

# British Guild Of Beer Writers

## Newsletter March 2015



**N**ew membership structure At the last AGM the members decided that our individual membership structure should be amended to include two categories Full and Associate. The move does not affect the current membership who automatically will become Full members.

So from now on to support a new application for membership, applicants are encouraged to submit two examples of their work and to be nominated by two Full Guild members. All applications will then be considered by the Guild's membership committee who will decide if the applicant is to be offered Full or Associate status.

For people new to beer writing, communicating or the brewing industry it is likely they will be offered Associate membership. It is hoped this will encourage Associate members to become Full members as they build experience and a body of work.

Associate members will be offered advice on how to develop beer writing, including suggestions of relevant training courses. After 12 months, all Associate members will have the opportunity to apply to the Membership committee to have their status upgraded to Full membership.

**Criteria for offering Associate rather than Full Membership status may include:**

- Failing to meet the criteria set out in the Guild's aims
- Insufficient evidence of a focus on beer communicating
- Insufficient evidence of beer communicating to the expected standard.

An Associate Member may attend the Guild AGM and other members' events, but cannot vote at the AGM or any other meeting at

which Full Members are asked to vote. However, all members as well as non-members are encouraged to enter the Guild's annual awards for the Beer Writer of the Year.

**Editor wanted** The Historypin project, which is working with the National Brewery History Trust, is looking for a writer and editor to work on a book based on case studies from its project to digitise thousands of old Charrington pub photographs

*A Community History of London Pubs* (working title) is a unique book that will bring together archival materials with contributions from the public to create a collaborative community history of 30 pubs in London. The project is looking for someone with a strong voice and astute eye to select the best material gathered and take the reader on an engaging journey through a treasure trove of London pub histories.

The National Brewery Heritage Trust has architectural photographs of pubs around London, dating from the 1930s to the 1980s. These have been the inspiration for a collaborative archiving project to bring together pubs and their communities to create a shared history of a series of the pub.

Each pub is running events to invite people along to share their photos, memories and anecdotes about the pub and to gather stories from everyone connected to the pub including former landlords, staff, local historians and regular patrons. The role would suit a freelancer, the hours are to be agreed and the salary is likely to be based on royalties or small advance.

**The content of the book will include:**

- beautiful, unseen architectural photographs
- newly commissioned contemporary architectural photographs

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

- photographs contributed by the public
- short histories of each pub
- stories, anecdotes and quotations shared by members of the public
- images of maps, documents and other relevant documents

The book is being created in partnership with the National Brewery Heritage Trust and one of their archival photo collections will form a large part of the book's content. The production of the book is being managed and delivered by Fratelli Alinari, an Italian image library supported by a consortium of other European partners.

#### **Description of Work**

- To write short summaries of the pubs and their history where relevant
- To select the best material from the material, which will be gathered from the public, archives and other sources

#### **Timeframe**

- Content will be ready from mid May 2015

#### **Deadline**

Anyone interested should send their cover letter, CV, their writing portfolio and an indication of their hourly/daily rate to: Andrea De Polo Saibanti [andrea.depolo@gmail.com](mailto:andrea.depolo@gmail.com). Deadline for application 6 March, 2015.

If anyone wants more details of the project and description of the book specification then contact [hampson.tim@gmail.com](mailto:hampson.tim@gmail.com) for a copy of the London Community Pubs proposal. **Tim Hampson**

## **News**

• **Can vs Cask** Following on from two sold-out events, Guild member Matt Curtis continues his residency at Highgate's The Duke's Head to bring you a cask vs. keg event with a difference. Beavertown Brewery has quickly established itself on the British beer scene since opening in 2011 but this reputation has been built on the back of exceptional keg and canned beers. Few now remember the brewery's humble beginnings, where founder Logan Plant used to try and clone the legendary Bathams Bitter on a six-barrel brew kit in the kitchen of his restaurant, Duke's Brew and Cue. Beavertown's beers are seldom seen on cask these days but all this is set to change at The Duke's Head at 7pm on Friday, March 20. Three of Beavertown's best known beers — Gamma Ray Pale Ale, Black Betty Black IPA and Bloody 'EII — will feature on both cask and keg in a no holds barred fight to the death. Only the best dispense method will emerge victorious, the other beaten and bloodied.

Guests will receive a Sacred 'Hop Shot' on arrival, a 40% 'reverse engineered beer' from the Highgate based micro-distillery that's sure to get them in the mood for blood. Your host for the evening will then guide you on a tutored tasting,

with a half-pint of each beer from both methods of dispense being provided. The team from Beavertown will be on hand to talk about the history of each beer before guests get to vote, in secret, which dispense method they think best suits which beer. If that wasn't enough to get you excited, current Duke's Head kitchen residents Tiberi will be serving up a three courses of Catalanian style tapas, matched perfectly with each beer. This is not your typical, sit down, civilized beer event, this is war. Two dispense methods enter, only one leaves. In addition, The Duke's Head has been granted a 3am license for this event as it's guaranteed to be one hell of a party. Tickets are priced at £40 each and are available from Ticketsource here:

[www.ticketsource.co.uk/date/152598](http://www.ticketsource.co.uk/date/152598).

• **Original Gravity%** expands distribution The second issue of *Original Gravity%*, a new, free newspaper-style magazine aimed at fans of great beer is now available. The well-received first issue was distributed in pubs, bars and bottle shops in London, Brighton, Bristol and Leeds. The second issue will additionally be distributed to key locations in Liverpool, Sheffield, Manchester and Newcastle. It is also going out in beer boxes sent out by Ales by Mail and freely available online: [www.originalgravitymag.com](http://www.originalgravitymag.com). The magazine features writing from Guild members including Pete Brown, Adrian Tierney-Jones and Chris Hall, as well as bespoke illustrations and photography. The third issue will be out on April 2 (copy deadline March 20).

For more information please contact Daniel Neilson on 07411 922770 or at [originalgravitymag@gmail.com](mailto:originalgravitymag@gmail.com)

• **Macclesfield Beer Gathering** is a free event set around RedWillow Brewery and several local pubs. In past years, we've had several beers launched at the events with brewers attending. Last year, we led with new breweries, fresh to market or in some cases not even commercially brewing full time. The beer range on offer was staggeringly good. In 2015, the aim is to get a series of collaborations together with the event name 'Macc To The Future', looking at a proposed date of August 22. Our aim, to get

#### **CALENDAR 2015**

- British Guild of Beer Writers Lecture: Raw Materials, IBD, London, March 11
- BeerX, Sheffield, March 20-21
- Tuckers Maltings Beer Festival, Newton Abbot, April 16-18
- British Guild of Beer Writers AGM, London venue tbc, June 16

Please send details of any relevant events to [Adrian.Tierney-Jones](mailto:Adrian.Tierney-Jones)

longer established, more traditional breweries, to join forces with newer brewers at the more 'trendier' end of the spectrum. As an example, say Harvey's and Beavertown doing whatever they fancy doing collectively. With a beer writer in tow to join in, cover the brew day and progress etc. in whatever format they see fit. There is a little more detail on the blog behind the link, a link that is attached: [wp.me/p1mN8x-1ZX](http://wp.me/p1mN8x-1ZX). It would be great to get some Guild members involved, so if you are interested contact Phil Hardy — [filrd@me.com](mailto:filrd@me.com), 07912 286261 or Toby McKenzie — [toby@redwillowbrewery.com](mailto:toby@redwillowbrewery.com) — 01625 502315.

• **Beer Day Britain Save the date!** June 15, 2015 is Beer Day Britain — a chance to celebrate the national drink. June 15 is also the date that Magna Carta was sealed in 1215. Why the connection between Britain's national beer day and Magna Carta? Because ale was mentioned in clause 35 of the Great Charter: 'Let there be throughout our kingdom a single measure for wine and a single measure for ale and a single measure for corn, namely 'the London quarter'. Magna Carta academics do not know what measure was intended for ale, because the London Quarter only referred to corn but what we do know is that ale was so crucial in England during the medieval era that it was mentioned in one of the most significant legal documents ever written. Clause 35 was included in the charter as a reward to the City of London merchants for their financial and moral support of the barons who were pushing King John to accept a legally binding document. It was one of few clauses that both he and the barons agreed on because having standard measures was good for trade for them, and taxation for him. In honour of the 800th anniversary of Magna Carta there will national and international events taking place and what better way to celebrate it than with a glass of beer. Would you join in with a National Cheers at 12.15pm on June 15? 12.15pm is related to the year that Magna Carta was sealed. At that time we are encouraging people to go to the pub, or have a bottle of beer with lunch and say 'Cheers to Magna Carta and British beer and pubs'. If you do, please would you take a photo and tweet it. We hope to trend on Twitter with the hashtag #CheersBDB. Beer lovers are without doubt amongst the most enthusiastic and committed people in the land so I am sure thousands of us will bombard Twitter with images of fun with the national drink! We are also encouraging everyone who makes, sells, or drinks beer to take ownership of Beer Day Britain and celebrate the day with whichever activity suits them best, whether that is brewers making celebratory beers; breweries hosting open days; pubs hosting

special events; organisers of ale trails producing special BDB events; beer lovers trying to convert a non-beer drinker by taking them to the pub and buying them a drink; and everyone who uses social media helping to spread the word to make Beer Day Britain the world's best national beer day. For more suggestions of ways to get involved on Beer Day Britain please download the information pack from the website. You can also download free artwork for the Beer Day Britain logo, and artwork for a beer mat. Please follow us on Twitter and Facebook and help to proclaim Beer Day Britain and tell everyone what you are planning for the day. Social media contact details, artwork and information are on the website: [www.BeerDayBritain.co.uk](http://www.BeerDayBritain.co.uk). Cheers and here's to beer.

Jane Peyton, Beer Sommelier and instigator of Beer Day Britain

• **Sheffield Beer Week March 2015** sees the launch of Sheffield Beer Week, the first of its kind for the city. Running from Monday March 16 to Sunday 22 the week will showcase the very best of Sheffield's beer scene. With a friendship built on their shared passion for food and drink, organisers Julia Gray and Clare Tollick are pooling resources in Sheffield Beer Week. As joint proprietor of Hop Hideout beer shop, Julia is well versed in beer matters whereas food blogger, Clare, has a public relations background. Julia Gray said: 'we know that dedicated beer weeks work well elsewhere and we'd always wondered why nobody had organised one here. From independent breweries and bottle shops to pubs and bars, we think Sheffield has a beer scene to shout about — one that rivals any other city. So we thought we'd have a go at organising a beer week ourselves!' Sheffield Beer Week will take place during the same week as SIBA's conference, as the national event already attracts thousands of beer lovers to the city. Julia Gray said: 'Now in its third year in Sheffield, SIBA has already done a lot in terms of highlighting our breweries and pubs, but we want to take things a step further. By encouraging local breweries and pubs to host events such as beer tastings and tours, we see Sheffield Beer Week as an opportunity to show off the best of the city to all SIBA visitors.' Clare Tollick added: 'if anyone is thinking of holding an event throughout Sheffield Beer Week, we can help with ideas and promotion. All events will be listed on our website and shared through our social media accounts. We've already listed a CAMRGB pub-crawl and a Meet the Brewer event — we're looking forward to seeing what else people come up with!' Head over to [sheffieldbeerweek.co.uk](http://sheffieldbeerweek.co.uk) for details of how you can get involved.

**The Hop Hideout** are presenting the Beer O'clock Show's 'Top Beer' an evening of tasting the best beers in the UK as voted for by the Twitter community. Join Mark & Steve live as they take you through the best of class across a number of styles, offering tasting notes and discussing what makes a UK top beer. More details from the Hop Hideout can be received by emailing [hophideout@gmail.com](mailto:hophideout@gmail.com) or going to [www.hophideout.co.uk/events](http://www.hophideout.co.uk/events).

- **On the evening** of March 7, Tim Webb and Joe Stange will lead a tasting and sign copies of the *Good Beer Guide Belgium* at Herman, the superb Belgian beer bar on Senefelderplatz in Berlin. Well-chosen beers on tap. All are welcome; no RSVP necessary.

- **Guild member** Allan McLean reports that ScotRail seek a community use for premises at Brora station on the Far North Line and wonder if it might suit a microbrewery. Anyone interested should contact Allan in the first instance [allanpmclean@gmail.com](mailto:allanpmclean@gmail.com). Allan also reports that a community interest company — it doesn't pay any dividends — has been set up by some members of the Scottish Brewing Archive Association to prepare for an exhibition and possible permanent display of artefacts and information related to the history of Scotland's tradition of excellence in brewing. Guild member Allan is one of the directors of Brewing Heritage Scotland. More later he says.

- **Vintage Ales:** Vintage Partnership Peter Haydon, brewer and owner of A Head In A Hat Brewing, is pleased to announce a collaborative partnership with fellow beer historian, Ron Pattinson, which will see the production of a series of historic brews resurrected from their resting places amongst the pages of Britain's old brewing ledgers.

Peter started his career in the industry as author of *An Inebriated History of Britain*, and his interest has always lain in the historic side of brewing. Consequently, when he took over the Florence Brewery in January 2011 he did so with an eye to recreating old brews from old breweries. His research into the brewing archives inevitably led him into contact with Ron Pattinson, author of the widely read *Shut Up About Barclay Perkins* blog and undisputed world authority on old brewing ledgers and how to decipher them. Ron and Peter have discussed many recipes over the years and it made sense to both parties to pool their expertise and passion so together they can not only decipher and make sense of old recipes but can brew and taste them too.

Together they are planning to produce around six beers a year under the Dapper Ales range. Brew No.1 is Doctor Brown a 4.1% Double Brown brewed by Barclay Perkins (who else?) in 1928,

and named after Dr. Samuel Johnson a great friend and benefactor of the Thrale family who founded the brewery that became Barclay Perkins. Doctor Brown will be the March beer in the Fuller's London Brewers Alliance 2015 Programme and will be on sale exclusively in a select number of participating Fuller's pubs. Other beers in the series will be available to the free trade.

Peter has attempted to recreate the beer as faithfully as possible, going back to original boil times, and parti-gyling the wort streams. The original hops used were Pacifics, Bramling, Fuggles and Golding, and care has been taken to get as close as possible to this original bill. American Cluster are what would have been meant by Pacifics, so non-English hops make a rare appearance in an A Head In A Hat beer. The Bramling is no longer grown due to its disease susceptibility, but its daughter, Early Gold, is, so that has been used instead.

To celebrate the launch of the beer series Ron will be in London on Saturday, March 28 to taste the Doctor Brown, sign his latest book, *The Home Brewer's Guide to Vintage Beer*, and talk about historic brewing and whatever else takes your fancy. The location is Fuller's Mad Bishop & Bear, Paddington Station, 3-6pm.

For further details of the Dapper Ales range and the availability of Doctor Brown, please contact Peter on [aheadahat@gmail.com](mailto:aheadahat@gmail.com).

## Baladin in Milan

**GOING OFF** to most holiday destinations abroad used to mean the start of a sort of beer Lent for the real ale drinker. Surrounded by happy Brits quaffing copious amounts of unspeakable lager, the beer aficionado would sit in the corner and sip a glass of local wine. Or two. However, this is the situation no more, with the spread of craft beer.

Despite this I wasn't overly confident about a few days in Milan, as Italy and beer have never exactly combined in my mind. We took an open bus tour and it is a very fine city served by hordes of trams dating back to the 1920s, which kept me amused. I was looking the other way from the bus when my wife called over to point out something that was clearly a real ale bar. On our return to the city centre we decided to have a look for it.

Boy was it worth the effort! Baladin Milano at 56 Via Solferino is a gem, boasting no less than 26 different beers, two of which were available on hand pump. The bar is owned by Baladin Brewery, which as many Guild members will know is the brainchild of Teo Musso, who after first starting a bar in his home town of Piozzo in 1986 went on 10 years later to begin brewing. To this day he still remains committed to a new way

of looking at beer, seeing it strictly as a craft product and combined with food — if you haven't had the beers, let me just say that they reflect different and bold flavours, with perhaps the most dramatic being Xyauyu, which is aged in oak barrels infused with Kentucky tobacco. So if you're in Milan I would suggest that you immediately make your way to 56 Via Solferino — you won't be disappointed. **Roger Davies**

### Playing at landladies

**HOW MANY** of you dream of having your own pub or bar and naming it after yourself? Those of you shaking your heads are in denial! I can't believe that instead of playing 'house' as a child I didn't instead play 'pub'.

However, this is exactly what I did when I fronted a bar at the inaugural PUB 15 — a new trade show for the pub industry. Organisers SME London wanted my help to ensure beer was well represented at the show — after all what would the pub be without beer — but we found ourselves in a frustrating diary clash with Craft Beer Rising as the latter had added an extra day to their event. Knowing how popular CBR is with brewers and drinkers, we had our work cut out persuading brewing talent to put themselves before our visiting publicans. Which is where playing at landladies comes in.

The best way to exhibit beer seemed to be on a bar but it needed something that felt more like a pub than a beer festival. It also needed something extra — to mark it out as a working trade stand rather than just somewhere to sup some great beer. How about the endorsement of a curating Beer Sommelier? Brewers seemed to like the idea and so Sophie's Bar was born.

I chose a selection of brilliant new breweries such as Pig & Porter, Kubla, Gyle 59 and Five Points and put them alongside the likes of longer established names like Tring Brewery, Goddards Brewery and Moor Beer and also brought in some bigger names like Meantime, St Austell and BrewDog. What I was aiming for was a cross-section of breweries and beers that would showcase to publicans the breadth of British brewing excellence all in one place; hopefully introduce them to some new breweries they'd not heard of before, and also encourage them to break up the dominance of 'golden ale' on the bar in the hope of spreading the beer revolution (or whatever we're calling it this week) — which as we know is awash with a vast array of different beer styles — beyond the big cities where it's currently concentrated.

Did I succeed? That remains to be seen, but the bar was busy and buzzing throughout the event and all the brewers who were there said there

was a promising amount of interest in their beers. I'll report back on the success the event and on plans for PUB 16 so, as they say, watch this space. **Sophie Atherton**

### Spice trail

**I RETURN** from Oman—where I am currently based—three times a year. When I do, I bring frankincense, myrrh and other readily available exotic items. I am happy to supply any member wishing to attempt a brew with such ingredients (free of charge), in return for a few bottles of finished product when I'm next in Britain. I understand frankincense has been experimented with already, but I believe ingredients like this may have a lot of untapped potential in beer. The harder milky white luban (as frankincense is known here) is ubiquitously used in incense burners and the softer greener resin sometimes chewed or added to food. I believe a touch of the latter would work in a light refreshing golden beer and a more generous amount in a darker more robust (Christmas) ale — but I'll leave that up to you. Please contact me at [andrew.rvr@gmail.com](mailto:andrew.rvr@gmail.com) for further information. **Andy Howitt**

### News from the Institute of Bottling & Distilling (IBD)

**GUILD MEMBER** Nigel Sadler has taken over Chairmanship of the Southern Section of the IBD. He writes in to say that monthly meetings/events are held across the region (south of a line drawn from The Wash to Bristol and down to Lands End). The events are open to non-IBD members and are normally free, though sometimes a small charge may apply to cover provision of food etc. The topics cover a range of subjects from new equipment and tech developments to the more usual malt and hop discussions. Nigel says that Guild members would be very welcome and would find them informative and a possible source of material for any articles or blogs. To find out more go to <http://www.ibd.org.uk/about-us/ibd-sections/109/ibd-uk-southern-section> but the next IBD event is an all-day Raw Material Seminar at Charles Wells on Wednesday March 25 with speakers including former Brewer of the Year Derek Prentice. The Seminar is limited to the first twenty-five applications received and the cost is £50 for IBD members and £65 for non-members, both exclusive of VAT. To attend e-mail [pete.channon@gmail.com](mailto:pete.channon@gmail.com). Payment by cheque to Dr Pete Channon, 189, Jeans Way, Dunstable, Bedfordshire, LU5 4PS or by bank transfer.