

# THE MANSFIELD BREW

WINTER 2025 ISSUE 8 .....

## KIRKSTALL BREWERY

Steve Holt's life after Mansfield Brewery

## FAMILY PUB OF THE YEAR

The Alverley Inn

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 WINTER 2025 EDITION OF THE MANSFIELD BREW



Welcome to our last Mansfield Brew edition for 2025. As we all say “Where has this year gone?”

The cover picture for this edition arrived with a great back story. It came via Paul Fisher who worked at the Brewery as General Manager - Tenanted & Leasehold under Derek Mapp. In 1984, Derek and Terry Wiseman decided to create a Christmas card for all licensees. They commissioned an artist from Sheffield to paint a winter view of The Peacock at Barlow. After the cards were sent out, Paul recommissioned the artist to add in a badger, in recognition of Len Badger, landlord of the Peacock and ex-Sheffield United footballer. This is the version we have used as the cover picture. Jamie and I went over to meet Paul and capture this unique painting. More on Paul's life in the brewery business is included later in this edition. If anyone has a copy of the original card (without badger) then we would love to get a copy of it.

The more time I spend meeting and talking to people who worked for Mansfield Brewery, the more I am aware of the strong feeling that it was a family - a family that supported each other, worked hard, laughed hard and created an atmosphere

I never experienced anywhere else I worked. The strong links between the Baily Thomas Provident Fund and the employees is further underlined in this edition with a success story from Joseph Cooper whose grandfather and father worked at Mandora. Joseph is the first in his family to go to university, an opportunity he would not have been able to undertake without the financial support from the Fund.

As we approach the festive season and reflect on this year, we have seen a number of successful get togethers, uncovered fascinating stories and unfortunately lost a number of colleagues. We hope that the Mansfield Brew is one of your reading pleasures and look forward to receiving your recollections and stories for the 2026 editions.

With all best wishes to you and your families for Christmas and the New Year.

The Editors - *Jamie & Elaine*

*With thanks to Sue and John for their support and guidance.*

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## EDITORIAL & CONTACT

|                     |                                 |
|---------------------|---------------------------------|
| EDITORS             | Elaine Chadwick & Jamie Traynor |
| DESIGN & PRODUCTION | Jamie Traynor                   |
| WITH THANKS         | John Hings & Susan Walters      |

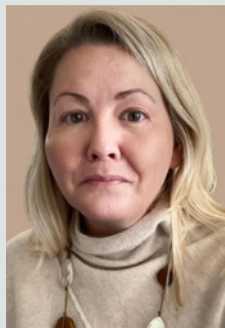
If you have any stories, tales and anecdotes from your time spent working for Mansfield Brewery we'd love to hear from you. Get in touch at [mansfieldbreweditor@gmail.com](mailto:mansfieldbreweditor@gmail.com).

# TRUSTEE UPDATE

## OFFICE TEAM UPDATE

It's been a year of change and growth at the Baily Thomas Provident Fund. In June, Pam Tooth retired after just over six years as our Grant Administrator. We were sad to see Pam go and I'm sure our beneficiaries will join us in thanking her for everything she did for the fund over the years. We wish Pam all the best for a very long and happy retirement.

We were delighted to welcome Kirsty Clarke, who joined us in July as our new Grant Administrator. In this role, Kirsty is often the first point of contact for beneficiary enquiries and plays a key role in processing grant applications, ensuring they reach the trustees for approval and payment.



Kirsty brings a diverse and interesting background. Previously, Kirsty built a career in IT, with experience in project management, quality assurance and business analysis. Kirsty's most recent role was as an IT teacher at a Ministry of Defence (MOD) primary school in Belgium, supporting children during a five-year military relocation with her husband.

Returning to the UK in 2023, Kirsty spent two years as a full-time carer for her parents. Kirsty was then ready for a new challenge, with a renewed focus on meaningful, people-centred work. With her caring, compassionate, and empathetic nature, she has settled quickly into the role and is enjoying getting to know our beneficiaries and helping them access the grants available.

Stephanie Eaglen continues to play an invaluable role as our Office Manager, overseeing the day-to-day office operations. Many beneficiaries will already know Steph well, as she also plays a key role in answering enquiries, processing grant applications and handling tax queries.

Steph joined us in February 2024 after a 19-year career as a PA at Wilkinsons. Steph enjoys working closely with Shelley and the trustees, helping develop and implement new ideas that make a positive difference to our beneficiaries. Supporting beneficiaries to obtain grants that truly impact their lives is something she finds particularly rewarding. Steph and Kirsty are supported by Shelley Rowley, the fund's Chief Operating Officer, who joined the fund in January. With extensive experience in the health and well-being sector, Shelley is passionate about providing meaningful benefits to others. Shelley is eager to bring fresh ideas and new ways of working to ensure the fund continues to enhance the lives of its beneficiaries and make an even greater impact.

If you have any queries or would like to speak to a member of the team, please don't hesitate to get in touch. You can call us on 01623 473 290 or email [enquiries@bailythomasprovidentfund.org.uk](mailto:enquiries@bailythomasprovidentfund.org.uk), or you can visit us during our drop-in hours: Wednesday and Thursday between 10:30am and 12:00pm. We're always happy to help and support our beneficiaries. We're also keen to hear any feedback or ideas about how we can better support you in the future - your experiences and suggestions are invaluable in helping us shape the fund and ensure it continues to meet your needs.

## A WARM REMINDER

### £300 energy grant to help with winter fuel costs.

As the colder months approach, we'd like to remind beneficiaries that the Winter Energy Grant is once again available to help with the cost of heating and fuel. A £300 grant is available for eligible beneficiaries, and we actively encourage applications, especially from those who feel this support would make a meaningful difference this winter. To help ensure payments reach members quickly, we've made some improvements to the application process this year:

- **First application window:** Closed 31<sup>st</sup> October 2025, payments will be made on or before 5<sup>th</sup> December 2025.
- **Second application window:** Closes 31<sup>st</sup> December 2025, payments will be made on or before 6<sup>th</sup> February 2026.

If you haven't yet applied and wish to do so, you can download an application form from the website - [www.bailythomasprovidentfund.org.uk/applications/energy-grant](http://www.bailythomasprovidentfund.org.uk/applications/energy-grant)

You can also request an application form from the office team by calling 01623 473 290 or emailing [enquiries@bailythomasprovidentfund.org.uk](mailto:enquiries@bailythomasprovidentfund.org.uk). Please be reminded that all grants are awarded at the discretion of the trustees.

## GOOD NEWS

### Well-being benefits renewed for another year.

If you signed up to the new well-being benefits, you should now have received notification that, following the positive feedback we received on the new benefits introduced last year, the trustees have agreed to renew them for another year. These benefits include the health cash plan provided by Mediacash, financial coaching provided by Maji and mental health counselling/therapy provided by Mynurva.

**If you're already signed up, your benefits will automatically renew on 1<sup>st</sup> December - you don't need to do anything, and you can continue to access your benefits in the same way as before. If for any reason you no longer wish to receive any of these benefits, please let the office team know as soon as possible.**

If you haven't yet signed up to the new benefits, further information and an application form is available on our website - [www.bailythomasprovidentfund.org.uk/apply-grant](http://www.bailythomasprovidentfund.org.uk/apply-grant). You can also call us on 01623 473 290 or email [enquiries@bailythomasprovidentfund.org.uk](mailto:enquiries@bailythomasprovidentfund.org.uk) for further information.

We hope you continue to enjoy and make the most of these valuable benefits over the coming year.

## SEASON'S GREETINGS FROM THE TRUSTEES AND OFFICE TEAM

As the festive season approaches, the trustees and office team would like to extend our warmest wishes to all our beneficiaries and their families. We hope you enjoy a peaceful and happy Christmas, and that the year ahead brings good health and happiness. Thank you for your engagement throughout the year and we look forward to continuing to support you in 2026.

## SAVE THE DATE: OPEN MEETING 2026

We're pleased to confirm that our next Beneficiary Open Meeting will take place on Wednesday 22<sup>nd</sup> April 2026 at Mansfield Town Football Club. Further details will be shared closer to the date, and we look forward to welcoming as many of you as possible to join us.

**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](mailto: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](mailto: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"**

You can find all the information about the grants available for application on our website together with the application form for each of the grants. You can also contact the office for the forms and grant guidance to be posted to you.



## A CHANCE ENCOUNTER IN GLOUCESTER .....

On our recent break in the Gloucester area, we saw there was a National Garden Scheme Open Garden, in the village of Slad. We love visiting these, so as it was only six miles away from the pub we were staying in, we decided to go.

It was a beautiful, but quite challenging garden, climbing steeply up the hillside towards a densely wooded area. At the very top, inside an open barn type building, I spotted this sign (*above*).

Knowing, from the description in the National Garden Scheme booklet, that the owner was a fan of reclamation yards, who bought quirky finds to decorate the garden with, I asked a young man who was there, if that was where it had come from. To my surprise he replied, “Dad used to be the Master Cider Maker at Frampton”

When we told him we were retired employees of Mansfield Brewery (*who acquired Frampton*) he said he would fetch his Dad, Rod Clifford. That was the start of a very long and interesting visit! Rod still makes cider, having a very impressive set up on his land. He uses apples grown himself, some of them Heritage species, plus apples from everyone else who grows them in the village. We understand they have a very fun party night when the apples are ready for pressing! He showed us his “brewing room” and gave us a tasting of his own brew.



The finished product

We talked about the Baily Thomas Provident Fund, which he knew about and had great appreciation for, also of the work of the Beneficiary Liaison Group and the magazine. He was aware of all of this, so I explained that I would submit a story to the BLG editors, with the hope that it might be included in a future edition - and here it is.

Unfortunately I didn't get a photo of their daughter, but the whole family work together to make and promote the cider, which the village pub has expressed an interest in stocking.

*Barbara Brown*



Rod Clifford



The Clifford family

# RECOLLECTIONS...

## THE PICTURE IN THE ATTIC PAUL FISHER



Paul Fisher and our cover picture of the Peacock, Barlow

As mentioned in the Editorial piece the picture we used for the front cover is owned by Paul Fisher.

Paul worked for Derek Mapp at Mansfield Brewery in the early/mid 80's as General Manager - Tenanted & Leasehold. His work "other half" was the late Terry Boddington, who was General Manager - Managed Houses.

The picture of The Peacock at Barlow came into being in 1984 when Derek Mapp and Terry Wiseman (*consultant*) decided to send a Christmas card to all licensees. After these were printed, Paul contacted the Sheffield artist to add in the badger (*pictured above left*) in recognition of Len Badger who was the licensee and an ex-Sheffield United footballer.

He kept the original picture and it has been in his "attic" ever since through many house moves. His wife, Paula, frequently asked why he kept it. Well, it has finally seen the light of day on the cover of this Mansfield Brew edition.

Paul left Mansfield Brewery in 1986 to join Bateman's as Sales Director. He had worked alongside Stuart Bateman who was serving his brewing pupillage at Mansfield. He left Bateman's in 1988 and went back to Mansfield Brewery as a tenant at the Chequers in South Elmsall. Dennis Foster, Free Trade Director, approached Paul in 1992 to take on the Seacroft Working Men's Club in Leeds with its 2,500 members. This was the largest council estate in Leeds and 2<sup>nd</sup> largest in Yorkshire. This was a successful club taking 35 barrels/week against a target of 15. It was also an early adopter of Sky Sports with capacity for 400 in the Games Room.

The introduction of the smoking ban in 2007 brought change as most of the Seacroft members were smokers. Paul sold the club and went on to run two other free trade pubs before becoming Sales Manager for Small Beer, a major cask beer distributor across northern England. Paul retired in 2019 aged 70 and now resides in Horncastle, Lincolnshire, with Paula and their labradoodle, Stanley.

## BEER, FLAGS & FRIDAYS GLENN SUTCLIFFE



I worked for the brewery in the fitters' shop during 1977, the year of the Queen's Silver Jubilee. Gordon Jervis was in charge of the fitters' shop, he later went on to be Supervisor of the bottling plant - the first in the UK to produce 2ltr plastic bottles of beer for many retail companies.

While there, my main job was welding steel mesh sheets to the roof girders to stop large pieces of pipe lagging falling on anyone below with a bloke who was short and very rotund, who liked his beer! I think he was a sub contractor.

Another job was putting up a flagpole on the gantry between the huge tanks so that the Union Jack could be flown for the jubilee. On Fridays at knock off you could go to a room and get a drink from crates of beer stacked up, also four pint cans. I still have my silver jubilee commemorative whisky flagon (*pictured left*).

I enjoyed working there but left to move to Portsmouth when my girlfriend got a place at Portsmouth Poly. Another memory is going out delivering casks, loved that job as we travelled all over the place and had a half at every pub.

# FAMILY PUB OF THE YEAR

## AN INNOVATIVE IDEA FROM MANSFIELD BREWERY

Dave Allen and his late wife Jenny Green became managers of **The Alverley Inn** in 1989 and worked hard to revitalise the pub, eventually winning back customers. With support from Mansfield Brewery, the pub later became the first *"Family Friendly"* venue in the managed estate.

Dave Allen and his late wife Jenny Green joined the Mansfield Brewery family in 1989 and undertook training on the "Circuit" comprising The Robin Hood, Edwinstowe and The Wheatsheaf, Mansfield. They were then installed as managers at The Alverley Inn in Balby, Doncaster.

Once in place they reviewed the premises. The Tap Room left quite a bit to be desired so after the first week they sat down and decided that they would either leave or stay and sort out the Tap Room. In the first couple of weeks they lost a lot of custom (*not all of it missed!*) and through hard work and revitalisation of the Tap Room, they steadily turned it around, with previous customers returning.

The Alverley Inn is situated in a large estate on the outskirts of Doncaster and working with the Brewery Managers, it was decided to make it the first *"Family Friendly"* pub in the managed estate. Alan Gardner, Director of Retail (North) was a key ally and driver in this initiative. The changes took place over a period of time and was so well implemented and received by the community, that in 1994 it was decided to submit a submission for *"Family Pub of the Year"*, part of the Publican Awards. Their submission (*detailed below*) was taken forward, together with five other nominees, and they were pipped at the post, receiving a Highly Commended award.

### **The summary of Dave & Jenny's submission was as follows:**

*"The Alverley is designed around the needs of every member of the family. There is a proper tap room and a*



*traditional pub lounge and four special children's areas. The pub, which also has a kiddies club and kiddies entertainers, is video monitored by staff so parents can be assured their children are safe. Throughout, the focus is on a safe, but fun, environment of the highest quality.*



*The local council, Doncaster City, are so impressed by the safety standards at the pub that they have made it an "exemplar" pub, acting as a role model for the area. Anyone else creating family facilities now has to conform to the same standards.*



*The Alverley unlicensed family room - open from 12noon to 10pm - is of a standard just as high as other areas in the pub. Mansfield Brewery deliberately set out to ensure that it is in no way a second class facility. The pub deliberately does not offer food, so families can go along to enjoy a drink and chat without feeling obliged to buy a meal and there's no entrance fee".*

Safety was a prime consideration with video monitoring, 6ft perimeter fence and childproof handles, no admission without an adult, one way route to the play areas via the family lounge, separation of toddlers and older children play areas, first aid trained staff.



Dave and Jenny also arranged a visiting clown and ran the Alverley Farm kiddies club - free membership, birthday card and weekly winder kiddies disco - as well as running colouring, dancing and face painting competitions.



## THE ALVERLEY OFFERED THE FOLLOWING FACILITIES:

### BABIES

- Baby changing facilities within the little girls toilets and baby food sold at cost
- Free emergency nappies and free bottle warming
- No smoking in the family lounge (*this obviously pre-dated the smoking ban by some years*).

### TODDLERS

- Indoor "Alverley Farm" play area with ball-pool and toys. Padded to 2 metres with no plugs. The bouncy castle is outside the pub
- 20p seaside rides, blackboards, colouring books, dolls, building blocks and very popular soft play tractor
- A small climbing frame and slide with small spring animals on a safety bark surface
- The family lounge has plugs above 5ft, round tables (no sharp corners) and chairs with no arms at eye level
- All radiators boxed in and full ventilation to minimise smoke plus four baby high chairs.

### FIVE YEARS +

- Fenced outdoor play area with large climbing frame, slide and bouncy castle. All on safety surfaces
- Indoor video games, reviewed monthly, following trends
- Separate boys and girls toilets
- Access to indoor play area and bouncy castle
- Low level children's bar selling wide range of crisps, chocolate, snacks and pop. These less expensive ranges were a deliberate amendment to Brewery Policy
- Kiddies parties arranged to order; "Alverley Farm" t-shirts, again sold at cost
- Separate TV and video in the family lounge showing Disney classics past and present.



Dave and Jenny stayed at The Alverley for 18 years, retiring in 2007. They started as managers and moved onto the partnership/lease system. They saw many changes as they transferred into the Marston's estate after the Brewery sale in 2000. Dave remembers it as "going from one of the Mansfield family to being a cog in a much larger machine"

Jenny passed away in July 2023 and Dave is still living in Mansfield.



## KIRKSTALL BREWERY

**After life at Mansfield Brewery, we join Steve Holt at Kirkstall Brewery to sample prize ales, enjoy street food, and soak up iconic brewing history...**

Early in October a group of brewery enthusiasts were invited by ex-Mansfield manager Steve Holt to visit his Kirkstall brewery and pubs in Leeds. The group included John Hings, Colin Stump, Richard Lewis, Elaine Chadwick, David Carpenter (*Elaine's husband*), Jamie Traynor (*MB editor*) and Geoff Ikin (*brewery history enthusiast and occasional contributor to MB*).

We arrived at the Kirkstall Brewery Tap Room to be greeted by Steve with a choice of beers. Well, it was nearing midday... Steve left us in the capable hands of Scott Chrisop to give us a guided tour of the brewery. It is a five-vessel 50hL brewhouse opened in 2016, after it outgrew its previous (*8bbl, 13.1hL kit*) brewhouse near the original site of Kirkstall Brewery. This tour was fascinating for us beer buffs and, as it was not a brew day, we had the chance to see all areas of the modern brewery site including the malt store, hop cellar, Steve's brewery advertising store, as well as clambering around the main brew kits.

Once back in the Tap Room, Steve had arranged a quick snack and outlined the next part of the visit out to The Three Swords in Horsforth to see one of Steve's ten pubs in operation. As in all Kirkstall's locations, the walls are adorned with brewery and beer advertising memorabilia. This is one of Steve's passions and Geoff was in his element. We sampled gourmet Indian small-plates courtesy of Karobar, alongside a few more Kirkstall ales before taxis took us back into the heart of Leeds city centre and the original Tetley Building.

The Tetley building, a superb 1930's Art Deco wonder, is all that is left of what was once Tetley Brewery, which extended for acres. There are fascinating photographs charting the changes to the site over the years from the 1930's to 1960's - cooerage and stabling replaced by warehousing, lorry yards and updated brewing facilities. Steve has custodianship of the building whilst the property development owners create a new community with offices and flats. The Tetley is planned to become the community hub retaining the main features of the building, with a food court, bars and restaurants. Steve hopes that

Kirkstall will continue to be involved in this. After a final half, we all repaired home. A fantastic day was had by all, and we thank Steve and Scott for their generosity, for making us so welcome and for sharing their Kirkstall knowledge and love.

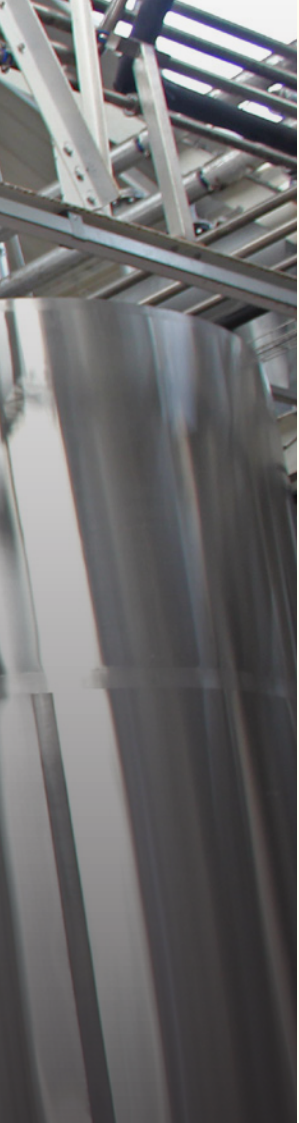
### STEVE HOLT'S JOURNEY

Steve thinks his earliest memory of beer is at his parent's pub in East Yorkshire. However, it was when he joined Mansfield Brewery in 1986 that he fully engaged with brewing. He was recruited by John Hings as Marketing and Commercial Director, succeeding Richard Lewis. He took on more of a sales brief under Colin Stump, heading up take home sales. Steve left Mansfield in 1990 to become managing director of Liverpool brewer Robert Cain.

The Cain's brand was relaunched in 1991, 70 years after it was last brewed on site, and won CAMRA's Champion Beer of the Year award in 1991. Cains was subsequently taken over by the Danish Brewery Company and Steve remained in place as MD. In a little over 10 years, he rescued the company from the brink of failure and built it up to a thriving operation with beer output of 250,000 barrels annually.

But, always eager to explore new opportunities, Steve resigned from Cains in 2000 to set up Vertical Drinks with John Kelly, being the first to introduce British drinkers to the American style IPAs when they began to import Sierra Nevada to the UK from California in 2003. Sierra Nevada are said to be the forerunner of the 'craft beer' revolution, initially experimenting with more hop-forward flavours, a trend that now can be seen in the UK market. They also helped introduce the likes of Odell, Stone, Mikkeller, Oskar Blues and Dogfish Head to the UK. They were the first distributors for BrewDog and imported (*and continue to supply*) Velvins.

The history of Kirkstall Brewery goes all the way back to 1147 when beer was brewed at Kirkstall Abbey. Taking inspiration from their trading relationships and lasting friendships with numerous iconic American



John Hings & Scott Chrishop (Kirkstall)



The Kirkstall Brewery Tap bar



Richard Pratt, Steve Holt, John Hings, Richard Lewis, Elaine Chadwick, Colin Stump, Geoff Ikin, David Carpenter. (Jamie Traynor took the photo).

craft breweries, Steve and John revived the Kirkstall Brewery brand in 2011 and set up an 13hL brewhouse in the warehouse which stood in the shadow of the original Kirkstall Brewery.

After five years of brewing at the original site, they made the move to 100 Kirkstall Road in 2016. Whilst they may have outgrown the capacity of the original brewhouse, it had certainly not outlived its usefulness. Many of the limited-edition special releases, including the historically inspired Prize Ales, still begin life on the well-loved older kit.

The newer kit is a modern, five-vessel 50hL brewhouse built by SSV, on which they brew everything from Three Swords, destined for cask, to Judicious for can and keg. As well as the Brewery Taproom and The Tetley, Kirkstall occupy six other outlets across Leeds, Morley, Bradford and Skipton. In 2022 Kirkstall acquired Leeds Brewery brands and continues to brew these from its main brewery. In 2024 Kirkstall/Vertical acquired North Brewing Co but later sold it on to Keystone Brewing Group.

Although his business started with US craft beers, Steve is a strong advocate of regional cask beer brewing. The former kit is used to develop limited edition specials such as the Revival Series. Many of these brews are gleaned and derived from brewery recipe books Steve has collected. Interestingly some of these old recipes used US hops and malt over 100 years ago - albeit in smaller proportions.

Steve is passionate about brewery history and is an avid collector of brewery and beer advertising memorabilia - he calls it "breweriana". Each outlet is decorated with these mirrors, posters, plaques and bar ware. Steve has recently expanded the Kirkstall board to allow him to enjoy some degree of 'retirement' and to focus more on consultancy.

Steve and Kirkstall are also the topic of a fascinating video on YouTube by the Craft Beer Channel - [www.tinyurl.com/56venymx](https://www.tinyurl.com/56venymx)



Huge thank you to Steve and the Kirkstall team for accommodating us. We must also thank Geoff Ikin for his many contributions to The Mansfield Brew and add to this bit of history. It was great to see him and Steve deep in brewery history conversations on the day.

# BRUSHING UP ON BRILLIANCE... A COOPER FAMILY SUCCESS STORY

## First Class Honours for Joseph Cooper, grandson of Peter Cooper (former Mandora employee).

Joseph is the Grandson of Peter Cooper, a former painter and sign writer at Mandora, and the son of Darren Cooper, also a painter and decorator at Mansfield Brewery. Both Peter and Darren have appeared in The Marksman magazine in the past.

In July 2025 this year, Joseph graduated with a first class Master's degree in mathematics and physics, from the University of Warwick. He is the first in the family to go to university, and he could not have done this without the financial support from the Baily Thomas Provident Fund.

Joseph won an award for achieving the highest grade on his Master's thesis, titled "*Connections Between Cellular, Morse & Floer Homology*".

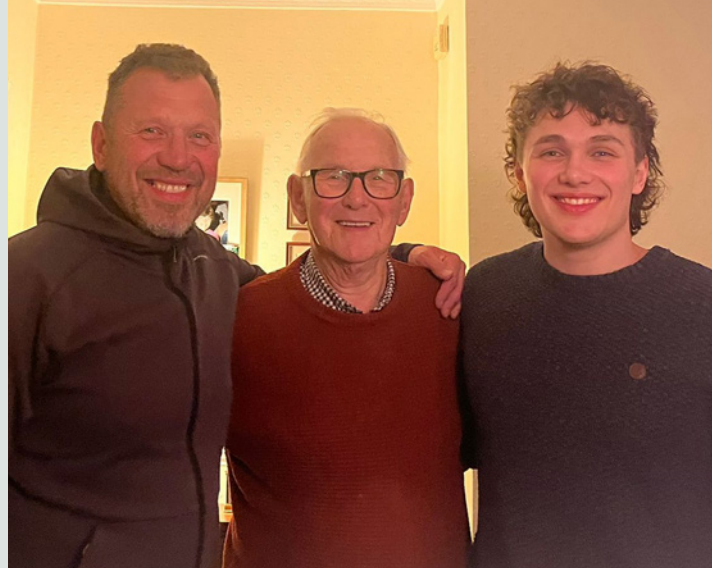
He also got the chance to go on a summer camp in Helmsley in July this year - "*Partially wrapped Fukaya categories*" - with world leading mathematicians. Being the youngest there and being one of the few Brits on the trip, he proudly represented Mansfield.

He has been tutoring from GCSE to A-level for almost four years and has also taught at university level, to a group of five first year students.

He is now planning to pursue a PhD in mathematics starting in October 2026.

Joseph would like to reiterate these opportunities would not have been possible without the support of his family and the Baily Thomas Provident Fund. We wish Joseph all good luck in his future studies.

Do you have any good news involving the support from the BTFP? Email them to us at: [mansfieldbreweditor@gmail.com](mailto:mansfieldbreweditor@gmail.com) and we'll try to include those in future issues of The Mansfield Brew.



Darren Cooper, Peter Cooper & Joseph Cooper





Paul Handley, Karen Johnson,  
Alison Moor & Sharon Lloyd

# MANSFIELD BREWERY SUMMER MEET UP

YE OLDE BRIDGE INN  
OXTON



John Hings & Chris Rainsford



Clive Baxter & Sue Walters



**Another great turnout  
at a recent Mansfield  
Brewery reunion...**

This year's Mansfield Brewery summer meet up was held on Thursday 24<sup>th</sup> July at Ye Olde Bridge Inn at Oxtan. Thank you to Colin Stump for herding all the cats and arranging a super evening with great company and good food. Here are pictures taken of the attendees, enjoying the summer sunshine and catching up with each other.



Colin Stump & John McKay



Richard Lewis, Hugh Wilson,  
Bill McCosh & Kevin Hall

We're planning another event next summer 2026 so please contact **Colin Stump** on [colin.stump@btinternet.com](mailto:colin.stump@btinternet.com) if you'd like to come along and meet some old friends, former colleagues and familiar faces.



Ann Woolley, John O'Neal, Andrea Banton & Elaine Chadwick



Neil Bircumshaw, Rory Carlin, Chris Moores & Nathan Thadani

# LIFE BEHIND THE BAR

## BARBARA ROBERTS HERE, THERE & EVERYWHERE

Barbara and her late husband Esmond (Es) worked in a number of Mansfield (and Marston's) pubs from the early 1990s through to the late 2000s when they retired.

Her main fond memories are of The Wheatsheaf in Mansfield (1991-1995), The Black Bull (1995-1997) in Mansfield Woodhouse and The Three Legged Stool in Worksop (1997-2000).

Barbara remembers taking over the Wheatsheaf when it was the main hangout for a local football gang. After they secretly helped some rival supporters leave the pub, the gang retaliated by smashing the place up - breaking tables, stools and even ashtrays. They rang the area manager who asked them "Are you still serving?". Their loyal customers helped them to get the pub back up on its feet and it started to thrive. They started running Karaoke evenings and, although the area manager was doubtful it would work, it turned out to be very successful.

Barbara concentrated on the bar and front of house and Es focused on the food and cellar. Es won the Cellar of the Year award while they were at the Black Bull. He was a great people person, especially in the restaurant.

Barbara and Es were a very adaptable couple and after the takeover by Marston's they moved to the Sportsman in Doncaster and then the Woodcocks in Saxilby. Barbara remembers that the family feeling of Mansfield was replaced by different contracts and management styles. They took on the Sir John Cockle and came third in the best bar staff competition. When Marston's wanted to refurbish and "posh it up", customers were up in arms at the proposals and Es spoke to reporters at the time. Barbara and Es were then moved on to the Owl Hotel, near Selby.

Dave Hoyland by this time was back as their area manager and arranged for them to take on the Rushley in 2005 and they "officially" retired in 2006 although they then took on relief work across the area - Melton Mowbray, Daventry, Silverstone. For such a busy couple, doing nothing didn't sit well so when Barbara saw an advertisement for the Whitegates in Forest Town, a Samuel Smith's pub, she applied. Mr Humphrey called straight back and asked "When can you start?".

Es and Barbara did finally manage to retire to Forest Town and worked his wonders in the garden but unfortunately developed Parkinson's disease and Barbara nursed him at home until his death in 2024. Barbara celebrated her 83<sup>rd</sup> birthday this year and still looks as fabulous as she did when she first joined the Mansfield family.



Es, Sir David White (Chairman) & Barbara



# THE MANSFIELD BREWERY WALKING GROUP



## THE GOOD WEATHER CONTINUED FOR OUR MONTHLY WALKS...

In **June** (pictured top right) Val and Geoff Moss led the group on a five and a half mile walk starting from Farnsfield, on a beautiful sunny Sunday. Walking on footpaths, which included a part of the Southwell Trail, it was enjoyed by 18 walkers. At The White Post afterwards we were joined by former walkers and ex colleagues for a hearty Sunday Lunch.

**July** (pictured upper middle right) was another sunny Sunday for the debut walk of two new Walk Leaders, Jackie and Linda. They stepped up to lead 19 walkers on a local walk starting from the Pleasley Country Park & Nature Reserve. This took us into the grounds of Hardwick Hall and through Lady Spencer's Wood. A delicious meal was enjoyed afterwards at The Devonshire Arms, Langwith.

**August** (pictured lower middle right) blessed us with yet another warm and sunny Sunday, so Alan and Barbara led the group along The Timberland Trail. This five mile walk is mostly along shady, tree lined pathways alongside the River Maun. Enjoyed by 17 walkers, a meal followed at Sandy's Bar in Mansfield.

**September** walk led by Charlie & Val Waring, around Retford countryside and along the canal followed by lunch at The Chequers.

The **October** walk was our last walk of 2025, led by Andy & Trudie Boddice around Vicar Water and into Sherwood Pines, followed by lunch at The Foxglove. Due to the change of organisers, the November walk has been replaced with a meal out at The Hostess restaurant.

## MOVING ON

It has been a great privilege for Alan and I to be the sole organisers of the Walking Group over the past 25 years since the Brewery closed its doors. During many years prior to that, we were more than happy to assist the many other people who made the group the success it became. Thank you to you all. We have now decided to step down from the role and I am delighted to say that Sue and Jeff Walters are going to pick up the baton and become organisers. We sincerely hope that they will continue to receive the support we have enjoyed.

*Barbara & Alan Brown*

## A POTTED HISTORY

The walking group began in the late 1970's under the Leadership of Gordon Henderson (*Boilerman*) along with his wife Margaret, both keen walkers and cyclists. After Gordon suffered a bad cycling accident, the role passed onto Clive Almond (*Properties*) alongside his wife Molly. They were also keen walkers and living in Derbyshire, knew a lot of lovely walks. George and Mavis Powell (*Wages & Cellar Services*) began doing evening walks, straight after work on a Friday. These proved very popular, often ending with a call at a Mansfield pub and fish and chips. Glenys Bradshaw, nee Marshall (*Reception*) then took on the role. Glenys was fondly known to all as 'Monsoon Marshall', due to the weather giving us a soaking on her walks. When Glenys moved to live away from Mansfield the role passed to Alan and myself.

The group grew steadily in numbers, sometimes as many as 35 people would attend the Sunday walks. We used to walk for 12 months of the year and each January, I would organise a New Year Walk followed by a special Dinner, originally taken at The Robin Hood Baslow before moving to The Forest Lodge, Edwinstowe. These ended and the group declined in numbers when Covid arrived.

## WALKING WEEKENDS

In 1985 the walking weekends began, organised by Ken and Norma Smith. They continued for nine years until 1993 when Alan and I took over for a further eight years from 1994 until 2001. Sue and Bob Longden took over from 2003 and continued for 11 years until 2013.

Alongside the Autumn weekends, from 1990 to 2019, Ian and Pauline Boucher organised the Easter weekend for an amazing 30 years! The Autumn and Easter weekends took us to just about every county in England, visiting some wonderful cities, countryside and interesting attractions. Our Chairman throughout all of this time has been Graham Cooling.

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 2<sup>nd</sup> 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](mailto:susanwalters56sw@gmail.com)

JUNE



JULY



AUGUST



SEPTEMBER



OCTOBER



# SOCIAL ACTIVITIES

**The membership of the MBMA continues to grow and the attendees are increasing. This is great news.**

In July the MBMA also welcomed Iain Blatherwick (*BTPF Trustee, Browne Jacobson*) and Shelley Rowley (*COO of the BTPF office*). Iain and Shelley spent time with a number of members answering questions on the Fund's grants and also on specific issues. Thank you to Iain and Shelley and we look forward to you attending again.

The committee have been organising social events through the summer. An Afternoon Tea (*pictured top right*) was held at the Hostess Restaurant in July with 38 members partaking, a slight reduction on last year as it was in holiday time. See the photographs of them all enjoying what was a splendid spread - thanks to the Hostess team. The Tea also included a session for dancing, which went down very well with the "Dancing Queens" present.

In September the committee also arranged a *Pie & Peas Lunch* at Debdale Sports Club. Again it was well attended and thanks go to the team at Debdale, Rita and Angie for feeding the hungry members. A total of 63 booked for lunch which was a choice of steak pie, chicken pie both served with chips and mushy peas, and jacket potato with either cheese or tuna mayo filling and a side salad.

## THE MANSFIELD BREWERY MEMBERS ASSOCIATION

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

**ACTING CHAIRMAN/TREASURER** Val Moss . 07800 651 901 & vfmmoss@aol.com  
**SECRETARY** Sharon England . 07944 337 057  
**MEMBERSHIP SECRETARY** Jenny Hall . 07746 103 916 & 01623 557 074  
**COMMITTEE** Eileen Spencer . 07815 446 526



# GOOD NEWS STORIES

Barbara and Alan Brown welcomed their 3<sup>rd</sup> Great Grandchild on Monday 21<sup>st</sup> July - a little girl, Daisy Mae, 6lb 3oz, born to their Granddaughter Hannah and her partner Kyle. She joins Ellena (10) and Elliott (2), who are the children of Granddaughter Leigh and her husband, Luke Smedley.

Mavis Leverton has good news regarding her granddaughter, Amba. In October 2025, Amba enrolled at Oxford University studying BA History & Politics at St Anne's college. The entrance process started in October 2024, with a personal statement and entrance exam. After an excruciating wait, Amba heard she was short listed for an interview. She had two online interviews in December, and despite Microsoft teams' attempt to sabotage them, in January she was offered a place, conditional on getting the requisite A-level grades. This she did with grades A\*, A\* and AA, meaning the offer was confirmed. She is very excited to be starting and Mavis is very proud of her.



Barbara Brown & Daisy Mae



Amba

## THE MANSFIELD BREW'S POETRY CORNER VICTORY IN EUROPE...

Eighty years ago today  
Germany surrendered  
Oh what joy there must have been  
The War had finally ended.

There would have been much sadness too  
The loss of life was great  
Many families lost someone  
The victory for them too late.

People would be cheering  
Many flags were waved  
Street parties were everywhere  
And memorabilia saved.

This day must be remembered  
By people young and old  
It's such a big day in history  
The story should be told.

8<sup>th</sup> May 2025

*Sue Yates*

# OBITUARIES

## DARRELL STOCKS

02.06.1949 - 06.06.2025

John Darrell Howard Stocks (*Darrell*) was born in Doncaster and enjoyed an active school life, particularly as an athlete. He later earned a degree in Hotel and Catering Management from the University of Surrey, where he met his lifelong partner, Janet. Married for 52 years, they shared a rich life together and raised two daughters, Elizabeth and Catherine.

Darrell built a distinguished career in food and beverage management. After starting in the hotel sector, he joined Courage and played a key role in creating Harvester Restaurants - fondly remembered as *"the man who brought the salad cart to Britain."* He went on to hold senior roles at Pier House Inns and Forte, before joining Whitbread as 'New Concepts Manager'.

In 1995, he became Retail Director at Mansfield Brewery, where he developed several branded pub concepts and expanded the managed estate. Known for his energy and vision, he later added the tenanted estate to his responsibilities and remained active in the industry as a consultant.



Outside work, Darrell was passionate about sport, fitness, and adventure. He enjoyed walking, cycling, skiing, and camping, often planning adventurous trips with Janet and trekking in the Alps. He was also a talented cook and enthusiastic host, and took pride in introducing his grandsons, Joe and Will, to cricket and skiing.

Living in the close-knit village of Morton, near Southwell, Darrell remained a strong community supporter - particularly of the local pub, The Full Moon. He passed away peacefully in June after a long illness and will be remembered for his energy, pragmatism, and deep devotion to family and friends.



## ROB (BOB) BOOTH

26.07.1954 - 04.06.2025

Rob passed away suddenly and unexpectedly at home. His funeral took place on 4<sup>th</sup> July at St Mary's, Edwinstowe with burial at The Sherwood Forest Cemetery. He leaves his widow, Elaine, son, daughter and granddaughter. Bryan Beebe commented: *"Bob was a driver/ drayman for Mansfield Brewery working out of Great Central Road in the late 80's early 90's (if my recollection is correct) later moving to the Oakham Distribution Centre where he retired. My overriding memory of Bob was a quiet unassuming man who kept himself to himself, usually supported by his loyal dray mate Spike (Paul Harrison). I helped oversee or loaded their dray many times"*.

## MARION CROFTS

20.01.1943 - 12.07.2025

Marion Crofts, wife of Barry Crofts ex-labour pool employee, passed away suddenly on 12<sup>th</sup> July 2025 aged 82. Marion and Barry were regular attendees at the Mansfield Brewery Members Association monthly meetings.



## KEVIN ATKINS

Kevin worked under Peter Cooper who set him on at 16 years old and he turned out to be an expert coach painter and decorator. Kevin was a lovely man and met his future wife, Michelle, at Mandora. They had three daughters who he was very proud of. Kevin died very suddenly at the age of 65. The photo was taken in 1978 outside the paint shop where he proudly worked.



## WENDY NEIGHBOUR (NEE OWEN)

30.08.1960 - 09.11.2025

Wendy passed away peacefully at the John Eastwood Hospice on 9<sup>th</sup> November after a long battle with cancer. Wendy enjoyed her years at Mansfield Brewery, firstly as Secretary to the Commercial Director and latterly Trade Marketing Executive. After the Brewery closure, Wendy worked at West Notts College as a GCSE English tutor until taking early retirement in 2018, at the age of 58. Wendy met Chris in 2010. They got married in 2021 and enjoyed many holidays at home and abroad and particularly enjoyed Caribbean cruises. Wendy was a member and Membership Secretary of the Dukeries U3A based in Ollerton. She loved socialising and walking with her wide circle of friends.



## MICKY PHELAN 11.01.1956 - 17.07.2025

Many of you would have met Julie Shaw's fiancé Micky at the first Wednesday events. He passed away at Kings Mill Hospital on 17<sup>th</sup> July. They had been together for almost eight years. Before he retired, he was a painter and decorator for Glen Wilton Decorators (*Glen is the brother of Dave Wilton ex-Cellar Services*). He loved football, music especially Northern Soul, socialising and having holidays at Thoresby Hall. He leaves behind Julie, a daughter and grandchildren in Exeter.

## THE KING & MILLER STOCKWELL GATE, MANSFIELD

The King & Miller, once a Mansfield Brewery pub, stood in Stockwell Gate, on a site now covered by the Asda Supermarket. Unfortunately, it was demolished in 1958 along with several adjacent three storey stockingers houses, but a couple of photos exist of the pub, which show it as being set back from the building line of the street behind a low stone wall.

Such post-war clearances for 'betterment' deprived many towns like Mansfield of pubs which would now be considered historic gems. Unless any readers can remember, we will probably never know what it looked like inside. However, I can imagine it possibly had low ceilings, perhaps beamed, a fireplace (*there certainly appear to have been chimneys*), and a small old fashioned bar counter. Just the kind of place I would be drawn into to pass a pleasant hour or two. What we do know is that the pub was popular with pigeon fanciers, who held their meetings there from 1903.



The pub can be dated back to at least 1793 and past landlords include Samuel Slack in the 1820s, William Barker (1830s), Henry Johnson, and Edward Shipley (1840s), a P. Adams (1855), Alfred Bromley, and William Felkin (1860s), John Holmes (1870s & 1880s), Thomas Redfern (1890s), James Jarvis (1900s), John Cooke (1910s & 1920s), and Henry Cox, who was landlord in 1941.

The name of the pub is very interesting, as it alludes to an old English ballad, 'The King and the Miller of Mansfield'. The story goes that



King Henry II was out hunting in Sherwood Forest when he became lost, but chancing on a miller, called John Cockle, he asked the way to Nottingham. John Cockle did not recognise the king, but even so, bade him stay the night in his house rather than try to ride through the forest at night. Back home, he served the king a large helping of venison pie which he confessed had been made from one of the royal deer he had poached. The next morning the king revealed who he was, but instead of punishing the miller for poaching, he knighted him for his hospitality to a 'poor' traveller.

The story of the King and the Miller was published as a play by the Mansfield born poet and playwright Robert Dodsley, which was produced at Drury Lane in 1737 to much acclaim. Interestingly, Dodsley's birthplace was on the site of another Mansfield Brewery Pub, The Brown Cow on Ratcliffe Gate, Mansfield.

Coincidentally, there was another Mansfield owned pub called the King & Miller on Knifemithgate, Chesterfield; it closed in 1967. Also of course, The Sir John Cockle, on Sutton Road in Mansfield is a former Mansfield Brewery pub which connects the old story to the present day.

## THE PEACOCK OWLER BAR, NEAR SHEFFIELD

The Peacock is a solitary moorland pub, built solidly from millstone grit on the border between Yorkshire and Derbyshire at Owler Bar. The pub seems to have been built in the 1780s as a coaching inn and horse changing station on the Sheffield to Baslow turnpike road. The name Owler Bar refers to the barrier which prevented anyone using the road without payment of the toll fee.

In the February of 1886, Charles Hodkin, a 76-year-old man set-off to walk from his home in Sheffield to visit his sister in Froggatt, about 12 miles away. As he called at the Peacock for refreshment, steady snowfall began, and by the time he prepared to continue, darkness had fallen, and a blizzard has set in. The landlord, William Brougham, urged the elderly man not to continue, particularly as he planned to take a short-cut across bleak Big Moor, but Charles would not be dissuaded. He never arrived at his sister's home; a shepherd eventually came across his body which had lain undiscovered for two years.



In the 19<sup>th</sup> Century, the isolated situation of Owler Bar made it a popular site for illegal early morning prize fights. These sometimes drew crowds of hundreds of spectators, who no doubt swelled the Peacock's takings.



The Peacock itself is a grade II listed building, but there is another interesting listed 'structure' just along the B6054 towards Holmesfield, it is the 18<sup>th</sup> Century milestone - *Gleadless eight miles / Calver six miles*.

Mansfield acquired the pub in 1934, along with about a hundred other pubs, after taking over the Chesterfield Brewing Co and today it is part of The Chef & Brewer chain.

