Brick

Fuerte Type

1 Family, 2 Subfamilies, 10 Fonts

Brick Display
Brick Text

About this typeface

Brick's roots are grounded in the signage of three iconic pubs situated in London's East End: The Jolly Butchers (Brick Lane – now closed), The Royal Oak (Columbia Road), and The Prince Albert (Acton Street). Drawing inspiration from their Art Deco attributes, with a touch of Art Nouveau lineage, Brick serves as a reinterpretation and extension of the elegant gestures found in the vernaculars, brought seamlessly into the contemporary era.

Fermin first encountered the original sign on Brick Lane during a visit to London in 2015 while studying Typeface Design in Reading. However, the overall forms and idea for the design started materializing several years later.

This type family offers an extensive array of OpenType features, Stylistic Sets and Alternative Shapes, that capture the distinct personality of the Truman Brewery.

Brick is available in five weights (Thin, Light, Regular, Medium, Black) and two optical sizes (Text and Display), with matching Italics.

Designed by

Fermin Guerrero

Released year

2019–2023	Released and distributed by Colophon Foundry.
2024	Released and distributed *exclusively* by Fuerte.
2026	Extended: Italics

Brick Dispay subfamily – 10 fonts

Thin
Thin Italic

Light
Light Italic

Regular
Regular Italic

Medium
Medium Italic

Black
Black Italic

Brick Text subfamily – 10 fonts

Thin
Thin Italic

Light
Light Italic

Regular
Regular Italic

Medium
Medium Italic

Black
Black Italic

Uppercase

A B C D E F G H I J K L M N O P Q R S T U
V W X Y Z

Lowercase

a b c d e f g h i j k l m n o p q r s t u v w x y z

Accented Uppercase

Á Ă Â Ä À Ā Ą Å Ã Æ Ǽ Ć Č Ç Ĉ Ċ Ð Ď Đ É
Ě Ê Ë Ė È Ē Ę Ğ Ĝ Ģ Ġ Ħ Ĥ I Í Ĭ Î Ï İ Ì Ī Į Ĩ Ĵ
Ķ Ĺ Ľ Ļ Ŀ Ł Ń Ň Ņ Ŋ Ñ Ó Ŏ Ô Ö Ò Ő Ō Ø Õ
Œ Þ Ŕ Ř Ŗ Ś Š Ş Ŝ Ș ß Ə Ŧ Ť Ţ Ț Ú Ŭ Û Ü Ù Ű
Ū Ų Ů Ũ Ẃ Ŵ Ẅ Ẁ Ý Ŷ Ÿ Ỳ Ź Ž Ż Ĳ

Accented Lowercase

á ă â ä à ā ą å ã æ ǽ ć č ç ĉ ċ ð ď đ é ě ê ë ė
è ē ę ğ ĝ ģ ġ ħ ĥ i í ĭ î ï i ì ī į ĩ ĵ ķ ĺ ľ ļ ŀ ł ń ň ņ ŋ
ñ ó ŏ ô ö ò ő ō ø õ œ þ ŕ ř ŗ ś š ş ŝ ș ß ə ŧ ť ţ ț
ú ŭ û ü ù ű ū ų ů ũ ẃ ŵ ẅ ẁ ý ŷ ÿ ỳ ź ž ż

Default Figures

Hn 0 1 2 3 4 5 6 7 8 9

Ligatures

ff fi fi fi fj fl fb fh fk ffb ffh ffi ffi ffi ffj ffl ffk ffl

Punctuation

(. , : ; … ¡ ! ¿ ?) [ȣ @ ¶ №] { - – — } « » ‹ › _
„ “ ” , ‘ ’ " ' · • \ * / ǂ ‡ | ¦

Symbols and Mathematical Operators

º § • ® ℗ © ™ ℠ ∞ µ ∂ ◊ √ ∑ ∏ π Ω ¬ ƒ ∫ Δ
a o / · + – × ÷ = ≠ > < ≥ ≤ ± ≈ ~ ¬ ^ ☜ ☞ ☞ ☛
↑ ↗ → ↘ ↓ ↙ ← ↖ ↔ ↕

Currency

£ $ € ¥ ¢ ¤ ฿ Ᵽ đ ƒ ₣ ₴ ₭ ₤ ₺ ₱ ₽ ₨ ₹ ₪ ₸ ₩

Fractions

½ ⅓ ⅔ ¼ ¾ ⅛ ⅜ ⅝ ⅞ ℅ ‰

Small Caps

Headache

HEADACHE

Lining Figures

Hn 198.306

Hn 198.306

Tabular Oldstyle Figures, Tabular Lining Figures

Hn 198.308

Hn 198.306
Hn 198.306

Slashed Zero

100.000

100.000

Dynamic Fractions

10032/54170

10032⁄54170

Superscript, Subscript, Denominator

Hn174036218

Hn^{174036218}
Hn$_{174036218}$
Hn$_{174036218}$

Case sensitive Forms

¿¡QUE!? (HE)
Nº73 (WHEN!?)

¿¡QUE!? (HE)
Nº73 (WHEN!?)

Ordinal Indicator

1o de año
1a mañana

1º de año
1ª mañana

Superscript Letters

Hnabcdefghijkl

Hn^{abcdefghijklmnopq}

Ligatures

Aficionado
Inflation
Office

Aficionado
Inflation
Office

Stylistic Set 01 (Flourished Crossbars)

A Æ E F M N Ŋ
Œ T Z

A Æ E F M N Ŋ
Ñ Œ T Z

Stylistic Set 02 (Raised Apexes)

G K M N Ŋ Ñ Y

G K M N Ŋ Ñ Y

Stylistic Set 03 (Alternate Q)

Quiénes?

Quiénes?

Stylistic Set 04 (Flourished Numerals)

1 2 4 5 6 7 8 9 &

1 2 4 5 6 7 8 9 &

Stylistic Set 05 (Alternate g)

Congratulate

Congratulate

Stylistic Set 06 (Angular Forms)

1 2 3 4 5 6 7 8 9 &
Regeneration

1 2 3 4 5 6 7 8 9 &
Regeneration

Stylistic Set 07 (Alternate M)

Masterpiece

Masterpiece

Stylistic Set 08 (Alternate k)

Checkpoint

Checkpoint

Stylistic Set 09 (Alternate Ampersand)

&

&

Stylistic Set 10 (Alternate Arrows)

Stylistic Set 11 (Superscript SC)

H A B C D E F G H

H A B C D E F G H

Stylistic Set 12 (Alternate three)

103,52

103,52

Language Support

Abenaki, Afaan Oromo, Afar, Afrikaans, Albanian, Alsatian, Amis, Anuta, Aragonese, Aranese, Aromanian, Arrernte, Arvanitic (Latin). Asturian, Atayal, Aymara, Azerbaijani, Bashkir (Latin), Basque, Belarusian (Latin), Bemba, Bikol, Bislama, Bosnian, Breton, Cape Verdean Creole, Catalan, Cebuano, Chamorro, Chavacano, Chichewa, Chickasaw, Cimbrian, Cofán, Corsican, Creek, Crimean Tatar (Latin), Croatian, Czech, Danish, Dawan, Delaware, Dholuo, Drehu, Dutch, English, Esperanto, Estonian, Faroese, Fijian, Filipino, Finnish, Folkspraak, French, Frisian, Friulian, Gagauz (Latin), Galician, Ganda, Genoese, German, Gikuyu, Gooniyandi, Greenlandic (Kalaallisut), Guadeloupean Creole, Gwich'in, Haitian Creole, Hän, Hawaiian, Hiligaynon, Hopi, Hotcąk (Latin), Hungarian, Icelandic, Ido, Ilocano, Indonesian, Interglossa, Interlingua, Irish, Istro-Romanian, Italian, Jamaican, Javanese (Latin), Jèrriais, Kala Lagaw Ya, Kapampangan (Latin), Kaqchikel, Karakalpak (Latin), Karelian (Latin), Kashubian, Kikongo, Kinyarwanda, Kiribati, Kirundi, Kurdish (Latin), Ladin, Latin, Latino sine Flexione, Latvian, Lithuanian, Lojban, Lombard, Low Saxon, Luxembourgish, Maasai, Makhuwa, Malay, Maltese, Manx, Māori, Marquesan, Megleno-Romanian, Meriam Mir, Mirandese, Mohawk, Moldovan, Montagnais, Montenegrin, Murrinh-Patha, Nagamese Creole, Ndebele, Neapolitan, Ngiyambaa, Niuean, Noongar, Norwegian, Novial, Occidental, Occitan, Oshiwambo, Ossetian (Latin), Palauan, Papiamento, Piedmontese, Polish, Portuguese, Potawatomi, Q'eqchi', Quechua, Rarotongan, Romanian, Romansh, Rotokas, Sami (Inari Sami), Sami (Lule Sami), Sami (Northern Sami), Sami (Southern Sami), Samoan, Sango, Saramaccan, Sardinian, Scottish Gaelic, Serbian (Latin), Seri, Seychellois Creole, Shawnee, Shona, Sicilian, Silesian, Slovak, Slovenian, Slovio (Latin), Somali, Sorbian (Lower Sorbian), Sorbian (Upper Sorbian), Sotho (Northern), Sotho (Southern), Spanish, Sranan, Sundanese (Latin), Swahili, Swazi, Swedish, Tagalog, Tahitian, Tetum, Tok Pisin, Tokelauan, Tongan, Tshiluba, Tsonga, Tswana, Tumbuka, Turkish, Turkmen (Latin), Tuvaluan, Tzotzil, Uzbek (Latin), Venetian, Vepsian, Volapük, Võro, Wallisian, Walloon, Waray-Waray, Warlpiri, Wayuu, Welsh, Wik-Mungkan, Wiradjuri, Wolof, Xavante, Xhosa, Yapese, Yindjibarndi, Zapotec, Zulu, Zuni.

Encoding

Brick Latin Extended

File Formats

Web: WOFF, WOFF2.
Desktop: OTF
App: TTF (others on demand)

Licensing

We provide a single licence model that includes both desktop and webfont files and covers most common design scenarios such as branding, publishing, websites, apps, social media, moving image, merchandising and so on.
In addition, you don't have to pay extra to access the full potential of our fonts, since our 'default' licence is what most foundries call a 'pro' licence. This means that when you buy any of our fonts, we give you full access to the totality of the OpenType Features created for that font.

Trial Fonts

All our typefaces are available as free trial fonts that allow you to properly test them in your own designs before buying.

80 Points

The Jolly *Butchers*
Columbia *Road*
The **Prince Albert**
Whitechapel *Pub*
The **Royal Oak**

75 Points

Sunday Roast Combo!

60 Points

Anyone for a pig's ear? Do you fancy a butcher's?

43 Points

A Beginner's Guide to British BEER STYLES

34 Points

Schilde im Kampf Finden die Flaggen SEIDENDRUCK.

22 Points

En la primera mitad del siglo XVI los impresores compartían todas las instancias en la elaboración de un libro. Desde el diseño hasta LA ENCUADERNACIÓN.

75 Points

Sunday Roast Combo!

60 Points

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75 Points

A Lighter Display OF LOVE

50 Points

Samuel Smith's Nut Brown Ale. THE BEST OLD SCHOOL.

43 Points

Une place de marché pour la région ENTIERE

34 Points

The same street was formerly known as WHITECHAPEL LANE

23 Points

Brewing came to Brick Lane before 1680, with water drawn from deep wells. One brewer was Joseph Truman, FIRST RECORDED IN 1683.

75 Points

A Lighter Display OF LOVE

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75 Points

1kg Maize (corn)? WATER

50 Points

River Thames & Tower Bridge. East and West. THE YARD.

43 Points

Despite all that, we really felt like UNDERDOGS

34 Points

The Roman town of Londinium was ESTABLISHED

23 Points

The Sunday market, like those on Petticoat Lane and nearby Columbia Road, dates from a dispensation given BY THE GOVERNMENT

75 Points

Camdem Public HOUSES

50 Points

Ľúbim byť plný energie, najmä na jar. VZRUŠENIE

43 Points

Critically Adored British ACTIVITIES

34 Points

Repräsentieren und für DIE QUALITÄT

23 Points

Si vous planifiez un rendez-vous avec vos amis, c’est souvent le « meet me at the pub! » qui ressort LE PLUS SOUVENT.

75 Points

Camdem Public HOUSES

50 Points

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43 Points

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34 Points

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23 Points

Si vous planifiez un rendez-vous avec vos amis, c'est souvent le «meet me at the pub!» qui ressort LE PLUS SOUVENT.

75 Points

Drucken
für den
KÖNIGIN

50 Points

On danse,
on boit, on rit
avec les
ARTISTES

43 Points

The Londoner
Rooms & Suites.
LEICESTER SQ.

34 Points

La realeza y el
cambio de guardia.
SIN PARAGUAS.

23 Points

Ekumenická bohoslužba
za oběti totality
Archív Podľa Abecedy
Knižky, mačky 2014
GRUZÍNSKÁ ČÍTANKA

75 Points

Drucken für den KÖNIGIN

50 Points

On danse, on boit, on rit avec les ARTISTES

43 Points

The Londoner Rooms & Suites. LEICESTER SQ.

34 Points

La realeza y el cambio de guardia. SIN PARAGUAS.

23 Points

Ekumenická bohoslužba za oběti totality Archív Podľa Abecedy Knižky, mačky 2014 GRUZÍNSKÁ ČÍTANKA

354 Points

80 Points

The Jolly Butchers
Columbia *Road*
The **Prince Albert**
The Royal *Oak*
Old **Whitechapel**

75 Points

Sunday Roast Combo!

50 Points

In The Book of Margery Kempe? “NORFOLK”

43 Points

A Beginner’s Guide to British BEER STYLES

34 Points

Schilde im Kampf Finden die Flaggen SEIDENDRUCK.

22 Points

En la primera mitad del siglo XVI los impresores compartían todas las instancias en la elaboración de un libro. Desde el diseño hasta LA ENCUADERNACIÓN.

18 Points

Just like the old pubs used to gather local communities to solve problems together, modern pubs also play an important role in British culture as a socializing tool. This is where the locals meet their friends and simply unwind. In the pub everyone is equal. IN BRITISH PUB CULTURE, IT IS PERFECTLY NORMAL FOR STRANGERS TO TALK TO EACH OTHER.

15 Points

One list of accounts from Vindolanda mentions Atrectus the brewer (Atrectus cervesarius), the first named brewer in British history, as well as the first known professional brewer in Britain. The accounts also show purchases of bracis or braces, that is, emmer wheat (or malt), doubtless for brewing. Quite possibly the garrison bought the malt, and hired a local brewer to make beer from it for the troops. BREWING, BOTH DOMESTIC AND RETAIL, MUST HAVE BEEN WIDESPREAD: REMAINS INDICATING

12 Points

Much of London property passed from church to private ownership, which accelerated trade and business in the city.In 1475, the Hanseatic League set up a main trading base (kontor) of England in London, called the Stalhof or Steelyard. It remained until 1853, when the Hanseatic cities of Lübeck, Bremen and Hamburg sold the property to South Eastern Railway. Woollen cloth was shipped undyed and undressed from 14th/15th CENTURY LONDON TO THE NEARBY SHORES OF THE NEIGHBOURS COUNTRIES AS-

9 Points

When wheat flour began to come into common use for making cakes and puddings. The potatoes can be cooked around the meat itself, absorbing the juices and fat directly. However, many cooks prefer to cook the potatoes and the Yorkshire pudding in a hotter oven than that used for the joint and so remove the meat beforehand to rest and “settle” in a warm place. Other vegetable dishes served with roast dinner can include mashed swede or turnips, roast parsnips, boiled or steamed cabbage, broccoli, green beans, and boiled carrots and peas. It is also not uncommon for leftover composite vegetable dishes—such as cauliflower cheese and stewed red cabbage to be SERVED ALONGSIDE THE MORE USUAL ASSORTMENT OF COOKED SEASONAL VEGETABLES.

6.5 Points

In addition to being offered in its homeland, the tradition of a Sunday roast lunch or dinner has been a major influence on food cultures in the English-speaking world, particularly in Australia, Canada, South Africa, the United States, and New Zealand. A South African Sunday roast normally comprises roast pork, beef, lamb or chicken, roast potatoes or mashed potatoes, Yorkshire pudding, and various vegetables like cauliflower-broccoli cheese, creamed spinach, green beans, carrots, peas, beetroot, and sweet potato. It is also fairly common to serve rice and gravy in South Africa along or instead of Yorkshire pudding. There are two historical points on the origins of the modern Sunday roast. In the late 1700s, during the industrial revolution in the United Kingdom, families would place a cut of meat into the oven as they got ready for church. They would then add in vegetables such as potatoes, turnips and parsnips before going to church on a Sunday morning. When they returned from the church, the dinner was all but ready. The juices from the meat and vegetables were used to make a stock or gravy to pour on top of the dinner. THE SECOND OPINION HOLDS THAT THE SUNDAY ROAST DATES BACK TO MEDIEVAL TIMES, WHEN THE VILLAGE

75 Points

Sunday Roast Combo!

50 Points

In The Book of Margery Kempe? “NORFOLK”

43 Points

A Beginner’s Guide to British BEER STYLES

34 Points

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22 Points

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75 Points

A Lighter Display OF LOVE

50 Points

James Smith's Nut Brown Ale. OLD SCHOOL

43 Points

Une place de marché pour la région ENTIERE

34 Points

The same street was formerly known as WHITECHAPEL LANE

23 Points

Brewing came to Brick Lane before 1680, with water drawn from deep wells. One brewer was Joseph Truman, FIRST RECORDED IN 1683.

18 Points

Porter was the first beer that could be mass-produced, leading to the rapid expansion of many London breweries. Benjamin Truman invested heavily to increase brewing capacity, and by 1760 Truman's was the third largest brewer of porter in London. When he died in 1780, Benjamin Truman left no male heir. HE LEFT MOST OF THE BREWERY TO HIS

15 Points

In 1808, Hanbury's nephew Thomas Fowell Buxton joined the firm and went on to play a big role in Truman's future, as well as leaving his mark on national history. Fresh from a brilliant career at Trinity College, Dublin, the young Buxton was handed control of the ledgers, later taking on responsibility for reorganising the brewery to improve efficiency, which he achieved with great success. BUXTON BECAME AN MP IN 1818, ACTIVELY WORKING FOR SOCIAL REFORM IN MANY

12 Points

Truman's Brewery was a large East London brewery and one of the largest brewers in the world at the end of the 19th century. Founded around 1666, the Black Eagle Brewery was established on a plot of land next to what is now Brick Lane in London, E1. It grew steadily until the 18th century when, under the management of Benjamin Truman, and driven by the demand for porter, it expanded rapidly and became one of the largest brewers in London. ITS GROWTH CONTINUED INTO AND THROUGH

9 Points

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Similar instructions were published during 1747 in the book The Art of Cookery made Plain and Easy by Hannah Glasse, with the name 'Yorkshire pudding'. It was she who renamed the original version, known as Dripping Pudding, which had been cooked in England for centuries, although these puddings were much flatter than the puffy versions made in modern times.[5] William Sitwell suggests that the pudding got the name 'Yorkshire' due to the region's association with coal and the higher temperatures this produced which helped to make the batter crisper. Originally, the Yorkshire pudding was served as a first course with thick gravy to dull the appetite with the low-cost ingredients so that the diners would not eat so much of the more expensive meat in the next course. Because the rich gravy from the roast meat drippings was used with the first course, the main meat and vegetable course was often served with a parsley or white sauce.[8] In poorer households, the pudding was often served as the only course. Using dripping,[9] a simple meal was made with flour, eggs and milk. This was traditionally eaten with a gravy or sauce, to moisten the pudding. The Yorkshire pudding is meant to rise. THE ROYAL SOCIETY OF CHEMISTRY SUGGESTED IN 2008 THAT "A YORKSHIRE PUDDING

75 Points

A Lighter Display OF LOVE

50 Points

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75 Points

Dripping Pudding £5.62

50 Points

River Thames & Tower Bridge East and West. THE YARD.

43 Points

Meeting at The Prince Albert ACTON ST, WC1

34 Points

Les thés à la crème. Les Fish & Chips. INCONTOURNABLE

23 Points

It needs to actually rhyme with the original word. “Pig’s Ear” and “King Lear” are two of the most popular RHYMES FOR BEER.

18 Points

Dating as far back as the 1830s, the Truman Brewery's Boiler House served as both a historical landmark and the site of Brick Lane's former food hall, with 7,700 square feet of space. The Boiler House Food Hall was founded in 2010 and operated from an almost a decade until closing in March 2020. THE VENUE IS NOW PREDOMINANTLY USED AS

15 Points

The Upmarket, opened in 2004, houses almost 150 stallholders and boasts the biggest food hall in East London. The Backyard Market, formerly an 8,000 square feet warehouse, was added in 2006. The Brick Lane Market originally operated as a monthly event beginning in 2008 and as of 2010 has been a permanent fixture onsite. The Tea Rooms was founded in 2009, and the former Boiler House food hall opened in 2010. THE VENUE IS AN OLD SERVICE YARD AND ONE OF

12 Points

Following the closure, supporters of the club launched a social media and crowdfunding campaign supporting reopening the club. Over £200,000 was raised toward a legal fighting fund to appeal the council's decision. In November 2016, news reports stated that the council and the club's management were working on an out of court settlement that might lead to the reopening of the club. ON 21 NOVEMBER 2016, FABRIC AND ISLINGTON COUNCIL REACHED

9 Points

The Boiler House was home to over thirty stalls of international cuisine; the variety of dishes includes Italian, Polish, Lithuanian, Mediterranean, Mexican, Peruvian, Japanese and Caribbean-Asian fusion. The former food hall was once a hot bed for London's burgeoning vegan street food community and was the genesis for the Truman Brewery's hugely popular 'Vegan Nights' event. Dating as far back as the 1830s, the Truman Brewery's Boiler House served as both a historical landmark and the site of Brick Lane's former food hall, with 7,700 square feet of space. The Boiler House Food Hall was founded in 2010 and operated from an almost a decade until closing in March 2020. THE VENUE IS NOW PREDOMINANTLY USED AS AN EVENTS SPACE.

6.5 Points

In addition to being offered in its homeland, the tradition of a Sunday roast lunch or dinner has been a major influence on food cultures in the English-speaking world, particularly in Australia, Canada, South Africa, the United States, and New Zealand. A South African Sunday roast normally comprises roast pork, beef, lamb or chicken, roast potatoes or mashed potatoes, Yorkshire pudding, and various vegetables like cauliflower-broccoli cheese, creamed spinach, green beans, carrots, peas, beetroot, and sweet potato. It is also fairly common to serve rice and gravy in South Africa along or instead of Yorkshire pudding. There are two historical points on the origins of the modern Sunday roast. In the late 1700s, during the industrial revolution in the United Kingdom, families would place a cut of meat into the oven as they got ready for church. They would then add in vegetables such as potatoes, turnips and parsnips before going to church on a Sunday morning. When they returned from the church, the dinner was all but ready. The juices from the meat and vegetables were used to make a stock or gravy to pour on top of the dinner. THE SECOND OPINION HOLDS THAT THE SUNDAY ROAST DATES BACK TO MEDIEVAL TIMES, WHEN THE VILLAGE

75 Points

Dripping Pudding £5.62

50 Points

River Thames & Tower Bridge East and West. THE YARD.

43 Points

Meeting at The Prince Albert ACTON ST, WC1

34 Points

Les thés à la crème. Les Fish & Chips. INCONTOURNABLE

23 Points

It needs to actually rhyme with the original word. "Pig's Ear" and "King Lear" are two of the most popular RHYMES FOR BEER.

18 Points

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75 Points

Sunday Roast Combo!

60 Points

Fabric’s Room one is known as a BODYSONIC

43 Points

A Beginner’s Guide to British BEER STYLES

34 Points

Schilde im Kampf Finden die Flaggen SEIDENDRUCK.

22 Points

En la primera mitad del siglo XVI los impresores compartían todas las instancias en la elaboración DE UN LIBRO.

18 Points

Just like the old pubs used to gather local communities to solve problems together, modern pubs also play an important role in British culture as a socializing tool. This is where the locals meet their friends and simply unwind. In the pub everyone is equal. IN BRITISH PUB CULTURE, IT IS PERFECTLY NORMAL FOR STRANGERS

15 Points

One list of accounts from Vindolanda mentions Atrectus the brewer (Atrectus cervesarius), the first named brewer in British history, as well as the first known professional brewer in Britain. The accounts also show purchases of bracis or braces, that is, emmer wheat (or malt), doubtless for brewing. Quite possibly the garrison bought the malt, and hired a local brewer to make beer from it for the troops. BREWING, BOTH DOMESTIC AND RETAIL,

12 Points

Much of London property passed from church to private ownership, which accelerated trade and business in the city.In 1475, the Hanseatic League set up a main trading base (kontor) of England in London, called the Stalhof or Steelyard. It remained until 1853, when the Hanseatic cities of Lübeck, Bremen and Hamburg sold the property to South Eastern Railway. CENTURY LONDON TO THE NEARBY SHORES OF THE NEIGHBOURS COUNTRIES AS-

9 Points

When wheat flour began to come into common use for making cakes and puddings. The potatoes can be cooked around the meat itself, absorbing the juices and fat directly. However, many cooks prefer to cook the potatoes and the Yorkshire pudding in a hotter oven than that used for the joint and so remove the meat beforehand to rest and “settle” in a warm place. Other vegetable dishes served with roast dinner can include mashed swede or turnips, roast parsnips, boiled or steamed cabbage, broccoli, green beans, and boiled carrots and peas. It is also not uncommon for leftover composite vegetable dishes—such as cauliflower cheese and stewed red cabbage to be SERVED ALONGSIDE THE MORE

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75 Points

Thomas Fowell BUXTON

57 Points

On danse, on boit, on rit avec les ARTISTES

43 Points

Une place de marché pour LA RÉGION

34 Points

The same street was formerly known as WHITECHAPEL

23 Points

Brewing came to Brick Lane before 1680, with water drawn from deep wells. One brewer was JOSEPH TRUMAN

18 Points

Porter was the first beer that could be mass-produced, leading to the rapid expansion of many London breweries. Benjamin Truman invested heavily to increase brewing capacity, and by 1760 Truman's was the third largest brewer of porter in London. When he died in 1780, Benjamin Truman left no male heir. HE LEFT MOST OF THE

15 Points

In 1808, Hanbury's nephew Thomas Fowell Buxton joined the firm and went on to play a big role in Truman's future, as well as leaving his mark on national history. Fresh from a brilliant career at Trinity College, Dublin, the young Buxton was handed control of the ledgers, later taking on responsibility for reorganising the brewery to improve efficiency, which he achieved with great success. BUXTON BECAME AN MP IN 1818, ACTIVELY

12 Points

Truman's Brewery was a large East London brewery and one of the largest brewers in the world at the end of the 19th century. Founded around 1666, the Black Eagle Brewery was established on a plot of land next to what is now Brick Lane in London, E1. It grew steadily until the 18th century when, under the management of Benjamin Truman, and driven by the demand for porter, it expanded rapidly and became one of the largest brew-

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Similar instructions were published during 1747 in the book The Art of Cookery made Plain and Easy by Hannah Glasse, with the name 'Yorkshire pudding'. It was she who renamed the original version, known as Dripping Pudding, which had been cooked in England for centuries, although these puddings were much flatter than the puffy versions made in modern times.[5] William Sitwell suggests that the pudding got the name 'Yorkshire' due to the region's association with coal and the higher temperatures this produced which helped to make the batter crisper. Originally, the Yorkshire pudding was served as a first course with thick gravy to dull the appetite with the low-cost ingredients so that the diners would not eat so much of the more expensive meat in the next course. Because the rich gravy from the roast meat drippings was used with the first course, the main meat and vegetable course was often served with a parsley or white sauce.[8] In poorer households, the pudding was often served as the only course. Using dripping.[9] a simple meal was made with flour, eggs and milk. THIS WAS TRADITIONALLY EATEN WITH A GRAVY OR SAUCE, TO MOISTEN

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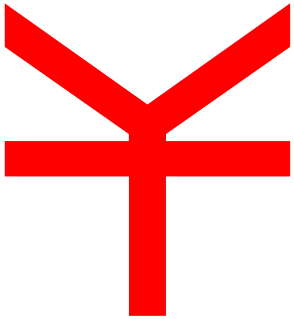
354 Points