

## John and Ann Andrew in Swansea

It was the death of their daughter Caroline in 1837 that gives us the first known recorded address for the family. Then they were living in Mariners Row, the opposite side of High Street from today's railway station and later named Mariner Street. By 1840 they were recorded as living in Queen Street, off Pleasant Street, in what would now be a part of the Library, Arts College or Alexandra Road. (Refer to map below).



This was near the home and malthouse of his cousin Joseph Andrew in Back Street, also on the map above. This part of town was higher than the town reservoir and had no piped water and only limited sanitation. As a result by the 1850's it was considered below standard. Note the wells used for drinking water – arrowed on the map.

Joseph Andrew, being well established and quite successful is first recorded in Back Street and then Orchard Street in 1841 – around the corner from Queen Street where John lived - but then spent most of his life in Fisher Street. In contrast John Andrew and his family moved home many times and are recorded as living at the following addresses.

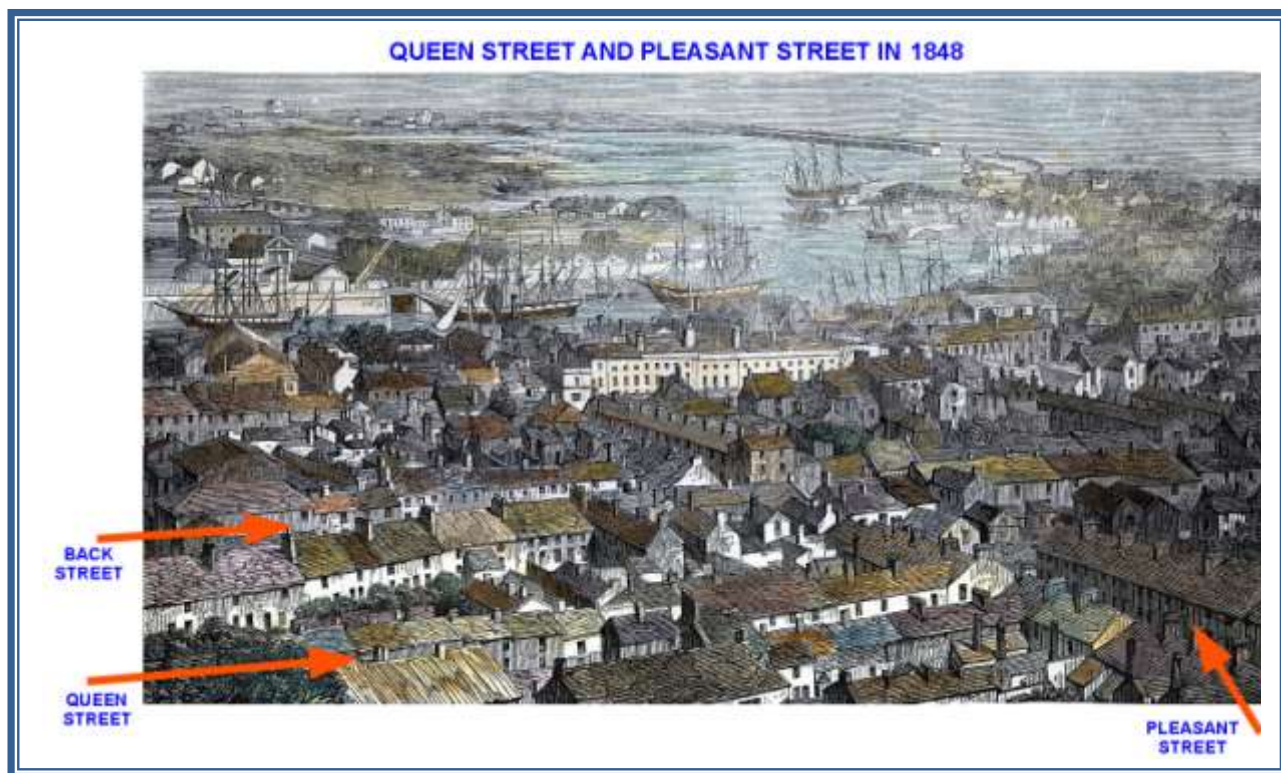
<u>Year</u>	<u>Address</u>	<u>Occupation</u>
• 1837	Mariners Row	Maltster
• 1840	Queen Street	Labourer
• 1841	Queen Street	Maltster
• 1851	44, Oxford Street	Maltster
• 1851	Mysydd Street	Maltster
• 1853	39, Mysydd Street	Maltster
• 1861	28, Union Street	Maltster
• 1871	25, Wellington Street	Retired Maltster, (living with daughter)

John and Ann had a total of eight children. His wife Ann died in 1865 and shortly after John went to live with his daughter Ann and her family. He died on 24<sup>th</sup>. July 1871 aged 79. In 1851, daughter Ann was a domestic servant, but by 1861 was back at home working as a dressmaker. She married George Williams, a mason from Ilfracombe, in 1863 and by 1881 had had six children. His son Joseph, named after John's cousin Joseph, initially a labourer but then following his father to become a maltster, remained a bachelor and by 1881 was lodging with his sister Ann and her family at 98 Western Street. Of the other children, Susanna remained unmarried, being a domestic servant in 1851. In 1861 she was visiting Thomas Avery in Barnstaple (This was the husband of John's half sister Harriet Andrew), but by 1871 she is described as a grocer living at Paxton Street, Swansea and recorded as Susanha with the same Thomas Avery as a lodger. Susanna died 18<sup>th</sup>. June 1873. Caroline died of TB on 28<sup>th</sup>. July 1837 aged 13, as did Harriet who died on 12<sup>th</sup>. September 1851 aged 14. Both of the sons called John died in infancy, leaving just James Andrew to carry on the family name.

John Andrew was one of tens of thousands of people who left the country to seek a better life in the industrial towns and cities. He set up his family in a new life and in a new place and his descendants are still there today to tell the story. Today, the trend is reversed, with people wanting to move out of town and into the pleasant country areas, away from the city grime and crime.

With industry in decline and out of town shopping, the city centres no longer offer any real attraction, so the modern day John Andrew would be returning to his roots. Life just goes full circle.

We cannot ask him if moving to Swansea was eventually worth it, and although I would like to think it was, I think the answer he would give would be an emphatic NO! He struggled for a number of years to find and keep his job as a maltster, suggesting his cousins did not provide the help he thought. If John's uncle Philip Andrew had still been alive when he moved to Swansea, John may well have been better placed as family ties would have been stronger. He moved house many times suggesting things were not to his liking. He lost three children in Swansea, Caroline, Harriet and John and did not appear to be as successful as his cousin. He probably did not have the money to return to Devon and might not have found work there anyway. In contrast he did not suffer the bankruptcies and liquidations of his cousin's children and both made and lost far less money. (Refer to Philip Andrew and Joseph Andrew on the family selection page for the details.)



**A newspaper drawing of the developing port that by chance shows Queen Street and Pleasant Street. It was drawn for the 1848 Swansea meeting of the British Association.**

## THE WORK OF A MALTSTER

John Andrew was a journeyman maltster - a term used to describe a fully qualified maltster who would oversee the whole malting process, starting with a careful inspection of the grain delivery. The barley would be partly dried to a safe storage moisture level, judged by the maltster, and stored for up to six weeks to allow it to overcome the natural condition of germ dormancy.

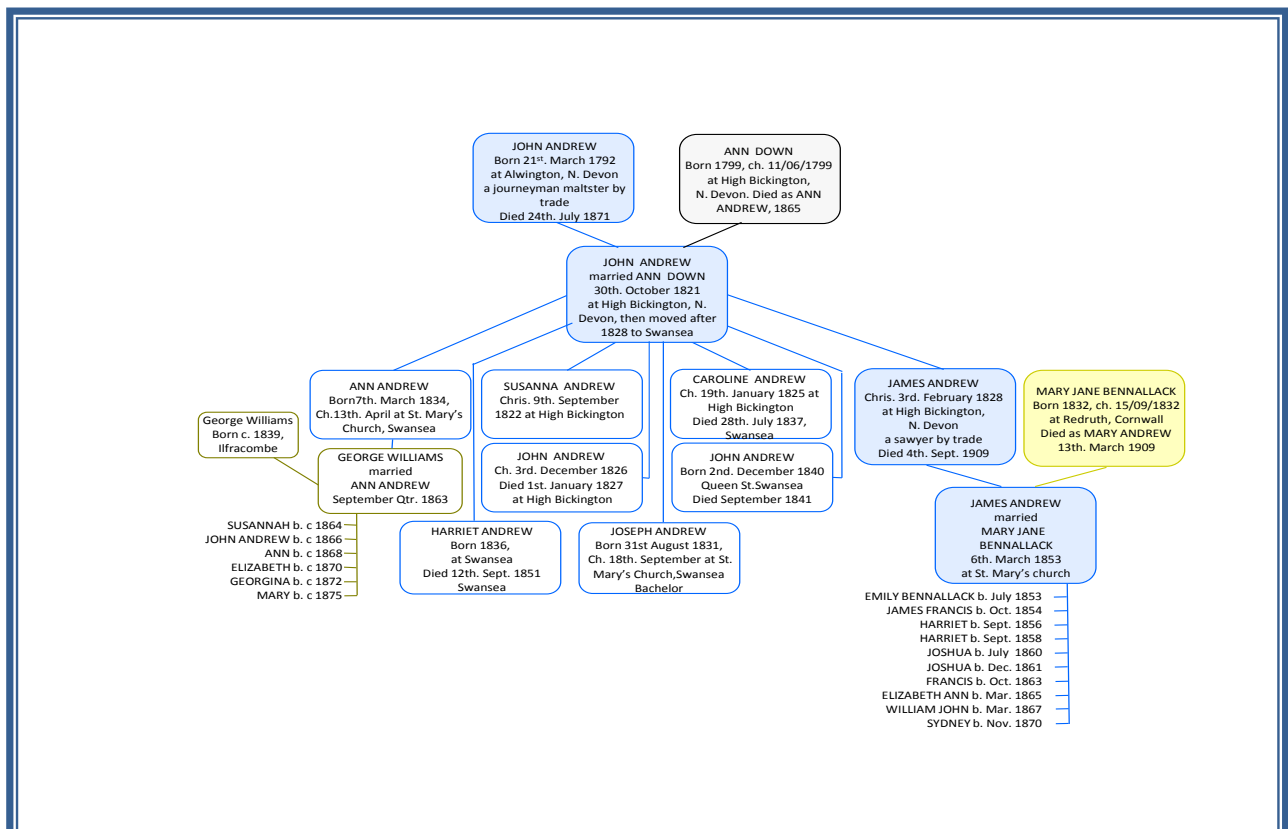
When judged to be ready it would be steeped in water two or three times, followed by drainage of the water, and a rest in air, to take place over a period of two to three days. This simple process is where the maltster's skill came into play. The correct combinations of water/air/water/etc must be given to result in the moisture content of the grain being raised to the required level of around 46% without drowning it!

The traditional way to make malt was in a floor malting. After the grain had been soaked in water sufficiently to start germination, the growing grain was spread out on large floor areas. Germinating grain produces heat and so the depth of grain on the floor was thickened or thinned by turning or raking to control its temperature. At this stage it is called green malt.

When the maltster considered the process of germination should be terminated, the green malt was loaded into a kiln that had a tall cone shaped roof to produce a natural air draught through the drying malt. Traditional malt kilns were very energy intensive, and used about the same amount of heat to produce a tonne of malt as it took to make a tonne of steel!

Malt from the kiln was then put through a machine known as a deculmer, to remove the 'culm' or small rootlets that had emerged from each kernel during germination. Malt culm was a by-product for the maltster, which was sold as an animal feed, as it has a higher protein content by weight than the original barley.

In the early floor maltings this work was all done by hand and the maltster's skill in correctly timing each stage, determined the quality of the malt sold on to the brewer. The brewer was then able to "unlock" the process begun by the maltster by mashing his milled malt, and so completing the conversion of starch to sugars, which would feed the yeast to produce alcohol in beer, lager or spirit.



**John Andrew's family tree**