

# British Guild Of Beer Writers

**Newsletter  
April 2011**



**THE GUILD'S AGM is now officially called for Wednesday, June 8 at the Devereux on The Strand (20 Devereux Court, Essex Street, The Strand, London, WC2R 3JJ) — it will kick off upstairs at 6.30pm with a buffet to be served at 8.30pm. This time the Guild thanks Punch Taverns for their kind hospitality. There will be more on the procedural side of things in the next newsletter.**

**Michael Jackson remembered**  
A SPECIAL issue of *Brewery History* celebrating the life and work of Michael Jackson was launched on March 27 at The Rake, Borough Market, on what would have been his 69th birthday. It was edited by Pete Brown, winner of the Guild's inaugural Michael Jackson Gold Tankard for Beer Writer of the Year, who was there to help with the launch along with two other Guild members, Mark Dredge, a fellow contributor, and the journal's editor, Tim Holt, plus John

Keeling of Fuller's. Other writers in the issue include Jeff Evans, Martyn Cornell, Tim Webb, Zak Avery, Roger Protz, Carolyn Smagalski and John Richards. For more details of the Brewery History Society and the journal, please visit [www.BreweryHistory.com](http://www.BreweryHistory.com).

## **Beer Bloggers Conference**

MAY 20-22 sees the inaugural European Beer Bloggers Conference and it's taking place in London. The agenda is filled with interesting topics ranging from the goods and bads of blogging, detecting off-flavours in beer, a couple of beer dinners, a tour of Fuller's brewery and a few social evening sessions. While the name might suggest that it's just for bloggers, the agenda has been arranged to appeal to as many writers, brewers and bloggers as possible and anyone can attend. There are some great sponsors lined up to pour their beers, including some interesting world beers. The Guild is sponsoring the Conference and will be hosting a session, currently pencilled in as 'The Future of Beer Writing'. For more info visit [www.beerbloggersconference.org/](http://www.beerbloggersconference.org/) or see Mark Dredge ([markdredge@gmail.com](mailto:markdredge@gmail.com)).

## **Co-operation in the Adur Valley**

IN FEBRUARY this year the majority shareholder advised shareholders of the Adur Brewery that he intended to sell up and return to his former career in IT. Concerned that the Adur Valley might lose

---

CHAIRMAN: Tim Hampson Tel: 01865 245711; 07768 614283 [tim@infopub.co.uk](mailto:tim@infopub.co.uk)

TREASURER: Paul Nunny [paul@nunny.fsbusiness.co.uk](mailto:paul@nunny.fsbusiness.co.uk)

SECRETARY: Adrian Tierney-Jones Woodcote, 2 Jury Road, Dulverton, Somerset TA22 9DU  
Tel: 01398 324314 [tierneyjones@btinternet.com](mailto:tierneyjones@btinternet.com)

[www.beerwriters.co.uk](http://www.beerwriters.co.uk)

its local brewery, which has just won an award for Champion Beer of the Southeast, some of the shareholders and the award-winning brewer proposed to set up a co-operative to acquire the assets of the brewery. They realised that a co-operative would have the advantage of throwing ownership of the brewery open to both the people that work there as well as the wider community. From the outset it was clear that there was a considerable amount of local support for this idea, and valuable backing was provided by the Co-op movement, who have underwritten the consultancy services to steer the foundation of this co-operative.

The steering group have devised a four stage business plan which includes taking over the operation of the existing plant and running it as the brewing division of the co-operative, retaining the familiar brand name, Adur Brewery. The landlord of the present premises has offered to make available to the co-operative considerably larger premises and it is hoped to move the existing plant to the new premises at the earliest opportunity. This will make it possible gradually to increase the brewing frequency and grow the market. Subsequently additional equipment will be installed to increase capacity and enable greater flexibility, as well as providing the economies of scale that will make the operation more cost-effective.

The co-operative is still seeking people who are interested in participating either as investors or as volunteer workers. A mailing list has been set up to circulate details of the latest developments and anyone wishing to be included on it should e-mail [cheers@simpson.uk.com](mailto:cheers@simpson.uk.com). **John Simpson**

### ***Barley's angels take flight***

FROM THE UK to Canada, America to Argentina and even as far afield as Australia some of the world's leading beer experts have decided it's time to combat bad brewing, and its unruly side-kick ugly beer image, to get women all over the globe enjoying incredible brews. These kick-ass female beer experts will be unmasking the evil myths that hold their fellow women back from the truth of craft beer, helping them unmask the incredible

flavours found in these artisan products and bashing down the doors of beer prejudice wherever they find them.

In the UK the Barley's Arch Angel is guild member Melissa Cole and the London chapter will be holding its first major event with Dark Star at the White Horse after agreeing a programme of events a month ago at the Rake in Borough Market, which was supported by both the bar and Utobeer. Commenting on the movement Melissa says: 'The point about Barley's Angels is to ensure that women have a great, friendly environment in which to come and taste the world's greatest beers. We completely understand that a lot of women think beer is bloating, gives you a belly or is only to be consumed in vast quantities whilst watching sport but it's simply not the truth. There's so much fabulous flavour to experience, so many great food matches to enjoy and mates to make in the craft beer world that it would be a crime for them to miss out!'

Barley's Angels is also designed to support the Pink Boots Society, a professional body to further women in their careers in the brewing industry, provide positive female role models when it comes to beer and, eventually, provide scholarships for people wanting to enter the brewing world. For more information contact Melissa on [melissa.cole@btopenworld.com](mailto:melissa.cole@btopenworld.com) and keep up with latest developments on [www.barleysangels.blogspot.com](http://www.barleysangels.blogspot.com).

### ***Beauty and the yeast***

MARVERINE COLE writes in with news of an event she recently hosted in Birmingham. It was women only with six beers supplied by Purity Brewing, held in a luxury boutique hotel and featured six dishes to match the beers: for her write up on the event go to her website Beer Beauty (<http://tinyurl.com/5rsmo7b>).

#### **CALENDAR 2011**

- CAMRA members weekend/AGM, Sheffield April 15-17
- European Beer Bloggers Conference, London, May 20-22
- British Guild of Beer Writers AGM, London, Deveraux on the Strand, London, June 8
- Pre-GBBF event, venue to be confirmed, Aug 1
- Great British Beer Festival, London, August 2-6

**Please send details of any relevant events to Adrian Tierney-Jones**

## ***Beer and chocolate matches put to the test***

INDUSTRY GROUP Dea Latis today hosted a tasting of beer and chocolate, in a bid to find some perfect pairings in advance of this month's choc-fest around Easter. Female brewers and other experts from several breweries — Fuller's, Marston's, Milestone, Purity and Wadworth — sourced a chocolate to match one or two of their beers and presented the combinations to an appreciative gathering of brewers, marketeers, writers and other beer lovers at Pitcher & Piano on London's Kingsway.

**The beer and chocolate matches presented were:**

*Fuller's London Porter and Divine Coffee Milk Chocolate.* Chosen by: Jane Peyton, beer tutor and founder of School of Booze.

*Marston's Pedigree with Merry Berry Chocolate.* Chosen by: Emma Gilleland, Marston's head brewer and Emily Flanagan of Merry Berry.

*Banks's Chilli Beer and Montezuma Organic Milk Chocolate Butterscotch.* Chosen by: Emma Gilleland, Marston's head brewer.

*Milestone Brewery Raspberry Wheat Beer with Divine Dark Raspberry Chocolate.*

*Purity Mad Goose with Bonbonniere Limoncello Chocolate. Purity Ubu with Bonbonniere Cinnamon Chocolate.* Chosen by: Kirsten Smith of Purity and Melanie Fallon of Bonbonniere.

*Wadworths 125 Double Stout with chocolate stout muffins.*

## ***News from the Beer Academy***

THE BEER ACADEMY reports that their training course on how to judge beer has been incredibly popular and is now being brought for the first time to the Midlands on May 19 at Marston's Brewery, Burton-upon-Trent. This course covers a half-day and is designed to help professionals, enthusiasts and beginners to understand how to assess and judge the

quality and style of a beer. This knowledge can be used to enhance the experience and enjoyment of tasting beer as well as preparing judges in beer competitions for the processes and standards required.

The Beer Academy will also shortly launch a new scheme that will accredit Beer Academy Alumni as Beer Sommeliers. Details of the accreditation scheme will be made available during April 2011. The Academy would be pleased to hear from all those wishing to make an application to be accredited by the Beer Academy as a Beer Sommelier. To express interest please contact Dan Cannas at [dan.cannas@beeracademy.co.uk](mailto:dan.cannas@beeracademy.co.uk).

### **Beer Academy dates**

- May 10, 90-minute tasting — May is Mild Month! — The White Horse, Parsons Green
- May 19, How to Judge Beer, Marston's Brewery
- May 19, How to Judge Beer, The White Horse, Parsons Green
- May 24, 90 minute tasting — Beer and Chocolate — The White Horse, Parsons Green

## ***10,000 miles for Guild member***

WHEN MARK Reid, author of the acclaimed 'Inn Way' guidebooks, gave up his job as an area manager with a large brewery back in spring 1997 to concentrate on making his living walking from pub to pub in the Yorkshire Dales (and writing about it), Mark also began to record each and every one of his walks.

His first walk was a seven-mile route around Appletreewick in the Yorkshire Dales back in January 1998. Thirteen years later, and Mark has just clocked up his 10,000th mile, and decided to reach this milestone at the end of a walk around Appletreewick, conveniently timed so that he could call into the Craven Arms for a small celebration!

This moment was captured on camera, as Mark features on a regular walk for ITV Yorkshire entitled *A Breath of Fresh Air*, along

**DEADLINE FOR THE NEXT ISSUE IS  
APRIL 28, 2011**

with ITV weatherman Jon Mitchell.

Said Mark: 'I first decided to log my walks to avoid duplication and also out of curiosity to see how many miles I covered each year. Back in 1998 I walked 624 miles, but this has steadily grown so that last year I covered 1,047 miles. I really can't believe that I've walked all of those miles, which is the equivalent of walking from England to Adelaide — it's no wonder my knees ache!'

### ***IBD book auction***

THE ANNUAL IBD beer book sale/auction is once more with us and those of you wanting to add even more titles to your library should go to <http://www.ibd.org.uk/about-us/ibd->

[sections/1664/ibd-book-sale-auction-no-12/](#) or email Guild member (and IBD library committee member) Chris Marchbanks for more details. He can be contacted on [cjmarshbanks@aol.com](mailto:cjmarshbanks@aol.com).

### ***Some good news for once***

KEEN FOLLOWERS of some of the best beer shops in the UK will have been recently dismayed by what seemed the permanent closure of Beerritz in Leeds, where Guild member Zak Avery has long been the passionate manager and beer advocate. Thankfully the closure didn't last for long and after a management buy-out the shop is open with Avery back at the helm.

## **AOB**

TIM WEBB sends out a message that he's still looking for volunteers at the Copenhagen Beer Festival on Thursday 26 to Saturday May 28 to help run a bookstall that will be a wet run for the GBBF stall. He will be driving out on the Tuesday evening with a Volvo V70 and a load of books and returning the following Monday or Tuesday if anyone wants to come along for the ride. Carlsberg take an active part in the festival and anyone who would like to contact them to try to arrange a look around their microbrewery would be welcome to do so — though Tim stresses that this is not an offer from them, just a thought from him.

MEANTIME ARE now doing brewery tours. Details on our website [www.meantimebrewing.com/news-events/brewery-tours](http://www.meantimebrewing.com/news-events/brewery-tours). Any guild member who would like to come on a scheduled Tuesday brewery tour as a guest of Meantime is very welcome to do so.

FOLLOW @VEDETT\_UK to win a personalised case of Vedett Extra Blond beer! The 300th follower will have the image of their choice on the back of 24 bottles, and the chance to be featured on 10,000 bottles distributed to the UK's bars, pubs and restaurants.

SHEPHERD NEAME'S bottle-conditioned ale, 1698, has been given a new look, evoking the Faversham brewery's rich heritage. The label has been redesigned in black, gold and cream with a collar bearing the three royal lions and the legend 'Market Town of Kings'.

THE CASK MARQUE app 'CaskFinder' will not only show you pubs that serve great beer and give examples of beers on sale but will also read bar codes on bottles and give you the Cyclops description of the beer. It will also suggest other beers to try with a similar taste profile. To download the app go to the iTunes app store or the Android Market and search for 'CaskFinder'.

Over 16,000 people already have. For more information contact Paul Nunny  
[paul@nunny.fsbusiness.co.uk](mailto:paul@nunny.fsbusiness.co.uk).