EU DEBATE
Presents both sides of the argument

STRAWBERRY & LIME
UK-made Kopparberg now on draught

A SUNNY PUB GARDEN
Time to enjoy the outdoors at Wetherspoon

SO MUCH BEER
New brews added to our range of low- and no-alcohol beers
Table service?
Download. Order. Enjoy.

Use the Wetherspoon app
to order and pay from your table

1. Take a seat at a table and use our unlimited free Wi-Fi
2. Download the free Wetherspoon app
3. Order your food and drink using the app
4. Pay using credit/debit card, Google Pay, Apple Pay or PayPal
5. We will bring your food and drink to you
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Listening to the people who work on the front line is the key to business success...and democracy is the key to successful nations

I’m often asked by investors, students or would-be entrepreneurs to define the key ingredients of business success. Every year or so for the past decade there’s been no magic formula and that Wetherspoon is only as good as the quality of its pub managers. It is pretty clear that the main ingredient can be summed up in one word: listen. Successful businesses – and, indeed, entire countries – depend, above all, on the quality of decision-making. Good decisions, in turn, depend on a system which defines the key ingredients of success.

Success

At Wetherspoon, suggestions are reviewed at a weekly meeting which I attend with senior colleagues, along with a changing rota of pub managers. In my view, the key to a successful pub is to try to select the best ideas, and then work to run with. It’s not rocket science, but somehow it works.

Knowledge

To be fair, the approach isn’t unique to Wetherspoon. Some ideas are our own, yet we’ve also learned from visionaries like Sam Walton of Walmart. John Tipper of Richer Sounds is another. John is a founder of a highly successful company, who all emphasise the importance of listening to staff and customers – and of trying, however imperfectly, to improve working conditions.

What applies to well-run companies also applies to entire nations.

Tim’s Viewpoint

democracy

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What applies to well-run companies also applies to entire nations.

This tight-knit diaspora tried to subvert democracy? The UK’s 2016 referendum campaign was democratic, and the result was, in turn, the key to our success in getting a deal with the EU.

 Incorrectly

cynical

The wider cabinet is also stuffed with Oxbridge Remainees, such as Philip Hammond, Amber Rudd, David Gauke and Greg Clark. John Tierney, chairman of the pro-Remain kitchen cabinet has reneged on his manifesto commitments. They are trying to push through a ‘deal’ which keeps the UK tied indissolubly to the customs union, pays £39 billion to the EU and fails to assert control over UK fishing waters.

The Labour Party’s policies are worse, advocating a permanent customs union and, according to many of its MPs, a second referendum. They, too, have the EU in their pocket. The UK offers the EU another 12 months of waiting, but the EU is seeking to accrue more power to itself and is not going to give it away to Cameron... or to anyone else.

In the UK’s 2017 general election, the two main political parties promised to honour the referendum result. But even the tube minister and the pro-Remain kitchen cabinet have reneged on their manifesto commitments. They are trying to push through a ‘deal’ which keeps the UK tied indissolubly to the customs union, pays £39 billion to the EU and fails to assert control over UK fishing waters.
**TIME TO GO INTO EUROPE?**  
Dear Tim  
Really enjoyed the latest beer festival. Disappointed that no European brewers were represented, as I am fond of them, but all of the beers from the other world breweries were excellent. Now that you are opening more pubs in Europe, ie Dublin, are there any future plans, you have been having weekly French lessons for the last 16 years, so a good incentive to become fluent...

**SHORTAGE OF DRYERS IS A BLOW**  
Dear Sirs  
Congratulations on Wetherspoon winning the Loo of the Year Award (Wetherspoon News – spring 2019).  
The award is fully deserved. In all of the Wetherspoon pubs which my wife and I have visited, the toilets have been excellent and clean – a good indication of how your establishments are. Thank you. If I could make one observation, though: there are too few hand-dryers compared with sinks in many of your loss. It takes just as long to dry one’s hands (even with the excellent dryers you have) as it does to wash them. So, why so few dryers?

**FORTY YEARS AGO – A MARRIAGE AND A BIRTH**  
Dear Tim  
In 1979, two great events took place: you opened your first pub and I got married. Forty years on – and we’re all still going strong. My wife and I are great fans of your pubs and hotels, so help to celebrate our ruby anniversary, we are visiting 40 Spoons. Best wishes on our special year.

**JUST THE TICKET FOR BAR BROUHANA**  
Dear Tim  
After spending much time visiting Wetherspoon’s pubs around the country, I can testify that I may have a solution to the sometimes ‘hit or miss’ order in which you are served at the bar.  
No matter how good bar people are, they are not always able to decide who is next from a sea of faces standing at the bar, especially when some bars are so long. Following the practice of some supermarket and retail outlets, the use of numbered ticket machines to provide a footpath way of ‘who is next’ would be a godsend to many customers and stop them feeling agitated towards fellow customers.

I am sure that the small expense of installing these plastic units would greatly improve the experience for all. Why not trial it at some of your outlets and then ask the bar staff the outcome? I am sure that it would take away a lot of hassle which they sometimes experience.

I would like to hear your thoughts on the matter, but please give it some serious consideration.

Brian Balfour  
(sent via e-mail)

**I'M HAGGLING FOR HAGGIS**  
Dear Tim  
I was at The Justice Mill (Aberdeen) and had the traditional Scotch breakfast. It was so much nicer than the ‘traditional’ one in England, with a lovely potato scone and haggis, rather than the American interlopers – hash browns. You should try it in England – I reckon it would catch on.

Dean Whitaker  
(sent via e-mail)

**MAKE ROOM FOR NON-SURFERS**  
Hi  
I would love a reply and a change of heart. I have booked your hotel rooms only online. As an elderly person who does many holidays, I have never come up against this barrier before and have travelled worldwide. I, and many people like me, do not use a computer.

Recently I phoned The Thomas Ingoldsby Hotel (near Canterbury) to book two rooms. There were available, but they could not take phone bookings, so you lost a booking and I lost a trip.

Mr R Hayes  
Walworth, London

**LETTERS**  
**I WONT VOTE FOR BLOATED AMERICAN**  
Dear Tim  
It’s nice to see you shaking up the breakfast selection on the new menu. Great to have smaller versions of several of your meals too. I would love to see a small version of the ‘American breakfast’. The standard size is not for the faint-hearted, so a variant (half the size) would be great.

Tim replies: Ireland is going well, so maybe France next, but there are no imminent plans. I’ve been having weekly French lessons for the last 16 years, so a good incentive to become fluent...

**FOUR CAKES GOOD; TWO CAKES BAD**  
Dear Sir or Madam  
I was devastated to read in Wetherspoon News that one of the most favourite breakfasts (including mine) is being reduced to ‘two smaller’, suggesting ‘four’ is too many ‘American pancakes’. On behalf of all American pancake-lovers, please, please, increase the price, rather than reduce the size.

Yours hopefully  
Mrs J E Lowe  
Newark, Nottinghamshire

**RECEIPTS ARE JUST THE TICKET**  
Dear Tim  
I am wondering why you have stopped issuing receipts for meals at your pubs. Twice now, I have ordered meals with side dishes, but all of the beers from the other world breweries were excellent. It was so much nicer than the ‘traditional’ one in England, with a lovely potato scone and haggis, rather than the American interlopers – hash browns. You should try it in England – I reckon it would catch on.

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Yours sincerely  
Brian Balfour  
(sent via e-mail)
The great taste of summer cider, previously enjoyed only in bottles, is now available on tap at your local Wetherspoon.

Kopparberg premium cider with strawberry and lime (4.0% ABV) is being served on draught at our pubs. Like summer in a glass, a splash of fresh strawberries in apple juice and a squeeze of tangy lime, Kopparberg Strawberry & Lime cider is perfect for the summer.

Fred

Wetherspoon’s customers have been enjoying Sweden’s Kopparberg cider since 2005, after a suggestion by employee Fred Gibson, who worked at The Montagu Pike, in central London. Sweden’s number-one cider was brought to his attention by the numerous Swedish customers at that pub, where Wetherspoon first served the product, before offering it in all pubs across the UK. Within two years, our pubs were selling more Kopparberg than sold in its entirety in Sweden! Britain’s continued love of the popular fruit ciders was a major factor in the company’s decision to start production in the UK two years ago, a dozen years after its launch at our pubs.

Happy

Peter Bronsman, owner and managing director of Kopparberg Breweries, remembers that early introduction in Wetherspoon pubs. He said: “Wetherspoon supported us in 2005 and, from the start, we had a very happy relationship. That partnership has helped us a lot, over many years. “That first order of our bottled cider, in May 2005, was something new for the UK. Wetherspoon was one of the very first to sell our product.”

Speaking about the current launch of Kopparberg on draught at Wetherspoon, Peter said: “Now, it is time for Wetherspoon to take an even bigger volume – and we are very excited about this. “We watched the Spanish market closely, particularly those areas popular with British tourists, and know that the UK people love our fruit cider on draught.”

Brexit

Peter continued: “Two years ago, we invested in our big factory in Somerset, a long-term plan, with Brexit in mind, and a good move for us. “We can produce big volumes, without big transport costs, as there is no need to ship. “The region is full of traditional English cider-making, yet the fruit ciders which we are producing, something new and modern, are certainly what the people seem to like.”

Two Kopparberg bottled ciders are also still available, including strawberry & lime, as well as mixed fruit cider. Bursting with blackcurrants and raspberries, Kopparberg mixed fruit cider is rich and indulgent, with an effervescent energy, best served cold over ice.

The Kopparberg Story

The founders of Kopparberg town originally came for its copper reserves, the name translating directly as ‘copper mountain’. The town’s many traditional red houses are painted with Falu Rödfärg, a colour made from copper pigment. In retrospect, it was the local water which turned out to be the main source of wealth.

The brewery still stands on the original site where it was built and originally founded in 1882 by 36 regional brewers, while the town’s mining is long gone. Many generations of local families have worked for Kopparberg Brewery and, to this day, it remains the main employer for the town’s 4,000 people. Kopparberg Brewery was re-established in 1994, when a local newspaper told the story about an empty little brewery in the town of Kopparberg, Sweden, which caught the eye of Peter Bronsman as he was sitting in his Gothenburg office. The article fuelled Peter and his brother Dan-Anders’ life-long ambition to own and run a national champion brewery, so they bought it and hired 12 local people to get things started. After a disastrous fire in 1995 which burned down most of the brewery, they were undeterred. Instead of closing down, they decided that this was when Kopparberg would really start its business. Kopparberg is now sold in more than 30 countries worldwide.
AWARDS

ROCHDALE

RILEY SAYING SOMETHING, AS REGAL TEAM WINS CIDER AWARD

Pub manager Chris Riley and his team at The Regal Moon are celebrating success with a Campaign for Real Ale (CAMRA) award. The pub in Rochdale has been voted, by members of the Rochdale, Oldham and Bury CAMRA branch, as ‘branch cider pub of the year’, for 2019. With two dozen real-cider pubs listed in the area, competition was tough; however, The Regal Moon was named winner for the first time this year. Chris (pictured right) said: “I am absolutely chuffed to have won this title and thank the local CAMRA members for their support.”

Among the regular cider range at The Regal Moon are Westons Old Rosie, Gwynt Y Ddraig Black Dragon, Thistly Cross and Orchard Pig.

Mike Robinson (pictured left), CAMRA Rochdale, Oldham and Bury branch cider representative, said: “Our branch cider pub of the year award is given to the pub which best promotes and encourages the sale of quality real cider and perry. “The Regal Moon has consistently provided a varied range of excellent ciders throughout the year. “Importantly, the staff aim always to serve the ciders from the fridge at a temperature more akin to cellar temperature, rather than the much lower temperature associated with bottled beers and lagers. “This enables the complex flavours in real cider to be appreciated by customers.

“During Wetherspoon cider festivals, The Regal Moon is also unique in being the only Wetherspoon pub in the area to stock and sell the full range of festival ciders at the same time.”

Chris (pictured right) said: “I am absolutely chuffed to have won this title and thank the local CAMRA members for their support.”

ROCHDALE CIDER AWARD

RILEY SAYING SOMETHING, AS REGAL TEAM WINS CIDER AWARD

Our two pubs in Watford were both recognised at the annual Service Excellence Awards 2019 run by Watford Business Improvement District (BID).

The awards, which celebrate Watford town centre businesses for excellence in customer and client service, announced The Moon Under Water as winner of the ‘best pub’ category.

Kwame Tefe, pub manager at The Moon Under Water, pictured (centre) with duty manager Mark Tavkins (right) and team leader Jamie Louri, said: “We are absolutely thrilled to be voted by the public as the best pub in Watford.

“This is the second time in the three years of the awards that we’ve won this title – and it is a great achievement.”

Under Water as winner of the ‘best pub’ category.

Watford BID was set up in April 2016 and sees a diverse range of businesses in the town centre join forces for the greater good of the town, aiming to improve the town centre.

CUMBERNAULD

(CARRICK) STONE THE CROWS: JORDAN IS YOUNG SCOT 2018

Bar associate Jordan Daly has received prestigious recognition for his outstanding contribution to society… and his own community.

Jordan, who works at The Carrick Stone, in Cumbernauld near Glasgow, was named “Young Scot of the Year” for 2018. As well as the overall winner award, Jordan also won the ‘Enhancing Education’ award, sponsored by Skills Development Scotland.

The accolades were part of the highly prestigious Steven Brown and Sunday Mail Young Scot Awards 2018, now in their 13th year, showcasing the incredible stories of inspiring young people. Jordan is the co-founder of the charity Time for Inclusive Education (TIE) www.tiecampaign.co.uk, helping to change attitudes towards vulnerable and marginalised young people.

A Scottish campaign group founded in June 2015, TIE has one very simple aim: to combat homophobia, biphobia and transphobia in schools, with LGBT-inclusive education.

The First Minister, Nicola Sturgeon, joined the evening of celebration to present Jordan with the Young Scot of the Year award (pictured).

Louise Macdonald, chief executive of Young Scot, said: “Huge congratulations to all of the deserving winners, finalists and nominees from across Scotland who have demonstrated the power, strength and love which the young people of our nation give to society.

“The Young Scot Awards celebrate some of Scotland’s most inspiring young people who have made their communities so proud.”

Jordan said: “The nomination for the award came very unexpectedly. It is lovely to be recognised for the work we have done in Scotland. I’m very proud of what we are achieving and my role in that.

“To receive such a prestigious award, accepting it as a young, openly gay man, I believe, also sent a strong message of hope to other young LGBT people.”

The Colombia Press’s door team was also recognised in the ‘security/door staff’ award category, winning that title, while the pub’s kitchen manager, Elle Campbell, was commended in the ‘excellent employee’ category, having been nominated by colleagues.

Costaki Evangelides, shift manager at The Colombia Press, pictured with Elle, said: “Elle has worked for the company for several years and, more recently, took on a new job role in the kitchen, with brilliant results.

“She has worked hard, trained a great team from scratch, to have her behind her, and is an integral part of the success at the pub.”

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Two Wetherspoon pubs in Sheffield city centre have been recognised, once again, at the annual Best Bar None awards 2019/2020. Congratulations to The Bankers Draft team, which scooped the prestigious ‘best pub’ title, up against tough competition, including previous Wetherspoon winner The Benjamin Huntsman. The Bankers Draft, managed by Jonathan Atkinson and Terianne McHale, was also named as runner-up in the ‘best chain’ category. The People’s Choice (pub) title was won by The Benjamin Huntsman, winning the public’s vote as best pub in Sheffield. Congratulations to pub manager Jordan Firth and the team.

Wetherspoon’s area manager, Hudson Simmons, said: “Once again, our teams did exceptionally well, even competing against each other, and Wetherspoon kept the crown!”

The Wetherspoon cider festival is also always eagerly anticipated – for its cider selection. Fish and chips and currants provide such venue is all about the quality of their real ale, in which both pubs excel.”

The Bluecoat has featured 17 times, 15 of which have been consecutively, while The Church House has featured 14 times. “Both of these pubs have a good history of receiving awards and appearing in CAMRA’s flagship publication – Good Beer Guide.”

The Bluecoat has supported their local CAMRA members.

A RED-LETTER DAY FOR BLUECOAT, WHILE GOD’S IN THE DETAIL AT CHURCH HOUSE

Two Wetherspoon pubs, in and around Rotherham, have gained recognition from their local Campaign for Real Ale (CAMRA) branch. The Bluecoat (Rotherham) was named runner-up for ‘town pub of the year’ 2019, for the second successive year, while The Church House (Wath-upon-Dearne) won ‘most improved’ for 2019, as well as the ‘pub of the season’ award for winter 2018/19.

At The Bluecoat, holding pub manager Beth Burns is pictured (left) with shift leader Laney Smith receiving a certificate at a special presentation evening, from Paul Redfern, pubs campaigns, Rotherham CAMRA branch. Beth said: “There is a lot of competition in the area, so we are very pleased to win this award again. We also very much appreciate the support of our local CAMRA members.”

The Bluecoat offers 10 ales at all times, including seven ever-changing guest ales, as well as three real ciders. Among the local beers are those from Welbeck Abbey, Kelham Island and Charity.

Olympic gold medallist Mark impresses with floor routine

Floor associate Mark Claffey is a gold medal-winning Olympian – and everyone at Wetherspoon is very proud of his sporting achievement. Mark, 30, who works at The Forty Foot (Glenrothes) and is a member of Team Ireland, achieved his gold at the Special Olympics World Games, in Abu Dhabi, playing golf.

Mark joined the company in January 2017 and listed a variety of sports among his hobbies, including basketball and tennis, as well as golf. He won a silver medal at the Special Olympics World Games 2003, in Dublin, in basketball – and has now added a gold medal for golf to his remarkable collection.

When he arrived home from Abu Dhabi, along with 90 other Team Ireland members, who’d collected 86 medals across 12 sports, Mark told The Irish Times newspaper; “It was really the most incredible experience and I was so happy to win that gold.

I had great fun over there … Abu Dhabi was very good, it was very hot. I had to drink loads and loads of water, because you had to be healthy.”

Mark’s mum, Brenda, added; “We went out there with no real expectations of him coming back with any medal, because it was against people on the world stage. He was ecstatic, and we were ecstatic too. It’s a fantastic achievement by him. We’re delighted.”

Mark’s pub manager, Filip Mordak, said; “Mark is a very valuable and popular team member, for both colleagues and customers alike. We are all so incredibly proud of him and his golden achievement.”

AWARDS

SHEFFIELD

SHEFFIELD PUBS SHARE PRIZES

GLENROTHES

THE GOLDEN ACORN KNOWS ITS ONIONS ABOUT APPLES

The Golden Acorn (Glenrothes) has received an award from members of the local Campaign for Real Ale (CAMRA) branch – for its cider selection.

The pub was judged as joint third in the Kingdom of Fife CAMRA Cider Pub of the Year competition 2019.

Pub manager Jonny Stewart, who took over at the pub and hotel in September 2018, said: “We are pleased to be named among the best cider pubs in the area and thank our CAMRA members for their support.”

The competition, which the pub won in 2015, sees branch members nominate their ‘cider pub of the year’, with nominations shortlisted and then judged, before the results are announced.

The Golden Acorn serves three real ciders at all times, including Thistly Cross Whisky Cask, Weston’s Old Rosie and Rosser’s Pig, as well as OwYnt Y Ddraig Black Dragon Welsh Cider.

The Wetherspoon cider festival is always eagerly anticipated here and well received.

DUN LAOGHAIRE

OLYMPIC GOLD MEDALLIST MARK IMPRESSES WITH FLOOR ROUTINE

DUTY MANAGER GARY PAT BaSon

OLYMPIC GOLD MEDALLIST MARK IMPRESSES WITH FLOOR ROUTINE

The Bluecoat serves two permanent beers, Abbot Ale and Greene King IPA, at all times, as well as three guest ales, including those from local breweries Acorn, Elissa, Ousset and Great Heck. Shift Manager Claire Duggan is pictured receiving a certificate from Paul Redfern, at The Church House, with fellow CAMRA members.

Paul said; “For 2019, The Bluecoat has received the ‘town runner-up’ award, while The Church House has merited the ‘most improved’ award, as well as being judged the ‘pub of the season’ for winter 2019.

“Both of these pubs have a good history of receiving awards and appearing in CAMRA’s flagship publication – Good Beer Guide.”

The Bluecoat has featured 17 times, 15 of which have been consecutively, while The Church House has featured 14 times.

“Venues are judged on a variety of aspects for our awards, including atmosphere, style, décor, hygiene, service, welcome, community focus, sympathy with CAMRA’s aims and value for money, but, above all, on the quality of their real ale, in which both pubs excel.”

Two Wetherspoon pubs, in and around Rotherham, have gained recognition from their local Campaign for Real Ale (CAMRA) branch. The Bluecoat (Rotherham) was named runner-up for ‘town pub of the year’ 2019, for the second successive year, while The Church House (Wath-upon-Dearne) won ‘most improved’ for 2019, as well as the ‘pub of the season’ award for winter 2018/19.

At The Bluecoat, holding pub manager Beth Burns is pictured (left) with shift leader Laney Smith receiving a certificate at a special presentation evening, from Paul Redfern, pubs campaigns, Rotherham CAMRA branch. Beth said; “There is a lot of competition in the area, so we are very pleased to win this award again. We also very much appreciate the support of our local CAMRA members.”

The Bluecoat offers 10 ales at all times, including seven ever-changing guest ales, as well as three real ciders. Among the local beers are those from Welbeck Abbey, Kelham Island and Charity.

Olive Crowe, shift leader at The Church House, added; “As part of the new management team at the pub, we have been working hard over the past 18 months – to receive this accolade is great recognition.”

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The Wetherspoon cider festival is always eagerly anticipated here and well received.

Duty Manager Gary Paterson (left) is pictured with CAMRAs Jim Brande (Scotland and Northern Ireland co-ordinator for apple cider).
Always looking to bring new drinks to our range and introduce different products from around the world, Wetherspoon is once again bang on trend. We have added Australia’s number-one kombucha to our range of soft drinks.

Remedy Kombucha is a flavoured sparkling low-Calorie soft drink (25 kcal), with no sugar, naturally 100 per cent vegan and gluten free.

Imported from Melbourne, Australia, it is now available at Wetherspoon in both cherry plum and ginger lemon flavours.

**Health**

Kombucha, a mildly fizzy, slightly sour drink, has become popular with the health-conscious and those seeking an alternative to processed fizzy drinks which are often loaded with sugar or artificial sweeteners.

Try Remedy Kombucha at your local Wetherspoon.

The tea brew is transformed incredibly, by a natural fermentation process, into a living, cultured tonic.

What is kombucha? It is a non-alcoholic drink made from sweetened tea and a specific culture, known as a scoby – which stands for ‘symbiotic community of bacteria and yeast’.

The healthy bacteria and yeasts convert the sugar into ethanol and acetic acid.

The acetic acid is what gives kombucha its distinctive sour taste. If you are thinking that it is yet another new fad, think again. People around the world, particularly throughout eastern Europe and Asia, have been making and enjoying kombucha drinks for thousands of years.

Spices

Carefully selected seasonal fruits, roots and spices are then added to make the different flavoured varieties.

Never heard of it? Never tasted it before? Try Remedy Kombucha at your local Wetherspoon.

Metal hardcore band Black Coast is a ‘big noise’ on and off the stage, as well as a huge Wetherspoon fan.

Hailing from Stoke-on-Trent, the band members have contributed a big stir in the rock world and gained support from several rock publications, including Metal Hammer and Kerrang, since forming in January 2016.

They have toured the UK several times already, including earlier this year, during March and April.

On their much-loved road trips, the guys have certainly developed their love for Wetherspoon pubs.

Pictured (left to right) at The Reginald Mitchell (Hanley) are Joe Mayer (guitar), Jack Beardsall (bass), Charlie Hewitt (vocals), Scott Pinnington (guitar) and Matt Clarke (drums).

Charlie said: “When we’re on tour, we like nothing more than to go and dine in a good old Wetherspoon. ‘As a touring band, you’ve gotta find that pint-and-burger deal and a place that’s always good for a laugh.”

Kris said: “We are thrilled and proud that the blue plaque for Billy Purvis, Newcastle’s ‘Jester of the North’, has been unveiled at The Quayside.

The band members have enjoyed great-value Wetherspoon food and drink (sometimes coffee, although, on occasion, ordering too many pints and not enough food!) and have selected their top-10 Wetherspoon pubs.

Keeping with tradition, in reverse order, from 10th to second place: The Red Well (Wellingborough); Stick or Twist (Leeds); The Waterhouse (Manchester), The Henry Bessemer (Workington); The Sir Richard Owen (Lancaster); The Booking Office (Edinburgh); The Ice Wharf (Camden); The Gold Cape (Mold); The Cordwainer (Northampton).

It’s no surprise that the band’s favourite Wetherspoon is their home city pub, The Wheatsheaf (Stoke-on-Trent).

Charlie concluded: “It’s gotta be the number-one for us, being our hometown and all.

‘We’re proud to say we’re Stokies and we’ve had pregig drinks with friends, fans and family many times there over the years.”

Follow Black Coast on Twitter/Instagram: @blackcoastuk
PLANT YOURSELF IN A SUNNY PUB GARDEN

Enjoy the better weather at any of our many pubs’ outdoor areas

Summer is here and it is time to enjoy the outdoors at Wetherspoon. Relax in any of our beer gardens at locations throughout the UK and the Republic of Ireland.

Most of our pubs offer an outside drinking area, from a pavement café-style space, decking, courtyard and roof terrace to beer gardens large and small.

GLOBE HOTEL
TUESDAY MARKET PLACE, KING STREET, KING’S LYNN, NORFOLK, PE30 1EZ

This pub and hotel retain the name of the building first recorded as The Globe Inn in 1650. It boasts a large garden at the rear of the premises to accommodate more than 250 diners.

Surrounded by mature trees and borders, extensive lawns attract even more customers, sitting on the grass during the summer months. Garden bench seating on a paved area offers dining tables and chairs.

Lit paving leads to a raised decking area with additional garden furniture, overlooking the River Ouse at the bottom of the garden.

THE MOUNT STUART
LANDSEA HOUSE, STUART PLACE, CARDIFF, CF10 5BU

This former two-storey dock building was built in the 1880s at Cardiff Docks. The pub is a striking and innovative development, set on two floors, with a first-floor external terrace boasting spectacular panoramic views of Cardiff Bay.

Partially under cover of the building's eye-catching gull-wing roof, outdoor dining tables and chairs are interspersed with potted trees and shrubs.

An extensive paved area, at ground level, accessed by glazed summer doors, provides bench-style tables and seating. As well as tubs with flowers and plants, mature trees also enhance this large outdoor space.

THE KING’S HIGHWAY
72–74 CHURCH STREET, INVERNESS, HIGHLAND, IV1 1EN

This pub is situated on the thoroughfare known in old charters as The King’s Highway to the North – Church Street was first referred to by that name in 1240.

Our pub and hotel, The King’s Highway, which opened on Church Street in 2001, had a new beer garden added to the site in 2018.

Garden tables and chairs can accommodate 40 diners in an enclosed outdoor space, decorated with shrubs in planters and hanging wall lights.

The former car park is all on ground level, with wheelchair access and excellent Wi-Fi coverage throughout.

TAFARN Y PORTH
5–9 EASTGATE STREET, CAERNARFON, GWYNEDD, LL55 1AG

This pub takes its name (the Welsh means 'Gate Inn') from its location close to the east gate into Caernarfon Castle – whose walls are visible from the garden.

Accessed by summer doors from the pub and set on three levels (with ramp and lift access for customers with disabilities), the garden boasts 20 booth seats, half of them under cover, as well as a mixture of high-top and dining tables and chairs.

There is a lazy lawn, paving and decking, climbing plants and troughs, old-fashioned lamp posts and large umbrellas, creating a lovely alfresco space.
AWARDS

BISHOP DEFROCKED AS MARE POOL ENDS ITS 11-YEAR RUN

The team at The Mare Pool celebrated success for the first time in the local Campaign for Real Ale (CAMRA) awards. The pub in Mere Green, managed by David Newell, was named Lichfield, Tamworth & Sutton CAMRA branch West Midlands Pub of the Year 2019, snatching the title from another Wetherspoon pub, The Bishop Vesey ( Sutton Coldfield), after 11 successive years.

Picture (left to right) are bar associate Joe Haigney, team leader Lucy Needham, Lichfield, Tamworth & Sutton CAMRA branch chairman George Greenaway, shift manager Jim Clinch, bar associate Emily Bennett and CAMRA member Bill Hardeman presenting the certificate.

Shift manager Jim Clinch, who is also a CAMRA member and the cellar champion at The Mare Pool, said: “This is the first time that the pub has won the award – and we are absolutely delighted. “We knew that the pub was doing well, as we were getting good feedback, but never expected to win. “When told we received 21 of the 28 votes, that was a big surprise... and fantastic. “More than a dozen branch members came to the presentation, which was lovely too.”

The Mare Pool serves 10 real ales at all times, including three permanent Wetherspoon choices, together with seven ever-changing guest ales, among them those from Slater’s Ales, Burton Bridge Brewery, Baytts Brewery and Oakham Ales.

George Greenaway, branch chairman, said: “This year’s judging involved some tough choices, particularly given that The Bishop Vesey was also a strong contender again for the award. “In the end, The Mare Pool was a clear winner, particularly given the sustained efforts made by cellar man Jim, who has led the way on improving ale choices and maintaining quality. “We extend our congratulations to all the staff at The Mare Pool for their efforts.”

PRESTON TWELVE TELLERS HAS A GOOD 12 MONTHS

The Twelve Tellers has been voted ‘Pub of the Year’ in the 2019 Preston Smiles Better Awards. Organised by the Preston Business Improvement District (BID), the awards are decided on by a public vote, with The Twelve Tellers, managed by Adam Coulson, coming out top of the Preston people’s poll for the best pub.

Shift manager Daniel McBride said: “This is the second successive year that we have won the award, which is brilliant, and shows that we must be doing something right. “The fact that the award is chosen via a public vote certainly makes it all the more special. “Thanks to everyone who voted for and supported us.”

More than 68,000 votes were cast by the public, across the 17 categories, including best bar, club, restaurant and market trader, with the top five or six in each invited along to a special presentation awards evening.

The annual awards ceremony celebrates outstanding achievement in retail and leisure, among the Lancashire town centre’s businesses.

PRESTON BID’s Mark Whittle said: “These awards are always hotly contested, with healthy competition among nominees – which is no bad thing.

“The city centre is awash with great people working very hard, in great businesses, and it’s good to recognise them publicly, they are the very reason why many people visit Preston.”

WEDDINGSPON: PRAISE FOR KNIGHTS TEMPLAR KNOT-TYING

Earlier in the year, consumer website MoneySavingExpert.com, in a ‘Weddings on a Budget’ feature.

Journalist Jenny Keefe provided more than 50 tips to cut the cost of dressers, venues, cakes and more, from the average estimated wedding cost of around £30,000.

Jenny wrote: “Who needs Windsor Castle when you can have Wetherspoon? Plus, this isn’t just any Wetherspoon – it’s a swanky pub in the heart of central London. Jenny is, of course, referring to The Knights Templar, our only licensed marriage venue, where you can get married and have your wedding reception, all at the stunning former bank venue.

MoneySavingExpert.com (the UK’s biggest consumer website, with around 4 million users a month) went on to detail our £4,500 all-in wedding package at the pub.

The wedding day includes a three-course sit-down meal, with wine, for a minimum of 100 guests, a sparkling Prosecco entrance (or after the ceremony, if preferred), flower displays, a DJ and wedding planner.

There are upgrade options for linen table cloths and chair covers, but, other than the couple’s own decorations, everything is included for that special wedding party.

The wedding party has full and exclusive use of the pub, until 1am on Sunday morning (for a Saturday wedding) or 12.30am on Monday (for a Sunday wedding) – although, due to licensing, children must leave the venue by 9.30pm on both days.

Note: The cost of the actual wedding ceremony is a separate fee and arrangements with the registrar, London Borough of Camden. Pub managers Jan and Gerry Swords have been hosting the ‘special day’ for numerous couples since the marriage licence was first granted in 2007.

Jan said: “We work together to make sure that everything is perfect on the day, from meal choices to the colour of the flowers in the displays.

“Our staff will decorate the tables and provide excellent service for a memorable occasion.

“We have hosted some absolutely fabulous weddings over the years and look forward to helping more couples to celebrate for many more years to come.”
FATEFUL TRAIN ENCOUNTER PUT US ON TRACK TO £17M

Wetherspoon has hit another amazing milestone on its charity fundraising mission. Staff and customers have continued their incredible fundraising efforts for CLIC Sargent and reached a fantastic £17 million – for children and young people with cancer.

Over the past 17 years, YOU have carried out countless fundraising events for the charity which provides practical, financial and emotional support to children and young people with cancer – and their families.

One of the highlights over the past few months was the national staff charity darts tournament which raised more than £200,000 and involved 515 pub teams. Congratulations to everyone involved, especially the 2019 winners J.J. Moon’s (Tooting).

The partnership between Wetherspoon and CLIC Sargent began when the company’s founder Tim Martin was on a train and sat opposite the then chief executive of the charity. They struck up a conversation – and Tim was inspired to launch a partnership, with an initial target of £100,000.

The relationship between Wetherspoon and CLIC Sargent has been great for our pubs and our customers. The opportunities for the pub teams and customers to do something amazing, while raising money and creating a great atmosphere in our pubs, show why the relationship works so well.

The funds raised made a huge difference to what we can do to support children and young people with cancer – and their families.

Support
CLIC Sargent is there from diagnosis onwards to provide grants, as well as help such as social workers who give practical and emotional support and Homes from Home where parents can stay during their child’s treatment.

Richard Marriner, Wetherspoon’s regional manager and the company’s charity representative, said: “The partnership between Wetherspoon and CLIC Sargent has been great for our pubs and our customers. Through CLIC Sargent, we have managed to host numerous events to raise money for a worthwhile cause.

Unique
Whether baking a cake, organising a quiz or a raffle, persuading someone to have their head shaved or even jumping out of a plane, the opportunities for the pub teams and customers to do something new and unique, while raising money and creating a great atmosphere in our pubs, show why the relationship works so well.

“Reaching £17 million is a fantastic achievement – and I hope it won’t be long before we hit the next milestone.”

Picture: Wetherspoon’s head of personnel, training and recruitment and charity lead Caroline Walters. CLIC Sargent lead account manager Liz Lowrey, Wetherspoon’s regional manager and charity representative Richard Marriner and CLIC Sargent partnership development co-ordinator Hannah Brooks.

For Lucy, Harry and Libby, the young people behind the badges, the support which CLIC Sargent offered was vital. CLIC Sargent fights tirelessly to stop cancer from destroying young lives.

It provides grants and free accommodation close to hospitals, with its care teams on hand to help families to get their life back on track.

You can support CLIC Sargent and learn more about the families it supports by collecting the limited-edition badges available at all Wetherspoon pubs from mid June!

To read Lucy, Harry and Libby’s full stories: clicsargent.org.uk/storybadges
Carling and Wetherspoon have joined forces, for a third year running, to fund projects nominated by you

Following the success of the last two years, Carling and Wetherspoon have again teamed up to support UK communities by funding local projects, nominated by their own customers. Pubs sit at the heart of our communities – and the Carling Made Local campaign is all about supporting those projects which will make a difference in your area.

It's all about putting the pub at the heart of your community and supporting local projects which mean something to you and will make a difference in your area.

We see a familiar theme with a proud, long-standing tradition of being generous in support of good causes. You can help us to decide on what the £40,000 funding should be spent, by nominating community projects close to your heart.

Do you need some inspiration? Check out, below, our winning projects from last year…

1. Enabling Digital Living for Seniors. New equipment purchased to support volunteer-run sessions to educate the elderly in modern tech and how to navigate the Internet.

2. Burton Soup Kitchen, Burton upon Trent. Facilities redecorated by a team of Carling volunteers, along with new equipment purchased to enable these front-line services to continue to help the homeless, isolated and vulnerable.

3. The Bay Foodbank, North Shields. New container purchased to provide essential stockpiling storage for this northeast emergency food provision.

4. Staggles Men’s Shed, Ross County. Funding provided to create a space for men of all ages to come together to improve their health and well-being through social interaction and activities.

5. Killie Walking Football, Kilmarnock. Funding provided to support free community walking football sessions for the elderly, allowing them to participate in sport and, in turn, improve their health and well-being.

6. Clyde Sporting Memories, North Lanarkshire. A dementia support group using the power of sport and football memories to have a positive community impact.

7. Growing Gardening for Health, Stratford. Equipment purchased and a greenhouse built to help this community-run group to reduce future costs and increase environmental sustainability.

8. Make Birkenhead Sparkle, Wirral. New equipment to support a night shelter and homeless hostels to run a programme to improve the urban environment in various local problem locations.

9. Project Pizza Oven, Oldstead. A community pizza oven built to enable The London Garden Workshop group to run affordable Friday pizza nights for locals, to further local bonds for those with mental health issues and learning difficulties.

10. Homecall VIP Hub, Bexhill. Wetherspoon’s pub The Picture Playhouse (Bexhill) is now playing host to free regular sessions for the visually impaired, enabling them to socialise and share information about their condition.

11. Forget Me Not Dementia Outreach, Leeds. A local programme offering alternative social care for adults in their own homes and the homes of carers, helping to purchase new materials, such as books and jigsaws, to stimulate memory.

12. Stitches in Time, Tower Hamlets. An arts and education charity in an area of London with the highest inequality levels in the UK, catering for long-term unemployed, marginalised and disadvantaged women, using sewing skills to build users’ confidence, break down cultural barriers and encourage community integration.

You can help us to decide on what the £40,000 funding should be spent, by nominating community projects close to your heart.

HOW TO NOMINATE YOUR PROJECT FOR 2019!

Visit www.carling.com/wetherspoon and follow the simple steps to nominate your local community project.**

Don’t forget to share your nomination on social media afterwards and encourage your mates to get involved!

Alternatively, put pen to paper and complete one of the nomination forms inside your local Wetherspoon pub and drop it in the ballot boxes – if you need help, ask a staff member.

**Carling Community Funded Projects have totalled £70,000 to date, 2019/2020.

**Please remember that, as Carling is an alcohol brand, unfortunately it cannot support projects which are directly or solely benefiting children.

FOOTBALL FANS WARM UP WITH WETHERSPOON

Three Wetherspoon pubs were among the list of ‘best football pubs’ in an Evening Standard ‘Go London’ feature. London’s best pubs near football grounds: where to drink on match days.

Journalist Harry Fletcher presented a round-up of the capital’s best watering holes, located in close proximity to London football stadiums.

In west London, for Blues fans heading to Chelsea’s Stamford Bridge, Harry reported: “Wetherspoon’s pub The Oyster Rooms, by Fulham Broadway, is perfectly serviceable too, and ideal for a quick pint and an inexpensive pre-match bite.”

For Millwall supporters going to The Den, he said: “Crowds of Millwall fans pack into the huge Wetherspoon before games, The Surrey Docks, making use of the affordable pints in the lead-up to kick-off.”

For Spurs fans looking for a more casual pre-match drink, he recommended J.J. Moon’s: “A short walk from the ground on the High Road.”

The pub is right next to Surrey Quays train station, just a brisk walk to the ground.

North of the river, Wetherspoon and Spurs fans travelling to their temporary home ground at Wembley Stadium had just a short walk from pub to pitch side.

Harry wrote: “Wetherspoons fans will also be pleased to know that there’s an affordable option in the form of J.J. Moon’s, found a short walk from the ground on the High Road.”

Spurs have since vacated Wembley for their long-awaited new stadium, but for footie fans cheering on their team at Wembley, or attending England international home games, J.J. Moon’s is conveniently located.
SMALL – BUT NOT FAR AWAY

New-size pizzas, eight inches in diameter, are available as part of our small-plates offer

Mix and match your choice of NEW 8” pizza with a host of small-plate options, including British beef and chicken wings, halloumi fries, spicy coated king prawns, nachos and chicken breast bites, as well as houmous with tortilla chips.

Our freshly baked pizzas just got smaller (in a good way)!

We have added an 8” version of our delicious pizza range to the menu.

Wetherspoon’s pizza selection is now available in an 8” version and is part of our ‘any 3 small plates’ selection, so you can mix and match with a choice of small plate options.

All of the same ingredients and combinations are available to choose from – just a little smaller for a lighter pizza option or snack, available from our small-plates range.

Enjoyment

A firm favourite with Wetherspoon customers, as well as outstanding value, our improved pizza recipes combine all the very best ingredients, sourced for your enjoyment. As well as quality and value for money, we also ensure that our pizzas are freshly topped, baked and cooked to order – and served within our service aim of 10 minutes, whatever the size or toppings you choose.

We are continuing to invest in dedicated pizza ovens and training, to bring our freshly made pizzas to even more of our pubs and customers.

Our new and improved recipe pizza dough, pressed by us in our own kitchens, provides a slightly thicker base for our selection of fresh toppings.

Our blended grated cheese, a mix of mozzarella and Cheddar, has also been improved to ensure a beautiful ‘browning in the baking’, for that perfect pizza... every time.

Italian

We source our sauce – tomato of course – from Italy, made by experts Cirio, using 100 per cent Italian tomatoes to provide an authentic taste and high-quality pizza topping.

Our eight delicious choices are: Margherita; roasted vegetable; vegan roasted vegetable; Hawaiian; ham and mushroom; pepperoni; BBQ chicken and sliced chillies; for that added kick.

Combinations

Our herbs and spices include fresh rosemary, fresh basil and fresh chillies – to complement the various combinations of tempting tasty toppings.

Every topping is available separately for you to combine for your very own bespoke pizza choice, in either an 8” or our original 11” size. Simply select your favourite toppings for your perfect pizza.

These come together with a large selection of extra toppings to add to any option.

Our Margherita is made with mozzarella cheese and fresh basil, with our pepperoni option made from authentic pepperoni. Mozzarella, BBQ sauce, chicken breast and red onion combine perfectly on our BBQ chicken pizza, while our spicy meat feast marries mozzarella, ham, peppers, chicken breast and sliced chillies, for that added kick.

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DOME AND DOME-ER: CEILING RESTORED TO FORMER GLORY

The historic centrepiece domed ceiling at The Counting House has been restored to its former glory, following a three-month substantial building project.

The pub, situated on the southwest corner of George Square, in Glasgow, opened in December 1998, as Wetherspoon’s first pub in Scotland. It is housed in the iconic former head office for the Bank of Scotland.

The building was originally designed in the Italian Renaissance Baroque palazzo style by architect John Thomas Rochead (1814–78) during 1867–70.

Much of the original Victorian décor remains today including, in the ceiling above the central bar area, a large and spectacularly impressive hemispherical glazed and chequered cupola (dome). The refurbishment project to the listed feature included a thorough deep cleaning of the ceiling, as well as essential and much-needed repairs, together with a full redecoration.

Dome is supported around the walls by 16 caryatids – sculpted standing female figures, acting as decorative columns.

The Counting House was closed for five days at the start of the project, to erect the necessary scaffolding structure for the works to take place, then a further five days at the end to remove the internal scaffold.

Pub manager Mick Murphy, who has run the pub since March 2008, said: “The Counting House is a spectacular building and the dome the stunning centrepiece, now with its fully restored and incredible looks. “We are proud custodians of the iconic premises – and these works will help to preserve our little piece of Glasgow history for generations to come.”

BEER ODYSSEY BEGINS AT CHARIOT AND ENDS AT BEEHIVE

A group of beer-lovers embarking on an epic around-the-world pub-crawl started and finished their adventure at a Wetherspoon pub.

The tour started at The Flying Chariot, at Terminal 2, Heathrow Airport, before the adventurers (pictured) set off on their two-week pub extravaganza, visiting some of the best and quirkiest drinking spots on the planet.

The 25,000-mile pub-crawl covered eight countries and four continents, taking in Brussels, Prague, Dubai, Colombo, Kuala Lumpur, Sydney, Honolulu, Los Angeles and New York City, before returning to London, finishing at The Beehive, at Gatwick’s South Terminal.

Trip organiser and director of Smiling Grape Adventure Tours Matt Ellis said: “We experienced the local drinking cultures in the speakeasies, brewpubs, Irish, dive and rooftops bars throughout the world, starting and finishing our adventure in two excellent Wetherspoon pubs.”
We sourced three or four new regional breweries last year, and we also serve a lot of beers from Welsh breweries Evan Evans, Mumbles Brewery and Tomos Watkin – all very popular.

Now in its 12th year, the international brewers’ programme first began for our festival in spring 2008. The overseas collaboration supports the international brewers, as well as the British brewing industry, giving you the opportunity to enjoy world beers – at your local.

The five international festival beers were Darling Gypsy Mask Red (4.0% ABV), Sunset Aggro Bear (5.8% ABV), Big Shed Kol Schisel (4.2% ABV), Boxing Cat Contender EPA (4.9% ABV), Bagby Asphalt Jungle (4.5% ABV).

“We, once again, scoured the globe and sourced another selection of international beers from award-winning brewers,” said Craig.

The pub served 365 ales from 149 breweries during 2018.

We had a count-up in September/October time and once again, scoured the globe and sourced another selection of international beers from award-winning brewers.

The presentation was full of information, and our customers and local CAMRA members enjoyed it very much.”

There were six Derby Brewing Company ales available at any one time, as well as prizes, gifts and tasters to be enjoyed.

Edinburgh

Lawless Villagers Take Over the Bar

Regulars at The Playfair enjoyed a meet-the-brewer event to coincide with the launch of their Scottish beer festival. Pub manager Susan English and the team at the pub in Edinburgh hosted Bellfield Brewery, the UK’s first craft brewery dedicated to gluten-free beer.

Susan is pictured (right) with Bellfield Brewery’s director Marie Brown and sales manager UK Elliot Lamb.

Based in Edinburgh, Bellfield’s founders are coeliac, so are passionate about producing great-tasting gluten-free beer.

Samples of Bellfield’s Bohemian Pilsner (4.5% ABV), Lawless Village from Welsh Brewery and Session Ale (3.8% ABV) were available for customers to taste.

Duty manager Chris Alport said: “We stock the two Bellfield Brewery bottled beers permanently and also served Lawless Village on cask for the evening, as part of the festival, which proved very popular.”

Manchester

Barnsley Brewers Stage Takeover in Manchester

Shift leader and ale champion Adam Taylor is pictured during a tap-takeover event at his pub in Manchester.

Barnsley-based Acorn Brewery showcased its ales during the week-long event at The Moon Under Water.

Among the beers on offer were Gorlovka (6.0% ABV), Blonde (4.0% ABV), Malthouse (4.4% ABV), Bullseye (4.5% ABV), Rear Window (4.2% ABV) and Yorkshire Pride (3.7% ABV).

Adam said: “The event was to celebrate an increase in our ale range, as the popularity of craft and cask ales continues at The Moon Under Water.

“As well as real ale on handpumps, we have also increased our can and bottle range, and added an extra draft line to include two more local craft products, in addition to the three we already had available.

"The event was a great success – and we look forward to further collaborations with local breweries in the future.”
All Hail the Ale

ABINGDON

BEER FANS GET BUSSY

For customers at The Narrows, a Wetherspoon beer festival signals a bus tour and brewery visit.

Pub manager Sarah Lowe organises the ever-popular beer festival bus trip for the regulars at her pub in Abingdon.

The spring 2019 festival was Sarah’s fourth tour – and the group a bus tour and brewery visit.

Sarah pictured (front, centre) with the daytrippers, said: “The tour of the local Wetherspoon pubs is a chance for my regulars to try all of the real-ale festival brews and enjoy a brewery tour too.

“We usually have around 25–30 people joining us each time, with a good mixture of regular customers and local Campaign for Real Ale (CAMRA) members.

“It is always a great day out and very much enjoyed by everyone.”

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MORPETH AND Houghton-Le-Spring

YOU WAIT FOR EVER FOR A BEER BUS, THEN TWO COME ALONG AT ONCE

Two beer bus events, in the northeast of England, signalled the launch of the 2019 spring real-ale & cider festival.

Pub managers from each of the nine pubs, in both regional manager Jane Sexton’s group and Anthony Buckley’s areas, visited all of the pubs as part of the launch.

Jane Sexton’s group set out from The Electrical Wizard (Morpeth), run by pub manager Siobhan Hodge (above, fourth right).

They visited The Company Row (Consett), The Fire Station (Whitley Bay), The Harry Clasper (Whickham), The William Jameson (winner) and The Cooper Rose (both Sunderland), The Five Quarter (Peterlee), The Hat and Feathers (Seaham) and The Wild Boar (Houghton-le-Spring) where pub manager Sarah Lowe (above, third left) had decorated each of her pub’s five areas to represent the countries of the five international festival ales.

Her theme, “around the world in 30 ales”, included character visits by Captain America (USA), Kung Fu Panda (China) and Timon the meerkat (South Africa).

The group visited The William Jameson (winner) and The Cooper Rose (both Sunderland), The Five Quarter (Peterlee), The Hat and Feathers (Seaham), The King Johns Tavern and The Ward Jackson (both Hartlepool), The Sir William de Wessyngton (Washington) and The Keel Main, Byker).

The 43rd Newcastle Beer & Cider Festival 2019, a four-day ale extravaganza run by the Northumberland & Tyneside CAMRA group, took place at Northumbria University Students’ Union.

Regional manager Jane Sexton and a group of managers from her area (pictured) volunteered to help out on the Friday-evening session.

They were pub managers Adam Henderson (The Red Lion, Bedlington), Siobhan Hodge (The Electrical Wizard, Morpeth), Lauren Bell (The Wallaw, Blyth) and Rebecca Marshall (The Fire Station, Whitley Bay), together with shift manager Tom Savage (also The Fire Station) and former Wetherspoon pub manager (no longer with the company) Richard Miller.

Wetherspoon’s managers from across the northeast pooled forces to lend a hand at a local Campaign for Real Ale (CAMRA) ale festival.

The previous Thursday evening session was also in expert hands, thanks to area manager John Hudson and pub managers Leanne Surtees (The Five Swans), Kris Lee (Quayside), Karen Lane (The Kael Row, all in Newcastle, as well as pub managers David Fox (The High Main, Byker), Stephen Bell (The Job Bulman, Gosforth) and Martyn Flatley (The Tiley Stone, Gateshead).

Jane (pictured centre with colleagues) said: “It was great to have so many of us volunteering again for this brilliant CAMRA festival event.

“Thanks to all of the managers who gave up their time to support the festival and to help us to forge continued excellent links with our local CAMRA branch and its members.”

NEWCASTLE

HOW TO MANAGE A BEER FESTIVAL

At The Electrical Wizard (Morpeth), team leader Matthew Dewar (left) and Tyneside & Northumberland Campaign for Real Ale (CAMRA) social secretary Murray Owen are pictured.

They are toasting the launch of the Wetherspoon real-ale and cider festival at Siobhan Hodge’s pub in the northeast.

Siobhan said: “The festivals are always eagerly anticipated by our real-ale enthusiasts, especially our local CAMRA members – and this one was no exception.

“The bi-annual event never disappoints, showcasing beers from overseas, as well as from brewers across the UK, and is the perfect way for real-ale fans to enjoy a range of excellent beers.”

MORPETH

MATTHEW AND MURRAY HAVE A WIZARD TIME

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SO MUCH BEER — SUCH LITTLE ALCOHOL

Three new brews added to our range of low- and no-alcohol beers

We have doubled our range of low-alcohol and alcohol-free beers and ciders, with three new additions to the Wetherspoon selection.

Budweiser Prohibition (0.05% ABV), BrewDog Nanny State (0.5% ABV) and Heineken 0.0 (0.05% ABV) have joined the growing collection at your local Wetherspoon pub.

In the 1920s, the production of alcoholic beverages was illegal in the US and most beer brands went out of business. However, Budweiser never stopped brewing, they just evolved. Their brew masters crafted an alcohol-free beer which tastes like Budweiser.

Prohibition
Budweiser Prohibition (112 kcal) is brewed in exactly the same way as Budweiser and with exactly the same ingredients. It worked almost 100 years ago and is being repeated again now for customers who choose a non-alcoholic drink.

Nanny State is a low-alcohol, as well as low-Calorie (26 kcal), alternative, from the BrewDog range, although certainly not low on taste and definitely no compromise.

Innovative
The ever-innovative Scottish brewers have produced a hardcore beer and left the alcohol out. Made with a brigade of speciality malts and North American hops, it is a bitter and light hoppy ale.

Heineken’s latest innovation, Heineken 0.0 (69 kcal), is a non-alcoholic lager brewed with a unique recipe for a distinct balanced taste. Its master brewers have created a zero-alcohol beer using only natural ingredients.

Willem van Waesberghe, brew master at Heineken, said: “Removing alcohol from regular 5% Heineken would have been easy, but it wouldn’t deliver the best-tasting non-alcoholic beer.

Refreshing
“Heineken 0.0 is brewed from scratch and has a perfectly balanced taste, with refreshing fruity notes and a soft, malty body.”

Cutting down or cutting out alcohol doesn’t mean you can’t have a beer at your local. There are now plenty of low-alcohol and alcohol-free alternatives to enjoy at Wetherspoon.

Also available in the current range are:
Adnams Ghost Ship alcohol free (115 kcal) is a 0.5% ABV version of the Suffolk brewery’s popular pale ale of the same name.

The brewers at Southwold take the full-strength beer and filter out the alcohol to produce an aromatic and fruity pale ale, with caramel and tropical fruits in the aroma and flavour, but no alcohol.

Beck’s Blue (0.05% ABV) alcohol-free beer is a pleasantly hoppy, dry, light, crisp and refreshing alternative: if you like Beck’s, you will like this version from Bremen-based Brauerei Beck & Co.

Golden in colour, Beck’s Blue is a classic German-style Pilsener lager with over 140 years’ heritage. Originally brewed in Germany according to the Reinheitsgebot (German purity law) and only 39 kcal.

Kopparberg alcohol-free strawberry & lime (0.05% ABV) completes our range of low-alcohol and alcohol-free beers and ciders. Strawberry & Lime’s refreshing summer taste is available (205 kcal) – still the same great taste, just without the alcohol.
Carlow, Ireland

THE TULLOW GATE

Pub manager Damien McConomy (right) is pictured with Mayor of Carlow Cllr Ken Murnane, together with bar associate Shauna Nolan, at the opening of The Tullow Gate (Carlow).

The Tullow Gate, our sixth pub in the Republic of Ireland, has been built on the site of the former Traders Bar, at a cost of €3 million. This long-standing, three-storey building is situated near the foot of one of Carlow's oldest streets, running east-west through the town. The pub takes its name from the Tullow Gate, one of the four town gates (which once stood near to the site of the new pub) in the old walls around Carlow.

The new-look pub features one bar, on the ground-floor customer level, with a feature double-height backbar. A large first-floor roof external terrace, accessed via summer doors through the first-floor bar, has a partially covered pergola and retractable sun awning, as well as semicovered booth seating. It offers distant views all over Carlow.

The pub is wheelchair accessible and has a specially adapted accessible and ambulant toilet for customers with disabilities. Historical photos and local history, as well as artwork and images of local scenes and characters of the area, are on display, together with information boards relating to events and featured artwork by local artists.

Damien, who originally started with Wetherspoon as a bar associate in Derry, said: “I am delighted to open the company's sixth pub in the Republic of Ireland, which has provided jobs for local people and brought substantial investment to the town.

“I am confident that The Tullow Gate will become a great local community focal point for the people of Carlow.”

7 TULLOW STREET, CARLOW, COUNTY CARLOW, IRELAND
**Yr Hen Orsaf**

Yr Hen Orsaf has undergone an extensive refurbishment project, with an additional 30 full- and part-time jobs being created at the Aberystwyth pub.

Pub manager Nick Price, pictured (front) with members of his team, said: “We are thrilled with our new-look pub and delighted to welcome new staff to our team. “Wetherspoon has spent £600,000 on the pub, providing further investment into the town – all good news for the people of Aberystwyth.”

The pub first opened as a Wetherspoon in July 2001 on the site of the old station (Yr Hen Orsaf), originally built in 1924 by the Great Western Railway.

It has now undergone a refurbishment project, as well as the extension of the existing glass conservatory into the beer garden, to enlarge the customer area. Inside the pub, which has been completely redecorated, there is a new colour scheme, with new carpets installed throughout. New booth seating has also been installed. Behind the scenes, the kitchen has been upgraded and new staff facilities added. Work has also been carried out on the bar area, as well as new pizza ovens installed.

**Alexandra Road, Aberystwyth, Ceredigion, SY23 1LN**

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**NEW LOOK**

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**The Windmill**

A brand new additional (third) bar has opened at The Windmill, Stansted Airport.

The new 3,650-square-foot Runway Bar is located on a new mezzanine level, at the back of the existing pub, and can accommodate 200 seated customers.

It has cost £1.3 million to develop.

Planes taking off and landing are viewable through a 30-metre-long window in the new bar area.

The Runway Bar is in addition to the 7,000-square-foot customer space on the existing ground-floor and mezzanine level of The Windmill.

This already serves more than 1.2 million customers per year.

New self-service coffee machines have also been installed throughout the pub, offering free refills* on a range of coffee and tea choices.

The Windmill opened at its current site in March 2015 at a cost of £2.7 million, replacing the Wetherspoon pub of the same name which has been at the airport since May 2003.

Wetherspoon’s biggest airport pub, it was the global winner in the FAB Awards 2016 ‘airport bar of the year’.

Pub manager Michael Wilkins (pictured centre with staff), who has worked there since 2007, said: “The Runway Bar is a fantastic addition to The Windmill – and we look forward to welcoming and serving even more Wetherspoon customers travelling through Stansted Airport.”

**Stansted Airport (after security), Stansted, Essex, CM24 1Q**

*Please refer to the main menu for refill terms and conditions.*
Ashton-under-Lyne

THE ASH TREE

Pub manager Andrea Carroll is pictured with shift leaders Lisa Kelsall (kitchen) and Aaron Turnbull (bar) in the brand-new beer garden at The Ash Tree.

Along with husband Ray, Andrea runs the newly refurbished pub in Ashton-under-Lyne. The Ash Tree, which first opened in July 1996, has undergone a complete refurbishment project at a cost of £1.1 million.

New staff facilities, new cellar areas and a larger kitchen have been added to the pub, as well as a beautiful beer garden, built at the side of the premises.

A former snooker hall, which once occupied the adjacent site, was demolished to make way for the new outside area.

The garden can accommodate seated customers at free-standing dining tables and chairs, as well as fixed wooden bench seating and table booths.

The brick-paved garden includes a pagoda-style canopy over the booth-seating area, together with potted trees, climbing plants, flowers and shrubs, as well as festoon lighting.

Andrea said: “We are thrilled with all of our new facilities, particularly the new garden which provides a lovely outdoor space for customers.”

9–11 WELLINGTON ROAD, ASHTON-UNDER-LYNE, LANCASTER, OL6 6DA

Newbury

THE HATCHET INN

Pub manager Kyle Kirkbride is pictured in his brand-new beer garden at The Hatchet Inn pub and hotel.

The beautiful outdoor space now occupies the site of the former car park at the Newbury pub and hotel. Customers and hotel guests can use the nearby council pay-and-display car park, situated a short walk from the pub and hotel.

A new extension to the listed building pub premises has also been built on the old beer garden site.

The new customer area, which has added 1,200 square foot to the back of the pub, can accommodate 100 seated customers on low-level dining chairs and tables.

It has a roof-light, together with summer doors which open out into the garden.

The pub has also been fully redecorated throughout, with new lighting installed to provide a brighter interior.

The garden can accommodate 250 seated customers at a mixture of free-standing dining tables and chairs and fixed wooden bench seating and table booths.

The paved garden includes potted trees, climbing plants, flowers and shrubs, as well as festoon lighting.

Kyle said: “The new extension, together with the larger new garden, have made a big difference to the pub and hotel.

“We are looking forward to the warmer weather, so that our customers can make the most of our beautiful new outdoor space.”

12 MARKET PLACE, NEWBURY, BERKSHIRE, RG14 1BD
Belfast

**THE BRIDGE HOUSE**
The Bridge House opened its new beer garden in time for the summer season, following a development project.
The Belfast pub, which first opened in October 2000, did not previously have an outdoor customer area. A brand-new beer garden has been built at the rear of the premises. The space was once occupied by a delivery area – now developed to create the pub’s new garden. The garden can accommodate 50 seated customers at free-standing dining tables and chairs, high-topped tables and stools, as well as fixed wooden bench seating and table booths. The brick-paved garden includes retractable canopies over some of the seated area, together with potted trees, climbing plants, flowers and shrubs, as well as festoon lighting and hard landscaping. Pub manager Phil Annett (pictured) said: “We are thrilled with our brand-new garden. “It is a great addition to the pub and now provides a lovely outdoor space for our customers to enjoy.”

35 BEDFORD STREET, BELFAST, BT2 7EJ

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35 BEDFORD STREET, BELFAST, BT2 7EJ

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*New Look*
First opened as a Wetherspoon pub on 17 January 2001, The Black Bull Inn is housed in a former church and presbytery. The pub in north Wales still features classic ecclesiastical architecture.

The popular High Street pub, in Bangor (north Wales), is a former Roman Catholic church. It was built in 1844 on the site of the old Black Bull Inn - remembered in the name of our pub. The earlier public house stood on the site in the early 19th century. The first Black Bull was demolished between 1838 and 1844, making way for the building which now houses our pub. This was built as a Roman Catholic church (or perhaps as a Methodist chapel and later converted). It was much used by the Irish labourers who came to Bangor to build the railway and its bridge.

Uncertainty about the early history of the church stems partly from the burning of its records in 1856, after its priest had died of the plague. However, it was only in the early 1980s that the adjacent building, also now part of this pub, was turned into a presbytery (accommodation for the priest).

Stables
From around 1895 until the 1930s, the building housed the Queen’s Livery Stables. It was here that Henry Butler hired out ‘open and closed carriages, private omnibuses, brakes, landaus, wagonettes, dogcarts, governess carts and hansom cabs’. Butler claimed that his business was ‘patronised by the nobility and gentry’.

The Catholic Church of Our Lady relocated to a former Anglican church (in Upper Bangor), and Wetherspoon developed the pub during 2000, reviving and restoring the classic ecclesiastical architecture of the building. The main bar area occupies the narrow former church space, with two large rooms to the left, as you enter the pub from High Street. Running almost the full length of the room, the wooden bar is surrounded by tiling and there are high-top tables and stools on a carpeted area.
RUM GOINGS-ON AS THE PIRATES OF PENZANCE CAPTURE OPERA HOUSE

The Pirates of Penzance was the 2019 production enjoyed by opera-lovers in Tunbridge Wells.

Opera House, our pub in the Kent town, which reverts to its original use at least once every year, hosted two performances of Gilbert and Sullivan's opera, performed by the touring Merry Opera Company.

The latest production dished up a cocktail of Victorian light party fun, with a twist of Merry Opera, together with plenty of swashbuckling sentimental pirates, blundering policemen, absurd adventures, improbable paradoxes and realistic women!

A sell-out audience enjoyed either the matinée or Sunday evening show in seats from the balcony (no dining) or from boxes or stall seats with preshow dining included in the ticket price.

The event, organised every year by Sam Stone, shift manager at Opera House, was compèred, as ever, by Merry Opera's host Rodney Crouch (pictured).

Past shows have included The Marriage of Figaro, The Magic Flute, La bohème and Kiss Me, Figaro!

The original theatre, The Opera House, opened in 1902, built by the firm of John Jarvis, with the architect JP Briggs.

Sam said: "We were pleased to welcome the Merry Opera Company back again to Opera House for our annual opera – always eagerly anticipated. "The show is much loved, by staff and customers alike, and enjoyed with so much enthusiasm – an annual highlight for everyone involved."

Arches
Commanding stone arches run either side of the stunning room, each with uplighters to softly illuminate the exposed large stonework pillars.

The walls above are topped with a row of arched windows, allowing natural light to further illuminate the double-height space above.

The red-painted restored wooden-boarded roof space, with imposing black beams, provides a striking ceiling hovering way up above the customer area.

Above the entrance door, the former choir loft overlooks the bar, with narrow floor-to-ceiling windows allowing further light to pour into the space.

On the far end opposite wall, a huge arched mirror reflects light below.

Further customer area and dining are situated below the ground level of the original church, now the bar area.

Accessed by a few steps, this is the low-ceiling space of the former presbytery building.

Decorated in bold heritage colours of blues and reds, this area is filled with a mixture of low-level dining tables and chairs, as well as high top tables.

Cavernous
Bench seating, with plush red covers and wooden panelling, perpetuates the church-theme feel throughout this more contemporarily designed area, contrasting with the more cavernous bar area.

Two summers ago, Wetherspoon spent more than £300,000 upgrading and extending the outside area at the rear of the pub.

The then Deputy Mayor of Bangor, now Mayor, Cllr John Wynn Jones, officially opened the new-look beer garden in July 2017, with pub manager Ian Warren.

The garden is four times the size of the previous one, built when the pub first opened in 2001, and now h oasts outdoor seating for 120 customers.

The upper level of the garden has wooden decking, while the lower level is paved, with a mixture of free-standing garden dining furniture and covered booth seating.

The outdoor space has lighting, including decorative lamp-posts and a full complement of potted shrubs and plants, now becoming well-established in the beautiful beer garden.

107 High Street, Bangor, Gwynedd, LL57 1NS
This March, Josie Kennedy, pub manager at The Moon and Sixpence (Hatch End), celebrated 30 years with Wetherspoon. Originally from County Tipperary, in the Republic of Ireland, she has spent three decades managing just three pubs – and her four sons all work for the company.

In 1989, Josie and her husband Liam started out as assistants to the pub manager at their then pub in Lordship Lane, Tottenham, north London, when there were just eight pubs in the entire estate. Josie recalled: “I couldn’t even change a barrel of Guinness and distinctly remember thinking: ‘This is never going to happen!’ “But we stuck at it and, a year later, opened The Moon Under Water, and we knew there was something there. “It has certainly made me realise how important training is – and expertise available as there is now. “I also need my team to want and like to come to work. Many team members have been here a long time – we have great stability. “My main aim and big driving force, when I started out, was to run a pub in which older people would feel safe and comfortable. “My mother never drank and, years ago, pubs were very different places. “My main aim and big driving force, when I started out, was to run a pub in which older people would feel safe and comfortable. “I also need my team to want and like to come to work. Many team members have been here a long time – we have great stability.

Josie concluded: “The years have flown by. It certainly doesn’t seem like 30 years – and things are always evolving with Wetherspoon. “Those changes sharpen you up – and keeping up with those new innovations keeps you in touch with the younger staff members.”

Josie and Liam went on to open The Moon Under Water (Watford), celebrated 30 years with Wetherspoon.

Form Bond Below decks at Ferry Boat

Three members of staff at The Ferry Boat, who started out as complete strangers, are now best of friends.

Shift manager Gemma Jones, kitchen shift leader Sarah Booth and shift leader Natalie Joyce all joined the team as an associate on day one at the pub in Runcorn, their home town, in November 2006. More than 13 years on, the three mums have formed a close bond and are the longest-serving members of the team at The Ferry Boat. Gemma, 37, had previously worked for the NHS in mental health services and was looking for a career change. She progressed to shift leader at the pub in the first two years, before taking maternity leave to have her daughter Nylah-Rae, who will be 10 years old in November. Gemma, who also has a 14-year-old son, Pharell, said: “My career took a back seat for a while, when I had Nylah-Rae, but I soon returned and have since progressed to shift manager level. “I have completed all of the manager courses and am now back on track with my career. I enjoy my role, which includes one day a week helping out in the kitchen with Sarah and the team.”

Sarah, 47, was a fork-lift truck driver before becoming a kitchen associate at The Ferry Boat. She said: “I was looking for a change of scene and thought that I would give it go. I didn’t think for one minute that I would be here more than 12 years later - it is the longest job I have ever had.”

Sarah’s son, Will Carmichael, 18, is a part-time member of the pub’s 14-strong team. He began as an under-18, just over a year ago, and now combines his associate role with college studies.

Sarah, who also has a step-daughter, Freyja, 13, said: “We sometimes work the same shifts, which is a bit strange. “He calls me Sarah at work, not mum, and occasionally forgets and does the same at home!”

Natalie, 31, is a busy mum of three, juggling her full-time role at the pub with bringing up her children, Olivia (nine), Ava (three) and Leo (19 months). She said: “It is hard work, but, with my partner and childcare, we manage. Sometimes joke that I come to work for a break, and I am still looking to progress further with my career. “We have a great team at The Ferry Boat. Many staff members have come and gone, but Sarah, Gemma and I are a close-knit team and part of the furniture really. “We have a few regulars who have also been here from day one – which is brilliant. Pub manager Christian Greenlee is a big real-ale fan and organises beer bus events, which they all love.”

Gemma, pictured (right) with Natalie (left) and Sarah, concluded: “We are all like another little family really.”

“Now, you can ring head office and someone there will know the answer to your question – which is brilliant.”

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Sarah’s son, Will Carmichael, 18, is a part-time member of the kitchen’s 14-strong team. He began as an under-18, just over a year ago, and now combines his associate role with college studies.

Sarah, who also has a step-daughter, Freyja, 13, said: “We sometimes work the same shifts, which is a bit strange.

He called me Sarah at work, not mum, and occasionally forgets and does the same at home!”

Gemma, pictured (right) with Natalie (left) and Sarah, concluded: “We are all like another little family really.”

“They changes sharpen you up – and keeping up with those new innovations keeps you in touch with the younger staff members.”
The management team at The Herbert Wells (Woking) can boast an incredible 76 years’ combined service for Wetherspoon. Pub manager Gary Hollis joined the company in 1996 and spent the first six months at our pub (now sold) in Walton-on-Thames. He was living in Woking at the time and knew The Herbert Wells. So, when the pub manager’s job became available, he asked whether he could apply. That successful application, more than 22 years ago, saw Gary take over the reins at the pub on his birthday in December 1996, where he has remained ever since.

Gary reported: “There have been lots of little changes over the years, but it is basically still the same pub, although the food we offer now is a far cry from just crisps and nuts!”

“We have a great core of regular local people, who have always been frequent visitors, and it is lovely that our customers are a mix of all sorts of different people, including students, business people, trades people and locals.”

Kitchen manager Jason Daborn joined the team 18 months after Gary’s arrival, working his way up in the kitchen to his current position since he started in May 1998.

Deputy manager Chris Millward also progressed through the ranks, during his almost 17 years at the pub, while shift manager Alan Jones is a relative newcomer with almost 15 years’ service!

Gary added: “We also have three shift leaders who have all been at the pub for more than 10 years. They are Alistair Penton, Chris’s wife Dani and my wife Viera.”

Gary describes his team as ‘one big happy dysfunctional family’ and it was his own family which influenced his decision to stay at The Herbert Wells for so long.

He said: “Over the years, I have been offered other pub manager positions, but, with our kids at school and subsequently college in Woking, it had a lot to do with my staying.

“I know the pub and the area. They are happy here, so this is where we have remained.

“At work, with such an experienced management team in place, it certainly makes my life easier.

“They know what they are doing, and the pub continues to go from strength to strength.”

Under Gary’s experienced leadership, The Herbert Wells has achieved and maintained Wetherspoon’s core values of quick service, great beer and excellent practice.

It can also boast an impressive 18 consecutive years of inclusion in the Campaign for Real Ale (CAMRA) Good Beer Guide.

Pictured (left to right) are Alan Jones (shift manager), Gary Hollis (manager), Chris Millward (deputy manager), Viera Hollis (shift leader), Alistair Penton (shift leader), Dani Millward (shift leader) and Jason Daborn (kitchen manager).

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Dan Hoyle is a rare breed, starting out as a bar associate with Wetherspoon and working his way up to become pub manager… without moving from the same pub – ‘The Moon & Bell.’

He completed his civil engineering degree at Loughborough University and was working in a Harvester restaurant, opposite the campus, when the then pub manager spotted him and offered him a job at the pub in Loughborough.

Dan recalled: “I joined the pub full time, five shifts a week and, after the first six months, had progressed to team leader.

“I completed all of the training, kitchen training and learning the ‘Wetherspoon way’, was a shift leader within two years and shift manager another 12 months later, when a position came up.

“I was fortunate to get promoted at the same pub and not to have to move, partly as I hadn’t even learned to drive yet!”

Dan’s progress continued, making his way up the management ladder to take over as pub manager in March 2011 – again, an unusual scenario, remaining at the same pub.

What also sets Dan apart is his careful personal money management and dedication to saving.

He reported: “I came out of uni at 21 with a £2,000 overdraft. Within six months of working full time, I had cleared that debt, despite still paying rent and never missing out on socialising!”

Dan said: “In March 2018, we bought our first house.

“During seven years, I had managed to save £35,000 and, together with the sale of my Wetherspoon shares (£15,000), managed to afford the deposit of £50,000 on my birthday!”

He marked his birthday this year by selling more shares (£4,000) for a deposit on a family car, now that they are a family of four, including eight-month-old Georgiana.

Dan, 35, added: “My mum started me on the savings path with an Abbey National kids’ account as a youngster – and I was taught by both of my parents about the value of money.”

He concluded: “Everyone needs stability – and I have that at home, thankfully, as well as at work.

“The Moon & Bell has a strong stable legacy of managers – and that reflects in the success of the pub.”
Nationally recognised apprenticeships are open to team members in England, Scotland and Wales

Wetherspoon’s apprenticeship scheme continues to go from strength to strength, with more than 800 staff now participating from across the company’s pubs in England, Wales and Scotland. The qualifications were launched in 2017 and each one takes 12 to 18 months to complete.

The apprenticeships on offer include level 2 hospitality team member, level 3 hospitality supervisor, level 3 production chef and level 4 hospitality manager, all in partnership with the company’s pubs in England, Wales and Scotland. Lifetime training, as well as the level 6 chartered manager business degree apprenticeship, with Leeds Beckett University, offered to our pub and area managers.

Here, we feature six apprentices:

**Bar and kitchen associate at The Bowling Green, Otley**

I have just completed my apprenticeship, passing and gaining my certificate. The course was very informative and in depth. I learned more about the job than I’d imagined, including the business side of things. I joined Wetherspoon initially on a part-time basis, while studying A levels in sixth form. I didn’t know what I wanted to do when I finished studying, but thought that the apprenticeship would be a good idea. I joined full time, and the course came at the right time for me. It has definitely made me want to stay in the hospitality business. I have gained a better understanding and it has helped my confidence too.

**Bar and kitchen associate at The Jack Phillips, Godalming**

I joined the kitchen team at The Jack Phillips in July 2016, my first long-term job after leaving education. I was looking for an active job role, rather than office-based work, and this suited me.

The apprenticeship was mentioned to me by the pub manager at the time. I thought that it was a reasonable thing to do and looked like a good opportunity. It did turn out to be just that – and I never felt overly pressured at any stage.

It has helped me to gain a better understanding of the business and given me more focus. It also provided good knowledge, in addition to the Wetherspoon training, in how to run and organise a kitchen.

**Bar shift leader at The Hedgeford Lodge, Hednesford**

I joined the company as a bar associate in November 2018, following three years working with Marston’s. I believe that I will have more of a long-term future career with Wetherspoon.

I started the apprenticeship programme with my previous company, about a year ago, as I wanted a career in the hospitality sector and thought it a good option to have a qualification. When I moved to Wetherspoon, I didn’t know I could transfer the apprenticeship, but was delighted when I found out it was possible. It is really great that I am able to continue the course.

**Shift manager at The Running Horse, Doncaster Sheffield Airport**

I spent three and a half years in the army, before being discharged, when I was at a loose end and not sure what to do for a new career. I wanted something dynamic and challenging and have found the perfect environment.

I joined Wetherspoon at the end of April 2016, as a floor/bar associate and progressed to shift leader in just under two years, before becoming a shift manager almost a year later. I have a clear ambition and hope to be a pub manager within five years.

I have just completed the apprenticeship course, which covered more areas than I’d expected. It provided a hospitality overview, including different leadership styles and admin. I feel that it has been beneficial for me, as well as for the company.

**Bar team leader at The Packet Station, Falmouth**

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**Bar and kitchen associate at The Lantokay, Street**

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PAIR FROM PLAYHOUSE PLAYS TO FULL HOUSE

A brand new five-piece band from the borders of Essex/London boasts two members from The Playhouse.

Guitar and vocalist Liam Newman (right) and bass player Mikey Buck (left) are both team leaders at the pub in Colchester. Liam (bar and kitchen) has worked at the pub on and off for three years, while Mikey (kitchen), who is also studying music at Colchester Institute and will be joining there by Liam in September, has been with the company for a year.

The band, Beyond Defected, describing itself as garage rock/grime/rap/alternative, also includes rapper Ollie Noon, lead guitarist Olly Baines and 18-year-old drummer Elliott Berry.

Buick (left) are both team leaders at the pub in Colchester.

It is great to see staff with amazing interests outside of Wetherspoon – and we support them in any way we can.

GIN-TASTERS AGOG AT GOG AND MAGOG

The Gog and Magog is the best-placed venue for gin enthusiasts, located next door to the oldest working gin distillery in England.

The pub in Plymouth, managed by Billy Nicol, is situated close to Black Friars Distillery, home to Plymouth Gin since 1793.

The Gog and Magog serves more than 60 gin types, all listed in a bespoke gin menu, and it has a calendar of monthly gin-tasting sessions throughout the year.

To mark the Wetherspoon gin festival, Billy hosted three tasting sessions, showcasing local gins GinTing and Tarquin’s from Cornwall, as well as Devon’s Exmouth-based Quick Gin, run by George Nightingale and former Wetherspoon shift leader Tracey Dillon.

Billy said: “Gin is massive at our pub – and the Plymouth Gin tour recommends us as the nearest place to enjoy its product outside of its own distillery.

“It was great to be able to promote local gins for the festival – and the evenings were a success for the distillers, as well as for us.”

Tarquin’s Gin brand ambassador Caro Zaliskyj is pictured (left) with customers at The Gog and Magog.

LAG AND AL CRAWLING TOWARDS £10,000 TARGET

Wetherspoon fans Agnes Czekanska (Agi) and Alan Forbes (Al) have turned a mega pub crawl into a money-making scheme, all in the name of charity.

Agi and Al are chasing their goal of visiting, by 2022, every Wetherspoon pub in the UK and the Republic of Ireland and are fundraising for CLIC Sargent into the bargain, with a target set for the cause of at least £10,000.

In May 2016, Agnes decided that she needed to start a collection and wanted to visit every Wetherspoon pub. Alan didn’t need much convincing to join in.

In the following two-and-a-half years, they managed to clock up 428 ‘Spoons, including their local The Oxted Inn (Oxted, Surrey), so are almost half way to their total.

Agi said: “We know that the pub has always been a focal point of the British way of life and believe that Wetherspoon maintains that tradition. So do we.”

For every ‘Spoons visited, £1 will be donated to CLIC Sargent, plus an additional £10 if Agi and Al raise £10,000.

Agi and Al have set up a ‘gofundme’ page to ‘reach out for help and help others at the same time’.

They will donate all funds raised to CLIC Sargent, minus a small contribution of £10 towards transportation and accommodation costs (not beer!) for each new Wetherspoon pub visited.

Agi and Al have so far raised more than £17 million for CLIC Sargent.

Agi concluded: “Wetherspoon has raised more than £17 million for CLIC Sargent so far.

“This achievement is thanks to the generosity, enthusiasm, dedication and commitment of their customers and employees.

“Please help us to do our bit.”

CAT COMMENDED FOR HELPING TO SAVE A LIFE

Shift manager Cat Carlile has been recognised for her actions in assisting a member of public in distress.

Cat, who works at The Jubilee Oak, together with Bob Watson, who was working on a construction site next door to the pub in Crawley, both helped a stab victim in a life-threatening situation.

Shift manager Cat Carlile has been recognised for her actions in assisting a member of public in distress.

Cat, who was a shift leader at the time of the event, said: “The incident in May 2018 happened in the street at the back of the pub.

“It was a traumatic situation, to say the least, but my only instinct was to help, when I heard the shouting.

“Bob was working nearby. We had never met before, but supported each other in helping the man, who survived OK.

“I had had no medical or first-aid training, at that point, but have subsequently and voluntarily signed up for a local St John Ambulance course.”

Wetherspoon’s area manager Louise Hall added: “Congratulations to Cat on her well-deserved commendation.

“She merits the recognition – and we are all very proud of her life-saving actions.”
Meet the brewer

Wetherspoon is committed to serving the best range of beers in its pubs, including sourcing from microbreweries throughout the UK and Ireland annually. Here, we feature two brewers whose beers are enjoyed at Wetherspoon’s pubs.

**SLEEK OPERATION AT OTTER BREWERY**

Once-derelict thatched Devon farmhouse is now home to a staff of 35

**Brewery’s name:** Otter Brewery, Luppitt, Devon

Otter Brewery sits high in the beautiful Blackdown Hills, on a 19-acre site between Honiton and Taunton, in the glorious Devon countryside. The once-derelict thatched farmhouse, now at the heart of the brewery employing 35 local people, dates from 1806, with the water used in beer production drawn directly from the head springs of the River Otter.

Managing director Patrick McCaig is the fifth generation of his family to be involved in brewing. He follows in his father David’s footsteps, who set up Otter Brewery in 1990 with wife Mary Ann, the daughter of a brewing dynasty. Patrick said: “Dad had a lifetime of experience with Whitbread, where he trained under my mum’s father Ken Mead.

Recension

“When the Liverpool-based brewery was closed during the recession of the 1980s, my parents moved to Devon to enjoy a ‘Good Life’ existence. However, brewing was all that dad wanted to do, so Otter Brewery was born.

“It was a crazy idea. No one was setting up in the brewing business in those post-regional pre-craft days, but dad was confident that he could produce a much better product than was currently available.”

Patrick joined his family brewery business in 1995, combining his brand marketing passion (he is responsible for the distinctive ‘Derek the Otter’ brewery logo) with his dad’s brewing expertise. He insisted: “No one said that I should go into the family business. I guess it was just destiny that I would be the fifth generation!”

Investment has seen Otter Brewery set up a lager plant, alongside its Tarka Four (4.0% ABV) with his dad’s brewing expertise.

“Spoons is now, no doubt, the envy of a lot of other pub companies.”

Patrick continued: “Our relationship with Wetherspoon has evolved. We have supported the pubs with specialist beer, like our Otter Head (5.8% ABV), and have become regular contributors to the beer festival.

“Wetherspoon has done an amazing job – for pubs and the brewing industry.”

“Envy” was born into brewing, in the shadow of the brewery which sat at the bottom of the driveway of our family home.

“As a young boy, I grew up in the brewery environment, watching ‘learning and understanding how it all worked. My first job during the school holidays, were in and around the brewery.”

Nelion Ridley is the sixth generation of his family to brew beer for the people of Essex... and beyond.

“With five previous generations of his family having made beer, this descendant of an executed bishop knew it would be heresy to ignore his ale aspirations.

The brewery is named after the former Bishop of London and Oxford Martyr – Nicholas Ridley (born in 1500). Nelion’s distant ancestor, Bishop Nick, was tried for heresy and burned at the stake in 1555, in Oxford, for his religious beliefs by order of Queen Mary. Almost three centuries later, in 1842, Nelion’s three-times great-grandfather, Thomas Dixon Ridley, built a brewery on the banks of the River Chelmer, in Essex, and the Ridley’s family brewing tradition began.

Home

Nelion (pictured) said: “I was born into brewing, in the shadow of the brewery which sat at the bottom of the driveway of our family home.

“Tinkering

“We have been directly delivering our cask ale to around 10 Wetherspoon pubs within a 45-mile radius, since 2016, and have recently been invited to join the Wetherspoon guest ale programme. “It is great to be worthy of inclusion – and it will be the first opportunity for our beers to be tried nationally; great for the profile of the brewery.

“Head brewer Keith Bennett is pictured (left) with Luke Robert (operations manager)

Head brewer Keith Bennett is pictured (left) with Luke Robert (operations manager)

Head brewer Keith Bennett is pictured (left) with Luke Robert (operations manager)
Savvy drinkers should check whether that interesting beer behind the bar is from a truly independent brewery or from a many-tentacled global operation, writes Neil Walker

Should beer-drinkers be bothered if their favourite brewery sells out?

Over the last decade, there has been an explosion in the number of breweries in the UK, led by a huge growth in demand for interesting, flavouroscope craft beers. 

In a beer market which was in overall decline, craft beer was outperforming the rest of the industry, with more people than ever opting for the most flavouroscope beers on the bar, rather than the same global brands which they had traditionally drunk.

Drinkers were shifting from mass produced lager to more interesting beers – and it started to make the global beer companies a little bit worried.

How could they fight back against this new breed of brewers stealing their market share? Well, what the global brewers did was to begin to deploy two key tactics: imitation and acquisition. The big lager brands started imitating these indie brewers and launching their own beers marketed as ‘craft’ – beers which have the look of a craft beer, but not the same quality of flavour.

They also started to buy out, or heavily invest in, previously independent craft breweries. More importantly, we’ve seen these acquisition tactics accelerate, with an increasing number of previously independent breweries of varying sizes all now under the influence of the global breweries – via full-on buyout or heavy share investment.

In many ways, these acquisitions and heavy investments in previously independent breweries are the most worrying thing for beer-drinkers, because it’s often impossible to know who is really brewing the beer you’re drinking.

**Small, independent brewers use specialty malts and exotic hops which are expensive, yet incredibly flavoursome.**

But why does it matter if the beer is the same? It’s a complicated issue, but, in simple terms, those beers owned by the global brewers rarely stay the same, over time, since the ingredients, brewing location and all of the other things slowly change to become more cost-effective. Small, independent brewers use specialty malts and exotic hops which are expensive, yet incredibly flavoursome – something the biggest brewers in the world simply will not taste the same.

More importantly, though, it is incredibly misleading to beer-drinkers to represent as a local, independent craft beer a beer which is made, in fact, by a global player.

As consumers, our choice is where to spend our hard-earned money and we should be able to decide whether to support a smaller, local business.

In 2016, SIBA launched the Assured Independent British Craft Brewer seal.

This can be used only by those breweries which are relatively small, fully independent and brewing quality beer as assured by SIBA’s Food Safety and Quality accreditation – a method of quality-control and checks which has now been adopted as the minimum standard by Wetherspoon for all of its craft beers.

The Brewers Association, a similar organisation to SIBA (albeit much larger) in America, has also launched its own ‘independence’ seal, in an effort to highlight those breweries making quality, independent craft beer in the USA.

The same issues we’re facing here with brewery buyouts and fake craft beers are faced in America and across the globe, with a string of organisations launching their own seals and logos to mark independence. Can the global brewers really make ‘craft beer’?

Serving for clarity in the beer market, a campaign to make crystal clear to beer-drinkers whether the beer they’re buying is made by a global brewer or is genuine independent craft beer are important, because the research clearly shows that consumers do not believe that beer from global brewers may be considered as craft beer.

YouGov research, released the year as part of SIBA’s British Craft Beer Report 2019, showed that just two per cent of consumers believed that craft beer could be made by global brewers. This startling fact makes one thing absolutely certain: when they know what they’re buying, people do not believe that the beers made by global brewers should be considered as craft – they’re an entirely different thing altogether.

Perhaps ‘crafty beer’ or ‘craft-lite’ would be more appropriate?

However, I doubt that the global marketing departments of the world’s biggest brewers would agree.
BATS, BALLS, BEER – IT’S ALL HERE

The ICC competition is being staged in England and Wales, so it makes sense to loosen your bowling (and drinking) arm at a Wetherspoon pub close to any of the 11 match venues.

The ICC Cricket World Cup 2019 is currently under way, hosted by England and Wales, with the opening match between England and South Africa played at The Oval, London (30 May).

Founded in 1975, the ICC Cricket World Cup (CWC) takes place every four years and features 10 teams.

Here, we highlight the closest pub to each ground, focusing on the nearest Wetherspoon watering hole, although we do have other pubs in and around each location.

For a full list, visit: www.jdwetherspoon.com

Enjoy a friendly Wetherspoon welcome, together with pre- or post-match food and drinks, during CWC19.

CRICKET VENUE
County Ground Taunton, Taunton – home to Somerset CCC

ADDRESS
30–32 Bridge Street, Taunton, Somerset, TA1 1UD

Venue for THREE CWC19 GAMES

NEAREST WETHERSPOON PUB
The Coal Orchard
with licensed outdoor area

OPENING TIMES
Sunday–Thursday 8am–midnight, Friday and Saturday 8am–1am

DISTANCE FROM GROUND
0.4 miles

CRICKET VENUE
Trent Bridge, Nottingham – home to Nottinghamshire CCC

ADDRESS
2 Radcliffe Road, West Bridgford, Nottingham, NG2 6AA

Venue for FIVE CWC19 GAMES

NEAREST WETHERSPOON PUB
The Trent Bridge Inn
Pub located adjacent to ground, with licensed outdoor area

OPENING TIMES
Barn–midnight, seven days a week

DISTANCE FROM GROUND
0 miles

CRICKET VENUE
Lord’s, London – home to Middlesex CCC

ADDRESS
7 Station Approach, Marylebone Road, London, NW1 5LA

Venue for FIVE CWC19 GAMES and FINAL

NEAREST WETHERSPOON PUB
The Metropolitan Bar
Adjacent to Baker Street tube, with licensed outdoor area

OPENING TIMES
Monday–Saturday 8am–11.30pm, Sunday 9am–10.30pm

DISTANCE FROM GROUND
1 mile

CRICKET VENUE
Metro Central Heights, 119 Newington Causeway, Elephant & Castle, London, SE1 6BN

Venue for FIVE CWC19 GAMES

NEAREST WETHERSPOON PUB
The Rockingham Arms
two stops on Northern Line tube, with licensed outdoor area

OPENING TIMES
Sunday–Thursday 8am–11pm, Friday and Saturday 8am–midnight

DISTANCE FROM GROUND
1.2 miles

CRICKET VENUE
Hampshire Bowl, Southampton – home to Hampshire CCC

ADDRESS
448 Bitterne Road, Southampton, Hampshire, SO18 5EF

Venue for FIVE CWC19 GAMES

NEAREST WETHERSPOON PUB
The Red Lion
Bitterne Village, with licensed outdoor area

OPENING TIMES
8am–midnight, seven days a week

DISTANCE FROM GROUND
2.4 miles

CRICKET VENUE
The Oval, London home to Surrey CCC

ADDRESS
Metro Central Heights, 119 Newington Causeway, Elephant & Castle, London, SE1 6BN

Venue for FIVE CWC19 GAMES

NEAREST WETHERSPOON PUB
The Red Lion
Bitterne Village, with licensed outdoor area

OPENING TIMES
Barn–midnight, seven days a week

DISTANCE FROM GROUND
0.8 miles

CRICKET VENUE
The Riverside Durham, Chester-le-Street – home to Durham CCC

ADDRESS
193 Front Street, Chester-le-Street, County Durham, DH3 3AX

Venue for FIVE CWC19 GAMES and SEMI-FINAL

NEAREST WETHERSPOON PUB
The Wicket Gate
with licensed outdoor area

OPENING TIMES
Sunday–Thursday 8am–2.45am and Saturday 8am-2.45am

DISTANCE FROM GROUND
0.8 miles

CONTINUED ON NEXT PAGE
The ICC Cricket World Cup (CWC) is the international championship of one-day international cricket and is the culmination of a global qualification process which runs over a five- to six-year period.

The top eight teams in the ICC one-day rankings (at the given date, approximately 18 months before the CWC) qualify automatically.

The final two competing teams are decided on from the ICC Cricket World Cup Qualifier; this takes place in the year before the CWC.

The 10 teams (ICC ODI ranking in brackets) taking part for 2019 are: Afghanistan (10), current champions Australia (6), Bangladesh (7), England (1), India (2), New Zealand (3), Pakistan (5), South Africa (4), Sri Lanka (8) and West Indies (9).

All teams play one another in a full round-robin format, with the top four teams progressing to the semi-finals and the winners contesting the CWC final at Lord’s, London (14 July).

The competition fixtures are being staged throughout England and Wales at 11 host cricket grounds.

**FIXTURES**

**MAY**
- **Thu 30** England v South Africa The Oval
- **Fri 31** West Indies v Pakistan Trent Bridge

**JUNE**
- **Sat 1** New Zealand v Sri Lanka Cardiff Wales Stadium
  - Afghanistan v Australia Bristol County Ground
- **Sun 2** South Africa v Bangladesh The Oval
- **Mon 3** England v Pakistan Trent Bridge
- **Tue 4** Afghanistan v Sri Lanka Cardiff Wales Stadium
- **Wed 5** South Africa v India Hampshire Bowl
  - Bangladesh v New Zealand The Oval
- **Thu 6** Australia v West Indies Trent Bridge
- **Fri 7** Pakistan v Sri Lanka Bristol County Ground
- **Sat 8** England v Bangladesh Cardiff Wales Stadium
  - Afghanistan v New Zealand County Ground Taunton
- **Sun 9** India v Australia The Oval
- **Mon 10** South Africa v West Indies Hampshire Bowl
- **Tue 11** Bangladesh v Sri Lanka Bristol County Ground
- **Wed 12** Australia v Pakistan County Ground Taunton
- **Thu 13** India v New Zealand Trent Bridge
- **Fri 14** England v West Indies Hampshire Bowl
- **Sat 15** Sri Lanka v Australia The Oval
  - South Africa v Afghanistan Cardiff Wales Stadium
- **Sun 16** India v Pakistan Old Trafford
- **Mon 17** West Indies v Bangladesh County Ground Taunton
- **Tue 18** England v Afghanistan Old Trafford
- **Wed 19** New Zealand v South Africa Edgbaston
- **Thu 20** Australia v Bangladesh Trent Bridge
- **Fri 21** England v Sri Lanka Headingley
- **Sat 22** India v Afghanistan Hampshire Bowl
  - West Indies v New Zealand Old Trafford
- **Sun 23** Pakistan v South Africa Lord’s
- **Mon 24** Bangladesh v Afghanistan Hampshire Bowl
- **Tue 25** England Australia Lord’s
- **Wed 26** New Zealand v Pakistan Edgbaston
- **Thu 27** West Indies v India Old Trafford
- **Fri 28** Sri Lanka v South Africa The Riverside Durham
- **Sat 29** Pakistan v Afghanistan Headingley
  - New Zealand v Australia Lord’s
- **Sun 30** England v India Edgbaston

**JULY**
- **Mon 1** Sri Lanka v West Indies The Riverside Durham
- **Tue 2** Bangladesh v India Edgbaston
- **Wed 3** England v New Zealand The Riverside Durham
- **Thu 4** England v New Zealand The Riverside Durham
- **Fri 5** Pakistan v Bangladesh Edgbaston
- **Sat 6** Sri Lanka v India Headingley
- **Sun 7** Australia v South Africa Old Trafford
- **Tue 9** Semi-final (1st v 4th) Old Trafford
- **Wed 10** Semi-final (2nd v 3rd) Old Trafford
- **Thu 11** Semi-final (2nd v 3rd) Edgbaston
- **Fri 12** Semi-final (1st v 4th) Edgbaston
- **Sat 13** Final (semi-final 1 v 2) Edgbaston
- **Sun 14** Final (semi-final 2 v 3) Lord’s

All times, dates and matches are subject to change.
It is a bright February morning — a 60-degree F (15.6-degree C) warm-up from the English Channel toward Calais and Dunkirk an unseasonal blue — and Tim Martin is walking the Kent town of Ramsgate towards the Royal Victoria Pavilion, a former assembly rooms built in 1903, which is now a patrician interior based on Marie Antoinette’s Tideeau theatre in Versailles.

Martin, 66, is the founder and chairman of the third-largest managed pub chain, with a low-key rather than a loud voice. He has trodden his own path, printing £500,000 of his own money and losing £1m replacing Belgian beer with ale across Wetherspoons branches.

The 17 million people who stated a “Spoons” in the past six months could read an in-house magazine lambasting the Remainer “metropolitan elite”, including the Financial Times. “A deal” is just a trap laid by the CBI, he says.

The way in which Brest and his business overlap is obvious as we enter the kitchen of the Royal Victoria, where a team of workers is cooking energetically to promise a bargain: “If there’s a no-deal Brexit, I’ll bring the price of beer down!”

His second topic — promising a bargain: “If there’s a no-deal Brexit, I’ll bring the price of beer down!”

A pint at a Spoons is reliably cheap, leading Times. “A ‘deal’ is just a trap laid by the CBI, that some, notably Tina Coppitters, Martin’s prominence (“I get an invitation to speak on Kelly, it not to turn it down,” he says, and that morning had again argued his anti-Brexit case in the later summer, had walked to the local charity fete. They ask, as if confessing to a shameful passion. “Friends of mine read the bloody Guardian — I dare not mention the word ‘Brexit’ but I’d be all right with you,” says one.

It has also provoked a media backlash and, he adds, many people support the company’s four non-executive directors differ with him on Brexit. “I don’t talk to them much about it because it’s too emotional.”

One is what he spent to transform the 11,000

A pint at a Spoons is reliably cheap, leading

Martin has been impossible to ignore since

no-deal Brexit. I’ll bring the price of beer down!”

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There is no sign of it yet — Wetherspoons’ sales grew by 5 per cent last year… Still, he admires the danger, even as he pushes forward. “God, no. You wouldn’t want to change ‘chips’. But the term ‘chaps’ includes women — 39 per cent of senior managers are female,”

8.30am. John Hutson, Wetherspoons’ chief executive, is engaged in a meeting with 80 managers seated in rows.

At 9.30am, Martin enters, dressed in his usual black Levi’s jeans, striped Gant polo shirt and black Dr Martens shoes, so if he picks an outfit about the time he opened his first pub in 1979, and has seen no need to change. “Humphrey, chaps,” but the term ‘chaps’ includes women — 39 per cent of senior managers are female,”

Martin evangelises about treating his 40,000

360 workers, including 3,000 part-time workers, 200 in summer; Kavous moved from a Spoons in Kew to join Wetherspoons, buying a house in Margate with her partner. She is an enthusiastic, talking of trying to summarise the company’s food sales record set by

She is an enthusiastic, talking of trying to summarise the company’s food sales record set by The Velvet Coaster in Blackpool. “Our record is £197,000 a week and we’re going to try to beat it this summer,” he laughs. “That’s always in the high-volume mindset, getting it out as fast as possible… I can confidently say that we’re doing it.”

So you’re not going to go back to Hungary? I ask. “Not unless I get kicked out, I guess,”

Luncheon Thursday morning, as an office block

Luncheon Thursday morning, as an office block

The god of small improvements was Sam Walton, later founder of Walmart, the US discount store chain, and Martin is his disciple. “We cut the fat, the road on Monday and they weren’t allowed back in the office until Thursday afternoon,” he recounts. “The staff would have to ask for their keys and staff. The key is not to have the tops brass reaching too many decisions.

Martin’s prominence (“I get an invitation to speak on Kelly, it not to turn it down,” he says, and that morning had again argued his anti-Brexit case in the later summer, had walked to the local charity fete. They ask, as if confessing to a shameful passion. “Friends of mine read the bloody Guardian — I dare not mention the word ‘Brexit’ but I’d be all right with you,” says one.

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One is what he spent to transform the 11,000
He used to call me insubordinate. His idea of
giving power to
banks. Its pubs
can be found in former cinemas, post offices
converting other properties instead. Its pubs
were once the seller in Jamaica, where Martin's father
had "turned these places into mere boozing-
shops instead of the family gathering-places
that they ought to be". Martin defines the
British pub as a demos, in which everyone
thought was that democracy is essential for
sovereignty rather than ceding control to
British or even French interests. He
wants to "move the state as when a child: "The Roman Road
ran straight and bare! As the pale parting
line in hair."
Margate, he has visited four pubs that day,
and has three more to go. But he is on alert
as we reach The Mechanical Elephant,
named after a contraption driven by an
engine that "walked" the front with
holiday makers on its howdah in the 1950s.
We stop to check the state of its flower
baskets and three posters that are supposed
to be on display. "How I dread it is to
go right?" he mumbles.
The Mechanical Elephant is on
the endangered species list — it has been
trading in a tacky tourist fashion and a new
manager has been brought in to make
improvements. But as Martin enters the pub,
filled with locals having a Friday afternoon
pint of beer, his mood elevates. "I've
thought of retiring.
There's not actually much else I can do," he
replied, mulling over the question as we
walked. "I've got a bad back, so I can't
do many sports. If I work eight hours a day, I
can still go for a walk for an hour or two, and
have a couple of pints. What else is there, sort of thing?"

Flat white, cappuccino, latte, Americano, espresso, tea

Breakfast served until 12 noon. Open from 8.00 am.
The most disturbing aspect of the Brexit debate is not the risk of traffic jams at Dover port, or even a two-year visit to our beloved Continent, but the anger, contempt and loathing that has erupted on both sides. Each blames the other. Yet the two are not equivalent. Brexiteers have insisted – sometimes, no doubt, in disputed terms – that our political institutions and practices should be respected, and that national sovereignty as understood for centuries should be upheld. As Burke said of the Glorious Revolution, it was “managed no deal”, for which all sides are

The THE GUARDIAN VIEW ON HARD BREXIT TRADE: MAKING BRITAIN VULNERABLE

Some leave voters hoped for control over immigration. Others expected a budget dividend for the NHS. But for Tony MP MPs, Brexit’s most cherished prize was a rather more obscure benefit: restoration of an independent seat at the World Trade Organization, representing freedom to strike bilateral trade deals. No one is more excited about this prospect than Liam Fox, the UK’s international trade secretary. He could become an advocate of the “principle of a customs union” that is under dispute among hard Brexiteers.

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The UK trade and EU with the most of the world on WTO rules... without deals.

Tim says: “Ms Viner is wrong to imply below that WTO rules would mean the automatic imposition of tariffs on imports. Without a deal, the government cannot end tariffs on imports and reduce prices in the shops...”

Katharine Viner, editor of The Guardian, said: “A deal is better than no deal. No deal would mean a reverting to WTO rules on trade between the EU and the UK. Among other things, it would mean, as Mr Barnett points out, that there would be customs duties of almost 10% on vehicle imports, 19% on drinks, and an average of 12% on meat and fish.”
So now we know the shape of the choice facing us: either what Mrs May revealedly called “her” deal, or no Brexit. No Brexit would amount to a betrayal of 17.4m voters. Yet hardly anybody would conceive of Mrs May’s deal as remotely desirable. She has position herself as a remarkable combination of Neville Chamberlain and Ethelred the Unready. You could surely support her deal only as the lesser of evils. But is it? This issue really comes down to how you would evaluate the probabilities of the two deals. That is, of course, assuming that they are allowed to take off in the first place – while medicines will run out and production will collapse; I wouldn’t be surprised to see forecasts of rising sea levels and virulent hurricanes as the gods of the EU view their fate.

The Treasury will tell us that in the event of leaving without a deal, GDP will plummet. This is, after all, what it has been saying to us for years. It is particularly unfortunate that, despite calls for it to do so, the Treasury has refused to publish details of the model that it has used to make its bloodcurdling forecasts, nor to make clear the assumptions that it has fed into the model. Why do you think this might be?

Over and above this secrecy, there are several reasons why we should discount the Treasury’s threat to leave. There is the simple fact that the UK economy has grown by 32pc, the Italian economy by 9pc – and the poor old UK, self-excluded from the enormous benefits of the euro, has grown by 4pc. Funny, that. A large part of the Treasury’s current gloomy view of the future rests upon the assumption that after Brexit the fictional costs of trading with the EU will be large. Yet not only do uncounted countries around the world export large amounts of goods into the EU, but also the rate of increase of these exports has been higher than the rate of increase of exports from most member countries to other countries. If border frictions were to increase, an appalling barrier; what explains these non-EU countries evident export success? Supposedly, leaving the EU is going to disrupt our supply chains. You would think that the EU was the only economic area in the world that benefited from integrated supply chains. Yet they are in place in east Asia, in North and South America and globally – crossing currency, legal and customs barriers. Moreover, if the single market is such an overwhelming success, why haven’t other countries sought to form the equivalents? There is no east Asian or North American single market. I wonder why.

If we leave the EU without a deal and trade on WTO terms, there will surely be a period of some uncertainty. The result was lower inflation, lower interest rates and a burst of growth that brought unemployment and the budget deficit sharply down. Not many years later, the establishment was at it again, trying to get the UK to join the euro. This time, the Treasury was on the side of the angels. But the overwhelming majority of economists, including the IMF, business bigwigs and establishment newspapers, was in favour of joining the euro. Indeed, it was foreordained consequences.

By Roger Bootle
The Daily Telegraph | 18 November 2018

DON’T BELIEVE THE DOOM MERCHANTS – THEY’VE BEEN WILDLY WRONG BEFORE

By Grant Lewis
Economist Standard | 25 April 2019

ECONOMIC ANALYSIS

Theresa May’s Damascene conversion to cross-party consensus is stretching into a fourth week as seemingly doomed talks between Labour and Tories on Brexit limp on.

But there was nothing inevitable about the result. As this painful crisis lingers, it’s easy to forget that in the aftermath of the referendum, Sir Oliver Lernet—dubbed an alternative PM in recent weeks for his initiative on “indicative votes” — was asked by David Cameron to develop a policy to unwind the EU. Sensibly, he looked to build the cross-party consensus May is now seeking. Sadly, she decided to throw raw meat to the Conservative faithful: the country has been paying the price ever since.

May’s red lines inevitably meant that the best future trading relationship the UK could hope to achieve with the EU was a Canada-style free trade agreement made from no deal this is the most damaging of Brexits. The greater the impediments to trade, the greater the long-term economic damage. From the outset May’s plans sacrificed the UK’s long-term economic prospects. But they were doubled down on the damage by maximising the uncertainty for businesses and consumers through a chaotic approach to EU negotiations. From the moment the triggered Article 50 with no clear plan, it has been disaster upon catastrophe.

Even now, a month beyond our original leaving date, firms still have no certainty about what, or if the UK is leaving, its future relationship with the EU or if the UK will leave without a deal. If a government was actively pursuing a policy designed to maximise economic damage, it would look like this.

John Springfield, at the Centre for European Reform, has calculated that the UK economy is already 2.5pc smaller than it would have been had the referendum result gone the other way. Ironically this equates to a hit to the public finances of £4.350 million a week. That’s just the start.

GRANT LEWIS
Head of research at Daiwa Capital Markets Europe

Tim says: “Grant Lewis, head of research at Daiwa Capital Markets Europe and a former Treasury employee, is typical of those economists who promoted Project Fear. He got it embarrassingly wrong in 2016, before the referendum, when the forecast (Economist Standard, 29 April 2016) ‘foreign banks leaving’ and a ‘crumbling economy’, in the IMMEDIATE aftermath of a Leave vote.

Mr Lewis couldn’t have been more wrong then – around a MILLION new jobs have been created since the referendum, with exports, household incomes and government tax revenues at, or near record levels! Mr Lewis’s forecasts tell you a lot about the forecaster, but nothing about the future...”

ROGER BOOTLE
Chairman of Capital Economics

Tim says: “Not all economists get it wrong. Roger Bootle is one of a small band called ‘Economists for Free Trade’ who heavily criticised the Treasury, the OECD, the IMF, David Cameron, George Osborne and almost everyone else. He would lose his forecast (Economist Standard, 29 April 2016) ‘90% of their fellow economists got it wrong. Here, Bootle comprehensively demolishes Project Fear.”

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DON’T BELIEVE THE DOOM MERCHANTS – THEY’VE BEEN WILDLY WRONG BEFORE

Mr Lewis couldn’t have been more wrong then – around a MILLION new jobs have been created since the referendum, with exports, household incomes and government tax revenues at, or near record levels! Mr Lewis’s forecasts tell you a lot about the forecaster, but nothing about the future...”
The history of The Coronet is remembered in a short film by cinema and movie enthusiast Neil Sean. The 12-minute-long tribute includes old and new images, archive film footage and cinema history, as well as Neil’s filmed visit to The Coronet to talk about the refurbishment and features on display today.

The pub, in Holloway, north London, which opened as a Wetherspoon in March 1996, was first opened in February 1940 as the Savoy Cinema by Associated British Cinemas (ABC).

Neil said: “It was one of only a few cinemas which had been virtually completed as war broke out in September 1939. It was renamed the ABC in 1962 and then became The Coronet again, after a brilliant refurbishment by Wetherspoon, which has won awards.”

“Next time you sit down to enjoy a pint at the bar or an early breakfast at The Coronet, you are really sitting in the presence of some of our greatest stars.

“I unearthed some gems of interest from former stars and associates, who recall the cinema being a great ‘try out’, where many stars came to ‘meet and greet’ the public from the stage and in the foyer.”

British film stars including Diana Dors, Sir Roger Moore, Richard Todd, Dame Joan Collins, Tommy Trinder and Arthur Askey are among the roll-call to have visited The Coronet in its heyday as a cinema. Joan Collins, who had a huge hit in 1952 with Cosh Boy, shown at The Coronet, recalled: “It was vital for the studios, like Rank, that you went out to sell the movie and get the locals in. In some small way, we brought a Hollywood glamour to Holloway.”

Neil continued: “The Coronet still oozes that old-school charm of how going to the local flicks, back in the golden era, must have been.

“Some older locals, who remember the cinema in its golden period, told me that they are so glad that Wetherspoon saved The Coronet to live on today.”

SUZANNE SHARES HER LOVE FOR LANDMARK BUILDINGS

Wetherspoon customer Suzanne Ash shared her love of historic buildings, as well as of her favourite pub company, with a presentation at her Architecture Appreciation Group at Kingswinford and District branch of U3A.

Suzanne, a regular at The Clifton (Sedgley) and The Full Moon (Dudley), spoke together with fellow group member Sue BASford about the work which Wetherspoon does in saving landmark buildings.

USA (University of the Third Age) is a nationwide organisation, based on local groups providing opportunities for retired and semi-retired people to come together and develop their interests. Suzanne’s and Sue’s interests include Wetherspoon’s commitment to restoring numerous old buildings.

They agreed: “We respect and admire the work which Wetherspoon does in saving and restoring so sensitively landmark buildings which could otherwise fall into decay and maybe demolition.

“Our two locals were a department store and cinema.”

Suzanne said: “I have long thought that it is overdue for Wetherspoon to bring out a book or DVD about the work, dedication and skill of the researchers, architects and designers.”

Suzanne read, with interest, our Wetherspoon News features about the history surrounding our pubs and, when it was her turn to present at her monthly group meeting, the topic was never in doubt.

“She concluded: “We focused on what Wetherspoon does, in rescuing and restoring buildings, to a record attendance of 34 people, talking about our local pubs, as well as notable examples further afield.

“The presentation was very well received by everyone, including group leader Sue Keeling.

“It was something we had been looking forward to for some time, enjoying the opportunity to share knowledge, perhaps not so widely known, about Wetherspoon.

“We have greatly appreciated the help we have been given by Wetherspoon staff during the course of our research and would like to take this opportunity to thank them.”

In 2018, a group of customers from The Raven, in Liverpool, came up with an idea to help to raise funds for a local children’s hospice – Zoe’s Place.

After hearing that a friend’s grandchild had been admitted to the hospice, regular customers Chris, Pat, Al and Tony decided on the simple idea of placing a money bag on their table in the pub and asking the group to donate any loose change they had on them.

During the first week, they raised more than £100; as the weeks passed, other customers would ask what the bag on the table was for. After an explanation, they, too, would give a donation.

So far, this simple idea has raised more than £5,200 for Zoe’s Place. This total is set to be more than doubled, thanks to the generosity of Al and his work friends at the Stanlow Oil Refinery, Ellesmere Port.

The colleagues have been awarded £5,000 for a safety suggestion at work – and have decided to donate it to the fund.

Zoe’s Place Trust is a registered charity providing palliative, respite and end-of-life care to babies and infants, aged from birth to five years, suffering from life-limiting or life-threatening conditions.

Adelle Brookes, pub manager at The Raven, said: “Here at The Raven, we are more than happy to support this group of customers in their journey to raise funds for a fantastic charity.

“As a small community pub, it’s great to see all of our customers and staff come together and give so generously to this charity.”

Pub manager Adelle Brookes and charity fundraiser Tony Gallagher (holding cheque), with pub regulars and fundraisers
The Wetherspoon darts champion for 2019 is J.J. Moon’s. The team, from the pub in Tooting, south London, beat The White Ball Inn (Tiverton) in a closely contested final, with both teams on a checkout score.

This year, the annual darts fundraising event for Wetherspoon staff saw a record number of 515 teams taking part – from 425 pubs. Now in its seventh year, the pubs collectively raised an amazing £211,000 for the 2019 event.

That brings the fundraising total to more than £1 million for CLIC Sargent, since its inception, through this ever-popular charity darts tournament.

The national final was held at Nottingham’s Trent Bridge Inn, following 80 area heats and 12 regional finals across the UK and the Republic of Ireland.

J.J. Moon’s achieved victory out of the final 12 teams, which included players from The Bath Arms (Warminster), The Bishop Vesey (Sutton Coldfield), The Red Lion (Petersfield), The White Ball Inn (Tiverton), The Guildhall & Linen Exchange (Dunfermline), The Spinning Mule (Bolton), The Admiral of the Humber (Hull), The Ritz (Wallsend), The Crown Hotel (Biggleswade), The Harvest Moon (Orpington) and The Great Wood (Blanchardstown).

It was third time lucky for J.J. Moon’s – which had finished the 2017 competition in third place and was runner-up to The Brocket Arms (Wigan) last year.

The pub manager and team captain from J.J. Moon’s, Jordan Brett, said: “We went there hoping it would be third time lucky for us, yet didn’t have the best of starts.

“However, it was nice to win at last.”

The victorious players, alongside Jordan, were the same as in 2018 and are friends outside of work. They are pub managers Grant Hearne (The Asparagus, Battersea) and Peter Goatley (The George, Croydon), together with shift manager Charlie Epps and shift leader Tim Murphy (both J.J. Moon’s).

All of the practising in the run-up to the event paid off – and the trophy is now on display on the back bar at the pub.

Richard Marriner, Wetherspoon’s regional manager and darts tournament organiser, said: “A huge thank you to James Setters and Libby Welch at CLIC Sargent, to all of the players and supporters, as well as Philippa McFadden and her team at The Trent Bridge Inn for hosting the final.

“The event has raised an amazing amount of money since it started seven years ago, with more than £1 million going to CLIC Sargent – thanks to this tournament.

“Thank you to everyone for their support and generosity and for helping to make this annual fundraiser such a huge success.”
The trio, all working at The Harry Clasper, pedalled on static bikes for The cycle challenge.

Also pictured is associate and Disney manager Kelly Dunn (right to left) are pictured taking part in a charity pub manager Tyler Hudson, shift leader Michelle Cuthbertson and duty manager Kelly Dunn (right to left) are pictured taking part in a charity pub manager Tyler Hudson, shift leader Michelle Cuthbertson and duty manager Kelly Dunn (right to left) are pictured taking part in a charity pub manager Tyler Hudson, shift leader Michelle Cuthbertson and duty manager Kelly Dunn (right to left) are pictured taking part in a charity pub manager Tyler Hudson, shift leader Michelle Cuthbertson and duty manager Kelly Dunn (right to left) are pictured taking part in a charity pub manager Tyler Hudson, shift leader Michelle Cuthbertson and duty manager Kelly Dunn (right to left) are pictured taking part in a charity pub manager Tyler Hudson, shift leader Michelle Cuthbertson and duty manager Kelly Dunn (right to left) are pictured taking part in a charity pub manager Tyler Hudson, shift leader Michelle Cuthbertson and duty manager Kelly Dunn (right to left) are pictured taking part in a charity.
Rosie’s Resolve Unlocks Riches at Cross Keys

Our pubs in all four corners of the UK have helped to contribute to our amazing £17 million fundraising total for CLIC Sargent. In the far northeast corner of Scotland, bar associate Rosie Geddes (pictured) is at the helm for charity activities at The Cross Keys (Peterhead).

In July, Rosie celebrates a decade with Wetherspoon – she has worked as a bar associate at The Cross Keys for the past 10 years. Pub manager Lauren Law, who took over at the pub in August 2018, her first as pub manager, said: “Rosie works hard as our CLIC Sargent champion to organise all of the fundraising events. It is great to have someone to take responsibility for the activities and she is very passionate about the charity. Also, all of the customers know her well and are generous in their donations and support.”

Rosie, who describes herself as ‘mother of the group’, reports: “I took on the role of CLIC Sargent Champion two years ago, as I thought we needed something to happen at the pub. I wanted to do something to help – and the customers like the regular activities which we run. “We have a great bunch of regulars at The Cross Keys, always very supportive, who have helped to collect almost £5,000 during the past two years. “Some of the events are also local community get-togethers, like our coffee mornings with home bakes for sale for charity.”

Other fundraising activities include the weekly lottery bonus ball game and various hampers for raffles, organised for particular events such as Mother’s Day, Valentine’s Day, Christmas and Easter. Rosie, whose daughter Nicola Lawson (shift leader) has worked at the pub since it opened, concluded: “I am also planning to start a regular bingo night, which I think will be a popular event, with prizes, of course, as well as proceeds for CLIC Sargent.”

Alistair Broome’s CLIC Sargent Fundraiser

As Wetherspoon celebrates another significant fundraising milestone, with £17 million now amassed for CLIC Sargent, one particular pub should be more than proud of its contribution. The Counting House (Glasgow) regularly tops the fundraising table for cash collected for CLIC Sargent and it has now achieved a fundraising record – and that’s official.

Pub manager Mick Murphy and his team at the Glasgow city-centre pub have generated an amazing £130,000 for CLIC Sargent since our partnership with the charity began in 2002. Mick, who has managed the pub since March 2008, said: “It is an absolutely phenomenal achievement and one of which we are all very proud.”

That record-breaking charity total is down to the generosity of the good people of Glasgow, who dip into their pockets, week in and week out, to support the company’s cause. Mick confirmed: “We have an amazing group of regulars who give a pound here, a fiver there, week on week.”

Another important catalyst for The Counting House’s extraordinary collecting is team leader and CLIC Sargent charity champion Donna Wilson, who has been spearheading the pub’s fundraising activities since March 2015.

Mick, pictured with Donna (centre) and Wetherspoon’s general manager, Alistair Broome, has set himself an epic challenge: to raise £12,000 during 2019 by taking on 12 challenges for CLIC Sargent. The fundraiser, with various charity events planned throughout the year, is also raising the awareness of the 12 children and young people diagnosed with cancer each day.

Alistair’s 12-for-12 challenges and activities include darts, silent disco, tandem skydive, sponsored walk, car wash, Inca trek, abseiling and the Great North Run. Alistair (pictured centre) said: “A massive thankyou to everyone for their support and donations so far. It is a busy year for me, but all for an amazing charity.”

If you would like to support Alistair in his 12-for-12 challenge, visit: https://www.justgiving.com/fundraising/Alistair-Broome
Our range of 30 beers certainly ‘hit the spot’ with our real-ale fans during our 12-day festival extravaganza.

The popular bi-annual real-ale and cider event served up another spectacular showcase of beers from UK and international brewers.

The five festival overseas brews, from Australia, Brazil, China, South Africa and the USA, lined up alongside an unrivalled range of 25 great British ales, sourced from award-winning breweries here in the UK, as well as three UK ciders, in a combined ale and cider festival. Réné du Toit (Darling Brew, South Africa), Rudy Fávero (Sunset Brew, Brazil), Craig Badger and Jason Harris (Big Shed Brewing Concern, Australia), Michael Jordan (Boxing Cat Brewery, China) and Jeff Bagby (Rugby Beer Company, USA) produced their beers at five host breweries in the UK.

Their international ales were Darling Gypsy Mask Red (4.0% ABV), Sunset Aggro Bear (5.8% ABV), Big Shed Kol Schisel - Australian pale ale (4.2% ABV), Boxing Cat Contender IPA (4.9% ABV) and Bagby Asphalt Jungle (4.5% ABV).

The UK beers included Elgood’s Hen in Black (4.3% ABV), a vegan-friendly stout, Maxim Raspberry Porter (5.0% ABV), an award-winning specialty beer, Hook Norton’s black IPA Crafty Fox (4.4% ABV) and JW Lees’ classic strong ale Moonraker (6.5% ABV).

There was also a new, exclusive beer, produced especially for the festival, Bitter and Even More Twisted (5.0% ABV) – from Scottish brewery Harviestoun.

The next Wetherspoon beer festival takes place from Wednesday 9 October until Sunday 20 October inclusive.
Global creators fly in with their own recipes to brew their beers right here

Our international brewers, once again, visited the UK to produce their festival beers right here on these shores for our real-ale and cider spring 2019 event.

They travelled from all of the continents outside of Europe – Asia, Australasia, Africa, North and South America – to brew their festival ales at our host breweries in the UK.

Craig Basford (Big Shed Brewing Concern, Australia), together with his brewing partner Jason Harris, brewed Kol Schisel – Australian pale ale (4.2% ABV) at Hook Norton Brewery, Banbury, in Oxfordshire.

Craig said: “We have never been asked to brew for Wetherspoon before and to say we are proud and humbled is a massive understatement.”

Réné du Toit (Darling Brew, South Africa) brewed Gypsy Mask Red (4.0% ABV) at Shepherd Neame, Faversham, in Kent.

Exciting, Réné said: “This was our first beer we are brewing with Wetherspoon and to brew this beer in England, a little closer to where the style was born, was very exciting.

“To do it at a brewery steeped in history, like Shepherd Neame, was an even greater honour.”

Enjoying his second visit with us, Jeff Bagby (Bagby Beer Company, USA) brewed Asphalt Jungle (4.5% ABV) at Wadworth Brewery, Devizes, in Wiltshire.

Jeff said: “I brewed once before for Wetherspoon and it was a fantastic experience again this time.

“It was an honour for me and our entire company to be a part of this again and to have one of my recipes brewed on this scale.”

Michael Jordan (Boxing Cat Brewery, China) brewed Contender EPA (4.9% ABV) at Banks’s Brewery, Wolverhampton, in the West Midlands.

Michael Jordan (brewer in baseball cap, not former NBA basketball player!) is pictured (left) with Simon Yates, assistant head brewer at Banks’s, during the brewing process of his Contender ale.

We recognise the importance of the English traditions in the brewing universe

O

Awards

Contender Extra Pale Ale is Boxing Cat Brewery’s best-selling beer and a beer which it first started producing in 2012 – its most award-winning beer, with eight international beer awards.

It originated as a single-hop beer, when the signature hop was known as HBC 369.

They worked closely with Yakima Chief to be the first brewery in China to use this hop and debut it at China Brew & Beverage, in Beijing.

Michael said: “I was honoured to be the first brewer from China to participate in a Wetherspoon beer festival.”

Michael first became interested in home brewing while at university, during the 1990s and the first surge of microbreweries in the US.

Then living in Portland, Oregon, he worked in a local brewery in his last term of school.

He joined Boxing Cat Brewery in 2010 and has helped with the success achieved so far.

Fun

Michael concluded: “My brewing career has been highly rewarding and allowed me to travel the globe and work as a brewer on three continents. I never imagined how much fun and how many incredible people I would meet since entering the industry in 1995.

“I'm so glad that I never pursued a career in the medical field, as originally planned.”

Rudy Fávero (Sunset Brew, Brazil) brewed Aggro Bear (5.8% ABV) at Adnams, Southwold, in Suffolk. He is pictured (above, right) sampling a brew with Adnams brewer Dan Gooderham.

Rudy said: “I hadn’t brewed for Wetherspoon before, and it was a seriously exciting opportunity. The possibility to be at Adnams and be able to learn, share and be part of this project was very exciting.

“To brew our beer in the UK and be part of the Wetherspoon real-ale festival was sensational.

“We recognise the importance of the English traditions in the brewing universe, which are studied and appreciated by us, so being able to connect Sunset Brew with all of this culture and background is very motivating.”

Brewer Michael Jordan (Boxing Cat Brewery, China) is pictured with Simon Yates, assistant head brewer at Banks’s (front)
PURITY BEATS POTENCY IN BEER AWARDS FINAL

The bi-annual beer-judging event at The Trent Bridge Inn for the Wetherspoon spring 2019 festival was another great success.

Our pub in Nottingham hosted the 12th festival judging event, an extremely popular date in many guests’ calendars, with demand for judging places again exceeding the number available.

In total, 38 judges, comprising those attending from breweries, brewery supply companies, trade organisations and the local Campaign for Real Ale (CAMRA) branch, as well as a handful of selected customers, tasted their way through the festival beers to decide on the overall winners.

Strength

The 30 beers were divided into five classes, four based on strength and one for dark beers.

In the first round, the five tables tasted six beers each, with the highest-scoring four beers then going through to the second round to be tasted again by a different table of judges.

The highest-scoring beer from each table in the second round then went through to the overall final, where 24 judges then decided on the overall winner.

This resulted in each beer being tasted by at least 15 judges, before making its way to the final table.

International

In the final round, a third table of judges also sampled the five international beers to decide on the best beer among those.

Wetherspoon’s marketing manager, Rob Davies, said: “Once again, the feedback from the judges on the event was tremendous, not just for the quality of the beers tasted, but also for the efficiency and friendliness of all of the pub staff involved.

“A huge thanks also to Philippa McFadden and her team at The Trent Bridge Inn for helping to make the event such a success.

Judges

“Several of the experienced judges commented that this is the most well-run event of this type which they attended, with some already asking to be invited back for the next one.”

The overall winner, Purity Bunny Hop, was notable by being the lowest-strength beer from the 30 ales judged – at just 3.5% ABV.

The winning international beer was Asphalt Jungle (4.5% ABV) from Bagby Beer Company, in California, a specially brewed black beer. Brewer Jeff Bagby had travelled to Wadworth Brewery (Wiltshire) to produce this festival brew.

The pub, which had all 30 festival beers available for customers at the bar, also held a raffle and a 'guess the sweets in the jar' competition for the judges, raising £141.89 for CLIC Sargent.

Here are the final results:

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<tr>
<th>AWARD</th>
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<td>Group 1</td>
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<td>GOLD</td>
<td>PURITY</td>
<td>BUNNY HOP</td>
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<td>SILVER</td>
<td>OAKHAM</td>
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<td>FYNE ALES</td>
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<td>GOLD</td>
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<td>SILVER</td>
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<td>GOLD</td>
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The King Doniert has quickly established itself as a safe venue for all members of the local community. The pub in Liskeard, Cornwall, is actively promoting and supporting various local and national initiatives, enabling more vulnerable members of the community to enjoy their local pub. Supported by the Department for Work and Pensions (DWP), the pub has received a certificate of achievement in recognition of its commitment, leadership and work with DWP. In promoting Disability Confident in the local community, the pub is working hard to make sure that all members of the community feel welcome at the pub.

“We are delighted to support these various local and national initiatives, which help people, like the elderly, disabled, unwell or especially vulnerable, to live an independent life as valued members of the community, whatever their personal difficulties.”

Lorraine Clark, development officer and dementia champion at The Echo day resource centre for adults with physical disabilities, said: “Working with the team at Wetherspoon has been a pleasure, especially vulnerable, to live an independent life as valued members of the community and need support right away. Wetherspoon’s area manager, Chris Martin, said: “The team at The King Doniert is working hard to make sure that all members of the community feel welcome at the pub.”

The pub has received a Purple Angel certificate. Purple Angels is a scheme providing guidance and resources to businesses about employing people with disabilities. Supported by the Department for Work and Pensions (DWP) and the accessible setting for people living with dementia and their families. The Echo day resource centre for adults with physical disabilities, if they feel scared or at risk, while they are out and about in the community and need support right away. Wetherspoon’s area manager, Chris Martin, said: “The team at The King Doniert is working hard to make sure that all members of the community feel welcome at the pub.”

“The team at Wetherspoon has been a pleasure, the enthusiasm and understanding that they have shown in setting up an accessible setting for people living with dementia and disabilities to get together has been second to none.”

Pictured at the pub (back row, left to right) are deputy mayor Cllr David Ambler (on behalf of Liskeard Council), Darren Lawrence (Cornwall employer adviser manager DWP), Lorraine Clark (development officer and dementia champion The Echo day resource centre for adults with physical disabilities). Front: Terri Whitten (DWP Devon & Cornwall integrated districts operations manager), duty manager Amelia Davies, Jane Moore (on behalf of Norman MacNamara founder of Purple Angels), shift leader Michelle Oliver.

Despite being open for only a year (opened in June 2018), The King Doniert has quickly established itself as a safe venue for all members of the local community. The pub in Liskeard, Cornwall, is actively promoting and supporting various local and national initiatives, enabling more vulnerable members of the community to enjoy their local pub. Supported by the Department for Work and Pensions (DWP), the pub has received a certificate of achievement in recognition of its commitment, leadership and work with DWP. In promoting Disability Confident in the local community, the pub is working hard to make sure that all members of the community feel welcome at the pub.

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Forty-seven Wetherspoon pubs displayed posters and beer mats, in the run-up to the Easter weekend, backing a campaign by the ambulance service.

The East of England Ambulance Service NHS Trust (EEAST) campaign highlighted the abuse which ambulance staff receive – and the consequences for perpetrators.

The participating pubs were spread across Bedfordshire, Cambridgeshire, Essex, Hertfordshire, Norfolk and Suffolk.

The campaign, with the message ‘Don’t Choose to Abuse’, reminded people that assaulting ambulance crews can result in a prison sentence of up to 12 months.

EEAST’s chief executive, Dorothy Hosein, said: “It’s totally unacceptable to abuse ambulance crews and call-handlers who are only there to help – and we are delighted that Wetherspoon chose to endorse our message.”

Wetherspoon’s general manager, Tom Ball, added: “We were pleased to play our part in getting this important message over to the public.

“The participating pubs displayed the posters and beer mats prominently, in order to highlight the campaign to their customers.”

During 2017/18, there were more than 1,000 incidents reported by EEAST staff, including 252 incidents of physical abuse and intimidation – eight where weapons were used.

The Admiral Sir Lucius Curtis, in Southampton, is the venue for some very special annual planning meetings.

Sarah Grylls and her colleagues from Southampton children’s hospital gather at the pub for a meal and drinks as they organise their yearly trip to the British Transplant Games.

Being held this year in Newport, south Wales (25–28 July), the British Transplant Games see Sarah and the team take a group of children each year who have all received a kidney transplant.

Their aim is to fully fund the patient and one parent for the trip which involves a lot of careful planning, as well as fundraising to the tune of £20,000.

Sarah said: “The five-day event takes a lot of planning – and we choose to do this in ‘The Sir’ because it is local and a nice place to meet, talk and enjoy some light refreshment.”

She continued: “The impact of chronic ill health cannot be underestimated, especially considering that a transplant is not a cure.

“In time, these children will need a further transplant or a period of dialysis.

“This annual trip means so much to the children and their families, as well as to the team at the hospital.”

Members of staff from The Ward Jackson, in Hartlepool, enjoyed a day out on the water with the RNLI Hartlepool lifeboat crew.

Pub manager Tom Fitzgerald is pictured (right) with shift leader Lee Poirtt (left) and RNLI crew member Matt Adam, as well as with crew members, family and friends, aboard the lifeboat.

Tom said: “Tom Price (pictured below, front) came into the pub, six months ago, looking for fundraising help from local businesses – and we agreed to lend our support.

“We have had a tombola, sell RNLI merchandise and have the charity collection boxes on the bar.

“We are also planning various fundraising activities, including a ‘fisherman’s supper’ event every two months, tied in with our Fish Friday Club deal and quiz night.

“The RNLI is a voluntary emergency service, with ordinary folk volunteering to take a pager home to be called out in the middle of the night, to help save lives.

“It is a truly fantastic local cause which we hope the locals will help us to support.”
Wetherspoon has an unrivalled reputation, as well as numerous accolades to show for it, for its sensitive restoration and renovation of many historic, and often derelict, town and city landmark buildings. Many architectural gems are now enjoying a second life (sometimes more) as a pub. However, Wetherspoon also takes great trouble and pride in celebrating in numerous pub names across the UK.

Historical characters are remembered for their deeds, including inventors, actors and entertainers, war heroes and literary giants, as well as those in politics and social reform. Here, we highlight some of our pubs which remember some sporting icons of the past, some famous and some relatively unknown.

These superstars of their time, who all excelled in their chosen disciplines, achieving success and adoration in equal measure, live on in our pubs’ names…

THE SIR HENRY SEGRAVE
93–97 LORD STREET, SOUTHPORT, MERSEYSIDE, PR8 1RH

This pub, which opened in September 1995, is named after Sir Henry Segrave who, on Southport’s Birkdale Sands in 1926, raised the land-speed record to 152mph in his boat, Miss England, during a trial run in Italy, from wounds received in action.

In a 14-year career, Uphill won the same match.

THE HEDLEY VERITY
43A WOODEHOUSE LANE, LEEDS, WEST YORKSHIRE, LS3 3HU

It was at Headingley in 1932 that the Leeds-born left-arm spinner Hedley Verity took 10 wickets for 10 runs – still the best bowling analysis in first-class cricket. A careful right-handed batsman, Verity made his debut for Yorkshire CCC in 1930. He went on to play in all test matches, taking 100 wickets in a shorter time than any other English bowler.

Our pub, which opened near Headingley in June 2010, remembers the cricketer who died in 1943, in a prisoner-of-war camp in Italy, from wounds received in action.

THE PUBLICATION OF SPORTSMEN FEATURED HERE ARE TAKEN FROM THE PUB HISTORY PANELS ON DISPLAY IN THE PUBS

THE MALCOLM UPHILL
07–91 CARDIFF ROAD, CAERPHILLY, CF3 5QD

Named after one of the all-time greats of motocycling, this pub opened in October 2011. A native of Caerphilly, Malcolm Uphill had many successes in the Isle of Man TT races and was the first man to average over 100mph for a lap of the island on a production bike.

He did this in winning the 750cc production class at a Triumph Bonneville in 1969. In a 16-year career, Uphill won the production class at the Isle of Man TT in 1969 and 1970, plus a double victory in the 1965 Manx Grand Prix.

He also finished ninth in the 1968 250cc world championship, despite competing only in UK races.

THE W. G. GRACE
71–73 WHITELADIES ROAD, BRISTOL, BS8 2NT

Opened in August 2012, this pub is named after the English amateur cricketer who was important in the sport’s development and considered one of its greatest ever players. Born in 1848 at Downend (then a village and now a suburb of Bristol), Dr WG Grace played his first serious representative match at the age of 15 — at Clifton College cricket ground, known as The Close.

He went on to score 14 first-class centuries at The Close, including 221 runs against Middlesex, taking 10 wickets in the same match.

THE SIR ALEC ROSE
32–33 THE ROADWALK, PORT SOLENT, PORTSMOUTH, HAMPSHIRE, PO4 4TP

A Portsmouth greengrocer, Sir Alec Rose was knighted by Queen Elizabeth II in 1968, after he circumnavigated the globe single-handedly in 1967/78.

He finished his solo trip at nearby Southsea, having completed a 351-day, 25,500 mile journey – and was later given the freedom of Portsmouth.

His boat, Lady L, was the first vessel to enter the new Port Solent marina in 1988, where our pub, now named after him, has been since November 2001. Rose died in 1991, at the age of 82.

THE HARRY CLASPER
FRONT STREET, WHICKHAM, TYNE AND WEAR, NE16 4HF

This pub opened in June 2011 and remembers the local boat-builder and oarsman Harry Clasper, who became a famous sportsman in Victorian times.

He started competitive rowing at the age of 30 — and his passion for streamlining the boats he rowed became a strong legacy for rowing today.

In the 1845 Thames Regatta, Clasper rowed to victory with his four brothers — William, Edward, Robert and Richard as cox. They were nicknamed the ‘Famous Five’ and returned to Newcastle to a rapturous civic reception.

Clasper was a pub landlord throughout his racing career. When he died in 1870, over 1,000 people paid their final respects at his funeral on The Tyne. He is buried in the nearby St Mary’s churchyard.

THE THE WILLIAM WEBB ELLIS
24 LONDON ROAD, THICKENHAM, LONDON, TW1 3JR

Thickingham is the home of rugby — and this pub (having opened in February 2003) is, appropriately, named after the man who is said to have invented the game.

The Reverend William Webb Ellis was an English Anglican clergyman and the alleged inventor of rugby football while still a pupil at Rugby School — which he attended from the age of nine, in 1816.

The school played a primitive form of association football, in which it was expressly forbidden to catch and then run with the ball. In a game in 1823, Webb Ellis caught the ball and ran forward with it in his hands. From this historic infringement of the rules, the modern rugby game developed.

THE THE JAMES FAIRMAN
30 VICTORIA ROAD, HORLEY, SURREY, RH6 7PZ

This pub opened in February 2007 on the site of the Fairman family car showroom, built in 1933, a distinctive Art Deco-style building.

Jack Fairman dismantled running the garage and engineering works with a career in sports cars and Formula One racing, during 1954-63. He raced at Le Mans and Spa, achieving lasting fame driving for Aston Martin, along with Stirling Moss.

His best season was in 1956, when he finished fourth in the British Grand Prix at Silverstone, in a Connaught B-Type. His last race was at Zandvoort in 1963, driving a Porsche. He died in 2002, aged 88, at a motorsport retirement home.
IRISH TIPPLES COULD EVEN TEMPT A SAINT

Customers at our pubs across the UK and the Republic of Ireland were spoiled for choice on St Patrick’s Day (17 March) this year. As well as the usual pint of draught Guinness, to celebrate the feast day for the patron saint of Ireland, our UK pubs were serving a great selection of Irish products.

Among the tipples of choice were draught Magners, draught Hop House 13, Brú Brewery Pale Ale (4.5% ABV) made by Brú (Republic of Ireland) and available at all pubs in the UK for St Patrick’s Day, as well as Jameson Irish whiskey.

Our pubs in the Republic of Ireland were serving draught Beamish Irish Stout and bottled Bulmers cider, as well as Brú Brewery Pale Ale and Jameson Irish whiskey.

CROSS KEYS PUB TALK TO BE RECORDED AND BROADCAST

The Crosse Keys, in the City of London, is the weekly venue for the recording of a new radio programme segment. Patrick Christys, who hosts a show on Love Sport Radio, is prerecording a 15- to 20-minute weekly feature at the Wetherspoon pub, every Wednesday afternoon, which is then aired on a Thursday.

Love Sport Radio is a sports and current affairs radio station broadcasting the latest news and scores on digital radio, online (bit.ly/LOVESPORT) and mobile.

Mr Christys is a political commentator who has worked at several national newspapers.

He chose to record his radio programme at The Crosse Keys as he wanted to speak to real people in a Wetherspoon pub.

Love Sport Radio’s senior producer Aaron Lobo said: “The political landscape has never been more divided and people up and down the country are talking Brexit, crime, etc... with their mates in a way they never did before.

“So Love Sport Radio is giving your views some serious airtime.”

Pub manager Robbie Douglas said: “We are more than happy to accommodate Love Sport Radio at The Crosse Keys. The pub is always very busy – and I am sure that there will be no shortage of customers willing to take part.”

Host Patrick Christys (second right) is pictured with David Wendholt, Harry Woodward and Paul West (left to right).

60 YEARS AT BOWLING GREEN – AND READY FOR PLENTY MORE

Wetherspoon customer George Gilliland has been a regular at The Bowling Green for almost 60 years!

Originally from Ballybay, County Monaghan, Ireland, George moved to Otley, near Leeds, in 1958.

Now aged 77 (78 in September), he celebrated his 21st birthday at his local, The Bowling Green, in 1962.

George (pictured), who was then engaged to Joyce, his wife of 54 years, recalls: “We had a ‘do’ in the big room upstairs, with lots of friends – and it was a great night.

“The landlord let us go ‘over time’ – the police weren’t so interested in those days, and the party didn’t finish until 4am. I think I had a couple of pints of Guinness that night.”

The youngest of 14 siblings (two died at birth), George followed his brother and sister from Ireland to Otley for work.

Now long retired, he has just one sister remaining.

George spent 34 years with one company, quarrying sandstone for building sand, and a further 14 years with a second local company in the same trade.

He still enjoys meeting friends at The Bowling Green at least four days a week, as well as visits with wife Joyce for a cuppa and a bite to eat.

George added: “It is a marvellous place for breakfast, a very busy pub and really good staff. I have lots of friends there – we meet up and enjoy ‘the craic’ and I still love the Guinness.

“I would love to meet Mr Martin one day, if he visits Otley. I admire what he has done, and his pubs are a great achievement.”
COMMUNITY

Wales Hails St David’s Day

Wetherspoon’s pubs across Wales celebrated St David’s Day (Dathlu Gŵyl Ddewi – Friday 1 March) with a selection of Welsh food and drinks, including a new ale for the occasion.

Customers at our Welsh pubs were able to enjoy meals and drinks featured on our bespoke Welsh menu. The pubs in Wales, together with all of our pubs across the UK, also served Brains Bread of Heaven (4.0% ABV) to mark the occasion.

Brewed by Brains Brewery, established in Cardiff in 1882, the ale is a traditional ruby-coloured bitter with a rich hop aroma, finely balanced by a full malty flavour and a moreish, fruit finish.

The Welsh classics menu range being served included The Flaming Dragon chicken curry, a hot chicken curry made in Wales, Welsh beef & ale pie and Welsh Dragon sausages and mash.

The selection of Welsh drinks included Penderyn whisky, Brecon gin, Gwynt y Ddraig Old Crow cider and craft ale Boss Boom (6.0% ABV) from Bosn Brewery.

Wetherspoon’s general manager, Steve Edge, said: “Our customers across Wales were able to celebrate St David’s Day in style, with a great choice of Welsh food and drinks, including the new Welsh ale Brains Bread of Heaven.”

St David’s Day

It’s all blooms and beers at The Picture House (Colwyn Bay), with (left to right) shift manager Jenny Malone-Grey and bar associates Harry Bennett and Chris Fowler.

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WALES HAILS ST DAVID’S DAY

Shift manager Pete Gillespie is pictured serving a pint of Brains Bread of Heaven at The Gooseberry Bush (Nottingham).

Pub manager Sarah Davidson (pictured left) and bar associate Hayley Young mark St David’s Day at The Sirhowy (Blackwood).

Pub manager Carol Cooper is pictured with some very special guests at her pub in Cwmbran.

The Regimental Band & Corps of Drums of The Royal Welsh enjoyed refreshments at The John Fielding, before a concert by the bandstand in the town.

The previous week, the military band had also attended and played at the annual remembrance service for John Fielding, on the 140th anniversary of the battle in which he won the Victoria Cross.

The band posted: “A big thankyou to Carol and the staff at The John Fielding Wetherspoon for providing us with tea, coffee and biscuits before we performed.

“The pub is named after the local #RorkesDrift hero at whose grave we hold a dedication service last weekend.” Carol, who has run the pub for seven years, said: “It was an absolute honour to have the band at the pub, I knew they were coming, but didn’t expect 40 members – and the goat was a big surprise!”

The John Fielding is named after the Cwmbran war hero who earned the Victoria Cross for his part in the 1879 defence of Rorke’s Drift.

The annual service in the town, organised by The John Fielding Trust (with which Carol works) and Cwmbran and District Ex-Service Association, remembers him.

The Regimental Band & Corps of Drums of The Royal Welsh enjoyed refreshments at The John Fielding, before a concert by the bandstand in the town.

The previous week, the military band had also attended and played at the annual remembrance service for John Fielding, on the 140th anniversary of the battle in which he won the Victoria Cross.

The band posted: “A big thankyou to Carol and the staff at The John Fielding Wetherspoon for providing us with tea, coffee and biscuits before we performed.

“The pub is named after the local #RorkesDrift hero at whose grave we hold a dedication service last weekend.” Carol, who has run the pub for seven years, said: “It was an absolute honour to have the band at the pub, I knew they were coming, but didn’t expect 40 members – and the goat was a big surprise!”

The John Fielding is named after the Cwmbran war hero who earned the Victoria Cross for his part in the 1879 defence of Rorke’s Drift.

The annual service in the town, organised by The John Fielding Trust (with which Carol works) and Cwmbran and District Ex-Service Association, remembers him.

The Cross Keys hosted another successful fundraising event, raising money for two charities.

A race night evening at the pub in Beverley collected almost £500 for both CLIC Sargent and local charity Abbie’s Fund.

Abbie’s Fund helps to provide memory boxes for the maternity unit at Hull Royal Infirmary’s Women and Children’s Hospital to give to parents who have lost babies.

Customers enjoyed a flutter on the horses, with prizes up for grabs for the winning racehorse ‘owners’, who generously supported the event.

Pictured (left to right) on the night are Katy Cowell (founder of Abbie’s Fund), winning racehorse ‘owners’ Ian Hopper and Rachel Jagger, with The Cross Keys’ shift manager and event organiser Leah Fisher.

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BEVERLEY

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The Unicorn Hotel (Ripon) provided the perfect venue for the Yorkshire and Humber Veterans’ Advisory & Pensions Committee (VA & PC) meeting. Pub manager Chris Allen and his team welcomed branch members to the pub, helping to ensure that their event was a success. VA & PC serves and supports ex-servicemen and women, their widows or widowers and their immediate family members. It is an independent voice, providing advice and assistance and to help, regardless of whenever or wherever the personal service has taken place. Gary Collins MBA, member of Yorkshire and Humber VA & PC, said: “Our grateful thanks for the Yorkshire and Humber VA & PC guests to the Unicorn Hotel and were only too happy to help to make their day a success.”

Advisory & Pensions Committee (VA & PC) meeting.

A personal thankyou to Chris and his excellent team for their total support and backing to ensure that the day went like clockwork.”

Pictured at the event is Captain (Rtd) Bill Ogbourne, Stevie Ogbourne, Matt McDowell, Emma Gibson, Craig Wilson-Hole, Ryan Walsh, Jane Bird and Zoe Wood (The Imperial, Exeter) – and ev eryone is pulling together to do their utmost to raise enough money for his new prosthetic foot. It will hopefully help him to lead a more active and pain-free life.

In February, a tombola, bonus ball and raffle, with prizes generously donated by many local businesses, collected £290.58 towards Glen’s fundraising target of £9,120. That is the cost of a new custom-fit prosthetic foot, as well as rehab and physio, for Glen – who was born with talipes (club foot).

Following two major operations, at the age of seven months and 10 years old, Glen, now 21, is having his foot amputated.

His local community of Todmorden, including the staff and customers of his local pub The White Hart, has been helping with fundraising. A family fun-day, brought the total raised so far to £291.23, while a community bike ride and sponsored stroll are also planned. The fundraisers have been organised by kitchen manager Wendy Randall. Wendy, pictured (left) with Glen’s family and pub manager Craig Downes (right) said: “Glen is a well-loved member of the community – and everyone is pulling together to do their utmost to raise enough money for his new prosthetic foot. It will hopefully help him to lead a more active and pain-free life.”
CORNISH FAKE TO THE FORE AT ST PIRAN’S DAY FESTIVAL

At Try Dowr (Truro), pub manager Tim Searle and his team enjoy St Piran’s Day. Also (left to right) are David Baker, Jason O’Shea, Peter Hipley, Carl Jenkins and ‘vag’ Matt Burden.

Among the Cornish real ales were those from Sharp’s Brewery, St Ives Brewery, Trevethan Brewery, Skinner’s Brewery, Cornwall Crown, St Austell Brewery and Blade Brewery. The ales included a selection from Healey’s Cornish Cyder Farm, Polgoon, St Ives Oider and Skinner’s. Cornish gins included two from Tarquin’s, as well as Carnyn and Threaveyn Daalery, together with St Ives Dead Man’s Fingers spiced rum. The Cornish menu, available all day every day, also offered meals such as beef burger with Cornish Davidstow Cheddar cheese and large Cornish pasty from the Proper Cornish Food Company.

Chris Martin, Wetherspoon’s area manager, said: “We always celebrate St Piran’s Day in style at our pubs across Cornwall. We are very proud to showcase a range of great local Cornish products, while supporting local businesses.”

Three valued members of the team at The King’s Head Inn are enjoying their role at the pub and hotel, thanks to a working partnership with the Wiltshire Employment Support Team (WEST).

Hotel receptionist Sarah Glover and Rob Shaw are pictured with Cameron, Matt and Charlie (left to right) at The King’s Head Inn.

Windsor

A PUMP IN A TIFTER – WHAT LIZ KNITS FOR-

Whatever the season or event, the ale pumps at The Windsor are always suitably attired! Regular customer and keen knitter Liz Hames is responsible for the popular knitted ‘garments’ which decorate the Windsor pub’s bar.

Liz, pictured with husband Richard, knits topical and appropriate ‘hats’ for the pumps, including snowmen at Christmas, haggis for Burns’ week, Valentine’s-themed knitswear and even the competing countries in the recent Six Nations rugby tournament.

Duty manager Karen Clark said: “Liz knits quite a lot of the little hats and leaves them on the bar to sell – to raise money for CLIC Sargent.

“She has been supplying the knitted souvenirs for more than a year. These are admired by customers and are a great talking point. We appreciate all of her efforts for the pub and the charity.”

At Chapel an Ganblydhen (Bodmin), a stay party camper
Healey’s Cornish Bitter Original
Cloudy Cyder
(left to right) are Niall Gerry, Jared Osborne, Nathan Matthews, Connor Wood, Carl Jenkins and ‘vag’ Matt Burden.
Paul Unearths the Hidden History of Sir Samuel Romilly

Regular customer and local historian Paul Sutton presented a gift to his local, The Sir Samuel Romilly, to mark the pub's 10th anniversary.

Paul, who works at Cardiff University, is a huge fan of cinema and film, with a specific interest in history. Paul said: “When I knew it was the pub’s birthday, I began a history project on the building itself – the Romilly Buildings.

“I already had some press cuttings, but, once my research digging began, it was surprising what I came up with.”

The results of his history research were then mounted on an A1-size board and presented to pub manager Harry Smith for display at the pub.

It details the building’s life as a former cinema. The Romilly Hall, described as the first permanent cinema in Barry. It was later a bingo hall, snooker hall and then a night club, before opening as a Wetherspoon pub in March 2009.

Harry said: “Paul’s history presentation is on display on an easel at the pub, although we are looking for a more permanent place for it to live, so that everyone can see the fascinating details which he has unearthed.”

Paul (pictured), a frequent pub visitor with his wife Rosemary, concluded: “I am delighted that the results are on display and glad that I took the opportunity to do the research. It was an interesting project, although I believe it to be just the tip of the iceberg.”

Golfers Swing In To Help Clic Sargent

Customers Dave Heard, Roger Dean, Kevin Dean and Neville Clisgagh, together with shift manager Sarah Hogben, attended The Admiral Sir John Borlase Warren. The fab four are regulars at the pub in Stapleford, near Nottingham, and have been running a local annual golf day for fun called the ‘Wetherspoon Cup’.

Kevin said: “Why not consider adding a fundraising element to the event, to raise funds and awareness for Clic Sargent.”

Pillars of Society Raise Cash in Tribute to Tom

A charity fundraiser at The Pillar of Rock raised money for Cardiac Risk in the Young, through the Tom Hanson Memorial Fund, for research, screening, support and awareness.

Tom was a regular customer at the pub in Bolsover. Tragically, he passed away in July 2018, while playing five-a-side football, from a cardiac arrest caused by an undiagnosed congenital heart disease.

Tom was a fit, young man, who loved playing football and going to the gym with his friends - and it happened completely without warning. He was 23.

Every week in the UK, at least 12 apparently fit and healthy young people die from undiagnosed heart conditions.

The fundraising event, organised by Tom’s mum Nikki O’Halloran (pictured centre with Tom’s brother Joe (left) and her husband Shaun) and supported by all of the team at The Pillar of Rock, including a cake and knitted toy sale, as well as a tombola, collected £1,116.97 towards the charity.

Abbott Oversees Ceremonies as Ronald Celebrates 100 Years

Ronald Hubbard is pictured celebrating a very special birthday at his local Wetherspoon pub in Teignmouth.

Ronald marked his 100th birthday, surrounded by family, friends and birthday cards, at The Jolie Brise, where he has been a regular visitor since it opened in July 2015, especially for his favourite Friday fish and chips.

Originally from Leicester, Ronald spent six years in the Royal Marines from the age of 21, seeing active service during World War II, in Europe and Ceylon (now Sri Lanka). He moved to Devon during the late 1950s, where he still lives.

He received a 100th birthday card from Her Majesty Queen Elizabeth II, as well as a telegram of congratulations from Secretary of State for Work and Pensions Amber Rudd.

His son Richard said: “Dad has been a regular visitor at The Jolie Brise since it opened, so we thought it fitting to have a celebratory drink or two there – his favourite is a pint of Abbot Ale.

“We also enjoyed a small gathering at home, with close family and friends, to mark the special occasion.”

Ronald is pictured (left to right) with his son Richard Hubbard, Paul Hore, George Phillips, Jason Crescer, Simon Cooper and Sara Cooper.

Knights You’ll Remember Proper Praise For Templar

The Knights Templar is the best ‘proper’ Wetherspoon pub in London, according to The Daily Telegraph.

Writing in the travel section of the national newspaper, social media content editor Greg Dickinson asked: “There are 3,500 pubs in London (or thereabouts). Inns, taverns, free houses – we’ve got the lot. But the question is – where will you find that rarest of things: a ‘proper’ pub in the capital?”

He broke down his research into various categories, ranging from best East End boozer to ‘the finest Wetherspoon in the city’.

The article said: “There are 20 ‘Spoonies’ in Zone One and topping the bill, in our opinion, is The Knights Templar, on Chancery Lane. The pub lives in a building which once housed the Union Bank and takes its name from the order of warer knights who lived on this land back when Chancery Lane was built in the 12th century.

‘With opulent chandeliers, actual statues in the loo and high wooden pillars with golden detailing at the top, The Knights Templar holds its own as one of London’s loveliest after- work drinking holes. Close second is The Crosse Keys, in Bank. Hamilton Hall, in Liverpool Street Station, is a surprisingly special spot too’.

Pub manager Ian Swords said: “Out of the thousands of pubs in London, it is great to get this recognition. It underline our regulars already know and enjoy about our pub, as well as telling others who are yet to visit.”

Didsbury Gin Flows Through the Gateway

The Gateway is certainly the best placed to host a gin-tasting evening for one particular new Wetherspoon gin.

The pub in East Didsbury, south of Manchester, held a successful meet-the-distiller evening with Didsbury Gin founders Mark Smallwood (right) and Liam Manton. They are pictured with shift manager Adele Graham.

Adèle, who moved to The Gateway in March, after five years at The Waterhouse (Manchester), said: “Gin is a popular drink at The Gateway, with 30 varieties available, and it was brilliant to help to promote a drink which was created right here in Didsbury.”

At the event organised by shift leader Jen Young, customers enjoyed samples of Didsbury Gin Raspberry & Elderflower, as well as chatting with Didsbury’s own gin creators and enthusiasts – Mark and Liam.

The handcrafted gin, a combination of Didsbury Gin’s original gin infused with fresh British raspberries and locally foraged elderflowers, takes its inspiration from the nature and botanicals of the local Fletcher Moss Park and Parsonage Gardens.

Find More Pub Histories And Photographs Online

www.wetherspoon.com/pub-histories
**The Elms Birthday Brown Ale**

The Elms Birthday Brown Ale, August 2017, is pictured.

**The Sussex**

The Sussex was decorated in balloons, bunting and banners to mark its 18th birthday. Pub manager Vicky Wagstaff (right) and bar associate Macy Cahill are pictured toasting the special occasion.

Vicky took over the Rhyi pub in September 2018, her first as pub manager. She started out as a bar associate at The Picture House (Colwyn Bay), then spent eight years at The Sussex before moving to The Palladium (Llandudno), becoming shift manager. Vicky said: “It is great to be back at The Sussex as manager – a pub I know very well. Now the pub is 18, we joked that it is legally allowed to drink!”

**The Three Hulats**

Pub manager Graham Church is pictured (left) with team leader Steven Key and shift manager Adon Bell at The Three Hulats.

The pub in Chapel Allerton, near Leeds, marked its 20th birthday with decorations, a specially made cake and a special birthday beer.

Nearby Leeds Brewery, whose beers are very popular with real-ale drinkers at the pub, produced The Three Hulats Birthday Brew (4.0% ABV) for the occasion – an amber bitter. Graham, who has managed The Three Hulats with his wife Maria since it first opened on St Patrick’s Day in 1999, said: “Thanks to the team at Leeds Brewery for making the special birthday beer for us, which certainly went down well with regulars.”

A St Patrick’s Day raffle also collected £25 for CLIC Sargent.

**The Old Market Hall**

A special celebration dinner at The Old Market Hall marked the 10th anniversary of the pub in Mexborough.

Pub manager Matt Fearn, with his wife Sarah, invited special guests to the meal, including several local well-known people who have supported community fundraising events with Matt.

Among the party-goers were former professional boxer Tommy Joyce MBE with Jean Joyce, Cllr Sean Gibbons with Tracey Gibbons, founder of rock group Saxon, Graham Oliver, with Carol Oliver, and ‘Mr Mexborough’ – Frank Knappton MBE.

Kitchen associate Rachel Corker also made a special anniversary cake, enjoyed by everyone.

Matt said: “The celebration was a chance to thank several local people for their continued support not only the pub, but our community work together here in Mexborough.”

**The Up Steps Inn**

Shift manager Laura Kiddie and team leader John Palfreyman are pictured outside The Up Steps Inn with a celebration birthday cake and card.

The pub in Oldham, managed by Ben Murray for the past two years, marked its 21st anniversary on 25 March.

Kichen team leader Emma McGuinness is the longest-serving staff member at the pub, marking her own 21-year celebrations at The Up Steps Inn, in September.

**The Sir Samuel Romilly**

The Sir Samuel Romilly marked 10th birthday with some musical entertainment from members of the Barry Male Voice Choir (pictured).

The pub in Barry was packed out for the birthday celebrations, with customers enjoying a special performance by the Barry-based amateur choir.

The 35-strong choir performed a variety of musical styles, including traditional Welsh hymns and contemporary tunes, together with a selection of Irish songs, as the event coincided with St Patrick’s Day.

Pub manager Harry Smith, who took over at the pub at the end of October 2018, said: “We usually have a quiz night on a Sunday, but that was put on hold when the choir said it could sing for us on that evening.”

“The building used to be a theatre, so the acoustics are perfect for a great sound – and we had a big crowd to enjoy the music.

‘Customers were given song sheets, so they could join in with some of the tunes, and we gave the choir members well-earned refreshments for their efforts.’

‘All in all, it was a great evening, enjoyed by everyone.’

**Christmas Quiz**

Pub manager Simon Basford, who took over the pub in August 2017, is pictured (second left) with team members (left to right) – bar associates Kieran Philpot and Claire Rattenberry, shift leader John Thrussell and bar associate Peter Fleming.

Brentwood Brewery produced The Elms Birthday Brown Ale (4.4% ABV) for the celebration at the pub in Leigh-on-Sea.

Shift leader Jenny Davis also organised a birthday pub quiz, raising £100 for CLIC Sargent.
THE BOBBING JOHN

Staff members at The Bobbing John, both past and present, donned party hats and joined together to mark the pub’s fifth birthday. Pictured outside the pub in Alloa, with pub manager Sarah Hill (front centre), are Kirsty Brown, Dana Paterson, Kimi Rankin, Anna Sherlock, Peter Hawkins, Corrie Robinson, Shelle Calder, Tracy Marshall and Lauren Kerray.

The Bobbing John, which opened in the Clackmannanshire town in March 2014, is housed in the former Alloa Co-operative Society building – a traditional, three-storey, sandstone premises which was purpose built in 1895.

The pub name refers to John Erskine, the sixth Earl of Mar, born in 1675, who created industrial Alloa, developing the town as a coal-mining centre. Twice Secretary of State for Scotland under Queen Anne, his frequent changes of political allegiance earned him the nickname ‘the Bobbing John’.

THE SIDCUP

Staff and customers at The Tailor’s Chalk marked the pub’s 10th birthday with homemade cakes and a fundraising party in aid of CLIC Sargent. The Sidcup pub, managed by Jess Edwards for the past three years, opened a decade ago on the site of a former high-class high-street tailor’s, hence the name.

Pictured enjoying the celebrations are (left to right) kitchen assistant Michelle Egelfastone, regular customer Spencer Shearon, bar assistant Jorden Micallef, shift leader Saffron Rees, regular customer Kimi Baker and bar assistant Becky Flori.

THE KNIGHTS TEMPLAR

THE JOLLY’S HOTEL

Pubs and balloons, together with a specially made birthday banner, were the order of the day at Jolly’s Hotel to mark the pub and hotel’s fifth birthday. Pub manager Lee Thelwell is pictured at the pub in Broughty Ferry, which opened in April 2014.

Also pictured are regular customers Paul and Louise Bales, together with shift manager Jo Thomson and team leader Shaun Siddall.

Across
1. South American republic whose administrative capital is La Paz (7)
2. Enver, Prime Minister of Albania 1946-54 (5)
3. Rex, author who created private eye Nero Wolfe (5)
4. 1975 novel by E.L. Doctorow (3,5)
5. 1968 Olympic men’s 400m hurdles champion (5,6)
6. In Greek legend, container of all the evils (8,3)
7. To bullfighting, a horseman who pokes the bull with a lance to awaken it in the early stages of a fight (7)
8. Resinous extract of the dried flower tops of the female hemp plant (7)
9. Male character from French pantomime with a white face (5)
10. River which flows through Rome (5)
11. 2016 Across
12. A ghost ship (3,4,5)
13. 5 & 17 Down
14. Weir in Shakespeare’s A Midsummer Night’s Dream (6)
16. Poetically, another name for east (6)
17. A fundraising party in aid of CLIC Sargent.
18. The spring 2019 crossword winners were:
20. The female of the deer (3)

Down
1 & 13 Down: Musical play by Oscar Hammerstein II, Joshua Logan and Richard Rodgers adapted from a James Mighmener novel (5,5)
2. The outer of the two bones between the knee and ankle of the human leg (8)
3. 1988 Tom Hanks film directed by Penny Marshall (3)
4. Weir in Shakespeare’s A Midsummer Night’s Dream (6)
5 & 17 Down: 1956 novel by Hammond Innes about a ghost ship (4,4,5)
6. Resinous extract of the dried flower tops of the female hemp plant (7)
7. Male character from French pantomime with a white face (5)
8. River which flows through Rome (5)
9. Weaken it in the early stages of a fight (7)
10. Who pricks the bull with a lance to awaken it in the early stages of a fight (7)
11. See 15 Down.
13. Poetically, another name for east (6)
15. The spring 2019 crossword winners were:
17. The female of the deer (3)

The Judge’s decision is final; no correspondence will be entered into. One entry per household. The winners will be notified by post. No cash alternative available. The promoter reserves the right to cancel or amend this promotion, owing to events arising beyond its control. The promoter is not responsible for third-party acts or omissions. Once the promoter has drawn the names of the winners at random, winners will be informed via email or SMS. The promoter reserves the right to use the names and photographs of the winners in its marketing material.

Terms and conditions:

The crossword is open to all UK residents over the age of 18, excluding employees of the promoter, their families and agents or anyone directly connected with this competition. Acceptance of the rules is a condition of entry. No purchase necessary. Entries must be received no later than 5 August 2019. The winners will be the first correctly answered entries drawn. Where multiple prizes are offered, the winners will be the first selected number of correct entries drawn. The winners will each receive a £30 Wetherspoon gift card. The competition is open to all UK residents over the age of 18. The promoter reserves the right to cancel or amend this promotion, owing to events arising beyond its control. The promoter is not responsible for third-party acts or omissions. Once the promoter has drawn the names of the winners at random, winners will be informed via email or SMS. The promoter reserves the right to use the names and photographs of the winners in its marketing material.

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Please complete the answers and your details, as shown, and send the completed page to: WETHERSPOON NEWS MAGAZINE COMPETITIONS, PO BOX 2330, WATFORD, WD18 1NW

NAME:
ADDRESS:
PHONE:
AGE:

Terms and conditions:

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There are few things more enjoyable than visiting a pub on a hot summer’s day. Whether it’s a street-corner local in the heart of London, with hundreds of patrons spilling out onto the street, or a quiet countryside pub providing the perfect resting stop from a day’s hiking, our nation’s pubs are the beating heart of the summer months.

That’s why CAMRA has launched its next national campaign as beer gardens open across the country.

The Summer of Pub campaign is simple – it aims to get as many people as possible celebrating Britain’s pubs by heading down to their local for a pint during the warmer months.

We want to celebrate the fact that our nation’s pubs offer numerous benefits to your mental and social well-being.

Drinking cheap supermarket booze at home does little to improve your life, but change that setting to the social environment of a pub – and you can combat loneliness, increase your happiness, make friends and connect with others in your local community.

Our campaign kicked off with the late May bank holiday weekend, when friends, families and colleagues were asked to share photos online of their party enjoying a pint at their local. In return, our local CAMRA branch bought one lucky winner a round of pints to celebrate.

We want to encourage pubs to participate and get you, the beer consumer, down to the pub.

EVENTS

We will write to pubs across the country to encourage them to host celebratory events throughout the summer, whether that’s screening the Women’s World Cup or hosting a gig to draw a crowd for the national ‘cheers to beer’ on Beer Day Britain.

As a beer-lover, you can easily search for events near you on our website and through our social media channels.

Look out for dedicated posters and beer mats in participating pubs and speak to your local CAMRA branch about how you can become involved.

We want to show you that campaigning doesn’t have to be about writing letters to MPs or protesting against the closure of a local – it can be as simple as stepping out the door and supporting the trade which we all love.

A new £30 bundle of CAMRA vouchers will provide our members with 50p off a pint at Wetherspoon pubs and other pub chains

FAIRER

Of course, pub-going has become increasingly unaffordable for some, which is why CAMRA actively campaigns to cut the cost of a pint through tax reform and by implementing a fairer deal for tied pub tenants.

What better way to demonstrate the overwhelming need to support our nation’s pubs than by demonstrating the success of Summer of Pub?

We also work hard to provide special discounts for our members to help to ensure that pub-going can remain an affordable activity.

For over a decade now, we have offered members £20 worth of 50p vouchers to use at Wetherspoon’s outlets – and we’re delighted to announce that this scheme is expanding this year to give our members more discounts at even more venues.

A new £30 bundle of CAMRA vouchers will provide our members with 50p off a pint at Wetherspoon pubs and other pub chains and is available during sign-up or renewal of your membership from 1 July.

In addition, we are extending our real-ale discount scheme to offer individual discounts at hundreds of independent pubs.

You can search for participating pubs using our WhatPub database* or the Good Beer Guide app; so, whatever your tastes (or budget), we can help you to find somewhere perfect this summer.

ACTIVE

So, why not join us for a Summer of Pub? You can let us know how you’ll be celebrating by sharing the hashtag #SummerOfPub on social media and by taking a more active role in encouraging your local to put on an event.

Make sure you keep an eye out for our key celebratory milestones, including the Cricket World Cup (30 May–15 June), Beer Day Britain (15 June), the Women’s World Cup (7 June–7 July), the Great British Beer Festival (6–10 August) and the closing PUBlic holiday (26 August).

We’ll also be celebrating an Indian summer with Cask Ale Week (19–29 September) to keep the fun going a bit longer.

So, let’s head down to the pub to make friends and memories… and show how loved Britain’s pubs are to consumers across the country.

Find out more about membership at www.camra.org.uk/join

*Search for participating pubs from 1 July here: www.whatpub.com
Celebrate a World of Gin

Gin Festival
Fri 16 - Mon 26 Aug

Festival Gins available on the Wetherspoon App

*Mixer excludes Big Tom, energy drinks, Fentimans drinks, Irn-Bru, Old Jamaica ginger beer, R Whites raspberry lemonade, Remedy Kombecha drinks, Soneliegres and Ting.