

THE MANSFIELD BREW

SUMMER 2026 ISSUE 10

PUB SIGNS

A round tale

JESTERS CLUB

Jesters & Mansfield Brewery,
a long and happy history

THE MALLARD

A pub success story

AND MORE...



Baily Thomas
PROVIDENT FUND
A helping hand

Produced by
THE BENEFICIARY LIAISON GROUP
Funded by
THE BAILY THOMAS PROVIDENT FUND

WELCOME TO OUR SUMMER 2026 EDITION OF THE MANSFIELD BREW



We hope you have been enjoying this lovely summer weather. Apologies for the gap in getting this latest issue to you. One of our editorial team snook off round the world for two months!

We have a varied issue this time:

- A great article explaining how the famous Mansfield round signs came about
- The Open Day in April via this [vimeo link](#), which I'm sure you all enjoyed, together with an update from the BTPF Trustees and staff on the plans they shared on the day on the next page
- Following on from the "Save Our Pubs" article in the last edition, there is a brilliant success story from The Mallard in Worksop
- A look back at the Jesters Nightclub in Mexborough by the man who ran it from start to end
- Lots of activities in the MBMA and the Walking Group
- Good news stories and recollections

As ever, we rely on you feeding us with these stories. We are happy to travel to you to share your memories. So, get yourselves a long, cool drink (*sadly not Mansfield beers any more*) and settle in the shade to read this latest Mansfield Brew. We hope you enjoy it.

The Editors *Elaine & Jamie*

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EDITORIAL & CONTACT

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If you have any stories, tales and anecdotes from your time spent working for Mansfield Brewery we'd love to hear from you. Get in touch at mansfieldbreweditor@gmail.com.

TRUSTEE UPDATE

The Baily Thomas Provident Fund (BTPF) has been busy since the publication of the last Mansfield Brew, and we are pleased to share some key updates with you.

OPEN MEETING

We held our open meeting on 22nd April at Mansfield Town Football Club and were delighted to see so many of you there. It was a valuable opportunity to come together, share updates and talk about the ways in which the BTPF continues to support beneficiaries.



If you were unable to attend, you can watch a recording of the meeting via Vimeo [here](#).

NEW GRANTS AND BENEFITS

At the open meeting, we launched a range of new grants and benefits. These have been introduced to provide practical support at important points in life, and to make it easier for beneficiaries to access help when they need it most.

WILL WRITING GRANT

We now offer a will writing grant to help with the cost of preparing a will. The Trustees will consider funding up to £400 per individual beneficiary, or up to £600 per beneficiary household where both the former employee and their spouse or partner are preparing wills at the same time.

To qualify, the will must be prepared by a qualified solicitor from a firm regulated by the Solicitors Regulation Authority (SRA). The grant can normally be accessed once every five years, or sooner where there has been a significant life event that means your will needs to be updated.

CARE ADVICE SERVICE

We have also launched access to a care advice consultation provided by Grace Consulting. The service offers independent advice and support to help beneficiaries understand care options, make informed decisions and navigate what can often feel like a complex system.

Whether you are planning ahead, supporting a loved one, or facing a more urgent care decision, the service is intended to provide reassurance and practical guidance.

CARE SEARCH GRANT

Grace Consulting also provides a range of other services, including care search, to help identify suitable care options based on an individual's needs. This includes researching and presenting appropriate care providers such as care homes or home care services.

RESPIRE CARE GRANT

This grant is designed to provide temporary relief for beneficiaries who are the main carer for another beneficiary.

The trustees will consider funding up to £5,000 per beneficiary per year to help towards short-term respite care such as a short stay in a care home or day centre placements.

FIND OUT MORE...

To find out more and to apply for the new grants and benefits, please visit our online portal: www.btpf.benefactorcloud.co.uk. Hard copy applications can also be requested from the BTPF office team on 01623 473 290 or at enquiries@bailythomasprovidentfund.org.uk. Further information is also available on our website.

Please note, before applying for the care search and respite care grant, you will first need to complete a care advice consultation with Grace Consulting.

IMPORTANT INFORMATION TAX TREATMENT OF GRANTS

The tax treatment of grants received from the BTPF is currently under review and the trustees are consulting with their professional advisers and HMRC to ensure that the BTPF's historic and future tax position is agreed.

We recently distributed updated temporary tax guidance to all beneficiaries. To read the latest guidance please visit: www.bailythomasprovidentfund.org.uk/sites/default/files/btpf_temporary_guidance_june_2026.pdf. A hard copy can also be requested from the BTPF office team.

IMPORTANT REMINDERS BANNATYNE MEMBERSHIP

If you receive a grant towards Bannatyne Health Club membership, please be aware that this renews on 1st October. We ask that you submit your renewal application at least four weeks before the renewal date.

The BTPF currently offers up to £400 towards Bannatyne (*selected clubs*) or other sports club membership. This grant is available every 12 months.

UNIVERSITY GRANTS

If your child is planning to go to university in September, please remember to apply for the university grant in advance. The BTPF currently offers up to £4,500 per annum towards university fees.

If your child is already at university and has previously received a grant, please note that a new application is required for each academic year.

ONLINE GRANT APPLICATION PORTAL

Our online portal is now live, making it easier for you to apply for grants and manage applications online. To access the portal, simply visit: www.btpf.benefactorcloud.co.uk. A step-by-step guide is also available here: www.bailythomasprovidentfund.org.uk/sites/default/files/step-by-step_guide_digital.pdf.

All the information about grants available for application are on the BTPF website together with the application forms for each of the grants. The office can also be contacted for the forms and grant guidance to be posted. If you would like further information, please do get in touch with the BTPF office at:

Baily Thomas Administration Office, Mansfield Business Centre,
Ashfield Avenue, Mansfield NG18 2AE

Telephone **01623 473 290** and email enquiries@bailythomasprovidentfund.org.uk

The opening days/times of the BTPF office are:

Monday to Thursday 09:00 - 16:30 & Friday 09:00 - 12:30

THE MANSFIELD BREW is a newsletter produced by members of the Beneficiary Liaison Group (BLG), in partnership with the Baily Thomas Provident Fund which funds and distributes the newsletter on behalf of the BLG. The editors of the Mansfield Brew are always keen to hear from beneficiaries who have interesting stories to tell. If you have a story or interesting fact to share, get in touch with the editors, Elaine or Jamie at mansfieldbreweditor@gmail.com.

The Baily Thomas Provident Fund is always looking at ways it can reduce its environmental impact and sending information via email is one of them. Our email address is enquiries@bailythomasprovidentfund.org.uk

- If you are happy to receive emailed information, email us stating **"please send me information about the BTPF by email"**
- If you wish to also receive the Mansfield Brew by email, email us stating **"please send me the Mansfield Brew by email"**
- If you wish to unsubscribe from further editions of the Mansfield Brew, email us and state **"unsubscribe me from the Mansfield Brew"** in the subject line
- If you wish to receive paper copies of the Mansfield Brew in the future, rather than by email, email us stating **"please send me the Mansfield Brew in hard copy"**



JESTERS CLUB

Jesters Club opened on Monday 13th November, 1972 on Manvers Road, Mexborough. The club was officially opened by R. W. (Robin) Chadburn, Chairman of Mansfield Brewery. with the opening night headline act being Ken Dodd.



The club was owned by Punch Bowl Entertainments, a subsidiary of Mansfield Brewery. Punch Bowl Entertainments also included Aquarius in Chesterfield, Jesters in Mexborough, Ozzie's Night Owl at Sheffield Wednesday FC (Hillsborough), and the Windmill at Rotherham United FC (Millmoor).

The Punch Bowl Entertainments had an exceptional Mansfield Brewery area manager, Mick Pickard. He brought a remarkable track record in entertainment management: time at the Derbyshire Miners' Holiday Camp in Skegness and the Poco Poco Club in Stockport. His combination of mining community entertainment experience and big-city cabaret management made him ideal for the clubs in Derbyshire and Yorkshire.

WHAT WAS THE JESTERS LIKE?

Jesters had four distinct named areas: the Restaurant, the Cabaret room, the Disco Lounge, and the New Amsterdam Bar.

The main Cabaret room was decorated throughout in deep crimson and gold - the colours of theatre, of glamour, of a venue that meant business. The back wall behind the stage comprised large decorative panels in dark red with gold framing and gold ornamental friezes running between them. It also boasted red wall sconces for atmospheric lighting, gold stage curtaining, a professional theatrical lighting rig and a properly raised platform stage.

The audience sat at tables set cabaret-fashion, close to the stage. This was not a converted pub function room. This was a purpose-designed, professionally fitted entertainment venue of real quality, testament to Mansfield Brewery and Punch Bowl Entertainments investment.

JESTERS & AQUARIUS PART OF THE SAME PUNCH BOWL TEAM

The connection to the Aquarius in Chesterfield is significant. The Aquarius was the brainchild of Jack Williamson, Dunkirk veteran and Military Cross holder and director of Punch Bowl. The Aquarius kept going until the early 1990s, outlasting Jesters by 15 years.



JESTERS OFFERED MULTIPLE DISTINCT PROGRAMMING STRANDS:

- Main cabaret
- Friday night disco
- Professional wrestling nights
- Professional boxing - Tommy Joyce MBE fought at Jesters during his career
- Charity boxing tournaments - Richard Dunn who fought Muhammad Ali
- Family entertainment and local community events including fashion shows.

The breadth of the programme confirms Jesters as the primary large-scale public venue serving the Mexborough community - not merely a nightclub but a full community entertainment and events space. This multi-strand approach was sophisticated for a venue of its size and reflects both the ambition of Dave Gill's management and the financial backing that Mansfield Brewery ownership provided.

HIGHLIGHT OF JESTERS LIFE

A souvenir brochure provides a complete account of one of the most significant events in Jesters' history (cover and signed back page pictured left). On Sunday 29th September 1974, Jesters Night Club hosted the Grand Final of The International Clubland Talent Show, recorded for Yorkshire Television. The prizes were presented by Mr. R. W. Chadburn, Chairman of Mansfield Brewery. The compere for the televised evening was Norman Vaughan - comedian, television presenter and Royal Variety performer.

WHY DID JESTERS CLOSE IN 1977?

After modest beginnings, by year four (1975-76) Jesters was trading strongly in profit. The very scale of its success, however, brought an unexpected and ultimately fatal challenge. The main entrance to Jesters was just thirty yards from a row of residential houses. As the club grew more popular, so did the number of noise complaints to the council and the police - particularly around the 2am closing time.

The Special Hours Certificate permitted Jesters to serve alcohol from 10.30pm to 2am. The certificate required a food menu and table service for alcohol. Standard industry practice was to rope off an area in front of the bar with waiting staff as intermediaries.

ACTS AT JESTERS CLUB - 1972 to 1977

These ranged across comedy, soul, R&B, jazz, variety, pop music, choral and charity entertainment. Confirmed acts included:



SOUL & R&B

The Drifters (twice), Tommy Hunt, J.J. Barnes, Major Lance, Jimmy James & the Vagabonds, The Fantastics, The Foundations, Mac & Katie Kissoon, Wayne Fontana, Brotherhood of Man

COMEDY

Ken Dodd, Bob Monkhouse, Les Dawson, Bernard Manning, Frank Carson, Norman Collier, Colin Crompton, Marti Caine, Ken Goodwin, Duggie Brown, Russ Abbot, Little & Large, The Krankies, Bobby Knutt, Jimmy Cricket, Paul Shane, Stan Richards, Charlie Williams, Roy Castle OBE, Cannon & Ball

JAZZ

Stéphane Grappelli, Acker Bilk & His Paramount Jazz Band, International Youth Jazz Orchestra

VARIETY

Paul Daniels, Ivy Benson & Her All Girl Band, Éric Delaney & His Band, Roger Whittaker, Karl Denver, Malcolm Roberts, P.J. Proby, Frank Ifield, Tony Hatch & Jackie Trent, Ronnie Dukes & Ricky Lee, Millican & Nesbitt, Huff & Puff.

South Yorkshire Police refused to accept this and demanded 100% table service, threatening to revoke the Special Hours Certificate unless the condition was met. Implementing complete table service was just not viable.

Jesters closed on Saturday 2nd April 1977 four years and five months after opening. The licensing law changed shortly afterwards - but the damage had already been done. Jesters was gone. The final night was not the result of declining popularity or poor management. It was the direct consequence of Jesters' own success.

DAVE GILL

JESTERS & MANSFIELD BREWERY, A LONG AND HAPPY HISTORY

Dave Gill joined Jesters in the role of Reception Manager in November 1973 after working at the Top Rank Suite, Doncaster. In April 1974, Mick Pickard appointed him Promotions Manager - a role that suited his talents perfectly - and in July 1974, he became Manager. He held the post until the club's final night on Saturday 2nd April 1977.

Dave has been married to Sheila for over 50 years - a true partnership. After Jesters closed, they stayed with Mansfield Brewery until 1986:

- **Windmill Club** - The entertainment venue at Rotherham United Football Club's Millmoor ground. Dave, sensing a change in music direction in 1997, launched punk rock nights - and in doing so created one



David and Sheila Gill standing under a professional wrestling promotion poster inside Jesters Club



Mr Robin with David Sheila Gill at The Olde House, Newbold, Chesterfield after the completion of the first phase of its redevelopment.



JESTERS NIGHT CLUB
MANVERS ROAD,
MEXBOROUGH

Forthcoming attractions

Saturday, February 7th—
International star
MARTI CAINE

Wednesday, February 18th—
BITTER SUITE
DRIFTING HARMONY
LIGHT FANTASTIC

Sunday, February 22nd—
INTERNATIONAL YOUTH JAZZ ORCHESTRA

Monday, March 1st—
FRANK IFIELD

Tuesday, March 16th—
Direct from America
MAJOR LANCE

Tuesday, May 4th—
THE DRIFTERS
(on stage 9 o'clock)

For advance bookings phone
MEXBOROUGH 3867

of the most significant punk venues in South Yorkshire with bands such as Billy Idol and Generation X, The Jam, Ramones, Buzzcocks, Ultravox, The Boys, The Adverts

- **Hollingwood Hotel, Staveley** - Under the new Mansfield Inns banner and Retail Director, Colin Lowther, Dave and Sheila Gill were appointed managers in 1978 and spent 3 years there

- **The Olde House** - Under Derek Mapp's directorship, Dave and Sheila Gill were offered the opportunity to manage this pub in Newbold, Chesterfield where they stayed until 1986 (pictured left).

LIFE AFTER MANSFIELD BREWERY

- Dave co-founded and ran Acorn Car & Van Hire (Chesterfield) Ltd until 1994
- Throughout her time partnering Dave in the clubs and pub business, Sheila was also an avid and successful watercolour artist (pictured left at the RHS Show). She appeared in *Watercolour Challenge*, Channel 4, 1999 and also *BBC Inside Out*, Dovedale.
- Dave spent the last ten years promoting and supporting Sheila's work.
- They retired in 2025.

Thanks to Mexborough & District Heritage Society and David and Sheila Gill for their research into Jesters and for permitting me to adapt it for the Mansfield Brew.

THE MALLARD

A PUB SUCCESS STORY

Following the *Save Our Pubs* article in Issue 9, Wayne Cadman contacted us to share a very good news story on a local successful pub, The Mallard on Worksop Railway Station.



Wayne joined Mansfield Brewery after university in 1994 and stayed until the transfer to Wolverhampton & Dudley Breweries (W&D) in 2000. He worked for Dennis Foster in Free Trade with Sheffield as his area and John McKay as his manager.

It was a hard nut to crack. Wayne had heard rumours of the closure of Vaux and for the next eighteen months he went into all Sheffield free trade and sports clubs, developing strong relationships such that Mansfield won huge contracts from these premises.

Wayne did not wish to work for W&D; he felt that they did not have the same family approach as Mansfield Brewery so he left and went to work for Leisurelink in Sheffield.

The pull of the licensed trade was still there and in 2001 Wayne and his sister, Sarah, purchased The Mallard on Worksop Railway Station. They also purchased the Station Hotel opposite.



THE HISTORY OF THE MALLARD IS INTRIGUING:

It was set up in 1901 as the Gentlemen's First Class Refreshment Room. The Duke of Portland had requested this as he did not wish to stand on the station platform when he was waiting to travel to London. It was built using local Anston stone, which was also used in the Houses of Parliament.

In 1902, the Refreshment Room's cat, Buller, hit the national news:

LONDON ECHO : Monday 19 May 1902

Buller, the favourite cat of the Worksop Station refreshment rooms staff, has had a very adventurous journey. It sprang upon the buffer of a truck attached to a goods train at Worksop Station, and the train moved off soon afterwards for Sheffield. The foreman porter noticed that Buller was a passenger, and intimation of the fact was telegraphed to Sheffield, and to the porters along the line. When the train arrived at Sheffield the cat was found unharmed on the buffer.

THE NOTTINGHAMSHIRE GUARDIAN Saturday 31 May 1902

THE STATION CAT: "Buller", the Worksop Station refreshment-room tom cat, an account of whose exploit in travelling to Sheffield on the buffer of a train went the round of the London and provincial Press last week, is to receive handsome recognition of the

event. The Duchess of Portland, who, as we all know, is ardent in the movement for the prevention of cruelty to animals, had seen the paragraph, and on Friday evening, when returning from Welbeck to London with the Duke, made a point of calling at the refreshment-room at Worksop, from which station their Graces invariably travel, and asked Miss Murray, the manageress, to bring out "Buller". The request was, of course, complied with pleasure and alacrity. The Duchess evinced considerable interest in Buller, and after some minutes' conversation, observing that Buller's leather collar was somewhat mean, asked the Duke, "Shall I buy him another?" "Of course," replied his Grace, and the Duchess there and then gave instructions for the provision of a silver collar for the hero of such a remarkable exploit, and this is duly ordered. It will bear the inscription of the event and the name of Miss Murray, "Buller's" mistress. It may be added that "Buller" is a "bobtail" having lost the major part of his "narrative" in a previous escapade on the railway when he narrowly escaped sudden death from a passing train, but lost only his tail.

It continued as the Refreshment Room until the mid 1980s when it was remodelled and reopened as The Town Bar. In 1985 it was renamed The Mallard, after the record-breaking steam engine. The Baines brothers ran this, offering an eclectic and quirky range of German beers.



Fast forward to May 2001 - Wayne and Sarah took it on and they wanted to move it forward into a different type of pub, with local cask beer available, so that it became a “go to” establishment rather than a “pass through after train journey”. It comprises one room and a cellar (used by Double Top brewing initially). When you walk through the door, you have a genuine feeling of welcome with regulars (and their dogs) happy to engage in conversation with newcomers. The layout of the room encourages this, while personal use of mobile devices is frowned upon. Perhaps this is a factor in The Mallard’s success.

In the first month, Wayne heard that the adjacent Sidings Yard were organising an event celebrating Harry Needles’ renovation of old diesel engines. He asked the chaps in the yard if they could arrange for a train to “hoot” as it went past The Mallard. They said “we can do better than that” and arranged for the train to pull up onto the platform for three hours on 29th May.

So it was that in those three hours, Wayne took more money than in the entire first month of operation. They were serving three customers every 50 seconds. The local council was

extremely helpful with approving outside space use.

Wayne constantly looks to improve service and during COVID the Mallard was ahead of the game, creating an off-trade with 4-pint flagons.

Wayne now runs four beer festivals a year and this year celebrated the 25th Anniversary of the original train visit. On Friday 29th May 2026 - ahead of the 25th anniversary of ownership on 31st May - Wayne and the team held a beer festival “The Worktop Whistler” to welcome a Charter train made up of 304 people in six carriages top and tailed by Class 20 diesels. They paid £105 per head to board at Crewe, Stoke and Derby to help celebrate this milestone.

A local food offering from Chuck Wagon of Creswell fed the hungry

hoards. 25 beers (for 25 years) were available on the day, served from three bars, a pop up outside bar was gratefully loaned from Newark & Grantham branches of CAMRA and a marquee was erected courtesy of the Black Market venue in Market Warsop. A celebration beer was brewed called *Creature of Habit* (pump-clip pictured below) to mark 125 years of the Refreshment Rooms.

Wayne and The Mallard have been recognised many times over the years by CAMRA. On behalf of North Notts CAMRA, Terry Johnson (also ex Mansfield Brewery), presented Wayne and team with a special award celebrating the 25th anniversary.

Wayne believes pubs are the life blood of a community. Despite all the challenges they face they can still be vibrant hubs for events, socials, charitable activities and an outlet for good independently brewed real ale. In 2025, The Mallard served 1,300 casks, striving to get different beers all the time, even with quirky opening hours. The Mallard has put on 96 beer festivals in 25 years and is looking forward to its 100th.

Wayne is grateful to the Baily Thomas Provident Fund for its support for him and his family over the years with medical and education grants.

Congratulations from us at Mansfield Brew to Wayne and The Mallard for proving that it is possible to *Save Our Pubs*. We’ll see you at the next festival for a beer.



PUB SIGNS

A ROUND TALE



A pub sign is the key to its soul. It will tell you what it's called, of course, but more than that, it tells you how it wants to be seen, and it gives you a good idea what to expect when you walk through the door. Without, even realising it, your opinions of this pub have been formed before you've even reached the bar. All because of something as ancient as a pub sign.

The tradition of pub signs dates back to the Roman era, but it was codified by King Richard II in 1393, who ordered that ale houses must hang a sign outside to allow inspectors to identify them for regulation and taxation purposes.

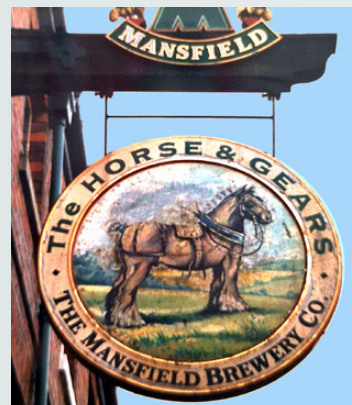
During the Middle Ages, the majority of the population was illiterate, so visual imagery became essential for business identification. Animals, heraldic symbols, religious icons, and trades were common themes. As time progressed, the imagery became more varied and locally based. They are an integral part of British cultural heritage.

MANSFIELD PUB SIGNS A NEW DESIGN

Mansfield Brewery pub signs evolved over the years, typically showing the pub emblem/name and brewery logo. In the 1980s the Board had decided that the pub signage needed a major facelift and sought ideas on how to proceed.

The then chairman, Robin Chadburn, driving in the small county of Rutland, had spotted a village pub with a traditional painted sign which was round - something he had not seen before. Having heard Robin's description, the Board decided to go ahead with that idea and appointed Design House, a highly regarded design and branding consultancy based in Camden,

London. Interestingly they had very distinctive glass fronted offices which featured in a Whitney Houston 1985 music video "Saving all my love for you". They produced the scheme which featured the round signs and the lettering of the pub name creating a three-dimensional look. The design enhanced the Mansfield "M" with sheaves of golden barley and hops either side and the name MANSFIELD below, on a curve, representing a smile, giving it a more friendly and welcoming message than its predecessor. Contrast the Mansfield sign with the plainer Ruddles signage (picture below left) - the inspiration for the round design.





Once approved the scheme went out to tender and Norman Hartley Signs, based in Northenden, Manchester, won the contract. They specialised in traditional hand painted pub signs which was one of the features of the new scheme.

Implementation was not without challenge - Hull City Planners refused the planning application, classing the round sign as "non-traditional". Hugh Wilson and the Brewery took them to Appeal Court and, as part of the case, produced two full size pub signs, one round and one oblong. They also showed them photos of the pub in Rutland, one of the most rural parts of the UK, and therefore very traditional. After due consideration, the new signs were granted permission.

An amusing story when relating names to pictures for signage was the Grouse & Claret at Rowsley, which had a fishing fly on the old sign. The "Grouse & Claret" is a type of fishing fly used to catch trout on the nearby River Derwent (pictured below). When the pub received its new sign, Hugh had a message from the Manager saying there was a problem. The words Grouse & Claret had been interpreted literally, and the fine new sign depicted a bottle of claret and a grouse.



ROLL OUT ACROSS THE ESTATE

Clive Almond, who worked for Hugh Wilson in the Properties Department, managed the four yearly planned maintenance programme, which involved reviewing the premises, going out to tender for quotes for required work and obtaining board approval. Once the new signs were introduced, they were included in the planned works. This often involved planning applications, arranged via Geoff Worsley, a Manchester firm of architects. To get the estate fully updated, Clive visited all premises and, as part of small refurbishments, arranged for the new signs to be commissioned and installed. It was a busy time for the Property Department, meeting landlords and tenants across the entire estate.

Thanks to Hugh Wilson and Clive Almond for sharing their memories of this huge change in Mansfield Brewery branding. Thanks also to Geoff Ikin for finding these fine examples of the Mansfield Brewery round sign.



MARRIED TO MANSFIELD

BY PATSY HINGS . WIFE OF JOHN HINGS, MD 1979-88

What do they say about marriage? *"For better or for worse, in sickness and in health etc etc"*.

I'm sure there are many of you who felt life revolved around the Brewery. They always seemed to be long hours whether they were spent at the Brewery, on the road or in the pubs and clubs in and around Mansfield and Hull.

But it was our choice or in my case, my husband John's choice. However, I felt part of it all as he shared with me a lot of what was going on. And I got to know many of the people John worked with. I always felt we had a good time and didn't begrudge the way it tended to consume our whole life.

John was never one for half measures. He reminded me often that his father taught him that if a job is worth doing, it's worth doing it well. The cultural environment came from the top. Robin Chadburn led by example ensuring that the company was one big family unit. John told me that meetings with him could never start before 10am as Mr Robin, as he was known, spent the first hour or so every morning walking around the plant into the garages and through the offices before getting to his own office. John used to encourage this "management by walking about" behaviour.

I first met Mr Robin, the Christmas following John's appointment as Managing Director in 1979. He and Dorothy Chadburn made me so welcome at their home in Sudbrook and Robin showed me around the brewery with great pride which he did again in 1984 at the opening of the new brewhouse. John and I were engaged to be married at the time and our wedding eventually took place in 1981. It's a day I will never forget. Robin acted much as a father figure (*I had lost mine many years previously*) and we went to the church in Beeston and afterwards to the reception in his lovely 1934 yellow Rolls Royce (*pictured middle top with my brother David who gave me away one the day*).

The reception was held at the Van Dyk (*see top picture with John's sons Tom, who was best man, and Ben*) where our families joined with John's work colleagues and their wives to celebrate the event. It was a glorious occasion and Frank Smith pulled out all the stops as he continued to do as we went on to hold supper parties for management couples there which continued for a number of years. They were great fun. I was happy to give John my support and enjoyed "going into trade" meeting tenants and free trade



Wedding guests Christopher & Valerie Rainsford, Ann & Tony Scruby and Jay & Michael Parsons.



With Michael Spurr MD of Home Brewery and his wife and Colin Diment MD of Shipstones and his wife at The Theatre Royal Nottingham when Mandora sponsored the production of The Royal Ballet.



Presenting the prize to the winning jockey of the Marksman Lager Stakes at Beverley Races.

customers. I particularly enjoyed my visits to the Aquarius in Chesterfield. Connie and the Williamsons always made me feel most welcome. It was all part of the job. Even presenting the odd prize or two at special events. They gave me great pleasure and I made many friends.

After John left the Brewery, I joined the Manor Squash and Leisure Club at Ilkeston as a member and played in the Derbyshire and Nottinghamshire league teams. After the Manor was sold by the Brewery, we acquired it off the new owner and ran it as a family business. We sold Mansfield beers of course and involved some of John's old colleagues Richard Marriion and John Parry to help run the business. Happy days, combined with breeding and showing Welsh Section B ponies (*pictured with a winning foal at Market Bosworth show*).



More recently, after a gap of 20 years and marriage of 45, with two grown up children Harriet and William of our own (*below*), I feel involved all over again.



John shares with me the part being played by the Bailly Thomas Provident Fund (BTPF), the MBMA and the Beneficiary Liaison Group (BLG). What a wonderful gift the Provident Fund has bestowed on those employees and their families that worked for the Brewery from 1970 to 2000. The BTPF must be unique. And it represents a culture and value placed on its people by the founders and their successors of the Brewery of which many of us benefit. For that and the life long friends I have made, I am truly grateful. If that's what being married to Mansfield Brewery is all about then how could I not be?

RECOLLECTIONS...

MICHAEL INCE MANSFIELD BREWERY FITTING SHOP

While working in Kirkby-in-Ashfield as a capstan setter operator, travelling in all weathers by motorcycle, in my mind I wanted to try for a different job. I decided to visit the job centre in my dinner time. While looking at the jobs available I spotted one titled *"pipe fitters mate"*. As I wanted to be a plumber when leaving school, I decided to apply for it. On asking about the job, I was told I would have to apply by letter to a box number through the job centre. I thought it a little off putting so left it.

Two weeks later I looked again and was surprised to see the same job still advertised so I decided to give it a go. I wrote the application and handed it in at the job centre.

Time ticked over for two weeks then a letter arrived asking me to visit Mansfield Brewery. Scratching my head, I thought *"surely they have staff to cover all jobs going"*. Anyway, having got this far, I decided to go the interview, which was with Michael Parsons, the head brewer.

The interview covered my past experiences in which I mentioned how I wanted to be a plumber but got a job painting and then various other jobs in factories, including capstan setting. Three weeks went by and thinking I had not landed the job, I went back into the job centre.

At the end of that week another letter arrived, wanting me to attend another interview at the brewery. Thinking this was a duplicate, I decided to give them a ring only to be told Mr Parsons would like to see me again on the date given.

The day arrived for the interview and Mr Parsons was pleased to see me, offering me tea and biscuits. I thought this is looking good and wondered *"what is the job going to be like in at the brewery?"*

In this interview he stated he had asked the engineers, including the main maintenance engineer, about a capstan lathe. He stated none had any information about it, so I decided to draw a hexagon explaining how this helped with repetitive lathe work. Mr Parsons seemed pleased to hear about this and said he would pass on this information. He also stated I would be joining Mansfield Brewery in two weeks' time, as they were looking for a *"lad"* - I was twenty-nine at the time.

In the first week I was taken on a tour by Ken Smith the supervisor of the fitting shop. This



covered the brewhouse, fermentation rooms and boiler-house.

These three areas all had different challenges. On one occasion in the brewhouse we were told the arm for discharging the wort was stuck at the top. The only way to get it down was for two fitters and myself and three electricians balancing on either end and jumping up and down.

I have very fond memories of Mr Chadburn. When he was carving the turkey in the cellar bar Christmas party, he put a large slice onto my plate, then said *"why not have some ham?"*. He placed another large slice on the plate, then he followed this up by saying *"please get some cheese, pork pie and cobs, and also go and get yourself a pint"*.

Some things changed when Mr Meadows, the new head brewer came in. He visited the fitting shop and stated he did not want to turn the brewery into a complete dry one but instead of going to the trap (*this was a little room in the fermentation rooms*) we should drink our allowance. Some groaning was heard.

One change came when the brewery started to brew some beer called *"Monarch"* for Russia. As I had been in and out of the boiler house



Michael featured in the Fitting Room charity calendar back in 2001, which was reproduced 24 years later as a then and now version.

February 2025

more times than Mr Cleator could remember, this was a boost to my earnings. It called for double shift work - 6am till 2pm one week and then 2pm till 10pm the second. I was classed as a temporary foreman, being paid around £102 a week extra. This lasted for around two years.

As a result of moving round of some of the staff, I was transferred to the fermentation rooms, still on double shifts, but with the loss of temporary foreman title.

One very big change came in 1999 when the brewery sold to Wolverhampton & Dudley Breweries. After they announced they were looking for redundancies eight out of the eleven people in fermentation wanted to go. This I think came as a blow to the brewery as a job there was classed as one for life.

Some happy times and perhaps a sad ending for some. The final curtain closed in 2000 when the rest of the staff were paid off.



MRS ANN SCRUBY HER 100TH YEAR

Born in Lincolnshire, near Grantham, Ann reached her milestone 100th Birthday on the 18th October 2025.

Ann was the wife of Anthony (*Tony*) Scruby who was sole Managing Director at Mansfield Brewery from 1971 - 1979. Introduced by their respective parents, who knew each other socially, Ann and Tony married in 1947. Raising three children, Hilary, Phillip and James, they had a long and happy marriage of 64 years until 2011 when Tony passed away.

Interestingly, the two eldest children were born in Kenya and all three children were christened in Nairobi Cathedral. The move to Nairobi had been prompted by Tony's asthma, which responded well to that climate.

On their return to the UK, social contact with Claude and Robin Chadburn resulted in Tony joining Mansfield Brewery.

Ann is very happy and content, has lots of contact with her ever growing family

and enjoys daily companionship. Her cosy farmhouse home is visited by many varieties of wildlife and birds and whenever possible, Ann enjoys daily trips to her pond to feed the fish.

John Else and Barbara Brown visited Ann on two occasions recently and presented her with two beautiful bouquets of flowers, plus the card which was signed by many at the Debdale MBMA meeting.

Ann wishes to thank everyone for thinking of her and was delighted to receive both the flowers and card.

Timeline obtained from *The Alternative Mansfield Brew*, by author Roy Bainton:

- 1963 Tony Scruby joined MB as Joint Managing Director designate
- 1965 Became Joint Managing Director alongside Edward Deakin
- 1971 Edward Deakin retired and Tony Scruby became Sole Managing Director
- 1979 Tony Scruby retired and John F Hings became Managing Director

COAST TO COAST MAY 2026 TRUDIE BODDICE

My husband, Andy, and I are members of the Mansfield Walking Group. We have previously completed a section of the Camino in Northern Spain too.

So I was not surprised when Andy expressed an interest in completing Wainwright's Coast to Coast, a monster of a 190 miles plus walk from St Bees, Cumbria to Robin Hood's Bay passing through three National Parks including the Lake District.

He had already walked Hadrian's Wall with a friend but couldn't find anyone idiotic enough to do this one with him. I (*initially*) offered to be back-up driver and bag carrier, meeting up with him at the end of the day. I knew that it was difficult regarding the distances walked day after day plus the terrain and possible weather conditions during May. Andy had decided to complete it over 15 days with a rest day in the middle.

I decided to drop the bombshell that I would like to actually do the walk with him... about four days before the start date. This caused a bit of consternation, but travel arrangements were rearranged, trains booked, baggage transfer sorted... and walking poles ordered.

We were very happy to have finished. The walk was very rewarding, but I can't say I would be rushing back to do it again. It was a unique, once in a lifetime experience.

I think I should start to worry though, Andy is looking for another long National Trail for 2027!



THE MANSFIELD BREWERY WALKING GROUP

AFTER A MUDDY START THIS YEAR, THE WEATHER GOT BETTER AND BETTER FOR OUR WALKS...

In **APRIL** (pictured top right), Sue & Jeff Walters led the group on a 5.5 mile walk starting from Newstead village. The walk took us through Newstead Abbey grounds onto Papplewick and into Linby (where the heavens opened) - a soggy end to a lovely walk - back to the car followed by another lovely lunch at Serenity in Mansfield where we were joined by walkers and non-walkers.

MAY - Sue & Jeff Walters led the group on a 4.5 mile walk around Linacre Reservoirs Country Park, Cutthorpe, Derbyshire - through Hollins, across fields, over some tricky rickety stiles and through ancient "squeeze" stiles - the birdsong was a delight and spring flowers including bluebells, wild garlic, jack-by-the-hedge, wood anemone and lady's smock were in abundance. A lovely lunch was enjoyed at Dunston Hall Garden Centre - well worth a visit.

JUNE - Our walk was led by Geoff Moss, supported by Alan Brown. We commenced by the side of the Trent at Hoveringham (where we met Alan Ogrizovic sunbathing in his garden!) - walked 5.5 miles down beautiful country lanes, over fields with fantastic views of the Trent Valley - by Bleasby, to Hazelford and back along the Trent. Another trip to The Nags Head, Woodborough for a lovely lunch - a favourite of the walking group.

In **JULY**, Alan Brown led the walk, supported by Geoff Moss. It was a very hot day for our 6 mile walk, commencing at Epperstone village, by fields of golden wheat, lovely country lanes over towards Hollybeck garden centre, through very welcome "shady" woods and back to Epperstone - onto The Nags Head, Woodborough where walkers and non-walkers joined us for some much needed refreshments and lunch. Some of our group made use of the "Merlin" bird ID app - it is amazing what you can hear but cannot see - a Green Woodpecker making a right racket! Butterflies were in abundance in the fields and hedgerows which was encouraging to see - Brimstone, Peacock, Common Blue, Meadow Brown as well as a Cinnabar moth caterpillar.

Our next walk is scheduled for Sunday 13th September.

The Group has always welcomed non-Brewery members as well as ex-employees. Well behaved dogs are also welcome. Currently walks take place for nine months of the year - March to November. Always on the 2nd Sunday of the month. If anyone wishes to join the group or requires further information your new contact is:
Sue & Jeff Walters 07803 697 183 or email: susanwalters56sw@gmail.com



SOCIAL ACTIVITIES

THE BREWERY AFTERNOON TEA

Today we went to the Hostess
For the Brewery Afternoon Tea
When we left our home
We didn't know what problems
there would be

There were roadworks at
Forest Town crossroads
And at the end of New Mill Lane
Then we got to Sookholme Road
We were held up again

Val was talking to the workmen
Who agreed to let us through
We had to drive on hot tarmac
But what else could we do

People were late arriving
Looking hot and stressed
They'd had to go the
long way around
And the diversions
weren't the best

Everyone finally got there
And the afternoon was fun
The room was air-conditioned
A great respite from the sun!

Written by Sue Yates
10th July 2026



THE MBMA ANNUAL REPORT

The MBMA AGM was held at the monthly meeting on 3rd June 2026. Val Moss presented the Chairman's report and Treasurer's statement, with Jenny Hall updating membership.

Attendance at the monthly meetings has increased through 2025 - from 38 members to 69 - an average of 50. MBMA Membership has increased also - in 2024, it was 112 members, and now 180.

THE HIGHLIGHTS OF THE YEAR WERE:

- Afternoon Tea at the Hostess Restaurant with 35 people enjoying a very good tea plus dancing
- Pie & Peas lunch at Debdale was hugely popular, with 67 people up from 53. Many thanks to everyone who helped on the day
- Christmas Party Buffet with 69 people attending. However, due to non-attendance with the associated £10/head cost, the Committee decided that in future there will be a charge of £5 paid in advance with no refund. There will be a limit of 75 places with first come first served
- If anyone has any suggestions for other social events, please let a Committee member know.

All these Social events, including refreshments at the monthly meeting, were subsidised from the BTPF grant. We thank the Trustees - without this grant the MBMA could not continue as it does now. It was a relatively successful year with a lot of hard work from the Committee, to whom thanks go and also to the Debdale staff.

The 2024 balance brought forward was £5,988.28 - a BTPF Grant of £5,000 and £988 from accumulated funds. The income figure of £7,398 in 2025 included a new grant of £6,500 to cover 2026. The rest is income of £898 from the social events.

The biggest expenditure is the monthly bill for the bar and refreshments - averaging more than £350 - Afternoon Tea (£160) and the Pie and Peas lunch (£189). The Christmas buffet is the most subsidised event costing £860. The remainder (£46) was split across administration, stationery and postage.

The 2026 starting balance is £7,481.89 - a healthy figure, but with rising costs, we will have to keep our eyes on future spending. This may mean having to request some extra money from the Trustees with whom we have built a good relationship, and they have attended several meetings.



L-R Trudie, Val, Jeff, Eileen, Jenny & Sharon



The MBMA committee will have two new members for 2026 - **Jeff Walters** and **Trudie Boddice**. Jeff will take the position of treasurer and Trudie will join as a committee member. Val will relinquish the role of treasurer and remains as chairman.

THE MANSFIELD BREWERY MEMBERS ASSOCIATION

If you wish to join the MBMA please contact **Jenny Hall** on **07746 103 916**.

ACTING CHAIRMAN

TREASURER

SECRETARY

MEMBERSHIP SECRETARY

COMMITTEE MEMBERS

Val Moss . 07800 651 901 & vfmoss@aol.com

Jeff Walters . 07778 061 904

Sharon England . 07944 337 057

Jenny Hall . 07746 103 916 & 01623 557 074

Eileen Spencer . 07815 446 526 & **Trudie Boddice**

OBITUARIES

JACULIN PARSONS

12.09.1933 - 17.02.2026

Jaculin Parsons, widow of Michael Parsons, former Brewing Director died on 17th February 2026.

Her funeral was held at St Michael's Church, Farnsfield on 16th March. Mansfield Brewery was represented by John Else who conveyed condolences from many brewery colleagues of her husband. The family would like to thank them for their well wishes.

Below is an extract from the eulogy, by kind permission of her daughter, Zoe.

Jaculin, known as Jay, was born on 12th September 1933 in Denton, Manchester. When Manchester came under bombing, she and her sister, Yvonne, were evacuated to the Yorkshire Dales to stay with their Nana. After the war, Jay returned to Manchester, attending Manchester High School, where she played cricket and learned Latin. After school, she became a phlebotomist in the Blood Bank.

A very active person, Jay also played golf from an early age and that is how she met her husband, Michael Parsons. They married in 1957 (*wedding day pictured below*). Michael worked at Marston's Brewery and later moved to Mansfield Brewery, as Head Brewer.



Jay developed a passion for bridge, playing up to five times a week at the Mansfield Mechanics Bridge Club. She was secretary of the Mechanics Institute for nearly half a century. Jay was very active in charity work including the Women's Royal Voluntary Service tea bar at Mansfield Magistrates Court, delivering Meals on Wheels, and helping at the Farnsfield Luncheon Club for the elderly - not that she considered herself elderly.

Jay and Michael had three children - Jeremy, Christopher and Zoe. She was an excellent mother with much patience and kindness. She and Michael had four grandchildren. She was a very kind and considerate person, who always put others first. She is remembered as "a lovely lady", "not a bad word to say about her", "not a bad bone in her body". She had recently reflected that she had had a very good life.

John Hings responded to Zoe "I remember your Mum as a kind and supportive wife and I'm sure she was a great mother. Your parents attended Patsy's and my wedding in 1981 and we still have the lovely cut glass cream jug they gave us. We use it regularly with fond memories."

A poem read on the day of Jaculins funeral:

Sweet of temper, lovely swing,
Three times a mother, she's everything!
Good with a club, & heart, & spade,
The hands she calls are always made;
Her drives go to the fairway's end;
The girls a diamond and a friend.

A SERIES OF MANSFIELD PUBS REVISITED

THE TRAVELLERS REST SWINTON, SOUTH YORKSHIRE



Before the Travellers Rest was acquired by Mansfield it was a free house that had been rebuilt in 1927, the present building having replaced a stone-built pub dating from at least the 1860s. It is this earlier building, which is of most interest historically, as it was a known haunt of one of Victorian England's most notorious criminals - *Charles (Charlie) Frederick Peace*.

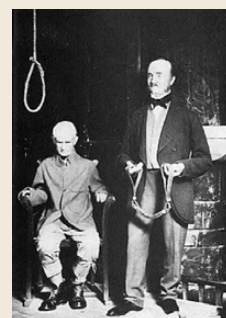


Peace was born in Darnell, Sheffield in 1832, and at the age of 14 was employed in a steel works where a life changing accident prevented him remaining in that industry. Instead, he turned to a life of crime, and in 1854, he was sentenced to four years in prison for burglary, and on his release, he carried out a burglary in Manchester during which he nearly killed a policeman. After six more years in prison, he tried to 'go-straight', working for the North Eastern Railway, until he was sacked for poor attendance.

On the 1st August 1876, Peace tried to burgle another house in Manchester but was seen by two policemen who attempted to arrest him. PC Nicholas Cock was shot by Peace and died later in hospital. Two local men were tried for the murder, one of whom was sentenced to death (*later commuted to life imprisonment*) - Peace brazenly attended the trial to ensure that he was not suspected. Back in Sheffield, he became infatuated with the wife of an acquaintance named Arthur Dyson who warned him off. Some days later, Peace accosted her coming out of the outside lavatory, and when her husband came to her rescue, he shot him dead. Peace went on the run in disguise, eventually moving to Peckham, in south London, where he restarted his career as a burglar targeting the wealthy houses of Blackheath. He was eventually caught in a house in the area, but not before he had managed to shoot and injure one of the police officers.

When the authorities realised that he was wanted for murder in Sheffield he was taken by train to Leeds, for trial. He was convicted of the murder of Dyson, and afterwards admitted responsibility for the murder of Cock, and was hanged at Armley Gaol on the 25th February 1879 by the hangman William Marwood. Charlie Peace's name became synonymous with extreme criminality; films have been made about him, his effigy was displayed in the Chamber of Horrors in Madam Tussauds for many decades (*photo right*), and he is mentioned in books by Mark Twain and P. G. Wodehouse, and name-checked in the Beatles film *'A Hard Day's Night'*; he even had his own comic strip in *'The Buster'*.

Peace is said to have visited the Travellers Rest often to fence his ill-gotten gains, and also played his home made one string fiddle to entertain the other customers. The Travellers was also said to be haunted by a ghost, possibly a grey lady, who liked to move items around. The pub closed as a pub in 2015 and is now converted to housing.



THE STAR INN COMMERCIAL STREET, MANSFIELD

The Star Inn stood in Commercial Street, Mansfield, and is recorded as a beer house from at least 1863, when a John Radford was the keeper. Mansfield Brewery took over the lease of the pub in 1872 at a rate of £35 per annum, but it closed in 1937 and its license was transferred to the newly built Sir John Cockle.

The pub, together with six adjacent cottages, was put up for sale by the brewery, and the building was shown as ruined on the 1958 map. The building was redeveloped with the construction of St. Peter's Way, and the site of The Star is now under the carpark of an office building on Commercial Gate. A nearby 19th century house named *'The Elms'* at the corner of Commercial Street and Nottingham Road remains to give something of a feel of how the street would have looked, and the occupations of the residents of the area in the census records suggest it was a respectable area.



On the 29th January 1881 the pub hosted a *'Cabbage Show'*. In January 1892, Lucy Stead, the landlady of the Star, summoned Joseph Jeffries, a customer for an assault, during which he had punched her on the nose and blacked her eye. On 9th May 1893, George Carr, an employee of Mansfield Brewery, broke his leg when a cask of ale he was delivering to the pub fell on him. And, in January 1884, John Holmes was charged with stealing 7s 6d from the till of the pub, the property of John Willoughby, the landlord.

All very well you might say, but is this trivia worthy of an article on old Mansfield Brewery pubs? Well, adjoining the Star Inn was a row of terraced houses shown as Commercial Terrace on the 1879 map, but also known as Star Terrace, and in 1895, at the far end, in No. 1, lived Mary Reynolds (48), her stepsons George, Charles, and William, and her grandsons William Peck and Robert Hall (2). Mary Reynolds was the widow of the former head brewer of Mansfield Brewery, William Reynolds (*widow may be overstating things a little, since it seems they were never married, but she did go by his name*). Also lodging at the house was Henry Wright (34), a foundry labourer, known informally as *'Nenty'*, who had previously been a soldier.

Inspector Christopher Hopkinson lived at the police station, which was situated a few tens of yards along Commercial Street, and at some time during the early hours of the 11th August 1895, he became aware that something strange was

occurring outside. He looked out of his window and saw a naked Henry Wright, holding a small child (*Robert Hall*) in his arms whose nightdress was on fire; both were covered in blood. Hopkinson ran to Star Terrace and found it on fire, and George Reynolds shouting from an upstairs window. The fire brigade was called and George was rescued.

Once the fire was put out, Hopkinson entered the house and discovered the body of Mary Reynolds in the kitchen, in a state reminiscent of one of Jack the Ripper's victims (*it was only eight years since the 'Autumn of Terror', so the case would have been very much in people's minds*). Upstairs he found the bodies of William and Charles Reynolds, and William Peck, all with their throats cut. It was obvious that Henry Wright was the culprit, he had attempted to cut his own throat and admitted that Mary had spurned his romantic advances, and had said *'if I can't have her, no one will'*. Wright was said to be *'fond of drink'* and spent much of his spare time in the Star Inn where his lack of personal hygiene was often commented on by other patrons. George Reynolds told the inquest that Wright had recently attempted to get into his stepmother's bedroom causing her to complain about his drunken conduct and ask him to leave the house. Mary and her stepsons were buried in Mansfield Cemetery on 13th August 1895, and *'several thousand'* mourners attended.

In November of that year, Wright was predictably found guilty of the four murders at Nottingham Assizes, and he was sentenced to death. Sentence was carried out by hangman James Billington at Nottingham Gaol on Christmas Eve 1895. Although there are no photos of the pub or Star Terrace in existence, a drawing of No. 1 Star Terrace was made at the time of the murders, and this, together with the OS map enables a reconstruction of the area to be made, albeit with some artistic license - it probably looked something like the below.



Any readers interested in reading a more detailed account of the case is directed to Ian Morgan's book - [Inspector Hopkinson's Discovery: Murder, Arson & Tragedy at 1 Star Terrace](#).