

# *British Guild Of Beer Writers*

## *Newsletter September 2014*



**GUILD AWARDS,** there is still time to get your entry in! The deadline for this year's awards for beer writing has been extended giving entrants an additional week to submit their work. Entries will now close on Friday, 12 September.

Judging this year's entries is a panel of judges chaired by Will Hawkes, current Beer Writer of the Year. The judges are: Will Dean, editor of the Independent magazine; Natalie Whittle, associate editor, FT Magazine; Tim Hulme, chief executive of the BII and Georgina Young, brewing manager at Fuller Smith & Turner. Full details of how to enter the Awards, including a list of the categories, criteria and downloadable entry and nomination forms, can be found on the British Guild of Beer Writers website [www2.beerguild.co.uk/?page\\_id=2162](http://www2.beerguild.co.uk/?page_id=2162). **Speaking up for beer** It is good to see so many members speaking at beer events. Fuller's has teamed up with Australian beer writer Kirrily Waldhorn and Roger Protz for a joint tasting and talk at the Tokenhouse, London EC2 on Monday, 22 September at 6.30pm.

For one night only, these two beer aficionados will guide the audience through a selection of the very best beer the world has to offer. The beer list is to include: Chiswick Bitter as an appetiser followed by beers from Fuller's, Sierra Nevada, Little Creatures and Chimay. The event costs £25 per head for the beers

and a light buffet. For tickets please visit: [store.fullers.co.uk/Store/Product/NBTASTETH.aspx](http://store.fullers.co.uk/Store/Product/NBTASTETH.aspx).

As part of Cask Ale Week Jane Peyton will be at Fuller's Mad Bishop and Bear, Paddington Station on Thursday, 25 September at 5pm hosting a free beer and food matching session and signing copies of her book Beer o' Clock. And don't forget that the Secretary Adrian Tierney-Jones will be speaking at a beer and food dinner in the company of the Bishopston Supper Club on Friday, 12 September as part of Bristol Beer Week, more details can be found at [bishopstonsupperclub.com/2014/08/16/bristol-beer-dinner-2/](http://bishopstonsupperclub.com/2014/08/16/bristol-beer-dinner-2/).

Increasingly, I too find myself speaking at events. And for those of you in the Oxford area I am working with Sophie Grigson at her pop-up cookery school. We've already had a pie and beer evening — people make their own dinner and then they get to talk about beer while eating their pies and drinking beer. And now we are planning a series of events at pubs and breweries around Oxfordshire. Details: [www.sophiescookeryschool.com](http://www.sophiescookeryschool.com) **Beer travels in September** My beer travels are taking me to Russia. I'm attending a conference organised by Hungarian brewery equipment manufacturer Zip Technology in the city of Belgorod. There is a fast growing beer culture in Russia, albeit from a small base, and there are now more than 400 brewpubs and microbrewers in the

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country. And they want to know more about beer and brewers. Those attending the conference will certainly have the opportunity to learn from some of the best as our Brewer of the Year Derek Prentice, Hook Norton's James Clarke, Don Burgess and American Craft Beer Ambassador in Europe Andreas Falt will be speaking (but no one will be posing with tigers).

#### Tim Hampson

#### News

• **Dea Latis beer and cheese tasting** Beer and women forum Dea Latis is holding a beer and cheese tasting, to which all Guild members and their guests are warmly invited. The date is Thursday, 25 September, 6-8pm and it will be the Bishops Finger, 9-10 West Smithfield, London EC1A (with thanks to Shepherd Neame for their hospitality). We will be tasting at least five different cheeses each matched to a different beer designed to enhance the taste of both. It promises to be an entertaining and educational evening and we hope you can join us. Tickets, including beers, cheeses and tea/coffee, cost £17 per person. Please visit our Eventbrite page to buy tickets: [www.eventbrite.co.uk/e/dea-latis-beer-and-cheese-tasting-tickets-12781994289?aff=es2](http://www.eventbrite.co.uk/e/dea-latis-beer-and-cheese-tasting-tickets-12781994289?aff=es2).

Or, if you are a Dea Latis corporate member, discounted entry is available; please email [lisa@lisaharlow.co.uk](mailto:lisa@lisaharlow.co.uk) for details.

**Fri December 5, 10-12pm:** Beer and breakfast tasting, central London. A favourite Dea Latis event returns, on the morning after the Guild of Beer Writers' annual dinner. We hope to see you at one of our events. If you'd like any further information, or have suggestions for a Dea Latis event, please contact us at [dealatisuk@gmail.com](mailto:dealatisuk@gmail.com).

• **The UK's biggest Pub Beer Festival** returns to London this Autumn. The Craft Beer Co., the people behind the UK's biggest pub beer festival back in April at its site in Clapham, London, are set to repeat the event this September. The organisers say that they are on track to make the event 'even more spectacular than the last'. The 'Craft 100' festival will run from September 18-21 and will once again showcase a staggering 100 beers from the very best breweries across the UK, as well as a few international guests. More information can be found at: [www.craft100.co.uk](http://www.craft100.co.uk).

• **Nigel Sadler** reports that he has now become a Cask Marque Assessor. He will be covering East London, Ilford and Romford, which means there will be some 180 pubs to visit twice a year.

• **The Ben Viveur London Pub of the Year 2013-14** has been named as the Craft Beer Company in Clerkenwell, which scoops the award for the second time in three years. The trophy presentation for the award will take place on Monday September 15 at 7pm. Two other branches of the Craft Beer Company — Clapham and Islington — also featured in the top five. See more details at [benviveur.blogspot.co.uk/2014/08/bv-london-pub-of-year-2013-14-results.html](http://benviveur.blogspot.co.uk/2014/08/bv-london-pub-of-year-2013-14-results.html)

• **North London member and blogger** Matthew Curtis has teamed up with Highgate beer house The Duke's Head to host an 'introduction to craft beer' evening. The event will see Matthew give attendees a short talk of the origins and development of craft beer before hosting an in depth and interactive tutored tasting in the cosy surroundings of one of North London's best new beer venues. The event will be held on Thursday 25 September and kick off at 7pm. Tickets are £20 per person and are available from [www.ticketsource.co.uk/date/122014](http://www.ticketsource.co.uk/date/122014) or over the bar in the Duke's Head.

• **Guild members** are invited to the second Cask Seminar which coincides with the launch of the Cask Report and the start of Cask Ale Week on Thursday, 25 September at Brew Wharf, 14-16 Stoney Street, London SE1 9AD. Pete Brown will be presenting the report, Cardinal Research will be giving new insight into consumer behaviour towards cask and there will be an update on the Cask Matters Campaign including the new FREE e-learning course Cask Uncovered. The seminar is free but will be limited to 120 people so do reserve your ticket asap. Please

#### CALENDAR 2014

- Oktoberfest, Munich, Sept 20-Oct 5
- Great American Beer Festival. Denver, Oct 2-4
- SIBA Beer Festival October 24-25, National Brewery Centre, Burton upon Trent
- British Guild of Beer Writers dinner and awards, London, December 4

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

RSVP to Angie on [angie@cask-marque.co.uk](mailto:angie@cask-marque.co.uk) and places will be reserved on a first come, first served basis.

• **PS** Don't forget Cask Ale Week, which goes from 26 September to 5 October.

• **If you're in London** on September 13 then why not pop up north to Tottenham Hale, which is the home of the wondrous Beavertown (there's a football team also up there, Sunday League standard perhaps?). The brewery is hosting the second International Rainbow Collaboration project, which was conceived by Siren's head brewer Ryan Witter-Merithew. It consists of 14 breweries paired up to create seven beers. These seven duos were assigned colours to inspire their beers and result can be tasted on Saturday, 13 September. Breweries include Wild Beer, Magic Rock, Evil Twin, Partizan, Toccalmalto, De Molen and Hawkshead. Go to [www.beavertownbrewery.co.uk](http://www.beavertownbrewery.co.uk) for details.

• **Milan Beer Week** Our man in Milano Maurizio Maestrelli has organised the debut Milan Beer Week, which runs for September 22-28. 'I had the inspiration a few years ago when I visited Philadelphia for the Philly Beer Week,' he says, 'in the last few years Italy has reached the amazing number of more than 500 micros and brewpubs and around 200 beer firms. We have plenty of craft beer festivals around the country, but the Milano Beer Week is different. We are going to celebrate good beers from around the world in the local pubs.' During the week, the 18 spots will see tap takeover nights, Meet the Brewer events, guided tastings by the best known Italian beer experts, food and beer dinners and book readings. 'The Milano Beer Week will be a simultaneous beer party held in different spots in the city,' says Maestrelli. 'Our goal is to transform this "week long party" in an all year round way of life...'

For more details contact Maurizio at [mmaestrelli@yahoo.it](mailto:mmaestrelli@yahoo.it).

• **OG Original Gravity%** is a new free, monthly independent publication about craft beer and real ale that has been founded by Guild member Daniel Neilson. It will be a magazine in a newspaper format and freely available in pubs and bottle shops in London, Manchester, Leeds and Bristol to start with. There will also be regular events, a big almanac magazine next summer, as well as a free tablet version and a website. It

will be launched at the end of September. Contact Guild member Daniel Neilson ([originalgravitymag@gmail.com](mailto:originalgravitymag@gmail.com)) or @OGBeerMag for any more information.

## Kent Green Hop Beer

**KENT BREWERS** have once again been putting their speed, skill and creativity to the test as they make the ultimate seasonal beer for the county's Green Hop Beer Fortnight. Nearly every brewery in the county takes part in the event which brewers consider a high point of the year. The full beer list is still to be announced but this year's beers include two from Tunbridge Wells-based Pig & Porter Brewery inspired by *Blackadder*; Belgian style brews from Canterbury's Foundry brewpub and a bitter featuring the scarce Canterbury Whitebine hop — a historical variety which is a 'parent' of Goldings variety — from Shepherd Neame.

The fortnight inevitably also brings out brewers' competitive streak. Old Dairy Brewery at Rolvenden, near Cranbrook, retain the record for brewing the first Kent Green Hop Beer of the year and have also thrown down a gauntlet to fellow brewers by getting hops from bine to brew in under 25 minutes. Kent Green Hop Beer Fortnight officially begins at Canterbury Food & Drink Festival on Friday, 26 September. A dedicated Kent Green Hop bar at the event will be the only occasion that all (or nearly all) the beers will be available in the same place at the same time. Beer lovers also have the opportunity to drink Kent Green Hop Beer with the people that make it if they visit one or more breweries taking part in East Kent Open Day on 12 October. Visit [www.kentgreenhopbeer.com](http://www.kentgreenhopbeer.com) for further details.

### Sophie Atherton

Writers interested in covering the Fortnight should contact Sophie as she runs the PR campaign on behalf of the brewers. She can be reached on 07946 112 025 or via [sophieatherton@btinternet.com](mailto:sophieatherton@btinternet.com).

## Beer Academy news

September 16-17 Two-day Advanced Course,  
Draft House, London

For details on venue, time and cost plus on other events visit [www.beeracademy.co.uk](http://www.beeracademy.co.uk)

DEADLINE FOR COPY FOR THE NEXT ISSUE 30 SEPT, 2014