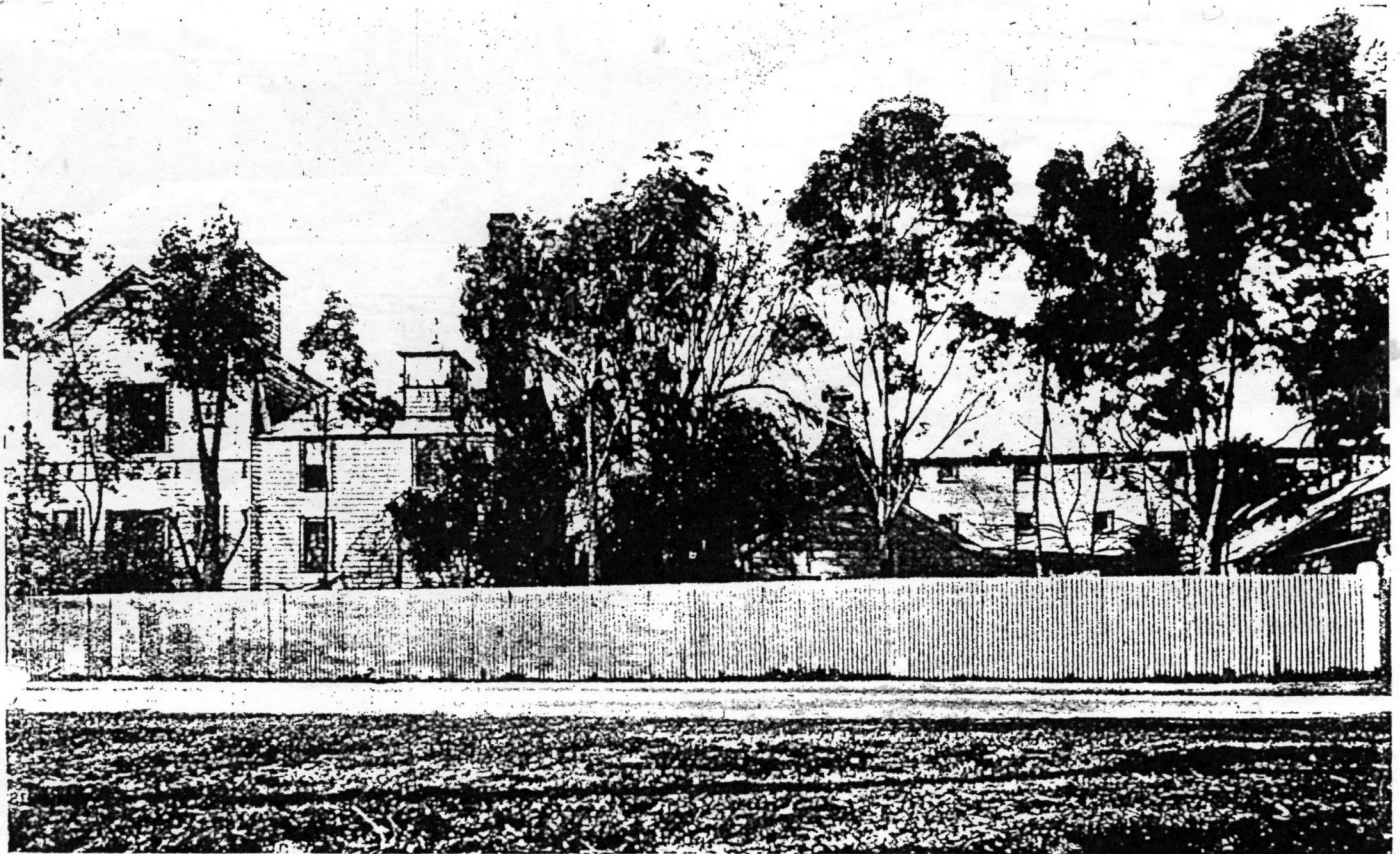


ROBJOHNS, HINDMARSH & CO., General Merchants & Importers, Port Ahuriri, Hawke's Bay.—Mr Henry Charles Robjohns, the founder of this business, came to Napier some forty years ago, and opened business in Carlyle Street as a merchant, which business he disposed of to Messrs Neal and Close about ten years later. He then opened a business at Port Ahuriri, under the style of Robjohns Bros., and a few years later took it over himself, and conducted it until about 1890, when he admitted his two sons and Mr John Hindmarsh into partnership. Mr Robjohns, senior, died in 1895, and about the same time one of his sons also died. Since then the remaining son and Mr Hindmarsh

Gilbey's Dry Gin, Gilbey's Old Tom, Gilbey's Silverstream Schnapps, Theo. Roederer Champagne, Yalumba Australian Wines, and Puriri Mineral Water, Apollinaris Water, Wills' Tobaccos and Cigarettes. The firm give employment to about twenty-five hands at the Port Ahuriri warehouse.

THE BREWERY.

This business is conducted under the style of Robjohns and Sons, and is managed by Mr F. W. Robjohns. It has been established about twenty years, and has been enlarged at different times, until at present the premises cover about two acres. The capacity of the plant is about twenty hogs-



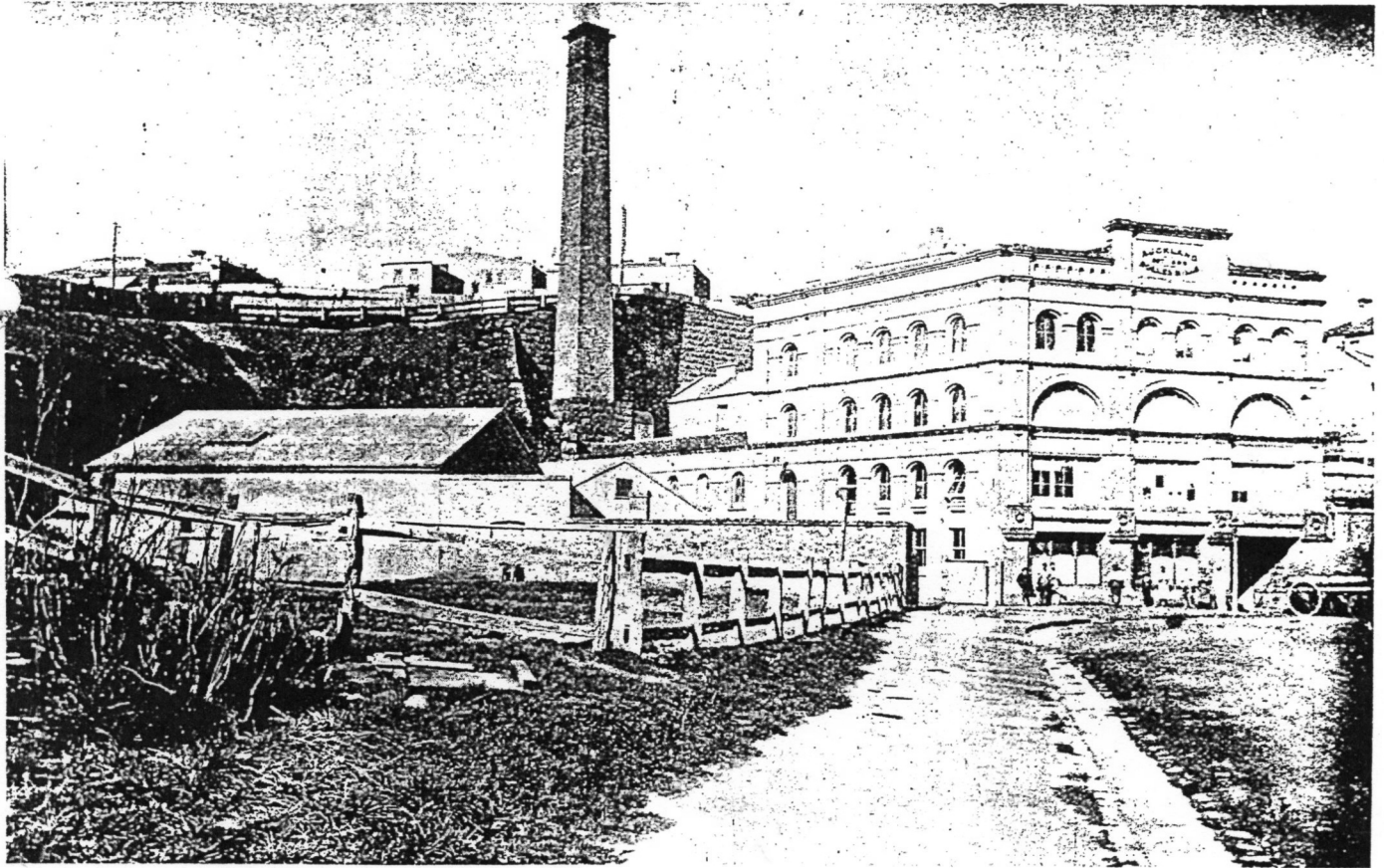
VIEW OF MESSRS ROBJOHNS AND SONS' BREWERY.

have carried on the business under the present style. The trade of the firm has increased phenomenally during the last seven or eight years, and, at the present time, as an instance of the business done, it may be stated that they pay over a third of the duty collected in the district. The last figures to hand, which were supplied in January, 1898, were as follows:—Total annual duty, £66,993 12s. 4d., while the proportion paid by this firm was £23,807 12s. 11d. They import groceries, wines, spirits, ironmongery, drapery, crockery, etc., and distribute from the East Cape to Palmerston North. They hold the following agencies:—Bull Dog Ale and Stout, Elberfield Lager Beer, Rouyer Guillet Brandy, Usher's Whiskies, Dewar's Whiskies, Haig and Haig's Whiskies, Boomerang Brandy,

heads. The brewing is in the hands of Mr Stevens, who is an expert at the business. The firm have a large malt-house built of brick, where they malt all their own barley. This building has four floors, each one of which covers a space of 80ft. by 25ft. The first three are made of concrete, with a concrete surface as smooth as glass, the upper floor being occupied with airtight bins for the storage of malt. In this department the process of turning barley into malt is carried on. The barley is hoisted up from the delivery carts to the top floor. From there it is turned into two "steeps," or vats, of a capacity of twenty sacks each. As the grain descends down the shoots into the steeps it passes over two of Bobby's patent screens, the wheels of which are kept going by the

action of the barley falling on wooden battens constructed after the style of paddle wheels on a miniature scale. This machine eradicates every particle of dust, and prepares the grain for steeping. After going through this process the barley descends on to the growing floors below, where it is turned and tended, being moved gradually from one end of the floor to the other. When the grain has exhausted its growth, it is then placed in baskets with large wooden shovels, and hoisted to the kilns, where it is subjected to varying temperatures according to the article required. The kiln in use is one of Herman's patent double kilns. The lower floor is constructed of perforated tiles, while the upper floor is composed of steel rods bound together to prevent the grain

busy throughout the day in the cleansing department, and the extent of the work can be gauged when the firm estimates that the number of casks on and off the premises belonging to the industry total 1000 in round numbers. Besides brewing the malting beers, the firm do an extensive trade in the lighter classes of hop ales and horehound beers, for which department of their establishment they have secured more than local reputation. The bottling department is a distinct branch entirely cut off from the brewery grounds. There hundreds of dozens of bottles are arranged on substantial shelving, all bearing labels denoting the difference in the contents. This branch of the business finds them very busy during the winter months, as the beer can be brewed with a greater certainty of



NORTHERN ROLLER MILLING CO.'S PREMISES, FORT STREET, AUCKLAND.

from passing through. When the barley has received the required drying it is stored in the large bins on the upper storey. The brewery cellars are walled off and floored with concrete, and capable of holding over 100 hogsheads. Adjoining these is a storage cellar capable of holding close upon 1,000 hogsheads closely stacked. The arrangements for the cleansing of the casks is most perfect. Hot water and steam is supplied from a 20-h.p. boiler by Galloway & Sons. This boiler is utilised in supplying steam for washing, driving the machinery, which comprises a 12-h.p. Tangye's steam engine, also a Tennett's engine and pump combined, Hall's freezing machine, crushing mill, hot liquor pumps, and malt roaster. Youths and men are kept

retaining its keeping qualities, and matures much better than a summer brewed ale or stout, corresponding as it does with the celebrated "October" of the Old Country. Throughout the premises the utmost cleanliness is apparent, the copper, woodwork, and all appliances reflecting credit on the management. The firm have two fine artesian wells, one 400ft. deep, and all the water is double filtered. They have frequently exhibited at the Hawke's Bay A. and P. Show, and have obtained several first-class prizes. They employ thirteen hands at the brewery. The late Mr Robjohns took an active interest in all matters connected with the welfare of the place, and was for some years a member of the Napier Harbour Board, and also of the Napier Borough Council.