

Kia ora, gday and welcome to the History of Aotearoa New Zealand. Episode 88 Speight's – Three Men Walk into a Bar. This podcast is supported by our amazing Patrons. If you want to support HANZ go to patreon.com/historyaotearoa. Last time, we discussed the brewing industry as it was in Dunedin prior to the founding of Speight's. We went over some of the social and economic factors that influenced the industry as well as met some of the major players on the Dunedin beer scene. Today, with all the background in mind, we are going to properly crack into our story from Speights' humble beginnings.

“Rattray Street, from the site of the Shamrock or thereby, was a dark and dense grove of timber which, had it remained to this day, might have become associated with superstition and foul deeds”. This quote, from James Barr's *The Old Identities*, is the earliest description we have of the site where the Speight's brewery would be constructed. As it mentions, the site was heavily forested until the trees were cut down by Europeans to put the Hamburg Hotel and a few houses on it in the 1850s. Just down the street was also the Shamrock Hotel. These were the first buildings on the site that were associated with alcohol but the first buildings related to brewing wouldn't be those made by Speight's. In 1860 a man called George Duncan became the owner of a large portion of the Rattray Street area in Central Dunedin. If you're looking at a map, the area we are talking about is basically entirely covered by the modern Speight's brewery on the eastern side of the road. But at the time it was a lot more sparse, with the Hamburg, Shamrock and residential houses scattered around a bit. Duncan owned a local flour mill and in 1862 he decided to expand his business to include a brewery, which he name Well Park. The main brewery itself was located on the other side of town, actually across the road from the Water of Leith Brewery run by Marshall & Copeland which sat next to the river that gave it its name. For those playing at home, the Water of Leith Brewery was located on the site of Galaxy Books. For Duncan, the site must have been a bit small to contain all the necessary facilities they needed because he offered a 13 year lease on the lower part of Rattray Street to Well Park. That is to say, he leased it to himself as well as his brother-in-law and partner in the business, James Wilson. At Rattray they built a bottling house, a bond store and a malthouse. The bottling house is rather self-explanatory, it's where they would bottle their beer from the kegs it was brewed in. This was slightly unusual since, as far as I am aware, it was not uncommon to outsource the bottling to other companies who specialised in that field but perhaps Well Park had enough capital from its owners to be able to keep it in house. The bond store has a bit less of an obvious purpose if you aren't familiar with the name, it's basically a warehouse with special legal rules around customs duties. It's often where goods of all kinds would be stored before they were released for export or if being imported, released to the purchasing company. A year after entering the beer market, in 1863, Duncan granted a 14 year lease to a man and his family to build their home behind the Hamburg Hotel and the Well Park buildings. This man had arrived in the colony a few years prior and had a sharp tongue along with good business sense so he would be eventually hired by Well Park to be one of their travelling salesmen, known as a traveller. This man was none other than James Speight.

Mr. Speight was born in Wakefield, Yorkshire in 1834. He was the son of a dyer and likely had a pretty good education, perhaps even having some experience working in an office, which would have helped him get the job at Well Park. He and his wife, Mary Jane, arrived in Aotearoa in 1861, arriving in Lyttleton initially and then travelling to Dunedin. We don't know why he left England to come to the colonies but it stands to reason it was due to any of the usual reasons, a new start, seeking better opportunities, adventure, seeking religious freedom, familial issues or more. We do know he travelled with two daughters as well, one being an infant and the other being a bit older. Historians aren't sure who the older girl is but it's thought she possibly could be a daughter that died on the voyage. Upon arriving in Dunedin, they had six more children with one dying in infancy. The family were Protestants, Congregationalists specifically with Mary Jane belonging a church on Moray

Place. This building is still standing in Dunedin but is now a motel called Chapel Apartments. Apparently, Mr and Mrs. Speight were quite strict with their kids with one of the daughters being called home during school so that she could close a door she had left open in the house! It was some time in the early to mid-1870s that Speight would get the traveller job for Well Park. It is here that he would meet the other two founders of the brewery that would bear his name.

Charles Greenslade was born in 1843 in Devon, England. We don't know too much about his childhood but when he left school we know that he became a merchant selling grain, which would serve him well in the future as this job is probably where he learned all about milling and malting. He immigrated to Aotearoa sometime around 1863 when he was about 20 years old but rather than landing in Lyttleton, near Christchurch, which was a popular port for recent arrivals, he instead first set foot in Bluff, near Invercargill. He decided to stay there for a bit and eek out a living as a carrier, transporting goods to the Wakatipu goldfields using a bull powered wagon. The job though, to put it bluntly, was a bit shit. The road between Invercargill and Kingston, on the southern tip of Lake Wakatipu, was made of dirt which was not super good with the unpredictable southern weather with rain making the track muddy, slowing down any travellers. Especially ones with bull drawn carts. The Kingston Flyer, the famous train, was still a few decades away so if the weather wasn't favourable the trip could take up to three weeks. Perhaps unsurprisingly, after 18 months of this Greenslade had enough and like a true Invercargillite headed towards what he hoped would be better opportunities in Dunedin. He must have taken his time or gotten into a spot of bother cause he ran out of money when he was in Milton, still about 50km from his destination. Thankfully he was able to take on some temp jobs and used his milling skills working in a bakery, which managed to pay for the rest of the distance. Once he reached Dunedin, he moved out to Waikouaiti to work in milling which is where he met his wife, Caroline. He returned to Dunedin proper in 1868 and made the career shift to becoming a full time maltster. Initially Greenslade worked for the Red Lion Brewery, not to be confused with the more well known brand Lion Red, which is different. The next year he became the maltster for Well Park Brewery, whose malthouse, of course, was currently located on Rattray Street near the Speight family home.

The third and final founder was William Dawson. Born in 1852 in Aberdeen, Scotland, Dawson was probably the most familiar of the trio with beer and its production as his father was a brewer by trade, teaching him from a young age. In 1872, Dawson went to Burton-on-Trent, a rather legendary place for British beer at the time as it was where all the best beer came from. There he continued his studies to learn techniques and tips from some of the top brewers in the Empire. He would later use this knowledge when he became a brewer in his own right in Edinburgh. Dawson didn't stay there long though, at some point he decided that New Zealand was where he wanted to be and so he found himself in Port Chalmers, not far from Dunedin. We don't know whether the choice to go straight to Dunedin was a conscious, like the other two, but it would make sense since the town was a Scottish settlement so it was likely he wanted to be with his fellow countrymen and possibly even knew some people who had immigrated already. The story goes that he left Scotland with 100 pounds cash and a gold watch. By the time he reached Aotearoa, he had spent all the money and had to pawn the watch due to lack of employment. Thankfully, being possibly one of, if not the most skilled brewer in Otago at the time he found a natural fit at, you guessed it, Well Park Brewery.

Those political, social and economic factors we discussed last episode are what made the environment right for a venture like Speight's, but just because the conditions are right for your success doesn't mean it is guaranteed. Thankfully, they were perfect trio in that, when looking at them collectively, they quite conveniently had all the skills needed to brew and sell their own beer. Greenslade would turn the grain into malt, Dawson would turn that malt into beer and Speight

would sell that for cold hard cash. Or sometimes he wouldn't sell it, as we will see. What was even better was that these guys worked for the same company meaning they all knew each other fairly early on and Speight even lived right next to where Greenslade's was working. What I'm trying to say is that it was a bit of luck that the three exact people that could probably make a venture like Speight's work were actually in the right place at the right time, all together. What's also quite interesting is that they were all very different in age, Speight was 42, Greenslade 33 and Dawson 24 but they all seemed to get along and were apparently pretty good mates.

However, these guys didn't just meet up one day and decide to go it alone from James Wilson, who was by now the sole owner of Well Park. They may have talked about it on their lunch breaks but having already got half decent jobs and there being a lot of strong competition in the market already, the trio possibly decided against it. The catalyst that led to the formation of Speight's was Wilson's decision to build a malt house on the same site as the main Well Park brewery across town, meaning that the one on Rattray Street now was no longer needed. We aren't sure how or when they initially met up and decided on their course of action, but you can probably see where this is going. The three soon to be founders approached Wilson asking if they could purchase the malt house, bond store and bottling house with the intent to use them to start their own brewery. They even offered Wilson a stake in the venture since he would bring a wealth of experience to the business and they seem to have respected him quite a lot. Though he declined the offer of partnership, he was happy to lease them the land and buildings, later selling them to the trio outright. You might think there was a bit of tension between them given that Wilson was setting himself up for some competition but he was pretty chill about the whole thing, wishing them well and even giving them some help where he could. The only other person on staff initially, apart from the trio was cooper John Campbell, who would remain at Speight's until his death in 1903. A cooper, by the way, is someone who makes kegs, casks and that sort of thing.

The acquisition of the Rattray Street site was a significant boost to getting their venture started as the buildings already contained nearly all the equipment they needed. The malt house in particular was said to be a quite significant building, having gotten into the paper a few years earlier "The whole of the malt used in this brewery (Well Park) is manufactured by the firm at their premises in Rattray Street. The buildings consist of a brick structure inside of which are the malting floors, bins, lofts, kiln and business offices. The quantity of malt produced per annum is about 20,000 bushels and beyond supplying their own wants, they send considerable quantities to up country brewers as well as to various places on the West Coast and in the North Island." Making around 720,000 litres of malt every year was nothing to snuff at, in fact Well Park had produced more than they needed, sending the rest to other breweries around the country. Which gives you an idea of the size and production output of these buildings, and the Speight's gang had them all to themselves.

The lease started on 1st May 1876, which is considered to be the official beginning of James Speight & Co, with the site itself being called the City Brewery. Although we don't know exactly why he gave his name to the company, Speight took on the more business aspects of the company, such as the finances, marketing, sales and was company chairman so he was basically the head of the company. However, Speight was actually the minority shareholder compared to Greenslade and Dawson. Of the total 500 one pound shares, Greenslade and Dawson took 200 each and Speight took 100. Speight was a bit more cautious and didn't want to put all his eggs in one basket if the brewery turned out to be a dud. Spoilers, I guess, but the venture was a success and he did increase his share a bit later to be on par with the others but he had other investments going on as well, just in case. These investments involved Speight taking out a mortgage on his house to buy 271 acres of land in the Catlins and another 60 acres near modern Orokonui. Both of these were heavily forested and

hard to get to, so the idea was that once the infrastructure was in place to allow easy access, he could chop the trees down to increase the value of the property for resale or build something on it, and sell the mostly mānuka timber for a profit as a bonus.

James Speight & Co cracked into production almost straight away and produced their first batch on 4th April 1876. You may notice that this was one month BEFORE the trio actually were given official lease of the property and this was even two months before they got their brewer's licence! It was risky but they were keen to get brewing as soon as possible, the faster they made beer, the faster they could pay any loans they had to take out. The whole operation to begin with wasn't quite as sophisticated as the Well Park guys, partly on account that all the fermenting and brewing had to occur in the same building. So a malt house it was no more, the malting being done on Hope Street a few blocks over with a cellar that could hold 600 hogsheads of beer down the road in another building owned by a shoe importer. For anyone not familiar with brewing, a hogshead is not going to mean much to you and fair enough, it's a really old term still in use today that is a standard unit of measurement when it comes to brewing. Specifically, it is about 245L, so 600 hogsheads is about 147,000L. I'm not going to do the conversion every time we mention it, cause we are going to mention hogsheads a lot but hopefully that gives you a rough idea of scale. For reference, the direct fire tank that Dawson had to make beer in could hold about 2,940L or 12 hogsheads, which was later expanded to 18 hogsheads.

Although we don't know the first day that Speight's beer went on sale, we do know that the first mention of the brewery was in the Otago Daily Times on 7th June 1876, the day after they got their brewing licence. The first few years were tough on James Speight & Co, as they were competing with about a dozen other breweries in town, including Well Park and Water of Leith. Those breweries were quite big both in finances and staffing compared to Speight's, who were relatively small with only a few employees such as a cooper, cellarman, drayman and a clerk. The economy of scale that the larger breweries had was enormous and so each pint sold for them was much more profitable than each pint sold of Speight's. In fact, sales were initially so low that sometimes wages weren't able to be paid to Speights' and Greenslade even had trouble feeding his children. Him and Dawson did most of the manual labour themselves with James mostly out and about trying to make sales. This was fairly similar to what he was doing when he worked for Well Park, travelling to publican's, that is the owners of the pubs and trying to convince them that they should buy Speight's to sell to their customers. This meant that James was out of the office or even out of town quite often as publicans wanted to be able to meet face to face with their suppliers and naturally share a drink of what they might be buying. Another strategy that James employed was taking a cask out onto the streets of Dunedin and just offering up some freebies to anyone who passed by. Unfortunately, the booze that James was drinking, probably near daily, was extremely strong and eventually it did a number on his health. Thankfully for the company, in 1879 Speight's Strong Ale was highly commended at an international exhibition in Sydney. This saw a 50% increase in sales afterwards, which gave the trio the confidence to expand their enterprise with a new building.

This was to be a new brewhouse so that they no longer had to use the old Well Park malthouse like they currently were. It had been quite cramped with all the other parts of the process that had to be in there so having a dedicated structure for brewing would give them some breathing room and allow them to be more efficient. It was to be built at the back of the Rattray Street section and made of brick. It must have impressed the trio quite a bit cause Speight, Greenslade and Dawson all commissioned its designer to build them new homes. The building was erected rather quickly as its first brew was in Sept 1880, a year after the Sydney exhibition. The malthouse produced its last brew a month earlier in August so there was no doubt a flurry of work to move all the equipment needed

into the new brewhouse. This space was a much needed upgrade with a new much larger kettle that could brew 50 hogsheads worth of beer, compared to the previous 18 and was heated via a steam coil, rather than a fire. However, initially they couldn't make full use of it as they were restricted by the 36 hogshead fermenting tun, which was where the wort was sent after the kettle. This is where yeast would be added and allowed to ferment for a couple of days before being put into casks

Up until this point, Speight's had been importing their hops from overseas, like most breweries in Aotearoa. However, in 1879 they managed to find a local supplier based in Nelson and from then on they used a blend of Nelson hops and imported. From this Speights made four main types of beer. Their lead brew was XXX Ale which was extremely bitter, the second was the same ale but with twice the hops called XXXX Ale. The other two were a stout and the Strong Ale that won the award at the Sydney Exhibition. Dawson's favourite to brew was apparently the Stout as he enjoyed experimenting with new techniques and ingredients and that beer gave him the most room to let his imagination run. Ingredients he tried were things like juniper berries, treacle and liquorice.

For the first few years since Speights' founding in 1876, business was relatively quiet. The trio and their staff worked diligently to put out the best beer they could and improve on it but compared to the other brewers in town, they were still relatively small fry. The latter half of 1880 is where shit really started to kick off and is where we get one of the most iconic symbols in New Zealand branding. The Melbourne Exhibition was held that year, the first world's fair in the southern hemisphere which showcased all sorts of random stuff from nations all over the world. Speight's sent a few casks of their beer as part of a bunch of contests being held there pitting international brews against each other. Although there was lots of competition, some from renowned brands at the time, Speight's had a bit of an advantage. Other brands based in Europe or the US had to ship casks to the other side of the world, meaning their beer had to be able to survive the journey. This meant it may not have tasted quite as good as it would do normally due to all the preservative that was added. Speight's didn't have that problem since they only had to go over the ditch, meaning the beer was fresher. In the end, Speight's won two golds and four silvers in the various competitions. This saw Speight's sales double yet again over the next couple of years and they would go on to win many other gold awards.

Their next came only a couple years later in the 1882 Christchurch International Exhibition which saw them win two more golds. This of course increased their sales and brand recognition significantly to the point where an expansion was once again needed. Soon after a four storey building was erected on the south side of the brewhouse on Rattray. The designer of this building, funnily enough, was the same one who designed First Church, a prominent Presbyterian Church in the centre of town, Larnach's Castle, essentially a rich guys mansion on the Otago Peninsula and Otago Boys High School. This building, unlike the others, had a basement that was used as the cellar along with the ground floor, while the upper floors were used for malting. The cellars were put to use right away but the malting floors needed a kiln, which was provided a little bit later. Interestingly, the building that was previously on the site of the new cellar/malthouse was a pub and the owners of the land were the Presbyterian Church, which gave some ammo to the Anglicans. You see, the Anglicans liked to toss some criticism at the Presbyterians for preaching against the vice of alcohol despite their land previously contributing to its consumption and now its production, along with the fact that they were making money off it the whole time! This building is known as Cellar 1 today and is the oldest building still standing in the modern Speight's brewery. It's the one at the back with the arched roof.

Interestingly, Speight's was the first brewery in Dunedin that didn't have its own private water source, all the others had their own wells or got it directly from a stream. Dunedin's had a

reticulated water supply, that is to say its modern water supply network, since 1867 and this is initially what Speight's was made from, essentially tap water. From 1883 onwards though, a new water source was used from a well they dug offsite which led into an underground aquifer and was the first time Speight's was made with well water.

Despite these improvements and awards that Kiwi beers had won, not all were convinced that beer from the colonies could be as good as to beat Continental beer, that is to say, beer from Europe. On 5th Oct 1882, The Otago Daily Times published an article claiming that colonial beer was "not nearly equal to the best English beer". The article basically just talks about how colonial beer isn't that good cause it tastes weird from all the sugar in it "as long as the brewers continue this practice, for whatever reason, they will fail to produce the best possible beer that could be brewed in New Zealand." The article seems to imply that brewers in Aotearoa do have access to good local ingredients, it even specifically references Nelson's hops, but that part of the reason that NZ beer wasn't very good was cause brewers weren't using those ingredients and instead were using imported stuff. James Speight was very offended by the whole thing and wrote a letter to the ODT but something went awry there and a few days later an advertisement appeared in a rival paper: "Newspaper fairness (To the Editor of The Saturday Advertiser: The Otago Daily Times of Thursday published a leading article which endeavoured to show that colonial beer will not bear comparison with English beer and that it is unwholesome. Now, as our firm took at the Melbourne exhibition two first and four second prizes in competition with many British, Continental, American and Australian brewers, we thought such an article should not be allowed to pass without contradiction. We accordingly forwarded the following note to the Editor of The Otago Daily Times: To the Editor, Sir, We read your article this morning with astonishment. The best reply to it is that our beers took at the Melbourne Exhibition no less than two first and four second prizes. By inserting this you will oblige. Yours etc, James Speight & Co."

So basically Speight had written this letter to the ODT originally countering their article by saying that they had won numerous awards so the paper were full of it. He then asks them to put this letter in the paper, that's what he means by 'inserting this you will oblige'. Part of the reason James now had this little rant in The Saturday Advertiser was detailed in the next part of the ad, the ODT did not oblige to insert the letter or any of the details within and instead James got a simple reply from the editor, "This is too cheap an advertisement," As you might imagine, this did not go down too well. The rest of James' letter to the Advertiser then goes on, "In order to show that we have no desire to obtain advertisements on the cheap, we now request [the Editor of the Saturday Advertiser] to insert this communication in your advertising columns for three months." So essentially, Speight was putting the ODT on blast in a national newspaper and since they called him cheap, he was gonna pay for the privilege for three months just for the spite. What a fucking legend.

Interestingly, James Speight wasn't the only one that was pissed off about this, I found two other letters that actually were printed in the ODT in response to the article, one of those being from James Wilson of Well Park! And boy does he let rip, "Sir, your leader of the 5th cannot be allowed to pass unchallenged. To anyone conversant with the brewing trade it is evident you have written on the subject without any knowledge of the matter: your arguments have no foundation and show complete ignorance of the question. You make assertions without reasoning and your summing up is simply this: "Colonial beer is bad". You have adduced nothing to refute or prove wrong, unless it be the use of sugar in Colonial breweries. You have not shown that its use in the manufacture of beer has any deleterious effect and before assailing such an important industry in the manner you have done, you should have placed yourself in a position to substantiate your theory." I love that this basically reads like a modern letter to the editor just old timey. To translate: Wilson picked up on the

same thing I did, that their only argument was that the use of sugar is what made colonial beer bad in their eyes and to boot, they had provided no evidence to prove the sugar was the problem, if there even was a problem. The letter is actually much longer talking about how expert brewers held the opposite opinion to the ODT, that a bit of sugar was actually good. Wilson also goes into the reasons why sugar is used, disproving a rumour that it was in replacement of the more expensive malt. He adds some discussion about the alcohol percentage in English vs Colonial beers, kinda saying that English beers will get you drunker since they have more alcohol and as such are less 'wholesome', which is something else the original article went on about. He has a lot more to say but I've already gone on enough of a tangent, so if you want to read the original ODT article and some of the responses to it, I'll post a link to them in the shownotes. From this point on Speight's regularly advertised their awards in the papers.

Up until this point it was go go go for the Speight's crew but in 1883 there was a depression on and combined with increased local competition, sales had taken a bit of a hit, where they would stay for about five years. It wasn't enough of a dive that they had to shut up shop but enough that could be felt. However, this didn't seem to worry the trio all that much as the production team had been pushing themselves hard to keep up with demand for the last few years so this allowed them to slowdown and relax a bit. In fact what we see during this period is that despite there being a depression, causing many breweries to close, the national production of beer increases meaning breweries were getting more efficient with their processes. During this time there were a number of social events for Speight's, such as the yearly company picnic, which was big enough that it got a newspaper article in 1884, attracting "between 300 and 400 people". They also had a rugby match with Marshall & Copeland's Water of Leith Brewery. Despite Speight's getting the lead in the first half, Marshall & Copeland managed to get the upper hand in the second half to get the win. During the game the Industrial School Band played even though "a very cold wind was blowing, the little fellows stuck to their work bravely and produced some capital music". The during the game, other staff members went around the spectators and gathered some money for charity. All three of the founders were interested in sports, particularly bowls. James Speight and Greenslade were presidents of the Caledonian Bowling Club and Dawson was later a patron. This club remained active until 2014 when the Dunedin City Council sold the land it was on. Both Greenslade and Dawson were president of the NZ Bowling Association as well. Their involvement in the club was part of the wider Caledonian Society, which all three founders held senior positions in. The society organised a bunch of sports tournaments, with Greenslade always judging the wrestling in the Caledonian Games, and was generally a kinda high society club for Scotsman to get together and hang out. The society, established in 1862, also had heavy involvement in the establishment of the University of Otago in 1869 but the society was effectively disbanded in 2020.

Although the brewery was their main source of income, the trio were involved in other public jobs as well, such as James being an officer in the Volunteer Forces, a prelude to the modern NZ Army. In 1885 Dawson was elected to the Dunedin City Council and this meant that he spent less and less time in the brewery as his duties required him to be elsewhere. However, he made sure that the brewery wasn't without its master brewer and put it in the hands of the next best person, his father. By this point the parents of all the founders now lived in Dunedin. Both the Dawsons were assisted in their brewing by James' son Charles who had begun a brewer's apprenticeship in 1881. The beer that the three brewers were putting out were thankfully still getting good reviews, where a chemist in Glasgow "pronounced it one of the finest beers he ever analysed". Despite this, sales were still rather slow but the market expanded a bit more to Auckland where they managed to get a sole bottler for that region.

Unfortunately, it wasn't long until tragedy struck. James' health had been deteriorating for some time where he developed cirrhosis of the liver and dropsy, probably as a result of his excess drinking back in his travelling days trying to sell beer to clients. On 16 August 1887, James Speight died. He was 53. His shares in the triumverite of the Speight's brand was given to his widow, Mary Jane, with Greenslade taking over Speight's role of chair of the board and manager of the brewery. It was also around about this time that Dawson was elected as mayor at the age of 35, making him one of Dunedin's youngest mayors. James had overseen the Speight's brand as a relatively small brewery compared to some of the others throughout New Zealand, no holding as much brand recognition as it does today. As a somewhat cruel irony, what they didn't know, is that the brewery he had given his name to was about to kick off and become Dunedin's top brewery, a title it would hold over 100 years.

Up until this point, Marshall & Copeland were the owners of Dunedin's leading brewery, the Water of Leith. In 1878, they bought a failed brewery on Cumberland Street, across the road from the train station. For whatever reason they decided that they would move their main operation from Great King Street on the other side of town to the newly acquired site. This cost them a fair amount of money and strained their coffers, which along with the death of Marshall in 1883 became just a bit much, resulting in them closing in 1887. Part of the reason Marshall & Copeland were the guys to beat was that their product was sold all across the country and even as far as Australia, Fiji and Hawaii. If you remember from a few episodes back this was unusual since beer didn't tend to keep all that well unless you put a fair amount of hops into it, so not many breweries were able to leverage the lucrative export market in the way that Marshall & Copeland did. This allowed them to ride out most of the storms they had come across. All storms except this one and that lucrative export market had now opened up somewhat upon their closing. However, they managed it, Speight's took a fair share of that now open market putting them ahead of most other Dunedin breweries and from there the sales just kept increasing year on year, with more and more Speight's beer being shipped outside of Otago. A lot of this success was apparently credited to Peter Wilson, the main traveller for Speight's who was actually living in James Speight's old house on Elm Row, a street or two over from the brewery.

With increased sales came a greater need to expand the capabilities of the company and thus more buildings and facilities were needed, creating a flurry of construction over the next few years. More office space was built in 1888 and during the excavation of the foundations another aquifer was found. At the time it wasn't much of a priority to get access to the spring water so the building was just completed. It was also around this time that the old Well Park malthouse was demolished with the free space being used as a courtyard to wash casks. In 1889 the brewhouse was done up and reconstructed a bit but brewing continued without interruption, however there were a couple of hiccups. By this point Charles Speight had completed his apprenticeship and was now senior brewer for the company, since Dawson Jr was mayor and Dawson Sr had died a few years earlier. We find that he wrote a bit of a complaint in the brewer's journal on 27 May 1889, "The brewery is now all open and cannot get the heat up". This was clearly in reference to the construction that was occurring causing disruptions to brewing. Thankfully by the end of the year the construction work was done and an all staff photo was taken to commemorate the occasion. The redesign of the building allowed for an even more expanded operation with a new kiln being put in, a couple of drying floors and a new cellar, among other things. According to the ODT, this meant they could now hold 5000 bags of grain, had a malting floor with just over 830m² of space and could produce 60 hogsheads of beer in one brew, an improvement from the previous 50 and they were brewing up to four or five times a week to keep up with demand. A further 10,000 hogsheads could be matured at any one time in the cellars. The article that this came from praised Speight's for their care and

quality of their product as it was part of the South Seas Exhibition. As this was another world's fair, there was a beer competition which Speight's naturally entered, winning three golds and two silvers. After the exhibition, Speight's bought the buildings that were used for it and relocated them to the brewery on Rattray Street to use as a stable. Some time prior to this the old Speight family home that stood at the back of the site must have been demolished because that's where they put the new buildings. This stable was used to receive barley into the brewery when it arrived by carriage from the farms in the wider Otago Southland region.

Once all this was done, the company's attention turned to the question of the water that they now knew sat beneath them and how they could access it to make beer. Two steam powered pumps were brought in to pump the water into a tank, which was basically a wooden vat on the top floor of the brewery and on 8 August 1890 the brewers journal simply read, "Started using our own well water". This simple statement belays what was a significant development cause you may recall that Speight's had been made with tap water until this point so using fresh well water was a major improvement. Before the water got to the vat though, it was used to cool down the previous batch. The water remained a cool 13 degrees C all year round and was used in what was called a vertical fridge. Basically, they would have a long copper pipe that would coil around with the cold water from the aquifer being pumped up to the vat on the top floor. At the same time, hot wort would be trickled down over the copper pipes. Copper is a great conductor of heat so the energy from the wort is easily transferred to the water in the pipes meaning that once the wort reached the bottom, it was cold and when the water reached the top. This saves having to cool the wort in those long containers, which exposed them to the air and contamination. The now hot water could also be used to fill the mash tun without needing to heat it up first, so it was a big timesaver all round. This is apparently still how it is done today. Fun fact, the gills of fish work in a similar way with the transfer of oxygen from the water into the blood. Another piece of tech that they installed in the brewery was a 12-horsepower engine which powered pretty much all the machines.

Next time, we will properly introduce the first major antagonist to Speight's and the wider alcohol industry, the prohibition movement. They will make their first move in trying to rid Aotearoa of the devils juice and we will see how breweries responded to this crisis and the changes that were made to secure Speights' future.

If you want to send me feedback, ask a question, suggest a topic or just have a chinwag you can find my email and social media on historyaotearoa.com. You can also find helpful resources there like transcripts, sources and translations for some of the Te Reo Māori we have used. You can help support HANZ through Patreon, buying merch or giving us a review, it means a lot and helps spread the story of Aotearoa New Zealand. As always, haere tū atu, hoki tū mai. See you next time!