

British Guild Of Beer Writers

Newsletter October 2012



THE ENTRIES are in. The competition is closed. Now the hard work for the judges begins for this year's British Guild of Beer Writers awards.

Chairing the judges' panel is Ben McFarland, who won the Beer Writer of the Year Award for the third time in 2011 and who writes regularly about beer for both national and trade media. Joining Ben are: Guy Dimond, food and drink editor of *Time Out*; Holly O'Neill, editor of *Jamie* magazine and Alastair Hook, brewmaster at Meantime Brewery and a previous winner of the Guild's 'Brewer of the Year' award.

The judges are likely to have plenty to do, as even though I am not part of the judging process I understand that entries were at record levels.

The winners of our prestigious awards will be announced at our annual dinner on December 6, which this year is being held at the Jumeriah Carlton off Sloane Street in the heart of London. The tickets are now on sale for Guild members at the price of £56.40 (inclusive of VAT) and corporate members £96 (inclusive of VAT).

From the experience of last year, I would recommend that anyone wanting to come to this event should a ticket sooner than later.

The menu for dinner has yet to be decided but the Jumeriah's award-winning chef Simon Young embraces a culinary philosophy that reflects a longstanding passion for British provenance and ingredients. His restaurant, the Rib Room, which is based in the five-star hotel, has just been awarded three AA Rosettes.

Over the years, Simon has shaped his style of

gastronomy by working closely with his suppliers seeking out the finest British seasonal produce, which has become the essence of his cuisine. It should be an interesting menu and a fabulous night. I look forward to seeing you there.

Tim Hampson

Ask for cask in the Big Apple

GUILD MEMBER Alex Hall has sent in this rather interesting press release

'CASK-CONDITIONED beer is making a historic return to the Fraunces Tavern (54 Pearl Street, New York, NY), where in 1783 then-General George Washington famously said his farewells to officers of the Continental Army.

'This month the Tavern is celebrating its 250th anniversary, and there is no more fitting way to do that than to reinstate cask beer for all to enjoy.

'It is the traditional, time-honored way of storing and serving ale, which was standard prior to the industry-changing inventions of filtering, pasteurisation, refrigeration and sealed kegs served under artificial pressure.

'It is beer literally as it was invented to taste like, namely unfiltered, unpasteurised, brewed from only traditional ingredients, matured and naturally carbonated by a secondary fermentation in the container from which it is manually dispensed without the use of nitrogen or extraneous carbon dioxide. It is ideally served at cellar temperature, which is about 54°F.

'Alex Hall, one of three partners of Massachusetts-based Wandering Star Craft Brewery, has been acting as consultant with the equipment order (which is all English by manufacture as cask beer became extinct here prior to the modern revival — there are now about 65 cask outlets in the five boroughs).

CHAIRMAN: Tim Hampson Tel: 01865 245711; 07768 614283 tim@infopub.co.uk

TREASURER: Paul Nunny paul@nunny.fsbusiness.co.uk

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

www.beerwriters.co.uk

'He learned cask cellarmanship 20 years ago at a well known cask beer mecca in his native England, The Evening Star (Brighton). The first cask beer to flow at The Fraunces Tavern will be Wandering Star's 'Mild at Heart', an award-winning English-style Dark Mild Ale. The traditional beer dispense method that General Washington would have been enjoying there 229 years ago has come full circle, and will undoubtedly prove a little more popular than the English were back then.'

These aisles are full of beery noises

AFTER ALMOST a year in the planning the Sainsbury's Great British Beer Hunt got off to a flying start at Vinopolis in London on Saturday April 21. With over 30 beers to choose from and 10 brewers to meet in the 'Meet the Brewers' area nearly 200 Sainsbury's customers and their guests had a really splendid afternoon. Once the hard work of judging was over the guests were able to enjoy more beer and some excellent artisanal cheese, delicatessen meats and 14 kinds of biscuit!

Perhaps most encouraging of all was the presence of a large number of younger men and women, many of whom had not tasted ale before but, often to their surprise, found that they quite liked it! Converts to the cause one and all. There were four further events in Edinburgh, Bristol, Manchester and Birmingham, all at highly prestigious venues.

Winning beers went through to a regional listing or to an in-store competition in September where Sainsbury's customers had three weeks to pick their favourites. A grand final in October allowed two beers to be selected for a national listing across the Sainsbury's network.

Sincere thanks go to Guild members, 11 of whom gave generously of their time on the day. They all enjoyed the opportunity to try some interesting new beers, meet customers, brewers and senior Sainsbury's managers and to garner important information that they will be able to use in future articles. As always your help, at every stage, to make this event a success and in turn the good news about interesting beer reaches new audiences. **Richard Morrice**

CALENDAR 2012

- Birmingham Beer Festival, October 25-27
- Great American Beer Festival, Denver, Oct 11-13
- BGBW annual dinner and awards, Jumeriah Carlton Tower, London, December 6

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

Other news

New Guild member Joanne Taylor writes in to let us know that 'Yorkshire Lager has launched in bottles and is now available in both keg and bottle, and the new bottles wear a tweed flat cap! It is clean, crisp and refreshing with a citrus aftertaste. Born and brewed in Yorkshire it's real honest beer made with proper Yorkshire water, British barley malt with full flower hops and nowt else!'

Guild members Marverine Cole and Jane Peyton appear in a forthcoming episode of the returning BBC2 series *Great British Food Revival*

on Monday November 5, which features real ale. The show is presented by celebrity chef (and former protégée of Gordon Ramsay) Angela Hartnett. Marverine devises a menu to try and persuade Angela about how well beer can complement food. She also throws a beer tasting party for a group of young professional women. Jane is featured discussing the role of medieval women as the primary brewers of ale and shows Angela how to brew a medieval style ale. Each programme in the series focuses on two foods or drinks and the November 5 episode is called *Real Ale and Carrots*. Are the producers using a carrot and stick approach to encourage more people to drink beer?

Former Guild member Shea Luke gets in touch to announce the birth of her daughter, Olive Lorraine, on Friday September 21, at 10.17pm, weighing 8lb 2oz. She writes: 'We, and dad Daniel, are all doing well, and getting to grips with all the new challenges, as well as spending hours on end just marvelling at her! After months of no beer and being completely out of the beer world loop, we are hoping to bring baby to an afternoon beer festival soon!'

Beer Academy latest

October 11 90 Minute Tasting, Oktoberfest,
London, The White Horse

November 8 90 Minute Tasting, Dark Ales,
London, The White Horse

November 7/8 Two Day Advanced Course,
London, The White Horse

Please go to www.beeracademy.org to find out more details

DEADLINE FOR THE NEXT ISSUE IS OCT 28