



## NEWSLETTER

June 2017

### NEWS FROM THE GUILD

#### GUILD MEMBERS MEET THE EDITORS



In the Guild's first 'Meet the Editors' event, three editors shared valuable insights and advice with a group of 20+ members.

Ed Bedington of the Morning Advertiser, book publisher Jo Copestick and Keith Miller of the Daily Telegraph explained how they worked with freelance writers and PRs before taking questions from the floor. Common themes emerged from their advice, most notably the need for writers and PRs to do their research before sending in a pitch to make sure their suggested article is targeted at the publication's readers.

The evening event, held at the Blue Posts in Soho, was organised by the Guild as part of its continuing mission to offer its members more valuable help and advice in developing their beer communication skills.

---

## UPCOMING GUILD EVENTS

### Guild AGM

Hear from the Guild's Board on achievements over the past year and plans for the future, meet fellow Guild members and network over a beer and refreshments (kindly provided by Heineken).

All members are invited to attend (though only full members may vote). If you are planning to attend, please email [secretary@beerguild.co.uk](mailto:secretary@beerguild.co.uk) by Friday 16 June.

**Date & time:** Wednesday, 21 June, 6.30 - 9.00 pm

**Venue:** The Marylebone, 93 Marylebone High St, London, W1U 4RE

### Beer and Food Masterclass



We are delighted to present our first Beer and Food masterclass, run in conjunction with the Guild of Food Writers.

Mark Dredge (*pictured above left*) award-winning author of *Cooking with Beer* and *Beer and Food*, will talk about cooking with beer – the principles, pleasures and pitfalls. During this evening masterclass, Mark and Guild of Food Writers chef Christopher Trotter will prepare three dishes using beer as an ingredient, as well as matching each with a beer.

Guests will be able to taste all the dishes prepared, with a sample of the beer, and the informal session will allow for plenty of questions about cooking with beer, and matching it to food. This is an excellent opportunity to learn more about the place of beer in the kitchen, and on the dining table, from one of the leading experts on the subject.

**Date & time:** Monday 10 July, 6.30 - 8.30pm

**Venue:** Westminster Kingsway College, Vincent Square, London SW1P 2PD

**Cost:** The event is free of charge to members.

To reserve your place, please email: [secretary@beerguild.co.uk](mailto:secretary@beerguild.co.uk)



## Guild Summer Party

The Guild's traditional 'curtain raiser' to the Great British Beer Festival returns. All Guild members are welcome to enjoy a beer and a bite and to network with industry friends and guests. We are delighted to be returning to the Tattershall Castle, where we held this event last year, with thanks to Stonegate Pubs for their generous hospitality.

**Date & time:** Monday 7 August, 6.30 - 9.00pm

**Venue:** Tattershall Castle, Victoria Embankment, London, SW1A 2HR

If you are planning to attend, please email [angie@cask-marque.co.uk](mailto:angie@cask-marque.co.uk)

## Beer Ingredients Seminar



We are joining forces with the Brewery History Society for this one-day seminar on 'Ingredients in Beer'. Confirmed speakers include: Scott Williams, Williams Bros; Mike Cable, Wild Beer; Toast Brewing; Jenn Merrick, brewing consultant and Carl Heron, Crisps Maltings. The day will include a panel debate and a tour of the Thornbridge brewery.

We will be providing free transport between the brewery and Sheffield Station.

**Date & time:** Thursday 7 September (all day)

**Venue:** Thornbridge Brewery, Derbyshire

**Cost:** The event is free of charge to members.

To book your place or find out more please email: [secretary@beerguild.co.uk](mailto:secretary@beerguild.co.uk)





## **SAVE THE DATE: Annual Awards Dinner**

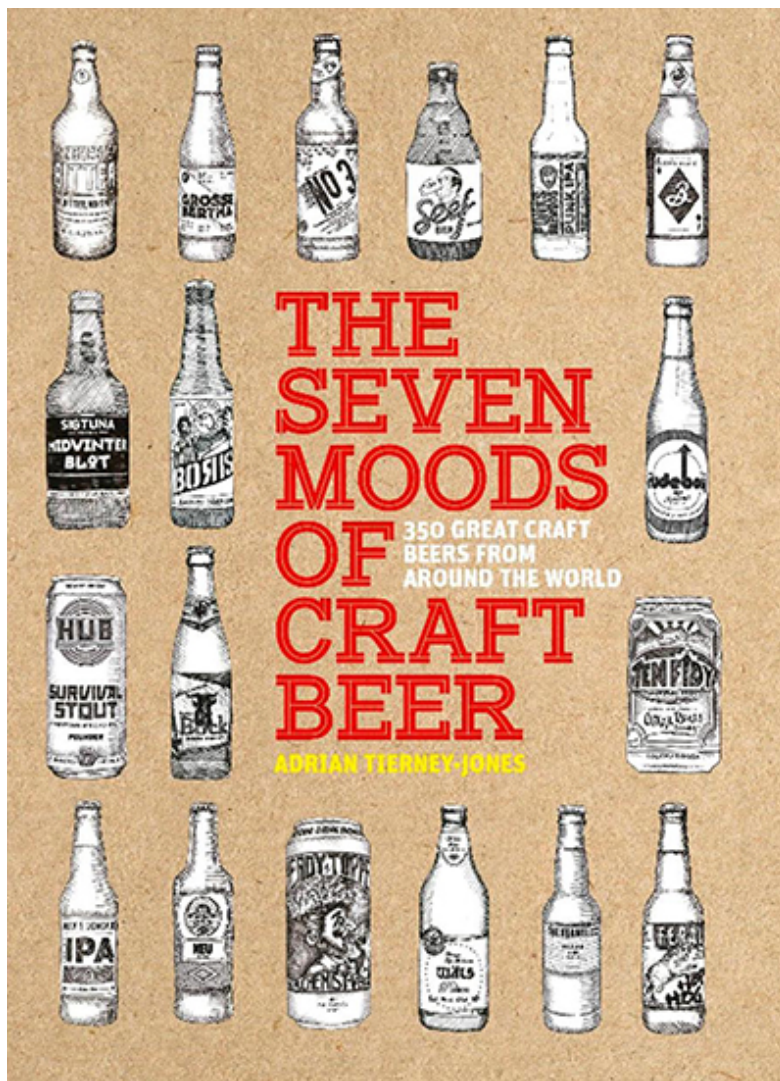
Wednesday, 29 November, returning to the Park Lane Hotel on Piccadilly, London.

## **OTHER EVENTS**

### **Launch of The Seven Moods of Craft Beer**

7 June, 5.00 - 7.00pm,

Craft Beer Co Clerkenwell, 82 Leather Lane, London EC1N 7TR



Author Adrian Tierney-Jones will lead a tasting of four beers from his latest book, *The Seven Moods of Craft Beer*, talk about the idea of moods and beer and generally engage in beery chit-chat. There will also be the chance to buy a copy of the book at the special price of £10.00 (rrp is £12.99).

## Beer Day Britain 15 June



Beer Day Britain instigator and Guild member Jane Peyton says, "This year, Beer Day Britain is the start of a long weekend of beer celebration 'Say Cheers To Beer' that ends with Father's Day on 18

June. Thousands of pubs, brewers, and retailers are participating with special events, celebration ales from a number of breweries including Brewster's, Yeastie Boys and Thornbridge, beer festivals, and brewery open days. "

The focus of Beer Day Britain is the National Cheers To Beer at 7pm when people raise a glass and say 'Cheers To Beer' then post a message on social media with the aim of trending on Twitter (#CheersToBeer).

## **Ron Pattison's Macbeth Tour - Delving into Scottish Beer**

### **1 July, 8.30 - 10.30pm**

As part of his Macbeth Tour, highlighting his new series of published books, world renowned beer historian Ron Pattinson will be coming to Sheffield to showcase the wonderful myriad of Scottish beer styles.

Hosted at Hop Hideout, Ron will share his research on historic Scottish styles and focus specifically on the story of Scottish IPAs and Scotch ales. The talk will then be followed by a Q&A and tasting option - for any novice or pro brewers, bring along your recreated beer for Ron and the group to try! Please get in touch for tickets and if you'd like to bring a beer, we can then supply you with the recipes to pick from.

You can visit Ron's blog at: [barclayperkins.blogspot.co.uk](http://barclayperkins.blogspot.co.uk)

Tickets are only £20pp with a welcome drink on arrival 8.30pm to 10.30pm. Tickets can be bought [HERE](#)

Any Guild members who would like to attend, please contact: [hophideout@gmail.com](mailto:hophideout@gmail.com) for complimentary tickets.

Hop Hideout, Beer Shop & Tasting Room, 448 Abbeydale Road, Sheffield. S7 1FR.  
[www.hophideout.co.uk](http://www.hophideout.co.uk) / [@HopHideout](https://twitter.com/HopHideout)

## **Imbibe Live 2017**

### **3-4 July, London Olympia**



Guild members take centre stage at this year's [Imbibe Live](#) show. With Mitch Adams at the helm as Beer Ambassador alongside beer & cider editor Susanna Forbes, Pete Brown tackles How to Build a Beer List, beer sommelier Jane Peyton returns with the second instalment of the Sour Salon, and the award-winning brewing duo Judith and Susan Boyle flit across the channel to cover the dynamic Irish brewing scene.

Adams squares up to Cider Ambassador Tom Oliver to see whether beer proves the superior match to cider with a taster menu of pub classics. Beer sommelier and Imbibe Educator of the Year Annabel Smith acts as the MC for for Imbibe Live's new competition, The Tapsters, designed to find the nation's best beer & cider team, with Adams and Brown joining the expert judging panel. Meanwhile Craft Beer Channel's IPA aficionado Jonny Garrett referees the final of this year's Imbibe Live beer competition, The IPA Challenge.

Add in over 100 beers on show, the return of the popular Hop & Apple Bar, appearances from the likes of Yeastie Boys, Tiny Rebel, Wild Card, several beer debuts and a brewing delegation from North Carolina, and it's going to be a busy couple of days.

Visitor registration is [open](#), and press information is available from marketing manager, Amy Seabrook, [amy@imbibe.com](mailto:amy@imbibe.com), 020 8910 7857

**Uppers & Downers festival**  
**13 September, Brew by Numbers, Bermondsey**





Chicago's Good Beer Hunting is bringing its popular Uppers & Downers festival of coffee beers to the UK, showcasing collaborations between 14 of the UK and Ireland's finest brewers and roasters.

Uppers & Downers is a collaborative coffee beer series of events created by Good Beer Hunting's Founder and Director Michael Kiser and World Barista Champion Stephen Morrissey, with the goal of focusing on coffee as a speciality brewing and blending ingredient with origin. Brewers involved in the collaborations include Beavertown, Cloudwater, Magic Rock and Boundary.

Tickets are £35 each (plus booking fee) and include a pour of each collaboration, a one of kind Uppers & Downers glass and a Good Beer Hunting goodie bag. They can be purchased via Eventbrite [HERE](#)

---

## WELCOME TO THE GUILD: NEW MEMBERS



### Robert Parker

Richard runs Beer & Brew, a Brighton-based company that aims to help people understand and enjoy beer. They offer tours, tastings and social events open to all and private events, as well as offering consultancy and training to pubs and restaurants. Robert is a Beer Sommelier and has a passion for beer tasting, sharing his knowledge in a fun and entertaining way and making really good beer accessible as possible.

---

## NEWS FROM MEMBERS



## Beer Writers Dozen from Beer Bods

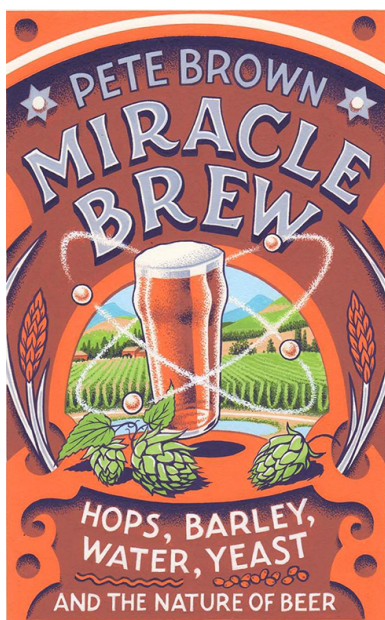


Well done to Guild member Matt Lane, whose company Beer Bods has put together a 'Beer Writers Dozen' case for the summer.

Beer Bods asked 12 of the UK's best beer writers, including a number of Guild members, to pick a beer we should all be drinking this summer. The result is, they say "one of the best mixed cases we've ever put together. We knew we could rely on them."

The case, which costs £36, comes with a booklet containing a few words from each writer on why they picked their beer. And 5% of sales are being kindly donated to the Guild. What's not to like...?

Details of the Beer Bods Beer Writers Dozen can be found [HERE](#)



### ***Miracle Brew* from Pete Brown**

Pete Brown's *Miracle Brew* is out now. He tells us, "This is my eighth book, and my first that's specifically about beer since 2009's [Hops & Glory](#). If I've written travel books and history books about beer before, this is a science and nature book about beer, with a bit of travel and history thrown in for good measure. It begins with the observation that beer is the most popular alcoholic drink in the world, and yet few people know what it's made of. It then goes around the world exploring the nature of hops, barley, yeast and water, and the miraculous way they come together to create beer.

"I decided to forget all I thought I knew about these ingredients at the start of the book and I was right to do so. What I thought I knew was at least partially wrong, and the true story is nothing short of astonishing. I only hope my writing has done justice to the incredible source material."

*Miracle Brew* is [available on Amazon](#) and all good

## City of Ale success



**If you missed the 7th City of Ale in Norwich this year, get next year's into your diary now – 24 May 2018.**

This year's 10-day celebration of local brews involved 43 city pubs, 36 breweries, 205 events, 250 different ales – and 30,000 pints. Guild members Roger Protz, Adrian Tierney-Jones, Cheryl Cade and Jules Gray were among the presenters at some first class beer events, where they were joined variously by head brewers from Lacons, Adnams, Woodfordes, St Andrews. Some of the other highlights include:

- A special City of Ale collaboration brew between Norfolk Brewhouse and Poppyland used ingredients resurrected from the past. The beer, Chevallier Gold is extremely limited edition, so hurry to Norwich you want to try it!
- The Wig & Pen hosted a festival of 16 different beers brewed with Maris Otter malt from the local Cris Maltings
- The Plasterers Arms held a Fem.Ale event with beers from female brewers
- 30 farmers attended a grain to glass seminar and tutored tasting led by Roger Protz

Congratulations to City of Ale founders Dawn Leeder from PintPicker and Phil Cutter of the Murderers Arms pictured above with Roger Protz (centre).

---

## Beeson joins the Morning Advertiser



Guild member James Beeson has joined the team at the *Morning Advertiser* as a food & drink reporter. James is actively looking for stories that are of interest to the pub industry and can now be contacted at [james.beeson@wrbm.com](mailto:james.beeson@wrbm.com)

---

## Hop Hideout offers Guild member discount

Hop Hideout is offering Guild members a 15% discount offer on beer and cider ordered via Hop Hideout's mail order service. Please use discount code at checkout: **BGBW15**

**This offer is only for use for BGBW members.**

No current expiry date, though offer may be withdrawn at Hop Hideout's discretion at any point. Any queries please email Jules with BGBW in subject: [hophideout@gmail.com](mailto:hophideout@gmail.com)

---



### Our mailing address is:

British Guild of Beer Writers, 44 Hurst Road, Horsham, West Sussex, RH12 2EP  
[update your preferences](#) or [unsubscribe from this list](#)

---

This email was sent to <<Email Address>>

[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)

British Guild of Beer Writers · 44 Hurst Road · Horsham · Horsham, West Sussex RH12 2EP · United Kingdom

MailChimp

