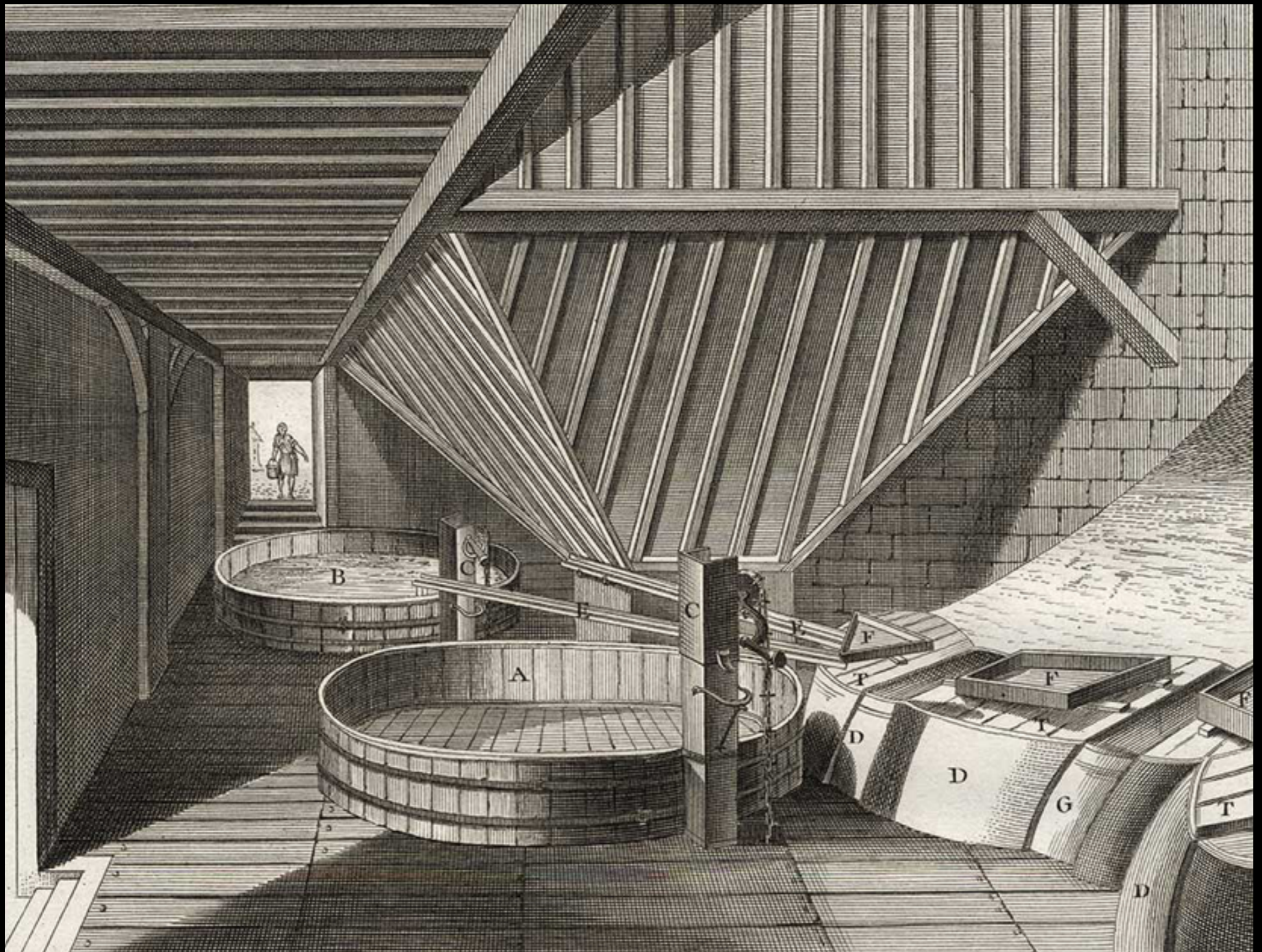
Deférent, fecit.

Brasserie.

“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
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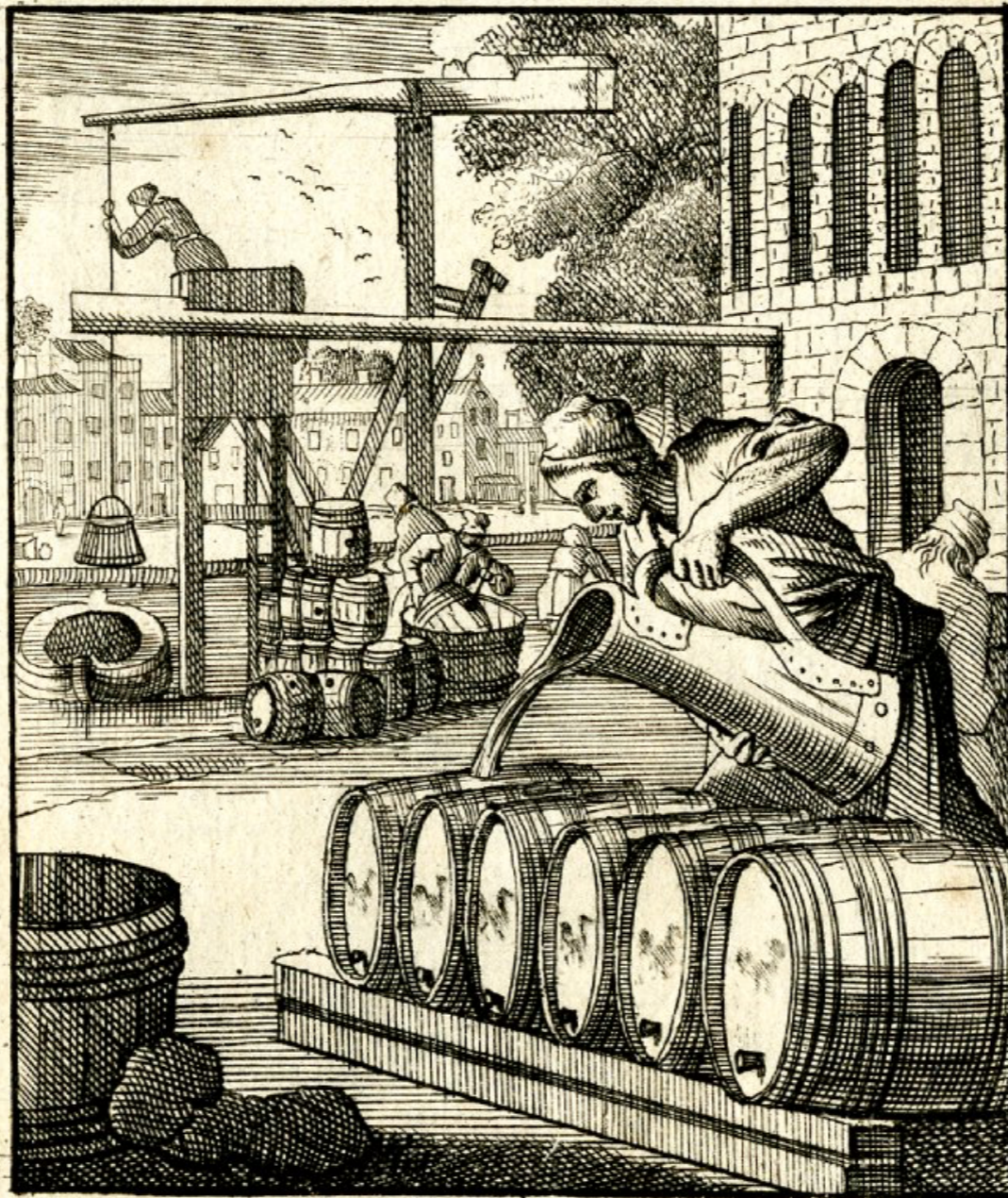


“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
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“Brasserie.” / “Encyclopedie ou Dictionnaire raisonne des sciences, des arts et des metiers, par une Societe de Gens de lettres.”
by Denis Diderot & Jean le Rond d'Alembert 1751
(The Prints Collector)

Dutch Brewers



*Het water kan den dorst verdrijven;
Maar om uw smaaken te gerijven,
Stoffeer ik 't met de hop en mout
Daar gij u beeter op vertrouwt.*

“BROUWER” (Dutch)

by Ambrosius Scheevenhuizen, After Caspar Luken & Jan Luyken c. 1695
(The British Museum)



Een Waterschip voor d'Soutketen,

Een Brouwers Water-Schuyt,

66

“Waterships” Carrying Water for the Salt Works and the Breweries
by Reinier Nooms, Called Zeeman 17th Century
(Metropolitan Museum of Art)

Miscellaneous Brewers



Brewing Beer in 18th Century Český Krumlov

The Art of Drinking Beer & Ale

ELINOUR RUMMIN,
The famous Ale-wife of England.

Written by Mr. Skelton, Poet Laureat to King
Henry the eight.



When Skelton wore the Lawrell Crowne,
My Ale put all the Ale-wiues downe.

“ELINOUR RUMMIN”

c. 1624 - 1794

(The British Museum)



“Blind GRANNY”
by John Faber the Elder c. 1707 - 1721
(The British Museum)



“Kitchen - Lad, Called “Jack” with the Dudmaston Ale Glass”
by George Alsop c. 1719
(National Trust, Dudmason)



“The Wolryche Fool, with the Dudmaston Ale Glass” (The Wolryche Hunt Servant)
by George Alsop c. 1719
(National Trust, Dudmason)

BEER STREET.



Beer, bappy Produce of our Isle
Can sober Strength impart,
And wearied with Fatigue and Toil
Can cheer each manly Heart.

Designed by W. Hogarth

Labour and Art upheld by Thee
Successfully advance,
We quaff Thy balmy Juice with Glee
And Water leave to France.

Engraved according to Act of Parliament 1734-1735

Genius of Health, thy grateful Taste
Rivals the Cup of Joy,
And warms each English generous Breast
With Liberty and Love.

True 1751

“BEER STREET”
by William Hogarth c. 1751
(Private Collection)



“BEER STREET”
by William Hogarth c. 1751
(Private Collection)



"The English Coachman"
by Carington Bowles, After George van der Mij c. 1769
(The British Museum)

Cornelius Caton Master of the White Lyon at Richmond.



Bickham fecit.

According to Act of Parliam. Goodall p. 100.

*Observe this Picture of a downright Man,
That Jokes, talks Smut, and Swears, do all you can,
Theres few that know him by his House will pass,
But stops to drink a pint, with Damn youn Arse.*

“Cornelius Caton, Master of the White Lyon at Richmond”
by George Bickham the Elder, After Goodall c. 1770
(The British Museum)



Behold your Saint with Glorious English Pure,
 Noble Sirlain, Rich Pudding and Strong Beer,
 For you my Hearts of Oak, for your Regale,
 Here's good old English Stingo Mild & Stale.

This Porter is by Famous Calvert made,
 Justly Renown'd of all the Brewing Trade,
 Such cheer as this will make you Bold & Strong,
 Who'd not on such a Noble Saint, Rely On.

SEVEN PRINTS of the TUTELAR SAINTS.
 Printed for Carington Bowles, N° 69 in St. Pauls Church Yard, London.

1 Jan 1781.

“SAINT GEORGE FOR ENGLAND”
 by Carington Bowles 181
 (The British Museum)



Painted by B. Vanderghucht

Engraved by J. R. Smith.

A STUDENT of the STABLE.

London Published Jano 4 1783 by J. R. Smith N. 83 Oxford Street.

“A STUDENT of the STABLE.”
by Raphael Smith, After Benjamin van der Gucht 1783
(The British Museum)



*No more the Farmer's News, the Barber's Tale,
 No more the Woodman's ballad shall prevail,
 No more the Smith his dusky brow shall clear,
 Or labor his fond eyes strength and tears to bear.*

**THE
 VILLAGE
 ALE HOUSE.**

*The Host himself, no longer shall be found
 Carefull to see the mantling life go round,
 Nor the coy Maid, half-willing to be pleas'd,
 Shall kiss the Cup, and pass it to the rest.*

LONDON, Printed and Sold by W. DICKINSON, Esq. in Pall Mall, 1787.

"THE VILLAGE ALE HOUSE"
 by Joseph Grozer after Henry Bunbury, Published by William Dickinson 1787
 (Colonial Williamsburg)



Cecil Wray

Published as the Act directs June 26th 1783 by H. Humphreys N^o 51 New Bond Street.
Jentleman [Lord Liverpool]

Fox

Sir Cecil Wray on the Pillory
by H. Humphrey 1783
(Lewis Walpole Library)

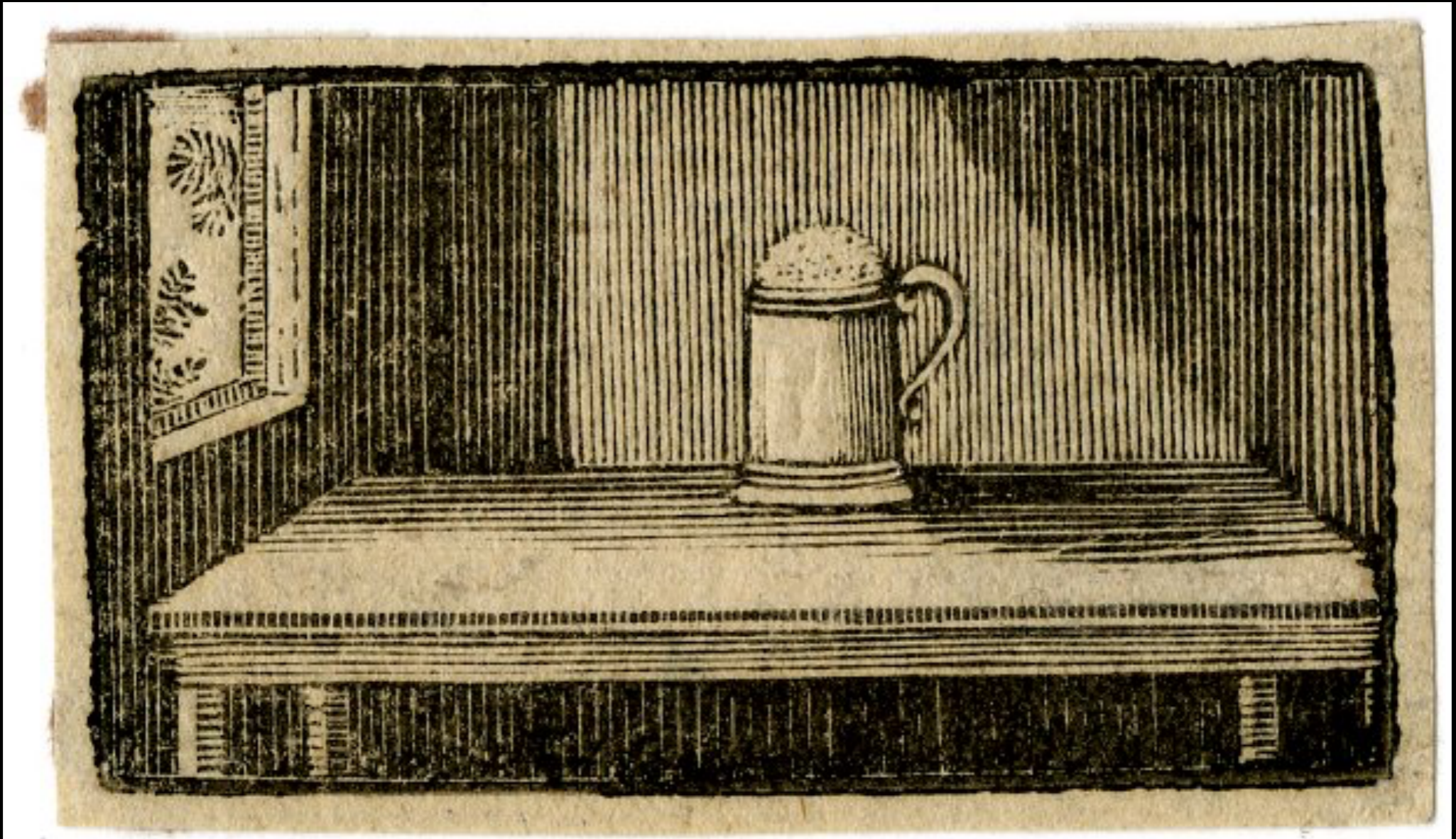


The Key of the Back Stairs & the Small Beer & c.
1784
(Lewis Walpole Library)



*The Celebrated SAM HOUSE, of Wardour Street, Soho, LONDON,
Famous for his disinterested PATRIOTISM & Wonderful attachment to FOX*

“The Celebrated SAM HOUSE of Wardour Street, Soho, LONDON”
c. 1781 - 1784
(The British Museum)



Wood Cut Engraving of a Beer Mug
by Thomas Bewick c. 1785
(The British Museum)



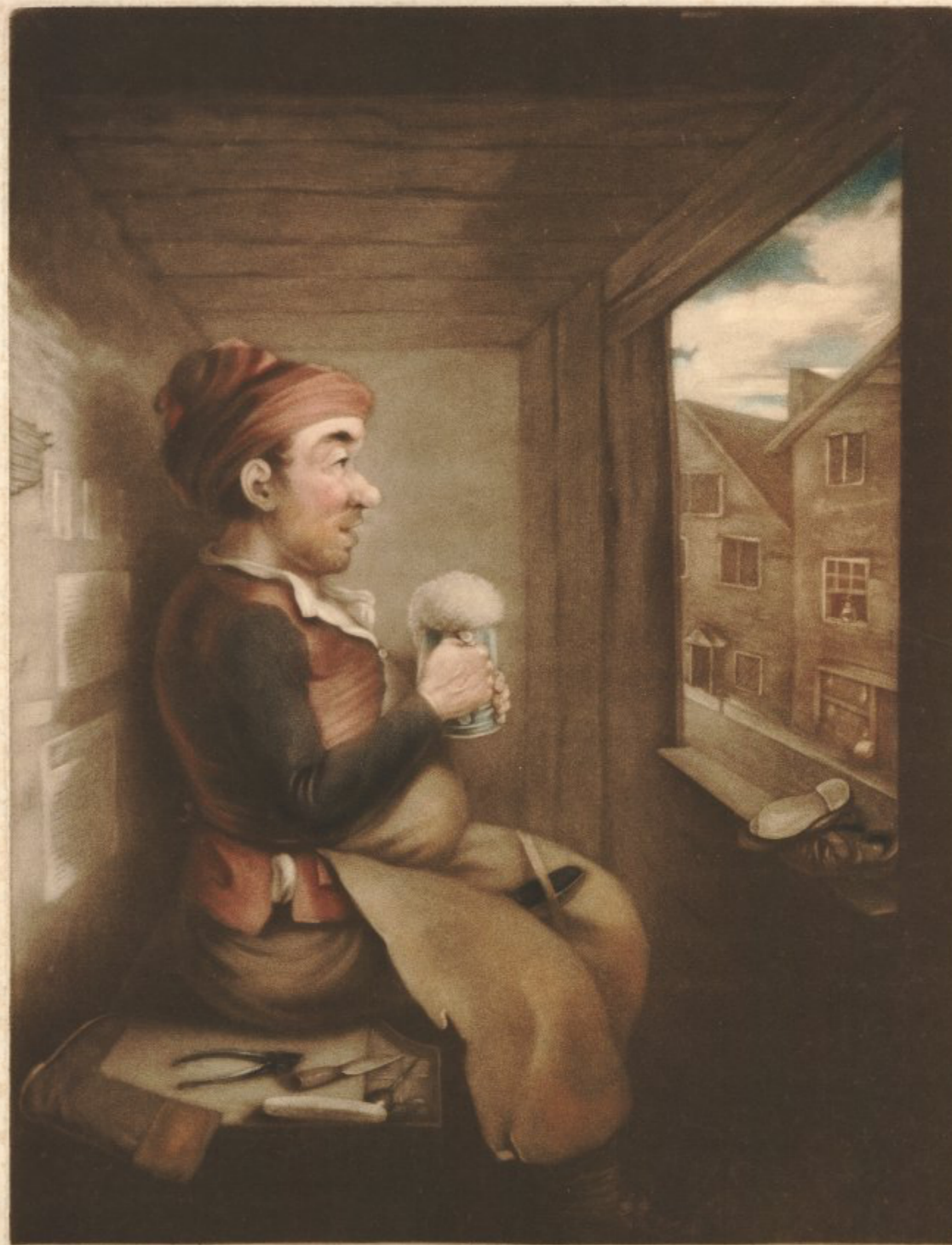
“The Encampment in Hyde Park MDCCLXXX” - “Poole’s Intire Butt (Keg) Beer, Fine Ale & Amber”
by Paul Sandby 1780
(The British Museum)



An Ale House on King Street, Westminster, Advertising "Poole's Intire Ale & Amber" -
by John Thomas Smith 1791
(The British Museum)



An Ale House on King Street, Westminster, Advertising "Poole's Intire Ale & Amber" -
by John Thomas Smith 1791
(The British Museum)



IDF

A COBLER.

Published by J. & J. G. Smith, London.

“A COBBLER”
by John Dean c. 1786
(The British Museum)



“Whaler Taking a Beer”
Dutch School 18th Century
(Onno Van Seggelen Fine Art)



English Tin Glazed Earthenware "BEER" Bin Label

c. 1750 - 1760

(Manchester Art Gallery)



English Tin Glazed Earthenware "BEER" Bin Label
Late 18th - Early 19th Century
(Colonial Williamsburg Foundation)



English Copper & Fruitwood Ale Mull
c. 1780
(Reindeer Antiques - Bada & Lapada)



Remnants of a Stoneware Bottle, Possibly Used for Beer, at Thomas Jefferson's Monticello
Date Uncertain, Likely Late 18th to Early 19th Century
(Monticello)



Brewing Beer Using Traditional 18th Century Methods
(Frank McMahon - Halifax, North Carolina, State Historic Site)



Brewing Beer Using Traditional 18th Century Methods
(Frank McMahan - Halifax, North Carolina, State Historic Site)



Brewing Beer Using Traditional 18th Century Methods
(Frank McMahon - Fort Dobbs, North Carolina, State Historic Site)

Acknowledgements



The 18th Century Material Culture Resource Center thanks Frank McMahon for his inspiration and many contributions to this slideshow.

Acknowledgements

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Thank you!

- The 18th Century Material Culture Resource Center