

Brick

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Br, Br.

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Fuerte Type

1 Family, 2 Subfamilies, 10 Fonts

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# Brick Display

# Brick Text

About this typeface

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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.

Brick is currently available in five weights (ExtraLight, Light, Regular, Medium, Black) and two optical sizes (Text and Display). This type family offers an extensive array of OpenType features, Stylistic Sets and Alternative Shapes, that capture the distinct personality of the Truman Brewery.

Designed by

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Fermin Guerrero

Released year

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2019–  
2023 Released and distributed  
by Colophon Foundry.

2024 Released and distributed  
\*exclusively\* by Fuerte.



Brick Display subfamily – 5 fonts

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Thin

Light

Regular

Medium

**Black**

Brick Text subfamily – 5 fonts

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Thin

Light

Regular

Medium

**Black**

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 Ā Â Ã Ä Å Æ Ą Ć Ĉ Ċ Ď Ě Ę Ė Ĝ Ğ Ġ Ĩ Ī Ĵ Ķ Ĺ Ľ Ļ ļ Ń Ņ ņ Ň Ó Ő Ō Ő Õ Ø Õ  
Œ Þ Ŕ Ŗ Ř Ś ŝ Ŝ Š š ß ð ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ  
Ū Ŭ Ů Ű Ų ų ŵ Ŷ ŷ Ÿ Ź Ž ž Í Ĵ

Accented Lowercase

á ā â ã ä å æ ģ ĥ ħ Ĩ Ī Ĵ Ķ Ĺ Ľ Ļ ļ Ń Ņ ņ Ň Ó Ő Ō Ő Õ Ø Õ  
œ þ ŕ ŗ ŝ ŝ ŝ ŝ ß ð ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ ŧ  
ú û ü ù ù ū ŭ ŭ ŵ ŵ ŷ ŷ Ÿ ž ž ž

Default Figures

Hn 0 1 2 3 4 5 6 7 8 9

Ligatures

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

Punctuation

(. , : ; ... ¡ ¢ ?) [ & @ ¶ N<sup>o</sup> ] { - — — } « » ‹ › \_  
“ ” , ‘ ’ ’ ’ • • \ \* / † ‡ | |

Symbols and Mathematical Operators

# ° § • ® © ™ ™ ∞ μ ∂ ◊ √ ∑ ∏ π Ω ¬ ∫ ∫ Δ  
a o / . + - × ÷ = ≠ > < ≥ ≤ ± ≈ ~ ¬ ^ ↶ ↷ ↸ ↹  
↑ ↗ → ↘ ↓ ↙ ← ↘ ↔ ↕

Currency

£ \$ € ¥ ¢ ¤ £ ¤ ₣ ₤ ₦ ₧ ₨ ₩ ₪ ₫ € ₭ ₮ ₯ ₰ ₱ ₲ ₳ ₴ ₵

Fractions

1/2 1/3 2/3 1/4 3/4 1/8 3/8 5/8 7/8 % ‰

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

100<sup>32</sup>/<sub>54</sub>170 100<sup>32</sup>/<sub>54</sub>170

Superscript, Subscript, Denominator

Hn174036218 Hn<sup>174036218</sup>  
Hn<sub>174036218</sub>  
Hn<sub>174036218</sub>

Case sensitive Forms

¿¡QUE!?! (HE) ¿¡QUE!?! (HE)  
Nº73 (WHEN!?) Nº73 (WHEN!?)

Ordinal Indicator

1o de año 1º de año  
1a mañana 1ª mañana

Superscript Letters

Hn<sup>abcdefghijklmnop</sup> Hn<sup>abcdefghijklmnop</sup>

Ligatures

Aficionado Aficionado  
Inflation Inflation  
Office 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

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Abenaki, Afaan Oromo, Afar, Afrikaans, Albanian, Alsatian, Amis, Anuta, Aragonese, Aranese, Aromanian, Arrernte, Arvanitic (Latin), Asturian, Atayu, 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, Hotçak (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, Papiamentu, 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

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Brick Latin Extended

## File Formats

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

## Licensing

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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

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

80 Points

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



75 Points

---

Sunday  
Roast  
Combo!

60 Points

---

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

43 Points

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A Beginner's  
Guide to British  
BEER STYLES

34 Points

---

Schilde im Kampf  
Finden die Flaggen  
SEIDENDRUCK.

22 Points

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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

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

---

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

---

**Lúbim 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

**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

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FORMER  
MATES

80 Points

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

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 braxis 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 vege-

table 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

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

---

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

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

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.<sup>[5]</sup> 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.<sup>[8]</sup> In poorer households, the pudding was often served as the only course. Using dripping,<sup>[9]</sup> 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

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 'Ve-

gan 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

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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

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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**

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**

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

---

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Lane before 1680, with  
water drawn from deep  
wells. One brewer was  
JOSEPH TRUMAN**



18 Points

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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-**

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**

6.5 Points

**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**

354 Points

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NEW  
GREEK  
MENU

