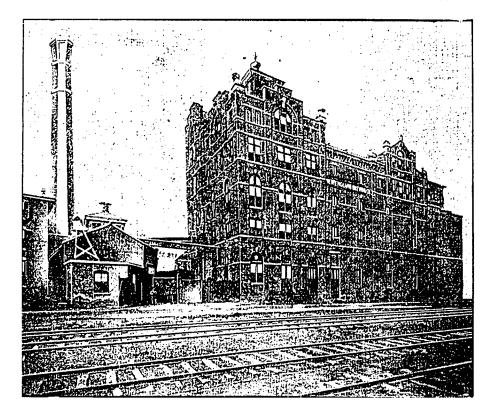
The Hartford Courant (1887-1922); Oct 30, 1911; ProQuest Historical Newspapers: Hartford Courant (1764-1985)

## NEW ENGLAND BREWERY'S ENLARGED PLANT.

## Many Improvements That Will Be Appreciated by Patrons.

## EVERYTHING UP TO DATE IN ALL THE VARIED DEPARTMENTS.



The greatly increasing business of the New England Brewing Company has necessitated large additions to the buildings at their plant on Windsor stract north, the improvements including condenser rooms, racking and shipping rooms, and larger shipping sheds. The enlarged facilities will onable the company to maintain the age of their products which include ales, lagers, portors, etc., by storage from four to six months, notwithstanding the increase in output. The company has extended its business under the management of A. C. Wagner, the treasurer and general manager, until its products are now sold in nearly every city and town in Connecticut and Massachusetts. Their ales and lagers especially are enjoying among trade an enviable distinction for superfor quality. The additional rooms have enabled them to install sufficiont steel enameled and oak tanks to give them nine thousand barrels more storage for their products, the steel enameled tanks being sixteen in number, ten feet, six inches in diameter and eighteen feet long, their holding capacity being three hundred barrels The new oak tanks hold the Speaking of the improvements each. same. husiness generally, Mr.

Wagner gave some interesting details "Courant" reporter among other things:--

mining other things;—
"In order to get a good, healthy and palatable ale or higer, you need good malt, good hops, a clean and sanitary brewery, the storage rooms kept at an oven temperature, and sufficient age of the product. To obtain these, we had to expend many thousands of dollars but we have the satisfaction of knowing that our endeavors are appreciated. Our business enlarges with every year.

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"The third and fourth floors of the new storage house are fitted up for hops and other storage. We generally curry from four to six carloads of hohemian. New York state and carry from four to six carloads of Hohemian, Now York state and Oregon hops on hand. Our mait storage bins hold fifteen thousand bushels. To refrigerate the new building we have put in a 125-ton refrigerating machine with condensers, in addition to our present two machines now cooling our cellars. The new nucchine's weight is seventy ton and it took three railroad cards to bring it took three railroad cards to bring it here from the Frick Co.'s Works, Waynesboro, Pa. The condensers for same we put in the fifth story, or on tha top of the new building. The condenser house is open. The air in the fifth story is considerably cooler, and assists materially in cooling of the lot among the country of the lot among a considerably cooler, and assists materially in cooling of the lot among it could be a considerably cooler, and assists materially in cooling of the ammonia circulated through the

hot ammonia circulated through the condenser plipes.
"We have added more racking and shipping rooms, also waxon sheds, so we can now lead ten wagons at one time, while the beer and ale going to other cities and towns is loaded from

the shipping rooms on the railroad siding, where we can load a car in twenty minutes after we receive shipping instructions. These shipping studing, where we can load a car in twenty minutes after we receive shipping instructions. These shipping facilities are greatly appreciated by our out of town customers, as, the western brewers or browers of the neighboring states have their cars often delayed several weeks on the road with the result that in the winter their beer is subject to freezing and in the summer must be re-leed, even if in refrigerating cars, neither of which is beneficial to the quality, besides it adds considerable to the cost. "The bottling department of the browery is equipped in the most improved machinery. The bottles revolve in compartments of steel tanks filled

proved machinery. The bottles revolved in compartments of steel tanks filled with bolling soda, hot and cold water, so that the bottles are absolutely clean when going through the last compartment. During the filling process no impure air can enter them. Every bottle is sterilized in a large steel tank. Three power detven inbeling machines put on the brewery labels and guarantee browery bottling. "The company has let the contract to the Columbia Motor Car Company for a large delivery truck for the bottling department, giving this department also officient and rapid delivery service."

The company is a local institution.

The company is a local institution. its stockholders and managers being Hartford people and its increasing business and evidenced prosperity will be gratifying to others than those financially interested.