British Guild Of Beer Writers

Newsletter July 2016

GUILD AGM The Guild's long-standing Secretary, Adrian Tierney Jones, stood down from the post at our AGM 2016; he served as the Guild's Secretary for 11 years, during which time its membership has grown from around 170 to 250. Adrian did a fantastic job. Not only has the Guild expanded in numbers during his tenure, its scale of activity and reputation have grown beyond recognition. His hard work made an impact across many aspects of the Guild, particularly its membership, as he encouraged and mentored many of today's most successful beer writers in their early careers.

As a mark of their gratitude to him, the Guild presented him with the three volumes of Barnard's Notable Breweries of Great Britain and Ireland, published in 1889.

Also at the AGM, members were elected to the Guild committee to serve for the next 12 months. Tim Hampson was returned as Chairman and Paul Nunny as Treasurer, while the five current committee members were re-elected, and joined by two newcomers: Neil Walker, PR & marketing manager at the Society of Independent Brewers, and Susanna Forbes, beer and cider writer at Imbibe magazine. The five members continuing to serve on the committee are: Frances Brace, Matt Curtis, Paul Hegarty, Robert Humphreys and Ros Shiel.

Summer event Our summer event is fixed for Monday 8 August at the Tattershall Castle, Victoria Embankment, London. The



event will be a celebration of London and American brewers. Eleven London brewers are providing key kegs for the event with the beers be poured by the brewer. In addition, some exciting US brews are promised. Invitations will be sent out shortly. Guild event Leeds A regional Guild event is

Guild event Leeds A regional Guild event is planned for 7/8 September – in Leeds. Full details will follow shortly.

role The Guild Committee has ambitious plans to further increase the Guild's influence at a very exciting time for British Beer. We have decided to recruit a secretary to work a minimum of one day a week for the organisation. We are looking for someone with a passion for beer and the drive to take the Guild to the next level as the 'go-to' organisation for anyone needing expert communication about beer, brewing and pubs. Full details can be found on our website, but you better be quick as applications close on 30 June. Tim Hampson

AWARDS OPEN FOR ENTRIES

ENTRIES ARE now open for the British Guild of Beer Writers' Awards 2016, with a total prize fund of £12,000 to be presented later this year to the winning journalists, broadcasters, bloggers and other communicators whose writing about our national drink is judged the best.

Judges this year include Dave Myers — one half of the 'Hairy Bikers' TV chefs duo; Rebecca Smithers, consumer affairs

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correspondent at *The Guardian*; Kate Nicholls, chief executive of the Association of Licensed Multiple Retailers, and Roger Ryman, head brewer at St Austell Brewery. Last year's Beer Writer of the Year, Breandán Kearney, chairs the panel.

Entries and nominations are invited for nine categories. Each carries a prize of £1,000 for the winner and £500 for the runner-up, with the exception of the Corporate Communications category, where entries are submitted by companies rather than individuals and the winner receives a trophy. The categories are:

Molson Coors Award for Best Beer Writer - National Media

Adnams Award for Best Beer Writer - Regional Media

Fuller's 1845 Award for Best Beer Writer - Trade Media

Caledonian Brewery Award for Best Beer Communicator - Online

Shepherd Neame Classic Collection Award for Best Beer and Food Writer Badger Ales Award for Best Young Beer Writer

There's A Beer For That Award for Best Beer Broadcaster

St Austell Brewery Award for Best Beer and Travel Writer

Guild Award for Best Beer Writer – Corporate Communications

The deadline for entries is Friday 9 September and more detail, and entry forms, can be found at beerguild.co.uk/bgbw-awards-2016. Winners will be unveiled at our annual awards dinner on 1 December. We have created Twitter and Facebook accounts specifically for the awards, so please send relevant content that we can share to awards@beerguild.co.uk. Please follow us on Twitter @BeerWriteAwards and like us at www.facebook.com/BeerWritersAwards.

NEWS

- Congratulations to Jessica Boak and Ray Bailey for taking top prize in the Best Online Drinks Writer category at the Fortnum & Mason Food and Drink Awards. Their prize included a bumper hamper of goodies, all of them to be found at this rather swish grocers in the middle of London, where the Guild understands they will be doing all of their shopping from now on.
- Beer builds at Imbibe Live This year, writes

Susanna Forbes, I was entrusted with the Beer & Cider Hub at Imbibe Live, the trade show's first dedicated theatre for beer and cider tasting master-classes. With Mark Dorber as our Beer & Cider Ambassador and the majority of sessions having a Guild presence, many thanks to all who are helping us to bring an understanding of what goes into great beer to our on-trade audience.

For those of you able to make it to Olympia on July 4 or 5, here's a few highlights:

Imbibe Live's Wheat Beer Challenge —
Round 1 took place on 23 June, chaired by Mark
Dorber, with a panel including Fuller's John
Keeling, Brewer of the Year Jenn Merrick, and the
Guild's own Tim Hampson and Adrian Tierney
Jones. The finalists will pitch for the audience
votes in Brewers' Den, with two tickets to visit
Pilsner Urquell as well as a listing with some of
M&B's top pubs up for grabs.

Beer & food matching — with Warren
Geraghty. Galvin's executive chef and co-founder
of Galvin HOP pub group, guides you through the
perfect matches for dishes like Whipped Epoise
Cheese with Walnuts & Crisp Chicken Skin, and
Lamb Pastilla and Cinnamon Spiced Sugar.
Fuller's brewing maestro, John Keeling,
explains what goes into crafting a beer with
cellaring potential

Jamie Hawksworth takes you to Pilsner & Beyond, with the Czech Beer Masterclass, while Tim Hampson is MC for SIBA's all-star 2016 national small pack winners.

From Magic Rock to Heather Sour Ales via a classic from Elgood's, beer sommelier Jane Peyton's Masterclass takes on sour beers.

Among the boutique offerings at the Hop & Apple Bar: Irish punk brewers, White Hag, as part of Ireland Craft Beer's offering; Tiny Rebel Brewing Co, brewers of Cwtch, Champion Beer of Britain 2015, and SIBA's 2016 Brewery of the Year.

Gluten-free zone: CELIA, reveals its new draught and can alter egos, while UK newcomer Goa Premium Beer also puts in an appearance with Viking Ventures. Other names of note

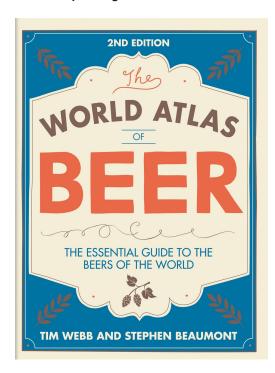
CALENDAR 2016

- Pre-GBBF event, Tattershall Castle, London, August 8
- Great British Beer Festival, London, August 9-13
- British Guild of Beer Writers awards and dinner,
 London, December 1

present include Adnams, Purity, Heathwick, Meantime, Crafted by Carlsberg & Instil Drinks. Finally, something that little bit different: cider hero Tom Oliver shares The Serpent, the unique collaboration between Brooklyn and Thornbridge and himself. Tom will be available for interview on the afternoon of 4 July.

Media are welcome and asked to register at live. imbibe.com. And any queries, do get in touch at susanna@drinkbritain.com.

• A New Edition of The World Atlas of Beer Guild members Tim Webb and Stephen Beaumont are very pleased to announce the upcoming publication of the fully revised, updated and expanded second edition of their World Atlas of Beer, appearing this September. The first edition received glowing reviews and went on to be published in 11 international editions in nine languages, selling in excess of 100,000 copies, and they promise that the new Atlas is not simply bigger, but also far better and more encompassing.



From 40 countries covered in detail in the first edition, the new *World Atlas of Beer* has pages dedicated to more than 60 nations with legitimate beer cultures extant or in development, plus mentions and sightings of a further forty. Among the countries added to this edition are Switzerland, Poland, Chile, Latvia, Hungary, India and South Africa.

Also new are the back page 'Enjoying Beer' section and the fault-identifying 'Bad Beer Guide', which seeks to equip beer drinkers with the tools to decide when to send back their fatally flawed pints. Newly added subsections provide additional practical information, from a treatise on German beer classification to a beer tourism guide to Asheville, North Carolina, and a language primer designed for the Czech beer hall to an essay on the origins of Japanese happoshu. Guild members who would like to see a review copy of The World Atlas of Beer, Second Edition should direct their inquiries to Karen Baker, Senior Publicity Manager, at karen.baker@octopusbooks.co.uk.

• Cask ale week: Thursday, September

22-Sunday, October 2. Cask Report
Seminar: Wednesday, September 21. Hoping you'll make the most of the opportunity when you're talking to editors and broadcasters over the coming weeks and months.lf you'd like any more info please contact Frances Brace 07432 692309 or Heather Ryland 07527 375847; twitter@caskaleweek.

WOMEN TO SAMPLE BREWSTERS' BEER WITH BRUNCH

ORGANISERS OF the Midlands' biggest keg beer festival have collaborated with the women and beer group, Dea Latis, to run a special Brewsters' Brunch, taking place at this year's Birmingham Beer Bash on Saturday 23 July 2016. The fringe event is dedicated to celebrating women in the brewing industry with tastings from three of Britain's top female brewers or 'brewsters'.

Michelle Kelsall from Offbeat Brewery in Cheshire, Gwen Sanchirico a native New Yorker now at Sacre Brew in Wolverhampton, and Sarah John from Swansea's Boss Brewing will be providing beers and sharing their experiences as women in the male dominated brewing industry.

Hosted by one of the UK's first female beer sommeliers and a Dea Latis' founding member, Annabel Smith, the Brewsters' Brunch is not a women-only event but the aim is to encourage women to go along from 10am to midday to enjoy the tasting of six beers brewed by women; the accompanying brunch will be provided by Peel & Stone, Birmingham's top independent bakery based in the Jewellery Quarter.

Annabel said: 'We're extremely excited to be a

part of this year's Birmingham Beer Bash. We set up Dea Latis in 2010 as a group of women united by our love for beer and the belief that it is too good to be enjoyed only by men and run events like this around the UK.

'Having worked in the beer industry for over 20 years, I have seen a huge shift in women's attitudes to beer. Thanks to the recent craft beer revolution there is much more information out there about styles of beer and great choice of ales. I think women feel more confident to ask about beers at the bar.'

Dea Latis recently conducted a survey of 600 beer drinkers, which confirmed that more women are regularly incorporating beer into their repertoire.

David Shipman, founder and organiser of Birmingham Beer Bash added: 'It's always been part of our stated aims that we want to help bring more of the best beer experiences to Birmingham. Working with Dea Latis to celebrate women in brewing does exactly that. Beer Bash is a great opportunity for men and women alike to try different styles, talk to brewers and enjoy some of the great beers from around the country. We hope that this fringe event will show what brilliant female brewing talent we have in the industry.'

Tickets, available from Eventbrite and birminghambeerbash.co.uk, cost £22.50 and include a flight of six beers and brunch as well as admission to the popular Saturday daytime session of the Birmingham Beer Bash.

BEER ACADEMY NEWS

Lookn' Good – The Presentation of Beer A TOPIC of much debate in the beer world

A TOPIC of much debate in the beer world is 'looks'; that being the colour, clarity and foam retention of beer. Influenced by the raw materials alongside dispense and serving mechanisms used, presenting a flawless beer to the customer every time is no mean feat. What influences the appearance of beer? Why does foam last longer in some beers than others? How should beer be poured? Prof. Charlie Bamforth of UC Davis will answer these questions and more in conducting a talk on the Presentation of Beer and Q&A session. A man who needs little introduction in the brewing world, any professional brewer, home brewer or enthusiast alike is sure to have read one of Charlie's books or articles. An industry shaping figure, Charlie has influenced

the scientific principles and understanding of the brewing process, leading the way for better beer and brewing practices.

Crate Brewery based in Hackney Wick have been kind enough to host Charlie for the evening of July 7. Hackney Wick is home to the creative and innovative. Queen's Yard plays hosts to both Crate Brewery and Howling Hops Brewery, with the resurrected Truman's Brewery just over the canal. For further information and to book your free place go to www.ibd.org.uk/events/list-events/3128/lookn-good-presentation-of-beer-london-england.

Game of Beers, Season 6, Episode 4: Quality, London, England

THIS IS an evening not to be missed by any professional brewer, home brewer or enthusiast alike as two titans of the brewing world will be in London together for one night only. With winter receding for another year and the White Walkers still remaining north of the wall, this double act includes Prof. Charlie Bamforth of House UC Davis and Prof. David Quain of House UoN. Fresh from being an outcast over the pond in Castle Black, former northerner Charlie will be presenting on Beer Quality. Travelling back from sunny Westeros, David will be presenting on Draught Beer Quality. With both topics being hot issues of the current known realm this is your chance to listen to the latest research and information on the subject matters and the time to pick the brains (metaphorically) of these two seasoned warriors.

In conjunction with UBREW, which is in SE16, presented on the night of July 21 will be two special ales from their respective Houses:

•BAMF ale: A well-balanced ale with distinct dry hop character and long lasting head.

•HMFIC ale: A powerful blonde ale with light ester notes to provide a full character.

Go to www.ibd.org.uk/events/list-events/3127/ game-of-beers-season-6-episode-4-qualitylondon-england for more information and to book your free place.

More details of other events and courses can be found at www.beeracademy.co.uk.