

YOUR FREE MAGAZINE | AUTUMN 2021

WETHERSPOONNEWS

UK EDITION

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CUSTOMERS

30 YEARS OF WETHERSPOONNEWS



BIG NEWS IN DUBLIN

Keavan's Port pub
and 89-bedroom hotel

ENJOY THE TASTE OF TAX EQUALITY DAY
7.5-per-cent cut on all food and drinks on 23 September

SQUEAKY-CLEAN PUBS
Sweep to top of food hygiene charts

WHY WOULDN'T YOU?
Staff grab apprenticeship chance



Table service

Two ways to order from your table

Option 1 - App

Use the Wetherspoon app.
Download. Order. Enjoy.



OR

Option 2 - QR code

Scan the QR code on your table or menu to place and pay for your order.

SCAN TO ORDER



EXAMPLE



wetherspoon



jdwetherspoon.com



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Written and edited by Eddie Gershon, along with welcome contributions from Wetherspoon staff.

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Pricing, participation and opening times may vary per pub. All J D Wetherspoon food and drinks in this magazine are subject to local licensing restrictions and availability at participating free houses. Photography is for guidance only. J D Wetherspoon plc reserves the right to withdraw/change offers (without notice) at any time. See main menus and customer information screen for allergen information, symbol explanations and additional details of our terms and conditions.

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Most words fork no lightning...

.but ideas, debate and democracy can change the world for the better

*"It was my thirtieth year to heaven
Woke to my bearing from harbour
and neighbour wood ...*

The morning beckon."

Poem in October, Dylan Thomas

A classmate in the early 1970s drove us mad with his spontaneous renditions of the great Welsh poet Dylan Thomas.

The poem sprang to mind on realising that it was Wetherspoon News' 30th birthday or 'thirtieth year to heaven'.

Wetherspoon News may have 'forked no lightning', to coin another Dylan Thomas phrase, but may, from time to time, have caused the odd lightbulb moment in corridors of power.

In about 2004, for example, Wetherspoon, reflecting the views of most customers, saw that the writing was on the wall for smoking in pubs – offices, shops and cinemas had long banned it and there were fewer smokers, overall, every year.

Yet pubs were becoming smokier as they became the last refuge of the diehards – to the chagrin of non-smokers and evangelical ex-smokers.

So, Wetherspoon News, to the consternation of the pub trade (the editor of the main pub newspaper said that we were 'arrogant'), called on the then prime minister Tony Blair to ban smoking – but only after both sides of the argument were debated in the magazine.

Fair play to the then government.

It adopted a sensibly flexible strategy, engaged in debate on the issue – and a ban ensued in 2007.

This was an example of pub customers and staff being miles ahead, on a health issue, of politicians and health experts – not a concept to which control freaks in SAGE or the current government can easily relate.

Publicans

Although our actions at the time may have been perceived as being against the interests of publicans, almost no one today would advocate a return to the past.

Oddly enough, in my experience, most smokers also now prefer non-smoking pubs.

On many important issues, the public is ahead of Westminster and its coterie of advisers and experts – a point which is not always understood.

Indeed, that's why democracy works: just look at any list of countries with the most successful economies, or greatest civil rights – and democracies, despite their faults, win hands down.

A previous campaign in Wetherspoon News, which ran for many issues, opposed Tony Blair's plan, over 20 years ago, to introduce the euro in the UK. Opinion polls of that era showed that around 70% of the public thought that the euro was 'inevitable' for the UK – since the PM and most of the good and great (most politicians, the CBI, the Financial Times, The Economist etc) were in favour.

The campaign was not based on anti-Europeanism, but merely on the fact that the euro's predecessor, the exchange rate mechanism (ERM), had collapsed in ignominy a decade earlier – not before it had caused interest rates to rise to a peak of 15%, doubling mortgage repayments, driving up unemployment and creating economic havoc.

Wetherspoon News was part of the anti-establishment team which won the debate, against the odds, defeating the 'Oxbridge orthodoxy' (as I called them at the time) in the media and politics, along with the vast majority of economists, who overwhelmingly supported the euro.

As things turned out, few support the euro today – the UK economy, contrary to gloomy forecasts, has greatly outperformed the eurozone this millennium, with southern Europe suffering terribly since its introduction.

Lesson

Indeed, the main lesson which Wetherspoon has learned in the last 40 years is that 'the man on the Clapham omnibus', who represents those who work in our pubs and visit them, usually knows best.

'Expert' views are important, yet decisions are often required in areas in which there are conflicting expert views or in

which the public, with its vast collective knowledge, is better placed to make decisions.

Indeed, a pub business like Wetherspoon depends on constant weekly upgrades, with success or failure determined by the quality of hundreds of weekly, often small, decisions.

In order to maintain high-quality decisions, Wetherspoon discovered long ago the necessity to involve, in every initiative, those working on the front line.

We've tried to tap the knowledge of front-line staff through a suggestion scheme which produces a constant flow of ideas from our pubs' employees and by making sure that head-office managers visit pubs every week and speak to staff and customers.

In addition, once a week, senior Wetherspoon managers meet at head office, along with a changing rota of pub management teams, and sift through the suggestions and notes we've made from speaking to staff and customers that week.

So, we try to ensure that every decision, big or small, is vetted by meetings in which pub teams play a dominant role.

This democratic process isn't a magic formula, but it does reduce, on average, the number of daft decisions which often emanate from head offices – especially when the top brass, with big egos, mistakenly think that they know best.

This approach mirrors a similar philosophy at huge companies like Walmart (at least, in founder Sam Walton's day) and also at successful smaller companies like Timpson and Richer Sounds.

Subverted

However, as the historian and former Supreme Court judge Jonathan Sumption has repeatedly warned in recent months (see his article on pages 54–55), democratic decision-making in the UK has been subverted during the pandemic.

Many decisions affecting personal freedoms, health, the economy and other matters have been taken, using emergency powers, by a handful of government ministers, based on flawed advice from SAGE

which has not been properly scrutinised by parliament... or anyone else.

The result has been chaotic, with the UK lurching from 'eat out to help out' to curfews, circuit breakers, tiers and lockdowns – often based on faulty scientific advice.

The eminent Swedish epidemiologist Professor Johan Giesecke (see interview on page 58), for example, highlighted deep flaws in the original pro-lockdown modelling by Imperial College, on which the government primarily relied.

In a public document, Wetherspoon pointed out that Imperial's model had produced absurdly exaggerated numbers for Sweden.

Imperial disagreed with Wetherspoon, but threw in the towel when we produced evidence from Swedish universities to back up our claim (see page 58 for more details).

My personal instinct is that this government thinks that it can make better decisions by bypassing parliament and ruling by decree – perhaps a legacy of the last fraught parliament, many of whose members were duly issued with a P45 by the public in a general election.

It should be admitted that running the country in a pandemic is an incredibly tough job.

In my opinion, however, the government, by failing to engage properly with parliament, people and alternative views, has made far more mistakes than are excusable.

In particular, most people can see, with blinding light, that over-reliance on Imperial College modelling and SAGE has resulted in arbitrary and inconsistent policies – with dire economic effects and little attention to collateral damage from lockdowns.

Tim Martin
Chairman

Editor's note: "Please see articles on the government's COVID policy by former Supreme Court judge Lord Sumption, and others, on pages 54–58."

..smoking in pubs debate

Autumn 2004

SPECIAL REPORT

In the last issue of Wetherspoon News, Tim Martin expressed his personal view that we should move to an outright ban on smoking in pubs.

Tim called for your views and, as you can imagine, the mailing was full of some quite lively debate!

The following pages present your views to date. No doubt, they will make interesting reading and prompt further debate, so please keep the letters coming.

The argument about getting it all started:

"Ban cigs, Prime Minister, but just give us a couple of years' notice to move, above all, the chaos of local authorities ordering local bars, meaning that smokers might migrate from one town or borough to another to light up in public!"

Tim Martin, Non-executive Chairman Wetherspoon News 2004

BAN SMOKING IN PUBS THE BIG DEBATE

Spring 2004

NEWS SPECIAL REPORT

SMOKING IN PUBS The San Francisco experience

Bridging the gap

San Francisco is living with its ban on smoking in bars – but at a cost. Paul Charity, news editor of leading industry magazine, the Morning Advertiser, travelled to the Californian city to see how businesses have coped.

Autumn 2004

SHOULD THERE BE A TOTAL BAN ON SMOKING IN PUBS?

YES

"Take the risk; show concern for your staff; you may get thousands of new customers who are currently put off visiting pubs because of the smoke."

"Go for the all-out no smoking in your pubs. Your fantastic food and good wines, beers and great staff in all your pubs will still bring in the customers. More power to your elbow!"

"Please ensure that you are applauded for calling for a ban!"

NO

"Bigger non-smoking areas at the front of the pub, nearer to the bar, more comfortable seating in the non-smoking areas (not just tables and chairs, as per dining areas)"

"How can Tim support a total smoking ban? Whenever I visit, the non-smoking area is nearly empty and you often have a problem getting a seat in the smoking area. Please Tim, don't do it!"

"There is a deep-seated culture within the UK of smoking in pubs. Wetherspoon should be rightly proud of helping to..."

Autumn 2004

BAN ON SMOKING IN PUBS?

NO

"Bigger non-smoking areas at the front of the pub, nearer to the bar, more comfortable seating in the non-smoking areas (not just tables and chairs, as per dining areas)"

"How can Tim support a total smoking ban? Whenever I visit, the non-smoking area is nearly empty and you often have a problem getting a seat in the smoking area. Please Tim, don't do it!"

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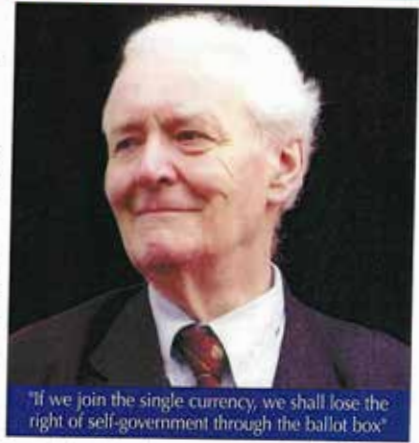
..joining euro debate

September 2001

EXPECT THE UNELECTED

Supernote plan would take power from nations and give it to appointed commissioners

Tony Benn, the veteran Labour politician and former Cabinet Minister, who stood down as an MP at the last election, writes on the future of the European Union



"If we join the single currency, we shall lose the right of self-government through the ballot box"

The debate about the future of Europe has been re-awakened by the German Chancellor, Gerhard Schröder. He is supporting a plan that would absorb all the nations in the European Union into a federal Superstate controlled by its own central government.

The plan, which is based on the German model that unites and controls its regions, would convert the parliaments of Britain and the other European Union countries into a mixture of regional assemblies and glorified local authorities, all of which would be subject to a central authority.

In this Superstate the real power would be in the hands of the appointed and unelected President of the Commission. He in turn would then have the right to appoint the other unelected Commissioners to form his Cabinet.

The Prime Ministers from the separate nations would be bundled together in a second Chamber. Although part of the European Parliament, this Chamber would have no executive authority over the countries that elected them. As such, the whole concept is political and not economic.

oppose this do so for the right reasons, because it represents a steady erosion of the power of the electors, and not because they are taken in by crude rationalism that the right ones with their ability of foreigners.

INDEPENDENCE

This is the boldest plan yet produced by a European leader and its implications need to be publicly debated. New (although opposed to the issues of Europe) and the sure to be run up to the general election earlier in the summer knowing that the public remained strongly opposed to the plan, and the Tories, would present themselves as the sole defenders of our independence and the pound sterling.

This is why the Government has cooked up five economic tests that have to be fulfilled before Britain can join the euro, as if some Treasury computer could tell us when to give up the democratic control of our own economy.

DEMOCRATIC

In theory it would be possible to have a genuinely democratic United States of Europe based on the American model with an elected President, Senate and House of Representatives all voted into one.

But to do so would involve the complete abolition of the Commission, the Council of Ministers and the European Central Bank in Frankfurt, for that reason it would be totally unacceptable to the European establishment as it would reveal their deep dislike of democracy, and would in practice be both unwieldy and unworkable.

GLOBALEISATION

Internationalism is the proper response to globalisation. Those who believe that a federal Europe would protect us from the power of the multinational corporations are completely wrong as the European Commission is little more than a regional agent of globalisation, enforcing the dictates of the bankers in our own continent.

If Britain is persuaded to join the single currency we shall, forever, have lost the right of self-government through the ballot box and all key decisions will be taken by those we did not elect and cannot remove.

November 2000

THE GREAT EURO DEBATE

I have been a strong opponent of a single currency for Great Britain since the exchange rate mechanism (ERM) fell apart in 1992.

Some people feel the single currency is a political issue but it is really an economic one. Individual members of the public will pay if it does not work, just as they did in the early 1990s when tens of thousands of businesses went bankrupt, unemployment soared and wages stagnated. Millions of people were left with negative equity, as a result of interest rates set at a level too high for continental economies.

It is also important to note that many businesses and business people are declaring themselves in favour of a single currency. For example, the Chief Executives of Renault and British Airways, as well as a number of Japanese car manufacturers, have strongly urged the Government to join the euro.

In these circumstances it cannot be right for those who oppose it, to remain silent, especially if it potentially affects the interests of our business and of our customers!

All the best
Sir Martin

December 2001

THE EURO DEBATE • THE EURO DEBATE

THE FLIP SIDE OF THE COIN

JOHN C. PRICE, AN ORGANISER FOR THE EUROPEAN MOVEMENT, DISAGREES WITH TIM MARTIN'S VIEWS ON THE EURO BUT AGREES THAT WETHERSPOON PUBS ARE GREAT



How disappointing it is to read in the September 2001 issue of Wetherspoon News that Chairman Tim Martin is using this Europe. This particular issue of the News has given views far beyond that usually by including an article by former Labour MP Tony Benn taking a similar line on this vexed question. I decided to find out if the Wetherspoon News is sufficiently democratic to publish the other side to this argument.

It is ironic that Wetherspoon, of all pub chains, should hold the line on this issue. It can be claimed they have

Some Tony Benn, it's not going to happen. Gerhard Schröder, the German Chancellor, simply made a suggestion that nobody else in the European Union seems to accept. You are all falling in the past Mr Benn, and pandering to anti-European media by using a suggestion made by one person, however notable he might be, as if it was his. Perhaps a couple of quotations will help clarify.

December 2001

DEBATE • THE EURO DEBATE

THE FOLLOWING RESPONSE FROM WETHERSPOON CHAIRMAN TIM MARTIN APPEARED IN THE MORNING ADVERTISER



Tim Martin has opened a can of worms with his announcement that he will abandon all his 325 JD Wetherspoon pubs with anti-euro propaganda. He plans to cover every available table and even toilet with posters and banners attacking the idea of Britain joining up to the single European currency.

Martin has been accused of using his pubs for political purposes. It could be argued that British pubs have a long tradition of being used for political purposes in the 18th and 19th centuries, organisations angling the parliamentary reform, such as the vote for working men, and the organisers of the first trade unions met and agitated in pubs.

But the situation was also customers. They used the pubs, paid money to have rooms, and consumed large amounts of beer.

The current situation is entirely different. The chairman of a public company is using his gavel and his pubs to show his own political opinions, rather than Ben, Simon the Dictator of his customers.

I find this concept of using objectionable for a number of reasons. First, it is an abuse of his power. His customers will not have the right of reply. They can vote with their feet by drinking elsewhere, but they won't have the ability to state their own case.

Tim Martin can afford to abuse his power because he is an extremely rich man, reputedly worth £130 million. When you have that sort of money in the bank you can afford to give your own beer much more publicity than you can afford to give other people's.

The rest of us are not so lucky. We can discuss our views with our friends, if we're so minded, we can write to newspapers. But we don't

Roger Profitt criticises Wetherspoon's anti-euro stance since it is advanced for "political purposes". Although he feels it should remain silent, Mr Profitt feels free to state his own support for the euro since "it makes sense (and) would certainly make travelling in Europe easier."

These views are hardly laissez-faire economics and Mr Profitt should contemplate further before commencing his sailing and protest to the new currency, or advising others to do so.

The euro is, of course, primarily an economic issue and there is every reason why pub customers should campaign on economic issues which affect them.

Wines, for example, the punchy approach of Shepherd Neame and others on the issue of excise duty, where they have campaigned for a reduction in French imports.

Since it is mainly an economic issue, many pro-European businessmen, including Lord Heslop of Northbrook, Lord Marshall of British Airways and Neil Hargreaves of Unilever, have spoken out in favour of the currency.

I disagree with their views, but they are right to campaign in the interests of saving public awareness, the desirability of which is emphasised by the lack of depth of Mr Profitt's views.

It cannot be seriously argued that the debate is left entirely to politicians.

YOUR SAY

Write: The Editor, Wetherspoon News, J D Wetherspoon plc
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E-mail: editor@jdwetherspoon.co.uk

Should you have any specific feedback, to which you wish to receive a reply, please write to the customer services team at the postal address above or use the customer feedback form on our website.

There's £20 of Wetherspoon gift cards for every letter we print

All letters and e-mails to the editor are read, considered and also passed onwards (if appropriate), yet, owing to correspondence volume, not all may be answered.

Write to us

Your letter or e-mail really can make a difference. So, please do keep writing. Should you have any suggestions on how we can improve our service, please let us know.

Thank you

wetherspoon



FOOD & DRINKS GIFT CARD

APP PLEA FROM A TRAM FAN

Dear Tim

I would like to compliment you and your staff on getting us back to near normality in these strange times we are experiencing, providing an excellent service and a good magazine in Wetherspoon News.

I have two queries, though, which I would like addressing please... First up is the CAMRA drinks voucher scheme.

While I try to use these as often as I can, it seems, when using the Wetherspoon app, that it does not allow their use.

A lot of my vouchers thus remain unused, with their expiry date fast approaching, plus the fact they have to be put through the till on ordering.

I would hope, as stated in the magazine's summer edition, that more extensions are given to forthcoming expiry dates.

Steve Smith (dedicated public transport user and CAMRA member)

Harpurhey, Manchester

Tim replies: We have extended the validity of CAMRA vouchers by one year and are working on a solution so that they can be redeemed using the app. Good point about transport interchanges. We have so many pubs near them, though, that it would require a long article (perhaps a book...) to feature them all. Even so, we will stick the idea in our pipe and smoke it – if you're allowed to say that these days.

Would it not be possible to arrange for the Wetherspoon app to incorporate the CAMRA voucher scheme?

Another point was the really good feature on railway pubs.

I live in Manchester and this did not, of course, feature, so how about incorporating other transport interchanges, such as bus stations and tram stops?

Manchester Piccadilly has such, with a Wetherspoon pub a short distance away. Shudehill also has the same, with The Seven Stars within walking distance.

Some feedback would be really appreciated, and I look forward to hearing from you in due course.

I CAN'T FIND THE WORDS

Dear Tim

Poet Lord Byron (1788–1824) described letter-writing as the only device combining solitude with good company.

We have all had plenty of solitude and are now beginning to enjoy the good company in Wetherspoon.

It's disappointing, therefore, to find the letters page missing from the latest magazine. I am hoping that it may return shortly.

Dave Cowley

Sheffield, South Yorkshire

Tim replies: Couldn't agree more. Wetherspoon News without a letters page is like Burton without Taylor, Torvill without Dean, Becks without Posh or gin without tonic (note from editor: that's enough examples, Tim)... your wish is herein granted.

COCKROACH-LIKE? INSULT BUGS ME

Dear Mr Tim Martin

I could not resist sending a copy of an article in the Sunday Times magazine.

In the article, the food critic comments...

"...but the fantasy falters when I go outside, rattling around deserted streets packed with only the indestructible cockroach likes of Costa and Wetherspoon and the latest hedge fund-backed, imported American battery chicken chain."

Despicable – hope that you can bring them to the 'bar'.

You have a great string of pubs over the UK and Ireland.

Best wishes

Chris T Fawdington, York, North Yorkshire

Tim replies: Despicable comments indeed from the ludicrously superior Marina O'Loughlin, the Sunday Times restaurant critic, who made similarly disdainful remarks about our extremely popular Royal Victoria Pavilion (Ramsgate).

Sectarianism is alive and well in Britain today, with a metropolitan elite, greatly over-represented in politics and the media, trying to foist its preening self-regard on the general public.

Restaurateur Angela Hartnett was similarly dismissive of Wetherspoon in The Caterer magazine. Please see (opposite) spokesman Eddie Gershon's reply to Ms Hartnett.

THE CATERER

Ms Hartnett was asked by the interviewer in the magazine: "Have people realised the importance of restaurants to communities?"

Angela Hartnett answered:

“One thing that has changed since I started working in the industry 30 years ago is that everywhere in London now has its own neighbourhood.

“I live in east London and I don't need to leave my doorstep to get great Japanese, great Indian, great fish and chips.

“Restaurants have become very local; people go to their local restaurant.

“Pubs are equally as important, and I think pubs are going to suffer far more than restaurants after lockdown because pubs generally were on their way down.

“Companies like Wetherspoon have destroyed that community – the lovely pub on the corner – and I think they really will suffer.”

Reply by Wetherspoon to The Caterer:

Dear Editor

Angela Hartnett (The Caterer, 19 Feb) says that her East London neighbourhood has “great Japanese, great Indian and great fish and chips” and that “companies like Wetherspoon destroyed” that sort of community.

However, Ms Hartnett should consider a number of points before criticising Wetherspoon.

Wetherspoon paid £764 million of taxes in 2019, one pound in every thousand collected by the government, a major community contribution.

Wetherspoon employs 37,516 people, 15,032 of whom own shares in the company, and has won many awards for training and staff development.

In the last 15 years, Wetherspoon has awarded bonuses and free shares costing £428 million to staff, a sum equivalent to 55% of our profits after tax.

Wetherspoon has won more awards from English Heritage and CAMRA for the design and restoration of old and listed buildings than any other company.

Wetherspoon also has more pubs listed in the Good Beer Guide than any other company and has the highest rating of any large pub company on the local authority-run “scores on the doors” scheme, with an average score of 4.96 out of 5.

Around 95% of Wetherspoon pubs are outside the central London area where Angela lives and works.

Many of these areas don't have “great Japanese” on the doorstep and Wetherspoon pubs, as their success indicates, are popular in local communities.

Yours faithfully
**Eddie Gershon, spokesman
J D Wetherspoon plc
Watford, Hertfordshire**

WETHERSPOON, ITS CUSTOMERS AND EMPLOYEES HAVE PAID £6.1 BILLION OF TAX TO THE GOVERNMENT IN THE LAST 10 YEARS

The government needs taxes, but there should be tax equality between supermarkets and pubs, says Wetherspoon

In Wetherspoon's 2019 financial year (12 months to July 2019), before COVID-19, it generated £764.4 million in tax – about £1 in every £1,000 of ALL UK government taxes. The average tax generated per pub in 2019 was £871,000.

In the financial year ended July 2020, when pubs were closed for a long period, and the company made a substantial loss, £436.7 million of taxes were generated, net of furlough payments.

The table* below shows the tax generated by the company in its financial years 2011–20.

During this period, taxes amounted to about 42 per cent of every pound which went 'over the bar', net of VAT – about 11 times the company's profit.

Wetherspoon's finance director, Ben Whitley, said: "Pub companies pay enormous amounts of tax, but that is not always well understood by the companies themselves or by commentators, since most taxes are hidden in a financial fog.

"Wetherspoon has provided a table which illustrates the exact amounts of tax which the company, its customers and employees have generated, highlighting the importance of the hospitality sector to the nation's finances.

"Wetherspoon understands the need for taxes, yet, like the hospitality industry generally, believes that there should be tax equality among supermarkets, pubs, restaurants and similar businesses.

"Until recently, supermarkets have paid zero VAT on food sales, whereas pubs, restaurants and hotels, for example, have paid 20 per cent.

"The chancellor, Rishi Sunak, announced a temporary reduction last summer to five per cent VAT for pub and restaurant food sales, but the government intends to revert to 20 per cent.

"Pubs also pay about 20p a pint in business rates, whereas supermarkets pay only about 2p.

"It's quite wrong that dinner parties in Chelsea, for example, pay zero VAT for food bought from supermarkets, when pub customers normally pay 20 per cent VAT for fish and chips.

"Equality and fairness are important principles of efficient tax régimes, and we urge the government to introduce equality in this area – sensible tax policies will increase investment and government revenues."

Wetherspoon Tax Payments in Financial Years 2011 to 2020	2020	2019	2018	2017	2016	2015	2014	2013	2012	2011
	£m	£m	£m	£m	£m	£m	£m	£m	£m	£m
VAT	244.3	357.9	332.8	323.4	311.7	294.4	275.1	253.0	241.2	204.8
Alcohol duty	124.2	174.4	175.9	167.2	164.4	161.4	157	144.4	136.8	120.2
PAYE and NIC	106.6	121.4	109.2	96.2	95.1	84.8	78.4	70.2	67.1	65.2
Business rates	39.5	57.3	55.6	53.0	50.2	48.7	44.9	46.4	43.9	39.8
Corporation tax	21.5	19.9	26.1	20.7	19.9	15.3	18.1	18.4	18.2	21.2
Corporation tax credit (historic capital allowances)	0	0	0	0	0	-2.0	0	0	0	0
Fruit/slot machine duty	9.0	11.6	10.5	10.5	11.0	11.2	11.3	7.2	3.3	2.9
Climate change levies	6.1	10.4	9.2	9.7	8.7	6.4	6.3	4.3	1.9	1.6
Stamp duty	4.9	3.7	1.2	5.1	2.6	1.8	2.1	1.0	0.8	1.1
Sugar tax	2.0	2.9	0.8	0	0	0	0	0	0	0
Fuel duty	1.7	2.2	2.1	2.1	2.1	2.9	2.1	2.0	1.9	1.9
Carbon tax	0	1.9	3.0	3.4	3.6	3.7	2.7	2.6	2.4	0.8
Premise licence and TV licences	1.1	0.8	0.7	0.8	0.8	1.6	0.7	0.7	0.5	0.4
Landfill tax	0	0	1.7	2.5	2.2	2.2	1.5	1.3	1.3	1.1
Furlough tax rebate	-124.1	0	0	0	0	0	0	0	0	0
TOTAL TAX	436.7	764.4	728.8	694.6	672.3	632.4	600.2	551.5	519.3	461.0
TAX PER PUB (£000)	528	871	825	768	705	673	662	632	617	560
TAX AS % OF NET SALES	34.6	42.0	43.0	41.8	42.1	41.8	42.6	43.1	43.4	43.0

*Source: J D Wetherspoon plc's annual reports and accounts 2012–20



BIG NEWS IN DUBLIN AS WE OPEN €33M PROJECT

Keavan's Port pub and 89-bedroom hotel form the single largest investment in Wetherspoon's 42-year history

Wetherspoon has opened its new pub and hotel in Dublin.

The company has invested €6 million in purchasing various properties in Camden Street Upper and Lower and a further €27.4 million in developing the site.

A total of 200 full- and part-time staff is employed at the pub and 89-bedroom hotel, named Keavan's Port.

It is the single-largest investment made by Wetherspoon in its 42-year history.

The pub is managed by Filip Mordak (pictured with colleagues), who has worked for Wetherspoon since 2005 and previously managed two Wetherspoon pubs in the Republic of Ireland – The Forty Foot (Dún Laoghaire) and The Silver Penny (Dublin).

Wetherspoon has developed a series of eight Georgian townhouses (seven of which are protected) and a chapel, then added a substantial modern extension featuring a 12-metre-high glazed atrium.

The pub offers 836m² of customer space over two floors, plus a 353m² garden across two enclosed courtyards.

The 89 bedrooms all feature an en suite bathroom.

There are accessible bedrooms designed for guests with disabilities, including wet-room facilities.

Pub manager Filip said: "I am delighted that Keavan's Port is open.

"I believe that the pub and hotel will be a great asset to Dublin and will hopefully act as a catalyst for other businesses to invest in the city."

The design

Conservation and pointing work on the existing brickwork, at the front of the premises, have been carried out along the entire length of the buildings. Specialist contractors and joiners have worked on the installation of new windows – and the roof has been reslated, with Welsh Bangor blue slates.

The garden reflects the original individual properties too, designed to evoke the once-linked residential gardens.

The history is captured in the stonework, metalwork, reclaimed furniture and sculpture, as well as the commissioned artwork and lanterns.

This 'nod' to the stained-glass artwork history of the building is also referred to in the main bar area, within the back bar and its bar framework detailing.

Reclaimed stonework, decorative windows and furniture are also incorporated in the design.

The rear extension of the building has been constructed, while, inside the existing properties, artisans and specialists have worked on repairing original stairs and replacing (like for like) those beyond repair.

Lost ceiling coving has been made and replaced, while further structural repairs and plastering work have been carried out to retain the premises' historic aspects.

St Keavan's local social history also provides inspiration for the bespoke designed carpets throughout the pub, reflecting a time when kilims and rugs were signs of wealth, brought back from travels or imported from exotic overseas lands.

The name

Camden Street Upper and Lower form part of an ancient highway into the city of Dublin. The two streets were previously known as St Kevin's Port.

In a series of old maps and records, the name is shown as Keavans Port (1673), St Kevan's Port (1714), Keavan's Port (1728), St Kevan's Port (1756) and then St Kevin's Port, which was renamed in 1778, after the First Earl of Camden.

The name Keavan's Port/St Kevin's Port was derived from the Church of St Kevin, in nearby Camden Row, said to have been founded by a follower of the sixth-century hermit.



See a video of Keavan's Port



St Kevin figures prominently in traditional legends and in the poem 'St Kevin and the Blackbird' (1996) by the Nobel prize-winner Seamus Heaney.

His evocative poem relates how the Irish saint held out a 'turned-up palm' for a blackbird to nest.

The history

Until the 1940s, the property had been the convent of the Little Sisters of the Assumption, established in the 1890s. The sisters nursed the 'sick poor' in their own homes.

Their former chapel has been preserved and forms part of the new pub and hotel.

Beau Jacks Boxing Gym once occupied the chapel, from 2011, with a boxing ring positioned under the domed ceiling in the apse of the chapel. Artwork in the new pub refers to this aspect of the building's former life.

Several historical aspects of the old buildings, originally built in c1815 as private residences, have also been retained and restored, including the circular stained-glass window, crafted by Earley & Company ('church decorators, stained-glass manufacturers and stone carvers' of note), based at the site from the early 1900s until 1975.

Before that, from 1860, number 1 Camden Street Upper was the Camden Art Works of John Hardman & Co, also 'church decorators and artists in stained glass'. Established in 1853, as the Dublin branch of Hardman of Birmingham, it supplied the metalwork and stained glass for the New Palace of Westminster, better known as the Houses of Parliament.

● 1-5 Camden Street Upper and 49-52 Camden Street Lower, Dublin 2

● For hotel bookings, please visit: jdwetherspoon.com or bookings.com



AWARDS

WASHINGTON

SIR WILLIAM DUBBED LOCKDOWN HERO BY CAMRA MEMBERS



Pub manager Richie Freeman (right) is pictured receiving a special award from members of his local Campaign for Real Ale (CAMRA) branch.

Members Alan Wilson (left) and Ken Paul handed over a Lockdown Hero Recognition certificate to Richie at The Sir William de Wessington (Washington).

In November 2020, Sunderland & South Tyneside CAMRA asked for nominations for 'lockdown heroes', to recognise any pub, club, brewery or bottle shop in their local area which had gone the extra mile to show community spirit and support during the COVID-19 emergency and who they felt deserved recognition from CAMRA for their endeavours.

The Sir William de Wessington was one of two local venues to receive an award 'in recognition of supporting the community during lockdown'.

Judged to have taken that 'extra mile' of action, The Sir William de Wessington donated food to Mickey's Place, a local community hub and foodbank.

Branch pubs officer Ken Paul said: "We think it's amazing that venues can do this, at a time when many are fighting for survival."

Volunteers at Mickey's Place, based at St Michael's Church in Sulgrave, were feeding more than 150 people a day, supporting families during lockdown and providing hot meals, a take-away food service, advice and support.

Richie said: "The whole team at the pub wanted to do our bit to help our local community through some really tough times.

"The people of Washington have supported our pub loyally since it opened almost 20 years ago – the least we could do was to donate some food to a much-needed local initiative."

CARE IN ABERDARE AS REBECCA REACTS TO GATE CALAMITY



Quick thinking and calm actions from a Wetherspoon employee helped a local resident in urgent need of medical assistance.

Shift manager Rebecca Ashman (pictured) was on duty one morning at Yr Ieuan Ap Iago (Aberdare) when a member of the public ran inside the pub to ask for help.

Despite no prior first aid training, Rebecca did not hesitate to respond, rushing to the nearby scene of an accident.

She takes up the story: "When I arrived at the scene, a female was on the floor, covered in blood and obviously in distress.

"I asked the staff members who had followed me to go back to the pub and fetch the first aid kit."

A gate had fallen on local resident Alison Hook, cutting her face open from nose to lip. In the fall, she had badly injured her wrist and back.

Rebecca, who has worked at Yr Ieuan Ap Iago for two years and previously spent six years at The Tumble Inn (Pontypridd), continued: "I told Alison several times that I wasn't first aid trained, but was there to help her.

"She was conscious. I kept talking to her all the time, taking her personal details for when the ambulance arrived.

"A member of the public had called the ambulance service – and they were talking me through procedures on the phone, while we waited.

"I did my best to control the bleeding, from the massive laceration on Alison's face, strapped up her arm and gave her my hoodie to keep her warm."

The ambulance was delayed so much that Rebecca contacted Alison's family members for help – and they took her to hospital.

Rebecca said: "Alison's phone had also been smashed in the accident, so it was even more difficult to contact her children (via their school) and her ex-husband Duncan, who drove from Bristol to take her to hospital."

Wetherspoon awarded a certificate of commendation to Rebecca for her actions.

She said: "I am proud of myself and pleased to receive the certificate."

Rebecca added: "I rang the family after my shift that day for an update and have been in regular contact with them since.

"Alison now visits the pub – we have got to know each other quite well."

Alison said: "I really don't think that I would be here today without Becca and the team – they were amazing.

"They kept me alert, warm and even provided umbrellas to keep me dry when it started to rain.

"Becca was very professional and quickly took charge of the situation.

"She also took photos of the scene and my injuries – to record the event.

"Becca was very calm while applying pressure to stem blood loss, even though my injuries were quite horrific.

"She kept me calm throughout, making me laugh a few times, despite being in shock and immense pain.

"I can't thank Becca and her team enough for all of their help."

CHANCELLOR DISHES UP FIRST-EVER PINT AND BREAKFAST AT OUR BUCK INN



The chancellor of the exchequer, Rishi Sunak MP, served the first pint of beer and the first breakfast at The Buck Inn (Northallerton).

The MP joined the Mayor of Northallerton, Cllr David Richardson, and TV's Yorkshire Vet, Peter Wright, to officially open the pub in his constituency.

He spent an hour in the pub chatting to staff and customers alike.

Mr Sunak served the pub's first customer, Ken Johnson, with a pint of York Chocolate Stout (5.0% ABV) from York-based Rudgate Brewery, before serving a large breakfast to customer Mike Webb.

Mike Webb, who used to stay at The Buck Inn on his return from working overseas with the Royal Navy, said: "I didn't know that Rishi Sunak was going to be at the pub, so it was a surprise to have my breakfast served by him."

Mike, who now lives at Romanby, on the outskirts of Northallerton, added: "The new pub looks absolutely fantastic, completely different, but great, and it is good that Wetherspoon has kept the name. I have many happy memories of The Buck."

Mr Sunak told the Northern Echo newspaper: "I very much welcome this significant investment in our high street and the creation of these new job opportunities."

"The refurbishment has been carried out to a very high standard and it is good to see the pub's history recognised through the retention of its traditional name and the celebration of that history in the décor and wall displays."

The pub's manager, Chris Allen, said: "It was wonderful to have the pub opened officially by our local MP, the mayor and Peter Wright."

"All three of them spent a good amount of time in the pub chatting to customers and staff and all commented on how wonderful the pub looked."

"Mr Sunak was delighted to help out by personally serving two of our customers."

"It is not every day that your pint or breakfast is served to you by the chancellor of the exchequer."

"It was a brilliant way to celebrate the pub's opening."

Our pictures show Rishi Sunak MP, Yorkshire Vet Peter Wright and the Mayor of Northallerton Cllr David Richardson at the opening, together with pub manager Chris Allen (left) and area manager Dave Ritchie (right).

Also pictured – the chancellor serving Ken Johnson his beer and Mike Webb his breakfast.



JACOB AND ED – WILL THE FAME GO TO THEIR HEAD?



Shift managers Jacob Matthews and Ed Armitage have put their names, as well as their faces, to a popular new house ale.

Jacob (right) and Ed (left) are both cellar champions at The Benjamin Huntsman (Sheffield) and have had the pub's permanent real ale named after them.

Jacob & Ed's (5.0% ABV) is a pale ale produced by nearby Bradfield Brewery. It is a distinctively fruity, well-balanced and full-bodied beer, with a powerful floral bouquet and predominately dry aftertaste.

Pub manager Jordan Firth said: "Bradfield Brewery is very local to us – and we serve its beers all the time.

"The quality is always brilliant, and customers love the beers.

"We approached the brewery chaps to organise a permanent house ale – who suggested we then made our own pump-clip for the brew.

"We had a staff competition to design the badge – and our cleaner, Jay Milnes (centre), who is a whizz with computer graphics, designed an amazing pump-clip with a picture of Jacob and Ed drinking beer.

"We all loved it and so did the brewery – so much so that it has asked Jay to help with some more designs for its beers."

The Benjamin Huntsman serves 15 real ales at all times.

Alongside Abbot, Ruddles and Doom Bar, as well as Jacob & Ed's, there are 11 ever-changing guest ales to choose from.

As well as Bradfield Brewery, Jacob and Ed source and order ales from breweries including Acorn, Kelham Island, Fuggle Bunny, Little Critters, Marston's and Stancil.

Jordan concluded: "The new Jacob & Ed's ale has really started something, in terms of real-ale popularity at the pub.

"The beer just flies out.

"We are all chuffed to bits – and Jacob and Ed, together with Jay, deserve a lot of credit for their enthusiasm and hard work."

SPOONS LABELLED NUMBER-ONE PUB CHAIN IN STUDENT'S DRINKING HANDBOOK

Yorkshire author Joe Varley's new book, *The Student's Drinking Handbook*, is the first guide of its kind.

The book, aimed at all of the UK's students, from year-one pregraduates to mature students, will include details about Wetherspoon and what is on offer for students at our pubs.

Joe said: "I mention Wetherspoon as the number-one pub chain for students up and down the country.

"Featured at the start of a specific chapter, the handbook explains the benefits for all students in choosing Wetherspoon as their go-to

chain, including locations, food, great-value drinks and comfy surroundings."

Joe is a writer, quiz fanatic and Ilkley cricketer. He has been writing for 15 years, with *Hard Up Down Under* being his debut. His three other published works include two quiz books and a children's book.

● **The Student's Drinking Handbook will be on sale worldwide from September through all major online and retail outlets, in print and digital format**



Note from the editor: Wetherspoon has been named as a top employer by the Top Employers Institute for the last 17 years in a row (as featured on The Guardian newspaper's website).

The article below outlines Wetherspoon's bonus and free shares scheme. No company is perfect, but Wetherspoon believes that it pays a higher percentage of its profits in this way than most, or possibly any, large companies.

£428 MILLION IN FREE SHARES AND BONUSES PAID TO EMPLOYEES SINCE 2006

83 per cent paid to pub staff

Since the early 1980s, Wetherspoon has awarded bonuses, free shares and 'share options' to pub employees.

The current scheme of paying monthly bonuses to all pub employees, subject to certain criteria, started in 1998, with a government-approved free share scheme introduced in 2003.

Bonuses and share schemes provide an extra incentive for people to stay with the company: there are 10 employees who have worked for the company for over 30 years, 326 for over 20 years, 3,049 for over 10 years and 8,827 for over five years.

Since 2006, the company has paid £428 million to its employees in respect of bonuses and free shares.

BONUSES AND SHARES

Of the recipients, approximately 96 per cent were employees below board level, with around 83 per cent paid to employees working in pubs.

Employees are eligible for bonuses from the commencement of their employment and are eligible for free shares after 18 months.

In the financial year ended July 2020, when pubs were closed for a substantial period and the company made a loss of £29.9 million, bonuses and free shares of £33 million were awarded (see table* below), with 97 per cent of employees receiving a bonus and/or shares in that period.

In previous financial years, when pubs were open for the entire time, substantially higher payments were made.

For example, £46 million was awarded in 2019, when 97 per cent of staff also received a bonus and/or free shares.

At the current time, 15,032 of our 37,582 employees have been awarded free shares in the company.

It's probably true to say that no one earns a vast fortune from these schemes. However, as far as the company is aware, Wetherspoon consistently pays a bigger percentage of its profits to its employees, by way of bonuses and free shares, than any other large pub/restaurant company or retailer – more even, in the last five years, than John Lewis – a company owned by its employees.

Since the share scheme was introduced, Wetherspoon has awarded 20.6 million shares to employees – approximately 16 per cent of all shares in existence today.

Wetherspoon's chief executive, John Hutson, said: "People are vital to the success of the business.

"Our bonus and share schemes are a good way to share in the company's success.

"A small number of pub employees, who have never sold any of the shares given to them, each have shares worth more than £350,000."

Wetherspoon: Bonuses and free shares v profits, 2006–20

Financial year	Bonuses and free shares	Profit after tax	Bonus etc as % of profit
	£m	£m	
2020	33	-30	-
2019	46	80	58
2018	43	84	51
2017	44	77	57
2016	33	57	58
2015	31	57	53
2014	29	59	50
2013	29	65	44
2012	24	57	42
2011	23	52	43
2010	23	51	44
2009	21	45	45
2008	16	36	45
2007	19	47	41
2006	17	40	41
Total	428	777	55

*Source: J D Wetherspoon plc's annual reports and accounts 2006–20

OUR PEOPLE

THE GUILDHALL & LINEN EXCHANGE • DUNFERMLINE

TWENTY YEARS IN THE KITCHEN, BUT ANDY STANDS THE HEAT



Kitchen associate Andy Holston celebrated 20 years with the company in May 2021.

To commemorate the occasion, Andy, who works at The Guildhall & Linen Exchange (Dunfermline), received gifts and a card from all his colleagues.

Kitchen manager Yvonne Cuthbert (pictured with Andy), who has worked with Andy for eight and a half years, said: "We would all like to congratulate Andy on his achievement – and I would personally like to say a massive thankyou to him for his service."

"Andy is such a loyal, hard-working guy and I am so proud to have him with me on my team."

A hugely popular member of the team, Andy studied catering and hospitality at Fife College, before being offered a work placement at The Robert Nairn (Kirkcaldy).

In the past two decades, he has worked in the kitchen at our pubs in Dundee, Galashiels and Glenrothes, but has been a full-time member of staff at The Guildhall & Linen Exchange for the past eight and a half years.

Andy said: "I can't believe that it's been 20 years.

"The time has gone so quickly – it doesn't seem that long.

"I have worked with so many different people and love what I do.

"I would rather do what I'm doing than anything else.

"I get on with the job, help as much as I can and it keeps me busy.

"I also get on well with all the folks I work with – we all help one another."

Among his 20th anniversary celebration gifts, Andy received a bottle of his favourite Jack Daniel's drink, sweets and chocolate, as well as gift vouchers.

He concluded: "I'm going to use the vouchers for a get-together for everyone.

"It will be good to get out and enjoy ourselves."

WITH TABLE SERVICE THE ONLY OPTION FOR SO LONG, OUR STAFF HAVE NEVER WALKED SO FAR

When we reopened our pubs and welcomed customers back earlier in the spring, continued restrictions meant that only table service was allowed.

Initially, with only pub gardens opening in England (12 April), then further gradual relaxations following across the UK, Wetherspoon's managers and staff have – quite literally – been run off their feet.

With customers unable to order and collect their drinks from the bar (until 19 July), every pint, cuppa and pitcher has been personally delivered to each table.

After months of relatively little physical activity, for some, a lot of our staff have certainly noticed the difference since their return to work.

The step counters, Fitbit devices and smart watches have definitely been clocking up the miles, while the 'lockdown added pounds' have been falling off.

So, how far does a manager walk in the pub, during a typical shift? Some of them got in touch to let us know.



At The Bishops' Mill (Durham), pub manager Guy Stoker reported:

"During the first week back, just reopening The Bishops' Mill outdoors, I walked 100km and lost 3.5–4.5kg.

"It is a big pub, with quite a distance from the kitchen to the beer garden and from the bar.

"With table service only and a very busy pub, I have since clocked up around 110–120km, on average, most weeks.

"In the first month, I recorded 360,000 steps, 327km, on my Garman watch which I wear at work only."

Guy's regular trips to the gym and 8km for each round of golf, on his day off, are not included in his calculations.



At The Grand Electric Hall (Spennymoor), shift manager Michael Gittins reported:

"In the first week the pub reopened, I got a pop-up message on my smart phone saying: 'Congratulations, this is your highest week ever for average daily steps.'

"The return to work was challenging, both physically and mentally. After sitting on my backside for months, it was a real shock to the system.

"I didn't record the steps, but it was probably a minimum of 20,000 a day – and I lost 9.5kg in the first two weeks. To be fair, I still have a long way to go.

"The pub isn't particularly massive, but it is really spread out, with the distance from the bar to the front beer garden, many times per day, soon adding up.

"My colleague, shift manager Lewis Goodwin, regularly records 25–30k steps a day."

At The Hatchet Inn (Newbury), shift manager Josh Cleaver reported:

"I'm not a fitness guru, but I admit being pretty lazy during lockdown. Dog walks were as active as it got.

"Since our return to the pub, I have been averaging around 19,000 steps, on a work day, which I was recording on my phone, but now have a Fitbit.

"My highest daily step count, so far, has been 28,000, which really ramped it up and is due mainly to the table-service-only restrictions.

"My legs ached for the first two days, but I have been doing this job for a long time and your body soon gets used to it again."

In September, Josh marked 16 years' service with the company and has previously worked in our pubs in and around Oxford and Reading. He has been at The Hatchet Inn for two years.



At The Tanners Hall (Darlington), shift manager Mal Balmer reported:

"On the first day back after reopening, my Fitbit recorded 25,000 steps.

"It has been close to that since, but not as much.

"With the table-service-only restrictions, you don't realise how far you are walking, despite our pub being quite small and all on one level, with no stairs.

"Gradually, things have settled down now and we have all got into the swing of the different procedures and restrictions, but it is still odd to get your head around sometimes."

Mal, who first started in 2010 as a bar associate at The Water House (Durham), concluded: "Constantly walking around looking for newly arrived customers and identifying new faces waiting to be served certainly clocks up the steps."



SHOWING OTHER CHAINS A CLEAN PAIR OF HEELS

Our hygiene genius means that our pubs consistently outperform competitors in ratings schemes

Wetherspoon's pubs consistently top the charts in the Food Hygiene Rating Scheme (FHRS), among the biggest pub chains.

The FHRS is run by local authorities and is the only independent government scheme assessing the level of hygiene standards in pubs, restaurants, take-aways, clubs and cafés.

It scores outlets 0–5, with the highest-possible rating of five meaning 'very good' hygiene practices and safety systems in place, fully complying with the law.

Outlets with a rating of four are deemed to have 'good' hygiene standards, while three is 'generally satisfactory', two needs 'some improvement', a rating of one requires 'major improvement' and 0 'urgent improvement'.

Wetherspoon had the highest average FHRS rating, per premises, of any large pub company.

It was ahead of pub companies including Slug & Lettuce and Walkabout and was also rated higher than restaurant and sandwich chains, including, PizzaExpress, TGI Fridays, Pret a Manger and Greggs – although all of those companies also scored highly.

Of our pubs, 787 currently have an FHRS rating, with 98.8 per cent of those having achieved the highest-possible rating of five.

Scotland operates the Food Hygiene Information Scheme (FHIS). This scheme has a pass/fail rating – with 65 Wetherspoon pubs in Scotland having a 'pass' score – a 100-per-cent success rate.

The ratings for both FHRS and FHIS follow an independent assessment of food hygiene at a premises, determined by local authority environmental health officers visiting outlets to assess hygiene levels.

Environmental health officers assess three areas: food hygiene and safety procedures; structural compliance; confidence in management.

The ratings (as well as the date of inspection) can be found online and on stickers displayed at businesses' premises.

Wetherspoon's audit director, James Ullman, said: "We are proud of our pubs' hygiene ratings. However, we also take it extremely seriously when a pub does not achieve the maximum rating in either scheme.

"Where a maximum score is not achieved, we work hard with each pub's team and local authority to ensure, as quickly as possible, that standards are returned to expected levels."

To achieve the highest-possible rating of five, our pubs' management and staff must achieve and maintain the highest standards of cleanliness and hygiene, including:

Hygienic food-handling

This is how food is prepared, cooked, cooled, reheated and stored:

- checking fridge temperatures
- hand-washing facilities and practices
- equipment used for raw and cooked foods being kept separately
- staff members' understanding of food hygiene

Physical condition of the premises and facilities

This is the assessment of the standard of cleanliness and upkeep, including whether:

- the condition of general decoration, layout and lighting is of a good standard
- it is clean and cleaning materials meet requirements
- there is suitable ventilation and pest control
- rubbish and waste are disposed of correctly

Food safety management

This ensures that suitable precautions are taken to keep food safe, including:

- staff training records
- logs of relevant checks, such as fridges' temperatures and cleaning
- safety procedure records

Did you know?

As well as the independent assessments by the FHRS across England, Wales and Northern Ireland, and the FHIS in Scotland, Wetherspoon also monitors its own pub hygiene standards.

Every pub receives at least five quality-assurance visits each month from a combination of its area manager, Wetherspoon's own audit department, an external 'mystery shopper' company and other head-office managers.

The only independent government scheme assessing food hygiene standards



	Total premises scored	Average premises score out of 5
Las Iguanas	44	5
Aldi	605	4.99
Nando's	404	4.99
Wetherspoon	789	4.98
Waitrose	349	4.98
McDonald's	1,160	4.97
TGI Fridays	71	4.97
GBK	34	4.97
Sainsbury's	949	4.95
ASK	60	4.95
Walkabout	21	4.95
Browns	21	4.95
Giraffe	19	4.95
Greggs	1,373	4.94
Pret a Manger	379	4.93
PizzaExpress	324	4.93
Slug & Lettuce	81	4.93
Costa Coffee	2,179	4.92
Lidl	670	4.92
Stonegate	172	4.92

Information in this table was sourced from www.scoresonthedoors.org.uk on 5/8/21, listing 789 pubs in England, Wales and Northern Ireland, with an average food hygiene rating of 4.98. Please note that, where councils are yet to assess or submit their pub inspection, there may be a slight gap in the number of pubs, compared with that in our records.

Businesses are rated from 0 to 5 which is displayed at their premises and online. The top score is 5.



STAGGERING EFFORTS KEEP STAG AHEAD OF THE FIELD

Across six, seven and even eight successive annual inspections, many of our pubs (in England, Northern Ireland and Wales) have achieved the highest-possible food hygiene rating of five.

To gain a maximum score is difficult enough; however, to then maintain that highly coveted rating of five requires consistently high standards.

Among our pubs achieving a continual maximum rating of five for the last eight inspections is The Stag & Pheasant (Mansfield).

Pub manager John Preville (pictured right), who has been at the helm since the pub opened in June 2010, revealed: "The pub has had a five-star rating for as long as I have been here, just over 11 years.

"Kitchen manager Sue Kinsella has been here for 10 years and kitchen shift leader Andy Kerry (pictured left) from the start, so we have an excellent and really settled team in the kitchen.

"The rating has a kitchen focus, although bar and cellar procedures are taken into account – and hygiene is one of the most important aspects of running a pub.

"You can build a good reputation on many things, with staff interaction and customer service being important, but hygiene standards must be right up there.

"Customers choose their venues based on that information, and it really has to be five star, even four star is not good enough.

"The fact that the Mansfield environmental health team comes into our pub as a group, for something to eat, is a great indication that we are doing things right.

"As a team, maintaining high standards is something we focus on, on a daily, even hourly, basis.

"Standards could drop if staff numbers are unexpectedly lower, yet, in those situations, the whole team puts in that extra effort to ensure that that doesn't happen."

ZERO GRAVY IN SPACE, BUT OUR CHIPS WILL TAKE YOU TO THE MOON AND BACK

The chipped potatoes sold in our pubs in a year would stretch more than three million miles

Our customers love our chips... to the moon and back.

If you lined up the amount of chips we serve in a year, end to end, they would reach to the moon and back seven times. That equates to 300 tonnes of gorgeous goldenness being served in our pubs every week, so we need to have every confidence in our supplier.

Partner

Our long-term partner McCain has been producing and supplying our chips since 2001. Market-leader McCain Foods produces every portion of our 100-per-cent British potato chips, as well as our ever-popular breakfast hash browns, sourced from more than 250 Red Tractor-assured farms across the UK, from the Highlands of Scotland to the tip of Cornwall.

A family-owned company, McCain cares about using simple ingredients to create simple food which tastes good.

The McCain brothers founded the company in 1957 in their home town of Florenceville, Canada, creating the first-ever frozen chip.

Family

Today, McCain is still family owned and employs more than 21,000 people across six continents at 52 production facilities. McCain in the UK began in Yorkshire and is still there today.

The company has four McCain factories across the UK and, as well as a network of trusted farmers, it also owns a potato seed business in Montrose, Scotland, where the climate and soil conditions are perfect.

To get the best quality and taste, McCain uses 13 varieties from more than 61 specialist seed-growers in the north and east of Scotland.

Quality

The seed potatoes are then distributed to the 250 main crop-growers across the UK, ensuring consistent quality.

Many of McCain's long-standing farming partnerships span three generations of families.

Once harvested, the potatoes are then simply washed, peeled and cut by McCain, lightly fried in sunflower oil and then frozen.

The chips also have a wheat batter coating to ensure that the inside stays fluffy and the outside hot and crispy.

There are no artificial colours or flavours added.

For every potato, McCain (and, therefore, Wetherspoon) has traceability right back to each farmer, with the ability to see the exact field where that potato started.

It is that attention to detail which helps to make the best chips which we can then serve to you.



McCain has a clear global sustainability strategy, with set goals for further planet-friendly practices, as part of its commitment to smart and sustainable farming, resource-efficient operations, good food and thriving farming communities.

Among its commitments are implementing regenerative agricultural practices across 100 per cent of McCain potato acres by 2030, zero waste to landfill and 100 per cent potato utilisation, removing palm oil from frying operations for McCain-branded products and making 100 per cent of packaging recyclable, reusable or compostable – all by 2025.

Editor's note: "The Daily Telegraph and The Guardian, in different ways, published highly misleading articles about Wetherspoon, for which they have both apologised.

The Daily Telegraph reported that Wetherspoon had staff shortages and that chairman Tim Martin had 'urged Boris Johnson to introduce a visa scheme for EU workers' – which was completely untrue.

The Guardian reported that Wetherspoon 'planned to buy up smaller pubs on the cheap' – this is also, as we explain, cobblers.

Fair play to The Daily Telegraph and The Guardian for publishing quick apologies and corrections, but this sort of misinformation is extremely harmful."

The Daily Telegraph

4 June 2021

Apology and correction published by The Daily Telegraph, Friday 4 June 2021:

“ **Correction:** [The Daily Telegraph] article may have given the impression that Wetherspoons, in common with other companies in the hospitality sector, was struggling to recruit staff. In fact, Wetherspoons is not facing staff shortages or recruitment issues. We apologise for any confusion and are happy to correct the record. ”

Following the inaccurate Daily Telegraph article, Wetherspoon issued the press release below, which was published by the London Stock Exchange:

“ JD WETHERSPOON PLC NEWS RELEASE - CORRECTION

Released : 02 Jun 2021 13:20

The Telegraph newspaper published an article online yesterday ("Wetherspoons boss calls for more EU migration as bars and restaurants tackle staff shortage" - 1 June 2021), which misrepresented Wetherspoon's position.

The Telegraph journalist contacted Tim Martin, the Wetherspoon chairman, and requested comments regarding reports of staff shortages in the hospitality industry generally.

Following the press query, Mr Martin personally made enquiries within the company and, in subsequent texts to the journalist, said "anecdotal feedback from ... pubs since reopening [is that there are] lots of people applying generally."

Mr Martin's texts also said that for a "new pub opening last week (in a town in North Yorkshire), for example, [there were] 160 applications for 70 jobs."

Mr Martin's texts added that "there were 20 applications for four vacancies" in a Bedfordshire pub and there was "a good volume of applications for vacancies in Bletchley and Milton Keynes".

Mr Martin concluded that it was "a reasonably good position for JDW in the country" and that "recruitment is more challenging in some seaside towns- but that's no different to what we experience in any year."

The anecdotal evidence provided by Mr Martin was not reported by the journalist, who instead said that "British pubs and restaurants struggle to recruit staff in the post-pandemic labour market squeeze".

The journalist also said "pub and restaurant bosses warned they were being forced to shut sites during the crucial lunchtime trade due to a shortage of workers", which the article implied was a problem for Wetherspoon- and which is clearly not true from the evidence provided by Mr Martin to the journalist.

The article also said that Mr Martin "urged Boris Johnson to introduce a visa scheme for EU workers".

In fact, Mr Martin has had no contact whatsoever with Mr Johnson since he became Prime Minister.

Mr Martin, as with many Brexit supporters, has, however, supported an Australia-style immigration points system, with the possibility of preferential visas for countries in close proximity to the UK, as Australia operates with New Zealand, for example.

Tim Martin said: "I was trying to be helpful to the journalist by providing up-to-date anecdotal information on staffing, which clearly demonstrated a very positive situation for Wetherspoon.

"However, my comments were misreported.

The false story, expressed in the headline "Wetherspoons boss calls for more EU migration as bars and restaurants tackle staff shortage" and expressed or implied elsewhere in the article, was that Wetherspoon was suffering staff shortages, which clearly isn't true, and that I had subsequently been moved to change my stance on immigration, which, as my evidence to parliament several years ago clearly shows, isn't true either. ”

Editor's note: "The inaccurate Telegraph comments were repeated by Yahoo, Metro, The London Economic and many other media organisations.

So far, Yahoo, Metro and The London Economic have issued corrections."



2 June 2021

Metro agreed to publish the following correction:

“ **Correction:** This article may have given the impression that Wetherspoon was having problems recruiting staff.

In fact, Wetherspoon has not experienced any atypical recruitment issues and is not facing staff shortages.

We apologise for any confusion and are happy to correct the record. ”

The London Economic, an online publication, agreed to publish a correction covering a number of points. The publication retracted the suggestion that Wetherspoon was struggling to recruit staff. It also retracted the suggestion that Mr Martin said there would be “no further payments until the government furlough scheme was put in place” and that Mr Martin “suggested they [staff] get jobs at Tesco...”.

“**Correction:** This article is based on UK Daily Telegraph reporting that has since been found to be misleading.

The article may have given the impression that Wetherspoons in common with other companies in the hospitality sector was struggling to recruit staff.

In fact, Wetherspoons is not facing staff shortages or recruitment issues. We apologise for any confusion and are happy to correct the record.”

In addition, The London Economic deleted all of the following offending material from the article:

- 1) Employee pay: “Martin announced to staff at the time that he will pay them until the pubs last opened, but there would be no further payments until the Government furlough scheme was put in place”
- 2) Jobs at Tesco: “He suggested they [staff] get jobs at Tesco until the pandemic passes”
- 3) Non-payment of suppliers: “the pub chain said it did not intend to pay its suppliers until pubs reopen”

The Times agreed to print a correction (see opposite), following an article dated 12 November 2020.

The Times agreed to remove the suggestion that Wetherspoon’s chairman, Tim Martin, said to employees “go work at Tesco,” which was completely untrue.

The correction appeared in The Times on 12 February 2021.

“**Correction:** On November 12 we reported on comments by Tim Martin, of J D Wetherspoon, and said ‘Go work at Tesco’ was his employee-friendly cry” (Bitter Truth, Nov 12).

In fact Mr Martin told employees that supermarkets needed staff in the pandemic.

Staff offered that work could take it and that they would be given priority at J D Wetherspoon should they return.

We are happy to make that clear.”

Following the inaccurate Daily Telegraph report, a considerable number of other publications repeated the same story and agreed to publish corrections.

“**Correction:** In an article dated 2 June 2021 titled, “Brexit-supporting Wetherspoon boss calls for more immigration to plug staff shortages” it was suggested that Wetherspoon was having problems recruiting staff.

In fact, as it has been acknowledged by the UK Telegraph newspaper who first published the incorrect story on 1 June 2021, Wetherspoon has not experienced any atypical recruitment issues and was in “a reasonably good position”.

It is accepted that Wetherspoon is not facing staff shortages or recruitment issues.

We apologise for any confusion and are happy to correct the record.”

Following an announcement by the company, in which it raised some money on the London Stock Market (a ‘share placing’) in January 2021, The Guardian newspaper made some highly inaccurate comments, which it has agreed to correct.

In an article dated 19 January 2021, The Guardian said that Wetherspoon planned to “buy up smaller pubs on the cheap” and that it planned to buy “pubs driven to financial ruin”.

The company issued a press release (see 1 below) which corrected The Guardian’s article.

The Guardian issued an apology and correction (see 2 below).

“1. Wetherspoon’s press release:

Released by J D Wetherspoon on 22 January 2021

A Guardian newspaper article (19 January), following the announcement of an equity placing by Wetherspoon on the same day, said that “Wetherspoon moves to buy smaller pubs on the cheap amid Covid crisis” and that “it is targeting pubs in central London.”

These statements are completely untrue. Wetherspoon operates pubs which are three or four times larger than average and rarely “targets” existing pubs.

Wetherspoon’s press release on 19 January said that the company is “considering... a number of properties in central London, the freehold reversion of pubs of which it is the tenant, and properties adjacent to successful pubs”.

All the company’s pubs in central London had other uses before Wetherspoon’s occupation - for example, the headquarters of the Hong Kong and Shanghai Bank, the former Marquee Club and the former ballroom of the Great Eastern Hotel.

Wetherspoon chairman Tim Martin said: “The downfall of the master spy Karla in John Le Carré’s epic novel was precipitated by creating a fictitious “legend for a girl”.

The Guardian should avoid legends and stick to the truth, lest it suffers the same fate as Karla.”

“2. Correction and apology by The Guardian newspaper, dated 22 January 2021:

This article was amended on 22 January 2021, Wetherspoon has not stated that it intends to buy up “smaller pubs” as the headline of the earlier version said.

This was an error based on reported plans by the Redcat Pub Company.

Neither did Wetherspoon’s recent statement to investors say it planned to buy pubs in general as the article said. Rather the company announced that it is, “considering the acquisition of a number of properties in central London, the freehold reversions of pubs of which it is currently the tenant, and properties adjacent to successful pubs”.

We apologise to J D Wetherspoon for these errors.”

REMEMBER WHEN THIS WAS ALL BLACK AND WHITE?

This autumn edition of the Wetherspoon News magazine marks the 30th anniversary of this ever-popular publication

Today's full-colour glossy magazine has come a long way from the first issue, published in September 1991, comprising eight black-and-white pages, with around 3,000 copies delivered to just 25 pubs.

Now, the Wetherspoon News boasts more than 100 pages in every issue, enjoys a readership of two million per edition and was even published in summer 2020 – in the middle of a global pandemic.

The company prints 280,000 copies of each issue (sometimes up to 500,000), also available in digital format as a PDF to download from our website (jdwetherspoon.com) and app.

In the past 30 years, more than 170 magazines have been published, including specific editions for Ireland, Scotland and Wales, along with regional versions and even those for individual pubs, under the guidance of the same editor since day one.

The magazine has featured thousands of stories and photographs over the past three decades, highlighting

events, history features, good causes, community issues, awards and some extra-ordinary people, not only our staff members, but you – Wetherspoon's customers.

The aim of the magazine has always been to focus on our pubs, its staff and our customers.

It continues to do just that, and the stories – from the everyday to the remarkable – represent the heart and spirit of the company.

Wetherspoon News is also the first place to find out about company launches, promotions and initiatives.

Whether it's a new dish on the menu, a brand-new selection of drinks or collaboration on a new beer, we aim to bring you the full story, with details ranging from provenance and production to history and innovation.

You continue to fill our Wetherspoon News postbag and e-mail inbox with your thoughts and views, while our crossword competition (appearing still since the very first edition) is more popular than ever before.

Happy 30th birthday Wetherspoon News.



ICE STAR CASEY SLIDES FROM THE WOULDHAVE TO US PRO HOCKEY



Wetherspoon bar associate Casey Trail has made sporting history by becoming the first UK ice hockey player to be drafted to the National Women's Hockey League (NWHL) in the United States.

Established Great Britain women's international defender Casey has joined Buffalo Beauts and will play in one of the two top women's professional leagues, in North America, from next year.

Born in South Shields, Casey started her ice hockey career playing for Newcastle, Whitley Bay, Billingham and Kingston, before moving abroad to join the Ontario Hockey Academy in 2015.

In 2017, Casey took up studies at Castleton University, playing almost 100 games over a four-year period for its NCAA league team, before graduating this summer.

Prior to her spell back in the UK, before hopefully returning to the US with Buffalo Beauts, in 2022, Casey contacted her cousin and pub manager Phil Riddle to ask about the possibility of working at his pub – The Wouldhave (South Shields).

Phil said: "The whole family is so proud of Casey and her achievements.

"She is doing well at the pub, has settled in quickly and is a great member of our team.

"We all wish her every success with her future team and career at Buffalo Beauts."

Casey, 22, said: "I'm taking some time off from playing and having some treatment on my hips, to repair some wear and tear.

"I hope to return to the US in October 2022 for next season.

"Meanwhile, it is nice to be working at The Wouldhave. Everyone is lovely and has welcomed me."

Casey told ITV News: "I am extremely grateful to Buffalo for taking a chance on me and hope that I can deliver for the team in the future, both on and off the ice.

"I wouldn't be in the position I am today without the love and continued support from my family, friends and coaches – and I look forward to hopefully continuing to make them proud.

"My goal is to inspire other British players to continue to play and push boundaries, even when they think nobody is looking our way, because you never know when or how your chance will come.

"I may be the first British woman drafted, yet I know for a fact that I won't be the last.

"I'm excited to see what the future has in store for not only me, but the other British players following as well."

MESSAGE FROM TIM GIVES DIAMOND DAY EXTRA SHINE

For any couple fortunate enough to be celebrating a diamond wedding anniversary, a message from someone special certainly adds to the occasion.

For some, it would be congratulations from Her Majesty the Queen; however, for Wetherspoon fans Marjorie and George Bray, it was a special message from Wetherspoon's founder and chairman Tim Martin.

An e-mail request from family friend Nina Forbes Fairweather alerted Tim to the 60th anniversary celebrations in April – and a message was duly sent:

Dear Marjorie and George

Very many congratulations on your 60th wedding anniversary – a fantastic achievement!

I'm so sorry that our pubs are shut as I write, but hope we can finally open on a permanent basis soon.

Have a great celebration and best of luck.

Kindest regards

Tim

Nina wrote: "Marjorie and George Bray are massive Wetherspoon fans.

"They are very sociable people, always out celebrating something. They are members of golf clubs and bowling clubs, with Marjorie also the longest-serving magistrate in Oldham.

"They have two children (Suzanne and Ian), four grandchildren (Natalie, Joshua, Nathan and Kiera) and two great grandchildren (Isabelle and Bobby).

"They do anything and everything for everyone and truly deserve a special day.

"They had a message from the Queen, but I think they probably preferred the one from Tim!"

On receiving the message, which Nina printed to present on the couple's special day, she added: "Absolutely marvellous, this means the world... can't thank you enough, it's brilliant."



MAGAZINE STORY SPARKS PUB QUEST FOR ELECTRICIAN PAUL



Customer Paul Cleary has visited more than 180 Wetherspoon pubs across the UK, yet still rates his local, The Counting House (Dundee), as his favourite.

Paul got in touch when his visit in May to The Wouldhave (South Shields) meant that he had clocked up 180 visits.

He reported: "I know that there are others who have visited far more, but I saw an article in the Wetherspoon News about a couple who had visited 100, so thought that I would get in touch.

"My 180 have been achieved not by car, but all by public transport, of which I am very proud.

"I do drive, but don't have a car and can't use the works van for personal trips."

Electrician Paul continued: "It was my daughter Abbigail who got me started.

"She moved to London to attend the Italia Conti performing arts school and started visiting the various Wetherspoon pubs in London.

"She really threw down the gauntlet – and we were visiting many of them together.

"Abbigail is now back at home in Dundee, getting married and hoping to move to New Zealand, when restrictions allow."

A music fan, Paul also planned many of his pub visits around gigs and concerts, in towns where bands were playing and a Wetherspoon pub was also at hand.

As well as The Counting House, Paul lists several other favourite venues – specifically for their buildings – including The Caley Picture House (Edinburgh), The Sedge Lynn (Chorlton-cum-Hardy), The Crosse Keys and The Metropolitan Bar (both London).

He added: "There are some absolutely stunning buildings – and I want to visit them all.

"I enjoy the guest ales, especially dark beers, porters and stouts.

"I have visited nine pubs in a day and never had the same pint twice – which is ideal."

Paul concluded: "My ultimate goal is to retire, get a camper van and visit the rest."

SPALDING'S IVY WALL STARS IN FESTIVAL OF ARCHAEOLOGY FILM

The Ivy Wall (Spalding) is among the history subjects included in the nationwide 2021 Festival of Archaeology, having been captured by the local council in a short film.

Our pub in the Lincolnshire town, which first opened in April 2005, had been put on hold for more than a year, after ancient remains needed to be excavated during the £2-million redevelopment project.

The discovery, which included the remains of a medieval cellar and an 18th-century pub which had stood on the site, also called The Ivy Wall, was filmed by Lincolnshire County Council's historic environment officer Dr Ian Marshman (pictured), as part of its contribution to the festival.

The theme for the 2021 festival, organised by the Council for British Archaeology, was 'exploring local places'.

The film, *When the Road was a River – the Archaeology of a Spalding pub*, can be viewed here: tinyurl.com/2m5t6pyw

Ian said: "When Wetherspoon built The Ivy Wall, around 15 years ago, the company was required, by condition of its planning permission, to first do some archaeological excavations on the site.



"This dig revealed remains dating from the early medieval period.

"Wetherspoon really embraced this and decided to preserve the remains of a medieval cellar beneath a glass floor in the main bar – with a range of artefacts from the dig on the wall for visitors to see.

"Our short film celebrates this, as an example of best practice and to make people more aware of what was found, to encourage them to visit Spalding and the pub."

The historical artefacts and ceramics, displayed in frames on the walls throughout the pub, include pieces of 18th-century earthenware and glass, sections of a Staffordshire-made tankard, a bone pin and copper alloy thimble, a medieval knife sharpener and some 17th-century locally made clay pipes.

Pub manager Andy Sands said: "Wetherspoon takes immense pride in the preservation of the history of its pub buildings, and we are proud custodians of the local historical artefacts at The Ivy Wall.

"The medieval undercroft and cellar steps discovered can be seen through a large circular glass floor feature, providing anyone visiting our pub with a real window on the past."



VEHICLE PARADE HONOURING LEEDS BUS LEGEND VISITS PUB BEARING HIS NAME

Our pub Charles Henry Roe was one of several venues on a celebration bus route to mark a special transport centenary.

The pub, which opened in July 2020 in Cross Gates, near Leeds, is named after a local bus-manufacturing plant which, for 90 years, produced thousands of buses at Roe's Carriage Works.

The pub's name was suggested by Transport Yorkshire Preservation Group.

Charles H Roe (1887–1965) established his Cross Gates Carriage Works in 1920, becoming 'the most well-known and long-lived Leeds bus manufacturer'.

Transport Yorkshire Preservation Group and its commercial partners celebrated 100 years since Roe started building buses in Cross Gates – with a cavalcade of five historic buses visiting the former manufacturing sites.

The event took place in May on what would have been Roe's birthday – and one of the historic buses is pictured outside of our pub on that day.

Wetherspoon's general manager, Alistair Broome, said: "We strive to commemorate historical individuals in the name of our pubs.

"Charles Henry Roe is a very apt name for our pub in Cross Gates and we commend the Transport Yorkshire Preservation Group for bringing Mr Roe's achievements to our attention."

Transport Yorkshire Preservation Group's chairman, James Fairchild, said: "The original plan to commemorate the centenary was to be a major public event.

"This obviously could not happen, so we planned a small-scale event with a procession which people could watch from the roadside."

Transport Yorkshire Preservation Group is a voluntary organisation concerned with historic buses of the area, together with related cultural studies, and restores a small collection of vehicles, the majority having been made and then also operated in the area.



“WHY WOULDN'T YOU?” STAFF GRAB APPRENTICESHIP CHANGE

Almost 500 staff are currently on apprenticeship programme which opens new opportunities inside and outside of Wetherspoon

Wetherspoon offers all employees hospitality apprenticeship opportunities, complementing our own internal award-winning training.

With various levels on offer, nationwide, individuals have real and clear career prospects with the company.

Following a successful relaunch, we now have almost 500 employees working on an apprenticeship programme, many of whom are working towards completing their second or even third apprenticeship.

As well as training and progression, our apprenticeships offer skills, knowledge and confidence-building, kick-starting so many rewarding careers with the company.

Wetherspoon's recruitment and qualifications manager, Michelle Crooke, said: "As well as improving the knowledge, skills and behaviours of our teams, apprenticeships are a great stepping-stone towards a rewarding career at Wetherspoon."

"More than 70 per cent of our recent achievers gained a promotion during, or shortly after completing, their apprenticeship.

"All of our pub managers and area managers are promoted internally – and we see working towards an apprenticeship, at any level, as being a step towards future opportunities within and outside of Wetherspoon.

"Completing an apprenticeship shows commitment and dedication to not only personal development, but also the development of future ideas for the pubs and the company."

Here, we highlight the experiences of four Wetherspoon employees, at different stages of their career with the company, all of whom are currently enrolled on the apprenticeship programme.

● **For more information on apprenticeships at Wetherspoon, please e-mail: apprenticeships@jdwetherspoon.co.uk**

Name: *Jack Rhodes*

Position: **Shift manager** Pub: **The Moon Under Water (Cheltenham)**

Jack, 22, said: "I started in 2018 as a bar associate. Within a year, I had quickly progressed to team leader; six months later, I was promoted to shift leader."

"I had previously been studying games design at the University of Gloucestershire, yet decided that an office environment and desk-based work weren't what I wanted."

"To have the opportunity to learn while I'm working, with the company paying for the course, has to be a huge incentive for anyone. Why wouldn't you give it a go?"

"The course has a lot to do with work-based subjects, as well as different aspects of the hospitality business – all great skills to either have with Wetherspoon or take elsewhere."

"The company has invested in me – and the apprenticeship programme has really boosted my career progress."

"I became a shift manager in April 2021, having completed my hospitality food and beverage level 2 course. I have now started on level 3."

"If I continue to level 4 and 5, in a couple of years, it will be the equivalent of a degree."

"I would encourage everyone to give it a go... and I do try to get as many colleagues as I can involved."

"I am very interested in people management skills and hope to be a trainer in the future."



Jack Rhodes
Shift manager



Chloe Morris
Shift manager

Name: *Chloe Morris*

Position: **Shift manager** Pub: **The Postal Order (Blackburn)**

Chloe, 23, said: "I was promoted to shift manager level at the beginning of July 2021, and the apprenticeship really helped me with that progression."

"I started with the company in 2014 as a part-time pot-washer at The Postal Order."

"At that time, I was 17 years old and studying public services at Blackburn College – I wanted to be a police officer."

"However, uni wasn't for me. I enjoy more practical skills, rather than academic subjects. Once I got into hospitality, I loved it, stuck at it and am still here seven years later."

"I moved to floor associate, front of house, and when I turned 18 became a full-time bar associate, progressing to team leader and shift leader."

"When I got the chance, through the company, to join the apprenticeship programme, it was a no-brainer."

"I have learned a lot more skills while still working and it has helped me to progress."

"I completed level 2 during lockdown in 2020 and should be finished my level 3 course during September 2021. I am just going to carry on to level 4, straight after that, and would recommend it to anyone."

"I am also studying for my GCSE in maths, alongside the apprenticeships, as I didn't get it at school."

"Even if you struggle academically, there is so much help, support and encouragement at every step that there should be no reason for anyone thinking about enrolling not to give it a go."

Name: *Courtney Timbrell*

Position: **Shift manager** Pub: **Hoylake Lights (Hoylake)**

Courtney said: "I have, at the end of July 2021, worked for Wetherspoon for 10 years, having started at The Lime Kiln (Liverpool) as a bar associate at just turned 18 years old.

"I progressed to team leader and then shift leader when I moved to the new pub opening at The Captain Alexander (Liverpool).

"I then joined the team at Hoylake Lights in early 2020, although my promotion to shift manager was put on hold because of lockdown.

"I became a shift manager in May 2021 and started the level 4 apprenticeship course soon afterwards, having already completed level 3 in 2018.

"The apprenticeship course has definitely helped me with my career

progression and now, as a manager, is helping with understanding what the staff need.

"There is a lot more administrative responsibility, and the course really helps with that side of my role.

"You don't usually get the opportunity to do any further education while in a job, so I would recommend the apprenticeship to anyone at any level.

"You have the chance to study, paid for by the company, while you are also paid to work.

"Before I worked for Wetherspoon, I did go to college to study a dance degree, until I fell pregnant and had to stop.

"I am 29 now, so it is great to have the opportunity to study again."



Courtney Timbrell
Shift manager



Phil Smither
Kitchen associate

Name: *Phil Smither*

Position: **Kitchen associate** Pub: **The Whalebone (Downham Market)**

Phil said: "In November, I will have worked for Wetherspoon for three years. I've recently completed and passed my level 2 food production certificate and have now started on the 12-month level 3 course.

"I had a hard time at school, leaving with no qualifications.

"I wanted to become a chef and started at a catering academy, yet, when my dad became ill, had to leave and get a job to help my family.

"More than 18 years later, I applied for the job at The Whalebone, which opened in the former pub where I used to drink.

"My dad always told me: 'If you can pick up a qualification, grab it; you would be stupid not to.'

"The chance with Wetherspoon to study while still being in paid employment is a great opportunity.

"If you are willing to put in the effort and have a little extra willpower, a qualification looks good on your CV, makes you feel better about yourself and, as an industry-wide qualification, you can carry it with you.

"At 37, I am a little older than most apprentices, but I got on with my trainer like a house on fire.

"Although much of my course was during lockdown, which switched it to being all online, it helped me, as everything was broken down into manageable sessions and thoroughly explained.

"Thanks also to my pub manager David Riggs and kitchen manager Natasha Hunt for being there with their support and encouragement."

SONYA AND CLAIRE SHORN FOR CHARITY

Shift leader Sonya O'Brien (pictured top centre), together with her friend Claire Birkbeck (top right), has raised an amazing £1,060 with a charity head shave.

Sonya, who works at The Regal Moon (Rochdale) lost her locks, along with Claire, in support of The Christie Charitable Fund, as well as of their friend and hairdresser Helen Copping (top left).

Helen was diagnosed with breast cancer and is currently undergoing treatment.

Sonya said: "Helen is so positive and so strong, the most amazing woman and such a beautiful soul."

"When she told us about her illness, we wanted to support her, said we would shave our heads for a fundraiser and she should choose the charity."

The Christie Charitable Fund provides enhanced services, care and treatment, over and above what the NHS is able to fund.

Sonya added: "It has supported Helen amazingly during her treatment and also looked after my step-dad Paul, during his lung cancer treatment."

"Our charity fundraiser at the pub was the first event since lockdown and, despite continued restrictions making things a little more difficult, it was so well supported, with many regular customers donating generously."



THE BELL HOTEL, IN AYLESBURY, STARS IN TRAINING VIDEO

National Pubwatch selected a Wetherspoon pub as the filming venue for a training video in its campaign to help to support vulnerable customers.

The Bell Hotel (Aylesbury) was chosen as the ideal location for one of the scenes in the film, available to watch online: tinyurl.com/4ynnsjes

The film presents several scenarios involving potentially vulnerable customers and offers options on how pub staff are best placed to deal with the various situations, ensuring customers' safety.

Wetherspoon's staff are fully trained in these situations, but this training film helps to reinforce best-practice procedures for our team members and other hospitality companies' employees.

The pandemic has seen many venues closed in various lockdowns, while, throughout the year, concerns about public safety, especially that of women, have risen.

As the hospitality industry opens up again, pubs and late-night venues need to offer confidence to customers that their venues are safe and secure.

The actions of frontline staff members, some of whom may have been newly recruited with the reopening, can have a major impact on safety and protecting the potentially vulnerable.

National Pubwatch has created this training film, Supporting Vulnerable People, taking frontline staff through a variety of scenarios on how to ensure customers' safety.

The scene at The Bell Hotel involves female customers being pestered in the bar area.

The scenario is designed to prompt discussion about their vulnerability, from the information gleaned from the film. This acts as a useful learning tool for pub staff to translate into real-life situations.

National Pubwatch's chairman, Stephen Baker OBE, said: "Frontline staff need to be able to identify any potential incidents, as well as recognise the unintended consequences of their own actions."



"The film has been designed to help to generate team discussions on the issue of vulnerability and how staff can respond positively to protect those people."

The British Beer & Pub Association's chief executive, Emma McClarkin, said: "This has been a challenging year for our sector, but, as we begin to reopen and recover, it is an opportunity to upskill."

"This training film from National Pubwatch is a great resource to help staff and licensees to recognise situations in which they may need to protect any at-risk customers."

Wetherspoon's area manager, Calum Brennan, said: "We were only too pleased to help National Pubwatch with its filming request at The Bell Hotel."

"We take the safety and security of our staff and customers extremely seriously."

"Any additional training tools to help in protecting potentially vulnerable people are a great asset to anyone working in the hospitality sector."



EASY TO SUPPORT A BREWER FROM YOUR OWN BACKYARD



Most Wetherspoon pubs (770) are serving guest ales from local breweries at £1.99 a pint. Prices vary at some pubs (approximately 90). The initiative is aimed at supporting a range of brewers in areas across the UK.

Customers are able to sample a beer before ordering it and can order their beer via the app and also at the bar.

Wetherspoon's head of marketing, Jon Yates, said: "Wetherspoon is proud of its reputation for supporting local breweries and serving their beer in our pubs.

"Our customers are able to enjoy some great beers, while supporting local breweries too – and all at a fantastic price." The pubs are also serving our regular range of real ales, including Abbot, Ruddles and Doom Bar – at their normal price. Wetherspoon sources beers from more than 350 local breweries across the UK, with individual pubs selecting the local breweries whose beers they wish to showcase.



The Five Quarter (Peterlee) Bar associate Stacey Urwin serves customer Leanne Ball a pint of local real ale



The Walnut Tree (Leytonstone) Customer Thomas Kiefer is served a pint by shift manager Attila Zsiga and team leader Emily Brazier



The Bull and Stirrup Hotel (Chester) Customer Tom Sinclair is served a local ale by bar associate Chloe Rawson



The Standing Order (Derby) Duty manager Vicky Warden serves customer Beth Mosley a pint of Stairway to Heaven from Burton Bridge Brewery

THE WOULDHAVE • SOUTH SHIELDS

CHOP-CHOP: 20-YEAR VETERAN JEN FINDS TIME FLIES IN THE KITCHEN



In May, kitchen associate Jen Whitehead celebrated 20 years' service with Wetherspoon.

Jen, who works at The Wouldhave (South Shields) is pictured receiving gifts to mark the occasion, with regional manager Anthony Buckley (left) and deputy manager Andrew Cassidy, outside the pub. Jen exclaimed: "Where did those 20 years go? They've flown by!"

Pub manager Phil Riddle added: "I have a great team at The Wouldhave, with kitchen manager Megan Hughes joining last year – and Jen is always spot on."

Apart from a short spell working at The Sir William de Wessington (Washington) during closure for a refurbishment at The Wouldhave during 2019/20, Jen has spent the last two decades as part of the kitchen team at South Shields.

Jen reported: "I like doing kitchen work. Wetherspoon is a nice company to work for – and the pub manager is lovely."

She continued: "I work on everything, including cooking, cleaning, lots of prep and the pizzas too."

"We have a good breakfast trade and then it is straight into lunch, with no let-up. Once you start your shift, it is full on."

Originally from Newcastle, Jen moved to South Shields 'at least 50 years ago', with husband David.

She recalled: "We met at a night club in Newcastle, and I remember borrowing £5 to go out that night."

The couple have been married for 44 years and have a son and daughter. Jen is also a grandma, as well as a great-grandma.

Jen concluded: "I love my job, but I am looking forward to retiring (in May 2023)."

"It will be lovely not having to get up so early in the mornings and spending some quality time for ourselves."

THE POSTERN GATE • YORK

OUR RACHEL GIVES TIME AND BLOOD TO HELP OTHERS

Shift leader Rachel Southwell joined the team at The Postern Gate (York) in 2020, having spent 10 years working at the city's other pub, The Punch Bowl.

With both pubs closed during lockdown, Rachel was keen to use her time to good effect and volunteered throughout the closures at York Hospital. Her duties included delivering PPE to the staff on the wards, as well as donations and care packages for staff.

Rachel explained: "I live by myself and needed a reason to get up and go, rather than sitting around watching TV.

"I worked three days a week, on four-hour shifts at York Hospital, which helped with routine, gave me something to do and was great for my mental health.

"Giving something back is always a great feeling and helped to show my appreciation for the NHS staff."

Rachel's mum, whom she describes as 'her hero', has worked for the NHS for more than 30 years – at Harrogate District Hospital's Ophthalmology Department.

Rachel continued: "It was lovely working at the hospital, so calm and totally different from hospitality.

"At work, sometimes, customers get very frustrated because of all of the restrictions and procedures, which I understand, but it is not OK to take out those frustrations on staff.

"The pandemic has highlighted how vulnerable we all are and how we should care more about one another.

"COVID-19 is nobody's fault; we have all just got to deal with it.

"I believe that it is the world's way of saying that we all need to look after one another."

As well as volunteering, Rachel is also a great advocate for the NHS blood donation service, donating blood three times every year.

She recalled: "My mum used to donate blood and, as a youngster, I would go with her and look forward to the tea and biscuit.

"I have carried that on, having made 17 donations myself, and still enjoy the soft drink and biscuit."

Rachel revealed: "They have recently relaxed the rules about donating, to make it more inclusive, particularly for gay and bi men, which I am happy about.

"Not enough people are registered to donate blood, and one donation can save the life of up to three people. I have had friends who have needed a transfusion – and it is an amazing feeling to know that you are helping others by donating."



WALLAW PLAYS ROLE IN DRAMA ABOUT BLYTH'S MUNITIONETTES

Northumberland-born playwright Ed Waugh has included the mention of a Wetherspoon pub in his latest play, *Wor Bella*, due to tour at the end of March/early April 2022.

Wor Bella, a one-woman play about Bella Reay, tells the story of one of the many selfless WW1 munitionette footballers who played for Blyth Spartans Ladies.

Actress Lauren Waine (pictured) plays Bella.

Born in 1900, Bella was a prolific goalscorer, the 'Alan Shearer of her day'.

Premiering at Blyth Phoenix Theatre for three days, the *Wor Bella* play mentions The Wallaw (Blyth) – located 100 metres from the theatre.

Ed Waugh said: "The munitionettes worked long, dangerous hours for the war effort, yet have been largely forgotten – they were not recognised on war memorials and were forced out of work when the troops were demobbed.

"They formed dozens of football teams in the region and played in front of thousands of spectators, raising money for wartime charities.

"I just want to get these great stories about forgotten heroes out there – and Wetherspoon pubs preserve the heritage of a locale better than any other company.

"The Wallaw (Blyth) is mentioned in my play, as it is where the munitionettes would have gone to the pictures.

"These days, the pub is also popular with the Blyth Phoenix Theatre's audiences, who meet for pre-show drinks and after-show refreshments."

As well as Blyth Phoenix Theatre, *Wor Bella* travels to Hexham Queen's Hall, Alnwick Playhouse, Newcastle Theatre Royal (studio), Playhouse Whitley Bay and Westovian Theatre, South Shields.

● For further details: www.worbella.co.uk



DERBY NATIVE VISITS 360 OF OUR PUBS, BUT NEVER DOWNS A PINT



In his bid to visit as many Wetherspoon pubs as possible, customer Paul Bardill has clocked up 360 pub visits.

Paul, who lives in Derby, is a frequent visitor at The Red Lion (Ripley), a pub he describes as friendly and welcoming.

Being a volunteer at the heritage Midland Railway – Butterley, near Ripley, Paul is conveniently close to the pub, although The Thomas Leaper (Derby) is probably closest to his Derby home and new job in the city.

Paul reported: "All of my visits are slightly unusual, in that I don't actually drink, so I have never had an alcoholic drink in any of them!"

He drives to most of the locations which he admits 'makes life easier'. During 2020, he remarkably 'collected' more than 100 visits.

Paul said: "Considering all the closures and restrictions, I feel that that was quite an achievement.

"On one day in July, I had a couple of days off work, so visited 12 pubs in a single day."

That journey took him to Boldmere, Great Malvern, Ross-on-Wye, Yate, Bath, Midsomer Norton, Wells and Street, as well as Fareham and Weymouth, both with two pubs each.

Paul continued: "Trips to comic conventions around the UK probably helped in getting me started with all of the visits, because the pubs are usually in most towns and cities, so it became a thing for me.

"You know what to expect and I quite like that.

"The pubs are all different, but all familiar, the environment is pleasant and nobody judges you for being on your own, no matter when it is.

"Some of the buildings are often interesting too, like old theatres and police stations.

"The Lady Chatterley (Eastwood) used to be a car garage. If Spoons had not taken it, it would probably be empty and derelict.

"Wetherspoon has taken many buildings which might otherwise have been demolished and made them full of life again."

NOW OPEN



Headingley

THE GOLDEN BEAM

As reported in the spring edition of Wetherspoon News, we have now opened The Golden Beam (Headingley).

The pub, which cost £3.2 million to develop, is managed by Chris Donoghue.

Chris is pictured (left) with colleagues at the pub's opening.

Chris said: "The pub has proven extremely popular in the short time we have been open.

"People in the area are pleased to see the building in use once again and are impressed with the pub itself."

HEADINGLEY LANE, HEADINGLEY
WEST YORKSHIRE, LS6 1BL





NOW OPEN



Barrow-in-Furness

THE FURNESS RAILWAY

Pub manager Rob Hope is pictured in the new beer garden at The Furness Railway (Barrow-in-Furness).

Wetherspoon spent £750,000 developing the beer garden on the site of derelict land left by the demolition of a former register office next to the pub.

The garden features a choice of seating in upholstered seating booths or under one of the two retractable canopies.

Low-level planters divide the space into a grid formation, reflecting the layout of the streets in Barrow-in-Furness.

Rob said: "The Furness Railway is an extremely popular pub.

"We aim to offer customers the best pub possible – and the beer garden is a great addition.

"This investment highlights the company's commitment to the pub and to Barrow-in-Furness itself."

**76-80 ABBEY ROAD, BARROW-IN-FURNESS
CUMBRIA, LA14 5UB**



Leeds

STICK OR TWIST

Stick or Twist (Leeds) has reopened – after a three-year absence from the city of Leeds.

In order to build a new unit with student accommodation above, the landlord of the property demolished the building housing the pub in 2018.

It had first opened in 1997.

Wetherspoon has spent £1.8 million redeveloping the pub which is now 25 per cent larger than the original.

The pub offers 370m² of customer space, all on one level, as well as outside terraces at the front and side of the building, with bifold doors opening onto them from the pub.

There is an open kitchen which is double the original size.

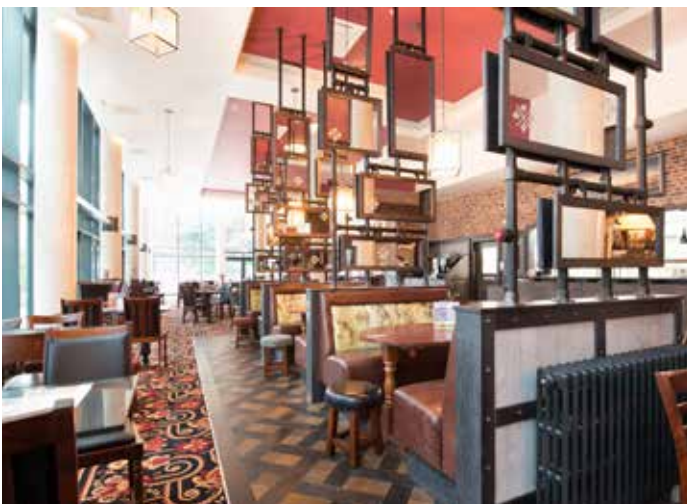
The pub's manager, Sophie Chamberlain (pictured), said: "We are delighted that Stick or Twist is once again a feature of Leeds' social life.

"It is wonderful to welcome back so many of the pub's former customers, as well as many new ones.

"The pub was open for 21 years before closing for redevelopment – and we are confident that it will be even more popular now.

"Wetherspoon has always enjoyed great success in Leeds – attracting a wide range of customers."

16 MERRION WAY, LEEDS
WEST YORKSHIRE, LS2 8PT



NEW LOOK



West Kirby

THE DEE HOTEL

The Dee Hotel (West Kirby) has been refurbished, much to the delight of its loyal customers and staff. The pub first opened as a Wetherspoon outlet in October 2001.

The refurbishment project included full redecoration throughout the pub, with a new colour scheme, as well as a new carpet.

Four new seating booths have been installed, along with new decorative lighting and artwork. The side window glazing has also been replaced to allow more light in and views out from the pub.

The bar area and coffee station have been upgraded, while the toilets (ladies, gents and disabled) have also all been refurbished.

New paving and festoon lighting has been installed in the pub garden, while general internal and external repair works have also been carried out.

Pub manager Andy Swords, pictured with shift leader Nathan McLelland (left), customer Joy Hughes and bar associate Hannah Brislen (far right), said: "The company put The Dee Hotel up for sale, then decided against it.

"Staff and customers at the pub were delighted with that decision.

"The fact that Wetherspoon has since spent £215,000 refurbishing the pub is wonderful news for all concerned.

"We are looking forward to serving our loyal customers for many more years to come."

**44 GRANGE ROAD, WEST KIRBY
MERSEYSIDE, CH48 4EF**



THE ASSEMBLY ROOMS

The new-look paved area at The Assembly Rooms (Epsom) has now been completed, much to the satisfaction of pub manager Sel Devecioglu, his team and customers.

A brand-new raised pavement area, outside the front of the pub, was completed in summer 2020, part of Epsom and Ewell Borough Council's marketplace improvement works.

The original pavement licence at the pub allowed only up to six tables. Now, 22 tables have been installed on the raised pavement terrace.

The new furniture includes outdoor dining tables and chairs and large umbrellas for shade. There is also festoon lighting overhead and decorative shrubs in tall planters.

The entire al fresco dining area is enclosed with a glass-and-steel perimeter barrier.

Sel said: "The extended new-look space, which has been revamped and raised, is a welcome addition at The Assembly Rooms – and customers are already enjoying the improved surroundings."

147-153 HIGH STREET, EPSOM, KT19 8EH



NEW LOOK

Hednesford

THE HEDGEFORD LODGE

Shift manager Kate Hawkins is pictured in the new-look garden at The Hedgeford Lodge (Hednesford).

The pub, which first opened in April 2015, has undergone a full exterior redecoration.

The outside of the building has been fully repainted, along with its walls and gates.

The external walls of the property have also been rendered and the plastering maintained, as well as chimney stacks renovated and some replacement window frames installed.

Maintenance work in the garden, including replanting and trimming of established shrubs and bushes, has also been undertaken.

New garden furniture, including outdoor dining tables and chairs, as well as large umbrellas, has been added.

The spacious outdoor dining area can accommodate 240 customers.

Overhead festoon lighting has also been installed, providing illumination and atmosphere.

Pub manager Kat Prince, who has worked for the company for 11 years and took over in October 2015 as pub manager at The Hedgeford Lodge, said: "They have done a fantastic job – and I love it.

"The building and garden have really been transformed and given a new lease of life.

"Our customers are loving it too and have commented on how much brighter the whole space is now."

**ANGLESEY LODGE, ANGLESEY STREET, HEDNESFORD
STAFFORDSHIRE, WS12 1DL**



OPENING SOON

The Scarsdale Hundred

2 Sevenairs Road, Beighton
Sheffield, South Yorkshire, S20 1NZ

16 NOVEMBER 2021

The Arundel Gate

7-9A Arundel Square/17-18 Broad Street
Waterford, Ireland, X91 TY04

14 DECEMBER 2021

The Navigation Inn

1 Wharf Road, Kings Norton
Birmingham, B30 3LS

23 NOVEMBER 2021

The South Strand

1 Hanover Quay, Dublin
Ireland, D02 E295

14 DECEMBER 2021

THE RICHMAL CROMPTON • BROMLEY

THEY SAID I'D NEVER MANAGE A PUB, SO I DECIDED TO PROVE THEM WRONG



Pub manager Ripon Kazi has been a manager with Wetherspoon for more than 20 years.

Currently at the helm at The Richmal Crompton (Bromley), the Birmingham-born pub manager has recently taken on an extra role as joint-chair of Wetherspoon's race and ethnic diversity network group.

Ripon said: "Both of my parents came to the UK from Bangladesh; so, being English myself, yet coming from an Asian Muslim background, I have faced racism and discrimination throughout the years.

"My father died when I was 13, so my mum brought up her six children and always taught us to be successful."

Ripon spent his first 18 years in his home city of Birmingham before moving to Manchester to study a chemistry degree at Manchester Metropolitan University.

A year working in marketing in London followed, before he was offered a fully sponsored MRes PhD masters back at Manchester, with Zeneca, studying molecular engineering.

Ripon revealed: "I started a part-time job in a pub (not Wetherspoon), while studying for my masters and realised that I enjoyed the environment.

"I was told by an area manager, at that time, that I would be a great staff member, but never a pub manager – 'not with my background'.

"The pub industry was no place for English Asians in the late 1990s."

He continued: "That drove me to give up my scientific career and, with a business mindset and a good understanding of regulations, I decided to pursue a career in the pub industry."

Ripon joined Wetherspoon as a shift manager in 2000, working at The Brockley Barge (Brockley), as well as relief manager positions at other pubs in and around south London.

He admitted: "I have faced racism and discrimination in my life, but didn't speak out, which I do regret a little.

"We need to start speaking out about racism in society and being more open about the problems.

"It is time for change, time for voices to be heard.

"It is time for us to help our community and thereby the present and future generations, helping them to move forward and achieve their potential."

Ripon added: "There is staff diversity at The Richmal Crompton, in terms of gender, race and background – my team certainly reflects our community and customers."

He continued: "I would love to be an area manager, to help not just one pub, but more pubs and more people, to share my knowledge and experience. We need more racially diverse people in those senior roles, and I am ambitious to move forward."

Ripon said: "In my 20 years with Wetherspoon, nothing like the network group has been set up before. It is a big step forward and a positive one.

"The group is to provide those in the Wetherspoon community, with a safe platform to be heard.

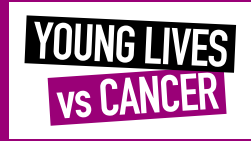
"Then, as a company, we can start tackling these issues and thereby improving the working environment and opportunities for all employees.

"As the diversity of the country changes, to keep up with the expectations of the new generation and future customers, as well as prospective employees for Wetherspoon, we are actively looking into these areas for improvement.

"It will help to move the company forward as a diverse employer at all levels, which I believe will result, in turn, in improvements in all aspects of the business."

Ripon concluded: "We do live in a different world, although, sadly, not too much has changed... yet."

CLIC SARGENT CHANGES ITS NAME TO YOUNG LIVES vs CANCER



New name | Same purpose | Same passion | Same pride

Our charity partner CLIC Sargent has changed its name to Young Lives vs Cancer as part of a new strategy responding to the impact of COVID-19 on both the charity and those families which it supports.

Research by the charity clearly showed that this name change will help it to reach more people, raise more funds and support more families facing the fear which a childhood cancer diagnosis brings. Its name may be changing, yet the support which it provides to young people with cancer and their families, with the help of JD Wetherspoon, will be as vital and constant as ever.

TIM AND DANNI AT THE WHEEL FOR CHARITY DRIVE

Wetherspoon's regional manager, Tim Hine, is spearheading a charity fundraising drive at our pubs across Kent and East Sussex, as well as Hampshire and West Sussex, to help to boost the coffers for Young Lives vs Cancer – CLIC Sargent.

To kick-start fundraising events, Tim has recruited the help of shift manager Danni Brind, from The County Hotel (Ashford), to identify a charity champion in each of the 16 pubs within area manager Mark Powell's patch.

The pubs include those in Dover, Sittingbourne, Rochester, Faversham, Margate, Whitstable, Rainham, Ramsgate, Folkestone, Herne Bay, Deal, Sheerness, Canterbury and Chatham.

Danni, who has worked at The County Hotel since August 2020 and with Wetherspoon for more than 10 years, is keen to get as many events as possible up and running (when relaxation of restrictions allows).

She said: "I am chairing the initiative, as well as the monthly Zoom meetings, and we are nominating a charity champion at each of the pubs.

"We get together to discuss monthly events, as well as a regular weekly fundraiser, supporting one another and sharing ideas."

Many of the pubs run a weekly bonus ball fundraiser, which has been possible during restrictions, as staff can promote the event while providing table service.

Quiz nights, fancy-dress themed events and seasonal raffles are also among the monthly fundraising ideas.

Danni continued: "We want to gradually build momentum again, having sadly lost the ability during the pandemic and lockdowns to fundraise so much for Young Lives vs Cancer.

"I also hope to bring everyone together later in the year for a big annual fundraiser, perhaps a skydive or similar challenge, for those who want to get involved."

Danni has also been involved with fundraising for MS Trust, including taking part in the London 2021 virtual marathon in October.

She concluded: "I've got MS myself, so it is nice to be able to give something back."



Pictured (left to right) are pub manager Tom Hill, shift manager Danni Brind and shift leader Chloe Dodds

WHATEVER CANCER THROWS AT THEM
WE'LL FACE IT ALL, TOGETHER.

wetherspoon

proud to support

YOUNG LIVES

vs CANCER

Young Lives vs Cancer helps families to find the strength
to face everything cancer throws at them.

But we can't do it without you.

[YOUNGLIVESvsCANCER.ORG.UK](https://www.younglivesvsCancer.org.uk)



Young Lives vs Cancer is an operating name of CLIC Sargent Cancer Care for Children. A registered charity in England and Wales (1107328) and in Scotland (SC039857). Also operating in Northern Ireland. Registered office: No. 1 Farriers Yard, Assembly London, 77-85 Fulham Palace Road, London, W6 8JA

The Sir William de Wessington (Washington)

Well Done Folks!
£1,420
RAISED FOR OUR CHOSEN CHARITY



A charity head-shave at The Sir William de Wessington (Washington) raised more than £1,200 for Young Lives vs Cancer – CLIC Sargent.

Friends and colleagues supported bar and kitchen associate Donna Marie Wright as shift manager Kelly Dunn cut her long locks (above).

They are also pictured (below), after the event, outside the pub.

A subsequent raffle draw, as part of the fundraising efforts, raised a further £220 in cash for the charity.

Kelly said: “We wanted to do something special for Young Lives vs Cancer – CLIC Sargent and raise a substantial amount of money, as we have been unable to carry out any fundraisers over the past few months.

“Donna, without hesitation, offered to take part in the head-shave. We are all so very proud of her.

“Next stop is the Young Lives vs Cancer skydive, in September, for me and bar associate Adrian Conlon.”



Well Done Folks!
£1,000
RAISED FOR OUR CHOSEN CHARITY

The Barker's Brewery (Huyton)



Twelve staff members from The Barker's Brewery (Huyton) raised more than £1,000 for Young Lives vs Cancer by walking 3.5 million steps in July.

Team leader Debs Fisher recruited colleagues after going for long walks during lockdown.

She said: “It kept me going mentally – and I found out that you could raise money doing it, so I suggested it to the team.”

As all of the participants were women, the team called itself Barker's Babes.

One of the walks began at The Navigator (Stoneycroft, Liverpool) and finished at The Barker's Brewery – a distance of 5.3km.

Pictured are (back row, from left) team leader Lydia Naylor, bar associate Kelly Carthy, duty manager Pamela Rustage, bar associates Rebecca Williams and Julie Graham and team leader Debs Fisher; (front row, from left) bar associates Suzanne Bleasdale, Carla Henry and Danielle Puddifer.

The Robert Nairn (Kirkcaldy)



Well Done Folks!
£836
RAISED FOR OUR CHOSEN CHARITY

A bushy-bearded Jock Allan is pictured (above) before undergoing a severe trim to raise money for Young Lives vs Cancer – CLIC Sargent.

Jock, a regular at The Robert Nairn (Kirkcaldy), could have been mistaken for Santa Claus before the trim, carried out by local barber Mark Dow.

The pair are pictured with Kirsten Knox, a shift manager at the pub.

She said: “It really was generous of Jock to have his beard shaved – it must have taken a long time to grow. Jock is a lovely guy and dresses as Santa at Christmas to raise money for charity.”

The results of the shave are pictured below. Jock raised a total of £836, thanks to generous donations from customers.



*Esme's MAN-icure Challenge***DAD LETS DAUGHTER PAINT HIS NAILS EVERY WEEK TO HELP HER TO SMILE DURING CANCER TREATMENT**

Nine-year-old Esme from Lingfield, Surrey, is receiving treatment at the Royal Marsden Hospital in London after being diagnosed with leukaemia earlier this year.

Just before Christmas last year, Esme was feeling lethargic, sick and had no energy. Her parents initially put it down to lockdown and the pressures of not being at school with her friends.

Then, in early March, her temperature rose to 42 degrees, so her parents quickly phoned 111 and ended up in A&E that night.

After a night full of tests, they were given the shocking news that Esme had acute myeloid leukaemia (AML).

During her first round of chemotherapy, Esme's mum was painting her nails to cheer her up.

Her dad, Richard, would do anything to make his little girl smile, so he let her paint his nails during a pamper session on the ward.

Sparkliest

He says: "Esme wouldn't let me go for the subtle pink polish she was having – I had to go full-on with the brightest, sparkliest red nail polish she could find. 'Fair enough,' I thought, 'it's only for a short while; I'll take it off later' – her smile was worth it.

"But that smile got even bigger as Esme let me know, in no uncertain terms, that my foray into fantabulous nails had to last an entire week – a week which she knew would be full of school runs, Zoom calls with work, a hospital move (with all the new faces which that would bring)

and plenty of other opportunities to show her wonderful handiwork to the world – and so 'Esme's Man-icure Challenge' was born!

Joy

"It's bringing Esme such joy seeing all the photos and hearing everyone's reactions to having funky nails.

"The Young Lives vs Cancer social workers really helped my wife and me during those early days when we needed someone to talk to or wanted to discuss what was happening.

"The whole team was really helpful.

"I usually stand out anyway as I'm 6 foot 5, with a ginger beard, but to be recognised for my nail varnish, rather than anything else, is a new one for me."

To date, the family has raised over £11,000 for Young Lives vs Cancer.

Esme's family is asking everyone to get involved by painting their fathers, brothers, uncles and granddads' nails, or their own, to show Esme support and keep her smiling.

- You can make a donation to Young Lives vs Cancer too at: [justgiving.com/fundraising/Esmes-man-icure-challenge](https://www.justgiving.com/fundraising/Esmes-man-icure-challenge)
- Share your photos using #EsmesManicureChallenge, so that Esme can enjoy them too.

AFTER A TOUGH YEAR, IT'S TIME TO GET REAL

Forthcoming autumn 2021 real-ale festival will be the first in 12 months

Wetherspoon's pubs have been hosting beer festivals for more than 30 years.

Our pubs showcase real ales during two major beer festivals each year (spring and autumn), as well as numerous local and regional events, pub by pub, across the UK and the Republic of Ireland.

Because of the pandemic, our forthcoming autumn 2021 real-ale festival will be the first in 12 months – and we are looking forward to your sampling the great range of beers selected for your enjoyment.

Pubs

The event is taking place at all Wetherspoon pubs from Wednesday 20 October until Sunday 31 October, inclusive.

The 12-day real-ale event will feature vegan and vegetarian ales, among the 20 festival ales produced by award-winning brewers from across the UK and Ireland.

There are 16 beers which have never previously featured nationally in our pubs (17 not featured in a Wetherspoon festival before), two gluten-free beers, three vegan-friendly brews and three speciality ales.

Blackberries

Rooster's Long Shadow (3.6% ABV) is a vegan-friendly seasonal beer and Purity APA (3.9% ABV) is also vegan friendly and gluten free, while Elgood's Blackberry Porter (4.5% ABV) is a gluten-free, vegan-friendly speciality beer, made with blackberries.

The other two speciality beers among the line-up are Exmoor Wicked Wolf (4.2% ABV), made with juniper berries, and Wolf Brewery's coffee-infused ale Lazy Dog (4.7% ABV).

Other festival ales to look out for are the award-winning Hop Twister (4.5% ABV) from Salopian Brewery and Thornbridge Brewery's Shelby (5.0% ABV), the official beer of the Peaky Blinders television series.

App

All of the festival ales will be available to order via the Wetherspoon app, as well as at the bar.

Our special third-of-a-pint glasses will be available once again, too, meaning that you can sample many of the festival ales – with three for the price of a festival pint.

Don't miss this long-overdue spectacular showcase of great British and Irish beers at the world's biggest real-ale festival – at Wetherspoon.

wetherspoon

REAL-ALE

FESTIVAL

WED 20 - SUN 31 OCT

FEATURING

- Vegan and vegetarian ales
- Gluten-free beers
- Award-winning brewers from the UK and Ireland
- Sixteen beers new to Wetherspoon

All festival ales are available on the app

THE WETHERSPOON GROUP
A W & A COMPANY

CASK MARQUE
THE WETHERSPOON GROUP

GOOD BEER GUIDE
2021

for the facts
drinkaware.co.uk jdwetherspoon.com

TASTING NOTES



VEGAN

ROOSTER'S LONG SHADOW

3.6% ABV

Rooster's Brewery, North Yorkshire. Est. 1993

This amber-coloured vegan-friendly seasonal beer has sweet, rich, malty flavours, balanced with a blend of hop varieties to create a low level of bitterness, leading to a touch of sweetness in the finish.

Hops: *Aurora, Chinook, Crystal, Fuggles*
 

GLUTEN FREE


VEGAN

PURITY APA

3.9% ABV

Purity Brewery, Warwickshire. Est. 2005

This new gluten-free and vegan-friendly beer has been brewed exclusively for this Wetherspoon real-ale festival. It is a hazy pale golden colour, with zesty aromas of berries, peach and passion fruit, leading to a fruity, balanced flavour.



Hops: *Columbus, Galaxy, Nelson Sauvin* 

CONWY EL CAMINO

4.0% ABV

Conwy Brewery, Conwy. Est. 2003

This golden beer has distinctive aromas of fresh green pepper and tropical fruit, leading to a hoppy, refreshing flavour with a well-balanced bitterness and lasting finish.


Hops: *Cascade, Citra, Columbus, Ekuant*
 

ADNAMS OLD ALE

4.1% ABV

Adnams Brewery, Suffolk. Est. 1872

This deep red ale has an aroma of caramel and nutty chocolate which continues through to the palate to be joined by flavours of liquorice and red fruits, balanced by a cleansing bitterness in the finish.




Hops: *First Gold*


BLACK SHEEP MONTY PYTHON'S DEAD PARROT

4.1% ABV

Black Sheep Brewery, North Yorkshire. Est. 1992

This amber-coloured beer has fresh hop aromas of citrus fruit and pine which squawk against sweet malt and rye notes, while the malt and hop flavours blend to create a perfect balance, with a fruity kick and a refreshing finish.


Hops: *Chinook, Galena*
  

EXMOOR WICKED WOLF

4.2% ABV

Exmoor Ales, Somerset. Est. 1980

This straw-golden beer is brewed with the addition of juniper berries, providing aromatic gin-like botanical notes which combine with a gentle spiciness, floral hoppiness and citrus notes, resulting in a dry, slightly fruity finish.





Hops: *Bobek, Perle, WGV*


BATH QUEEN OF HEARTS

4.3% ABV

Bath Ales, Somerset. Est. 1995

This new, warming, amber-red ale has been brewed exclusively for this Wetherspoon real-ale festival. The toffee and raisin notes, imparted by generous quantities of crystal malt, combine with pine and spicy hop notes, while the addition of dark fruits gives a distinctive twist to this ale's character.


Hops: *Bramling Cross, Challenger*
   

HOOK NORTON OFF THE HOOK

4.3% ABV

Hook Norton Brewery, Oxfordshire. Est. 1849

This new, golden-coloured seasonal beer has an impressive range of hop varieties, delivering a strong combination of orange and citrus notes, along with a full-flavoured, refreshing character.

Hops: *Admiral, Amarillo, Cascade, Challenger, Chinook*


BRÚ BROWN ALE

4.5% ABV

Brú Brewery, County Meath, Republic of Ireland. Est. 2013

This mahogany-coloured ale has been brewed especially for this Wetherspoon real-ale festival. It is brewed using a blend of six malts, delivering a moreish, biscuity, chocolaty and nutty backbone, balanced by citrus notes, resulting in a satisfying, intense (yet drinkable) character.

Hops: *Chinook*


GLUTEN FREE


VEGAN

ELGOOD'S BLACKBERRY PORTER

4.5% ABV

Elgood's Brewery, Cambridgeshire. Est. 1795

This dark ruby-coloured speciality beer is both gluten free and suitable for vegans. The predominant blackberry aroma, with hints of malt, leads to a rich, roasted malt palate, complemented by a pleasing hop bitterness and clean berry fruit flavours in the finish.



Hops: *Fuggles* 

HOGS BACK CITRUS PALE ALE

4.5% ABV

Hogs Back Brewery, Surrey. Est. 1992

This new golden-coloured seasonal ale delivers a blend of floral and citrus notes in both the aroma and flavour, with subtle malt notes giving a fine balance to the light, hoppy character – culminating in a long, dry finish.



Hops: *Fuggles, Mosaic, UK Cascade*
 

SALOPIAN HOP TWISTER

4.5% ABV

Salopian Brewery, Shropshire. Est. 1995

This crisp, refreshing, golden bitter has pronounced citrus flavours and soft malt overtones, leading to a focus of lemon and grapefruit in the finish, balanced by a dry bitterness. This beer has won many awards, including SIBA Wales & West Champion (in 2016) and runner-up (in 2018), plus the SIBA National silver award (in 2015 and 2017).




Hops: *Citra, Ekuant, Mosaic*
 

SHEPHERD NEAME HOP TO THE FUTURE

4.5% ABV

Shepherd Neame Brewery, Kent. Est. 1698

This new light amber modern IPA is smooth and full bodied in character, with the harmonious blend of English and US hops delivering generous quantities of tropical and citrus fruit notes throughout.



Hops: *Amarillo, Centennial, Denali, Target*
  

WOLF LAZY DOG

4.7% ABV

Wolf Brewery, Norfolk. Est. 1995

This chestnut-coloured ale is infused with coffee during brewing, adding an extra dimension to the balance of malt and hop notes in the aroma and flavour, resulting in a rich, full-bodied character.



Hops: *Bramling Cross, Herkules, Mosaic*
 

THORNBRIDGE SHELBY

5.0% ABV

Thornbridge Brewery, Derbyshire. Est. 2005

This golden amber IPA is the official beer of the Peaky Blinders television series and is inspired by the style of beers brewed in 1919. Aromas of stone fruit and red berries lead to a gentle maltiness on the palate, balanced by a citrus and lemon bitterness.



Hops: *Bramling Cross, Fuggles*
 

LANCASTER IPA

5.1% ABV

Lancaster Brewery, Lancashire. Est. 2005

This new, light golden beer has been brewed exclusively for this Wetherspoon real-ale festival. The blend of three British hop varieties delivers citrus and orange notes, with a fruity, balanced and full-bodied flavour developing into a full, lasting finish.

Hops: *Admiral, Godiva, Pilot*
 

GREENE KING RUBY ABBOT

5.2% ABV

Greene King Brewery, Suffolk. Est. 1799

This ruby-coloured ale has been brewed exclusively for this Wetherspoon real-ale festival. It has a rich, malty flavour, with its generous blend of traditional English hops providing an excellent balance and clean bitterness in the finish.



Hops: *First Gold, Fuggles, Goldings*


MAXIM AMERICAN PRIDE IPA

5.2% ABV

Maxim Brewery, County Durham. Est. 2007

This pale golden beer, last seen in July 2017, has been brewed again exclusively for this Wetherspoon real-ale festival. Created in the style of an American IPA, the tropical fruit aromas lead to an abundance of dry blackcurrant notes in the complex, well-balanced flavour.


Hops: *Cascade, Citra, Willamette*
 

WADWORTH SWEET MOLLY

5.5% ABV

Wadworth Brewery, Wiltshire. Est. 1875

This new ruby-coloured beer has been brewed exclusively for this Wetherspoon real-ale festival. The subtle smoky aroma leads to a soft toffee and caramel sweetness, balanced by a light roasted dryness and a moderate hoppiness, with spicy and dark fruit notes.



Hops: *Chinook, Target*


BANKS'S NEW WAVE IPA

6.0% ABV















Banks's Brewery, West Midlands. Est. 1890

This new deep golden IPA has been brewed exclusively for this Wetherspoon real-ale festival. The impressive blend of UK-grown hops delivers aromas of tropical fruits and oranges, leading to a complex blend of fruit flavours and a fine balance of bitterness and subtle malt notes.

Hops: *Admiral, Ernest, Godiva, Jester, Jester Type 45, Olicana, Pioneer, Target, UK Chinook*
 

DIETARY AND ALLERGEN KEY

Dietary symbols:  Vegetarian  Vegan

Allergen symbols:  Crustaceans  Egg  Fish
 Milk (inc. lactose)  Nuts (type of nut)  Celery
 Sulphur dioxide and sulphites  Lupin  Molluscs
 Peanuts  Soybeans  Mustard  Sesame seed
 Gluten (type of gluten)

REAL-ALE TYPES

 Pale; very light; blond; straw

 Golden

 Amber; mid brown

 Dark brown; ruby

 Black; deep ruby; very dark



Pub manager Siobhan Hayward

A COVETED SPOT IN GOOD BEER GUIDE – BISHOP VESEY MAKES IT LOOK EASY

Boldmere pub has been a fixture in CAMRA guide for 20 years, thanks, in large part, to Siobhan Hayward and her team

Wetherspoon is proud of the quality of the real ale served in its pubs.

Its staff work hard to offer first-class beers at all times.

This is evident in the high number of Wetherspoon pubs listed, over many years, in the Campaign for Real Ale's (CAMRA) Good Beer Guide.

Wetherspoon continues to have more pubs listed, as a proportion of its estate, than any other pub company.

In the current guide (2021, the 48th edition), there are 242 Wetherspoon pubs listed.

Real

In this new feature, we highlight the pubs and staff that serve an excellent range of real ales from brewers across the UK.

The Bishop Vesey, in Boldmere (near Sutton Coldfield), has been managed by Siobhan Hayward since 2006.

The pub, which first opened in December 1997, has been listed in the guide for 20 consecutive years.

Siobhan said: "We are all so proud to be included in the Good Beer Guide. The whole team really cares about the range and quality of the beer which we serve to customers."

When Siobhan took over at The Bishop Vesey, the pub was already an established real-ale destination, with eight hand-pumps – however, that number is now double.

The Bishop Vesey usually offers 16 real ales, among them Greene King Abbot Ale (5.0% ABV), Oakham Ales Citra (4.2% ABV), Backyard Brewhouse Vesey Blonde (4.1% ABV), Sharp's Doom Bar (4.0% ABV) and Ruddles (3.7% ABV), as well as 11 ever-changing guest ales.

Breweries

Among the other breweries regularly showcased are Burton Town Brewery, Froth Blowers Brewing Co, Purity Brewing and Salopian Brewery.

Greene King Abbot Reserve (6.5% ABV) and Thornbridge Jaipur (5.9% ABV) are also very popular stronger brews on the bar.

Siobhan reported: "We have a great choice of LocalAle breweries, within a 30-mile radius of the pub.

"Any of the beers from Oakham and Backyard are particularly popular, especially our house ale Vesey Blonde which has been a real favourite for many years."

Birmingham-born Siobhan joined Wetherspoon as a pub manager in 2004, after a 15-year career with restaurant company TGI Fridays.

She recalled: "A friend was already working for the company, having left TGI, but I had never heard of Wetherspoon before.

Lovely

"He took me to The Clifton (Sedgley), and I thought it was lovely.

"I subsequently joined as a manager, spent two weeks in the kitchen at The Elizabeth of York (Moseley) and two weeks on the bar at The Full Moon (Dudley), before taking over at The Waterfront Inn (Brierley Hill)."

Two years later, Siobhan moved to The Bishop Vesey, winning her first of 11 successive 'pub of the year' awards, presented by members of her local Lichfield, Sutton Coldfield and Tamworth CAMRA branch.

Siobhan revealed: "We have an excellent relationship with our local CAMRA members and have enjoyed great success in its 'pub of the year' awards.

"Ironically, our pub is not in Lichfield, Sutton Coldfield or Tamworth. We are off the beaten track really so, when they do visit, it is usually a day out. They often have a half pint of everything, meaning that they can sample all of the beers on offer."

Siobhan concluded: "We always try really hard to offer a good selection of great-quality well-kept ales.

"No single person is responsible; we all care about it and, with 16 real ales on offer, it is a real team effort.

"I would be absolutely mortified if someone were served a bad pint in my pub."

What The Good Beer Guide 2021 says:

THE BISHOP VESEY

A busy Wetherspoon whose consistent performance has earned it 20 consecutive years in the guide.

Named after the area's Tudor benefactor, who is credited with gaining royal status for Sutton Coldfield, it features a carved wooden pulpit by the entrance.

Up to 11 interesting guest beers are offered, many from local microbreweries, plus a changing real cider.

As well as extensive seating areas upstairs and down, there is a spacious roof-top garden and a smaller beer garden downstairs.

● 63 Boldmere Road, Boldmere, Sutton Coldfield, West Midlands, B73 5XA

What CAMRA says:

George Greenaway, chairman of the Lichfield, Sutton Coldfield and Tamworth CAMRA branch, said: "In our view, The Bishop Vesey (known by the members as The Vesey) has long been one of the best pubs in the Sutton Coldfield region.

"Twenty consecutive years in the CAMRA Good Beer Guide is a striking achievement, with no other pub in the Sutton area even coming close in that regard.

"Consistent beer quality is key, of course, helped along by a diversity of ale choices – and The Vesey certainly delivers on both.

"It's a truism that the publican makes the pub and, in this case, full marks go to Siobhan and her outstanding staff for this sustained performance

– it requires an unflinching attention to detail. We think that Siobhan's long tenure at the helm has been a major factor in the pub's continued success.

"This success has included 11 consecutive years as our 'pub of the year' for the Sutton region – another unparalleled accomplishment! Siobhan is always first to give credit to her staff when the awards come around – and it is evident that she runs a happy ship.

"We're also very appreciative of Siobhan's support of the local CAMRA branch, particularly for our branch magazine and our annual Tamworth Beer Festival.

"We're also happy to note that the pub scene is improving significantly in the Sutton area – The Vesey raised the bar... and other pubs have followed its lead."

A GREAT WAY TO START THE DAY

We offer so many options to start your day that you might want to get an early start at perusing our menu

Wetherspoon's pubs have a huge range of breakfast options to start your day.

We serve great-quality ingredients from our UK and Irish suppliers, offering exceptional value and choice.

Our breakfast menu includes traditional breakfast dishes, from a full-cooked breakfast to MOMA Porridge, served plain or with the option to top with banana and honey, as well as our breakfast muffin and Benedict range.

Traditional

Tuck in to our traditional breakfast of fried egg, bacon, sausage, baked beans, two hash browns, and a slice of toast with Lurpak spreadable – or our large breakfast with two fried eggs, bacon, two sausages, baked beans, three hash browns, mushroom, two slices of toast and Lurpak spreadable.

A small breakfast is also available.

Our vegetarian breakfast (including large and small versions) offers two fried eggs, two Quorn sausages, baked beans, three hash browns, mushroom and tomato, with a slice of toast and Lurpak spreadable.

The vegan breakfast includes two Quorn vegan sausages, baked beans, two hash browns, mushroom, tomato and a slice of toast, with vegan spread.

Our freedom breakfast (formerly the gluten-free breakfast, which does not contain gluten or dairy) includes two fried eggs, bacon, baked beans, mushroom and tomato.

Muffins

There are five breakfast muffins to choose from, including egg & bacon muffin, egg & sausage muffin, breakfast muffin and our egg & cheese muffin. Select a fried egg, bacon & American-style cheese combo, in an English muffin – or replace the bacon for sausage or Quorn sausage.

In our breakfast muffin, enjoy both bacon and sausage, with a fried egg and American-style cheese.

For another vegetarian option, our egg & cheese muffin combines a fried egg with American-style cheese, in an English muffin.

All choices are under 500 kcal each and can be enjoyed with our 99p Lavazza self-service coffee range (or Tetley tea/hot chocolate), including free refills on any tea, coffee or hot chocolate, all day every day.

Bottomless

Enjoy a bottomless cup of flat white, latte, cappuccino, espresso, black coffee, white coffee, Tetley tea or hot chocolate.

We offer two Benedict dishes.

Both options are served with two poached eggs, served on a toasted English muffin, with Hollandaise sauce and rocket – with a different choice of main ingredient.

Our eggs Benedict is served with Wiltshire cured ham, while our vegetarian mushroom Benedict is completed with two flat mushrooms.



Egg & cheese muffin



Egg & bacon muffin



Egg & Quorn™ sausage muffin



Egg & sausage muffin



Breakfast muffin



MOMA Porridge



Eggs Benedict



Freedom breakfast

Cooked breakfast ingredients and our suppliers

Our bacon: Bacon supplier Dew Valley Foods is an independently owned family business with its origin in the butchery trade. It started as a craft butcher's in Thurles, County Tipperary, selling beef and pork products to the local community.

Our eggs: In business since 1926, Chippenham-based Stonegate supplies our free-range eggs. Its laying hens, which supply our whole (or shell) eggs, are reared in free-range systems and are cage free, with 100 per cent of our shell eggs coming from a UK RSPCA-assured source.

Our sausages: Family-owned Loughnanes of Galway makes our 100-per-cent Irish pork sausages. The company began in 1970s Galway with a butcher's shop and is now one of Ireland's largest quality sausage producers, with experience spanning four generations.

Our beans: Heinz No Added Sugar Banz is our brand of choice at Wetherspoon. Already the world's largest manufacturer of tomato

products by the early 1900s, it was around this time that baked beans by Heinz made their UK debut and quickly became a favourite food for the nation.

Our hash browns: Market-leader McCain Foods supplies our hash browns, made from 100-per-cent British potatoes, sourced from more than 250 Red Tractor-assured farms across the UK. The company, founded in Canada in 1957, is now worldwide, yet still family owned.

Our mushrooms: In 1966, John Harris and Bill Hawkins started their fresh produce business, with just a small shop in Bicester and a three-ton Austin lorry. Fresh Direct has grown, expanded and evolved into a large food-service supplier, bringing fresh mushrooms to Wetherspoon.

Breakfast cuppa – free refills: Your breakfast cuppa at Wetherspoon is great quality and value for money, as well as so much easier and quicker, with our easy-to-use self-service coffee machines.

Free refills are offered on all of our delicious Lavazza coffee choices, plus Tetley tea and hot chocolate.

Please refer to the main menu for terms and conditions of hot-drink refills.

Alternative views

Lord Sumption, writing in *The Mail on Sunday*, is deeply critical of SAGE and of government policy. Fiona Fox, writing in *The Guardian*, makes the case for the defence. In the end, of course, the public will decide.

JONATHAN SUMPTION

The Mail on Sunday columnist

Tim says: “Former Supreme Court judge Jonathan Sumption says that SAGE member Professor Sir Jeremy Farrar is “the most hawkish of lockdown hawks”, but is “self-obsessed” and “represents most of what has gone wrong”—and is also someone who “speaks well of Chinese methods of disease control”.

Farrar is at the other end of the spectrum from the Swedish approach because, as Sumption says, “he believes in coercion” and “brushes aside ... the appalling collateral consequences of lockdown”.

Farrar is also at the opposite end of the spectrum from the approach which Wetherspoon uses to run pubs, which emphasises the intelligence of the public, as outlined on page 4.

Unfortunately, Farrar and SAGE, coming from hierarchical academic backgrounds, underestimate the public’s intelligence and mistakenly believe that coercion and propaganda are legitimate management techniques. Compare Professor Johan Giesecke’s Swedish ‘trust the people’ approach (page 58).”

“ TYRANNY OF THE COVID EXPERTS: FINGER-WAGGING SAGE SCIENTIST JEREMY FARRAR PENNED A BOOK ABOUT HOW HE’S THE ONLY PERSON BORIS JOHNSON SHOULD EVER HAVE LISTENED TO, WRITES EX-SUPREME COURT JUDGE JONATHAN SUMPTION

Professor Sir Jeremy Farrar is a distinguished epidemiologist, a member of the Sage scientific committee, the director of the Wellcome Trust health research charity and an influential government adviser. He is also the most hawkish of lockdown hawks, and he has written a book with journalist Anjana Ahuja, called Spike. It is a revealing read.

Spike is basically about Farrar himself: how he saw it all coming, how he personally forced the Chinese government to release the genetic sequence of the Covid-19 virus that allowed scientists to develop a vaccine, how he warned the world of imminent doom, how the Government could have saved lives by treasuring his words more, and how he risked assassination by the Chinese (‘If anything happens to me, this is what you need to know’, he told friends).

The talk is all of wars, battle plans, and people heading for precipices. All this is a bit melodramatic and self-obsessed for my taste. but Farrar is a distinguished scientist who means well. He is terrifyingly sincere and really does have the interest of mankind at heart. Therein lies the problem.

There are few more obsessive fanatics than the technocrat who is convinced that he is reordering an imperfect world for its own good.

If Spike is largely about its author, it also tells us much about those who have been in charge of our lives through Covid-19.

Farrar represents most of what has gone wrong. His main target is the British Government. But he actually agrees with nearly everything they have done.

Farrar’s complaint is that they did not do it quickly or brutally enough when he suggested it, and stopped doing it before he gave them the all-clear.

His views about how governments should deal with public health crises are broadly the same as those of Dominic Cummings. Both men are frustrated autocrats who believed that from Day One we needed ‘a command-and-control structure’. He speaks well of Chinese methods of disease control.

‘Panic was called for,’ in March 2020, he says at one point. At another, he tells us that at a time when governments were panicking all over Europe, there was not enough panic in Britain.

This is all very odd. It does not seem to have occurred to Farrar that the jerky, ill-considered and inconsistent improvisations that passed for policy-making in the Johnson Government, and which he rightly criticises, were the direct result of the panic that he recommends.

The great object is of course to ensure that ‘the science’ is applied. No ifs, no buts and no delay. In Farrar’s world, this is easy as there is only one science, namely his own.

He is convinced he’s right and the Government should listen to no one else. Challenge from other scientists is normally regarded as fundamental to scientific advance. But for Farrar disagreement is a ‘hurdle’. It just gets in his way.

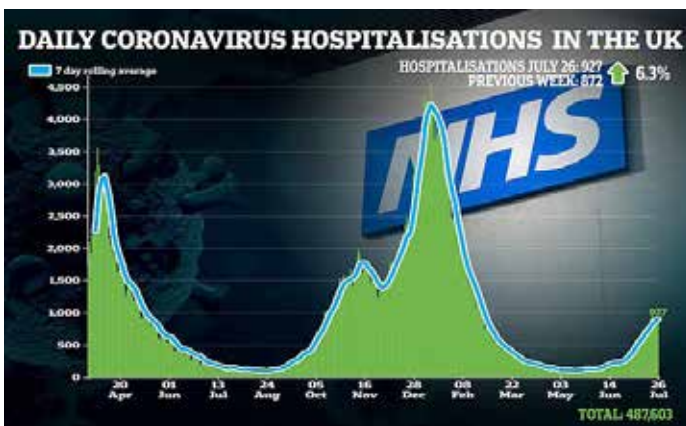
So, serious scientists such as Professors Carl Heneghan, Karol Sikora and Sunetra Gupta, who have had the temerity to offer opinions differing from his own, are dismissed as being ‘responsible for a number of unnecessary deaths’, although Farrar has had a great deal of influence on Government policy and they have had almost none.

This kind of attitude to colleagues is, frankly, unworthy of a scientist of Sir Jeremy’s eminence.

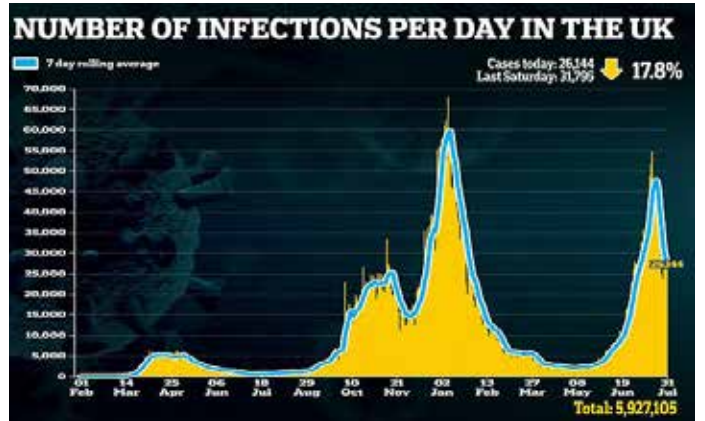
Anders Tegnell, the Swedish state epidemiologist, is dismissed in a brief footnote, although Sweden is a standing repudiation of much that Farrar stands for. Sweden has avoided a lockdown, yet has done much better than the UK.

Like many technocrats, Farrar believes in coercion. Otherwise, people might not do what he wants. ‘You cannot tell people to stay at home only if they feel like it,’ he says.

This is an obtuse misunderstanding of the argument against coercion. The point is that people differ widely in their vulnerability to Covid-19. It causes serious illness among the old and those with severe underlying conditions, but the symptoms are mild for nearly everyone else.



Farrar regards all this as a regrettable but unavoidable result of desirable measures, and not as reasons for questioning whether they were ever desirable in the first place.



In keeping with this blinkered approach, he refers to the collateral disasters as consequences of Covid-19. They are not. They are man-made consequences of the policy responses he has been advocating.

I shall resist the temptation to apply to him the criticism he gratuitously and unfairly applied to Messrs Sikora, Heneghan and Gupta.

Entirely missing from Farrar's worldview is any conception of the complexity of the moral judgments involved. Of course public health matters, but it is not all that matters.

Interaction with other human beings is a fundamental human need. Criminalising it is a sustained assault on our humanity. Doing so without assessing the wider consequences is irresponsible folly.

Sir Jeremy Farrar adopts the current habit of using 'libertarian' as a word of abuse.

But I am proud to be a libertarian. Personal autonomy is a basic condition of human happiness and creativity. I am a libertarian because the opposite of liberty is despotism.



We therefore have to be able to make our own risk assessments. It is simply untrue that the vulnerable would ignore advice 'if they felt like it'. People have a basic sense of self-preservation.

This was Sage's consistent advice right up to the first lockdown. Farrar denies it, but the record speaks for itself.

On March 10 and 13, the minutes record that Sage advised guidance on isolation, selectively directed to the old and vulnerable.

On March 13, they said that the public should be treated as 'rational actors, capable of taking decisions for themselves and managing personal risk.' Farrar participated in both meetings.

Of course, selective coercion would be impractical, as he points out. But universal coercion is pointless, inefficient and wasteful.

It treats people as if all were vulnerable, when only some are. Instead of spending several times the cost of the NHS on paying young, healthy people who were at negligible risk not to work, we should have been pouring resources into protecting the vulnerable.

Interestingly, Farrar accepts that lockdowns only push infections and associated deaths into a future period after they are lifted.

He also appears to accept it would have been intolerable to lock down the whole population until a vaccine was developed and everyone had received it, which would have taken at least 18 months and possibly never happen.

His preferred course seems to be a series of lockdowns starting each time that we look like approaching the intensive care capacity of the NHS. In other words, very much what we have had. However, Farrar has wagged his finger every time that restriction has been lifted.

In theory, we can switch lockdown on and off like a malfunctioning internet router, but in practice it seems that the time is never ripe. We only have to look around us to see that lockdowns have failed to halt the virus, either here or anywhere else in the world. The problem is in the concept, not the application.

This brings me to the most remarkable feature of this book, which is Farrar's brushing aside of the appalling collateral consequences of lockdowns: other illnesses which go untreated such as cancer or accelerate like dementia, impacts on education, equality and public debt, not to speak of the worst recession in 300 years.

By Jonathan Sumption

The Mail On Sunday / 31 July 2021

Print credit: Text available by Jonathan Sumption, Ex-Supreme Court Judge.
©The Mail on Sunday

Tim says: “Fiona Fox, batting on behalf of Imperial College, defends Neil Ferguson and says that the attacks on him “betray a fundamental misunderstanding of scientific modelling”.

Professor Johan Giesecke (whose interview can be seen on page 58), whose forecasts have proven extremely accurate, says that Ferguson’s initial modelling, which “changed the policy of the world”, was flawed, since it wasn’t published, it wasn’t peer-reviewed and it overestimated the severity of the disease.

It was also grossly inaccurate in estimating the outcome in Sweden, in the absence of a lockdown.”

BRITAIN’S COVID EXPERTS ARE UNDER ATTACK, BUT THEY ARE JUST DOING THEIR JOBS

Those who attack Neil Ferguson and Sage’s pandemic predictions only expose their ignorance about science

It feels like open season on Professor Neil Ferguson right now. Sections of the media and several columnists delight in castigating the epidemiologist, or “Professor Lockdown”, for being “doomster in chief”, constantly predicting catastrophe and then back-peddalling when the worst numbers don’t materialise.

Opponents of Covid restrictions blame Ferguson and his team at Imperial College London for persuading Boris Johnson to shake off his libertarian instincts and take us into lockdown. One presenter on new channel GB News described Ferguson as a “numpty” on air, and the very mention of his name attracts groans in some circles.

But the attacks on Ferguson often betray a fundamental misunderstanding of scientific modelling and, indeed, the way science works. Lambasting epidemiologists for changing their minds is not the insult it may seem. “All models are wrong but some are useful” is a favoured saying of modellers. But it doesn’t follow that a modeller’s guess is no better than anyone else’s. They are not sitting gazing into a crystal ball; they are looking at numbers and using them to work out possible scenarios.

If you want to understand the relative impacts of a three-week lockdown now compared with a five-week lockdown in a month’s time, there is only one way of doing it. You cannot do an experiment; you can only model. It would be reckless for policymakers to take that decision without the best scientific estimates as to which choice results in more deaths.

The real world of course is much more complex than can be represented in a model, and the biggest challenge is second-guessing how humans will behave. Chance will always play a key role but studies like this can still highlight threats and help government and health systems work through potential risk-mitigation strategies.

Critics of modelling often compare a big number from one model with the real-world

outcome. They declare the models wrong when these two numbers look different. But if people look at the large number of models that have informed our response, they would see that the scientists have always cited a wide range of possible outcomes and emphasised the uncertainty.

Demanding a single message from these models is dangerous because it is asking experts to pretend we have certainty. Including the uncertainties and the range of possible outcomes is critical. If models show a range of between 40 and 4,000 deaths a day, the truth will probably be somewhere in the middle but it’s better to show the range than say “2,320” or only highlight the 4,000, which the media has a tendency to do. That was the kind of range of numbers members of the Scientific Advisory Group for Emergencies (Sage) provided in November. Early in January 2021 we saw almost 2,000 deaths a day – in line with Sage modelling.

The Covid pandemic has taught us not to underestimate the public’s ability to grasp this kind of complexity. Spi-M, the modelling sub-group of Sage, had its first meeting at the end of January 2020. At a time when not a single person had died of Covid in the UK, these scientists had to advise policymakers about what might happen. In early March 2020, the emerging consensus among the scientists was that Sars-CoV-2 was circulating widely in the UK, could cause substantial hospitalisations and fatalities, and in the absence of drastic social distancing measures, the healthcare system would rapidly become overwhelmed, as we saw in northern Italy at the time. Although new studies and data have since emerged, this consensus has not changed.

Critics often remind us that the worst-case scenarios in some of those early models suggested that there could be up to 500,000 deaths. But those numbers were reasonable with no vaccines or lockdown. In the end the number of deaths was thankfully lower than

that – not because the modellers were winging it or the virus was less virulent than initially thought, but because the public generally accepted the need for restrictions, which bought the time to develop vaccines.

These critics are less likely to remember numbers such as that quoted by the government’s chief scientific adviser, Sir Patrick Vallance, before the first lockdown, suggesting there might be 20,000 deaths. Tragically, that turned out to be a gross underestimate.

The other myth perpetuated by those who don’t like Ferguson is that he was the “architect of the lockdown”. While he is undoubtedly an influential scientist and much loved by BBC Radio 4’s Today programme, the reality of how science has informed decision-making is quite different. Any scientific advice to the government, including that which preceded the lockdown, was a result of hundreds of researchers throughout the UK working collaboratively to constantly reassess data, refine methodology, challenge assumptions, and compare and debate results to reach a scientifically sound consensus.

The whole point of Sage and the Spi-M-O advisory group is that we don’t rely on individual models or views but develop a consensus of what the science is telling us which can be useful to policymakers.

It is right that scientists and evidence are scrutinised. The scientific endeavour is based on testing ideas and self-correction, and external challenges make science better. But calling scientists rude names and encouraging the public not to trust experts who revise their data and correct themselves is anti-science and anti-intellectual.

By Fiona Fox

The Guardian / 8 August 2021

Print credit: ©Guardian News & Media Ltd 2021

WETHERSPOON HIGHLIGHTS FLAWS IN IMPERIAL COLLEGE RESEARCH

Tim says: “Professor Neil Ferguson and Imperial have been key parts of the government’s decision-making process.

Wetherspoon pointed out THE FACT that the Imperial ‘model’ was deeply flawed, as evidenced by its application to Sweden.

However, Imperial denied that it had used its model to calculate the outcome for Sweden – and demanded an apology from Wetherspoon.

This was a bizarre request, since it was clear that the Imperial College model, in fact, had been used by several universities to calculate an outcome for Sweden.

It is very odd if a pub company like Wetherspoon can point out an incontrovertible flaw in a ‘model’ used by the UK government – and that Imperial College tried to silence Wetherspoon.”

Press release from Wetherspoon, in response to a dispute with Imperial College (31 December 2020)

Wetherspoon has been asked by Imperial College to correct a press release (Sunday 27 December) in which it said that: “..the Imperial College model forecast around 88,000 fatalities for Sweden if it did not lock down, but the outcome has been less than 10% of that number.”

Imperial College deny that their model created these inaccurate predictions.

However, Wetherspoon points out that Viscount Ridley, in the House of Lords, said: “Uppsala University took the Imperial College model.... and adapted it to Sweden and forecasted 90,000 deaths by the end of May (in Sweden) if there was no lockdown and 40,000 if a full lockdown was imposed.”

Uppsala University itself said: “We employed an individual agent-based model based on work by (Neil) Ferguson et al” of Imperial College.

Paul Franks, an academic from Lund University in Sweden, told Swedish Radio that “the Imperial College simulation” would give rise to about 85,000 deaths in Sweden and “if you intervene very aggressively”, by introducing a lockdown, about 40,000 deaths.

Philip Magness, senior research fellow at the American Institute of Economic Research, said that the “Imperial College model, applied to Sweden, yields preposterous results”.

Professor Johan Giesecke, adviser to the World Health Organisation, has said that the Imperial College research is deeply flawed since it wasn’t published “which is normal scientific behaviour”, it wasn’t peer-reviewed, “which is also normal” and that it greatly underestimated “the proportion of very mild cases”.

Tim Martin, chairman of Wetherspoon, said: “Rarely can any advice to governments have been as inaccurate as that of Neil Ferguson, Imperial College and SAGE.

“The flawed Imperial College model has been dismissed by scientists, academics and doctors throughout the world.

“The fact that Imperial has contacted Wetherspoon to ask for a correction illustrates the unreal world in which they operate.

“The great tragedy is that the UK government, which lacks anyone with experience of running a business, is in thrall to these inaccurate predictions.

“No country is immune to the virus, but Sweden is achieving better health outcomes than the UK by adhering to scientifically proven social distancing and hygiene policies, while avoiding the lockdowns which have already resulted in 800,000 job losses in the UK, with many more to come this winter.

“Many studies have shown that lockdowns are counterproductive.

“As David Nabarro of the World Health Organization has recently said: “We appeal to all world leaders to stop using lockdowns as your primary method of control.”

“As someone running a business, I, and others doing similar jobs, am used to the offer of expert advice from very highly qualified people.

“Some of the advice is very good, but it’s often terrible. Unfortunately, the government appears unable to tell the difference – and it has chosen to follow the advice of those who have the least credible record.

“As the Sage of Omaha, Warren Buffett, has said, forecasts tell you a lot about the forecaster, but nothing about the future.”

Tim says: "In retrospect, this transcript of an Australian TV interview from April 2020 with Swedish former chief epidemiologist Professor Johan Giesecke, long before vaccines were available, gave the most accurate forecast of what the future held. Giesecke exposes the defects of the Imperial College research on which so many governments relied. He boils down the arguments about COVID-19 to their basics – and cuts through the confusing detail of conflicting arguments. He also accurately foretold the problems which the Aussies and Kiwis would have, if they were to rely excessively on lockdowns. Above all, Giesecke points out that trusting the people is an effective approach, rather than the coercive approach, which relies also on propaganda, highlighted in Jonathan Sumption's analysis (page 54)."

Sky News: *You've been a strong critic of the idea of lockdowns, Sweden has avoided these sort of lockdowns that we're seeing here in Australia. Tell us your thoughts – are lockdowns the correct way to go?*

Johan: You introduced me by saying that I would say that you got it all wrong. I don't think you got it all wrong, but you painted yourself into a corner and I'm watching with interest how you and 100 other countries will climb out of the lockdown, because I don't think any government that I know gave a minute's thought about how they would get out of the different lockdowns that are installed.

Take the school closure for example, if you close the schools, when are you going to open them, what's the criteria?

I don't think anyone thought about that when the closure was decided on. Anyway, so Sweden doesn't have such a strict lockdown, there are a few things that are forbidden – the crowd can't be more than 50 people, at restaurants that are mostly open, there should be 5ft or 1.5 meters between the tables, you have to sit down to eat, there are a few things like that, but rather mild things... there are very few laws and [regulations] passed, you can go out without being stopped by the police and fined or threatened with prison and mostly we talk about trust... we trust the people – people are not stupid.

That's... the basic line [in Sweden]. If you tell people what's good for them and what's good for their neighbours and other people, they do that. You take a restriction that's sensible and understandable, people will follow it.

Sky News: *You said that you think the results are going to be similar across most countries regardless of the approach they've taken, can you take us through that?*

Johan: There is a tsunami of a rather mild infection spreading around the globe and I think that's there's very little chance to stop it by any measure we take.

Most people will become infected by this and most people won't even notice. We have data now from Sweden that shows between 98 and 99 percent of the cases have had a very mild infection or didn't even realise they were infected.

So we have this spread of this mild disease around the globe and most of it is happening where we don't see it.

It's among people that don't get very sick, spread it to someone else that doesn't get very sick and what we're looking at is a thin layer at the top of people who do develop the disease and even thinner layer of people that go into intensive care and then even thinner layer of people who die.

But the real outbreak is happening where we don't see it.

Sky News: *So....you're saying that at some point pretty much everybody is going to get this disease to some degree or another.*

Here in Australia we've done an incredibly good job suppressing it.

I'm wondering do you think we've done too good a job, is it possible to do too good a job suppressing it in the early stages such that you won't ever be able to take the foot off the break on your restrictions to get the disease just to a manageable flow of cases that the health system, which we were told this was all about preparing for that, be allowed to handle the cases as they come through.

Johan: Yes... one point is to flatten the curve a bit so that the health care isn't overused.

You may succeed, and New Zealand may also succeed, but I've been asking myself when New Zealand or Australia has stamped out every case in the country, what do you do for the next 30 years.

Will you close your borders completely? Quarantine everyone who is going to Australia or New Zealand? Because the disease will be out there. I don't know how you are going to handle that.

That's your problem.

Sky News: *You've said you think in most countries regardless of the measures we take, eg. Taiwan has been very successful and other countries like Italy have been disaster cases, but you think at the end of the day they're all pretty much going to end up with the same fatalities, the same results, the same deaths regardless of what measures they took. Explain that.*

Johan: Yes. Basically I think it will be the same because, like I said,

the real epidemic is invisible and it's going on all the time around us.

The other thing with a lockdown is when you open it, you will have more cases, so the countries who pride themselves in having a few deaths now, will get these deaths when they start lifting the lockdown.

Sky News: *Tell us briefly about the Imperial College results that sparked this worldwide panic.*

You believe they were flawed, these were the initial results that were coming out and the modelling that was saying millions are gonna die.

You thought that was flawed, tell us why.

Johan: Yes, there are a few procedural things... One is that the paper was never published which is normal scientific behaviour.

The second thing it wasn't peer-reviewed, which means it wasn't looked upon by other people, which is also normal scientific procedure.

So it was more like an internal departmental communication, a memo.

And then the big mistake of the Imperial group was under-estimating the proportion of the very mild cases that would never be detected, that's the main thing with that prediction.

And it's fascinating how it changed the policy of the world.

The UK made a U-turn overnight [upon] the publication of the paper which is fascinating.

So, yes, there were several other mistakes with the paper, but it gets very technical to get into that.

Sky News: *You mention that the overwhelming majority of people that get this disease have no symptoms or very minimal symptoms.*

Do we even know the real fatality rate of the coronavirus?

Johan: No. Well it's around 0.1%.

Sky News: *We were told it was 3% initially, initially 2%, are you saying now that it's 0.1%, that's pretty much the same fatality rate as the regular flu isn't it?*

Johan: I think it's a bit higher actually. I said before in Sweden that this is like a severe influenza. I don't think that's completely true – it will be a bit more severe than the influenza, maybe double, but not tenfold.

Sky News: *With all of the health care systems focusing on flattening the curve and being prepared for these waves of infection, which aren't necessarily coming because of the very restrictive measures, overall are we gonna see more people dying, we talked a little bit about this before on the show, of cancers, heart attacks, things like that, simply because they're too scared to go to the hospital because they think they won't get treated.*

Is there going to be other deaths that are going to be caused by our overweighting focus just on this one particular disease?

Johan: Could well be.

The emergency rooms here in Stockholm have about 50% of the usual number of patients coming in, and one reason is probably that people are scared of contracting the disease when they go into hospitals, and another is that, I think, they say they can wait a bit until the thing is over.

Sky News: *You've said the best policy, the correct policy, would be to simply protect the old and the frail. Is that correct?*

Johan: Yes, and that's the Swedish model. It has... two pillars.

One is only use measures that are evidence-based.

And there are two that are evidence-based... one is washing hands... we've known that for 150 years since Semmelweis in Austria a long time ago.

The other is social distancing.

If you don't get too close to other people, they won't infect you.

And the third may be trust people.

People are not stupid, if you tell them what's good for them they will do what you say.

You don't need soldiers on the street – and police.

It's unnecessary.

● Transcript of interview, Swedish former chief epidemiologist Johan Giesecke

By Sky News Australia
29 April 2020

CELEBRATE 130 YEARS WITH THE PERFECT PINT



1890 Manila. Spain's colonial capital, and the home of the first brewery in Southeast Asia.

1903 Hong Kong. Continuing our journey, we brought the finest beer we could to Hong Kong.

1933 New York. With Prohibition lifted, it's time for a San Miguel.

1957 Spain. Time to return home, opening our factory in Lleida.

1965 Africa. Discovering new worlds and refreshing more people. We reach Africa.

1967 London. Love, rock and the fight for social rights. We can say "we were there".

2020 Nearly 130 years through our story, it's a journey that is still far from its end.

#FINDYOURRICH

Enjoy Responsibly
drinkaware.co.uk for the facts



TWENTY YEARS GO BY IN THE BLINK OF AN EYE FOR BAR ASSOCIATE MARY



Bar associate Mary Fryer has been recognised for her 20 years' service to Wetherspoon, with a special presentation.

Mary is pictured with a bottle of celebration fizz outside Ritz (Lincoln) where she works, with pub manager Ashley Clayton and duty manager Emma Metheringham.

Ashley, who took over as manager at the pub in October 2020, said: "I have worked with Mary for only a few months, owing to lockdown, but already know that she is a hard-working and reliable member of my team.

"She is also a well-known and friendly face for our regular customers, who love to chat to her."

Originally from Gloucester, but a Lincoln resident for 30 years, Mary said: "I worked for my local pub for more than five years, where everyone knew everybody.

"I decided to apply for a new job, which was at The Forum (now sold), where I spent three and half years, before moving for a full-time position at Ritz.

"A few of the associates I started with have gone on to become pub managers for the company, which has been lovely to see.

"I am happy with my role and working a four-day week."

Mary's shifts are usually daytime during the week, making it easier for her commute on the bus, as well as freeing up the weekends to spend time with her daughter Laura and eight-year-old granddaughter Alyce.

Mary, 59, concluded: "The last 20 years have gone by in the blink of an eye, but, on the whole, have been good.

"I have met and made friends with colleagues and customers and am happy to continue for a little while yet."

MATT AND CATH SUPPLY SIZZLE IN STAR'S KITCHEN

Two members of the kitchen team at The Star (Gosport) have a combined total of 35 years' service with Wetherspoon.

Kitchen manager Matt Geary (pictured) has headed up the team at the Hampshire pub for the past three years, having originally joined the company 16 years ago.

Kitchen team leader Cath Foster has been at The Star for five of her 19 years' service. She was previously kitchen manager at The Crown Inn (Fareham), before opting to step down.

Matt said: "I started in 2005 as a kitchen associate at The Sir Alec Rose (Port Solent) and worked my way up to team leader and then shift leader, before moving to The First Post (Cosham).

"It was a smaller kitchen there and I progressed to kitchen manager, before a one-month spell at The Isambard Kingdom Brunel (Portsmouth)."

He continued: "I was then asked to help at The Sir John Baker (also Portsmouth); however, I became kitchen manager soon after arriving and stayed for almost three years.

"I then came to The Star, where I have also been for around three years."

Matt's team of 14 in the kitchen at The Star comprises both full- and part-time staff, with some up-and-coming staff members progressing well through the ranks.

Everyone is 'all stations trained', taking it in turn to work on every aspect of the job.

Matt said: "The core of our team is very settled and works well together.



"I have seen quite a lot of changes during the past 16 years, particularly to the menu, including the handmade pizza range.

"The standard and quality of ingredients and dishes have improved tremendously."

Matt continued: "I have been doing this job for nearly half of my life. That's a long time, so it would be difficult not to enjoy it."

THE HUMPHREY BEAN • TONBRIDGE

BELLA STEPS OUT OF THE KITCHEN AND INTO THE FIRE



In March 2021, pub manager Bella Warner celebrated 21 years' service with the company and 21 years' work at the same pub. However, despite more than two decades of Wetherspoon experience, Bella is relatively new to her pub manager's role at The Humphrey Bean (Tonbridge).

Bella, who joined the team as a part-time kitchen associate in March 2000, takes up her story.

She explained: "My sister Hana Winter was working at the pub already – and I was looking for something to fit in with looking after my children, who were 18 months and almost three years old at the time.

"The pub was looking for evening kitchen staff, so I came down, was interviewed and started work soon afterwards.

"My husband Gareth was at work during the day, but covered childcare in the evenings, so I worked three evenings a week, 7pm until closing, until my girls started school full time.

"I then swapped my shifts to work 9am until 3pm, again to fit in with the children, and stayed in the kitchen for 14 years."

Bella progressed to kitchen manager level, early on, but stepped back and stayed as kitchen team leader until 2014.

She said: "When my girls, Lucy and Jade, started secondary school, I took the plunge again to become kitchen manager.

"It was only then that I felt I could give the time needed for the role and be more flexible with shifts, as I needed to contribute fully, as a manager should."

Bella continued: "Despite having very little practical front-of-house experience, I applied in November 2019 to become pub manager at The Humphrey Bean – a real step into the unknown.

"I have only ever worked at The Humphrey Bean, so it's always been my home pub.

"In terms of the new role, I already had the management knowledge and skills – I just needed to apply them to a different area and on a bigger scale, overseeing the kitchen, as well as the pub."

Bella has a team with plenty of experience in the kitchen, to keep that side of the business in good hands.

Kitchen manager Harry Bowles has been with the company for just over 10 years, while kitchen team leader Michael Sierocki has worked in the pub's kitchen for 15 years.

Bella added: "I have a very lovely team – and my deputy, Greg Wilkins, who moved here in the summer of 2019, is a great help.

"My sister Hana, who has worked at the pub since it opened and previously as manager, still works here one night a week as a part-time bar associate.

"Wetherspoon has always been part of my life, one way or another, and I'm part of the furniture at The Humphrey Bean.

"I am just about settling into the new role, which has been a bit of a rollercoaster, but I love my pub and my Spoons family."

Bella concluded: "If my team is happy, then I'm happy and the pub will continue to be successful."

ENJOY THE TASTE OF TAX EQUALITY DAY



Wetherspoon is to cut the price of all food and drinks in its pubs by 7.5 per cent on Thursday 23 September – to highlight the benefit of a permanent VAT reduction in the hospitality industry.

To mark Tax Equality Day, prices at the company's 870 pubs (not including the Republic of Ireland) will be reduced for one day only. At present, all pub food and drinks are subject to five per cent VAT as a result of the VAT cut by the chancellor in July 2020.

This is set to stop on Friday 1 October, when the VAT rate will rise to 12.5 per cent, with the aim of returning to 20 per cent, in stages, by 2022.

By comparison, supermarkets pay zero VAT on food and are able to use that saving to sell alcohol to customers at a discounted price.

Wetherspoon's chairman, Tim Martin, said: "Taxes should be fair and equitable.

"However, it is unfair that supermarkets pay zero VAT on food, but pubs and restaurants, in normal circumstances, pay 20 per cent.

"Pubs have been under fantastic pressure for decades, owing to the tax disadvantages which they have with supermarkets.

"Customers in our pubs on Tax Equality Day will find that the price of their food and drinks will be lower than normal.

"However, as a result of the VAT increase to 12.5 per cent, we will have to increase food prices by around 50p per meal from 29 September.

"We urge the chancellor to create tax equality between pubs and supermarkets by making permanent the current VAT régime for pubs.

"He should note that the main impact of tax inequality is on high streets and town and city centres, which depend heavily on a diversity of prosperous hospitality businesses for economic, social and employment success."

● Discount does not apply to alcohol in Scotland, owing to licensing regulations.

“ Sign our petition to keep VAT rate low, says Danielle Boxall, media campaign manager at the Taxpayers' Alliance

Pubs are the backbone of Britain, and with things as simple as ordering at the bar being put on pause for over a year, it's taken too long for pubs to get back to normal.

Yet – for our favourite watering holes, a post-pandemic future still feels light-years away. With staffing shortages, the 'pingdemic' and a year's worth of debt under their belt, just keeping the lights on is a struggle for hospitality businesses up and down the UK.

If Britain's pubs are to survive, the chancellor, Rishi Sunak, needs to step up the support. His VAT cut on food and soft drinks is exactly the helping hand firms had been calling for, but it's being snatched away in September, only two months after pubs could properly open up again – and when they're still trying to find their feet.

This is why we are delighted to bring the TaxPayers' Alliance's campaign to extend the VAT cut to every Wetherspoon pub across the nation.

Currently, the five-per-cent rate is set to come to an end just as the sun sets on the summer rush – exactly the wrong time.

We all need the tax relief to run a little bit longer as the dust settles. So, we're calling for an extension of the cut and for it to include alcohol (currently excluded).

We've all felt the pandemic pinch, so the reduced VAT rate hasn't been a bonus for pubs alone.

Pubs like Wetherspoon have used the cut to pass on savings to the customer, making its prices more competitive with those of supermarkets, which have cleaned up during the pandemic.

Extending the five-per-cent rate could deliver £13.5 billion in savings for punters.

If we really want to be bold, the government should cut tax further and create one flat VAT level across all products.

Reducing the rate on alcohol to match food would save pubs an additional £2.2 billion, the same as selling 1,705,426,357 pints of Ruddles Bitter at Wetherspoon.

Now that's something to raise a glass to.

After such torrid times for pubs and punters, extending this tax cut is exactly what they need.

So, please take a look at our beer mats, scan the QR code and sign the petition.

Together, we can make sure that Britain comes back from this pandemic quids in. ”



KILLING OFF AN URBAN MYTH

The ludicrous fairy tale that Wetherspoon sells beer which is close to its sell-by date has never appeared in print, but was recently seen on a website called Quora, posted by a 'Brian Martin'.

Wetherspoon wrote to Quora and Google, asking them to remove the offending article. Had the Quora/Google allegation appeared in a newspaper (it never has), there would have been grounds for legal action for defamation.

Giant companies like Google, very controversially, claim not to be 'publishers' and that legal action can be taken against only those making the defamatory post.

Fair play to the journalist, in the article below, who has accurately reported our comments.

By the way, the lowest-priced beer which Wetherspoon sells is normally Ruddles Bitter, brewed by Greene King – brewer of Abbot Ale, IPA, Speckled Hen and other famous beers.

The lowest-priced lager is Bud Light, brewed by Budweiser Brewing Group – the world's largest brewer, which also brews Corona, Stella and many other brands.

Wetherspoon has five- to 10-year contracts with its main beer suppliers which, unsurprisingly, do not allow for 'short-dated beer'.

Indeed, also unsurprisingly, neither Greene King/Budweiser nor their competitors have ever offered Wetherspoon short-dated beer. Sorry to disappoint the conspiracy theorists.

WHY WETHERSPOONS IS SO CHEAP COMPARED TO OTHER LONDON PUBS

The chain's popularity is mainly due to its prices - here's how it keeps them so low

Pubs are arguably the lifeblood of British people's social lives, and since popular chain Wetherspoons opened its doors in 1979 it has taken pub culture to another level.

Wetherspoons has over 870 venues operating across the UK, with more than 100 in London alone.

Whatever draws people to the pub, one clear reason sticks out - and that is the prices.

According to the Mirror, the cheapest pint you can get from the low-cost tavern was £1.89 at The Turls Green pub in Bradford in 2019.

In contrast, according to The Good Pub Guide, the average cost of a pint in London was £4.44 in 2020.

So what makes Wetherspoons so cheap?

People have speculated on user internet forums such as Quora that the reason the pub is able to charge such low prices is because it buys stock that is close to its sell-by date.

However, this is a rumour that Wetherspoons strongly refutes.

A spokesperson for the company said: "The urban myth that Wetherspoon buys out-of-date or short-dated beer, or any other products, is ludicrous.

"Wetherspoon has been trading with most of its beer, wine and spirit suppliers, like Greene King, Marston's, AB InBev, Diageo and Heineken, or their predecessors, and other smaller brewers since opening its first pub in 1979.

"The idea that any of these companies would risk their reputation by permitting Wetherspoon, or any other customer, to sell short-dated beer is preposterous."

Wetherspoon chairman Tim Martin said: "Wetherspoon has more pubs in the CAMRA Good Beer Guide than any other company.

"Wetherspoon's beer is also independently assessed by Cask Marque, which has been inspecting Wetherspoon pubs since 1999, visiting each pub at least twice a year.

"The assessors test temperature, appearance, aroma and taste. Every Wetherspoon pub has passed the Cask Marque assessment."

"Wetherspoon is also the top pub company for hygiene standards, with an average of 4.97 out of a maximum of 5 in the local-authority-run/scores-on-the-doors' scheme.

"Some people believe in conspiracy theories, however, as anyone with genuine knowledge of the pub trade knows, this one is complete nonsense."

The spokesperson for the chain went on to explain how opening hours play a part in the pub chain being able to sell at such a cheap price, and that they were able to sell at competitive prices by "accepting a lower operating margin than most companies."

They said: "Wetherspoon also opens for longer hours than most pubs (eg the pubs open for breakfast) and sell food for prolonged periods – normally until 11pm.

"High sales of a wide range of products and long-term relationships with suppliers are some of the key factors." ☺

By Melissa Sigodo
MyLondon / 3 July 2021

Print credit: MyLondon

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 our pubs.

JAIL ALE: BEHIND BARS, BUT NOT LOCKED AWAY

Dartmoor Brewery's flagship ale has fans aplenty in the West Country, but its creators believe sending it further afield is a bad idea

Brewery's name: Dartmoor Brewery, Princetown, Dartmoor, Devon



Wetherspoon's customers visiting many of our pubs across the southwest of England can enjoy Dartmoor Brewery's flagship brew **Jail Ale (4.8% ABV)**.

The award-winning premium bitter is a full-bodied, deep golden-brown beer with a well-rounded flavour and a rich, fruity and moreish taste.

This ale, together with Legend (4.4% ABV), is regularly delivered, directly, to 30 Wetherspoon pubs across the southwest region.

Ian Cobham (pictured) leads the team at the relatively small Dartmoor Brewery.

Experience

He joined the brewery in 2014 as the second brewer, then left to further his brewing experience elsewhere, before returning as head brewer in 2016.

Ian, who also took on the role of managing director in 2019, reported: "We deliver to Wetherspoon pubs as far as Weston-super-Mare, with The Britannia Inn (Plymouth) and The Queen's Head Hotel (Tavistock) by far our biggest sellers.

"The Britannia Inn is located near Plymouth Argyle Football Club, so when there is a home game, the pub serves loads of Jail Ale."

Dartmoor Brewery was set up in 1994 by brewer Simon Loveless and his business partner Philip Davies.

Simon has since moved on, but Philip is still very much involved in the brewery, which has grown to become Devon's second largest.

Local

Ian, who is a great believer in 'drinking local', explained: "I would rather sell more beer across the southwest than a smattering across the UK.

"I believe that most people want to drink a local or regional beer, especially when they visit a particular place.

"Also, if our cask ale were to travel from Devon to Newcastle, for example, there is no way we could control its travelling temperature and its condition on arrival at its destination.

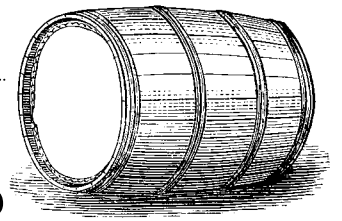
"I am happy for our beer to be in the southwest and not too bothered for it to be available beyond, even our bottled beers."

Cellars

Norfolk-born Ian, who is definitely more well travelled than the beer he brews, having lived in the Caribbean, Canada and Europe before returning to the UK, is full of praise for our pubs' cellars.

He concluded: "Everyone on our wagons at the brewery likes delivering to Wetherspoon pubs. They all have decent cellars, with everything upright, clean and temperature controlled – it is a doddle to deliver."

Dartmoor Brewery's beers may not be served in all Wetherspoon pubs, but you can certainly enjoy a great pint of its ale next time you are visiting the southwest.



GOING BACK IN TIME FOR A GREAT HOP FORWARD

Hogs Back Brewery, in Surrey, has been growing its own hops on site since 2014 - bringing back a traditional way of brewery life

Brewery's name: Hogs Back Brewery Co, Tongham, Farnham, Surrey



The growing trend for many consumers, accentuated by lockdown restrictions, is buying and supporting local.

Within the brewing industry, particularly in the United States, the 'farm brewery' set-up is also an emerging environmentally friendly and support-local development, albeit a real throw-back to more than a century ago.

According to managing director Rupert Thompson, Hogs Back Brewery, which has been brewing since 1992 in 18th-century farm buildings, has, itself, essentially 'evolved' into a farm brewery.

Garden

The introduction of its very own traditional hop garden, planted in 2014, was the first in the area for more than 100 years and is a return to a more traditional way of brewery life – with no food miles.

Rupert revealed: "Farnham used to be one of three main hop-growing areas, with the most sought-after Farnham White Bine hops.

"We are bringing that tradition back home and have now tripled the size of our original hop garden, on a new site across the way, where we have planted 6,500 hop plants in eight and a half acres.

Homegrown

"Eventually, we will have 70 per cent of all our hop requirements homegrown – a big step forward. We already have our own hop shed, with hop picker and drier all in house.

"There is a handful of other breweries with hop gardens, mainly in the US, but not on the same scale.

"Our brewers are not only real-ale experts, but also hop growers and hop experts now, which is a huge step forward.

Rebuilding

"Ironically, in going forward, we have gone back to what local breweries were all about at one time – using local ingredients and rebuilding links with the local community.

"Our local hop growers' club – the Hogs Back Hoppers – helps with the bines and the harvest, with the hops picked within 100 metres of the brewery, stored on site and then transported to the brewhouse 50 metres away.

"So, we can boast 'from field to firkin in a furlong' – we grew it and we brew it!"

Those home-grown hops help to make the cask ale which is then directly delivered to Wetherspoon's pubs within a 30-mile radius of the Tongham-based brewery, including its best seller 4.2% ABV T.E.A. (or Traditional English Ale) and Surrey Nirvana Session IPA (4.0% ABV).

Hazy Hog Cloudy Cider (5.0% ABV), in bottles, is also available at our pubs.

Wetherspoon's customers should also look out for Hogs Back Brewery's Citrus Pale Ale (4.5% ABV) in our forthcoming autumn real-ale festival.

Pictured in the hop garden are master brewer Miles Chesterman (left) and estate manager Matthew J King.

Childhood Cancer Awareness Month, in September, is an opportunity to hear the voices of young people who are facing one of life's toughest tests. Here are the stories of some of the children and their families whom our charity partner Young Lives vs Cancer is supporting.

Sumayyah's story

"All I could do was just cry all the time; I remember Sumayyah was wiping my tears"



"I noticed a table. There was water and a box of tissues and everybody was looking at me... I knew this wasn't going to be good news."

After months of going back and forth to the GP, Amira took her 19-month-old daughter Sumayyah to A&E. She was terrified at how much weight her toddler had lost, and how weak she had become.

And while she wanted answers, she never expected to receive the news she did in the small side room into which she was later pulled.

Amira said: "The doctor looks at me and tells me 'your daughter has leukaemia' and that's when everything fell apart – Sumayyah was in my arms; I kept crying saying 'no this is not happening'."

With that news, Sumayyah and Amira's lives came to a halt. Work, nursery, friends, family, life – everything stopped in its tracks.

The pair then spent every day of the next six months in Great Ormond Street Hospital, as Sumayyah received treatment.

Isolated

Feeling isolated, Amira needed help to face all of the challenges which a cancer diagnosis brings.

Amira added: "When we went back in the hospital, I met Adama, my Young Lives vs Cancer social worker. She gave me support through this journey. Adama was someone I could talk to and relate to – and she would hear me out if I wanted to just blow off some steam."

Sumayyah had a life-saving stem cell transplant in September 2019, after her mum donated her cells.

Despite all of the struggles which Sumayyah has been through, she is a positive ray of light and is enjoying being at nursery and causing mischief.

"Now Sumayyah is doing well," says Amira. "We've had hiccupps and ups and downs in the journey, especially during the time of coronavirus and the lockdowns.

"With isolation, we didn't know what was going to happen – and Young Lives vs Cancer did all they could to help in a difficult time.

"We are really grateful for everything it has done for us. Sumayyah is home now and she is happy – I wouldn't have been able to do this on my own."

Jack's story

"It was a massive, massive shock to the system." Young Lives vs Cancer helped dad of two James Buse to cope when his young son Jack was diagnosed with aggressive cancer.



"It was early 2012 when my son Jack, aged two and a half, was diagnosed with acute lymphoblastic leukaemia. It was a massive, massive shock to the system.

"I always used to think, when people said 'our world fell apart', what the hell does that mean? But when I was told the news, I actually just sat there in shock, not knowing what to say or do. You

just feel suddenly incredibly helpless, like someone's just punched you in the stomach and you've got no air to breathe. You think: 'Surely, this can't be happening to us? It can't be happening to our son.'

Emotion

"The emotion at the start is just shock and adrenaline and 'we just need to stay positive here'. At that time, there is no real anger. You just focus on what's happening now, day by day, week by week, just getting him through, making sure he's OK.

"Jack got very ill, very quickly, and the doctors discovered that he had a more acute form of leukaemia than they'd thought.

"He had a reaction to one of the drugs which gave him chronic pancreatitis, where his pancreas blew up. The consultant and nurse sat my wife and me in a room and explained that there was no other option but to move to a stem cell transplant.

"That was the hardest day.

"Jack had his third birthday at Great Ormond Street Hospital and couldn't eat anything because he had this awful disease where the chemotherapy burns literally everything from your mouth to your bum.

"So, on his birthday, he couldn't eat any of the ambulance-shaped cake my mum had baked which Jack really wanted.

"The day when the doctors said to us 'Everything's OK; he's strong enough now to go home', we almost collapsed. We all had a big hug together, yet there was no celebrating, no jumping up and down.

Exhausted

"I just suddenly felt really tired, really exhausted. It suddenly just hit me. I was elated, but just drained... physically and mentally drained.

"Young Lives vs Cancer helped us with loads of support in 2012 in Great Ormond Street Hospital.

"It was a great support, showing us benefits for which we were eligible, yet too embarrassed to claim – as Jack wasn't disabled, just ill.

"They explained what we needed and how much worse it would get.

"These conversations and emotional support helped us so much, in the long term, to establish a clear mind to plan what we needed to do to survive mentally and to manage the financial impact too.

"Just having the time to talk ensured that we survived as parents, while in complete shock."

Hollie's story

“I was completely ecstatic – you think ‘everything you’ve been through, it’s all been worth it: all the chemotherapy, all the radiation – it worked’. It’s just that moment of pure relief.”



Hollie used to dream of playing netball for England. Now, she’s just praying to make it to her 18th birthday alive. Lying on the cold, hard surface of the MRI scanner with the pain from her hip searing into her like a white-hot poker and the never-ending, deafening noise of the machine cage in her ears – bang! bang! bang! – Hollie can no longer hold back the

tears. Tears of pain, tears of sadness, but, most of all, tears of anger.

‘It’s your one job. You’ve got seven years of training and it’s there on the X-ray!’ Round and round the thoughts swirl in her head.

All those times she had gone back to her doctor in pain, barely able to walk. Over and over again, for two years. Two years of missed opportunities, misdiagnoses, constantly being dismissed with ‘you’re fine’; ‘there’s nothing to be concerned about’; ‘it’s just growing pains’.

Crushing

Sitting in the consultant’s room, Hollie had clutched her mum’s hand so tightly that her knuckles turned white as her doctor said the crushing words: “You’ve a tumour and it’s cancerous.” The shock of the diagnosis felt like a punch in Hollie’s stomach.

“Am I going to die?” Silence. “Well,” she asked, looking the consultant directly in the eye, “are the odds on my side?” “Yes, we found it – the odds are on your side.”

Samuel's story

“I just asked whether it definitely was, whether they might have mistaken it for something else, as in ‘are you sure it’s definitely leukaemia?’. I was praying they had got it wrong and it was all a bad dream.



“Samuel was only two. He just had a few bruises, what two-year-old doesn’t have the odd bump here and there? But within a couple of days, a few bruises changed to even more bruises up and down his legs.

“These weren’t just usual toddler tumble bruises – his mum Amy thought it was best to get him seen.

“I thought I was wasting the GP’s time – it was near Christmas, a busy time of year. Samuel was in full-time nursery and he was just tired.”

Within a few hours, after several tests, Amy and Matt were shown into a room and told that their son had leukaemia.

Bedside

Once they received the diagnosis, it was all go. Only one parent could stay on the ward overnight with Samuel. Amy and Matt would alternate, driving the long car journey home to quickly have dinner, go to bed and wake up at 5am the next morning to get back to his bedside.

Surgery

The teenager had 14 rounds of chemotherapy and then surgery to remove the entire right side of her pelvis.

She resented every bag of chemotherapy they put in her – hated what it was doing to her, how frail it made her and how it was painfully tearing out her long, brown hair.

Then, she came to terms with the idea of being poisoned to save her life.

Young Lives vs Cancer social worker Nickie became a beacon of light for Hollie during her time in hospital.

She visited her two to three times a week, connected her with other young cancer patients and arranged for a new bed mattress, when the springs in Hollie’s old bed felt like daggers.

Nickie also helped Hollie to access financial support for the unexpected costs of cancer, like new clothes to fit her rapidly fluctuating body shape.

“Having Nickie there was indescribably helpful,” recalls Hollie. “No matter what it was that you wanted, no matter how strange, she’d always find a way to do it.”

Ecstatic

Hollie is now in remission after the tumour was taken out on 12 June 2020 and the doctors declared that it was all dead. “I was completely ecstatic – and thinking about it now still fills my chest full of warmth,” says Hollie with a massive grin.

“You think: ‘Everything you’ve been through, it’s all been worth it: all the chemotherapy, all the radiation – it worked.’ It’s just that moment of pure relief.”

Hollie is back studying at college and also training to become a netball coach. She’s 18 and she’s beginning to dream again.

Samuel’s family was given a room at CLIC Court, a nearby Young Lives vs Cancer Home from Home – a free place for families to stay while their child is having treatment.

Mum Amy said: “It meant, instead of leaving at 6pm and driving home, that we were leaving at 8/9pm and going straight to bed over the road, but without the added exhaustion of driving an hour each way.”

Supported

The family was also supported by Grace, a Young Lives vs Cancer social worker, who helped with the impact which a cancer diagnosis brings to your everyday life.

Amy added: “I don’t know how we would have done anything without her.

“She’s helped us to talk to our employers and to talk to the nursery.

“Her wealth of knowledge and experience was invaluable. She’s been there for us every step of the way.”

Now, Samuel is home and doing well – in Amy’s words ‘a cheeky three-year-old’!

He will continue on maintenance chemotherapy now until 2023, but is back in nursery which he loves.

Amy and Matt are back at work and, with the help of Young Lives vs Cancer, feel ready to take on the next step.

OUR PEOPLE

S. FOWLER & CO. • RYDE, ISLE OF WIGHT

ALL WIGHT NOW AS PETER MANAGES WITH ISLAND LIFE



Peter Allan (pictured) took over as S. Fowler & Co. (Ryde) at the beginning of May 2021, his first appointment as pub manager.

Sharon Longley (pictured) handed over the reins, after 20 years at the helm, to enjoy her retirement, while her husband Neil continues in his kitchen manager role at the pub.

New pub manager Peter started out as a bar associate at The Man in the Moon (Newport), Wetherspoon's other pub on the Isle of Wight, when it first opened in May 2014.

Peter explained: "I was walking past the site and saw a huge sign advertising job recruitment and thought... why not. I lived about four seconds from the pub, which was very handy, and it was absolutely a career decision."

Peter had previously been a retail store manager with JJB Sports, in Luton, where he lived with his young family until the company went out of business.

He revealed: "When we made the decision to move to the Isle of Wight, our two children were four years and just nine months old."

Peter's daughter Kiera is now 13 and his son Logan is nine years old.

He continued: "My sister lived here and we came for a visit, fell in love with the island and decided that this is where we wanted our children to grow up.

"The pace of life is lovely, and we live just 10-15 minutes from the beach. It couldn't be better."

After joining the team at The Man in the Moon, Peter became a team leader within six months and then shift manager two years into his Wetherspoon career. He completed his Wetherspoon manager training courses in May 2019.

Peter recalls: "In the first team leader interview I had, I was asked: 'Where do you see yourself in five years' time?' I replied that I would like to see how far I can go.

"I knew, with Wetherspoon, if you wanted to work for it, that there are opportunities to progress – 100 per cent."

Peter is now settling into his new role and taking over where his predecessor Sharon left off.

He said: "Sharon decided that it was the right time for her to retire – and I wish her all the luck.

"Neil is still working at the pub, as kitchen manager, for which I am very grateful. He has vast experience, which will help me enormously.

"I have no doubt that Sharon will drop in, as she lives locally and Neil works here, so I'm sure that she will still keep half an eye on the place.

"I have a great team, which is so important, as I certainly can't do everything myself.

"Many of the management team, like me, also started as an associate and worked their way up; so, among us, we have a lot of Wetherspoon knowledge and experience."

COLLEAGUES PAY TRIBUTE TO JENA'S 20-YEAR MILESTONE



Pub manager Jena Turnbull is pictured receiving a special presentation from Wetherspoon's general manager Alistair Broome (right) and area manager John Hudson.

The certificate and flowers were presented to mark Jena's 20 years' service for the company.

Jena, who runs The Ritz (Wallsend), joined the company in April 2001 as a bar associate in her home city at The Quayside (Newcastle).

She revealed: "It was just a temporary job while I decided what I wanted to do as a career."

Jena had a spell at Wetherspoons (Metrocentre, Gateshead), while The Quayside was being refurbished, returning for the reopening and progressing there to shift manager.

She then moved on to the newly opened pub The Keel Row (Newcastle), before joining the team at The Fire Station (Whitley Bay).

It was there, 13 years ago, that she took on her first pub manager role, before later returning to The Keel Row as pub manager.

Jena reported: "I then opened three new pubs, as manager – at The Tilley Stone (Gateshead), The High Main (Byker) and The Ritz (Wallsend), where I have stayed.

"That was six years ago – the longest I have been at a pub... and I have the best team ever."

Apart from maternity leave to become mum to her son Ollie, now 11 years old, Jena has enjoyed two decades (so far) with the company.

She added: "It's great to be able to mould a pub to be your own and watch the new kids coming in to work and progressing, as well as meeting new customers.

"I also love being a host to the customers, chatting with them all and saying hello and ta-ra."



The Butter Cross (Bingham) Customer Jack Redington tucks into a Curry Club meal, to celebrate passing his sports business management degree with first-class honours

GRUB CLUBBERS – EAT WHAT YOU WANT, WHEN YOU WANT

Wetherspoon's customers are now enjoying club offers throughout the week.

For many years, our pubs' popular Steak Club, Curry Club and Fish Friday had been available on specific days only.

Now, the club meals, which all include a drink, are available seven days a week in all Wetherspoon pubs.

Customers can enjoy four meals on the Curry Club: chicken jalfrezi, beef Madras, chicken tikka masala and Mangalorean roasted cauliflower & spinach curry.

Each is served with basmati pilau rice, plain naan bread and poppadums.

The pubs also offer these four meals as a 'simple curry' meal, served with either basmati pilau rice or chips.

The Steak Club will offer customers a choice of four meals: classic 8oz sirloin steak, served with jacket potato, chips or rainbow quinoa salad; gourmet 8oz sirloin steak, served with peas, tomato, mushroom, three onion rings and a steak sauce, with a choice of chips or jacket potato; mixed grill and large mixed grill, both served with peas, tomato, mushroom and a choice of chips or jacket potato.

All of the prime beef steaks come from Britain and Ireland, are matured for 21 days and then seasoned in our pubs' kitchen.

The third club is all about fish and chips, offering a choice of two meals (each of which can also be served as a smaller portion).

We have freshly battered cod and chips (haddock in Scotland), served with peas or mushy peas, and Whitby breaded scampi, served with chips and peas.

Other meals on the menu, including the all-day brunch, as well as Wiltshire cured ham, eggs and chips, also include a drink.

Sunday brunch is replaced by the all-day brunch (which includes a drink), also now available seven days a week.

Wetherspoon's senior food-development manager, Matt Elsdon, said: "We are confident that our customers will welcome the opportunity to enjoy our club meals at all times and not just on specific days as had previously always been the case.

"The club meals offer great meals at excellent prices."



The Crown Inn (Fareham) Customers David Young and June Long enjoy our Curry Club



The Kings Head (Monmouth) Enjoying a meal together are (left to right) customers Rebecca, Rachel and Emily Parry



The Stanley Jefferson (Bishop Auckland) Customers Jim and Yvonne Mangles enjoy a meal



The Acorn Inn (Lichfield) Madelaine Teece (left) and Melissa Guest tuck in to Whitby breaded scampi and chips for lunch



The Blue Bell (Hemsworth) Customer Natalie Atkins enjoys fish and chips in the pub's garden



The Castle Hotel (Ruthin) Bar associate Danielle Blunden serves customers Philip and Marion Fielding



Jewel of the Severn (Bridgnorth) Pub manager Richard Peters serves customers Sylvia and Paul Lock



The Penny Black (Northwich) Customers Philip Mowat and Linda Parkinson enjoy a meal



The Hay Stook (East Kilbride) Pub manager Craig Holliman serves customers Chris Brown and Andrew Smith (right)



The Sun (Redhill) Shift leader Daria Bernat serves Sam Brandon

PROSECCO AND SPARKLING WINES



ATTENTION WINE-LOVERS – IT'S TIME FOR YOUR FIZZ-ICAL

Fans of bubbles will find plenty behind our bars - including Prosecco and sparkling rosé from Italy and sparkling brut from Australia and England

Now has never been a better time to celebrate with family and friends... for no reason other than being together.

Why not raise a toast to the occasion, with a glass or two of fabulous feel-good fizz?

Your local Wetherspoon has a range of superb sparkling wines and the perfect Prosecco, chilled ready and waiting for you to enjoy.

Choose from Teresa Rizzi Prosecco DOC (11% ABV), Teresa Rizzi Sparkling Rosé (11.5% ABV) (200ml bottle only), Wolf Blass Sparkling Brut (11% ABV) and Denbies English Sparkling Whitedowns Brut (12.5% ABV).

Veneto

Our Prosecco DOC from Teresa Rizzi (DOC, an Italian acronym meaning 'controlled designation of origin', an international product quality-control) is a sparkling dry white wine from the Veneto region, in Treviso, northeast Italy.

Teresa Rizzi Prosecco, served at Wetherspoon since 2012, is light and lively.

Made using glera grapes, grown in the Prosecco hills, this pale straw-yellow-coloured wine is bright and clear, with soft, fine bubbles.

It is clean, dry and fresh to the taste, with elegant tones of ripe fruits, herbs and acacia flowers.

Teresa Rizzi Sparkling Rosé is made from pinot noir and pinot blanc grape varieties, grown in northeast Italy's hillside vineyards.

It is made when selected grapes are gently crushed and pressed, then quickly separated from the mix to avoid imparting too much colour to the wine.

Bouquet

The sparkling rosé is light pink in colour, delightfully fresh and fruity, with a delicate bouquet of strawberry, raspberry and a touch of cream.

The award-winning Wolf Blass Sparkling Brut combines the classic varieties of pinot noir and Chardonnay to produce this bright, elegant and easy-drinking sparkling wine.

The perfect balance of fruit and sweetness delivers a mouth-watering flavour.

Wolf Blass Wines was established in 1966, in the Barossa Valley, South Australia, growing from a humble tin shed to become one of the world's most successful and awarded wineries.

Wolf Blass Sparkling Brut is blended from several vintages to ensure consistency of character and flavour.

Surrey

Established in 1986, the Denbies Wine Estate, based in Dorking, is situated in the heart of the Surrey Hills.

A family-owned and -run business, it is one of the largest wine producers in the UK.

Rich, dry, with just a hint of toasty brioche, Denbies English Sparkling Whitedowns Brut is a classy, finely balanced wine, with an enticing creamy texture.

Made using a blend of Chardonnay and Dornfelder grapes, it's a fresh, floral English fizz, with crisp citrus fruit and a delicate spice finish.

All of Wetherspoon's Prosecco and sparkling wine choices are popular and affordable, whatever the occasion, giving you something to celebrate.

DID YOU KNOW?

Prosecco can't be called Prosecco unless produced in a certain part of Italy

The Prosecco region is in the northeast corner of Italy, approximately 30 miles from Venice, comprising nine provinces in the Veneto and Friuli Venezia Giulia regions.

This region is very picturesque, with rolling hills covered in vines, sometimes with little churches sitting at the top. The best grape-growing area lies between the two towns of Valdobbiadene and Conegliano.

Prosecco DOC Treviso is produced from nine provinces spanning the Veneto and Friuli Venezia Giulia regions. The province of Treviso is the heart of the Prosecco DOC area.

Only grapes grown in the DOC area can be used to make Prosecco DOC.

RAINHAM

RAINHAM PUB STAFF DIG IN FOR PLANTER PROJECT



Pictured are (front, with pick axe) Cllr Martin Potter, (back, left to right) Mrs Potter (Cllr Potter's mum), kitchen associates Kearen Willes and Katie Lloyd, Katie's daughter Hallie, team leader Louise Harrison, Tony Setter, Cllr Kirstine Carr and bar associate Callum Gemmell

Staff at The Railway (Rainham) have been lending a hand (and their green fingers) to a local community project, putting their collective gardening skills to the test.

Organised by Rainham North Cllr Martin Potter and Cllr Kirstine Carr, the Rainham Station Improvements - Community Project included the clearing and planting of the central planter opposite our pub.

Team leader Louise Harrison said: "The session involved clearing a plant bed, which had been filled with rubbish for years, then planting new items, including a palm tree.

"It was hard work, but good to get involved with this community project, helping to keep the local area nice.

"We can see the fruits of our labour from the pub and can help to keep an eye on things too."

The Railway also provided lunch and drinks for everyone involved in the community project.

Cllr Martin Potter said: "It was a real community effort and, after a mega six-hour shift, the result speaks for itself.

"A huge thankyou to all who helped, including the team from Wetherspoon's pub The Railway, who were amazing."

The community project also involved upcycling old Welly boots, using them as colourful planters to display at nearby Rainham railway station.

The green-fingered year-three pupils from Thamesview Primary School are pictured (below) at the unveiling event, with Mayor of Medway Cllr Jan Aldous, fellow councillors and officials.



BLETCHLEY

MPs JOIN VETERANS AT CAPTAIN RIDLEY'S TO MARK ARMED FORCES DAY



Pictured are (left to right) Lt Col Lyndon Robinson, Hugh Ashton-Moore (county chairman of Buckinghamshire Royal British Legion), Cllr Mohammed Khan (Mayor of Milton Keynes), George Anson (High Sheriff of Buckinghamshire), Iain Stewart MP for Milton Keynes South, Greg Smith MP for Buckingham, Ben Everitt MP for Milton Keynes North, Cllr Paul Trendall (Armed Forces champion), Lt Col Simon Wilkinson (county president of Buckinghamshire Royal British Legion)

Captain Ridley's Shooting Party (Bletchley) marked national Armed Forces Day (26 June) with a very special veterans' breakfast celebration event.

The Rt Hon Iain Stewart MP, Greg Smith MP and Ben Everitt MP were among the 125 or so guests at the pub's Armed Forces & Veterans' Breakfast Club (AFVBC).

There were also representatives from Royal British Legion (RBL) and blind veterans' group, as well as serving personnel from all three services, reserves and cadets, RBL bikers, families and supporters.

An RBL band performed in the pub's garden, with all guests adhering to social-distancing measures.

Pub manager Sam Kelman said: "Our AFVBC usually takes place at the pub on the last Saturday morning of the month.

"This absolutely fantastic event, although subject to COVID-19 restrictions, was a long-overdue reunion, coinciding with Armed Forces Day 2021.

"The veterans hadn't seen one another for a while, owing to lockdown measures, so they were delighted to get together again – and we had a big turnout.

"Our large 300-capacity pub garden provided an ideal venue, with plenty of space for social distancing."

Armed Forces Day takes place on the last Saturday each June.

It is a chance to show support for the men and women who make up the armed forces community – from currently serving troops to service families, veterans and cadets.



Buckinghamshire Royal British Legion band



Ben Everitt MP

THE STAR BRUSHES UP ON ITS TUDOR HISTORY



When Wetherspoon opened The Star (Hoddesdon) in December 2014, the restoration project of former pub The Salisbury Arms (closed November 2013) unearthed some significantly important historical artefacts.

First, the timber structure of the grade II listed building, uncovered during the renovations, rewrote the history books.

The dating of the beams revealed that the building is, in fact, much older than previously thought.

Then, the removal of relatively recent panelling brought to light extremely rare, exceptional early Tudor wall paintings, considered of national importance.

This discovery added to not only the history of the building, but also the knowledge of architecture and art in the late medieval and early Tudor periods.

And the magnitude of this find has not been taken for granted by Wetherspoon.

The initial preservation work carried out has ensured that the Elizabethan panels, with their paintings dating from the mid to late 1500s, remain visible, yet carefully protected.

The protection and preservation are also a continuing responsibility.

Seven years on, Wetherspoon has again called on its specialist conservators of wall paintings, The Perry Lithgow Partnership, to inspect and carry out routine maintenance of the paintings.

Mark Perry (pictured), who carried out the original restoration project, as well as the latest upkeep work, said: "New lighting was being installed, so we thought that it would be a good opportunity to carry out some routine maintenance on the wall paintings.

"They had not been inspected since the conservation work some seven years ago.

"We have assessed the current condition of the paintings and plan to carry out a light, dry surface clean to remove any accumulation of dirt and insect debris."

A short assessment/treatment report will also be provided to suggest proposals for any further necessary work required and for future maintenance recommendations.

Wetherspoon's development support manager, Dan Warner, said: "The conservation work on the murals is an essential aspect of our responsibility.

"We are the current custodian of these important historical artefacts and take our guardianship duties of this history very seriously."

The Elizabethan panels

The paintings date from the mid to late 1500s. Five of the paintings depict half-figures, within tri-lobed frames, with Biblical texts in the associated spandrels.

The figures are alternating male and female, with one female holding a lap dog.

The sixth panel, at the western end of the series, is on an earlier layer and has fragmentary remains of black decorative drawing.

The highly coloured decoration originally extended down to floor level and onto the flanking timber posts, with a painted dado scheme of grotesques and scrollwork.

It is thought that the scheme continued around the walls at ground-floor level.

The scheme, which exhibits a high level of technique, contains fascinating depictions of Elizabethan clothing and millinery.

The roof beams

A visit to the toilets at The Star takes you back in time – well over five hundred years, in fact.

Before refurbishment, this building was assumed to have an early to mid-16th-century origin.

Opening up and examining the roof has revealed roof beams which date from the mid 1400s, so it is now thought that this building was originally a medieval open hall.

An open-arch collar which survives in the roof has high historic and architectural interest. The timbers show smoke blackening and soot encrustation dating in the open hall.

Four timbers from the north wall and adjacent floor were dated. They were found to have been felled over a few seasons, from winter 1446/47 through spring 1447 to spring 1448.

This strongly suggests construction in 1448 or within a year or two after this date.



The Star's Tudor wall paintings are featured at the nearby Lowewood Museum, in Hoddesdon, where visitors have the chance to find out more about the historic discoveries found during our 2014 renovation work.

A large (almost life-size) photograph is on display, enabling you to get up close and personal before visiting the real thing at our pub, just half a mile away.

Wetherspoon has provided a donation towards the graphic panels in the display at the museum.

Part of a brand-new exhibition on the ground floor of the museum, entitled Tankards, Tales and Taverns, the exhibition also offers information about many local pubs, in the borough of Broxbourne, past and present.

The museum has thousands of photographs in the collection and some of these feature pubs, ale houses and inns dating from 1900.

The Tankards, Tales and Taverns exhibition runs until Saturday 6 November 2021. The museum, with free admission, is open on Friday and Saturday, 10am – 4.30pm.

● **For more information:**
www.lowewoodmuseum.com | 01992 554496



HIDDEN DEPTHS OF THE

Digging into the history of our Camborne pub unearths nuggets about Cornwall's mining past

Wetherspoon opened The John Francis Basset in May 2011 in the Cornish town of Camborne, following a £1.3-million redevelopment project on the site of former club and restaurant – The Corn Exchange.

This grade II listed building is the former Market House – built in 1866–7.

It stands on the site of a smaller Market House, originally built in 1802 and enlarged during the 1830s, but damaged irreparably during severe storms in 1864.

The new building also once housed the Camborne Savings Bank (facing Commercial Street), with assembly rooms above, and the imposing corner clock tower was used as the town hall and magistrates' rooms.

The new Market House was paid for by John Francis Basset, 'Squire of Tehidy', and our pub's name remembers him.

Innovations

John Francis Basset's father, John Basset, was a significant figure in the 19th-century development of Cornish mining, visiting European mining districts in search of innovations to adopt in Cornwall. Like his father, he also enjoyed large mining revenues.

The Bassets were leading local landowners – and the family's coat of arms can still be seen clearly in the building's stonework.

Master clockmakers Dent of London created a time piece, commissioned by John Francis Basset, to sit in the clock tower.

It is said to be a miniature replica of the Palace of Westminster's Elizabeth Tower's famous clock (housing 'Big Ben') in London.

In 1911, a two-storey Italian palazzo-style extension was added along Church Street. Built from Cornish stone, this was known as St George's Hall and later became a cinema.

It was converted into the Picturedrome, opening in early 1909.





JOHN FRANCIS BASSET

Around 1920, it was renamed Cinedrome and, by 1937, had been renamed Scala Cinema.

The proscenium was nine metres wide and the stage 4.2 metres deep. There were four dressing rooms, and the cinema also had a dance hall attached.

The Scala Cinema was closed in the early 1960s.

Nightclub

The building was converted into a nightclub around 2000, with several management and name changes. It was last known as the Corn Exchange Nightclub, before being purchased by Wetherspoon in 2010.

The pub has numerous historical references on show, including large photographic prints from the local area and montage wallpaper with local mining imagery, as well as artistic installations, including a sculptured tree centrepiece.

Dark wooden dining tables and chairs are illuminated overhead by large, fringed lampshades. Large semicircular booth seating, with high-backed studded upholstery, offers a vintage, yet contemporary, aspect to the design.

Dark red patterned carpet complements the natural tones of the dark furniture and wooden features throughout, while the soft, pale paintwork, up-lit ceiling artwork features and unobstructed arched windows ensure that the pub has a vibrancy and brightness.

A beer garden, at the rear of the premises, offers a secluded, paved space, with outdoor dining tables, chairs and large umbrellas, as well as potted trees and shrubs.

In July 2015, located above the pub, a 37-bedroom hotel was opened, added to the site at a cost of £2.7 million.

Inspiration

The interior design took inspiration from the existing pub and follows a similar colour palette, allowing the pub and hotel to flow naturally together.

Dark ebony timber panelling and furniture, soft walls and vibrant red runs throughout.

The hotel's bedrooms have a contemporary style, with chic bathrooms, most with a walk-in shower.

Two feature a bathroom located inside the clock tower, fitted with an elegant roll-top bath in each.

Each bedroom has artwork supplied by local children from Cornwall College.

Artwork pieces located in the lobby are of local history and mining imagery or follow the clock theme. A large clock montage is a focal point inside the hotel's main entrance lobby.

● **Commercial Street, Camborne, Cornwall, TR14 8JZ**





STONE

HOLLIE TO RUN VIRTUAL MARATHON TO HELP THOSE WHO HELPED MUM

Shift leader Hollie Ridgewell is taking on a huge personal challenge, raising funds for Katharine House Hospice in memory of her mum.

Hollie, who works at The Poste of Stone (Stone), is currently fundraising, as well as training, to take part in October's Virtual London Marathon 2021.

Hollie said: "From 2017, my life changed massively when my mum, Janet, was diagnosed with cancer.

"It was aggressive and already at stage four, originating from a skin melanoma. It had spread to her lung, liver and bones.

"The treatment which she received was only preventing the inevitable, not curing her.

"Such an incredible woman, she was so strong."

Janet sadly lost her fight, but was looked after fantastically by Katharine House Hospice, in Stafford.

Hollie is raising funds as her way of a thankyou.

She added: "Katharine House is an amazing charity. These people take care of loved-ones with these horrible conditions, giving the patients and their families love and dignity."



Hollie, in her bid to collect as much as possible, has already smashed her fundraising target of £800, with £1,308 pledged on her JustGiving page.

Andy Best, shift manager at The Poste of Stone, said: "We are all very proud of Hollie and are supporting her every step of the way.

"She says if she raises £2,000 that she will run the distance in a donkey costume!"

MALTBY

BETH AND BRUSH BUNCH ENSURE PARK'LL SPARKLE



Pub manager Beth Burns and members of her team from The Queens Hotel (Maltby), armed with brooms, brushes and dustpans, rolled up their sleeves to help their local community.

Organised by Beth (pictured centre), together with shift manager Ricky Brown (front left), the pub team took part in a community litter-pick initiative in their local park in Maltby, South Yorkshire.

The Queens Hotel is located adjacent to Coronation Park, where the litter-busting clean-up event took place.

Beth said: "There have been ongoing problems with litter in Coronation Park, which became much worse when lockdown restrictions started to lift.

"We are always very keen to get involved to help our local Maltby community and thought it would be great to help by cleaning up and doing our bit.

"Members of my team from The Queens Hotel and I joined in to take the initiative to help to make our local park clean and tidy for residents and visitors."

WEDNESBURY

BELLWETHER FEATURES IN HISTORIC PHOTO EXHIBITION



Our pub in Wednesbury, West Midlands, was part of a summer photographic exhibition celebrating the heritage of the local high street.

The Bellwether was one of a handful of local venues selected to display old photographs of the high street, in the month-long 'Wednesbury High Street Stories' event.

Two large montage frames, each containing several black-and-white images, were installed in the front windows of our pub, facing out, for passers-by to enjoy. Pub manager Ian Harvey is pictured with them.

The project, developed by Multistory, together with Wednesbury residents, was curated by artist Jo Löki and showcased photographs and personal memories of historic Wednesbury.

Part of a digital community-engaged arts programme, it was funded by Sandwell Council and Historic England as part of Historic England's national High Street Heritage Action Zone programme.

Shift manager Chris Catchpowle, who had worked at The Bellwether for five years before his move to The Hedgeford Lodge (Hednesford), said: "We were one of three pubs in the town to display the photos – and each venue had a different theme.

"The theme at The Bellwether was entertainment, with historic images of old-style entertainment in the town.

"We are a real locals pub, in a residential working town, and our customers really took an interest and appreciated the historic photos on display."

HAWICK

GAMES AFOOT AT THE BOURTREE, IN HAWICK

In the small border town of Hawick, our pub is making a big impact in the local community.

Charity fundraisers and community get-togethers are taking place at The Bourtree, regularly raising charity cash and community spirits after a difficult time.

Shift leader Brandon Murray is in charge of the packed community board which promotes forthcoming events at the pub, as well as advertising local businesses in the Scottish town – aimed primarily at older residents without Internet access.

Brandon said: "Hawick is a small town, where a lot of places have been closed for a long time.

"Older members of the community have been enjoying our bingo and quiz nights, held on alternate Wednesdays, with prizes up for grabs and a free pizza for every table.

"It gives people a chance to interact with others, after such an isolating time, and everyone has a laugh."

Shift leader Erin Willox is responsible for the quiz night, while bar associate Stacey Palmer is the bingo organiser.

Brandon added: "We have such a brilliant staff team at the pub, all helping to make every event as successful as possible."

A monthly themed 'dress down day' for the staff, as well as raffles, a weekly bonus ball and seasonal events, helps to raise funds for Young Lives vs Cancer – CLIC Sargent.

Shift leader Haley Gillespie also took part in a Tough Mudder event, in July, as well as organising a tombola for later this year.

The total raised so far is £120 towards treatment for her niece, who has a rare form of cancer.



Pictured (left to right) are Brandon Murray, Stacey Palmer, Erin Willox, Haley Gillespie and shift leader Corey Barclay

HOT NEWS – FREE REFILL[^] OFFER NOW INCLUDES CHOCOLATE TOO

Bottomless cup offer for coffee and tea extended to hot chocolate, in move sure to cause a stir

Free refills[^] at Wetherspoon now include hot chocolate, as well as tea and coffee, all day every day.

You can enjoy unlimited hot drinks from our self-service machines on all our Lavazza coffee choices, Tetley tea and hot chocolate, all day every day.

Our customers have been enjoying Lavazza coffee at Wetherspoon since 2005 – and we serve 100-per-cent Rainforest Alliance-certified coffee.

We use 100-per-cent Arabica beans, in our Lavazza Tierra Selection blend, which is made by blending green coffee beans, grown exclusively from Rainforest Alliance-certified coffee growers.

Our Lavazza coffee has a strong body, a very rich, intense taste and is spicy and a bit chocolaty.

You can choose from our Lavazza coffee range, including flat white, cappuccino, latte, espresso, black coffee and white coffee, as well as mocha (coffee with chocolate).

Our self-service coffee machines are used for a breakfast cuppa or two, lunch with more than one brew, an afternoon tea or three, a meal with coffee throughout the evening or a late relaxing hot chocolate – the choice is yours.

Italy's market-leading brand, Lavazza was established in 1895 in Torino. Still a family-owned company, with the fourth generation very much involved in running the business, Lavazza is still devoted to the pursuit of coffee perfection.

Lavazza coffee is sold in more than 90 countries worldwide, with 17 billion cups consumed annually, and is number two in the UK retail coffee market.

As well as supplying great coffee, Lavazza helps to build schools and communities, as well as to plant rainforest trees, through its Giuseppe e Pericles Lavazza Onlus Foundation, supporting coffee-producing communities around the world.

Enjoy free refills[^] all day every day at Wetherspoon.

Decaffeinated tea and coffee are also available.


Our hot drinks are accompanied by Fairtrade sugar, found at our self-service coffee stations.

Served in individual 'stick' packets, our sugar is supplied by Tate & Lyle Sugars – which has been working with Fairtrade since 2008.

You can sweeten your hot drink, together with any number of free refills[^], with Fairtrade sugar, ensuring a fair deal for those farmers and workers producing it.

The tea served at Wetherspoon's pubs comes with semi-skimmed milk or a soya product alternative, as well as 180 years of Tetley Tea heritage.

[^]See main menu for refill details.



In 1837, Joseph and Edward Tetley started to sell salt in Yorkshire; however, in time, they added tea to their repertoire... which turned out to be a good move.

In 1856, the Tetley brothers moved to Cullum Street, London, just metres from the city's tea auction rooms.

They eventually parted ways, with Joseph unveiling the newly named Joseph Tetley & Co, Wholesale Tea Dealers.

Fifteen years later, Tetley took his son Joseph 'Junior' into partnership – and business flourished.

The company extended its services to include blending and packing. Tetley's British representative TI Tetley-Jones travelled to America in 1939 and brought back the idea of the tea bag.

The following year, the first Tetley tea bag machines, known as the Grey Ladies, would stitch 40 tea bags a minute for export.

In 1953, with World War II rationing finally coming to an end, the foundations were laid for Tetley to bring the tea bag to the UK market for the first time.

By 2010, each week, Tetley was buying one million kilos of tea – for making countless cups of Tetley tea which the world and Wetherspoon enjoy every day.

Wetherspoon, in partnership with our supplier Aimia Foods, has developed a bespoke hot chocolate drink which is now available to enjoy from our self-service machines, including free refills.

Our new hot chocolate recipe has just the right amount of sweetness and a hint of vanilla, with a creamy, chocolaty taste.

The same great hot chocolate taste is used in our mocha, blended with Lavazza coffee.

Made from Rainforest Alliance-certified products, the cocoa for our hot chocolate drink from Aimia Foods comes from reputable global cocoa producers.

Rainforest Alliance (RFA) is an international non-profit organisation working at the intersection of business, agriculture and forests – to make responsible business the new normal.

RFA is an alliance of farmers, forest communities, companies and consumers, committed to creating a world in which people and nature thrive in harmony, by implementing proven and scalable solutions on the ground, while testing innovative ways to drive change.

It strives to create a more sustainable world by using social and market forces to protect nature and improve the lives of farmers and forest communities.

PUTTING OUR STAMP ON POST OFFICES

Many types of disused historic building have become a Wetherspoon pub, but mail-related edifices have delivered particularly well

Wetherspoon has an unrivalled reputation, as well as numerous accolades to show for it, for its sensitive restoration and renovation of many towns and cities' historic, and often derelict and neglected, landmark buildings.

Among those architectural gems now enjoying a second (sometimes more) life as a pub are former cinemas and theatres, police stations and court houses, churches and chapels, banks and shops – even an old dairy.

Former post office buildings, in towns and cities across the UK, are also among the recycled and rejuvenated premises, with many of the purpose-built premises dating back more than a century.

Here, we highlight some of our pubs with a post office past which are no longer a place to buy stamps and send mail, but are nevertheless an important hub in their local community.

● The next edition of Wetherspoon News will feature a further four Wetherspoon pubs – each a former post office.

THE PENNY BLACK

110 WITTON STREET, NORTHWICH
CHESHIRE, CW9 5AB

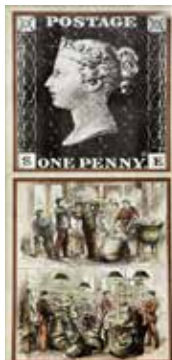
Purpose built during 1914–19 by architect Charles Wilkinson as the town's main post office, this is now home to our pub (opened in September 1999), taking its name from the world's first-ever adhesive postage stamp.

Although the building was originally finished in 1915, World War I prevented it from being opened or used. It remained closed until 1919, after the end of the war, when it was finally opened.

When built, this grade II listed property was the town's 'largest liftable building'. 'Liftable' or timber-framed structures have been used in Northwich so that they can be jacked back into position, following subsidence.

The Royal Mail was established in 1635.

Over two centuries later, the modern postal system began with the Penny Post, instituted by Sir Rowland Hill in 1840.



THE JOB BULMAN

ST NICHOLAS AVENUE, GOSFORTH
NEWCASTLE, TYNE AND WEAR, NE3 1AA

This former post office and telephone exchange was built in 1928 by architect Henry Rees, serving the people of Gosforth and surrounding areas as its general post office and sorting rooms for more than 50 years.

The post office moved from High Street to the site on St Nicholas Avenue.

The old post office stood near the Turnpike Gate and opened in 1870s.

Postal facilities were first introduced into Gosforth in c1840.

The pub, the name of which remembers a respected local doctor who had a hand in the early development of Gosforth, opened in October 2005.



THE FIRST POST

42 HIGH STREET, COSHAM
HAMPSHIRE, PO6 3AG

This pub, which opened in December 1998, stands on the site of a chemist's, built in the 1840s, which housed Cosham's first post office.

During the second half of the 19th century, Thomas Baker, the chemist who traded from the premises, was also Cosham's first postmaster.

In the 1840s, he would have seen the introduction of the Penny Post, a reform advocated by Sir Rowland Hill.

Before that time, the cost of sending a letter was borne by the addressee and varied with the number of sheets and the distance.

The minimum charge was 4d (1½p) for up to 15 miles.

Even after the Penny Post was established, by means of the now-famous Penny Black stamp, individual households were not guaranteed delivery.

For some time afterwards, country dwellers around Cosham would have collected their mail from Thomas Baker's chemist's shop.



THE MAIL ROOMS

GLoucester Road, Ross-on-Wye, Herefordshire, HR9 5BS

This pub's name (opening as a Wetherspoon in May 2001) recalls the building's previous use as the town's long-standing main post office.

Constructed in 1899–1900, it replaced smaller premises, of a similar design, almost opposite the site.

Ross Gazette (15 December 1898) wrote:

"The erection of the new post office for Ross having just been commenced, we are now able to supply our readers with a few particulars concerning this much-needed improvement.

"The building, which will be of brick with Bath stone dressings, will be of a plain domestic character, having a frontage of 45 ft to the Gloucester road.

"On the ground floor will be the public office, the postmaster's room, instrument room and a large sorting office, 54 ft by 26 ft.

"This sorting room is larger than usual for towns the size of Ross, and will be a great improvement on the present arrangement of sorting the letters in the public office.

"The architect of the building is Mr WT Oldrieve, of Storey's Gate, Westminster, and the work will be carried out under the superintendence of Mr John EP Ladd, clerk of works."



THE LORD JOHN

15–17 RUSSELL STREET, STROUD, GLOUCESTERSHIRE, GL5 3AA

Russell Street and nearby John Street are both named after Lord John Russell, remembered in the name of this pub, who was MP for Stroud and also the architect of the Great Reform Act of 1832.

The pub, which opened in July 1998, was previously Stroud's main post office, itself having first opened for business on 31 July 1886.

The architect may have been Ernest Rivers, who was responsible for several contemporary West Country post office buildings.

Gloucester Journal (31 July 1886) reported: "The building, as regards its exterior, is of the 'not beautiful but massive' type, and the interior

has been arranged with all due regard to the efficient working of the various departments.

"The parcels post business will be conducted in the building.

"The public offices are roomy – in marked contrast to the apology for an office in George Street, which has long done duty.

"The public office is connected with the telegraph department (on the second floor) by a pneumatic tube, up which the messages will be forwarded to the operators."



THE PENNY BLACK

58 SHEEP STREET, BICESTER
 OXFORDSHIRE, OX26 6JW

This pub, which opened in October 1997, bears the name of the famous stamp which marked the birth of the modern postal system.

The world's first-ever adhesive postage stamp, the Penny Black was introduced in 1840.

However, the black ink was so permanent that a red cancellation mark could be wiped off, allowing people to reuse the stamps. After only nine months, the post office changed from the Penny Black to a red version.

Our pub is housed in the former Bicester post office building, built in 1914 by architect Henry Collins.

Banbury Guardian (26 February 1914) wrote:

"The ground floor, raised by three steps, will contain the public counter, longer than the depth of the present Post Office, the Postmaster's room etc.

"The second floor will contain the telegram and telephone rooms, and the women's retiring room etc. The top floor is for the caretaker operator... Speaking generally, the new office will be much more elaborate than the public anticipate, and it will rank amongst the new offices in much larger towns."



THE NARROWS

25 HIGH STREET, ABINGDON-ON-THAMES, OXFORDSHIRE, OX14 5AA

Number 25 High Street was Abingdon's main post office for more than a century, until its closure in January 2009.

The present-day High Street extends east-west from Market Place to The Square.

The stretch by the post office (next to The Square) was long known as The Narrows, from where the pub (which opened in October 2013) takes its name.

In 1883, most of the buildings were destroyed by fire and, in the regeneration, the street was widened.

The post office was one of the new buildings erected in the early 1890s. It opened on 26 September 1892, with James Smith as postmaster.

Reading Mercury (1 October 1892) reported:

"The premises are very substantial and commodious, and the front elevation has a light and pleasing appearance.

"The large sorting room in the rear is well lighted from a skylight in the roof and is fitted with every convenience for making up the mails."



SADDLE SOARS - NAVY OFFICER CYCLES 907km FOR CHARITIES



Doc Cox prepares to leave Glasgow SEC Centre, NHS Louisa Jordan, with a Nightingale 'flame of remembrance' lantern

Congratulations to Lieutenant Commander Michael 'Doc' Cox, who, this summer, completed his 907km Nightingale cycling charity challenge.

The 11-day challenge, to cycle from Glasgow to London and visit every COVID-19 Nightingale hospital en route, was Doc Cox's thank you for NHS charities and the armed forces charity SSAFA.

Wetherspoon's pubs also helped his cause by providing complimentary meals and drinks along the way for director of UK Armed Forces Rugby Doc Cox and his support driver - UKAF U23s head coach Petty Officer 'Pony' Moore.

Our pubs in Glasgow, Edinburgh, Sunderland, Thirsk, Harrogate, Castleford, Chesterfield, Derby, Lichfield, Leamington Spa, Bletchley and London (Docklands) also provided a warm welcome and refreshment at various times of the day and night.

Wetherspoon area manager Calum Brennan said: "We were only too happy to support the charity cycle ride event and congratulate Michael on his achievement."



Doc Cox and 'Pony' Moore tuck in to breakfast at The Three Tuns (Thirsk)



Staff at The Portland Hotel (Chesterfield) see Doc Cox on his way

On completion of his cycle at London ExCel NHS Nightingale Hospital, 'Doc' Cox told Forces News: "The toughest part was day two from Edinburgh to Berwick, because of the weather.

"I was absolutely saturated for nearly 10 hours – and that took a lot out of me.

"The next day, some motorcyclists who stopped and clapped as I rode past lifted my spirits, and that emotional lift set me up for the rest of that day.

"I'm now thinking about what I can do for my next challenge."

He concluded: "I am so thankful to Wetherspoon for its support and for all of the food and drinks.

"I was amazed by the professionalism and welcome from all of the pub managers and staff at the pubs along the way.

"Thank you to them all."

● You can still support Doc Cox's challenge here: www.virginmoneygiving.com/DoRNightingaleChallenge

All donations are gratefully received.



Time to celebrate the end of the challenge with a pint at The Ledger Building (London Docklands)

SENIOR WOMEN WORKING TO HELP OTHERS TO PROGRESS

A new group is hoped to be a supportive system of sharing information and services among those with common interests

Since March 2021, Wetherspoon has started to implement different network groups to help to connect employees across the company.

A supportive system of sharing information and services among people with a common interest, network groups are usually set up for employees who belong to minority groups.

Wetherspoon has now set up a women's network group.

This network group is in addition to a race and ethnic diversity network group and two LGBTQIA+ network groups, previously featured in the summer 2021 edition of Wetherspoon News.

Unique

The company recognises that women, together with minority groups, can face unique challenges in the workplace which can directly affect their chances of achieving their goals.

The network groups aim to support the continued evolution of ways of working in the company, to the benefit of all employees, including those within the groups, and contribute to our overall business performance.

A steering group was also formed to facilitate the network group meetings (held monthly, using an online video portal) and support the members, wherever needed.

The current steering group comprises pub manager Becky Sales (The Ledger Building, London Docklands), senior personnel manager Owen Wacker, personnel manager Debi Mundle and recruitment and qualifications manager Michelle Crooke.

Dissertation

Becky completed a degree apprenticeship in June 2020 which included a dissertation on network groups.

She researched their implementation in other companies, in order to identify the potential benefits which could be brought to Wetherspoon and its employees.

Becky said: "The dissertation was picked up at head office and received a positive response."

"The decision to begin implementing the groups in the company, during the last lockdown, has already helped to connect people within those groups."

Positive

Becky continued: "We have received an overwhelmingly positive response from employees, so far, and now want to grow membership."

"The network groups are inclusive to all employees. We really want to encourage as much participation as possible, with the groups open to new members."

She concluded: "To overcome any obstacles and maintain a fairer working environment, we must encourage the support of all of our employees."



Dannie Stephens
Area manager

Name: *Dannie Stephens*

Position: **Area manager** Area: **Southeast and east Wales**

Dannie said: "In the 20 years I have worked for Wetherspoon, I have never felt that the opportunities were not there for me, if I wanted them."

"Perhaps, before, some people haven't had the confidence or inspiration, although Su Cacioppo has definitely been an inspiration for us all."

"I was very happy being a pub manager. The job can be flexible, even comfortable, and can really work around your lifestyle, especially when bringing up a family. It is a great role to have as a woman."

"I didn't make the move up until my two boys were at secondary school. It wasn't right for me until then because it had to work for me and my family."

"Opportunities are there and have always been there."

"Now, it is time to act and support others to act on those opportunities."

Name: *Victoria Walker*

Position: **Area manager** Area: **South and west Wales**

Victoria said: "I have been with the company for 13 years and was pub manager at The Tumble Inn (Pontypridd) before becoming an area manager in October 2020.

"I wanted to get involved in the network group because, as a new area manager, I want to try to encourage a higher level of female representation in senior roles.

"Over the years, there have been more and more female pub managers, which is great to see. I think it is important for pub managers and their teams to see females progressing through the ranks.

"When I was a pub manager, I didn't know any female area managers and feel that this would have been a benefit at times.

"I want to explore ways in which females can progress into senior roles by providing the support which they require.

"My aim is to help to find ways in which job roles can be universal and to look to the future to see how senior roles can be more attractive to females in the company."



Name: *Sarah Hemingway*

Position: **Pub manager** Pub: **Sandford House (Huntingdon)**

Sarah said: "There is a higher number of male employees in senior positions in the company – and the company is keen to address that imbalance.

"We do have successful women in senior roles – great role models for the younger female staff members – yet there definitely needs to be more.

"The group is a voice for women in the company to be able to talk, in a safe environment, on any issues which may need supporting. It is a forum of bringing ideas to the table for discussion.

"Subjects such as pregnancy, childcare, IVF and menopause are all issues which may affect female employees, in terms of career progression, becoming a possible barrier to progression and causing problems in the working environment.

"I have spent 27 years in the hospitality industry and want to play a role in helping with change for the women coming behind me.

"Hospitality has historically been a male-dominated industry. Wetherspoon is conscious of the changes needed and is starting to buck the trend."

Name: *Karen Davies*

Position: **Pub manager** Pub: **Globe Hotel (King's Lynn)**

Karen said: "I have been with the company for 19 years, the last four as pub manager at Globe Hotel – and I worked with Sarah Hemingway for eight years at The Regal (Cambridge).

"When Sarah messaged to tell me about the network group being set up, I registered my interest immediately.

"I have a seven-year-old son, as well as two teenage step-children, and am keen to take the next career step. I would like to know how that might be possible, juggling childcare and how my career can fit in with being a mum.

"I am in my 40s and, listening to others in the group, it was great to realise that I am not alone. It is lovely to hear other pub managers talking about their similar concerns, all in a safe space, which is so important.

"As well as issues which may affect me personally, I have a large female team and have told them about the network group and how, collectively, we can help to move things forward for everyone.

"Sometimes, you need to air your concerns to other people who will understand. It isn't a personal thing, but it is great to get another perspective on situations from someone who may have had the same or similar experiences."



MARK CLOCKS UP 100 PUBS AS HIS OTHER HALF RACES TO 40



Wetherspoon customer Mark Singleton (pictured) celebrated his 100 different pub visits with a surprise overnight stay in one of our hotels.

Girlfriend Julie Owen (pictured) organised for the couple to stay at The George Hotel (Bewdley) to mark the milestone in Mark's Wetherspoon collection.

She also had a T-shirt printed for him specially for his 100th pub visit.

Teaching assistant Julie said: "Mark is a huge fan of Wetherspoon and has made it a bit of a mission over the last few years to visit as many as possible, up and down the country.

"He was so excited to be visiting his 100th, so I booked for us to stay as a bit of a surprise."

Truck driver Mark, who lives in Skelmersdale, Lancashire, said: "To start with, I wasn't really going out of my way to visit different pubs.

"However, as a truck driver, my job takes me all over the country, so I just started clocking them up.

"I have been as far south as St Austell and as far north as Oban.

"I like the food and guest beers. The real ales are always good and, if we visit a city or town, there is often more than one Wetherspoon to go to.

"We popped in them all in Edinburgh, during a stay there, and I think that The Caley Picture House is one of the best I have been in.

"Also, on a visit to London in October 2020, we clocked up 19 in a week!"

Mark concluded, with a smile: "It is all harmless good fun which we both enjoy.

"In fact, Julie is now starting to catch me up, with around 40 already on her list."

ADAM ANSWERS WALSHALL CALL AFTER HALT AT THE MALTHOUSE



Shift manager Adam Ellison used his spare time, during lockdown, to help his local community – and has continued to volunteer as a driver for a food delivery scheme, following his return to work.

Adam (pictured), who works at The Malthouse (Willenhall), volunteered his time as a delivery driver for Walsall Outreach, an independent project aiming to provide assistance to the most vulnerable individuals in their local community.

Adam, who has been with Wetherspoon for 19 years, having started as a bar associate, reported: "Walsall is where my family

is from, so I wanted to do something for my local community and also to pass the time during lockdown.

I was delivering food parcels to local residents who were unable to leave their homes.

"I'm now back at work, but have continued to help out, just for a couple of hours on my day off, delivering food parcels and hot meals to the elderly residents and those in need.

"I am one of several drivers and just a tiny part of the operation, but it is good to be able to help out and give something back."

CRICKET FAN CHRIS LAUDS THREE WETHERSPOON PUBS IN BOOK

Three Wetherspoon pubs are featured in a new book by former journalist-turned-author Chris Arnot.

The book, entitled *Closing Time – Lockdown Reflections on a ‘Pubscrawling’ Past*, combines three of Chris’s passions – history, pubs and cricket.

The Trent Bridge Inn (Nottingham), The Rohan Kanhai (Ashington) and The City Arms (Coventry) are all included.

Chris said: “The Trent Bridge Inn is featured as images of the Nottinghamshire cricketers’ past bedeck the walls in there, including Derek Randall, Gary Sobers and Harold Larwood.

“There is also a painting in the function room of William Clarke, who had the adjoining ground laid out as a cricket ground (in the meadow attached to the small inn which preceded The Trent Bridge Inn) back in the early 19th century.”

The Rohan Kanhai is named after the legendary West Indian batsman who made his début for Ashington Cricket Club in 1964.

The City Arms has no cricketing connections, but the pub’s site has an interesting past, full of colourful characters.

Chris added: “‘Ma Cooper’ ran the small cottagey pub in the 1920s – which was replaced by the current building in the following decade.”

● **The book, priced at £10, is currently available from a limited number of bookshops, including Five Leaves (Nottingham) and The Bookcase (Lowdham), and by contacting: chrisarnot@btinternet.com**



The Trent Bridge Inn (Nottingham)



The Rohan Kanhai (Ashington)



The City Arms (Coventry)



CARLSBERG GETS EVEN GREENER BY JOINING FORCES WITH WORLD WILDLIFE FUND

Danish brewer makes environmental changes which will have big impact

At Carlsberg, we believe that working together makes everything possible.

That's why we've partnered with World Wildlife Fund (WWF) to enable pub-goers to help the planet while reuniting with their family and friends, simply by choosing a pint of Carlsberg.

When he founded Carlsberg in 1847, J.C. Jacobsen set a clear purpose: "In working the brewery, we should be in constant pursuit of better."

Today, our pursuit of better goes beyond the beer.

We are in the midst of a climate and nature crisis, which is why we're proud to be working together with WWF to make environmental changes which have a big impact; by helping to restore the small, but powerful, plant – seagrass – along the UK coastline.

Seagrass

Known as 'an underwater Amazon', seagrass meadows can absorb carbon up to 35 times faster* than a rainforest.

The UK has lost over 90% of its seagrass meadows, which is detrimental to the environment because seagrass plays a vital role in maintaining healthy seas which are not only home to our amazing ocean wildlife, but also support businesses and communities up and down the country.

With our beloved pubs fully back up and running, Carlsberg is working with selected partners to make a donation to WWF for every pint of Carlsberg Danish Pilsner served.

So, now, something as simple as the beer you choose can help to make a positive impact on our world, giving beer drinkers, such as you, another reason to feel good about enjoying a cold pint in their local.

This is the next step of our journey to take positive action towards developing a better future for the planet.

Plastic

But Carlsberg is also playing its role in other ways: by removing plastic rings, Carlsberg Snap Pack minimises the use of secondary packaging and also minimises CO₂ emissions.

And that's not all. Driven by our purpose, we remain committed to encouraging positive change for our planet, wherever possible.

At Carlsberg, we aim for zero carbon emissions from our breweries around the world and a 30% reduction in our beer-in-hand carbon footprint by 2030, compared with that of 2015.

Efficient

That means making the most efficient use of everything we touch – whether it's energy or water in our breweries, the ingredients in our brew or the materials in our packaging.

Take the newest Carlsberg bottle – available on Carlsberg Danish Pilsner, Carlsberg Export and Carlsberg Special Brew – it's 10g lighter than the one it replaced.

In just six months, that saved 63 tonnes of glass.

We've gone right down to the green ink on the bottle labels and boxes, making that better too.

Traditionally, green is hard to recycle, but our greener green ink is Cradle to Cradle™ certified, meaning that it's fully recyclable and made using renewable energy.

And at the Carlsberg Laboratory in Copenhagen – where the pH scale was invented and the first pure yeast extracted for brewing – a team of scientists is working on the next breakthrough in cutting water waste and carbon emissions.

Their work could revolutionise brewing, creating not just the best beer in the world, but a better beer for the world.

So, does that make your beer taste even better? Probably.

*McLeod E, Chmura GL, Bouillon S, Salm R, Bjork M, Duarte CM, Lovelock CE, Schlesinger WH, Silliman BR. 2011 A blueprint for carbon: toward an improved understanding of the role of vegetated coastal habitats in sequestering CO₂ – front. Ecol. Environ. 9 552-560 (doi:10.1890/110004)



DRIFFIELD

YORKSHIRE PELOTON PUMPED UP AFTER PAUSING AT OUR DRIFFIELD PUB



When 20 cyclists raising funds for St John Ambulance asked whether they could stop off for lunch at The Benjamin Fawcett (Driffield), staff were happy to help.

The cycling group was en route from Bridlington to York, a journey of 60 miles, when the team dropped in at the East Yorkshire pub, one of the official checkpoints on the way.

Leah Fisher, who manages the pub, said that staff and customers had already been raising money for the charity during Euro 2020 matches. She said: "They asked whether they could drop in and we thought: 'Yes, let's jump on.'"

Over the last few months, shift leader Jess Allison and Leah have been leading a community involvement project on behalf of the pub.

"Our customers were very generous during the Euros and raised £130 in a cash collection."

As well as raising money, the cycling group has been keen to stress the importance of defibrillators and making them easily accessible to the public.

Robbie Catton, a St John Ambulance first aid volunteer who took part in the ride, said that the going had been tough: "About an hour of the ride was through a thunderstorm, but we persevered."



"A stop at The Benjamin Fawcett allowed us to recharge our batteries nicely."

● **Cyclist Lily Dowdy, also a first aid volunteer, is pictured with shift leader Jess Allison alongside a recruitment poster for St John Ambulance.**

NEWTON-LE-WILLOWS

NEIGHBOURS HELP THE NINE ARCHES CELEBRATE ITS BIRTHDAY



A tea party, with celebration fizz, for local residents marked the fifth birthday of The Nine Arches (Newton-le-Willows).

Pub manager Philippa Roberts (left) is pictured serving the birthday bubbly to regulars Margery McClymont, Violet Davis and Elizabeth Bissett (left to right), together with bar associate Georgia Arnold and shift leader Luke Rahaman.

Philippa, who has managed the pub since it first opened in June 2016, explained: "Margery, Violet and Elizabeth are all residents at Woods Court, a retirement housing complex directly opposite the pub.

"When we first opened, we wanted to create community links by welcoming local residents to the new pub.

"We invited the residents of Woods Court to our preopening launch events, and many of them have been coming in every single day

(sometimes twice or three times a day) ever since, especially Margery, Violet and Elizabeth.

"We thought that a birthday tea party would be an ideal event to thank them for that support, particularly after the long lockdown restrictions."

Luke and Georgia are among 10 members of Philippa's team who have all worked at the pub since it first opened.

The others are shift manager Michael Quinn (who started as a bar associate), bar team leader Emma Hancox, bar associates Liam Taylor and Heidi Colquitt, kitchen team leaders Pete O'Grady and Sam Johnson and kitchen associates Melanie Meadows and Lindsey Liptrot.

COVENTRY

A DOWNPOUR OF DONATIONS AFTER PUB LADS DON DRESSES

Drag was the order of the day as shift leaders Ryan Declan Finch and Oliver Bullock marked Pride Month at The Earl of Mercia (Coventry).

Ryan and Oliver donned dresses and wigs for a total of 16 hours each to raise funds for Young Lives vs Cancer – CLIC Sargent and the All Out Charity which campaigns for equality.

Before the event, the pair toured local shops to find their drag outfits.

Ryan said: "It was a good laugh – and we got a great reception from customers and work colleagues, who generously donated to both charities."

Building on their success, Ryan and Oliver are planning similar events later this year.

The pub's manager, Mark Rutherford, said: "Ryan and Oliver came up with a novel way to raise money for charity and to promote awareness and equality at the same time. Customers really enjoyed it – and we thank them for their donations and support."

Oliver is pictured (left) with Ryan outside The Earl of Mercia.



COMMISSIONED ART LIFTS PUBS OUT OF THE ORDINARY

Expert helps us to find artists who can provide paintings, sculptures and other artwork to bring visual joy to our premises

Wetherspoon's pubs collectively house more original artwork, including original paintings and sculptures, than many recognised art galleries.

By commissioning and purchasing their pieces of work to decorate Wetherspoon's pubs, the company gives opportunities to artists, much of whose work would not routinely be viewed.

In turn, the artwork is seen and enjoyed by huge numbers of people visiting our pubs, home to thousands of pieces of art, adorning walls, ceilings and sometimes even beer gardens.

Often, artists produce pieces exclusively for our pubs and, as well as paintings and sculptures, the vast collection includes prints, lithographs, photographs, carvings, tapestries, glass work and mosaics.

Watercolours, acrylics and oils, as well as mixed-media artwork, both contemporary and more traditional, can be found in almost all of our pubs, many created by artists based locally to each pub.

Wetherspoon's art expert, Robert Renak, is responsible for identifying the artists and commissioning much of the work on display.

Robert has worked alongside historian Ray Colvin on Wetherspoon's pub projects since 1991.

Robert develops the local history artwork, expanding on Ray's background research, as well as finding and commissioning contemporary artwork.

Here, Robert has selected five artists whose work is of particular interest to him.

Robert said: "Almost all of this work was made not only for each specific pub project, but by the artist responding to the pub's name, its location or the town itself.

"The artists, all of them based locally, give a modern 'take' on the historical background, with the exception of Graeme Mortimer Evelyn, whose work represents a commitment to art in public spaces.

"This complements the history artwork also on display in each of the pubs."

Art at: The Picture Playhouse (Bexhill-on-Sea)

About the pub: The Picture Playhouse opened in July 2017 on the site of former cinema buildings first opened in 1921 by the Duchess of Norfolk and originally operated by the Randolph Richards Kinema Playhouse circuit.

Commissioned artwork: Specially commissioned artwork pieces, on display, by Sinéid Codd, are called The Picture Playhouse, Silverscreen Stars and Bexhill Skies.

For this commission, the artist (by visiting Bexhill Museum) researched the history of the site as an early cinema. Responding to the cinematic and the local themes, her designs include images of the original Picture Playhouse and of film stars from early cinema.

While designed for a contemporary audience, Sinéid's use of graphic elements and vivid colour suggests the era of the early 20th century and the excitement felt by early cinema-goers.

About the artist: Sinéid makes images, objects and installations in response to found objects, places and histories.

Sinéid said: "The work I make unites many layers of research – and my influences are varied across art,

design and material culture, exploring the relationships between objects and people."

From the expert: Robert Renak said: "Sinéid took the cinematic history of the site to create large, modern panels.

"Her work was an example of Wetherspoon producing artwork on a scale beyond Sinéid's own reach – a great collaborative project."



Art at: The Buck Inn (Northallerton)

About the pub: Opened in May 2021, on the site of the former pub The Buck Inn, Wetherspoon retained the name of this pub, part of a row of long-standing properties.

The site of this old inn is marked as a public house on the 1894 OS map.

Commissioned artwork: Two specially commissioned artwork pieces by local artist Katie Eleanor Murphy (pictured) are displayed, side by side, at The Buck Inn.

Katie is a mixed-media artist.

The process of continuous layering of paint forms and textures is the basis for her work.

Contrasting and layering by the application and manipulation of paint and tissue paper creates, over time, depth and texture from which the contrasts are formed.

About the artist: Katie graduated from art school in 2020 and was featured in The Guardian as one of the exciting, emerging graduate artists of 2020.

Katie said: "My work is my alter-ego: the part of me which is hidden to most, but, in the comfort of my art studio, has the freedom to express itself in bold, energetic and passionate ways."

From the expert: Robert Renak said: "Katie's studio is at Strensall, south of Northallerton and to the north of York.

"The physical process she uses to create her art is moved by her unconscious emotions, as they unfold from one moment to the next.

"The resulting works are highly suggestive of images we recognise, but never fixed or explicit.

"They engage with our perceptions."



Art at: The Golden Beam (Headingley)

About the pub: Named after a painting by local artist John Atkins Grimshaw (1836–93), who was born in the back streets of Leeds, the pub occupies a grade II listed building originally designed for the First Church of Christ Scientist.

It was later the home of Leeds Girls' High School, when it was renamed the Elinor Lupton Centre.

Commissioned artwork: Four artists, David Questa, Richard Locket, Martyn Hayes and Terry Chipp, were all commissioned to produce artwork for this pub.

David Questa's two vertical monoprints, both from an original painting in acrylic on board, entitled Leeds – Briggate and Call Lane, are among the pieces on display.

His cityscape paintings show an elevated viewpoint from which we survey the vastness and complexity of the urban landscape below.

About the artist: Originally from York, David now lives and works in Leeds, as an artist and art teacher.

He spends much of his time observing, sketching, experimenting, painting and repainting to create a record of the life of a place and how it has evolved.

David (pictured) said: "Cities have certain rhythms and patterns, with moments repeated again and again. Rather than a snapshot, my artwork pieces are an accumulation of observations."

David has exhibited both locally and internationally, and his work can be seen at the Headrow Gallery in Alwoodley, Leeds, as well as on Instagram: @dquestaartist

From the expert: Robert Renak said: "David's works are another example of a collaborative effort to produce artwork on a large scale.

"David's pieces, painted on a smaller scale, were then enlarged to make these dominant centrepieces in the pub's main area, facing the bar.

"Each work was conceived for the position it occupies, reflecting the great height of the stunning space which Wetherspoon has restored and converted."



Art at: Thorn's Farm (Yate)

About the pub: Opened in May 2012, this site was originally four shops and the pub premises part of the shopping centre which was first opened in 1965, helping to transform Yate from a village into a town.

Commissioned artwork: Two artwork pieces by Graeme Mortimer Evelyn are among the pieces on display at Thorn's Farm.

One is entitled *Banana Dream II* (pictured), from a sculptural relief by the artist; the other – entitled *International Red* – is a sculptural relief.

About the artist: Graeme Mortimer Evelyn is a multimedia visual artist, musician and curator who lives and works in Bristol and London.

His varied body of work comments on cultural social identity, politics and language.

He describes these narratives as forming "when fragments of relation, memory, society, identity and modernity, which seem disparate at first, come together to form a whole".

His works have been displayed and collected in various locations, including Princeton University Center for African American Studies NJ, Cornell University NY, Kensington Palace, The Royal Commonwealth Society and Gloucester Cathedral.

From the expert: Robert Renak said: "Graeme has become a pretty successful artist and was already well on his way when his work was included in the Yate pub.

"His cultural background (his parents came to Britain from Jamaica), religious conviction, entrepreneurial energy and sheer talent marked him out.

"Even in 2012, his work was in great demand, but he was kind enough, given his enthusiasm for art as a feature of public spaces, to let us purchase two works from his studio."



Art at: The Bourtree (Hawick)

About the pub: Opened in April 2011 on the site of the former Conservative Club, this building's foundation stone was laid in 1897 by Margaret, Countess of Dalkeith.

The bourtrees, or elder (alder) trees, which once grew on this site are recalled by the name of the pub and the street where it is located. This shrub was supposed to possess great virtue in warding off the force of charms and witchcraft.

Commissioned artwork: A specially commissioned artwork piece by one of Scotland's most prominent sculptors, Kenny Mackay, is on display.

Following his depiction of Scottish historical figures for major public commissions, Mackay has reached further back in time to create a modern sculpture of the famous Reiver's apprentice, who relieved the English of their standard in 1514, entitled *Gathered Standard*.

Mackay said: "I chose to portray the young Reiver leaning on his trophy, once the parading and celebrations were over."

Made of welded steel rod, this moment of relaxed tension after battle and triumph is captured by the sketched style of the steel rod.

About the artist: Mackay graduated in 1988 from Glasgow School of Art and works from his studio in Glasgow.

He has undertaken major public commissions, including statues of politician Donald Dewar in Glasgow, firefighter James Braidwood in Edinburgh and footballer Davie Cooper in Hamilton.

His gilded 23 carat gold leaf statue of a woman, named *Light and Life*, is also displayed on top of the former Co-operative Wholesale Society headquarters on Morrison Street, Glasgow.

From the expert: Robert Renak said: "Kenny Mackay is a major Scottish sculptor, so getting a piece by him for the pub was something of a coup.

"Artists commissioned for Wetherspoon's projects are usually young or up and coming, and even if they are well established and well known locally, are not (or not yet) artists with a high national or international reputation.

"Kenny Mackay is an exception to this rule.

"When he made the *Gathered Standard* sculpture for The Bourtree, in 2011, he had already been a major figure on the Scottish sculptural stage, for some time, having been commissioned to make public statues of several historically significant Scottish men and women.

"I don't remember exactly how we managed to get him on board for The Bourtree project, but he very generously agreed to make a piece using shaped metal rods, rather than the solid cast sculpture for which he is celebrated.

"The result is an impressive modern take on this age-old local legend, and we are thrilled, in the Wetherspoon collection, to have a commissioned piece by Kenny Mackay."

Two commissioned oil-on-board paintings by Stef Gardiner and Nichol Wheatley, entitled *The Reivers* and *The Standard Bearer*, are also displayed at The Bourtree.



RAVING LOONY GETS SPOONY AT BY-ELECTION



Pictured (left to right) are St Stephen of Birstall, Sir Archibald Stanton, MP Thompson-Squire of Sheep Hill and Alan 'Howling Laud' Hope

Wetherspoon enthusiast and Official Monster Raving Loony Party (OMRLP) leader Alan 'Howling Laud' Hope was the party's representative in the July 2021 Batley and Spen by-election.

It was Alan's 19th by-election (he has also stood in nine general elections). He finished a respectable eighth out of 16 candidates.

Pub manager Rebecca Bairstow and her team at The Union Rooms (Batley), following Alan's request to Wetherspoon, welcomed him and his supporters as their temporary party HQ.

Alan reported: "After almost a couple of years of inactivity, it was great to be back on the campaign trail once more.

"Many people who have met me, on various occasions, will know my admiration for Wetherspoon.

"To this end, if possible, I always like to make my meeting place in a 'Spoons'.

"I don't take this for granted without asking permission first.

"Batley has its 'Union Rooms', great – I got permission from Tim Martin himself, so it was full steam ahead.

"I arrived to be greeted by a large posse of Yorkshire Loony Party members.

"I let the local media know that I was holding my 'surgery' at The Union Rooms for 10 days – and they loved it."

As well as campaigning, Alan was also keen, during his visit, to add to his Wetherspoon 'collection' with a few Yorkshire venues.

He confirmed: "I intended, while there, to extend my Wetherspoon visits and take in 21 pubs which I had not visited before, having been stuck on 709 for some time now.

"However, I got so busy with media, newspapers, interviews, videos, pod casts and general hustings etc that the days just weren't long enough.

"Regrettably, I only managed The Union Rooms and The Crossed Shuttle (Pudsey), so 711 is my total for now."

Alan added: "Thank you to the Batley locals for treating me as a local.

"Wetherspoon outlets are the best places to meet real people, who like real beer and real fun.

"I would also like to thank Becci and the staff at The Union Rooms for their hospitality, especially Richard – he and I seemed to hit it off together – a future manager, I'm sure."

Alan concluded: "To sum up, a great time was had. I made a lot of friends and more great memories to add to my memory list.

"And, to top it all, we didn't come last. We finished in the top half of the poll, eighth out of 16.

"We are always aware that, at an election, someone got up, went down to the polling station and put an X next to the Loony candidate.

"We are humbled and never take this for granted."

● **Alan will be visiting Louth, in Lincolnshire, for the rearranged OMRLP 37th annual conference 2021 (23–25 September). Customers at The Joseph Morton (Louth) may bump into him.**

PUB BIRTHDAYS A PLENTY AS MILESTONES WHIZZ BY

During June and July, Wetherspoon's pubs across England, Northern Ireland, Scotland and Wales celebrated milestone birthdays... of two decades or more.

One pub, The Moon Under Water (Hounslow), celebrated its 30th birthday, while The Moon Under Water (Leicester Square, London) marked 29 years and The Old Manor (Bracknell) notched up 28 years.

Celebrating their silver anniversary (25 years) were The Figure of Eight (Birmingham), The Ash Tree (Ashton-under-Lyne), The Grey Friar (Preston) and The Bankers Draft (Sheffield).

In addition, 20 pubs celebrated their 20th birthday, in all four corners of the UK, including The Ledger Building (Docklands, London), The Esquire House (Anniesland, Glasgow), Tafarn Y Porth (Caernarfon) and The Central Bar (Carrickfergus).

Wetherspoon's operations director, Martin Geoghegan, said: "Our pubs are at the heart of their individual communities, and we are proud that they have served their respective towns and cities for so many years.

"The pubs continue to thrive because of the hard work and dedication of their staff and the loyalty of their customers – something which we appreciate greatly.

"We look forward to all of these pubs enjoying future success and continuing to be an important aspect of the social scene across their areas."

The Moon Under Water (Hounslow) opened 31 July 1991

The Moon Under Water (Leicester Square) opened 3 June 1992

The Old Manor (Bracknell) opened 10 June 1993

The Figure of Eight (Birmingham) opened 14 June 1996

The Ash Tree (Ashton-under-Lyne) opened 3 July 1996

The Grey Friar (Preston) opened 17 July 1996

The Bankers Draft (Sheffield) opened 23 July 1996

The Central Bar (Carrickfergus) opened 6 June 2001

The David Protheroe (Neath) opened 6 June 2001

The Royal Oak (Dorchester) opened 6 June 2001

Spa Lane Vaults (Chesterfield) opened 13 June 2001

The Hornet (Birmingham) opened 20 June 2001

The Premier (Widnes) opened 20 June 2001

The Ledger Building (Docklands) opened 27 June 2001

The Portland Hotel (Chesterfield) opened 27 June 2001

City and County (Goole) opened 11 July 2001

The Esquire House (Anniesland) opened 11 July 2001

Tafarn Y Porth (Caernarfon) opened 18 July 2001

The Olympia (Tredegar) opened 18 July 2001

The Paramount (Manchester) opened 18 July 2001

The Society Rooms (Macclesfield) opened 18 July 2001

The Three John Scotts (Hull) opened 18 July 2001

The Calverts Court (Stockport) opened 25 July 2001

The Foot of the Walk (Leith) opened 25 July 2001

Yr Hen Orsaf (Aberystwyth) opened 25 July 2001

The Bear and Ragged Staff (Bedworth) opened 30 July 2001

The Union Rooms (Batley) opened 30 July 2001

The Moon Under Water

Hounslow

This pub was originally two shops, built around 1905 on the site of an orchard.

By World War I, number 84 was a sub post office and later a hardware store which expanded into number 86, a former grocer's store for many years.

Pub manager Peter Johnson has managed the pub since January 2002, having first arrived as shift manager in June 2000.

His team includes his wife, shift manager Hannah Johnson, who has worked at the pub since October 2002.

Kitchen manager Alex Wright (11 years) and shift manager Karolina Bzdawska (five years) are also among the long-serving staff members.

Hannah is pictured (centre) with shift manager Michael O'Neill (right) and bar associate Callum De Greef.



The Moon Under Water

Leicester Square, London

This pub is located in London's famous Leicester Square which was laid out in 1670 by Lord Leicester.

The first house on the site of this pub was occupied, in turn, by a Lord Chancellor, two princes and the famous Scottish surgeon John Hunter.

'Hunter's House' was demolished in 1892 and replaced by the present building.

Pub manager Bogusia Kazberuk took over at the pub in February 2014.

Among the long-serving staff members is shift manager Shawn McVeigh, who has worked for the company for seven and a half years.

They are both pictured marking the occasion outside the central London pub.

The Old Manor

Bracknell

Dating from Tudor times, our pub is housed in one of the oldest-surviving buildings in Bracknell. The priest's hole, situated above the main fireplace and now uncovered, shows that the old manor house was once used as a refuge by those fleeing from religious persecution.

At the beginning of the 20th century, the old manor house was owned by the veterinary surgeon to Ascot Racecourse.

It remained a private residence until the 1930s, since when it has had a variety of uses, including that of a club and a residential hotel, before opening as a Wetherspoon pub in 1993.

Pub manager Jason Gunyon started his Wetherspoon career in May 2004. He previously spent 10 years at The Old Manor as a shift manager, then became a pub manager elsewhere, before rejoining the Bracknell team as pub manager in September 2019.

Jason is pictured with shift leader Sasha Stewart and associate Jessica Cooke (left).



MILESTONE BIRTHDAYS

25
YEARS



The Figure of Eight Birmingham

This pub stands close to the well-known Gas Street canal basin, part of the city's extensive system of canals.

Built in the 18th and early 19th century, the canals later became part of a national network which crossed the country in a figure of eight, centred on Birmingham, to which our pub's name refers.

The premises was once home to Patrick Motors car showroom.

Pub manager Karl Russell has been at the helm since October 2017. His team includes long-serving team leader Michelle Garland, who joined in June 2002.

Karl said: "To be able to work in the same team for so long and still be as good as she is is a huge credit to Michelle. I am really lucky to have the settled team I have.

"They all work really hard for one another."

Pictured (left to right) are deputy manager Chris Millward, kitchen manager Brian Hanson, pub manager Karl Russell and shift leader Charlie Preece, with shift leader Ashli Humpherson-Jones (front).

The Grey Friar

Preston

This pub is named after the Franciscan monks who founded a nearby friary in the early 13th century (they were known as grey friars from the colour of their habit).

The friary was founded around 1220, giving its name to Friargate.

The monks were a familiar sight in medieval Preston, in their hooded grey habits and sandals, preaching at the Market Cross and working among the poor.

The friary was closed down in 1540 on the orders of Henry VIII.

It later became a house of correction for convicted criminals and was demolished in 1860.

Brad Hollingsworth has been pub manager since May 2009, having previously been deputy manager at the pub (2001-4).

His long-serving staff members include shift manager Craig Levy (2000-4 and 2014-present), kitchen manager Craig Harrison (10 years, having started as an associate) and shift managers Lee Green (eight years) and Nathan Blake (six years).

Shift leader Sarah Parkinson has 13 years' service with the company, 10 years at The Grey Friar, with kitchen associate Svetlana Fadejeva (six years) and bar associates Lauren Gilson (six) and Jodie Ellis (seven) also among the long servers.

Marking the birthday are kitchen manager Craig Harrison, with shift managers Craig Levy (front) and Sarah Parkinson.

25
YEARS



20
YEARS



The Central Bar Carrickfergus

Since World War II, this site was The Central Bar and, more recently, was Chandler's Restaurant from late 1996. It opened as a Wetherspoon pub in 2001.

The pub is located opposite Carrickfergus Castle, which stands on the north shore of Belfast Lough, about 10 miles northeast of Belfast.

The castle had been occupied continuously since its 12th-century construction until it was given to Northern Ireland as an historic monument in 1928.

Michael Morgan took over as pub manager in March 2014.

He is pictured celebrating the pub's birthday with bar associates Laura Ashe (left) and Sophie Galloway.

Tafarn Y Porth

Caernarfon

The name of this pub, which translates as 'gateway inn', comes from its location close to the East Gate in the town wall of Caernarfon.

King Edward I built the walled town on the landward side of his great castle at Caernarfon – with the East Gate being its main entrance. The rooms above the gateway housed the tax office for north Wales and later the guildhall.

Sion Williams has been pub manager at Tafarn Y Porth since May 2009 and has worked for the company for 16 and a half years.

He has 10 long-serving staff members on his team (between eight and 10 years at the pub), including shift leaders Danny Jones (since July 2010) and Gareth Roberts (since 2006, although with a two-year break).

Shift manager Gethin Schofield has been with the company since July 2008 and at the pub since August 2013, while shift manager Stephanie Owen has been on the team since October 2014.

Other staff members include bar associates Chris Pugh (since September 2015), Wendy Williams (February 2012) and Joanna Lloyd (January 2015), as well as cleaners Wendy Thomas (since January 2010), Peris Thomas (July 2009) and Joan Thatcher (October 2013).

Celebrating with cake and balloons are bar associate Christopher Pugh (back left), floor associate Sophie Hughes (front, who made the cake she is holding), shift leader Danny Jones and bar associate Joanna Lloyd.



The Ledger Building

Docklands, London

This pub stands at the northwest corner of the former Import Dock, in London's Docklands. It takes its name from the building's original use housing the ledgers of the West India Docks.

This grade I listed single-storey building was erected in 1803–4; in 1827, it was remodelled by the company's engineer – John (later Sir John) Rennie.

After Rennie's alterations, the building was used to house the ledgers from all of the various departments of the docks.

It remained in use as Port of London Offices until the 1970s.

Becky Sales took over as pub manager here in June 2018.

Among her team are long-serving staff members kitchen shift leader Victor Lopes and bar team leader Ashley Colville, both of whom have worked at the pub for six years.

Shift manager Keith Foster has been at The Ledger Building for two years, although started working for the company in December 1999 (more than 21 years ago), while kitchen manager Callum Beasley has six years' service with Wetherspoon, three years at the pub.

Team leaders Ashley Colville and Juan Elkington are pictured with shift leader Lauren Judge (back, left to right) and kitchen manager Callum Beasley (front).



The Esquire House

Anniesland, Glasgow

This was an existing pub taken over by Wetherspoon two decades ago.

The site, at what is now 1,487 Great Western Road, appears to have been unoccupied land until the original pub was built in around 1962.

The Great Western Road is the longest and straightest of Glasgow's thoroughfares. Originally a toll route in the 1800s, it opened the way for the building of the West End suburbs.

Pub manager Luke Murray has been manager since November 2014, having started as an associate with the company in March 2007.

His team includes long-serving staff members bar associate Sarah Beveridge (since February 2002), shift leader Claire McCafferty (since November 2001) and kitchen associate Christopher Orr (since May 2006).

Shift leader Claire McCafferty (front) and bar associate Sarah Beveridge marked the occasion with a celebratory chocolate cake which was enjoyed by customers and staff.



PONTEFRACT

THE BROKEN BRIDGE BRINGS BREAKFAST BACK



The Broken Bridge (Pontefract) welcomed back local ex-armed forces men and women at the relaunch of its monthly breakfast club event.

Originally started early in 2020, the Armed Forces Veterans' Breakfast Club (AFVBC) sessions, because of restrictions and closures, have been severely restricted too.

Pub manager Simon Barker, who took over at The Broken Bridge in February 2020, said: "It is fantastic to be able to welcome back the AFVBC members.

"This is an event which has successfully run at The Glass Blower (Castleford), and something I have been keen to establish since taking over at The Broken Bridge.

"Restrictions have meant that we have been able to run only two sessions since our first one at the beginning of last year.

"Hopefully, this latest restart will be the final successful launch for our veterans' breakfast, supporting the ex-armed service men and women of our local community."

The Pontefract Veterans' Breakfast Club meets from 8.30am on the last Saturday of the month. It is open to anyone with a military background, including current and former members of the armed forces, as well as those involved in services which help veterans, including the RBL and SSAFA.

● **The club's event details are available on a members-only Facebook group and also by e-mailing them: <https://tinyurl.com/4ynnsjes>**

SEAHAM

HAT AND FEATHERS GANG REVIVES MISTREATED BEACH

A team of staff and customers at The Hat and Feathers (Seaham) met up on the beach to clear away litter left at the seaside town by tourists.

The 18-strong group was led by the pub's manager Stewart Grayson and Louise Harrington, a beach care officer with Durham County Council (pictured wearing orange hi-vis jackets).

They collected 10 large bags of waste, which included disposable barbecues, towels, clothes and dozens of recyclable bottles and cans.

Louise said: "I was really pleased with the turn-out and would like to thank Stewart, his team and the pub's customers for volunteering."

Stewart added: "We are only a few hundred metres from the beach at Seaham, so we wanted to do our bit."



★ SHEFFIELD

THE BANKERS DRAFT

25 YEARS

Bar associate Kelsey Young proudly displays the special cake she created to celebrate the 25th birthday of The Bankers Draft (Sheffield).

The large cake features the Wetherspoon logo and four cask ale pumps showing traditional brands popular with customers. On the base, the wording reads 'Happy 25th Birthday Bankers Draft'.

Kelsey, aged 18, is studying to become a baker – her mother’s profession also.

Terrienne McHale, the pub’s manager, said: “For such a young person, Kelsey has a real talent – she has made cakes for my kids’ birthdays and for other team members. She really did us proud.”

The pub has been open since 1996, but the building started in life in 1904... as a bank.

Pictured (left to right) are pub manager Terrienne McHale, bar associate Kelsey Young and bar team leader Olivia Weatherstone



★ ELLESMERE PORT

THE WHEATSHEAF

21 YEARS

Ellesmere Port pub The Wheatsheaf celebrated its coming of age with balloons and a special cake, carried by its youngest staff member – Carly Aylward.

Floor associate Carly, 17 is pictured with shift managers Terry Devaney (left) and John Griffiths.

The pub’s manager, Holly Nuttall, said: “It’s a special occasion for the pub and gives us a chance to reflect on how far we have come as a team and a pub with real community links.”

There has been a pub called The Wheatsheaf on this site since 1955, as Wetherspoon kept the name on when it took over in 2000.





★ WEDNESBURY

THE BELLWETHER



Duty manager Lisa Watkins (front) celebrates the 21st anniversary of The Bellwether (Wednesbury) with colleagues and customers.

Pictured are (back, left to right) kitchen manager Liz Perrin and kitchen associate Sarah Humpage, together with regulars Susan Beresford, John Cooper, Leslie Cresswell and Michael Churchill.

The West Midlands pub, managed by Ian Harvey for the past five years, was originally built in the first half of the 19th century as The Bell Inn.

It closed in the late 20th century and was reopened as a Wetherspoon pub in June 2000.

Ian said: "There has been a pub on this site since the beginning of the 1800s, and The Bellwether continues to be an integral part of the local community.

"It was great to be able to celebrate our milestone birthday with our regular customers, who have supported this Wetherspoon pub for more than two decades.

"The Bellwether is as popular as ever and provides a welcoming place for the local people of Wednesbury and surrounding areas.

"Long may it continue."



★ LIVERPOOL
THE NORTH WESTERN



Ryan Ayliffe is pictured with his aunt and fellow bar associate Sally Martin as they celebrate the sixth birthday of The North Western (Liverpool).

The pub, located in Liverpool Lime Street station, was originally the 330-bedroom North Western Hotel, serving the train hub.

The pub is popular with commuters, as well as visitors to the city centre.

A specially made cake was shared among staff and customers.

The pub's manager, Christian Greenlee said: "We were delighted to mark the pub's sixth birthday.

"It is housed in an historic building and attracts a cross-section of customers.

"We look forward to celebrating many more birthdays with our staff and customers."



WIN A £30

WETHERSPOON GIFT CARD

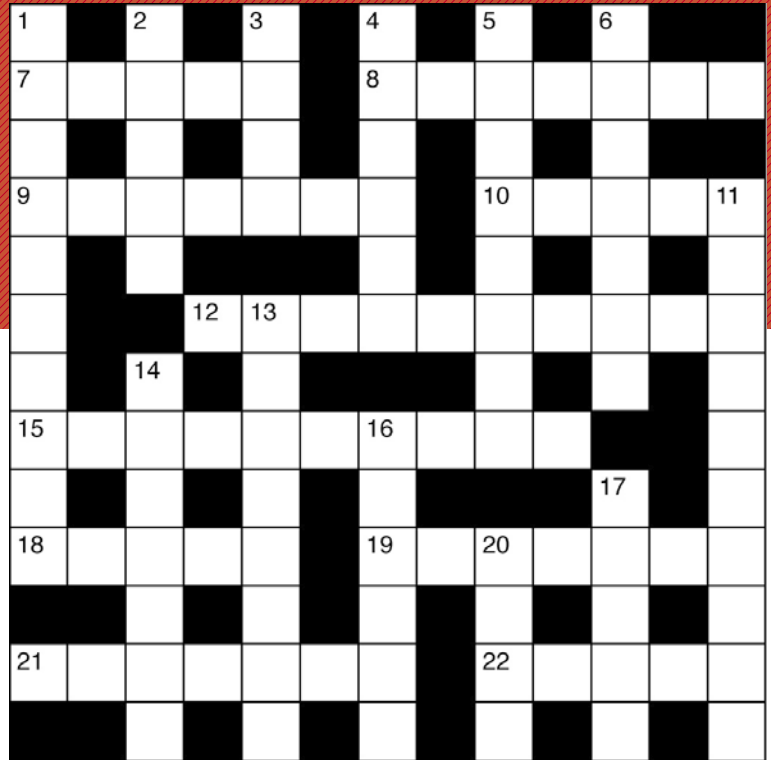
The first four correctly completed crosswords to be pulled out of the hat will win each of those entrants a Wetherspoon gift card worth £30.

Closing date for entries: 15 November 2021

Post to:

WETHERSPOON NEWS MAGAZINE COMPETITIONS
PO BOX 2330, WATFORD, WD18 1NW

4 X £30 PRIZES TO BE WON



Across

- 7. Emil, German painter persecuted by the Nazis who died in 1956 (5)
- 8. The —, grove near Athens where Plato taught in the 4c B.C. (7)
- 9. Wilfred, American boxer who won the WBA light welterweight title in 1976 at the age of 17 years 173 days (7)
- 10. 1965 novel by Arthur Hailey (5)
- 12. Highly communicable viral disease most commonly affecting children (10)
- 15. England Test cricketer born in Durban in 1963 (5,5)
- 18 & 2Dn. Tasmanian-born actor whose first American film was 1935's Captain Blood (5,5)
- 19. Rudy, 1980 world men's singles badminton champion (7)
- 21. Passerine songbird such as Hirundo rustica (7)
- 22. Old World coniferous tree (5)

Down

- 1. Stick with a round knob at the end used by South African tribesmen (10)
- 2. See 18 Across.
- 3. Arthur, character in The Hitch-Hiker's Guide to the Galaxy (4)
- 4. Honoré, French author of Eugénie Grandet (6)
- 5. Capital of Uzbekistan (8)
- 6. Secret state police in Nazi Germany (7)
- 11. European monarchy between France, Belgium and Germany (10)
- 13. State capital of Hawaii (8)
- 14. The — Peninsula consists of Spain and Portugal (7)
- 16. In ice skating, a half turn from either edge of either skate to the corresponding edge of the other skate (6)
- 17. — Meir, Israeli Prime Minister 1969-74 (5)
- 20. Tim, lyricist who worked with Andrew Lloyd Webber on Evita (4)

SOLUTIONS (summer 2021 issue)

Across: 1 Escoffier; 8 Goa; 9 Burkina Faso; 11 Lucerne; 12 Diana; 13 Flange; 15 Anther; 17 Woden; 18 Delibes; 20 East Germany; 22 Fir; 23 Spoonbill.
Down: 2 Sou; 3 Friar; 4 Ibanez; 5 Reardon; 6 Agoraphobia; 7 Sassafras; 10 Richard Gere; 11 Luftwaffe; 14 Genesis; 16 Adagio; 19 Loren; 21 Nil.

The summer 2021 crossword winners were:

★ SB, Liverpool ★ LF, Lichfield ★ PH, Leicester ★ DG, Thornton-Cleveleys



Please complete the answers and your details, as shown, and send the completed page to:

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YOUR DETAILS

NAME:

ADDRESS:

POSTCODE: TELEPHONE:

I AM OVER 18 YEARS (SIGNATURE)

AGE: YEAR OF BIRTH:

Terms and conditions: The crossword is open to all UK residents over the age of 18, excluding employees of the promoter, their respective 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 15/11/21. Proof of dispatch is not proof of receipt. The winners will be the first correctly answered entries drawn. Where multiple prizes are offered, the winners will be the first relevant number of correct entries drawn. 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 any third-party acts or omissions. Once the competition has been drawn all entry slips and information provided therein will be securely destroyed and shall not be retained by J D Wetherspoon plc or its affiliates.

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Nik Antona is national chairman of CAMRA, the Campaign for Real Ale

Cheers

ROLL OUT THE BARREL...

And bask in the glory that is cask ale – a beverage which can be found only behind bars, writes CAMRA’s national chairman Nik Antona

As we enter the latter half of 2021 and normality is starting to return, CAMRA is calling on beer-drinkers, as they get back to pubs, to back British brewing and pubs and opt for a pint of fresh cask beer from a local independent brewery.

At the time of writing, pubs in parts of the UK are looking forward to the full lifting of restrictions, after an unprecedented 16 months for the industry.

After such a long period of isolation, it has been wonderful to see consumers able to return to pubs, albeit with restrictions in place.

No doubt, I am not alone in enjoying supporting our locals in person and reaping the social benefits of pub-going.

That being said, we still have a battle ahead of us to ensure that the industry survives the repercussions of over a year’s lockdowns and restrictions.

Cask beer – or ‘real ale’ – is Britain’s national drink and the linchpin behind CAMRA’s campaigning.

DELICIOUS

What makes the great British pub so unique is delicious, fresh cask beer – owing to the nature of the drink, cask beer can be sold in pubs and brewery taprooms only.

It is brewed to be served fresh and hand-pulled from chilled pub cellars.

As such, millions of people across the UK have not been able to enjoy it while the UK has been in lockdown.

That is why we are asking you to get involved in a campaign calling on beer-drinkers, when they return to pubs, to back British brewing and pubs and opt for a pint of fresh cask beer from a local independent brewery.

The ‘Cask is BACK, so back CASK’ campaign was launched in April 2021 by the Society of Independent Brewers, CAMRA, the British Institute of Innkeeping and Cask Marque – all championing Britain’s national drink.

We believe that it is important to encourage consumers to support cask beer at their local pubs.

The impact of the pandemic has been felt across the industry, including in beer production.

Sales of hand-pulled cask beer have been hit hard by coronavirus restrictions: they are believed to be down as much as 70% over the last 12 months.



Owing to the nature of the drink, cask beer can be sold in pubs and brewery taprooms only



During lockdown, five million pints of cask beer from small independent breweries had to be poured away, with the brewers who made it left to foot the bill.

We are seeking to reverse these fortunes, with the backing of brewers, beer-drinkers and publicans alike.

PINTS

The same breweries which had to pour away millions of pints of their product increased production ahead of pubs reopening in May to have pints to offer throughout the summer to returning beer-lovers.

By buying a pint of cask beer, you are not only supporting your local pub, but also helping out small independent breweries.

Here are just some of the reasons why it is vital to support cask beer:

- Of the small independent breweries’ revenue, 80 per cent comes from pubs, much of which beer is cask. By choosing cask, you are supporting local independent businesses.
- Small independent breweries create more local jobs. Pubs and breweries also employ a higher percentage of young people than do other sectors.
- With a limited shelf-life, compared with that of lager, cask beer is the freshest beer available and a uniquely British product.
- Supporting locally brewed real ale has a positive environmental impact, by reducing the ‘beer miles’ between brewery and pub cellar.
- Hand-pulled cask beer is the original ‘craft beer’ and must be protected and promoted. Alongside traditional beers from Belgium and the rest of Europe, cask beer inspired a generation of brewers in the US and across the globe.

With all that in mind – the next time you are having a drink at your local, why not order a pint of cask beer?

FAVOURITE

Your potential new favourite drink could be just around the corner.

To learn more about the ‘Cask is BACK, so back CASK’ campaign and how you can get involved: <https://camra.org.uk/caskisback>

As restrictions are reduced and lifted, we need consumers to support those beers, breweries and pubs which make the UK unique.

The impact of the pandemic on pubs, social clubs and the brewers and cider-makers which supply them will continue to be felt long beyond reopening.

We must ensure that the industry can survive and thrive on the other side of the pandemic.

- **Join CAMRA today, from £28.50 per year: join.camra.org.uk**

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Artist's illustration.



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