

# WETHERSPOON**NEWS**

UK EDITION

**First** Goldie Lookin Chain - Fresh Prince of Cwmbran (2011)  
(1m YouTube views)

**NOW** Ed Sheeran sings Wetherspoon's an easy  
lunch option in 1,000 Nights (2019)  
(2.5m YouTube views and counting)

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**EU DEBATE**

Presents both sides of the argument



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# wetherspoon

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101**

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There's a warm welcome waiting at our 58 hotels in England, Wales, Scotland and Ireland

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

Using paper from sustainable resources, this is printed in the UK.

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# People and organisations make mistakes

## Sceptics create a debate, which aids the quest

**Consciously or not, we humans sift through what we hear and see, daily, to try to work out what's true and what's not.**

Democracies, education and a free press best facilitate this process.

Perhaps health is the area where we are most inclined to fall for quack remedies and elixirs for longer life – health and dietary myths are difficult to disprove and so last a long time, before assignment to the dustbin.

For many centuries, getting caught in the rain was felt to be the precursor to a cold; now, we know that a cold is a virus and that rain has been innocent all this time.

For most of the last 50 years, so-called experts in the medical profession and government fed the myth that dairy products were 'bad for you', giving rise to a vast margarine and skimmed-milk industry.

Limit egg consumption to two a week, we were told. Eating an omelette was as risky as white water rafting, it seemed.

Except, of course, the truth slowly emerged that the demonisation of dairy had never been true, however biologically plausible the arguments – eggs have even been rehabilitated, by some iconoclasts, as 'superfoods'.

These medical myths often become fads which sweep the entire world – the Atkins, South Sea and 5-2 diets have been successful businesses for their creators, but almost certainly have zero long-term benefits.

Gary Taubes, writing in the New York Times in 2012 brilliantly undermined the probably mistaken view, still prevalent today, that salt is a serious medical hazard.

### Salt

The NHS advises that salt consumption per person

should be reduced to six grams per day from our current eight – which will almost certainly reduce life expectancy, many believe.

Indeed, sceptics like Taubes, who 'swim against the tide', often play a hugely important role in limiting the impact of the constant barrage of false information which fills the airwaves.

In trying to separate the wheat from the chaff for yourself, finding a 'small truth' which contradicts a widely held belief is always a good starting point.

For example, if salt is bad for you, how come the Italians, who consume far more of it than we do, live longer?

Unless there is a good explanation, salt is perhaps unfairly maligned.

One of my own 'small truths', in the early days of Wetherspoon, was that my pals and I went out mostly to talk; this was made far more difficult (and less enjoyable) by music blaring in pubs, restaurants and clubs, as it usually is still today – the music-free hunch was right and forms an important part of our business today.

The trenchant debate surrounding Brexit, thanks to our democratic freedom, has, in my view, exploded myths and increased knowledge on key subjects like trade, tariffs, government and Europe – on a vast scale.

For example, the pugnacious Jean-Marc Puisseuseau, head of Calais ports, has completely undermined the false presumption that the channel ports will seize up post Brexit, without a 'deal'.

"There will be no queues," says Mr Puisseuseau – "C'est la bulls...."

Irish airline Ryanair has recently exploded the fallacy that planes wouldn't fly without a deal – it's no longer

an issue, they say, supported by British Airways.

Perhaps the hardest myth to disprove, in recent years, has been that UK banks would relocate en masse to the continent – which has turned out to be nonsense.

### Trade

More people are employed in the City today than before the referendum – and thousands of mini initiatives have been undertaken by City of London individuals and organisations to ensure that trade continues. But there's one enduring myth, broadly accepted by both Leavers and Remainers, which needs to be killed off now.

This is that the UK, and economies generally, are axiomatically better off, if politicians organise vast and all-encompassing trade deals.

In reality, common sense and experience indicate that vast teams of lawyers and civil servants trying to encompass every future trading eventuality in a mega document – or a deal – is a potential minefield of trouble. Look at the problems suffered by African farmers who've been legged over in so-called 'free-trade' deals with the lawyer-dominated EU.

A whole range of mini deals is surely better. Let Mr Puisseuseau and his British counterparts, facilitated by civil servants, of course, if required, sort out the channel ports.

Let Ryanair, British Airways and the relevant aviation organisations agree on a sensible *modus operandi*.

Let City of London banks, helped, where needed, by government officials, arrange their own cross-border affairs.

Let Wetherspoon arrange brandy from Australia and sparkling wine from England, if we feel that continental supplies are in jeopardy (we agreed with Mr Puisseuseau about this, but wanted to

prove that there are always non-EU alternatives).

Let the excellent Swedish company Kopparberg produce cider in Somerset, which it now does.

The idea that you need to sign a vast mega deal with the EU or the USA is beloved of lawyers and bureaucrats and is almost universally accepted – yet is a myth.

### Chaos

The mournful lawyer Dominic 'We're all doomed' Grieve QC (what a sorry contrast to the can-do Puisseuseau) and his Labour twin, Kier 'Sorrowful' Starmer QC, have seen life only through vast swathes of legal documents and forecast chaos and ruin without a lawyer-orchestrated mega deal.

But they have no idea how things happen in the real world of trade.

Remember, almost no one, even experienced lawyers, could work out exactly what the wretched 599-page 'withdrawal agreement', negotiated over three years and rejected three times by parliament, meant.

So, they had to ask the Attorney General Geoffrey Cox QC, for his view – and almost no one agreed with him... either.

By all means, let our government agree on some principles of free trade with the EU and America, but leave it to individual businesses to sort out the detail.

If recent government negotiators Theresa May, Gavin Barwell and Olly Robbins were left to make arrangements with Wetherspoon's suppliers, our head office would be full of lawyers – and you, dear customer, would be paying a lot more for your pint... if we ever got around to agreeing on a legal document.



# es when they act on false presumptions

## st for truth

Just a couple of final points. Lawyers and the law play a vital role, of course, in the free world. However, the EU is an example of an organisation in which 'legalese' and what Winston Churchill called 'officialese' have been used as a weapon to hide the real issues, stymie debate and baffle the public.

### Churchill

Churchill and US presidents Roosevelt and Reagan, for example, demanded that officials should reduce their reports and arguments to one page – their message was: “If you can’t sum it up in one page, you don’t really know what you’re saying.”

The incredibly successful American constitution, which took nine months to negotiate, with a representative from each state participating, was only four pages long.

In the spirit of clarity and brevity, here is my suggested one-page alternative to Theresa May’s ‘deal’ which PM Boris Johnson can offer to unelected EU President Jean-Claude Juncker:

*Cher Jean-Claude*

*My democratically elected colleagues and I are pleased to offer you the following terms, which will benefit our European friends and allies, as well as us.*

*This will also free up our time for running this country and your time for running the EU:*

*‘The UK and the EU hereby agree that they will continue, as today, not to charge each other tariffs on exports or imports.*

*In addition, we will agree to mutually recognise each other’s laws and regulations, on the same basis as they are recognised today.’*

*As you will appreciate, JC, this proposal has the great advantage of brevity, so that it can be easily understood by everyone.*

*Frankly, my colleagues and I couldn’t make head or tail of the baffling withdrawal agreement or political declaration.*

*They were so long that almost no one read them – and that can’t be right!*

*Bonne journée*

*Boris*

If may be that JC doesn’t accept Boris’s inspired offer.

In that case, Boris needs, in the nicest possible way, to quote the Liverpoolian legends Lennon and McCartney: “Oompah! Oompah! Stick it up your jumper.”

Because, in fact, the alternative of no deal equals democracy and free trade – and those factors always produce freedom and prosperity.

### Tim Martin

Chairman

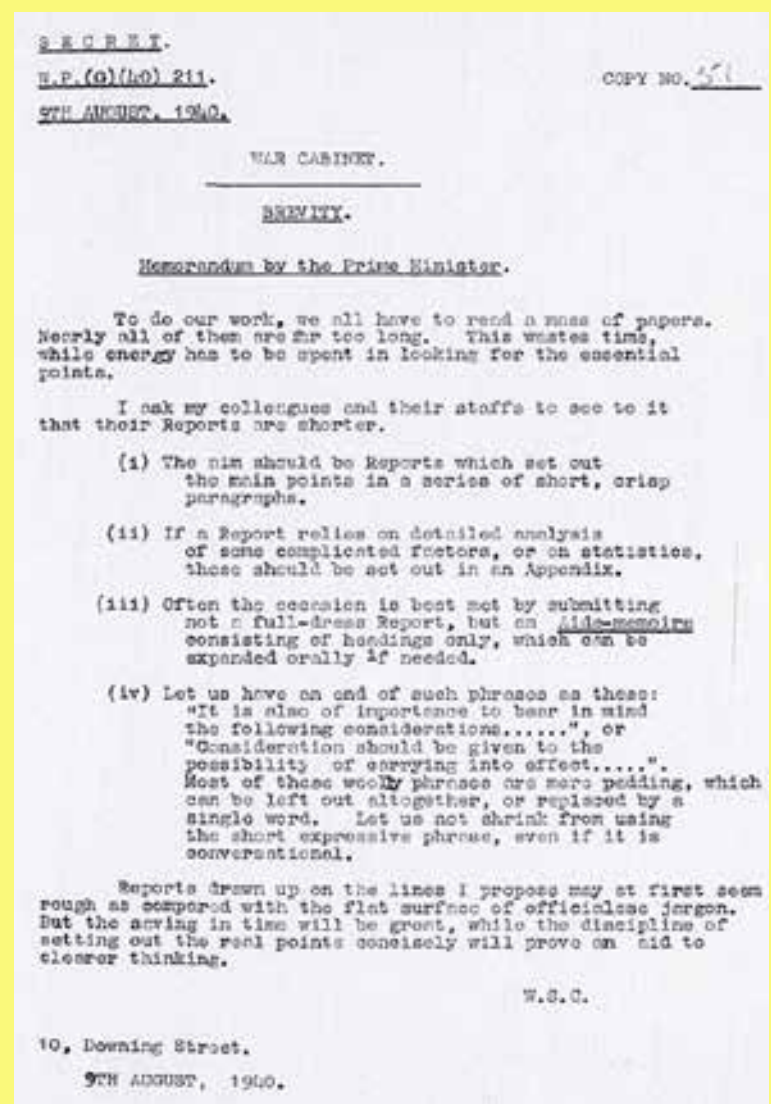
*Memo from Winston Churchill to his staff, 1940*

*Tim says:* “Churchill was an amazing guy – he failed most of his exams, yet, in his early years, became the country’s highest-paid journalist.

A war hero, he went back into the trenches in World War I, aged 40, having already held high government office.

In the memo below, written shortly after becoming PM, he makes the case brilliantly for brevity and clarity.

There is great danger in ‘officialese’ – let’s apply Churchill’s sensible principles to dealing with the EU.”



## THE EU DEBATE

Wetherspoon News aims to present both sides of the argument.

On pages 60–65, we present articles for and against Brexit.

Democracy is built on a foundation of ideas and debate...

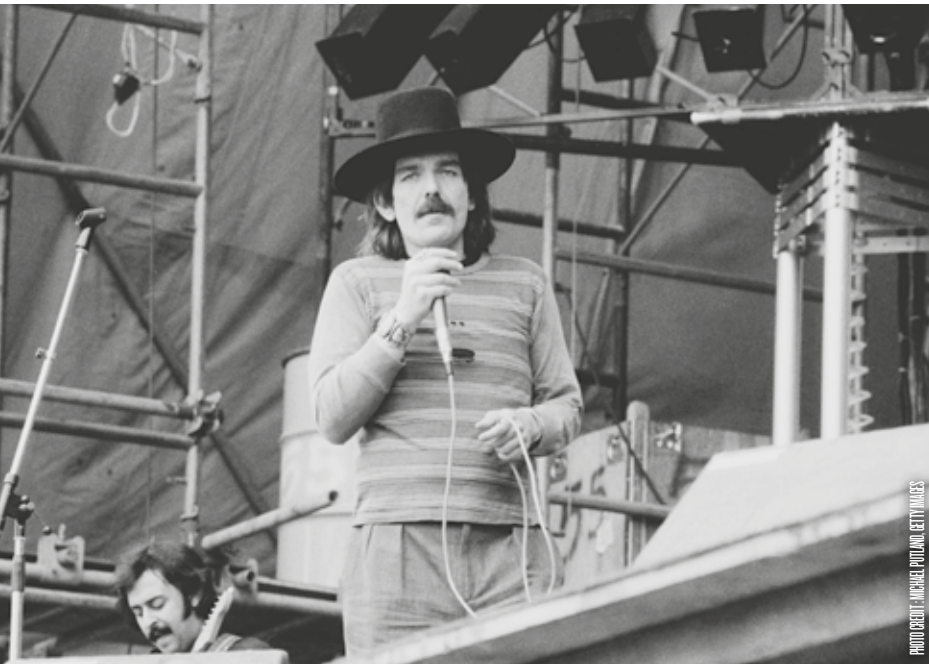


PHOTO: MICHAEL GOODMAN/GETTY IMAGES

## ON THE LOOKOUT FOR MAGIC BEANS

**Dear Tim**

As a loyal patron of Wetherspoon, I am overjoyed at the vast array of vegan options available to me.

However, I believe that the addition of vegan beans would simply be a game changer.

**Yours sincerely**

**Martin Downs and Jasmin Gilling**

**Newcastle (via e-mail)**

**Tim replies:** We have been in discussions with Heinz – and it has agreed to produce vegan beans, which will be available in all of our pubs late September. Even the mightiest of companies move mountains at the request of Wetherspoon customers! Whenever I hear the word ‘beans’, I think of the immortal line from 60s rocker Captain Beefheart (pictured): ‘Big eyed beans from Venus, don’t let anything get in between us.’ Ed Sheeran, eat your heart out...

# Your Say

### 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**



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

**Write:** The Editor, Wetherspoon News, J D Wetherspoon plc, Central Park, Reeds Crescent, Watford, WD24 4QL

**E-mail:** editor@jdwetherspoon.co.uk

*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.*

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.



Sweet potato, chickpea & spinach curry

## A SMALL REQUEST FROM KENDAL

**Dear Editor**

We have just had a lovely meal at your Wetherspoon pub in Kendal. Being Thursday, we had a curry.

But, please can you include the curry in small portions? We are both over 80 and find it very hard to do justice to a full curry.

**Thank you**

**Mrs Carol Wood  
Kendal, Cumbria**

**Tim replies:** Fair comment... we will look into providing a smaller version of this meal.

## BATTLING TO HEW NEW CLUES

**Dear Tim**

Wonderful magazine – just one gripe. Is it me... or is your crossword getting harder?

I used to be able to do most of it; now, I find the Daily Telegraph Saturday easier than yours!

Is it compiled by someone from Mensa?

**Yours**

**G Durrance  
Colchester, Essex**

**Tim replies:** I find that the hills are getting steeper and crosswords more difficult – our crossword-compiler insists that it's just you and I who are changing.



## MEAT-FREE MENU IS PRICE FREE TOO

Dear Sir

On a recent trip to our local Wetherspoon (S. Fowler & Co.) in Ryde, on the Isle of Wight, I came across your large new green card menu sheet – and very impressive it was... for vegetarians and vegans, it sets out the menu brilliantly, but for one fault – no prices like the ordinary blue menu sheet.

The staff were equally bemused when I asked them, because why would one look at this menu for vegetarian/vegan fare, then refer to the standard blue one for prices?

Also, there were no drinks deals on the green vegetarian/vegan menu.

Can I suggest that a quick reprint is in order?

Yours faithfully

Paul RP Sheldon

Ryde, Isle of Wight

**Tim replies:** I discussed this suggestion (and, indeed, all suggestions in these letters) with a team of head-office and pub managers. Their view was that we should highlight vegetarian and vegan items more clearly on the main menu and provide more information, rather than printing a separate menu. Hopefully, this will solve the problem.

## PIZZA – A SLICER WOULD BE NICER

Dear Sir

I would like to bring to your attention the fact that, although your company supplies delicious pizza, I find it incongruous that it is the company policy not to preslice or to supply an adequate pizza wheel, but instead to proffer a 'steak knife'.

Could you please, through your magazine, give an explanation. The steak knife just doesn't cut it!

Yours faithfully

Phillip Cross

Hull, East Yorkshire

**Tim replies:** In our debate on this subject, our kitchen managers were four-to-one against pizza wheels, but the pro-wheel contingent was emotional in its support for your suggestion – this debate is not finished.



8" pizzas

## THE SAUCE OF MY DISAPPOINTMENT

Dear Tim

Since I was introduced to Wetherspoon by my brother-in-law, I have always sought the local venue when visiting various towns, as it provides the best value for money for meals with a drink.

One of your speciality menus is Steak Club – I have always found them to be excellent value for money, but one thing which can add to the meal is... horseradish sauce.

I asked for this last night, in The Tuesday Bell, here in Lisburn, yet, despite the full range of other sauces and condiments, the one missing was horseradish – which I feel to be essential to complement a steak meal.

Is it possible that even a small amount could be provided in each pub for people like me, as this would enhance the steak meal even more?

Yours, from a Wetherspoon aficionado

Derek G Polwin

Dunmurry, County Down

**Tim replies:** I hate to say 'no', but the team felt that there just wasn't enough demand for horseradish with steak to justify this sauce in every pub... we suggest mustard as a hot alternative.

## WHAT'S THE LOWDOWN ON HIGH TABLES?

Dear Tim Martin

My wife and I have a passion for Wetherspoon – wherever we go in the country, your venues are a priority.

We have been with you for at least 20 years and our local is The Parchment Makers, in Havant.

We have one thing which we find uncomfortable. Why have you introduced those 'high tables'?

Many of the customers are 'retired' in their 60s/70s and find it awkward and difficult to get up on the high chairs.

I look forward to your comments.

Keep up the good work.

Mr Melvyn Reeder

Bedhampton, Hampshire

**Tim replies:** As our pubs have become busier, we have increased the number of high tables near the bar. I visited The Parchment Makers recently and there is a considerable majority of low tables, but I will review again on my next visit.

## OH BLOOMER, WHERE ART THOU?

Dear Tim

Your breakfasts are excellent quality and value. You maintain interest by updating the menu.

But what goes around comes around – and we all have favourites.

My wife and I loved your breakfast bloomer. Any chance of getting it back?

Yours sincerely

Trig Ellis

Chesterfield, Derbyshire

**Tim replies:** The breakfast wrap is a good substitute... Also, from September, we are introducing a bacon sandwich.

## WILL YOU WELCOME A FOUR-LEGGED FRIEND?

Dear Tim

Having just been looking, in the summer Wetherspoon News, at some of your beautiful outdoor spaces, I would like to ask a question.

Why are no dogs allowed in these lovely spaces?

Being regular customers at Wetherspoon, during the cooler months, we have no problem visiting two or three times a week.

Come the warmer weather, that can be down to nil visits – the reason? Our Westie is part of our family and comes out with us every day.

With very little shade in our local's car park (The Plaza), it means that our visits will have to stop, until cooler weather again, for him to be able to stay in the car.

We have not, as yet, come across this no-dogs policy at other pubs – and a good many allow dogs inside.

Could you say whether the garden policy is likely to change, so that we can still be regulars at Wetherspoon?

Regards from

Derek and Margaret Fisher

Rugeley, Staffordshire

**Tim replies:** Most dogs are well behaved like your Westie, as have been my own. However, not all dogs are. As we now have substantial numbers of children using our pubs, we feel that it's safer to have a guide dogs-only policy; this is also generally preferred by assistance dog owners.



# AWARDS



RAMSGATE

## PRAISE FOR PAVILION NOW FIT FOR A QUEEN



Royal Victoria Pavilion has won a prestigious national design award.

The pub in Ramsgate, Kent, has been named as the joint winner of the Campaign for Real Ale (CAMRA) Pub Design Award for Conversion to Pub Use.

The Pub Design Awards, run in conjunction with Historic England, recognise the very best in British pub architecture and design.

Wetherspoon opened the pub in August 2017, having spent almost two years and invested £4.5 million to convert the dilapidated pavilion into the popular pub.

It was described as 'a striking example of seaside architecture'.

The grade II listed building, reminiscent of Kew Gardens from the outside, had been one of the most at-risk Victorian/Edwardian buildings in Kent.

It was built in 1903 as a concert hall and assembly rooms and later became a casino, before falling into serious disrepair following its 2008 closure.

Wetherspoon restored the building carefully, working to photographs and designs, keeping as close as possible to the original concept designed by notable architect Stanley Davenport Adshead.

A new zinc roof was installed on the large main roof, in keeping with the original building, and the new pub design also includes the reinstatement of the pavilion's classic dormer oriel (circular) windows.

The chair of CAMRA's judging panel, Andrew Davison, said: "The pub has an extremely majestic look.

"In order to maximise space for drinkers and diners, there is a mezzanine balcony with railings, leading to an outside terrace offering wonderful views.

"The project would have seemed too daunting for most pub companies, no doubt, yet Wetherspoon has literally picked a winner here."

The pub's manager, Chris Whitbourn (pictured on the left), added: "We are thrilled to win this prestigious award.

"The building was in a complete state of disrepair when we took it on.

"We invested time and money in restoring the building and bringing it back to its former glory.

"The pub is extremely popular – and we believe that it has proven itself to be a great asset to Ramsgate."

Martin Knight (right), chair of CAMRA Thanet branch, added: "Speaking personally, as a resident in Ramsgate, as well as on behalf of the local CAMRA branch, I am over the moon with the work which Wetherspoon has done to transform Royal Victoria Pavilion.

"The attitude towards the conversion is outstanding – and the way in which the building has been restored, retaining and preserving much of its character and vista, is fantastic.

"Despite the huge number of people using the pub, the staff are great, provide brilliant service and always with a smile."









# AWARDS

HARROGATE

## PLACE IN THE SUN FOR WINTER GARDENS TEAM



Regular customers at The Winter Gardens have shown their appreciation of the staff by nominating them for an award.

Pub manager Becky Teale's team at the pub in Harrogate was shortlisted for 'team of the year' in the Harrogate Hospitality & Tourism awards 2019.

Organised by Destination Harrogate and now in its 11th year, the awards aim to celebrate the best of the best, among the people who, and businesses which, represent the town's business and leisure tourism industry.

Team leader Marcia Buckle was also shortlisted for an individual accolade in the 'unsung hero' category.

The team and Marcia both finished as runners-up in their respective categories at the special awards ceremony event at the Royal Hall, Harrogate.

Of the team nomination, the shortlisting said: "With one of the biggest and busiest pubs in town, the team at 'Spoons' tries to treat everyone like a huge family; its cross-trained team helps out at the front and back of house – from managers to cleaners."

Describing Marcia, the listing read: "While delivering great customer service, Marcia is described as 'a star – when called on, she is there to help – no job is too big or small and she puts her heart and soul into them and is kind and thoughtful to all' – wowzers!"

Clare Demain, duty manager at The Winter Gardens, said: "Ten of us, including area manager Barry Back, enjoyed a fantastic evening at the awards ceremony, the first time we have been nominated.

"It was great for the team members to be recognised for all of their hard work, but particularly pleasing for Marcia, who is a much-loved staff member.

"Marcia looks after our cleaning team and is a host during weekend lunchtime shifts, chatting to customers, helping out wherever possible. She is a very friendly and familiar face. Returning customers often ask after her.

"This is also the strongest team I have ever worked with – together, we are going from strength to strength."

Pictured (left to right) is team leader Marcia Buckle, with shift leaders Dan Acklam-Thwaites and Clare Demain.



MSC UK Newcomer  
of the Year  
JD Wetherspoon

MSC UK  
AWARDS  
WINNER  
2019



SUSTAINABILITY



# OUR ETHICAL COD AND HADDOCK ARE A NET GAIN FOR THE PLANET

Expert bodies commend our efforts to serve only traceable and sustainable cod and haddock in our pubs



**W**etherspoon continues to lead the way in terms of sustainability issues and best practice, as we make every effort possible to help to repair and protect our environment.

Among the topics close to our heart is responsible and ethical food sources, with a commitment to serving those food products which are completely traceable, as well as sustainable.

In July this year, Wetherspoon was named the 2019 winner of the MSC Newcomer of the Year Award, for our committed responsibility to safeguarding seafood supplies – now... and into the future.

This follows on from Wetherspoon receiving Marine Stewardship Council (MSC) certification for our cod and haddock, highlighting our commitment to preserving the oceans.

Wetherspoon is the largest pub chain in the UK to earn the 'blue fish label', which we use on our menu for cod and haddock. This logo assures our customers that the fish sold have been caught using sustainable methods.

## Fish

MSC UK and Ireland's commercial manager, Seth McCurry, said: "Wetherspoon's fish and chips are hugely popular, so it was great news when they became MSC certified.

"This Newcomer of the Year Award is well deserved. The MSC label means that Wetherspoon and its customers are contributing to driving real change on the water.

"British diners are passionate about the oceans and sustainability and, when given the option, increasingly choose the blue MSC fish label.

"Wetherspoon's customers can rest assured that their fish-and-chip meals are sustainable.

"Offering certified seafood means that Wetherspoon's customers can eat their fish and chips with a clean conscience, knowing that they are helping to protect the life in our oceans for generations to come."

Wetherspoon's H&S manager, Paul Carrington, said: "Hand-battered fish and chips have been on our menu since autumn 2010.

"The fish has always been sourced from sustainable fishing grounds, but, in September last year, following a successful MSC Chain of Custody audit, the blue MSC ecolabel was used on the menu for the first time."

Wetherspoon's head of food, Jameson Robinson, added:

"We pride ourselves on offering our customers the best-quality food, with equally good provenance."

## Important

"It is important to us that we serve sustainable seafood in our pubs – and we are delighted to have been recognised for this by the MSC.

"Our customers and staff expect the highest level of standards from us, and that includes serving sustainably sourced cod and haddock at all times."

Wetherspoon has also received accreditation from Heathrow Airport, for the sustainable fish we serve in our pubs at the site, as part of an airport-wide initiative.

Europe's largest airport, catering to more than 80 million passengers per year (covering four million fish meals), has been crowned the world's first Sustainable Fish Airport by Sustain – the alliance for better food and farming.

## Marine Stewardship Council (MSC)

The MSC is an international charity which wants to see the world's oceans teeming with life and seafood supplies safeguarded for now and the future.

The MSC aims to end overfishing and make sure that future generations can enjoy the wild seafood which we love.

You can help by choosing MSC-certified sustainable seafood with the blue MSC label.



# ED SHEERAN'S STOP-OFF ON THE ROAD TO STARDOM

Pop superstar Ed Sheeran's new album, No.6 Collaborations Project, released in July 2019, was still occupying the albums chart top spot (fourth week) as Wetherspoon News went to press.

The Suffolk singer-songwriter's fourth studio album features a song which laments a gruelling life on the road, 'for a thousand nights, New York to London, different city every day', and reminisces about his early days, before those record-breaking highest-grossing tours...

...with a special mention for a certain pub company!

Ed's new album track, 1000 Nights (feat. Meek Mill & A Boogie Wit Da Hoodie), one of the collaborations featuring a who's who of the current music scene, including these two American rappers, has these lines:

"Wetherspoon's was an easy option to get a cheaper lunch, £2 pint, the waitress maybe leave her number..."

It seems that everything Ed touches, or writes, turns to gold... and Wetherspoon is delighted to have played a now lyrically recognised minor role along the way.

Perhaps it was Goldie Lookin Chain who set the trend in 2011, in their song Fresh Prince of Cwmbran, proclaiming the highlights of their home town, where you can 'enjoy reasonably priced booze in the J D Wetherspoons'.



PHOTOGRAPH: MATT GEORGE/GETTY IMAGES

# PM POPS IN FOR A PINT

Prime Minister Boris Johnson is pictured with Wetherspoon founder and chairman Tim Martin at The Metropolitan Bar, central London.

Mr Johnson visited the pub next to Baker Street underground station during the Conservative leadership campaign.

He pulled a pint of beer and chatted to customers during the hour-long visit.

His visit featured on TV and radio, as well as in national and regional newspapers.

Tim said: "It was a pleasure to host Boris and a great opportunity to show him one of our flagship pubs and introduce him to our excellent staff."





# MEALS PUT US TOP OF LITTLE LEAGUE



## **W**etherspoon's pubs serve the healthiest meals for children – it's official!

The company came first in a league table of 28 well-known outlets across the restaurant, pub and supermarket industry, aimed at highlighting the healthiest meals on offer.

Wetherspoon was ahead of restaurant and pub groups, including Wagamama, McDonald's, Nando's, Harvester, Hungry Horse, Leon, Prezzo and Pizza Express.

The Out to Lunch league table was compiled by the Soil Association. It used a team of 80 volunteer families, recruited from across the UK, to visit and review more than 100 establishments from the league table.

### **Nutrition**

They were scored against a points system, based on school and early years nutrition standards and good practice drawn from the Soil Association's Food for Life Served Here Scheme (which accredits 1.8 million meals served each day in workplaces, restaurants and schools).

They also took into account whether a variety of dishes is offered to children, making healthy eating easier; whether food is cooked fresh, meat is traceable and free-range eggs and sustainable fish are used; whether children and families are welcomed; whether high chairs and children's cutlery are available.

Wetherspoon offers up to 18 children's meals at all times, depending on the location of the pub.

These include tomato & mascarpone pasta, Whitby breaded scampi, freshly battered fish and Quorn vegan sausages.

We serve only sustainable MSC fish, always free-range British eggs and our meals include British beef. In addition, none of the children's drinks contains any added sugars.

The report criticised several companies for, among other things: offering excessively sugary puddings; not offering vegetables; serving untraceable meat; not supporting British farmers; withholding nutritional information from parents.

### **Healthy**

The Soil Association's policy officer, Hattie Shepherd, said: "Wetherspoon has truly embraced the heart of the Out to Lunch campaign by continually striving to make it easier for children to make healthy choices – and we are delighted to see it awarded top place in this year's league table.

"It does a fantastic job and proves that cost is not a barrier to providing tasty food which is healthy, sustainable and supports British farmers."

Wetherspoon's food-development manager, Oliver Addis, added: "We are delighted to have topped the league table.

"Our children's meals are extremely popular – and we innovate continually to offer parents the best-possible meals for their children, in terms of both quality and health.

"Providing children with meals which they will enjoy and are good for them is a top priority for us – and we are pleased that this has been recognised."

### *The Soil Association*

The Soil Association was founded in 1946 by farmers, scientists, doctors and nutritionists – to promote the connection between the health of the soil, food, animals, people and the environment.

Today, the Soil Association is the UK's leading membership charity campaigning for healthy, humane and sustainable food, farming and land use.

Tomato & mascarpone pasta

Spaghetti Bolognese



# OUR PEOPLE

PARSONS' BARN • SHOEBURYNESS

## SHAW A SHOE-IN AT SHOEBURYNESS



You could say that it was destiny that Laura Shaw would end up managing Parsons' Barn, in Shoeburyness.

Pub manager Laura moved to the area at the age of five and grew up on the 'new' estate, built 30 years ago, near to the pub.

Her mum Celia Batchelor was the head cook at the pub – and young Laura spent her childhood in and around the venue, while her mum worked in the kitchen.

Laura took over as pub manager at Parsons' Barn in June 2017, although she was due to be there three years previously.

Laura revealed: "I was meant to be part of the opening team, when Parsons' Barn first launched as a Wetherspoon pub in February 2014.

"However, I fell pregnant with my son Ayden (now five years old), so that move was put on hold."

She originally joined the company in March 2010, as an external shift manager, starting out at The Elms (Leigh-on-Sea).

Laura (pictured with mum Celia) said: "I grew up around pubs and had been working at independent pubs since the age of 16, so I joined Wetherspoon with plenty of experience. In fact, the retail unit behind Parsons' Barn was once a snooker club, where I first worked."

After 18 months in Leigh-on-Sea, Laura moved to The Blue Boar (Billericay) as kitchen manager, having already been fully trained, while waiting for a pub manager position. That role came at The Moon on the Square (Basildon), two years after joining Wetherspoon.

She said: "I stepped back down to shift manager for a while, moving to The Barking Dog (Barking) and back to Billericay, before an opportunity came up to be deputy manager at The Last Post (Southend-on-Sea).

"I stayed there for four years and was part of the opening team for the hotel.

"That was probably my most interesting role to date. It is a huge pub – and the additional hotel made it a great challenge."

By Easter 2017, with a young son as well, Laura was asked to take temporary charge at Parsons' Barn, while the manager was away.

That departure became permanent and, having already applied for a position at Rayleigh, she now had a choice of pubs.

Laura explained: "I decided to stay in Shoeburyness and took over officially in June 2017.

"It has been hard work getting to this point, but we now have an established team, with staff I have developed, either here or elsewhere.

"We have a complete mix of customers, a lot of regulars, including families and large groups.

"It is a proper community pub and, when I took it on, I understood its place within the community.

"Knowing and understanding the area, its people and what they want from their local pub, I think, has helped with its success."

Meanwhile, mum Celia is retired and takes care of Ayden at weekends, while Laura is at work.

Laura concluded: "Mum still lives in the same house, near to the pub – when we have family fun-days, with cake sales, I still rope her in to help."

THE HORSE SHOE INN • CROOK

# MANAGER CARL IS TOP OF THE CLASS



Pub manager Carl Maddison has graduated with a 'first' and the highest mark on his cohort, gaining a professional diploma in leisure retail management.

A member of the class of 2019, along with 77 fellow Wetherspoon colleagues, Carl is now embarking on his BA honours degree apprenticeship with Leeds Beckett University.

Carl (pictured), who completed the year-long course in July, said: "I am absolutely over the moon and proud to have achieved the best mark in my group.

"I didn't really stick at school and, when it came to the exams, I just wanted to get out to work and earn money.

"I guess as I got older, I could appreciate that the studying can really help with my job and the overall business at the pub.

"Before I started, I wasn't sure I could do it, but, with plenty of work-based studying and great support from my team, it has given me the confidence to push on and achieve my diploma."

Carl, who has managed The Horse Shoe Inn (Crook) since it opened in February 2013, started out with the company as a bar associate in 2007.

He recalled: "I joined the team at The Stanley Jefferson (Bishop Auckland), when the pub first opened 12 years ago, and spent a year and a half there.

"I moved around several pubs in the northeast region, spending a year or 18 months at each, working my way up to shift-manager level."

Originally from Crook, where he also now works, Carl has built a great team around him, during his six years at The Horse Shoe Inn.

He said: "Taking on my first pub as manager has been a lot of hard work, as well as being a new opening and having all the challenges which go with that.

"However, we now have a good, stable team and I can see the rewards for all that hard work.

"Each team member, with personal strengths, comes together to make a solid unit.

"That stability has given me the opportunity to be able to focus on my studies, which is great.

"Training other staff members and seeing them all progress is also very rewarding for me, personally."



# AWARDS

LARGS

## PADDLE STEAMER LEAVES RIVALS IN ITS WAKE



The Paddle Steamer has been named as the North Ayrshire Pub & Bar of the Year 2019.

The pub in Largs, which opened in June 2016 and has been managed by Chris Harvey since the opening day, was awarded the 'county winner' title by Pub & Bar magazine.

Now in its fourth year, the celebratory annual event seeks to champion pubs and bars from every corner of the UK.

Tristan O'Hana, editorial director of Pub & Bar magazine, which hosts the annual awards, said: "The awards are an opportunity for the whole of the UK to acknowledge the incredible work which these businesses do for us all.

"Our pubs and bars are a huge asset to local communities, as well as the whole country.

"By keeping an eye on who is doing what well, across the UK, we are able to monitor the consistency on offer – something which The Paddle Steamer embodies.

"Not only is the pub situated in a fantastic location, but its aesthetic and overall delivery also combine to keep customers visiting time and again."

Pub manager Chris, pictured centre with members of his team, added: "We are thrilled to be named as North Ayrshire Pub & Bar of the Year 2019.

"The whole team works hard to provide a great pub for the Largs community to enjoy – and it's lovely for that to be recognised."

## SAFETY THE GOAL AS WE SPONSOR PUBWATCH

Wetherspoon is sponsoring the National Pubwatch Awards 2019.

The awards dinner will take place in the House of Lords (16 October), hosted by its President, Lord Kennedy of Southwark.

National Pubwatch is a voluntary organisation set up to promote best practice through supporting the work of local pubwatch schemes. Its aim is to achieve a safer drinking environment in all licensed premises throughout the UK.

Pubwatch enables licensees to take collective action to ban troublemakers, while promoting effective working relations among licensees, the police and local authorities.

The awards recognise those local pubwatch schemes which have demonstrated good practice and whose initiatives have reduced crime and improved the safety of its members, staff and customers.

Wetherspoon's company secretary, Nigel Connor, said: "Wetherspoon is proud of its long-standing association with National Pubwatch.

"Our pubs have been supporters of their local pubwatch for many years – and we believe that membership it is an important aspect of running a pub which is safe for customers and staff.

"As a company, Wetherspoon has always supported both individual pubwatch schemes and National Pubwatch.

"We are delighted to be sponsoring the 2019 National Pubwatch Awards and look forward to recognising the outstanding work undertaken by local pubwatch schemes."

● **Established in 1997, National Pubwatch is a small (yet active) volunteer organisation, set up to support existing schemes and encourage the creation of new pubwatch schemes.**



## SOUTHPORT

# ROONEY SCORES IN SOUTHPORT



Shift manager Lee Rooney has been named 'best bar person 2018' by members of the local Campaign for Real Ale (CAMRA) branch.

Lee (pictured), who has worked at The Sir Henry Segrave (Southport) for four years, won the 'best bar staff' award, voted for by Southport & West Lancashire CAMRA branch members.

Ale champion Lee, who joined Wetherspoon as a manager eight years ago, has previously worked at The Willow Grove, also in Southport.

He said: "I was nominated by one of our regular customers – and the branch members then voted for the winner. It was a lovely surprise to win the award.

"I enjoy interacting with the CAMRA members, who are customers at the pub, know their names and what they drink.

"I have a good knowledge of the beers and offer recommendations, as well as listen to customers' suggestions – which is always important.

"I have also previously helped out at the local beer festival, volunteering at the CAMRA branch event."

Branch chairman Doug Macadam said: "The recognition which Lee received was part of our annual awards, in which we reward the best in our area, with nominees voted for by branch members.

"The award is presented to someone who is always very helpful, welcoming when serving customers and where nothing is too much trouble." The branch covers the areas in Lancashire and Merseyside from Mere Brow to the north of Southport and Formby in the south.

## GRIMSBY

# EMMA EYES NUMBER-ONE SPOT AFTER TWO NEAR MISSES

The Yarborough Hotel has won recognition from members of the Grimsby Campaign for Real Ale (CAMRA) branch.

The pub and hotel in Grimsby achieved second place in the Grimsby and Cleethorpes 2019 awards, finishing as runner-up in the 'town pub of the year' category.

The pub, managed by Emma Keeley for the past four years, was awarded the same accolade in 2018.

Emma said: "We are delighted with the recognition from our CAMRA branch members again this year – and thank them for their support.

"It would obviously be lovely to win the title, but there is a lot of great competition, especially in Cleethorpes, so we are pleased to achieve the runner-up spot once again."

The Yarborough Hotel serves up to 14 real ales, at all times, including four permanent beers and 10 ever-changing guest ales, among them Rudgate Brewery, Exmoor Ales and Kelham Island Brewery.

Shift manager Elisha Mardling is pictured (centre) with CAMRA members Brian Calladine and Dawn Nielsen.



THE WORLD'S BIGGEST  
**REAL-ALE  
 FESTIVAL**  
 CELEBRATING 40 YEARS WITH 40 BEERS  
**WED 9 – SUN 20 OCT**  
 FEATURING FIVE INTERNATIONAL  
 BREWERS



**STEFANO DI STEFANO**

# GETTING THE BAND BACK TOGETHER, 40 YEARS ON

Hits of the 1970s remastered for new millennium as we celebrate four decades in the business



**LACHLAN CROTHERS**



**RYAN CRISP**



**BRAD NOLEN**



**W**e are celebrating 40 years of Wetherspoon with 40 beers, for autumn 2019, in our biannual 'world's biggest real-ale festival'.

Our '40 beers for 40 years' real-ale extravaganza will be showcasing an unrivalled selection of ales, sourced from 40 breweries: 35 from across the UK and five international brewers.

The 12-day event runs from Wednesday 9 October until Sunday 20 October (inclusive) at our pubs across the UK and the Republic of Ireland.

Yet again, we are set to serve up an unbeatable range of festival beers, to mark four decades since founder and chairman Tim Martin opened his first pub in Colney Hatch Lane, north London.

#### Excellent

This special 40th anniversary celebration festival will feature beers from those UK breweries which originally supplied Wetherspoon back in 1979 and continue to deliver their excellent ales to our pubs.

Wiltshire-based Arkell's Brewery has brewed its flagship beer Arkell's 3B (4.0% ABV) for the festival. A classic amber-coloured best bitter, this was one of the very first beers to be sold by Wetherspoon.

Kent-based Shepherd Neame Brewery, also among those first suppliers, has brewed Sheps Light (4.0% ABV) exclusively for the event.

This straw-coloured ale is a modern interpretation of one of the brewery's historic beers.

Ruby Abbot (5.2% ABV) is a new, deep amber-coloured, rich, malty ale, brewed exclusively for the festival by Greene King Brewery, in Suffolk, as a celebration of our 40th birthday.

#### Bespoke

Wadworth Brewery, in Wiltshire, has produced a brand-new golden ale, also exclusively for this 40th anniversary festival.

Made using solely the hop variety Cascade, JD Boss Hogg (4.7% ABV) is a completely bespoke recipe.

JD Boss Hogg, Wadworth's festival ale, is named after a character in the American TV series The Dukes of Hazzard – where the 'J D' in our company name comes from.

Our now-traditional international brewers' visits, where we welcome five overseas brewers to Britain to produce their festival beers here in the UK, saw our visitors travel from Australia (two), Guam, Italy and the USA.

Toshi Ishii, from Ishii Brewing Company, is one of our original and most popular visiting international brewers. Originally from Japan and now based in Guam, returning for his seventh visit, Toshi has brewed Minagof Juicy IPA (4.5% ABV) for this festival.

#### California

Ryan Crisp, from Alesmith Brewing Co (California, USA), brings us Nut Brown (5.0% ABV), while Stefano Di Stefano, of Birrificio Argo (Palma, Italy), has brewed Terzo Tempo (4.4% ABV) especially for the event.

Our two Australian brewers, Lachlan Crothers, voted 'people's champion 2018', from Ballistic Beer Company, in Queensland, and Brad Nolen of Mash Brewing (Western Australia), named 'best brewery 2018', bring us Short Fuse (6.5% ABV) and Challenger English IPA (4.8% ABV), respectively.

Other festival ales not to be missed include Liberation Brewery's Colney Hatch (4.0% ABV), a new and exclusive deep amber-coloured ale; Mauldons Cherry Porter (4.8% ABV), a black speciality ale, which is also a vegan-friendly brew, by Suffolk-based Mauldons Brewery; Fire Island Buffalo (4.6% ABV), a dark amber organic and gluten-free beer, brewed by Evan Evans Brewery, in Carmarthenshire.

Wychwood King Goblin (6.0% ABV) is rarely seen in cask form, but this popular strong ale has been brewed again, especially for the festival, by Oxfordshire-based Wychwood Brewery, while Somerset-based Exmoor Ales has brewed a new black stout, Exmoor Barista (4.2% ABV).

Customers will be able to enjoy three one-third-of-a-pint beers for the price of a festival pint, so be sure not to miss out on any of these 40th anniversary ales.

## SPOTLIGHT ON INTERNATIONAL BREWER

### ISHII BREWING COMPANY, TAMUNING, GUAM



TOSHI ISHII

Toshi joined the first Wetherspoon international brewers' programme for our 2008 real-ale festival – and this year marks his seventh visit for the event.

This will be his first brew at Adnams Brewery, in Suffolk, where Toshi has produced Minagof Juicy IPA (4.5% ABV) for our 40th anniversary collection.

#### ISHII BREWING COMPANY

Ishii Brewing Company was set up in 2010, by Toshi and his wife Yukiko, and it is still the only Guam microbrewery.

Yukiko chose the brand name Minagof, meaning 'happiness, pleasure, joy and cheer' in the native Chamorro language.

Its real ales are becoming popular with Japanese, Korean and American tourists, as well as US military and local business owners.

Toshi said: "Since Portuguese navigator Ferdinand Magellan, sailing for the King of Spain, reached the island in 1521, there was only one brewpub and no microbrewery in the US territory of Guam (tropical island), until our establishment."

#### TOSHI'S WETHERSPOON BREWS

Spring 2008 **Tokyo Black** (at Marston's)

Autumn 2008 **Yona Yona Ale** (at Banks's)

Autumn 2009 **Toshi's Amber Ale** (at Banks's)

Autumn 2011 **Minagof Pale Ale** (at Marston's)

International showcase 2014 **Minagof Session IPA** (at Caledonian)

Autumn 2015 **Minagof Smoked Porter** (at Wadworth)

Autumn 2019 **Minagof Juicy IPA** (at Adnams)



**CELEBRATING  
40 YEARS  
WITH  
40 BEERS**

# TASTING

1

## **HOOK NORTON STEAMING ON 3.8% ABV**

Hook Norton Brewery, Oxfordshire. Est. 1849  
This new, golden beer has been brewed exclusively for this Wetherspoon real-ale festival. The delicate aromas and flavours of blackcurrant and lemon are balanced by the biscuit base malt flavour, complemented by yeast notes to create an easy-drinking character.

*Hops: Bramling Cross, UK Cascade*  
*Allergens: barley (GLUTEN)*

2

## **TRING AMERICAN RUBY MILD 3.8% ABV**

Tring Brewery, Hertfordshire. Est. 1922  
This new, ruby-coloured ale has been brewed exclusively for this Wetherspoon real-ale festival, in the style of a traditional mild. It has a malty base, with the addition of oats providing a smooth, silky backdrop, while the hops used add an extra-hoppy dimension to the character.

*Hops: Chinook, Fuggles*  
*Allergens: barley (GLUTEN), oats (GLUTEN)*

3

## **ROOSTER'S RAKAU 3.9% ABV**

Rooster's Brewery, North Yorkshire. Est. 1993  
This occasionally available, pale golden beer has been brewed again especially for this Wetherspoon real-ale festival. It is named after the single variety of New Zealand hop used which delivers fresh orchard fruit flavours, particularly apricot, and hints of pine needle and grapefruit.

*Hops: Rakau*  
*Allergens: barley (GLUTEN), wheat (GLUTEN)*

4

## **ARKELL'S 3B 4.0% ABV**

Arkell's Brewery, Wiltshire. Est. 1843  
This classic amber-coloured best bitter was one of the first beers to be sold by J D Wetherspoon. It is this brewery's flagship beer, with a pleasing fruity and malty nose, leading to a lingering bittersweet flavour of balanced malt and hop notes.

*Hops: Fuggles, Goldings*  
*Allergens: barley (GLUTEN), wheat (GLUTEN)*

5

## **HOGS BACK HOME HARVEST ALE 4.0% ABV**

Hogs Back Brewery, Surrey. Est. 1992  
This amber-coloured seasonal ale has been brewed again especially for this Wetherspoon real-ale festival, using hops grown on the brewer's own farm. These deliver an aromatic character, rich, earthy, hoppy flavours and a long, pleasing finish.

*Hops: Farnham White, Fuggles, Pioneer, UK Cascade*  
*Allergens: barley (GLUTEN), wheat (GLUTEN)*

6

## **HYDES RUBY CELEBRATION ALE 4.0% ABV**

Hydes Brewery, Manchester. Est. 1863  
This new, ruby-coloured ale has been brewed exclusively for this Wetherspoon real-ale festival. The lavish blend of roasted cereals and malt delivers rich, fruity flavours, with raisin and toffee notes, balanced by a moderate bitterness from the English hops used.

*Hops: Challenger, Target*  
*Allergens: barley (GLUTEN)*

7

## **LIBERATION COLNEY HATCH 4.0% ABV**

Liberation Brewery, Channel Islands. Est. 1871  
This new, deep amber-coloured ale has been brewed exclusively for this Wetherspoon real-ale festival, in the style of a classic brown ale. Its blend of malts provides a smooth, sweet base, balanced by the subtle hop notes and fruity aroma.

*Hops: East Kent Goldings, English Cascade, Fuggles, Jester*  
*Allergens: barley (GLUTEN), oats (GLUTEN), wheat (GLUTEN)*

8

## **SHEPHERD NEAME SHEPS LIGHT 4.0% ABV**

Shepherd Neame Brewery, Kent. Est. 1698  
This straw-coloured ale, brewed exclusively for this Wetherspoon real-ale festival, is a modern interpretation of one of this brewery's historic beers. It is brewed with the finest English malted barley and a blend of UK and US hop varieties, resulting in a moderate bitterness and pronounced (yet balanced) hop character.

*Hops: Cascade, East Kent Goldings, Target*  
*Allergens: barley (GLUTEN)*

9

## **BATH GEM GOLD 4.1% ABV**

Bath Ales, Somerset. Est. 1995  
This occasionally available, golden beer has been brewed again especially for this Wetherspoon real-ale festival. The generous late addition of hops provides a prominent citrus aroma and generous hop notes, balanced by natural malt flavours.

*Hops: First Gold, Goldings*  
*Allergens: barley (GLUTEN)*

10

## **CASTLE ROCK HEART OF GLASS 4.2% ABV**

Castle Rock Brewery, Nottinghamshire. Est. 1998

This new, red-brown ale, brewed exclusively for this Wetherspoon real-ale festival, is named after the Blondie song released in 1979. It is a classic red ale with a subtle sweetness and a malty finish, resulting in a pleasing, moreish character.

*Hops: Ariana, Junga*  
*Allergens: barley (GLUTEN), wheat (GLUTEN)*

11

## **DALESIDE GRAPEFRUIT IPA 4.2% ABV**

Daleside Brewery, North Yorkshire. Est. 1992  
This new, pale golden beer has been brewed exclusively for this Wetherspoon real-ale festival. It is a crisp, refreshing, hoppy IPA, with citrus notes in the aroma and flavour, enhanced by the infusion of real grapefruit.

*Hops: Chinook, Citra, Waimea*  
*Allergens: barley (GLUTEN), wheat (GLUTEN)*

12

## **EXMOOR BARISTA 4.2% ABV**

Exmoor Ales, Somerset. Est. 1980  
This new black stout has aromas of dark chocolate and coffee; these continue into the flavour and are balanced by a subtle sweetness and roasted barley notes, leading to a silky mouthfeel and surprising crisp finish.

*Hops: Challenger, Fuggles, Goldings*  
*Allergens: barley (GLUTEN), wheat (GLUTEN)*

13

## **COTLEIGH 40 YEARS 4.3% ABV**

Cotleigh Brewery, Somerset. Est. 1979  
This pale golden beer has been brewed to celebrate this popular brewery's 40th anniversary - founded in the same year as J D Wetherspoon. It is a classic pale ale, brewed in the old-fashioned way to deliver late-summer fruit flavours, a malty character and a pleasing, moreish finish.

*Hops: Bramling Cross, Goldings, Progress*  
*Allergens: barley (GLUTEN)*

14

## **BATEMANS COMBINED HARVEST 4.4% ABV**

Batemans Brewery, Lincolnshire. Est. 1874  
This dark golden seasonal beer contains a unique, multigrain blend of malted barley, oats, wheat and rye, creating a refreshing flavour with a dry-sweet character, plus hints of citrus.

*Hops: Challenger*  
*Allergens: barley (GLUTEN), oats (GLUTEN), rye (GLUTEN), wheat (GLUTEN)*

15

## **BIRRIFICIO ARGO TERZO TEMPO 4.4% ABV**

Birrificio Argo, Parma, Italy. Est. 2013  
Stefano di Stefano has travelled to Wadworth Brewery, in Wiltshire, to brew this straw-coloured beer especially for this Wetherspoon real-ale festival. This is the brewery's interpretation of an American cream ale, with a pleasing malty nose which leads to a malty sweetness in the full flavour, balanced by a moderate hop bitterness, resulting in a refreshing, clean finish.

*Hops: Herkules, Mandarina Bavaria, Mittelfruh, Polaris, Tettmang, Tradition*  
*Allergens: barley (GLUTEN)*

**INTERNATIONAL BREWER**

**FESTIVAL ALES AVAILABLE**

# NOTES

# THE WORLD'S BIGGEST REAL-ALE FESTIVAL

WED 9 – SUN 20 OCT

16

## ORKNEY BRODGAR 4.4% ABV

Orkney Brewery, Orkney. Est. 1988  
This new auburn-coloured rye ale has a full-bodied character, with big, fruity, hoppy and spicy rye flavours, creating a powerful drinking experience, balanced by a sweet malt background.

Hops: *Amarillo, Cascade, El Dorado*  
Allergens: *barley (GLUTEN), rye (GLUTEN), wheat (GLUTEN)*

17

## ACORN LIFE BEGINS 4.5% ABV

Acorn Brewery, South Yorkshire. Est. 2003  
This new, amber-coloured ale has been brewed exclusively for this Wetherspoon real-ale festival. The English hop varieties used create a floral citrus aroma with a dash of spice, while its amber malts impart a toasty maltiness to the flavour.

Hops: *Challenger, Goldings*  
Allergens: *barley (GLUTEN)*

18

## BELHAVEN BARN DANCER 4.5% ABV

Belhaven Brewery, East Lothian. Est. 1719  
This new, traditional Scottish brown ale has a solid, biscuity malt base, balanced and enlivened by big hop flavours, with grass and citrus notes delivering a clean bitterness in the finish.

Hops: *Cascade, Challenger, Goldings, Northdown*  
Allergens: *barley (GLUTEN)*

19

## BUTCOMBE HAKA 4.5% ABV

Butcombe Brewery, Somerset. Est. 1978  
This golden beer is an exceedingly hoppy New Zealand-style pale ale, packed full of New Zealand hop varieties to provide fragrant hop aromas, with plenty of citrus and tropical fruit notes and a long, lingering, bitter finish.

Hops: *Motueka, Nelson Sauvin, NZ Cascade, Pacific Jade, Pacifica, Waimea*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

20

## ISHII MINAGOF JUICY IPA 4.5% ABV

Ishii Brewing, Guam. Est. 2010  
Toshi Ishii is one our original and most popular visiting international brewers, originally from Japan and now based in Guam. This is his seventh visit since 2008, this time returning to Adnams Brewery, in Suffolk. This is a golden-coloured beer with a light haze in the appearance, juicy, fruity flavours and a moderate bitterness.

Hops: *Citra, Equanot, Mosaic, Summit*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

INTERNATIONAL BREWER

21

## FIRE ISLAND BUFFALO 4.6% ABV

Evan Evans Brewery, Carmarthenshire. Est. 2004

This new, dark amber organic beer is gluten free. The full and lasting dry spice aroma is complemented by a rich, full-bodied malt flavour and balanced by notes of hedgerow fruits.

Hops: *Ariana, Magnum, Mandarin Bavaria*  
Allergens: *none*

22

## WOLF VOYAGER 1 4.6% ABV

Wolf Brewery, Norfolk. Est. 1995  
This new, red ale has been brewed exclusively for this Wetherspoon real-ale festival and is named after the space probe which reached Jupiter in 1979. It is a smooth, malty red ale, with a unique liquorice flavour and soft, fruity undertones.

Hops: *Bramling Cross, Cascade, Cluster, Galena*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

23

## ADNAMS CASHMERE IPA 4.7% ABV

Adnams Brewery, Suffolk. Est. 1872  
This pale golden American session IPA-style beer is dry-hopped with Cashmere hops, delivering fruity aromas of lemon, gooseberry and coconut, leading to a clean, nutty malt base and balancing smooth bitterness.

Hops: *Cashmere, First Gold*  
Allergens: *barley (GLUTEN), oats (GLUTEN)*

24

## WADWORTH JD BOSS HOGG 4.7% ABV

Wadworth Brewery, Wiltshire. Est. 1885  
This new, golden ale has been brewed exclusively for this Wetherspoon real-ale festival, using solely the Cascade hop variety - this allows the fruity, spicy and subtle grapefruit characteristics to shine in both its aroma and flavour.

Hops: *Cascade*  
Allergens: *barley (GLUTEN)*

25

## BREWSTER'S PUNK IS DEAD 4.8% ABV

Brewster's Brewery, Leicestershire. Est. 1998  
This new, amber-coloured beer has been brewed exclusively for this Wetherspoon real-ale festival, commemorating the death of Sid Vicious in 1979. It is a classic English ale with rich roast malt flavours, notes of dried fruit, a light spiciness from the English hop varieties and a balancing, subtle bitter finish.

Hops: *Bramling Cross, Fuggles*  
Allergens: *barley (GLUTEN)*

26

## MASH CHALLENGER ENGLISH IPA 4.8% ABV

Mash Brewing, Western Australia. Est. 2006  
Brad Nolen has travelled to Hook Norton Brewery, in Oxfordshire, to brew this interpretation of a traditional English IPA, especially for this Wetherspoon real-ale festival. The blend of English and New Zealand hops delivers tropical fruit aromas, developing into apricot and orange notes and a bitter, lingering, resinous kick in the finish, all complemented by a caramel malt flavour.

Hops: *Bramling Cross, Challenger, Summer*  
Allergens: *barley (GLUTEN)*

INTERNATIONAL BREWER

27

## MAULDONS CHERRY PORTER 4.8% ABV

Mauldons Brewery, Suffolk. Est. 1982  
This new, black speciality ale, brewed exclusively for this Wetherspoon real-ale festival, is suitable for vegans. It is full bodied in character, with a balanced hop aroma leading to a rich blend of chocolate and roast flavours, resulting in a smooth, subtle fruit finish.

Hops: *Sovereign*  
Allergens: *barley (GLUTEN)*

28

## ROBINSONS CASCADE IPA 4.8% ABV

Robinsons Brewery, Cheshire. Est. 1838  
This new golden IPA has a distinctively dry hop aroma, leading to a full-bodied flavour of rich malt and a hoppy bitterness, culminating in a lingering, hop-dominated finish, with hints of tangy citrus fruit and roasted malt.

Hops: *Bobek, Cascade, Goldings*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

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ON THE WETHERSPOON APP

More festival ales on next page



29

**ALESMITH NUT BROWN  
5.0% ABV**

AleSmith Brewing, California, USA. Est. 1995

Ryan Crisp has travelled to Shepherd Neame Brewery, in Kent, to brew this beer especially for this Wetherspoon real-ale festival. This is AleSmith's interpretation of a classic English brown ale, with subtle hop aromas leading you to a blend of malt, chocolate and toasty flavours, resulting in a full (yet smooth and drinkable) character.

Hops: *East Kent Goldings*  
Allergens: *barley (GLUTEN)*

INTERNATIONAL BREWER

30

**BRAINS RED DRAGON  
5.0% ABV**

Brains Brewery, Cardiff. Est. 1882

This dark copper-coloured beer is a limited-edition celebratory brew, marking the opening of this brewery's new brewhouse. An inviting aroma, with hints of fruit and malt, leads to a satisfying, rich flavour, with further malt and fruit notes balanced by a subtle bitterness.

Hops: *Dragon, Styrian*  
Allergens: *barley (GLUTEN)*

31

**GREEN JACK ONE STEP  
BEYOND 5.0% ABV**

Green Jack Brewery, Suffolk. Est. 2003

This new, copper ale, brewed exclusively for this Wetherspoon real-ale festival, is named after the classic Madness album released in 1979. This classic British, full-bodied, strong bitter is brewed with two varieties of English hops, giving fruity hop notes and a bittersweet finish.

Hops: *Challenger, Jester*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

32

**HIGSON'S  
NZ IPA 5.0% ABV**

Love Lane Brewery, Liverpool. Est. 2011

This pale golden IPA is packed full of New Zealand hop varieties, delivering tropical fruit and pine notes in the aroma, generous citrus fruit flavours and a low bitterness, resulting in a crisp, refreshing character.

Hops: *Pacific Gem, Wai-Iti, Waimea*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

33

**LONG MAN  
MAN DOWN 5.0% ABV**

Long Man Brewery, East Sussex. Est. 2012

This new, golden ale has been brewed exclusively for this Wetherspoon real-ale festival. It is brewed in the style of an American pale ale, with bold hop aromas of citrus sherbet and blackcurrant, followed by resinous flavours which give way to a crisp bitterness and clean finish.

Hops: *Centennial, Columbus, Jester, Pacific Gem*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

34

**TITANIC ANOTHER PINT IN  
THE WALL 5.0% ABV**

Titanic Brewery, Staffordshire. Est. 1985

This beer has been brewed exclusively for this Wetherspoon real-ale festival, celebrating the release of *The Wall* by Pink Floyd in 1979. You don't need no education to enjoy this brick red-coloured beer, for which you will want to run like hell to the bar. The superb malt and hop balance in the flavour and lingering hop finish are guaranteed to leave your taste buds feeling comfortably numb.

Hops: *Celeia, Challenger, Herkules, Northdown, Pilgrim*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

35

**GREENE KING  
RUBY ABBOT 5.2% ABV**

Greene King Brewery, Suffolk. Est. 1799

This new, ruby-coloured ale has been brewed exclusively for this Wetherspoon real-ale festival – a celebration of our 40th birthday... from one of our original suppliers. 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*  
Allergens: *barley (GLUTEN)*

36

**SALOPIAN  
INFINITE ORBIT 5.4% ABV**

Salopian Brewery, Shropshire. Est. 1995

This new, golden IPA has been brewed exclusively for this Wetherspoon real-ale festival. Its aroma is fresh and inviting, followed by a beautiful array of tropical fruit, mango and pine notes in the hop-laden flavour, culminating in a dry, juicy finish.

Hops: *Centennial, Citra, Simcoe*  
Allergens: *barley (GLUTEN)*

37

**INVERALMOND  
OSSIAN FOUNDER'S RESERVE  
5.6% ABV**

Inveralmond Brewery, Perthshire. Est. 1997

This new, golden beer has been brewed exclusively for this Wetherspoon real-ale festival. It is brewed longer for a richer, fuller flavour, with its malty palate balanced by a heady hop charge, with fruity, floral and orange notes, plus a lasting, bitter finish.

Hops: *Cascade, First Gold, Fuggles*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

38

**THEAKSTON  
OLD PECULIAR 5.6% ABV**

Theakston Brewery, North Yorkshire. Est. 1827

This dark ruby beer is one of the world's classic beers, from a brewer which has been supplying JD Wetherspoon from the very early days. It has a rich, full-bodied flavour, with subtle cherry and rich fruit overtones, plus a smooth, lasting finish.

Hops: *Challenger, Fuggles, Target*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

39

**WYCHWOOD  
KING GOBLIN 6.0% ABV**

Wychwood Brewery, Oxfordshire. Est. 1983

This popular strong ale is rarely seen in cask form and has been brewed again especially for this Wetherspoon real-ale festival. Roasted chocolate and crystal malts combine with its blend of hop varieties to produce an indulgently rich and full-bodied beer, with fruity notes and a pleasingly smooth character.

Hops: *Cascade, Fuggles, Sovereign, Styrian*  
Allergens: *barley (GLUTEN)*

40

**BALLISTIC  
SHORT FUSE 6.5% ABV**

Ballistic Beer, Queensland, Australia. Est. 2016

Lachy Crothers has travelled to Banks's Brewery, in the West Midlands, to brew this beer especially for this Wetherspoon real-ale festival. It is a golden IPA, brewed with Australian hops to provide a fruit bowl of apricot, mango and pineapple notes in the solidly bitter (yet well-balanced) flavour.

Hops: *Ella, Galaxy, Topaz*  
Allergens: *barley (GLUTEN), wheat (GLUTEN)*

INTERNATIONAL BREWER

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wetherspoon

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WEMBLEY, BAKER STREET, LIVERPOOL STREET

## O THE GLORY – A FOOTBALL FIRST FOR LEYTON ORIENT

Leyton Orient fan Paul Crouchman is pictured (centre) with a pint of Revival at J.J. Moon's in Wembley before his team played in the FA Trophy Final at the national stadium.

The beer, brewed by East London Brewing Company (based in Leyton, near Leyton Orient's Brisbane Road stadium) was available at two other pubs in the capital – Hamilton Hall and The Metropolitan Bar.

Paul suggested the name Revival – chosen ahead of more than 200 other suggestions from Leyton Orient (O's) fans.

It was the first time Wetherspoon had had a beer brewed for supporters of a football club.

The beer is described as a 'highly drinkable, lighter ale with subtle bitterness, brewed with Brewers' Gold and Bobek hops and dry hopped with Centennial for a perfumed, citrus aroma'.

The pump-clip featured the red braces of a 1970s O's kit.

The idea for the beer came from Wetherspoon News editor and the company's PR, Eddie Gershon, a life-long O's fan.

He said: "This has been a wonderful year for the O's, having won promotion back to the football league.

"Getting to the FA Trophy Final was the icing on the cake – and I asked Wetherspoon's chief executive, John Hutson, whether he would allow a beer to be brewed for the occasion, which he was happy to do.

"The name chosen by Paul was perfect, as this wonderful football club has undergone a revival, following the most unstable period in its 138 year history, and is now back where it belongs.

"O's fans were able to toast their beloved club with this superb beer at the three pubs."

NORTHAMPTON

## MAYOR AMONG BIGWIGS SAMPLING BIRTHDAY BREW

The Cordwainer, in Northampton, celebrated its 10th anniversary with a special locally made birthday brew.

Mayor of Northampton Cllr Nazim Choudary is pictured at the pub with a pint of Decadence (4.4% ABV), flanked by pub manager Ian Gardner (left) and shift leader Harry Hubbard.

Brewed by Northampton-based Phipps, the ale to commemorate '10 years of The Cordwainer' is a hoppy, medium, session India pale ale.

Ian said: "Phipps is a great local brewery and its Gold Star (5.2% ABV) is a very well-liked strong export pale ale – and by far our biggest seller.

"This birthday brew, from such a popular local brewery, was the perfect way to mark our decade."





## COATBRIDGE

# VULCAN CUSTOMERS THINK BIGGAR AFTER BREWERY TRIP

A group of lucky customers at The Vulcan enjoyed a visit to, and tour of, Broughton Ales.

Organised by shift manager Michael Easton from the pub in Coatbridge, regulars signed up on a first-come first-served basis to join the trip to the brewery at Biggar, in the Scottish Borders.

Michael, together with bar associate Colin Falconer and 14 customers, saw the raw ingredients, watched the brewing and fermentation processes and sampled some of the beers.

Colin said: "Unlike some of the bigger automated breweries, this is really hands on and was a real eye-opener."

"It was great to see what they do and how they do it."

"Several of the group who had been on other brewery tours in the past said it was definitely one of the best they had experienced."

The team at Broughton, which hosted the group from The Vulcan, included head brewer Ian Smith and director David McGowan.



## EDINBURGH

# CUSTOMERS WOOED BY WOOHA BREWS

Customers at The Playfair were able to sample beers from Wooha Brewing Company, as part of the Edinburgh pub's monthly meet-the-brewer sessions.

Sales representative Iain Fraser is pictured (centre) with customers Tam Doherty and Lisa Pomerty during the event to promote the Scottish brewery, based in Kinloss, Moray.

Iain gave a talk about the brewery's ales and how they are made, with customers able to taste its bottled beers, including IPA (6.2% ABV), Wheat (6.4% ABV) and Lager (5.0% ABV).

Wooha Brewing Company's beers, popular with the regulars, are served regularly as guest cask ales, among the ever-changing selection at The Playfair. Among the favourites are Blonde (4.0% ABV), Porter (5.0% ABV) and Ruadha (4.2% ABV).



## KILMARNOCK

# WHEATSHEAF FOLK SPEND A WEEK PARTYING LIKE IT'S 1999

The Wheatsheaf Inn kicked off its 20th birthday celebrations with a mini Scottish ale festival.

The seven-day event at the pub in Kilmarnock showcased beers from three regional breweries.

Representatives from Kelburn Brewing Company, Broughton Ales and Strathaven Ales joined in the celebrations, with a meet-the-brewers session at the pub to launch the festival.

The week-long birthday party also included bar associate David McKay performing an acoustic guitar set, gin-tasting with Eden Mill, as well as two weekend party nights with DJ tunes and 90s fancy dress... to party like it's 1999.

A charity bake sale in aid of CLIC Sargent raised £60, while the fun and festivities also included a Love Island Finale beach party, rock 'n' roll bingo and an evening tarot-reading event.

Pub manager Jenny Horswell said: "The week-long celebration offered something for everyone, and our customers helped us to mark our 20th birthday in style."



Pub manager Jenny Horswell is pictured (left) with (left to right) shift manager Fiona Campbell, regular Peter Shedden – one of the pub's first-ever customers – and director at Broughton Ales David McGowan

# 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.

## SWAPPING MILK FOR BEER HAS BEEN AN UDDER TRIUMPH

**Bradfield Brewery, situated at a Peak District farm, now delivers ales from coast to coast**

**Brewery's name:** Bradfield Brewery, High Bradfield, Sheffield, South Yorkshire



James Moat (left) and Richard Gill

**B**ased on a busy working farm, in the picturesque Peak District village of Bradfield, Bradfield Brewery has gone from milking 100 cows per day to brewing more than 100,000 pints of beer per week.

In 1988, John and Susan Gill took over Watt House Farm from Susan's parents.

When the dairy farm business began to struggle, as milk prices plummeted at the turn of the millennium, they were advised to look for ways of underpinning the business – and additional income ideas were explored.

### Experimenting

At that time, son Richard had a keen interest in home brewing and was experimenting and developing his ideas into a more serious concern.

Those ideas formed a 10-barrel microbrewery, producing beers for local pubs, which has since grown into today's 40-barrel brewing plant, where brewing takes place twice daily to keep up with demand.

The brewery produces more than 100,000 pints of beer per week.

Still a real family concern, with John, Susan and Richard all involved, together with daughter Lisa Moat, her husband James and Richard's wife Josie all heading up the team of 21, the brewery produces a range of cask ales.

Lisa said: "The brewery has seen year-on-year growth in its 14 years of operation and our delivery area now stretches from Northampton to Northumberland and from the east to west coast, from Blackpool to Whitby.

### Blonde

"We have been supplying Wetherspoon's pubs for more than 12 years. We were originally requested to produce a light and dark beer for the company – and those were Farmers Blonde and Farmers Brown Cow.

"Farmers Blonde, initially brewed especially for Wetherspoon, has since become our best-selling beer, accounting for almost two-thirds of the brewery's overall production.

"You could say that Wetherspoon has helped us on our way to success."

Bradfield Brewery's beers have been enjoyed at our beer festivals, including a summer 2019 collaboration with our seven city-centre pubs in Sheffield.

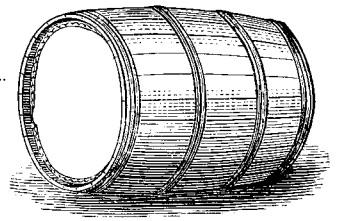
### Festival

The brewery produced '7 Steel Spoons' (4.5% ABV) for the 10-day '7 Spoons Ale Festival' at our pubs in the South Yorkshire city.

Lisa concluded: "Dairy cows seem a distant memory, yet the family farm is still home to a small herd of sheep and some horses – and they make the most of the continuous supply of spent grains from the brewery."

The farming heritage also lives on in the names of Bradfield Brewery's beers, all carrying a farming theme, with some also displaying names derived from cattle breeds, such as the Farmers Blonde named after the French breed Blonde D'Aquitaine and the popular Christmas Ale Farmers Belgian Blue, named after a Belgian breed.





# LOCH, STOCK AND EXTRA BARRELS - FIONA DOUBLES HER BEER OUTPUT

Family-run Scottish brewery grows in size to try to meet demand

**Brewery's name:** Loch Lomond Brewery, West Dunbartonshire, Scotland



**F**iona MacEachern's Loch Lomond Brewery was on the eve of taking delivery of new brewing equipment when Wetherspoon News caught up with her at the Alexandria brewery.

Founded in October 2011, the past almost eight years have seen the 10-barrel plant go from brewing once a fortnight to six or seven times per week, in the same plant, and still struggling to keep up with demand.

Fiona (pictured) said: "We are brewing to our maximum capacity and still don't have enough beer. We have had to turn new customer enquiries away, as we simply can't supply."

## Spurt

But that is all about to change, with additional brewing equipment arriving to double capacity to a 20-barrel plant. It is a welcome and much-needed growth spurt, although still relatively small in brewing terms.

Fiona said: "Initially, it was just me brewing, with my husband Euan helping out at weekends. Now, although still very much a family business (with a young family of our own) we have a close-knit team of eight producing our beer.

"It is very important to us to be a family unit and very much still in control of our destiny."

Loch Lomond Brewery is moving, lock, stock and barrels, to larger new premises, in nearby Dumbarton.

## Trossachs

The new brewery will be situated a little closer to Glasgow, but still in the heart of the Vale of Leven and on the southern tip of the stunning Loch Lomond and The Trossachs National Park.

Fiona reported: "With the ability to produce more beer, life at the brewery will be different."

One of the first brews to come out of the new brewery for Wetherspoon will be Lost in Mosaic (5.0% ABV), a new-world India pale ale, available for a three-month period on our autumn 2019 guest ale listing.

Made with Mosaic hops, with a fun play-on-words name (lost in music), Lost in Mosaic won gold in the 'cask premium pale ale' category and finished runner-up, gaining silver, in the 'overall champion of the cask competition', at the SIBA National Independent Beer Awards 2019.

## Accolades

Fiona admitted: "It is all very well making beer which you like, but, when you receive the accolades, it means that you are making the right beer. It is lovely to know that other people are enjoying it too.

"Brewing is an open industry and I have never found it unappealing or intimidating.

"Whatever your brewery size and whatever the brewers' age or gender, it is a real level playing field, in terms of these competitions.

"The beer does all the work and talks for itself."

One Loch Lomond Brewery ale is also in the running for the highly coveted 'CAMRA Champion Beer of Britain 2019', having won the regional category.

Fiona was unable to disclose which beer, but we're keeping a close eye on the results (6 August).

# HOW PUNK POGG THE TOP OF THE

**Scottish-made BrewDog IPA has been a spiky presence in our pubs since 2014**

**O**ur craft beer collection continues to quench the collective customer thirst at your local Wetherspoon pub.

One particular craft beer firm favourite, BrewDog Punk IPA (5.4% ABV), has been served on draught at our pubs since March 2018 and is also part of the 'includes a drink' meal-deal range. First enjoyed by our customers in bottles, from October 2014, the popularity of BrewDog Punk IPA grew and has continued to be a huge hit with our customers, since it was added to our draught craft beer selection.

Scottish craft beer company BrewDog started in 2007, on an industrial estate in northeast Scotland.

It was launched by childhood friends James Watt and Martin Dickie, whose mission was to make other people as passionate about great craft beer as they were.

Punk IPA is the one which started it all – and the beer, their flagship brew, is a full-on and full-flavoured India pale ale.

Still made in Scotland by the UK's now number-one craft brand, it is a transatlantic fusion, layered with New World hops.

BrewDog Punk IPA is spiky, tropical and hoppy.

A light, golden classic, it boasts an explosion of caramel and tropical fruit, with an all-out riot of grapefruit, pineapple and lychee, plus a spiky, bitter finish.

Punk IPA is BrewDog's tribute to the classic IPAs of yesteryear, with a post-modern twist.

It's a typical example of BrewDog's aim of striving to constantly challenge people's preconceptions about what beer is and how it can taste.

Also available in our BrewDog range, served in a 330ml can at all Wetherspoon pubs, are grapefruit-infused IPA Elvis Juice (6.5% ABV) and low-alcohol hoppy ale Nanny State (0.5% ABV).





# DED TO CHARTS



**BrewDog Elvis Juice (6.5% ABV)**



**BrewDog Nanny State (0.5% ABV)**

**We have added two NEW craft beer cans to our ever-growing collection for your enjoyment - both IPAs.**

**NEW**

**BrewDog Clockwork Tangerine (4.5% ABV)**



This fully automated citrus session IPA is infused with tangerine. At 4.5% ABV, it's a stand-out session beer which packs a perfectly timed delivery of juicy citrus and mellow tropical fruit, resting on a light, toasty, caramel base. Fresh, juicy and sessionable, Clockwork Tangerine is the 'director's cut' for the 21st century.

**Oakham Ales Alpha Inception - West Coast IPA (6.0% ABV)**



This is a punchy, higher-strength West Coast IPA, in a stand-out sunset-orange can, inspired by heavily hopped American-style brews. This beer recipe is made from five hop varieties (Amarillo, Centennial, Citra, Columbus and Simcoe), all from the West Coast of the US. The brew is pale amber in colour, with a light malty base and powerful citrus hop aromas and flavours. It is a great blend of hops, with a really distinctive taste.

**See the drinks menu for our full craft beer range - or ask at the bar for details.**

# DIG INTO OUR NEW HOMEGROWN CROP OF WHEAT BEERS

**Unusual brews were developed in Belgium and Germany, but our offerings are made in England**

**B**rewed using a large proportion of wheat, relative to the amount of malted barley in the brew mix, wheat beer is steadily growing in popularity.

There are two more commonly known varieties of wheat beer or 'white beer': weissbier, based on the German tradition; witbier, following the Belgian tradition.

The German variety combines at least half wheat to barley malt – to produce a light-coloured 'top-fermenting' beer, while the Belgian version traditionally uses

flavourings, including orange peel and coriander, and is often made with raw, unmalted wheat.

We offer three bottled wheat beers at Wetherspoon: Blue Moon (5.4% ABV) 330ml; Sadler's 1861 (5.3% ABV) 500ml; Thornbridge Versa (5.0% ABV) 330ml.

They are all made using traditional brewing methods to create the authentic wheat beer style, either German or Belgian, yet are all produced right here in the UK.





## THORNBRIDGE VERSA WEISSE BEER

This fresh, fruity weissbier pours a hazy, burnt orange – and, true to its style, has well-balanced flavours of clove spiciness, banana and bubblegum.

Made with Tettnanger hops, together with Bavarian wheat, pale ale, Cara and pale crystal malts, this German hefeweizen-style beer is brewed at the Thornbridge Brewery, in Bakewell, Derbyshire.

Founded in 2005 by Jim Harrison and Simon Webster, in the grounds of Thornbridge Hall, the brewery moved to the new state-of-the-art facility in 2009, with subsequent site expansions to meet demand.

With more than 350 industry-recognised awards, Thornbridge is proud to be part of such an exciting craft beer scene.



## BLUE MOON BELGIAN-STYLE WHEAT ALE

This refreshing, medium-bodied, unfiltered Belgian-style wheat ale is spiced with fresh coriander and brewed with orange peel, for a subtle sweetness and bright, citrus aroma, as well as a uniquely complex taste and an uncommonly smooth finish.

This ale was born in Denver's baseball stadium, Coors Field, in 1995.

For more than 20 years, the Sandlot Brewery provided its team of brewers with an opportunity to create and share new beers from Denver with fans around the world.

In the summer of 2016, Blue Moon moved to a new state-of-the-art brewery in Denver's RiNo District, where they have been brewing ever since, as well as at breweries throughout the world – including in England, at Burton upon Trent.



## SADLER'S 1861 WHITE BEER

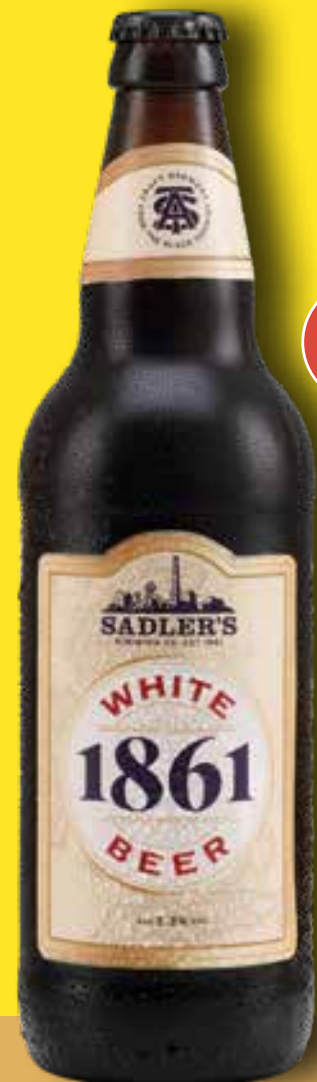
Brewed with all British ingredients, in the heart of the Black Country, this is a quality British interpretation of a German classic.

It is a weissbier-style beer... with a British twist. Its subtle earthy notes, from the classic British hop varieties, create characteristics which are rare in a wheat beer.

Light caramel in colour, the beer has a smooth mouthfeel from the high wheat content; this also makes it naturally hazy.

This natural haze allows more of the yeast profile to shine through, to create a full-bodied, well-balanced fruity beer, with definite undertones of peach, banana and clove.

Founded in 1861 by Nathaniel Sadler, Sadler's Brewing Co has been brewing hand-crafted beers for more than 150 years.





# NOW OPEN



## Liverpool

### THE CAPTAIN ALEXANDER

Wetherspoon's newest pub in Liverpool city centre has opened, in Victoria House, managed by Phil Nesbit.

Phil is pictured (above left) with (left to right) Barney Easdoum, Capt William Dean and Capt Peter Jones, representing Mersey Ferries, officially opening the new pub near the docks.

The Captain Alexander has been built on the site of a former office building, most recently home to the Armed Forces careers office.

This former office block, in the city's vibrant commercial district, was built around 1962. During the late 1800s and early 1900s, the Great Western Railway's offices and 'receiving warehouse' (goods depot) stood on the site of Victoria House.

Ship owners and shipping agents also had offices in the building. The Allan Line Steamship Company was next door, in Alexandra Buildings (demolished in the 1970s). It was once the world's largest privately owned shipping concern, started in 1819 by Alexander Allan.

On 23 May that year, the Scottish-born sea captain, after whom the new pub is named, advertised that the 169-tonne brig Jean would shortly set sail for Canada. It was the forerunner of the Allan family's large North Atlantic fleet of sailing ships.

Founder Captain Alexander Allan's portrait is on display in the pub, at the back of the customer area, and the interior design aesthetics of the new pub are based on images of The Allan Line ships' interiors.

The new-look pub features one bar, as well as a first-floor outdoor terrace, with a platform lift access for wheelchair users. There is also a platform lift at the front entrance of the building.



**VICTORIA HOUSE, 15 JAMES STREET, LIVERPOOL, MERSEYSIDE, L2 7NX**



## Galashiels

### HUNTERS HALL

Pub manager Matthew Blackburn (right) is pictured with area manager Sarah Kyle-Playford and local butcher Jim Hogg at the official reopening of his pub, Hunters Hall.

The pub, which first opened in October 1999, has been extended into an old butcher's shop previously owned by Jim which stood in the town for more than 100 years.

The original pub has almost doubled in its number of covers – to more than 250 – with a new ground-floor area extended to 4,401sq ft and newly refurbished 1,357sq ft outdoor seating area.

The new-look pub design has revitalised authentic artwork pieces, relevant to the history of the former family-run business, including vintage weighing scales used throughout the past century.

Many original features and details have been recovered and preserved inside the pub, which was once a church.

A double-height ceiling in the bar area fills the space with natural light, with bespoke church-inspired pendant light fittings installed in this space.

The pub has been completely redecorated and features dark wooden traditional panelling, green and red upholstery and antique brass detailing.

A new carpet, with bespoke design, has also been fitted.

The beer garden has been increased, with an indoor/outdoor seating area also created by revitalising an old unused barn. Split into three areas, the back section is covered by drapes of wisteria through the beams, combined with festoon lighting.

**56-58 HIGH STREET, GALASHIELS,  
SCOTTISH BORDERS, TD1 1SE**





# NEW LOOK

## Northampton

### THE CORDWAINER

Pub manager Ian Gardner is pictured (right) with (left to right) Mayor of Northampton Cllr Nazim Choudary, shift managers Gary Drinkwater and Lauren Ware and shift leader Harry Hubbard, at the reopening of The Cordwainer.

Ian has managed the pub in Northampton since it first opened in July 2009.

More than half of the original beer garden has been built on, to create a larger pub, along with a brand-new roof-top terrace garden and new-look ground-floor beer garden.

The additional customer dining area inside the pub, in the new extension, together with the outdoor spaces, has increased the pub's capacity from 270 to 520 covers.

Large and striking summer doors on the first floor, out to the stunning new roof-top terrace, as well as on the ground floor to the new-look garden, provide access to both areas.

Complete redecoration inside the pub has included new LED lighting throughout, new furniture, including booth seating, as well as a new carpet, with a bespoke brogue-pattern design to reflect Northampton's shoe-manufacturing history.

Behind the scenes, new staff facilities, including changing rooms and staff room, have also been added to the pub, together with new air-conditioning and underfloor heating.

The bar area has been upgraded, with 12 additional real-ale hand-pumps and a double-helix design added above the bar area, celebrating the local history of Northampton-born Francis Crick, who together with Maurice Wilkins won the 1962 Nobel Prize in Medicine for their discovery of the structure of DNA.

Ian said: "We are thrilled with our amazing new-look larger pub, together with all of the redecoration and new facilities, particularly the stunning new roof garden.

"The space will provide a lovely outdoor area, especially during warmer weather, and the extended pub will provide additional customer space, in an already-popular and busy venue."



### THE RIDINGS, NORTHAMPTON, NORTHAMPTONSHIRE, NN1 2AQ





## Burnham-on-Sea

### THE REEDS ARMS

The Reeds Arms, in Burnham-on-Sea, has been transformed, following a £600,000 development project.

The pub, having originally opened in May 2004, has undergone extensive refurbishment and redecoration work.

Inside the pub, which has been completely redecorated, there is a new colour scheme, new lighting and carpet installed throughout and existing furniture reupholstered and refurbished.

In the beer garden, brand-new seating has been installed, with booth seats facing the sea.

New self-service coffee machines have also been installed, together with improved bar-dispensing equipment, front of house.

Behind the scenes, new pizza ovens have been installed in the kitchen and new staff facilities added.

Pub manager Oli Haskins (right), pictured with (left to right) shift leader Rose Hampson, bar associate Callum Hutchings, kitchen manager Max Matthews and shift manager Shane Thompson, said: "We are all delighted with the new-look pub, a welcome investment at The Reeds Arms in the pub's 15th anniversary year."

**1 PIER STREET, BURNHAM-ON-SEA, SOMERSET, TA8 1BT**



## Newcastle

### THE KEEL ROW

A total refurbishment project at The Keel Row, in Newcastle, has completely transformed the Lloyds bar.

An upgrade to the bar has increased the selection of draught drinks to nine, while the number of real ales now available is up to six at all times.

The pub, which opened at The Gate leisure complex in July 2003, is managed by Karen Lane (pictured).

Karen said: "The pub is very popular with families and is particularly busy at weekends. Our regulars absolutely love the new-look premises.

"The whole place has been transformed, with warmer, neutral colours, as well as new lighting throughout.

"We are all thrilled with the refurbishment work and look forward to welcoming new and returning customers to our great pub."

**UNIT G3, GROUND FLOOR,  
THE GATE CINEMA COMPLEX,  
NEWGATE STREET, NEWCASTLE,  
TYNE AND WEAR, NE1 5RF**





# NEW LOOK

Beccles

wetherspoon **hotels**

## THE KINGS HEAD HOTEL

Pub manager Linda Howell is pictured at The Kings Head Hotel, which she has managed since October 2015.

Development works at the pub in Beccles, Suffolk, have extended the dining area to seat an additional 64 customers, at the rear of the pub. This space was previously rented out as shop premises.

The basement cellar area of this adjacent premises has been transformed into new staff facilities, with natural lighting and a large wall and ceiling mural – View of Beccles River.

Linda said: “The new-look pub has been well received by customers.”

Car-parking spaces have been utilised to install a new smoking shelter, while the beer garden space has also been extended, at the side of the building, adding extra tables to the pavement area.

The kitchen area has been extended too, to accommodate new pizza ovens.

**4-6 NEW MARKET, BECCLES, SUFFOLK, NR34 9HA**





## Barry

### THE SIR SAMUEL ROMILLY

The Barry Male Voice Choir performed a 45-minute set at the official reopening of The Sir Samuel Romilly, in Barry.

The choir is pictured, in the pub's newly extended beer garden, with its chairman Daniel Parker (front left), kitchen team leader Fran Davies and shift manager Matthew Walters.

The Sir Samuel Romilly, in Barry, has undergone a £715,000 refurbishment and extension project in its 10th anniversary year.

The pub, having originally opened in March 2009, has been extended into two adjacent units, creating additional internal customer space.

The part demolition of one building has also extended the existing beer garden, which now has a disabled lift to access all areas.

Inside the completely redecorated pub, there is a new colour scheme and new lighting installed throughout, with existing furniture reupholstered and refurbished.

New improved bar-dispensing equipment has been installed, front of house, while, behind the scenes, new staff facilities have been added.

Pub manager Harry Smith said: "The additional customer area, both inside and outside, is fantastic."

**ROMILLY BUILDINGS, BARRY, VALE OF GLAMORGAN, CF62 7AU**



## Hayes

### THE BOTWELL INN

Pub manager Sarah Clinton is pictured (right) with shift manager Donna Dunlea in the pub's new-look beer garden.

The outdoor space at the pub in Hayes, which first opened in July 2000, has been extended to accommodate 40-50 seated customers in the refurbished garden.

The space was originally used for parking.

The paved garden at the back of the pub is accessed from the building via new summer doors and has new bench-style round tables and high-top tables and chairs.

There is also a new back gate entrance to the garden and a covered smoking area, with a giant umbrella.

Flowers and hanging baskets decorate the new-look space – and an outdoor artwork features bookshelves, with large leather-bound display books.

**25-29 COLDHARBOUR LANE, HAYES,  
LONDON, UB3 3EB**





# NEW LOOK

## Dereham

wetherspoon **hotels**

### THE ROMANY RYE

Development works at The Romany Rye have extended the pub and beer garden to accommodate more customers.

Ian James, who has managed the pub and hotel since it opened in April 2011, is pictured with team leader Tina El-Behnahy (left) and shift leader Helen Knights in the beer garden.

The customer area at the front of the Dereham pub can now seat a much-needed extra 100 diners, having been extended into the space once occupied by the hotel reception area and a conference room.

The old listed building, attached to the pub and hotel premises, now houses the pub's cellar on the ground floor and new first-floor staff facilities.

Car-parking at the back of the hotel has been transformed to extend the existing beer garden, with new furniture, planters and outdoor lighting.

The hotel reception has moved into the pub, while new air-conditioning has been installed in all 22 hotel bedrooms.

**CHURCH STREET, DEREHAM, NORFOLK, NR19 1DL**



## Leighton Buzzard

### THE SWAN HOTEL

Pub manager Michelle Newton is pictured in her new garden at The Swan Hotel.

The new space at the pub and hotel in Leighton Buzzard, which first opened in August 2011, has extended the outdoor customer area.

The refurbishment work has also included the installation of air conditioning in all 38 bedrooms of the hotel.

The existing small beer garden, at the side of the pub, has been retained.

The paved garden has new booth-style seating and tables, under a wooden pergola-style shelter, as well as free-standing garden dining tables and chairs throughout.

Potted trees, shrubs and floral displays in pots and troughs, as well as climbing plants, decorate the new space, together with festoon outdoor lighting.

**50 HIGH STREET,  
LEIGHTON BUZZARD,  
BEDFORDSHIRE, LU7 1EA**

wetherspoon **hotels**





## Redditch

### THE ROYAL ENFIELD

The Royal Enfield, managed by Gareth Firkin, has undergone extensive refurbishment work.

Gareth is pictured with Mayor of Redditch Cllr Roger Bennett at the official reopening of his pub, together with members of the Royal Enfield Owners Club, South Midlands Branch.

The pub's name celebrates the Worcestershire town's famous motorcycle-manufacturing past.

The Royal Enfield has now undergone a refurbishment project, including the addition of a new outdoor area at the rear of the pub.

A new elevated decking area has been created on the site of a car park.

Accessed via summer opening doors, the area also has a new access lift.

Inside the pub, which has been completely redecorated, there is a new colour scheme.

Behind the scenes, new staff facilities have been added, including a staff room and changing facilities.

### THE OLD CINEMA, UNICORN HILL, REDDITCH, WORCESTERSHIRE, B97 4QR



**NEW**

## WETHERSPOON IS OPENING

**The Railway**  
113 Station Road,  
Rainham, Kent, ME8 7SF

TUESDAY 24 SEPTEMBER 2019

**The Charles Henry Roe**  
39/41 Aushorpe, Crossgates,  
Leeds, West Yorkshire, LS15 8BA

OPENING FEBRUARY 2020

**Keavan's Port Hotel**  
1-5 Camden Street Upper & 49-52  
Camden Street Lower, Dublin 2

OPENING JUNE 2020

Opening dates are subject to change.



# NEW LOOK

## Margate

### THE MECHANICAL ELEPHANT

The Mechanical Elephant, managed by Matthew Cole (centre), pictured with (left to right) shift manager Holly Young (Royal Victoria Pavilion, Ramsgate), team leader Louis Merry and shift manager Victoria Houghton, has undergone an extensive refurbishment and redecoration project.

The upstairs bar has been removed to create a larger customer area, with additional seating installed on the first floor, offering views over the beach.

The inside of the Margate pub, which first opened in May 2001, has been completely redecorated.

There is a new colour scheme and new lighting has been installed.

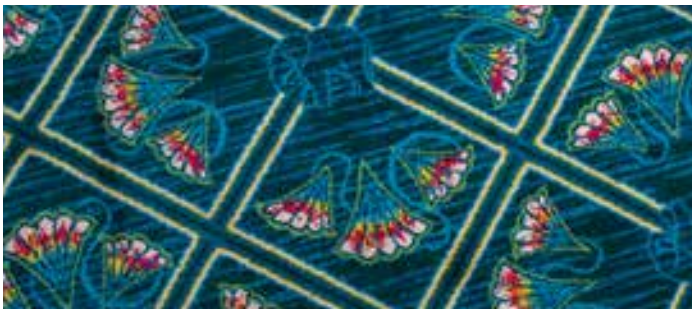
Additional artwork has also been created and is on display.

A new bespoke and unique carpet, reflecting the history of The Mechanical Elephant, has been made and fitted throughout the pub.

The ladies and gents' toilets have been completely refurbished and redecorated also, while, behind the scenes, brand-new staff facilities have been added.

Matthew said: "Wetherspoon has spent almost £500,000 on The Mechanical Elephant and we can now offer improved facilities for both customers and staff."

28-30 MARINE TERRACE, MARGATE, KENT, CT9 1XJ





# THE DAVIES DYNASTY CELEBRATES 60 YEARS

Regular customers Norman and Doreen Davies are pictured toasting a very special occasion at The Brocket Arms, in Wigan.

The couple, who were married at Sacred Heart Church, Springfield, Wigan (also pictured on their wedding day in June 1959), celebrated their 60th wedding anniversary at their favourite local Wetherspoon pub.

Shift manager Vickie Greenough, who has worked at The Brocket Arms for 14 years, said: "Norman and Doreen are a lovely couple and very well-known regulars at the pub. Norman is a real practical joker and hilarious.

"They meet up regularly with a group of friends for drinks at The Brocket Arms and have been customers here since the pub opened - 20 years ago."

Norman worked at Heinz, while Doreen was a dinner lady at St John Fisher High School, before they retired.

They now visit Wetherspoon pubs wherever they go.

The couple have four children, seven grandchildren and 11 great-grandchildren, who all helped them to celebrate their special day.



## IMPERIAL EDICT FROM RHS JUDGES



The Imperial provided the impressive venue for an annual event and visit, as judges from the Royal Horticultural Society (RHS) were welcomed to Exeter.

Pub manager Emma Gibson and her team at The Imperial hosted the Deputy Lord Mayor Cllr Yolanda Henson and other city councillors, together with local school children and volunteers, who welcomed two RHS judges to the town.

The visit and walkabout, which started at The Imperial, was part of the St David's Village Neighbourhood Partnership and RHS Britain in Bloom SW judging day.

The visitors, dignitaries and guests enjoyed refreshments at the pub, before the judging tour began.

Emma said: "We were thrilled to be chosen as the host venue for this year's judging day, which included our own gardens being inspected for the annual competition."

Christine Fraser, St David's Neighbourhood Partnership & RHS Britain in Bloom SW, said: "Thank you again to Emma and The Imperial for being our wow factor on the judging tour."

Emma is pictured (front, left) with visiting dignitaries and pupils from St David's Primary School, Exeter.





**NOW OPEN**

# DOUBLING DOWN IN IRELAND WITH OUR FIRST DUBLIN PUB



**P**ub manager **Filip Mordak (centre)** is pictured with members of his new team at **The Silver Penny**.

Previously pub manager at The Forty Foot, in Dún Laoghaire, Filip is now running the brand-new pub in Dublin's city centre.

Also pictured (left to right) are kitchen associate Kim Coyle, bar associates John Cullen, Felipe Santos and Sarah Dunne.

The company has spent €4 million developing the outlet, its first in Dublin's centre, on the site of a former bank and chapel, in Abbey Street Lower.

Two distinctive local landmarks, each with its own unique history and heritage, have been developed and restored to build the new pub.

The first building, an Italianate-style former bank, designed by architect Isaac Farrell, is remembered in the new pub's name and inspired by the first Irish coinage.

Originally opened in 1839, the elegant proportions of its classical façade and ornate stonework complement the adjacent former chapel, with its far simpler (but no less beautiful) exterior.

The new pub design complements the structure of both historic landmark buildings, as well as offering a contemporary, warm and vibrant pub atmosphere.

The pub has step-free access and a specially adapted accessible and ambulant toilet for customers with disabilities.

It features two bars, with the main bar at ground-floor level, serving an impressive two-storey space surrounded by a first-floor gallery, with a large roof light.

This area forms the main hub of the interior while a second, more intimate, bar is situated in an ornate former banqueting room upstairs.

It has high ceilings and period details, including a classically detailed entrance and marble fireplace.

A small external terrace links to the first-floor gallery, while, next door, accessed via a glazed link building, the former chapel has an opening glass roof to provide an outdoor dining space.

Manager Filip Mordak said: "I am thrilled to be the manager at our first pub in Dublin and confident that The Silver Penny will be a great addition to the city-centre community and vibrant social scene."

**12A/12C Abbey Street Lower, Dublin, County Dublin**

## KEAVAN'S PORT HOTEL, DUBLIN

Building work, together with conservation and renovation projects, continues to progress well at the site of Wetherspoon's new pub and hotel in Dublin.

The pub and hotel, to be named Keavan's Port Hotel, are expected to open in June 2020.

The company is investing €20 million developing the site of disused buildings in the city centre, transforming the properties into an 89-bedroom Wetherspoon hotel and pub, in Camden Street Upper & Lower.

It is the largest development Wetherspoon has undertaken in its 40-year history and, when it opens, will employ approximately 150 staff.









## ANDY ENGINEERS VISIT TO 50TH PUB ON 50TH BIRTHDAY



Customer Andy Graham marked a milestone birthday with a visit to a Wetherspoon pub.

That celebration pint (or two) with friends at The Nine Arches (Newton-le-Willows), also marked another milestone, Andy's 50th different Wetherspoon pub visited.

A CCTV technical support engineer, Andy said: "Being a big fan of your establishments, having visited a lot all over the country while away working, I decided to visit my 50th outlet for my 50th birthday."

Andy's local is The Ferry Boat (Runcorn), where he is a regular, and he has also visited several of our pubs in and around the area.

He added: "All of my visits are ticked off on the app – and I noticed that I was at 48, so had to squeeze in another one before my 50th."

"When I work away a lot, I enjoy a quiet pint at a Wetherspoon or pop in for my tea, and I plan to carry on after the 50."

## SMALL SCREEN BECKONS FOR PICTURE HOUSE PAIR



Customers Craig and Debbie Stephens (aka Z and Saffire) represented their local Wetherspoon pub, The Caley Picture House (Edinburgh), on a new television show.

The reality TV couple, based in Portobello (near Edinburgh), who also appeared in television competitions, including Britain's Got Talent, The X Factor and Coach Trip, took part in Al Murray's Great British Pub Quiz on Quest.

The pair, pictured right with Al Murray (centre) and fellow contestant David Ballantine, said: "We are massive Wetherspoon-lovers and visit many of the pubs around the UK, when we travel."

"It was fantastic to represent The Caley Picture House and Wetherspoon."

## BRIDGE HOUSE BUDDIES RAISE A GLASS TO TREVOR



Regular customers and members of the Beer from the Wood group marked the first anniversary since the death of a close friend – at The Bridge House, in Belfast.

Pictured (left to right) are Noni Nunez, Michael Steven, Mark Hutchinson and Susan Rivane, remembering Trevor Dickson from Belfast.

Mark said: "Trevor died suddenly in May 2018. I had known him for 30 years – and he was a regular customer at The Bridge House, enjoying a steak and a cider every Friday."

"Wetherspoon's pubs are one of the only places in the Province to serve Strongbow Original cider, Trevor's favourite (and only) drink."

"We wanted to remember him on the anniversary by enjoying a pint of Strongbow together, at The Bridge House, and aim to celebrate his life in this way every year."



# THE CRAFT REVOLUTION – NOW, IT'S GOING SOFT

**Soda pop comes of age as new breed of creators makes use of real ingredients**

**T**here is a new craft revolution afoot at Wetherspoon... and it contains no beer or alcohol.

Craft soft drinks are transforming the soft drinks market, as soda pop comes of age and becomes a real grown-up drink alternative.

However, there is nothing 'soft' about our two NEW craft soft cans, now being served at Wetherspoon.

With one in five customers now opting for healthier, great-tasting real soda options, we are offering two cool craft drink brands.

**Can**

Dalston's Fizzy Rhubarb and Gunna Muscovite Lemonade & Mint, both served in a can, are the NEW choices in our craft soft drinks range.

Dalston's sodas go back to basics, putting real ingredients back at the heart of soft drinks.

Containing nothing artificial and one-third less sugar than mainstream brands, Dalston's delivers that authentic, fruity taste which a real soft drink should.

Dalston's Fizzy Rhubarb is a velvety rhubarb soda, made with bright red 'blush' rhubarb juice, from rhubarb grown in Herefordshire.

The company was set up by Duncan O'Brien in 2012 in an east London nightclub kitchen.

**Blending**

Formerly a chef on the Orient Express, he began blending, mashing and infusing the first drinks by hand, using ingredients sourced from local markets.

Every bottle was made by hand and delivered to coffee shops, bars and restaurants by bike!

As demand grew, the company moved to larger premises in 2016, when co-founder Dan Broughton, together with industry pro-turned-investor Giles Brook, helped to take Dalston's forward, now supplying retailers nationwide and overseas.

With a motto of 'real fruit, nothing weird', Dalston's has stayed true to its roots, the soda-making process and the integrity of its product.

Gunna Muscovite is a sparkling blend of natural lemon and mint flavours.

**Moscow**

This 'ludicrously luscious zest monster' was inspired by a real lemonade recipe, popular in Moscow.

This cunningly combines fresh lemon, mint and a twist of ginger to create a unique flavour.

Gunna Drinks 'canifesto' is battling the bland and creating craft soft drinks with uncompromising character and style, made with more natural ingredients, lower sugar and bursting with flavour.

Gunna felt that soft drinks had lost their pizzazz, so is on a mission to bring it back.

Its innovative, award-winning range of craft soft drinks – including Gunna Muscovite Lemonade & Mint – contains less than five per cent sugar, no artificial colours, flavours or preservatives and is made right here in the UK.

Join the real fruit revolution and try one of our NEW craft soft cans, which sit alongside our range of more than 15 other options. These include fruit juices; J2O; Monster Energy, Mango Loco or Ultra; Old Jamaica ginger beer; Pepsi range; R White's lemonade or raspberry lemonade; Remedy Kombucha, cherry plum or ginger lemon; Sanpellegrino, blood orange or lemon; Strathmore spring water.

These craft soft drinks are part of the 'includes a drink' meal-deal range.



Part of the **INCLUDES A DRINK** meal-deal range

TAX EQUALITY DAY  
THURSDAY 19 SEPT

# TAX EQUALITY DAY – ENJOY THE CHANGE

Prices slashed by 7.5 per cent for 24 hours  
to highlight VAT unfairness



Customers Robert Morton, Morris Sheenhan and Roy Fitzsimmons (left to right) enjoy a drink at The Tuesday Bell (Lisburn) on Tax Equality Day 2018

Wetherspoon's pubs will be cutting the price of all food and drink by 7.5 per cent on Thursday 19 September.

The company's pubs in England, Wales, Scotland and Northern Ireland are hosting a Tax Equality Day, aimed at highlighting the benefit of a VAT reduction in the hospitality industry.

Prices at each of the company's pubs (not including those in the Republic of Ireland) will be reduced for one day only.

So, for example, the total price of a meal and drink, on the day, will be reduced from £10 to £9.25.

In Scotland, prices will be reduced on all food, soft drinks, non-alcoholic drinks and hot drinks.

At present, all food and drink in pubs is subject to 20 per cent VAT, compared with supermarkets which benefit from zero-rate VAT on all food.

As a result, supermarkets are able to use that saving to sell alcohol at a discounted price.

Wetherspoon's founder and chairman, Tim Martin, said: "Pubs suffer a huge disadvantage, paying about 16 pence in business rates per pint versus about two pence for supermarkets.

"In addition, there is a huge VAT inequality and unfairness.

"A reduction in the level of VAT, on a long-term basis, will create a level playing field and generate growth and jobs in the important leisure and hospitality sector and help the high street, of which pubs form an integral part.

"Customers coming to our pubs on Thursday 19 September will find that the price of their food and drinks is lower than normal.

"We are keen to highlight the amount customers could save, if VAT in pubs were lowered permanently.

"We're aiming to make it the busiest day of the entire year in our pubs."

UK Hospitality's chief executive, Kate Nicholls, said: "Tax Equality Day is a great way to highlight just how hospitality businesses are disproportionately hit by VAT.

"Pubs are paying around one-third of their turnover in tax, which seriously restricts their ability to invest in their venues and staff and increases prices for customers.

"A cut in the rate of VAT for the hospitality sector could help to address this unfairness and allow pubs and bars to invest in their businesses and staff members, while providing even greater choice for customers."



# MARATHONER ALAN MAKES AN ENTRY IN LEDGER



A visit to a specific London pub signalled two ambitions being fulfilled for one Wetherspoon customer.

Alan Ledger, who lives in Devon, had always wanted to visit The Ledger Building, in London's Docklands, for fairly obvious reasons.

His weekend visit to the capital, which also marked his 40th birthday, was in order to run in the London Marathon... another personal ambition.

He said: "I was lucky enough to have my name picked out of the hat, at Tiverton Harriers – my running club's ballot for a place in the London Marathon.

"I have also always wanted to visit the pub with which I share a name.

"Unlike many people celebrating their birthday, not a drop of alcohol passed my lips (in preparation for the race the next day) at The Ledger Building.

"However, I did work my way through as many pasta dishes from the menu as possible, for 'carbo-load' for the next morning!"

Alan is pictured with his family, wife Zoe and daughters Imogen and Lucy, outside the pub during his visit.

## PIMM'S BUS IS JUST THE TICKET

The iconic Pimm's bus was back at The Imperial, following its success last August bank holiday weekend.

On this occasion, customers visiting our pub in Exeter were able to enjoy an early summer cocktail during the May holiday weekend.

The four-day event saw the converted London Routemaster bus serving the classic Pimm's cocktail in the pub's beer garden.

Pub manager Emma Gibson, pictured (front right) with duty manager Jon Wort (left) and deputy manager Craig Wilson-Hole, together with staff members on the bus, said: "The Pimm's bus visit last summer was such a huge hit with our regular customers and visitors alike, so we were thrilled to have it back for the May bank holiday weekend.

"Pimm's is such a popular cocktail, enjoyed all year round, and this was a lovely way to mark the eagerly awaited great British summer."







FIND MORE PUB HISTORIES AND PHOTOGRAPHS ONLINE  
[www.jdwetherspoon.com/pub-histories](http://www.jdwetherspoon.com/pub-histories)

# THE OLD CHAPEL IN DARWEN – ANSWERING PRAYERS SINCE 1866

**Imposing town building and long-time Methodist church was converted into a pub by Wetherspoon in 2014**

**D**escribed as the finest building in Darwen, this former Wesleyan Methodist chapel first opened its doors on 30 March 1866.

The Wesleyan Methodist church was formed in the 18th century, from religious societies founded by John Wesley and his preachers – with Methodism taking root in Darwen in around 1785.

The Wesleyans opened a room in the Lancashire town in 1788 and built a chapel in Back Lane in 1791; that was replaced by Centenary Chapel in 1839, before this Wesley Chapel, in Railway Road, was opened.

This chapel was designed in the classical Corinthian style by Manchester architect Edward Bates, with its pillars and pediments, and built during 1864–66.

## Textile

According to the local borough council, 'E Bates of Manchester' was also the architect of the nearby India Mill – 'possibly the most important textile building of northeast Lancashire' and now a business centre.

India Mill's square, 279-foot-high, Italianate-style chimney was, when built, the tallest and most expensive in the country, towering over the town of Darwen. The imposing nature of the building aptly demonstrates the historical dominance which it enjoyed over the town and the region's textile industry.

The chapel building, now grade II listed, and the Wetherspoon pub – The Old Chapel – had been used as a supermarket in more recent years, since 1969, when the disused premises was bought by F&AE Lodge (of Huddersfield) for £14,500.





It was subsequently A&M Bargains, possibly the most striking premises in the UK for a discount store, trading for 14 years, before Wetherspoon converted it into the stunning pub it is today.

It opened during January 2014 at a cost of £1.57 million.

Historic England describes the building's exterior as: 'Freestone, hipped slate roof with two chimneys in rear wall. Two storeys, in classical style, with first-floor band.

'West façade and first bay of return walls have giant Corinthian pilasters bearing a deep entablature, with dentilled and modillioned cornice.'

#### Columns

'Centre of façade has applied portico with pediment carried by giant Corinthian attached columns, distyle in antis enclosing a first-floor Venetian window. Carving in pediment includes banner lettered AD 1865.'

Inside the pub, unmistakable as you walk through the doors, there is a spectacular central feature staircase leading up to a first-floor balcony/mezzanine seating area and a view of the impressive original features.

In recent years, this interior balcony floor was infilled, but Wetherspoon gained Listed Building consent to open up the vast two-storey-height space, as it would have looked back in the late 1800s when a practising church.

Its elevated position on the hilltop, over the town centre, gives the building great status, and that scale has been used to enhance the interior, with double-height panelling and a beautifully restored original ceiling.

In the restoration project, the impressive 11m-high ceiling was exposed for customers to see and enjoy the space, as originally intended.



## THE OLD CHAPEL | DARWEN

### Corinthian

Traditional panelling and interior Corinthian detailing, as well as the original decorative ceiling and stained-glass windows, have all been retained.

The panelling's ecclesiastic reference is that it gains complexity as it gets higher and closer to the heavens.

The stunning interior of this Wesleyan chapel was the inspiration for the design you see today.

Many of the themes of the church are referred to in the pub's interior design and echo back to the building's life as a place of worship.

The shapes and colours of the stained-glass windows are reflected in the pub's carpet and fabrics.

The light fittings enhance the vast spaces – and the lobby is referenced to a rood screen which would typically separate the choir stalls from the main area.

The local heritage is replicated in the sculptures and artwork, promoting an historical sense of community.

Commissioned artwork includes a sculpture and rugs, showing maps of the old areas, entitled 'Darreners', designed by artist Flo Fozard.

● **Railway Road, Darwen, Lancashire, BB3 2RJ**





# RAIL MOGUL'S LONG GONE, BUT HIS NAME REMAINS

**Victorian track titan Samuel Peto funded the creation of a chapel in Folkestone which is now a hostelry, so our pub histories series reveals**

**O**ur online pub histories series continues to prove a hugely popular source of historical information since its launch at the end of 2016.

Initially showcasing just a handful of our pubs, in major UK city centres, including Glasgow, Cardiff, Manchester, Liverpool, Leeds and Sheffield, our website history catalogue has now grown to encompass more than 750 of our premises.

Wetherspoon takes immense pride in the restoration and refurbishment of some wonderful and, in several cases, unique buildings, to create our pubs – and our pub histories series has uncovered some interesting discoveries.

### Photographs

The online historical information, detailing the story of our pubs, includes numerous images of the artwork on display and old photographs, as well as photos of the interior, exterior and features of each building.

In this pub histories spotlight, a new and regular Wetherspoon News feature, we focus on The Samuel Peto, in Folkestone, Kent.

The pub, which opened in April 1998, is housed in a former Baptist chapel. The foundation stone of the building was laid on 4 August 1874. More than a century later, in 1987, Baptist worship there came to an end, when the building was sold.

The pub histories reveal:

The new Salem Chapel was funded largely by a loan from Samuel (later Sir Samuel) Morton Peto.

### Railway

A Baptist himself, Peto was one of the great railway contractors of the Victorian age, responsible for laying around 750 miles of track in England and more than 2,300 miles globally.

Peto's company also built Nelson's Column, in London.

The man himself served as an MP for more than 20 years, resigning his seat in 1866, having been declared technically insolvent, although he was owed more than £1 million in unpaid debts.

On display in the pub:

A plaque in memory of Reverend William Sampson, which reads:

'In affectionate memory of the Rev William Sampson.

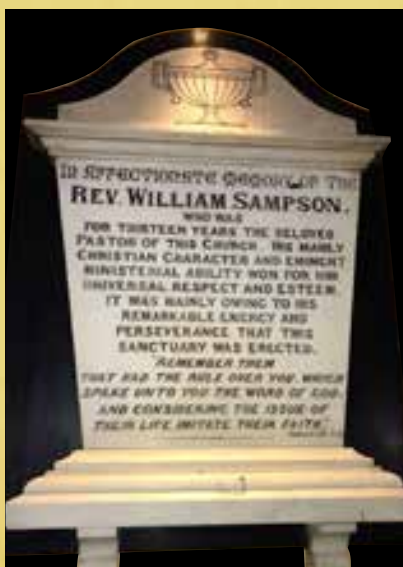
'Who was for thirteen years the beloved pastor of this church. His manly Christian character and eminent ministerial ability won for him universal respect and esteem. It was mainly owing to his remarkable energy and perseverance that this sanctuary was erected.

'Remember them that had the rule over you, which spake unto you the word of God: and considering the issue of their life imitate their faith. Hebrews XIII 7.8.'

### Prosperity

Among the photographs and text, also on display, are those featuring Charles Dickens 'who visited Folkestone with great regularity during the 1840s and 50s, and wrote about it often', the author HG Wells 'who lived at Sandgate on the coast to the west of Folkestone' and William Cubbitt who 'probably did more to modernise Folkestone and bring prosperity to the town than any other person in the 19th century'.

**23 RENDEZVOUS STREET, BAPTIST GALLERIES, FOLKESTONE, KENT, CT20 1EY**



**FIND MORE PUB HISTORIES AND PHOTOGRAPHS ONLINE**  
[www.jdwetherspoon.com/pub-histories](http://www.jdwetherspoon.com/pub-histories)



# REPLICA OF D-DAY VESSEL MAKES A SPLASH IN ALLOA



The Bobbing John was the proud temporary home for a piece of Alloa's D-Day history, marking the 75th anniversary commemorations of the World War II Normandy landings.

A stunning scale model replica of a landing craft, tank (LCT) Mark 4, hand made by local man Jimmy Wright, was on display at our pub in Alloa.

Around 130 of the tank landing vessels, for Operation Neptune (D-Day), were refitted at Alloa's McLeod & Sons shipyard, where Jimmy worked as a welder.

He had started as a 14-year-old apprentice at the local shipyard where the docks have long since gone, and was around 18 when the Allied Forces landed on the Normandy beaches, on the morning of 6 June 1944.

Jimmy, 93, was in hospital when his landing craft model went on display at our pub and, sadly, passed away on 7 June – a day after the D-Day 75th anniversary.

The organisers are looking for a permanent home, in Alloa, for the display.

Meanwhile, pub manager Sarah Hill and her team were delighted and proud to provide a temporary space for people to see Jimmy's amazing work.

Sarah said: "I was more than happy to host the display; it is a very impressive model. I had never seen anything like it before."

"Alloa's ship-building role during the war isn't that well known outside of the town, but this has created a lot of interest for local people and visitors alike."

"It is so sad that Jimmy was unable to see his model on display."

"He will be fondly remembered by all of his fellow veterans at our weekly Saturday morning breakfast club at the pub."

Local residents and pub regulars Martin Cook (left) and Cameron Little are pictured above.

## KEEPING IT REAL, WITH SIBA'S HELP

Wetherspoon strives to serve customers the perfect pint of real ale at all times.

As well as its own checks, the pubs also receive independent assessments from Cask Marque ([www.cask-marque.co.uk](http://www.cask-marque.co.uk)).

Now, it has added a further quality-control system, under the auspices of SIBA (Society of Independent Brewers).

The new quality-control system, called the 'SIBA Food Safety and Quality Standard', is administered by SIBA, the trade association which represents independent craft brewers in the UK.

Any brewery supplying real ale to Wetherspoon must have the quality standard in place or an equivalent accreditation of at least equal weight.

SIBA national chairman Ian Fozard said: "Real ale is unique to the UK and a huge part of our cultural heritage."

"It is great to see Wetherspoon putting quality first and adopting SIBA's accreditation as its minimum standard."

"Great-tasting real ale starts in the brewery and finishes at the bar – and it is vitally important that proper quality control be in place, alongside the extensive cellar and bar training which Wetherspoon already carries out."

Wetherspoon's chief executive, John Hutson, said: "The quality of the beer we serve in our pubs is of the utmost importance to us."

"Our pubs receive checks from Cask Marque to ensure this is the case – and that will continue."

"The addition of SIBA's quality-control system further highlights our commitment to the real ale served in our pubs."



## WITH DIPLOMAS OR DEGREES 94 STAFF QUALIFY FOR THE BAR

We are proud to congratulate an impressive tally of 94 Wetherspoon employees who have graduated this year.

For the first time, during 2018/19, two different courses were followed at Leeds Beckett University.

A total of 78 people gained a professional diploma in leisure retail management, together with 16 of our pub- and head office-based employees, for the first time, gaining a BA (Hons) degree in business management in practice.

The diploma students worked hard over 12–18 months to gain their qualification, studying various topics and being assessed on their final business plan.

A total of 361 employees has now completed the diploma with Leeds Beckett University since we launched the partnership in 2009.

Graduates have the opportunity to 'top up' their diploma and study for the BA (Hons) degree in business management in practice.

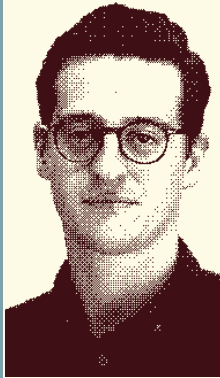
Our first cohort of 16 degree apprentices graduated after studying alongside their job for the past 18 months.

Eight of those graduates have also already achieved their apprenticeship award from the Chartered Management Institute (CMI) and have gained chartered manager status.

Wetherspoon's senior recruitment & qualifications manager, Katy Wade, said: "We're extremely proud of all of the hard work our students put into their studies, as well as continuing with their day-to-day job role.

"We look forward to seeing their continued professional development and the contributions they continue to make to the successful operation of Wetherspoon."





Neil Walker,  
head of PR & marketing,  
Society of Independent  
Brewers

# WINTER IS COMING, BUT NEVER FEAR

## Arm yourself with a flagon of a seasonal British beer to get through the colder months, writes Neil Walker

**B**ritish beer is uniquely seasonal, with skilled brewers timing their brews to ensure that the right styles of beer are heading to pubs' cellars when drinkers are most likely to be craving them.

This has been the case for hundreds of years and is something which you can still see happen in Wetherspoon today, with modern craft brewers bringing us seasonal brews throughout the year.

During the spring and summer, you can expect to see golden ales, sometimes called summer ales, or light, hoppy pale ales and session IPAs, which perfectly suit drinking in warmer weather.

In winter, independent craft brewers will start to produce more richly flavoured, often stronger, beers – ranging from glowing amber old ales and winter warmers to roasted, smoothly drinkable porters and stouts.

Here's my run-down of the best British cask beers to try this autumn-winter.

### Strong ales and bitters

The rich, nutty flavours of British strong ales make them the perfect beer for autumnal drinking or when you're looking for something to bridge the gap between the light beers best enjoyed in summer to the darker, fuller-flavoured beers designed for sipping by the fire in winter.

A personal favourite and a regular on Wetherspoon's bars is Riggwelter by Blacksheep Brewery (5.9% ABV).

For me, this strong, dark Yorkshire ale tastes like liquid digestive biscuits, with a fruity, bittersweet finish, making it very moreish for its strength.

If you're looking for something with all of that autumnal flavour at a lower strength, then Lord Marples by Thornbridge Brewery fits the bill perfectly. At just 4.0% ABV, the flavours start off with smooth caramel and honey, before that signature Thornbridge dry finish, supplied by the expert use of traditional British hops.



**This strong, dark Yorkshire ale tastes like liquid digestive biscuits**



### Porters and stouts

Porters and stouts are very similar beers, both very dark, often black in colour and with flavours of dark chocolate, coffee and roasted malt – although, as a loose rule, porters tend to be a touch lighter in body and stouts tend to have a stronger, more intensely roasted flavour.

That said, one of my favourite porters is pretty punchy in terms of flavour and alcohol – the fantastic Elland 1872 Porter (6.5% ABV) – it's a rich, complex, dark ruby porter which tastes of coffee and bitter chocolate.

Ask the barman to serve this one through a sparkler, to give the beer a smooth, creamy head – then, sit back and enjoy.

Stouts are also great when made with real coffee and chocolate in the brew, as the aromas marry perfectly with the flavours already created by the dark, roasted malts used in these styles of beer.

A great one to look out for is Londinium by Rooster's Brewery (5.5% ABV) – it makes use of Taylors of Harrogate's specialty roast coffee to deliver a real espresso kick in this delicious flavoured beer.

### Old ales and winter warmers

British old ales, sometimes called winter warmers, often aren't as high in ABV as you might expect, with many great examples packing bags of rich, fruity malt flavour into a beer which is relatively mid strength.

Long Man Brewery's Old Man Original Old Ale, at 4.3% ABV, is a great example – delicious soft malt notes of coffee and chocolate combine with a pleasant light hoppiness to create a rich, full-tasting old ale.

Chiltern Brewery's 300 Old Ale, at 4.9% ABV, pushes the strength up a little bit, without being excessive, and is a robust, full-flavoured, dark old ale with real depth of flavour and a long finish.

The brewery describes it as 'satisfyingly dark, but not impenetrable, with good body and a long, pleasing finish'... and I would have to agree.

### Barley wines and strong old ales

These are the big brothers of British beer.

High in alcohol and impressively flavoured, through a combination of speciality malts and often all-British hops, you can expect smooth bittersweet burnt toffee and spiced mince-pie-like fruit flavours.

Lacons Audit Ale (8.0% ABV) is a dark copper beer and a classic British barley wine in terms of its flavour – full of berry fruit and spice, with a smooth and sweet finish.

A personal favourite of mine is the Royal Sovereign Barley Wine by Cullercoats Brewery.

Clocking in at a punchy 11.0% ABV, it's a beer designed to be sipped, yet is surprisingly smooth and easy drinking, in its own way!

For me, the flavour is all about dark stewed fruits – think fig, raisins and plum – backed up by warming alcohol and a light, semi-dry finish.

A fitting beer to finish on, just as it is, itself, a perfect beer for you to finish on!



**What is the Society of Independent Brewers?** This is the trade association for UK craft brewers and acts as the voice of British brewing, campaigning for a better deal for beer and brewers, while representing over 835 brewers across the UK. To find out more about its 'assured independent British craft brewer' initiative: [www.indiecraftbrewers.co.uk](http://www.indiecraftbrewers.co.uk)



# CHAMPION STAFF SWING IN TO HELP IAIN THROW HAMMER



The Hope & Champion hosted a fundraising event, with a cake sale, glitter face art and lots of fun, in support of a staff member.

Staff at the pub in Beaconsfield raised £1,000 to help kitchen associate Iain Botting (pictured right) to take part in July's European Deaf Athletics Championship.

Iain was throwing the hammer for Great Britain – at the games being held in Germany.

The fundraiser, which included a 'bikeathon', saw the team complete 600 miles on an exercise bike.

That is the equivalent distance between Beaconsfield and Berlin, where Iain was competing.

Shift manager Danielle Vanstone-Healy said: "Iain started training at the age of 13 and now trains five days per week, as well as his full-time work in the kitchen.

"Unfortunately, there was no funding available to get Iain to the event.

"He is our valued friend and colleague, so we decided to raise funds to get him to Germany."

## NOT THE RETIRING TYPE - JEAN, 85

Kitchen associate Jean Oliver celebrated a special birthday in August with her colleagues at The Surrey Docks, when she turned 85 years young!

Jean has worked at the pub in Rotherhithe since it opened more than 22 years ago, along with fellow long-serving staff member – kitchen shift leader Pauline Curtis.

The pair (both pictured) met back in 1997, on the first day of training, and have become great friends.

At 85, Jean is one of Wetherspoon's oldest employees. Her role is part time, helping out in the kitchen, with two evening shifts and two weekend lunchtime shifts – and she clearly loves her job.

She said: "I wouldn't have stopped here, if I didn't enjoy my job."

Originally from Old Kent Road, Jean moved to Rotherhithe at the age of 11 and has remained ever since.

She previously spent 36 years working for the home help service, in Southwark, before applying for a job at the pub, after she had lost her husband Ted and also had treatment for mouth cancer.

Jean recalled: "I was only 63 at the time and was in a real black hole. You could say that this job saved my life... really.

"We have a good team here, all young people, and they respect me, which is lovely."

Pub manager Kylee Garwood said: "Jean is a well-loved and valuable team member; it was great to have everyone together to help in celebrating her special birthday."



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**I**t is 21 years since we opened the doors of our first hotel in 1998, at Shrewsbury, Shropshire.

In more than two decades since, at The Shrewsbury Hotel and at all of our hotels, the motto remains the same: quality accommodation at great prices.

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Every hotel is also attached to a Wetherspoon pub, serving breakfast, lunch and dinner, including our excellent club deals, as well as our range of hot, soft and alcoholic drinks, all conveniently located for hotel guests to enjoy during their stay with us.

To date, our 58 hotels across England, Scotland, Wales and the Republic of Ireland offer a combined 1,239 rooms.

From Cornwall to Cumbria, there are 45 hotels throughout England; from the Highlands to the Scottish Borders, Scotland offers seven places to stay; there is a warm Welsh welcome in our five hotels in Wales; in the Republic of Ireland, you can sleep soundly in Swords.

Each of our hotel rooms features an en suite bathroom, complimentary tea- and coffee-making facilities, hair dryer, flat-screen television with Freeview TV (Saorview Freesat TV in Ireland) and unlimited free Wi-Fi, as well as digital air-conditioning and temperature control.

The hotels all offer a 24-hour reception service – and our rooms can accommodate a mixture of double, twin and family occupancy, many being interconnecting, and there are also accessible bedrooms, with wet-room facilities, suitable for people with disabilities.

Selected hotels offer meeting and conference rooms, step-free access and car-parking facilities – visit the hotel's web page for more information.

● **For all hotel bookings, please visit the Wetherspoon website ([jdwetherspoon.com](http://jdwetherspoon.com)), offering our best rates\* for customers, or use our app to link to our mobile site to book a hotel visit.**

\*Price shown is per room, per night, on a Sunday, and is subject to change. \*Non-refundable advanced purchase rates, available to book direct via telephone and our website.



**The Greenwood Hotel, Northolt, London**



# England

## THE GREENWOOD HOTEL

674 WHITTON AVENUE WEST, NORTHOLT, LONDON, UB5 4LA

Located in the Wood End area of Northolt, a residential area in the London borough of Ealing, this was the first Wetherspoon hotel to open inside the M25, in July 2016.

Housed in a stunning grade II listed building, this 12-bedroom en suite accommodation is set on the first floor above the pub and is perfect for families, leisure or business, offering one family suite, four twin and seven double rooms.

The building is a fine example of 'the improved inter-war years public house'.

It was originally built by Courage & Co, in the late 1930s, to serve the fast-growing suburb of Northolt.

Many of the stylish original features, which have survived intact, have been preserved and retained.

Direct rail links from nearby Northolt Park station provide access to Wembley Central in 10 minutes and Marylebone (central London) within 20 minutes, making it a convenient location for guests wanting to explore London or attending events at Wembley Stadium/Arena.

It is also a 20-minute drive (approximately) from Heathrow Airport.



# Scotland

## JOLLY'S HOTEL

43A GRAY STREET, BROUGHTY FERRY, DUNDEE CITY, DD5 2BJ

Opened as a Wetherspoon pub and hotel in April 2014, this is a long-time feature of Broughty Ferry and a well-known hotel, situated at the town's heart. It sits little more than 100 metres from the north shore of the Tay estuary.

It was named after its owner, John Jolly.

He is first recorded in the Dundee Post Office Directory for 1850/1, in which he is described as a 'spirit dealer' in Gray Street.

Jolly was then 50 years old. Jolly's Hotel is first mentioned by name in the 1861 directory with John Jolly the proprietor until 1871.

The hotel, set over two floors, has 25 bedrooms, including one single, two twin and one interconnecting family room, as well as two offering access for guests with disabilities.

Broughty Ferry is an historic seaside town – known as 'the jewel in Dundee's crown' – a perfect mix of history, hospitality, shopping and leisure.

It is located just four miles to the east of Dundee's city centre, including the new V&A Museum, and just a stone's throw from Carnoustie and St Andrews.





## Wales

### THE WYNDHAM ARMS HOTEL

DUNRAVEN PLACE, BRIDGEND, CF31 1JE

This hotel offers 26 individual bedrooms, from single to family rooms, and marked its 20th birthday earlier this year.

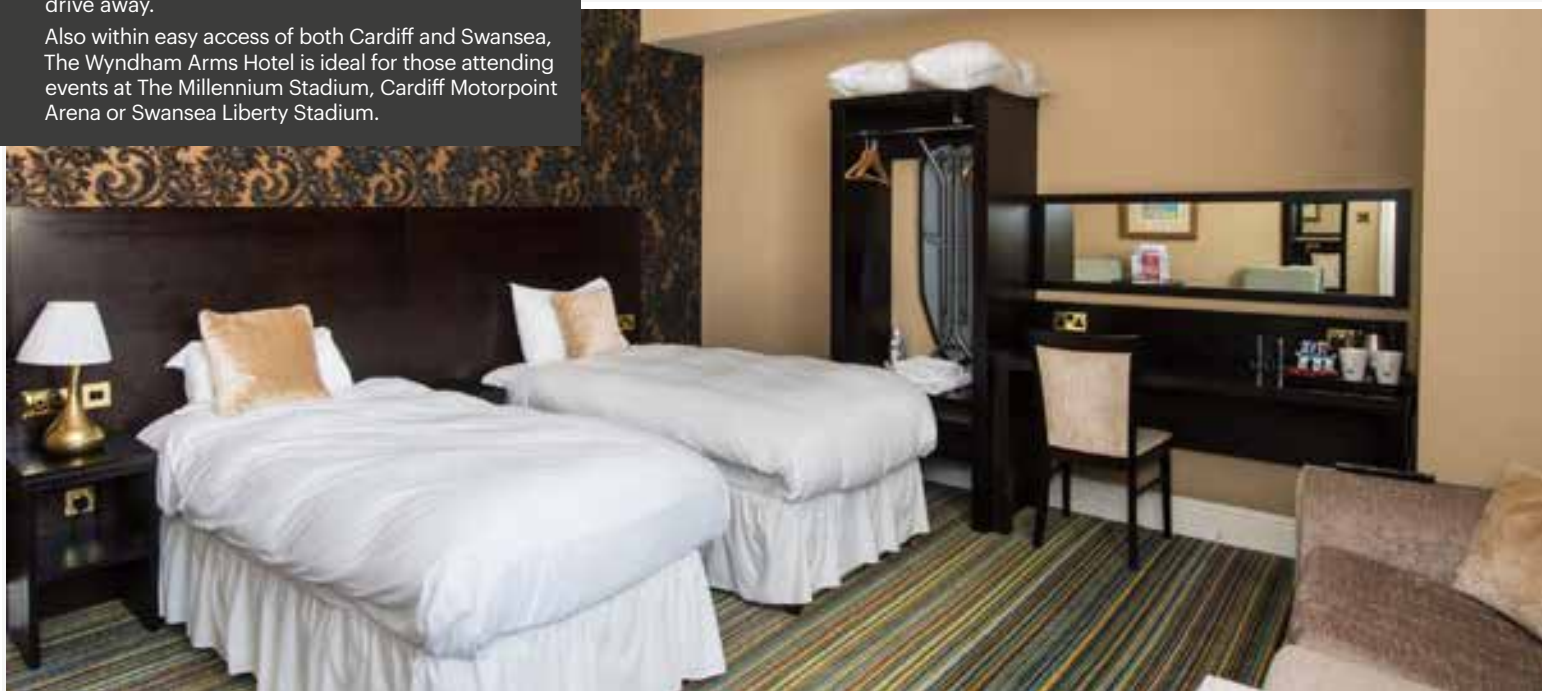
It underwent extensive refurbishment in 2014 and continues to win praise and prizes for its service and accommodation.

Originally the Wyndham Arms of 1792, named after a centuries-old local family, connected with the Bridgend area for many years, the building incorporates part of a structure previously on the site.

A section of the building was formerly used as a courthouse and a jail.

Ideally located in the centre of Bridgend town centre, the hotel is perfect for both leisure and business, and the area is famous for the Bridgend Designer Outlet, Glamorgan Heritage Coast and some stunning beaches nearby or just a short drive away.

Also within easy access of both Cardiff and Swansea, The Wyndham Arms Hotel is ideal for those attending events at The Millennium Stadium, Cardiff Motorpoint Arena or Swansea Liberty Stadium.



## Republic of Ireland

### KEAVAN'S PORT HOTEL

(opening early 2020)

1-5 CAMDEN STREET UPPER AND 49-52 CAMDEN STREET LOWER, DUBLIN 2

At the beginning of 2020, Wetherspoon is set to open its biggest hotel so far, in Dublin, called Keavan's Port Hotel. In a series of old maps and records, dating from 1673, the original name of Camden Street Upper and Camden Street Lower is Keavans Port.

The development on the site of disused and derelict buildings, in Camden Street Upper/Lower, in Dublin's city centre, will incorporate a pub and an 89-bedroom hotel, including bedrooms designed especially for guests with disabilities.

Several historical aspects of the old buildings will be retained and restored, including the circular stained-glass window, crafted by Earley & Company (church decorators, stained-glass manufacturers and stone carvers) which was based at the site.

Part of the terrace was also a convent of the Little Sisters of Assumption - from 1890 until the 1940s. Their former chapel will also be preserved and form part of the new pub and hotel.



Artist's impression.



# WED-ERSPOON: PUB SAVES MARK AND MIRI'S NUPTIALS

If it weren't for Wetherspoon, one recently married couple may not have even been able to tie the knot.

Mark and Miri Finch (pictured) describe the company as playing a 'pivotal and probably unique role' in their relationship.

Miri explained: "We had our first official date at Wetherspoons, central Manchester, then enjoyed many subsequent meals and drinks in Wetherspoon pubs throughout the northwest and West Midlands.

"These included The Reginald Mitchell (Hanley), The Picture House (Stafford) and The Sedge Lynn (Chorlton-cum-Hardy), before the proposal at The Moon Under Water (Manchester)."

Mark and Miri were married several months later, at Newcastle-under-Lyme register office, which just happens to be next door to a Wetherspoon pub, The Arnold Machin.

Miri continued: "We wanted a quiet ceremony, so didn't have any guests, and were under the impression that the register office would provide witnesses which, on arrival, wasn't the case.

"Initially alarmed and wondering what we could do, we wondered whether Wetherspoon could continue its central role in our relationship, to date, and enable us to get married.

"We ventured into The Arnold Machin and, on the third attempt (others apologetically declining, owing to appointments), we found two customers who said that they would be delighted to help.

"With the dutiful assistance of Wetherspoon regulars Alan and Ellis, we were able to get married.

"We then spent our honeymoon at The Shrewsbury Hotel, Wetherspoon's hotel in Shrewsbury (where else?) which was customarily delightful."

Miri concluded: "We would like to thank Wetherspoon profusely for its services over the years, as we literally would not be where we are without you!"

Congratulations to Mark and Miri - from all at Wetherspoon.



## CLIFFHANGER ENDING TO 1,000-MILE BIKE RIDE

Tom Barlow has completed a gruelling cycle challenge, raising £1,350 for CLIC Sargent.

Tom, who is a bar shift leader at Waterend Barn (St Albans), cycled 1,000 miles from Land's End to John o' Groats in 13 days.

He was supported en route by his dad, Michael, a Wetherspoon pub manager before his retirement.

Tom, 23, said: "I had never done anything like this before and don't think I want to ever go near a bike again! I almost threw it off the cliff at John o' Groats."

A puncture, just four hours into the ride, didn't help Tom to get off to the best of starts, and the longest stretch, of 101 miles from Carlisle to Glasgow, was the toughest day.

However, Tom is understandably proud (and so he should be) of his achievement and enjoyed the two weeks spent with his dad.

He had also never been to Scotland and admits that the views in the Highlands were a particular highlight.

He said: "We met a lot of great people who sponsored us along the way, and I wouldn't have been able to do it without my dad. Seeing his smiling face every four or five miles was just brilliant."

Always up for a new challenge to keep him motivated, Tom plans to take part in a charity boxing match for his next fundraising event - with the London Marathon also on his to-do list.

● Please turn to pages 84 to 89 for more CLIC Sargent fundraising stories



Wetherspoon News aims to present both sides of the argument in respect of the EU. In the following pages, we present articles which support Brexit and which support Remain.

Democracy is built on a foundation of ideas and debate.

## MARTIN VANDER WEYER

The Spectator business editor

*Tim says:* “Mr Vander Weyer, as with many Oxbridge Remainers, makes the false presumption that ANY deal is better than a deal. In the last sentence below, he says: ‘I’m praying for a deal and a sterling bounce.’ As a matter of logic and common sense, the benefits of a transaction depend on the terms of a deal... Vander Weyer has lost all objectivity in this area.”

# “ SHOULD WE BE SAD OR HAPPY THAT THE POUND HAS BUCKLED? ”

A wave to the FT team whose weekend feature on how the pound has been hit by fears of no deal began with this arresting sentence: ‘Sterling has finally buckled.’ I almost spilled my café crème as I read that in a sunlit French square and contemplated JP Morgan’s ‘conservative’ forecast of a \$1.15 no-deal exchange rate, with a possible further 10 per cent fall beyond that, to compare with \$1.50 before the referendum and ‘purchasing power parity’ (per UBS) of \$1.57. As for the euro, more in a moment — but we’re already only a whisker from pound-euro parity.

Should we be upset by this decline of a national symbol whose name, sterling, also means ‘excellent or valuable’? Or should we accept a slide to lows rarely seen since the 1970s as a price worth paying to extract ourselves from Europe’s grip?

There is, after all, an argument (advocated by the free-thinking tycoon John Mills, for one) that a radically devalued pound is the key to future prosperity, because it will ‘unleash’ export manufacturers and wipe out our longstanding trade deficit; it might bring inflation too, as import prices soar, but the Bank of England has the tools to deal with that.

Or does it? Suppose the Bank feels the need, in response to a no-deal shock, to cut rates and even resort to quantitative easing (both inflationary) rather than raising rates to quell inflation? Suppose exporters are so impeded by customs chaos that they can’t sell more stuff abroad at any price? Suppose all we get are waves of speculators thrashing sterling and an invasion of bargain-hunting US investors — as seems to have begun with Advent’s bid for the Cobham aerospace group?

Downing Street will no doubt tell us a cheap-as-chips pound offers extra ‘turboboost’ alongside Boris’s spending bonanza. In truth it’s another unquantifiable risk in a strategy of breathtakingly high-risk brinkmanship. Yes, it’s possible we’ll come out the other side richer, happier and more admired in the world, but would you bet big on it? I’m praying for a deal and a sterling bounce.

**By Martin Vander Weyer**  
The Spectator / 10 August 2019



*Tim says:* “Nick Timothy explains why the withdrawal agreement and the political declaration are a trap which will mean that the UK is, in effect, tied to the EU as a ‘vassal state’. Mr Timothy and Martin Howe QC demonstrate the dangers of dealing with the EU in long and complex legal documents. The EU and many of its supporters in the UK tie the public up in legal knots, with their 599-page withdrawal agreement, political declaration and vast amounts of documents linked to our membership. Slip out the back, Jack; make a new plan, Stan; you don’t need to be coy, Roy; just get yourself free. Paul Simon sums up the best approach very well...”

# “YOU THOUGHT THE BACKSTOP WAS BAD, BUT THE REST OF THE BREXIT DEAL IS WORSE

...[The Backstop], it is a trap from which we would be unable to escape. As an EU member state, the UK was – supposedly at least – always free to leave. We will see on October 31 whether the Remainer Commons, its Remainer Speaker and the Remainer Lords will allow Brexit to finally happen, but the Treaty on European Union at least made provision for member states to leave. The backstop has no such provision. Unlike any other trade agreement anywhere in the world, the UK would not be allowed to withdraw from the backstop without first gaining permission from Brussels.

The only route out of the backstop, the Agreement makes clear, would be a new treaty governing the future relationship between the UK and the EU. Of course, with the backstop the only alternative to this treaty, Brussels will have us exactly where it wants us. No deal, to update Mrs May’s abandoned promise, will be every bit as bad as the bad deal they will present to us. We will be given a choice between two different – yet equally demeaning – forms of colonial status.

That this is the EU’s intention is clear from the Political Declaration that accompanies the Withdrawal Agreement. Amid the scrutiny of the Withdrawal Agreement – and in particular the horrors of the backstop – the Political Declaration has been overlooked. But as the Eurosceptic QC, Martin Howe, points out in a new pamphlet, it is “utterly wrong” to believe the Political Declaration is not legally binding. The Withdrawal Agreement – which is a formal treaty and therefore a legal instrument – obliges the UK and EU to use “best endeavours in good faith” to negotiate a future relationship that reflects the details of the Political Declaration.

And, surprise surprise, the Declaration seeks to tie the UK to European laws – and the rulings of the European Court of Justice – in perpetuity. It requires “ambitious customs arrangements that... build and improve on the single customs territory provided for in the Withdrawal Agreement”.

In other words, the UK must accept a permanent customs union with the EU, in which Brussels negotiators would surrender access to the UK market in return for trading rights with third countries that suit the EU, but not us. The only country outside the EU but in its customs union is Monaco, a tiny principality whose population could not fill a Premier League stadium. The idea of being in the customs union but not the EU is so mad that not even Norway, which is in the single market, has contemplated it.

The Political Declaration also says the UK should “align with” EU laws. It asserts that the future relationship “must ensure” a level playing field on state aid, competition, social and employment laws and “relevant tax matters”. It demands fishing quotas granting European trawlers access to British waters. It insists on “mobility arrangements”, a not-so-subtle code for a form of free movement. And it proposes “social security co-ordination”, meaning once more that in-work benefits would draw low-paid, low-skilled immigrants to Britain, while family benefits would be sent to European countries for children who have never lived here. And overseeing all these laws, predictably enough, will be the European Court of Justice.

While an apparently neutral arbitration panel would be established, it would be bound to respect rulings made by the European Court. As Howe notes, “this extraordinary mechanism is totally contrary to the international treaty

practice of the UK,” which does not submit itself to the courts of another treaty party. “The only places where the EU has been able to impose this dictatorial solution,” he adds, are “the desperate former Soviet republics of Ukraine, Moldova and Georgia.”

Desperation is what forced those countries to prostrate themselves before the imperial panjandrums in Brussels, and it was desperation that caused Mrs May to do the same. Never believing that Brexit was more than a problem to manage and mitigate, she broke every rule in the negotiator’s handbook. She agreed the EU’s sequencing of the talks, allowing them to use the Northern Irish border to snare the UK in the backstop. She gave up her leverage – on security, on trade deals with other countries, on Britain’s so-called divorce bill – in return for nothing. And, as the former ambassador Sir Christopher Meyer noted, she negotiated “on the basis of an EU text”, which he called “a breach of one of the first rules of negotiation”.

As a result, she has left Boris Johnson in a dreadful position. Until now, everybody has focused on the backstop, but if it is ever signed the Political Declaration will be every bit as problematic. If the UK seeks to negotiate a future relationship along lines different to those in the Declaration – such as a Canada-style free-trade agreement – the Europeans will insist we are breaching our commitment to negotiate in good faith. And our only alternative will be the backstop, from which we will have no legal means of escape.

We need to bin the backstop, tear up the treaty and ditch the Declaration. Otherwise, as Boris knows, lasting subjugation awaits us.

**By Nick Timothy**

*The Daily Telegraph* / 12 August 2019

*Tim says:* “The statistics outlined by Mr Partington below are completely at odds with the gloomy nonsense which fill the pages of The Times, the Financial Times and, indeed, often The Guardian, regarding the impact of Brexit on the economy. Pay is increasing, jobs are being created at a fast rate and unemployment is at a record low. It’s difficult to turn this into a negative, but some people are trying. As someone once said: ‘Economists have forecast nine of the last three recessions.’”

# UK WAGES RISE AT FASTEST RATE FOR A DECADE DESPITE BREXIT RISKS

**British workers’ basic pay is growing at the fastest rate for more than a decade despite mounting risks to the economy as Brexit looms.**

In sharp contrast to the broader economic slowdown that has taken Britain to the brink of recession, the Office for National Statistics said that annual average pay rose by 3.9% in the three months to June, the highest rate since June 2008.

The ONS said about 115,000 more people found a job between April and June – when Theresa May extended the Brexit deadline until October – pushing up the number of people in work to a fresh record of 32.811 million.

Unemployment rose slightly from 3.8% to 3.9%, although it remains at the lowest level since the mid 1970s.

The UK labour market has proven unexpectedly resilient since the Brexit vote three years ago, even as economic growth has slowed. British GDP declined in the second quarter for the first time since 2012, raising the spectre of a recession before the UK’s scheduled departure from the EU on 31 October.

Some economists believe businesses have continued hiring workers to meet customer demand as they put costlier investments – such as in new technology, buildings and plant equipment – on hold amid the Brexit uncertainty. The British labour market is highly flexible, meaning workers are easier to hire and fire if the economic situation rapidly changes.

Business investment dropped in every quarter of 2018, the weakest run since the 2008 financial crisis.

Economists said the strength of the jobs market may have now peaked. Andrew Wishart, of the consultancy Capital Economics said: “Demand for workers has cooled on the back of softer economic activity.”

The number of job vacancies fell for a sixth consecutive month in June. The latest figures from the ONS cover a period more than a month ago, while recent business surveys have indicated weaker demand for new workers.

Sajid Javid, the chancellor, said the latest snapshot from the ONS showed that Britain remained strong despite the challenges across the global economy.

“I’m pleased to see 2.9 million more people are in work every day since 2010, wages are rising at their fastest in more than a decade, and people across the UK are taking home more of what they earn,” he said.

John Philpott, director of the Jobs Economist consultancy, said that pay growth had been fuelled by spring pay rises for some public sector workers and employees in jobs who benefited from the rising legal minimum wage.

“The pick-up in pay growth should not therefore be interpreted as a sign that the labour market is tightening, which might signal mounting inflationary pressure. On the contrary, the jobs, vacancies and redundancies data suggest that demand for labour is cooling, albeit only slightly,” he said.

Despite stronger growth in pay over recent months, the 2010s are on track to be the worst period for wage increases since the

end of the Napoleonic wars 200 years ago. Households are gradually beginning to repair the damage, as real wage growth – which takes account of inflation – rises at the strongest rate since 2015.

Economists said the real wage gains would likely boost higher consumer spending over the coming months, helping to strengthen the wider economy. However, the average weekly pay packet in Britain, after inflation, is still below the pre-financial crisis peak.

Frances O’Grady, general secretary of the TUC, said: “With wages not yet recovered from the financial crisis, workers now face the risk of a new recession.

“A no-deal Brexit would shrink the economy, wipe out jobs and hold back pay. No responsible prime minister would ever consider causing that kind of crisis.”

**By Richard Partington**  
The Guardian / 13 August 2019



*Tim says:* “No doubt, Mr Nixon would view himself as clever, liberal and economically literate. In my opinion, he is none of those things. Mr Nixon is another who advances ‘a deal at any price’ or, as he says, ‘no deal is worse than any conceivable deal’. He must realise that no deal avoids the legal obligation (House of Lords, March 2017) to pay £39 billion and allows the UK to end tariffs on over 12,000 non-EU imports and regain control of fishing waters – the level of democracy will also increase. He adds that fishing will be a ‘loser’. Have you spoken to any fishermen recently, Mr Nixon?”

## TRUTH ABOUT NO-DEAL BREXIT IS DRIBBLING OUT BUT IT MAY ALREADY BE TOO LATE

...In fact Mrs May clearly soon came to realise that no-deal is considerably worse than any conceivable deal. That is why she agreed a withdrawal agreement that left the future relationship with the EU wide open. But, trapped by the Brexiteers, she could never bring herself publicly to admit this. Instead, she played down the risks, claiming that Britain would prosper even without a deal.

By refusing to be straight with the public, however, she fatally undermined her own efforts to sell her bad deal. Worse, she created the conditions whereby the race to succeed her is between two candidates who have adopted near-identical policies that point inexorably to no-deal. Both Boris Johnson and Jeremy Hunt claim to want a deal, but only if the EU agrees to make concessions that it is almost certain to reject. In that case, both insist that Britain will leave without a deal on Hallowe'en.

Yet even with the entire Tory party now having apparently fallen into the Brexiteer trap, the deception that no-deal is no problem is proving hard to sustain. Under the spotlight of the leadership campaign the truth is emerging — and from some surprising sources. Today Mrs May herself will surface to warn of the risk that no-deal would lead to the break-up of the union with Scotland. Previously it was the chancellor, Philip Hammond, who spelt out the implications of no-deal for government borrowing: an estimated £90 billion of extra public debt over 15 years. Last week, Liam Fox, the international trade secretary and one of the longest-standing Brexiteers, joined the global chorus of trade experts who debunked Mr Johnson's claim that Article 24 of the Gatt treaty, which underpins the World Trade Organisation, might provide some kind of no-deal safety net by allowing frictionless free trade to continue. Dr Fox pointed out that such a solution, which in any case would apply only to goods and not to services, would require the EU's agreement, which would hardly be likely in the event of no-deal.

Even Mr Hunt has helped to reveal the truth this week, perhaps unintentionally, when he set out his no-deal action plan. This included £6 billion of funding to help farmers and fishermen to cope with EU tariffs. That is £6 billion for the very two industries that were always held out as the biggest beneficiaries of Brexit. Now Mr Hunt is telling them that no-deal will make their business models obsolete, justifying his promise of massive bailouts by likening the scale of likely disruption to the shock caused by the global financial crisis. An appropriate but revealing comparison. As for the tens of thousands of other businesses in less politically influential sectors fearing the consequences of the Tories' insouciant recklessness, his message was to suck it up.

But businesses do not have to suck it up, at least not yet. Now that even farmers and fishermen have been revealed to be among the biggest losers from a no-deal Brexit, any pretence that there is any economic upside to leaving the EU has surely vanished. It is not clear there is any sector in Britain for whom the upsides of any form of Brexit outweigh the downsides, or in most cases offer any upsides at all. Indeed, the economic consequences of Brexit are now starting to become startlingly clear: the latest data suggests Britain's economy shrank in the second quarter. The services sector appears to have stagnated, while manufacturing suffered its biggest drop in output in June since 2012 and construction the biggest drop since 2009. Moody's has warned that it expects Britain to tip into recession if there is a no-deal and that UK debt would be downgraded.

Yet even now, the voice of business remains strangely quiet. No doubt many business leaders feel intimidated by Brexiteer bullying. They fear antagonising employees, customers and other stakeholders by speaking out. Big international companies have no need to risk antagonising the British government. They have instead quietly gone about putting their mitigation plans into action, shifting resources

offshore. Domestically focused businesses similarly prefer to work behind the scenes to lobby ministers. Many may have been convinced until now by assurances that no-deal is just a bluff.

But this illusion is no longer sustainable. Regardless of who wins the Tory leadership, no-deal must now be considered the most likely outcome. The idea that this would end the uncertainty that has hung over the economy for three years is fanciful. It would simply usher in the next even more radical phase of the revolution. Relations with Britain's closest trading partners would be plunged into deep and potentially long-lasting acrimony. Rupture with the EU could even lead to rupture within Britain as no-deal fuels demands for Irish reunification and Scottish independence.

Businesses should not rely on the truth dribbling out in time to pull the country back from the brink of an irreversible calamity. After all, most of the leading figures in the Tory party are now aligned with one of the two leadership campaigns. It will be up to those who don't share Mr Hunt and Mr Johnson's implication that the fortunes of the Conservative Party matter more than the fortunes of their business to spell out what is really at stake. It might stiffen the spines of those Tories whose courage will be needed to prevent the slide to no-deal.

**By Simon Nixon**  
The Times / 4 July 2019

*Tim says:* “The Times newspaper is ludicrously biased in favour of remain. Here, its economics editor tries to explain why the Bank of England, the Treasury and almost all economists and commentators were wrong in their forecasts of an immediate recession on voting to leave the EU. He offers many opinions as fact, for example saying: ‘There has been harm, just not a recession.’ Since we’ve created a million jobs or so and household income, the stock market and government income are all at a record high, it’s difficult to see how the gloomy Mr Aldrick reached this conclusion. In fact, Mr Aldrick contradicts himself by saying that ‘job security is high today, real wages are rising, households have money to spend ... there will be no recession unless that changes’...”

## SUDDENLY THE TREASURY’S PROJECT FEAR WARNINGS DON’T LOOK SO ILL-JUDGED

Project Fear hit its lowest point exactly one month before the 2016 Brexit referendum. On May 23, the Treasury released its short-term impact assessment with a poster that read: “UK economy would fall into RECESSION if Britain leaves the EU.” In case anyone missed the emphasis, the capitals were painted blood red against a blue background and riven with cracks: a broken edifice symbolising the broken economy we risked inviting.

Of course, the recession never happened. According to the Treasury, it should have begun a week after the vote. GDP was forecast to contract by 0.1 per cent in the quarter to September. Instead, growth increased from 0.2 per cent to 0.5 per cent.

Ah, we Remainers said, that’s because Article 50 has not yet been triggered, which the Treasury (ludicrously) had assumed would happen immediately and because the Bank of England cut interest rates (the central scenario, ridiculously, was that policymakers would pretend nothing had happened). But our argument did not hold for long.

In the quarter immediately after Article 50 was triggered on March 29, 2017, the economy grew by 0.3 per cent. And Britain continued to prosper. Unemployment came down to 45-year lows, the public wore the austerity needed to cut the budget deficit from its postwar peak of 9.9 per cent of GDP in 2010 to today’s 1.1 per cent. Philip Hammond was even able to declare austerity was ending last year as he found £20.5 billion annually for the NHS.

Productivity, the magic ingredient for better living standards, has been missing, but it has been missing everywhere and the UK was hardly a dog among G7 advanced nations, with growth in the middle of the pack. All of which makes it difficult for anyone to claim that Brexit is holding Britain back, that yesterday’s fall in GDP to -0.2 per cent — the first quarterly contraction since the end of 2012 — is the result of that fateful decision on June 23, 2016. But it is.

The problem with Project Fear’s forecasts was not the qualitative analysis, which was right, but the quantitative analysis, which

was patently wrong. The Treasury, the International Monetary Fund and others predicted sterling would fall, inflation would rise, wages would be squeezed and business investment would slow. On that, they nailed it. Sterling fell by 20 per cent. Business investment contracted every quarter last year, for the first time since the 2008 recession. Real wage growth, after inflation, was 1.8 per cent just before the vote, shrank for nine months after it and is only back to 1.4 per cent today. There has been harm, just not a recession. Sensible Brexiteers accept that. Julian Jessop, a respected Brexit-supporting economist and fellow of the Institute of Economic Affairs, puts the lost growth caused by Brexit uncertainty at “perhaps 1 per cent to 1.5 per cent”.

Yesterday’s GDP data provided a lesson in the cost of uncertainty. The economy contracted in the three months to June because of Brexit. Stockpiling ahead of the original March 29 deadline drove first-quarter growth up to 0.5 per cent. Those stockpiles were unwound in the second quarter, depressing growth. On top of that, carmakers brought forward summer plant shutdowns to April in case of no deal. As a result, factory output contracted by 2.3 per cent, a level not seen since 2009.

Brexit has moved from the theoretical, as it was until the Article 50 period ended on March 29 this year, to the real, now that we are on borrowed time. Companies, such as carmakers, have suffered directly. Similarly, the 240,000 businesses that trade solely with the European Union must get their accreditation in order before an increasingly likely hard Brexit on October 31. It’s no longer a phoney war.

Ben Broadbent, deputy governor at the Bank of England, has explained that uncertainty increases the closer you move towards a deadline. It then pays to do nothing, as seen in the 0.5 per cent fall in business investment in the three months to June, the fifth contraction in six quarters.

Perhaps the most worrying statistic in yesterday’s data was the slowdown in services growth to 0.1 per cent. Not since 2010 has there been a worse calendar quarter. Manufacturing is 10 per cent of the

economy; construction, which also shrank, is 6 per cent. But services, from IT to architecture to banking, accounts for 80 per cent of national output.

It make sense that goods producers, on the front line if borders are closed after Brexit, are affected, particularly as America’s tariff battle with China is depressing world trade. Services are not affected by the global squabbles and less impacted by Brexit. Yet, on a monthly basis, the sector has flatlined since February. Worryingly, uncertainty seems to have infected even our most vital sector.

There were two bulwarks against the collapse in second-quarter GDP: households and the state. Household spending grew by 0.5 per cent and government spending by 0.7 per cent. Sajid Javid, the chancellor, has promised “a step change in infrastructure investment right across the country” this autumn, which will mean more government spending and, for the moment, households are immune to Brexit. For most of us, life has continued as normal. Uncertainty is not something we plot on a spreadsheet like a finance director. It’s the risk of losing our job and our home, or the impact of falling house prices on our perceived sense of wealth. Job security is high today, real wages are rising, households have money to spend. As consumer expenditure underpins two thirds of GDP, there will be no recession unless that changes.

Evened out, growth in the first six months was roughly 0.2 per cent a quarter. Strip out Brexit “erratics” and the economy grew by 0.2 per cent in the second quarter, Samuel Tombs, of Pantheon Macroeconomics, says. The National Institute of Economic and Social Research reckons growth will recover to 0.2 per cent in the third quarter. That consistent 0.2 per cent estimate is growth, but it is weak and that weakness is happening as Brexit fears have amplified. The danger is that uncertainty heightens further, or fears crystallise and consumers stop spending. At that point, the Treasury’s 2016 warnings will no longer look so ill-judged.

**By Philip Aldrick**  
The Times / 9 August 2019



*Tim says:* “Mr Massie argues for compromise in politics: sensible as a general proposition perhaps, but impractical in some areas. You can’t get half-divorced for example. Massie says that the referendum did not authorise leaving without a deal – but that can’t be right. The options were leave or remain. Following Massie’s logic would also produce absurd outcomes – how could Scotland have ‘45 per cent left’ the UK after the 2014 referendum? Or how could the UK have ‘33 per cent left’ the EEC in 1975, reflecting the referendum result then?”

# “ THE POLARISATION OF POLITICS SHOULD WORRY US ”

..Winning is not the same as being given carte blanche. So Brexit may mean Brexit, as Theresa May often reminded us, but it does not necessarily mean all forms of Brexit are equally acceptable. A no-deal Brexit, once dismissed as an impossibility by Brexiteers who assured us that the interests of German car manufacturers and Italian prosecco makers would ensure the EU came more or less cap in hand to the UK, is not the kind of Brexit to which Remain voters can agree. We are asked to believe that something that was never on the agenda in 2016 is now precisely what the 52 per cent voted for. This is an artful piece of goalpost-moving but not an acceptable one.

For it is worse than a piece of political sleight of hand. There is, in fact, something deeply fraudulent about it. It violates the unspoken yet inchoately understood rules of political engagement. The most important of these rules is that victory is never total. We understand this when it comes to an ordinary general election. Just as Tony Blair reached an accommodation with the legacy bequeathed to him by 18 years of Conservative government, so David Cameron in turn had to take account of 13 years of Labour rule. You cannot undo everything that came before your turn; instead you build upon it.

That recognises the reality that politics is a game of turns. Sometimes your preferred party has the ball and sometimes it does not. What matters, however, is that everyone agrees to play by more or less the same rules. There are boundaries of acceptable behaviour and while losing an election may be a matter of sorrow it is bearable precisely because, eventually, the wheel always turns.

Referendums are different. The problem with them is not just that they are inherently

binary affairs but, more importantly, that they are one-offs. They deliver a snap verdict that is supposed to be for ever. That being so, the stakes are vastly higher because there is no going back. Brexit must happen because that is what the people demanded, but the people delivered no instructions as to the precise form of Brexit that should be delivered. That has helped to create the mess in which we currently find ourselves.

Successful governments enjoy the respect, grudging or not, of those who did not vote for them. That acceptance is always provisional, however, resting on a tacit agreement that power must be exercised with some deference to those who did not endorse the government of the day. A government that violates norms is a government that invites the opposition to violate those standards too when, as must happen eventually, they enjoy their moment in power.

An indecent Conservative Party, then, encourages the Labour Party to be indecent too and vice versa. It is a question of checks and balances and if one party thinks these can be ignored so will the other.

As a general rule, there is much to be said for generosity in defeat and magnanimity in victory. That sounds simple but it’s harder to achieve than you might think. It’s also something this current government, wholly lacking a respectable mandate, appears unconcerned by. Hence Boris Johnson says Brexit must happen “do or die”. Confronted by this apocalyptic choice, voters are entitled to ask if dying is really all that noble.

If Leavers have lacked magnanimity, it’s also plain that some Remainers want for generosity. Those opposition MPs who voted against Mrs May’s withdrawal agreement,

imperfect as it may have been, significantly increased the likelihood of the no-deal Brexit they consider the worst of all possible outcomes. Sometimes you need to cut your losses and step away from the roulette table.

Even so, given the choice between Boris Johnson and Jeremy Corbyn it’s abundantly reasonable to say, actually, neither. You do not have to choose and you may insist that neither option is an agreeable one. The least bad choice should not be confused with a good one and a vote for either of these men should not necessarily be thought an endorsement. There is a time and a season for everything, including equivocation. Being better than Mr Johnson or Mr Corbyn is a miserably low bar; clearing it may be reckoned necessary but it’s still a long way from being sufficient.

Tribalism is a pernicious drug, however. My team, right or especially when wrong, leads otherwise sensible people into the weeds of madness. Little good can come from this but the evident putrefaction of our two leading political parties ought to be a concern for everyone. Instead of keeping each other honest, the Tories and Labour are racing to indulge the worst instincts of their core vote. This is as immodest as it is indecent. A bigger, better, politics would accept the importance, indeed the necessity, of losers’ consent. Miserably, that kind of politics seems impossible right now.

**By Alex Massie**

*The Times* / 12 August 2019

# CHILLAX TO THE MAX WITH NEW ICED CAPPUCCINO

**W**e know that our customers across the UK and the Republic of Ireland love the taste of Lavazza at their local Wetherspoon.

Now, you can enjoy the distinctive flavour of Lavazza Italian roast coffee, with a cool twist, with our NEW Lavazza iced cappuccino.

## Italian

Launched in the UK this summer, this premium ready-to-drink iced cappuccino, chilled and served over ice, is crafted with Lavazza's characteristic blend of Italian roast coffee.

Teaming up with PepsiCo to launch this new indulgent iced coffee, Lavazza offers 'indisputable expertise in high-quality coffee-sourcing and -roasting', while PepsiCo adds its 'beverage know-how'.

It is a delicious and intensely rich espresso shot, blended with milk and chilled, made with carefully selected coffee beans sourced from across the globe.

## Perfect

Enjoy an iced coffee on a warm day or for an afternoon pick-me-up, whatever the weather, at Wetherspoon.

A deliciously uplifting espresso shot is balanced with velvety-smooth milk and blended to perfection, serving up the characteristic flavours and aromas made famous by the Lavazza master coffee experience... with an icy twist.

Italy's favourite coffee, Lavazza is synonymous with quality coffee all over the world, coming directly from more than a century's passion for coffee, experience, research and innovation.

## Enjoying

Since 1895, the Lavazza family has been devoted to the pursuit of coffee perfection – and our customers have been enjoying Lavazza in our pubs since 2005.

Like Wetherspoon, Lavazza is an innovator – and its NEW iced cappuccino highlights that. Enjoy it at Wetherspoon.

● **Lavazza iced cappuccino is not part of our free refills offer.**



Part of the **INCLUDES A DRINK** meal-deal range



# KYLIE PROPELS PUSH FOR AIR AMBULANCE

A charity fundraising day at The Rhinoceros was a BIG thankyou on behalf of shift leader Kylie Vernon and her family.

The event, held at the pub in Rotherham and organised by Kylie, raised £600 for the Yorkshire Air Ambulance, through a giant raffle, with prizes donated by staff and customers, as well as bake sale and face-painting.

The Yorkshire Air Ambulance helped Kylie's nephew Junior Bell (pictured centre, with his mum Leanne Vernon), when the four-year-old was injured in a car accident.

Operating department practitioner Marie Stanton (pictured front, third right), was also on the scene of the accident in which Junior sustained facial injuries and a broken arm. He is now well on the way to a full recovery, thanks to the air ambulance team.



# CUSTOMER PETER IS SURE YOU CAN'T BEAT A CARPET



Wetherspoon enthusiast Peter Batty has a penchant for real ale, football and carpets!

A Leeds United fan, he lists football, transport and beer among his hobbies, although Wetherspoon's pubs' carpets have been a great source of entertainment for Peter and his family and friends.

He said: "My interest in transport, combined with following Leeds United, has taken me all over the country - from Yeovil to Carlisle.

"Spoons have always been there to provide an excellent choice of beers at good prices. The beer festivals are great, and I always try to taste the whole range on offer.

"My family has become used to 'wherever we visit, we find the 'Spoons'."

In 2016, Peter's eldest son Tom discovered the 'Spoon's Carpets' book, by Kit Caless, and bought it for his dad as a surprise present.

Peter, pictured at The Sir Julian Huxley (Selsdon), said: "Up to that point, I had not noticed the different-themed carpets, yet was then hooked and made a point of telling everyone I knew.

"This has led to them sending me their own carpet pictures, leaving me to guess the pub.

"Receiving a random carpet photo on my phone is a great way of keeping in touch with friends you might not see that often."

Peter names The Man in the Moon (Newport, Isle of Wight) and Chapel an Gansblydhen (Bodmin), both former places of worship, among his favourite pubs, but how about favourite floor-covering?

He concluded: "The Sir Julian Huxley is certainly distinctive, while The Picture Playhouse (Bexhill-on-Sea) is outstanding."





## SADDLE HEROES TIM AND MARK SOAR TO NORFOLK



Keen cyclists Tim Holliday (left) and Mark Brown completed a 500-mile challenge, raising more than £2,000 for charity. The pair pedalled from National Memorial Arboretum (Alrewas, Staffordshire) to King's Lynn (Norfolk), home of Scotty's Little Soldiers, the charity for which they were raising funds, zig-zagging the countryside for five and a half days. They cycled through 10 counties, travelled through the Cotswolds and the Chilterns and stopped at several Wetherspoon pubs en route, including The Bole Bridge (Tamworth), The Ivory Peg (Chelmsford), The Corn Exchange (Bury St Edmunds) and The Limes (Fakenham). Wetherspoon donated a £50 gift card to the pair for them to enjoy some food and drinks in Wetherspoon pubs on their journey. Mark served in the RAF Regiment for 18 years – and Tim said: "It was his crazy idea to cycle 500 miles for Scotty's."

Scotty's Little Soldiers supports children who have lost a parent serving in the British Armed Forces. Support offered to the children includes fun activities, such as holiday breaks and group events, personal development assistance through educational grants and access to professional bereavement counselling. Tim added: "We met so many generous and kind people along the way that it really was quite a humbling and wonderful experience. "It was an amazing trip – and we encountered some fabulous people. "We were given free cake in coffee shops, cash donations en route, free accommodation, right down to Mick's Cycles, in Bury St Edmunds, which did an emergency repair on my bike – free of charge. "It really opened our eyes to how lovely and caring people are. "The whole trip was definitely more fun than arduous."

## OLI WELCOMES CYCLISTS WITH OPEN REEDS ARMS

Pub manager Oli Haskins is pictured (back, third from right) outside his pub, The Reeds Arms, at the finish line of an annual charity cycle challenge.

Oli, who has managed the Burnham-on-Sea pub for the past four years, hosts the riders and supporters of the Chase the Sun ([chasethesun.org](http://chasethesun.org)) event.

The ride started in 2008 when three 'average' cyclists set off on an adventure to find out how far they could cycle in one day. They chose the longest day, beginning at sunrise on the east coast and heading west to 'chase the sun'. It has grown in popularity every year.

Oli said: "In 2018, 400 riders took part; this year, more than 700 participated, starting at sunrise in the Thames estuary and finishing on the seafront jetty, opposite the pub, at sunset.

"Simon Steggles (second left) is one of the organisers – all a lovely bunch of guys, amateur cyclists and always happy to help out.

"We make sure that we have plenty of staff, when they come in for a bite to eat and refreshment at the end of the 205 miles.



"This year, we set up a bike park, outside the front of the pub, and everyone was able to relax and recover. "The last rider, a 70-year-old guy, crossed the finish line at 1.15am. The organisers stayed out to see him home, which was just brilliant." Also pictured (left to right) are Burnham-on-Sea's town crier, Alistair Murray, Mayor Cllr Andy Brewer, Deputy Mayor Cllr Nick Tolley and Mayoress Lorna Brewer, with event organisers/volunteers.



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# OUR PEOPLE

THE MOON AND CROSS • WALTHAM CROSS

## DENIS LOOKS BACK AT HIS GIANT LEAP FROM MAURITIUS TO MOON



In November this year, Denis Ah-Foon marks 14 years with Wetherspoon, having arrived in the UK in April 2005.

That original trip to England for the Ah-Foon family, from their home in Mauritius, was to celebrate daughter Marykate passing a language exam in Mandarin – and linguistics certainly runs in the family.

Denis, who speaks English, French and Creole, recalled: “It was the school holidays – and we wanted to visit England. We all really liked it here and decided to settle.

“My two daughters Mary-Jane (now 25) and Marykate (24) went to school here – and I thought that the best way for me to learn the British culture was in a pub, so applied for a job at The Moon and Cross.”

Denis and his wife Colette, who celebrated their silver wedding anniversary in December 2017, together with their daughters, originally settled in Edmonton Green, north London, but now live a short distance from the pub at Waltham Cross.

Denis explained: “The official language in Mauritius is English, although French and Creole are both spoken, depending on the neighbourhood.

“There are a lot of Mauritians living in the multicultural community in and around Waltham Cross, so I get to speak to them regularly.

“The different Caribbean islands have various forms of Creole too; so, when I meet people who originate from those islands, we can always make ourselves understood.”

A real people person, Denis connects well with customers from everywhere and is the longest-serving staff member at The Moon and Cross.

He joined the team as a kitchen associate and then helped with front-of-house work.

He said: “I got used to the customers, the British pub culture, learned more about the regulars and, when required, made the step up to team leader, then later to shift leader.”

“I have worked for several pub managers during my 14 years here, all with differing styles.

“Mark Cornhill, my current pub manager (since July 2018), has encouraged me to apply for the available shift manager position – which is good.

“I like my job very much. I love the contact with people and connect with them well.

“In fact, several customers have been on holiday to Mauritius over the years, after talking to me about it.

“I return every year, myself, to refresh and bring back a sunny smile.”

Denis concluded: “Over the 14 years, working with different managers, I have acquired skills and experiences to adapt myself to cope with any changes, in order to meet the company’s goals and objectives.”



THE BANK STATEMENT • SWANSEA

# FLOOR IS YOURS, MANAGER PAUL TELLS DAUGHTER ELLIE



Paul Morris first joined the company in October 1995, in his hometown of Newport, as a 17-year-old kitchen associate.

Paul, who runs The Bank Statement (Swansea), now has a 17-year-old floor associate on his team – his own daughter Ellie.

He recalled: “I joined the kitchen team at The John Wallace Linton (Newport), washing dishes and working in the kitchen, before transferring to The Bank Statement, when I went to uni in Swansea.

“I became a kitchen/bar team leader there, while studying engineering at university, until my wife fell pregnant (with Ellie) and I needed to get a full-time job.”

Always based at one of our pubs in Wales, Paul climbed the Wetherspoon career ladder and took on his first pub as manager in 2004, at The York Palace (Llanelli).

He had subsequent spells at The Gatekeeper (Cardiff) and Yr Hen Dderwen (Carmarthen), before opening our new pubs The Red Lion Inn (Morryston, Swansea) and The Mardy Inn (Gorseinon, Swansea).

Paul returned to The Bank Statement in May 2014, where he was joined by his wife Charlotte (both pictured).

Paul said: “Charlotte was a graphic designer for the local paper in Swansea, before being made redundant; jokingly, she said that she would come to work for me at the pub.

“Now a team leader, we work different shifts – and our daughter Ellie is also a member of the team, in a part-time role. Ellie is really enjoying it and has grown in confidence since joining.”

And it is not just at The Bank Statement where there is a family connection for Paul’s clan.

He added: “My sister Katrina Crawley is the kitchen manager at The York Palace, her husband, my brother-in-law Ian, is a kitchen associate, their daughter Chelsey is a kitchen/bar associate and son Jack has just had his induction to join the team.”

Paul is very happy in his hands-on role as a pub manager and has embarked on training courses to share his knowledge of the company, helping with pre-opening training in Ireland.

He concluded: “I loved working in Ireland, where Wetherspoon is new to people. There is a different feel and a big buzz there – which is very exciting to be part of.”

# AWARDS

PRESTWICK

## ALE EXPERTS IMPRESSED WITH PRESTWICK PIONEER



The Prestwick Pioneer has been named as area 'pub of the year' by members of the local Campaign for Real Ale (CAMRA) branch.

The pub, in Prestwick, was voted South Ayrshire Pub of the Year 2018, for the second time, by Ayrshire & Wigtownshire CAMRA, which covers 1,600 square miles of southwest Scotland.

Pub manager Euan Scott is pictured (centre) with branch vice-chairman Ray Turpie (left) and social convenor Donald Clark at the presentation evening. The certificate is now on display at the pub.

Euan said: "We opened the pub in May 2012 and won this same award the following year. We are delighted to win it again for a second time."

"We organised a meet-the-brewer event, to coincide with the presentation, which was attended by David Younger from Broughton Brewery, and had a great turn-out for the event."

The pub serves six real ales at all times (up to eight during beer festivals), including Abbot Ale and Doom Bar, together with four ever-changing guest ales, usually two from Scottish breweries.

Broughton's ales and those from Loch Lomond Brewery are among the Scottish beers regularly served at the pub, others including at least one from nearby Ayr Brewing Company.

ORMSKIRK

## CIDER JUDGES ARE AGREED - YOU CAN'T BEAT COURT LEET

The Court Leet has been recognised for the quality and selection of its cider by local Campaign for Real Ale (CAMRA) members.

The pub, in Ormskirk, has been named the Southport & West Lancashire CAMRA 'West Lancashire cider pub of the year 2019'.

Pub manager Lisa Newton, who has run The Court Leet for the past three years, said: "The team and I are absolutely delighted with this award - the first time we have won this title."

"Thanks to the CAMRA members for voting and recognising us for this accolade."

The pub serves a selection of draught cider, including Magners, Thatchers, Strongbow and Kopparberg Strawberry & Lime, as well as boxed ciders, among them Westons Old Rosie and Snails Bank Rhubarb. A choice of bottled ciders is also available.

Deputy manager Andy Swords is pictured (right) receiving the certificate from branch chair Doug Macadam (left) and member Chris Sanderson.





GLENROTHES &amp; CUMBERNAULD

# ACORN AND STONE ROLL ON TO SCOTTISH SHORTLIST



Pub manager Jonny Stewart (second right) with members of his team



Pub manager Kirsty Johnston (left) and team leader Danni Helm

Two Wetherspoon pubs were shortlisted for the Best Bar None Scotland National awards 2018/19.

The Golden Acorn pub and hotel (Glenrothes) and The Carrick Stone (Cumbernauld), represented Fife and Cumbernauld, respectively, at the annual awards bash.

Pub managers Jonny Stewart (The Golden Acorn) and Kirsty Johnston (The Carrick Stone), together with their teams, were among the chosen few to make it through to the highly coveted awards' final event.

Robert Hogg, Best Bar None national co-ordinator, said: "The extremely high calibre of entries to our 2019 Best Bar None Awards proves that Scotland's licensed trade is playing a leading role in promoting safe, responsible drinking and customers' safety."

"The judges had a tough time narrowing down to these finalists."

Despite not winning one of the 11 categories – being shortlisted among the best of the best, from thousands of pubs across Scotland, was a remarkable achievement for both pubs.

The finalists were all recognised as being among the premium licensed establishments in Scotland, considered not only for their commitment and diligence in relation to their licensing commitments, but more importantly to their customers and staff.

Jonny said: "Unfortunately, we did not win, yet being shortlisted as one of just three venues for 'best pub' in Scotland is a great achievement and one of which we are all very proud."

Kirsty added: "Congratulations to the teams at both pubs for their excellent achievement."

BIRMINGHAM

## WEZ WE CAN: NEC PUB TOPS THE POLLS

Pub manager Wez Abbott and his team at Wetherspoons have received a gold award for their high standards.

The pub, at Birmingham's National Exhibition Centre (NEC), achieved a 'good overall performance' and came top of the 'Catering Partners League' table in the Brilliance scheme run by the NEC Group.

Through a mystery visitor scoring system, the pub was judged on all aspects of customer service, as well as food safety and business efficiency.

Wez, pictured (left) with bar associate Ann Melbourne and Stuart Mitchell (NEC concessions manager), said: "This is the first time that our pub has won a gold award, as part of this NEC scheme – and we are delighted to be recognised for our standards of customer service and hygiene."

Brilliance – the NEC Group's recognition scheme – was created in 2011 to celebrate and reward employees and partners for excellence.





Christmas

# Christmas

at Wetherspoon

WED 13 NOV - TUE 24 DEC



**Chicken & stuffing burger**

**Stuffed turkey breast  
and winter vegetables**





# CHRISTMAS IS COMING EARLY

**Our festive menu is stuffed with goodies - and being served from mid November**

**O**ur popular Christmas menu returns to your local Wetherspoon pub, offering a great range of festive meals and deli deals (both including a drink\*), small plates, children's meals and desserts.

Launching on Wednesday 13 November and served at all of our pubs up to and including Christmas Eve, we are offering something for everyone this festive season.

We have taken all of the favourites from last year and also added a few new exciting extras.

Making a welcome return is our stuffed turkey breast and winter vegetable meal, with two slices of turkey breast filled with sage & onion stuffing, served with roasted Chantenay carrots and parsnips, Maris Piper mash, two pigs-in-blankets, peas, cranberry sauce and gravy.

**Feast**

We have a festive feast of four fab burger choices – Brie & bacon burger, chicken & stuffing burger, buttermilk chicken & stuffing burger and Brie & cranberry vegetable burger – all available as a festive meal deal, which includes a drink\*.

As well as our Brie & cranberry vegetable burger, our creamy mushroom risotto is also suitable for vegetarians. The dish is under 500 Calories and made with roasted chestnut, porcini, shiitake and oyster mushrooms, with a dash of Prosecco and rocket.

Two NEW festive pizzas have been added to our 2019 Christmas menu – an 11" chicken, stuffing, bacon & Brie pizza, as well as an 11" Brie & smoky chilli jam pizza (suitable for vegetarians); again, these include a drink\*.

Both festive pizza options are also available as 8" small-plate versions, along with pigs-in-blankets (seven pork chipolata sausages wrapped in streaky bacon, with cranberry sauce), and can be mixed and matched with our other small-plate dishes to create a sharing option for a group, as part of the 'any 3 for' offer.

**Festive**

On our children's menu, pigs-in-blankets and mash is a great festive menu option for the youngsters. Served with baked beans or peas, it includes a children's drink and fruit° as part of the price. Looking for the perfect Christmas sandwich? Our freshly made festive deli deals panini choices include chicken, stuffing, bacon & cranberry sauce, along with Brie and cranberry (available with added maple-cured bacon) – served with chips or salad.

We have also added a great NEW festive sweet treat for our Christmas 2019 menu – gingerbread muffin.

This moist, light ginger sponge, with its warming flavour, is filled with a punchy ginger syrup filling then topped with caramel icing and a mini gingerbread man.

**Gingerbread**

Made by Cherrytree Bakery, a small family-owned bakery supplier based in Lancashire, each little gingerbread man is hand placed on every muffin.

This NEW Christmas offering joins our festive mince tart in our sweet treats range, available at the bar.

Additionally, on our dessert menu, you can choose from festive favourites including melty mallow stack and Baileys® chocolate bread & butter pudding.

Enjoy Christmas at Wetherspoon from 13 November.



Gingerbread muffin; Mince tart



Melty mallow stack; Baileys® chocolate bread & butter pudding

\*See main menu for drinks selection. °See kids' menu for further information about drinks and fruit choices.

CHELTENHAM

## DEFIBRILLATOR INSTALLATION IS HEART-WARMING NEWS



In a campaign backed by Cheltenham BID (Business Improvement District), The Moon Under Water has become the first recipient of a defibrillator in the Gloucestershire town.

The life-saving equipment, now available at our pub in Cheltenham, is part of the PubLIC Hearts Appeal Cheltenham – a joint initiative being run by the BID, Chris Hickey (a cardiac arrest survivor), Tidal Training Direct, Cardiac Science, South West Ambulance Service and Gloucestershire Police.

The appeal has seen collection boxes placed in more than 20 venues, on bars in pubs and clubs, as well as in other businesses across the town, to encourage donations for the defibs, which cost around £1,000 each.

Susannah Servian (pictured), pub manager at The Moon Under Water, said: “We are delighted to be the first recipient and, as a venue which is open from 8am to midnight (1am on Friday and Saturday), the defib will be available most of the day and night.”

The aim is to raise enough money to ensure that no one is ever more than 200 metres from a defib in Cheltenham town centre. No one needs to be trained to use a defib.

There are clear instructions on the equipment – plus, when someone calls 999, the ambulance service talks you through the process.

According to The British Heart Foundation, there are more than 30,000 out-of-hospital cardiac arrests in the UK each year.

The survival rate is lower than one in 10.

Having access to a defibrillator can increase the chances of survival greatly – by up to 80 per cent, if accessed within the first two minutes of a cardiac arrest.

Without immediate treatment, 90–95 per cent of cardiac arrests prove fatal.

## HAMPERS TACKLE HOLIDAY HUNGER

Wetherspoon's partnership with DHL UK has helped to provide food and support for youngsters and their families.

The Happiness Hamper initiative, helping to tackle holiday hunger, saw Wetherspoon contribute 100 hampers to provide pupils, across 19 schools, with much-needed food through the May half-term break.

DHL UK donated a total of 600 hampers, helping with collecting food donations, raising funds, distributing shopping bags, packing and delivering hampers, working together and making a difference with this community initiative.

Carol Morrin, HR business partner at DHL, said: “Being able to support 600 families is an amazing achievement and was made possible only by involvement from many people, including our partners at Wetherspoon.

“We would like to say a huge thankyou to everyone who supported the cause, for their generosity and commitment to our Happiness Hamper programme.”

Wetherspoon's distribution manager, Lewis Brigden, said: “We were only too happy to support this much-needed community initiative.”



CONSETT

# COMPANY ROW ACTS AS HUB FOR CONSETT CYCLE FESTIVAL



The Company Row, in Consett, was the best-placed venue of the inaugural Consett Cycle Festival.

The free family event in the County Durham town centre included live entertainment, music, stalls, stunt shows and, of course, the cycle race.

The highlight of the day was the Tour of the Reservoir, a long-established pro-cycle race which, for the first time, started and finished in Consett's town centre.

Pub manager Shelley Hobbs (pictured front centre) said: "The event was family friendly, with a free fun-fair for the kids – and was great for the town.

"We held a craft market outside the pub (usually a monthly event for local traders), welcomed cyclists and decorated the pub with flags."

Also pictured (left to right) are bar associates Jazmin Penrose, Anna Wilk and Grace Baird and shift leaders Laura Richardson and Simon Stephenson.



OLDBURY

# VETERANS FALL IN FOR MONTHLY MANOEUVRES

Pub manager Jodie Harvey, together with her team at The Court of Requests, now welcomes a very special group of breakfast-goers once a month.

The pub in Oldbury has launched the Oldbury Armed Forces & Veterans' Breakfast Club (AFVBC), a growing network of clubs independently run by their members, for their members.

The group meets at 10am on the first Sunday of every month at The Court of Requests.

The launch, at the beginning of June, saw members from the Oldbury branch of the Royal British Legion (RBL) in attendance, together with representatives from Age UK, who are supporting the local club.

Deputy mayor of Sandwell Cllr Suzanne Hartwell is pictured (second left) with veterans and supporters.

Pub manager Jodie said: "We are thrilled that the veterans' breakfast club has chosen our pub for its monthly meeting.

"We warmly welcome them all and look forward to a great partnership."

Former Sergeant Robert 'Nobby' Clarke (far left), member of Oldbury RBL branch and a founder of the breakfast club, told the



Express & Star newspaper: "All over the country, there are breakfast clubs for ex-veterans.

"It gives people the chance to meet up and 'swing the lantern', as they say – tell a tale – and, if you have a problem, the other veterans can help. We can chat about welfare and different things."

People from all services are welcome at the breakfast club, along with their families, and the pub offers a 20-per-cent discount on food, as well as unlimited tea and coffee, at the monthly meetings.

*Vegan*

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# RECIPE TWEAK MAKES BEANS VEGAN FRIENDLY

**Vegan burgers now on our menu too**



Gourmet vegan burger; Vegan burger



## **G**reat news for our vegan customers – our vegan breakfast is now available with baked beans.

Our friends at Heinz have changed their recipe, now making their Heinz No Added Sugar Beanz, which are served at Wetherspoon, suitable for vegans.

Mandeep Dhillon, national account manager at Kraft Heinz Company, confirmed: "We have removed the honey extract; other than that, the recipe is unchanged and is now suitable for vegans."

### **Breakfast**

Heinz No Added Sugar Beanz are now included in our vegan breakfast, along with two Quorn vegan sausages, two hash browns, two tomato halves, two flat mushrooms and a slice of malted brown bloomer with vegan spread.

Naturally high in protein, fibre and low in fat, Heinz Beanz are low in sugar, gluten free, vegetarian and now vegan friendly; they also contribute towards one of your five-a-day.

No Added Sugar Beanz are also produced with 25 per cent less salt than standard Heinz Beanz.

### **Burgers**

..and it's not just beans on the menu – burgers are also being added to our vegan options.

Following a successful trial in some of our pubs, with great positive customer feedback, we have also introduced a NEW vegan burger.

The NEW vegan burger, from Meatless Farm™, is available not only as a simple burger, with chopped Cos lettuce, tomato, red onion and in a vegan sourdough bun, but also as a gourmet option, which includes tomato salsa, rocket, red onion and smashed avocado in a vegan sourdough burger bun.

### **Natural**

Meatless Farm™ uses a blend of natural ingredients in its burgers, including pea, soy and rice protein, chicory root and carrot fibre.

Its plant-based protein patties are 100 per cent vegan, high in protein, gluten free and delicious.

Nothing beats a juicy burger full of taste and texture.

These burgers are no different – they are just made from plants.

These plant-based burgers are now available at Wetherspoon pubs in England, Scotland and Wales.

Our vegan burger and gourmet vegan burger choices are both made using Meatless Farm™ burgers – perfect for vegetarians, vegans and anyone just wanting to reduce their meat intake.



Vegan breakfast



MAGHULL

## FRANK MEET-UPS MAKE MORNINGS IN MAGHULL



The Frank Hornby is the weekly venue for a community coffee morning, connecting local people and providing a much-needed network for those living alone.

The Community Connectors event brings folks together to share a coffee and the company of others, at our pub in Maghull, Liverpool.

The event takes place 10am–noon, every Wednesday morning, organised by the Sefton CVS Community Connectors team.

Community Connector Hannah Bland, pictured centre with community champion volunteers Tracey Gill and Russell Martin, told The Liverpool Echo newspaper: “We set up the weekly coffee morning after realising that there was a gap in provision for this type of social event in the area.”

“Since January, we’ve been at our new Wetherspoon home – which has been fantastic, really welcoming and accommodating.”

Local people are invited to come along to meet new people and make new friends, for the cost of a cuppa (with free refills!).

Pub manager Harrison Abbott said: “The gathering has grown in numbers since the group first started at the pub.”

“It is great to see the local residents, many who live alone, getting together and socialising in safe and comfortable surroundings.”

“We are only too pleased to help with a venue for a much-needed community event.”

GLASGOW

## ‘NEVER, EVER AGAIN’ – DONNA NOT GONNA TACKLE PEAK TWICE

Pub manager Donna Walker (front left) is pictured with staff members past and present setting out on a charity hike.

The group, comprising staff from Donna’s current pub, The Sir John Moore (Glasgow), together with those from her previous pubs, The James Watt (Greenock) and The Great Glen (Fort William), climbed the UK’s tallest peak, Ben Nevis.

They collectively raised £2,620 to be split among CLIC Sargent, Scottish Cot Death Trust, Schiehallion Appeal Glasgow Children’s Hospital, Raigmore Hospital (Inverness) and SAMH (Scottish Association for Mental Health).

Donna said: “It was an amazing climb, with snow at the top... but never, ever again!”

“I am super proud of them all and thank everyone for sponsoring us.”

“The charities all mean something different to all of us. It has been a tough year for some of the team, with family bereavements, so we were trying to raise awareness.”





## PORTSMOUTH

# CHRIS'S GAME HELPS LESS FORTUNATE TO WIN

One Wetherspoon customer has been using our food-ordering app technology and social media to spread a little community love (and food) – to people less fortunate.

Chris Illman has 'invented' 'Wetherspoons The Game!', which aims to help homeless people, thanks to generous donations of food, by willing participants, ordered via the Wetherspoon app.

Chris, from Fareham, runs a Facebook group called 'Wetherspoons The Game!', where members can post their table number and pub name, to get food and drink (some in excess of £100) sent to them from people all over the UK and overseas.

Pre-arranged with a pub, the food is packaged and distributed among rough sleepers and homeless people, within the vicinity of the pub. Events have taken place in Salisbury, Southampton, Portsmouth and Brighton (to date), where Chris has been helped by volunteers.

Donations, including pizzas, chicken wraps, chicken strips, crisps, coffees and many more menu items, particularly those easy to eat with your hands, have flooded in, to the tune of around £730, at The John Jacques, in Portsmouth.

Chris, pictured centre with volunteers and pub manager Chris Read (back left), said: "It is helping out and it's what I want to do. I want to help people.

"There are a couple of copycat groups, so search Facebook for 'Wetherspoons The Game!' – and help us to help others."

● **Visit:** [Spoonsthegame.com](http://Spoonsthegame.com) or [Wetherspoonsthegame.com](http://Wetherspoonsthegame.com)



## HAWICK

## EGGS APLENTY IN BOURTREE BONANZA

Pub manager Richard Conway (far left) is pictured with customers at his pub, together with 101 Easter eggs.

Staff and customers at The Bourtree (Hawick) donated the chocolate eggs for the Burnfoot Community Hub Easter egg hunt event.

The local charity aims to improve the well-being, quality of life and opportunities of the people of Burnfoot, Hawick, in the Scottish Borders.

Richard, who has managed The Bourtree for a year, said: "A huge thankyou to my team and our customers for supporting the event and generously donating so many eggs for all the local kids.

"The centre is a great community project which we are continuing to support. It is great to be able to help out and do our bit.

"We will also be volunteering our digging expertise, during the autumn, to help with a wheelchair-access project in the gardens at the centre."



## HATCH END

## HOWLING AT MOON RAISES A SWEET-SOUNDING £2,800

The Moon and Sixpence was the venue for a St George's Day charity auction and sing-along, raising an incredible £2,800 for charity.

Pub manager Josie Kennedy (second right) is pictured with regular customers and the organisers of the event, in aid of Mount Vernon Cancer Centre, at the pub in Hatch End.

Auction items included meals, vouchers, beauty sessions, jewellery and gifts, as well as a raffle to win a 42" television, all generously donated.

Organiser Gail Maclinden, auctioneer and singer Tommy O'Flaherty, customers Jayne Seager and Leanne Bracher are pictured (left to right).

Tommy also led everyone in a good ol' sing-along, with song sheets provided!

Josie said: "It was a great day – and we are delighted to have raised so much money for such a wonderful charity."



# FLAVOURS TO SAVOUR IN NEW FRUITY GINS

## Spirits featuring strawberry & lime and raspberry earn berths in our gin palace

**O**ur extensive gin palace range has two new fruity additions for you to try this autumn.

Joining our ever-growing pink gin collection are NEW Kopparberg Premium Gin Strawberry & Lime and Whitley Neill Raspberry Gin.

Wetherspoon's customers have been enjoying Sweden's Kopparberg cider since it launched in our pubs in 2005.

The Kopparberg premium cider, with strawberry and lime, is a firm favourite, available in our pubs in bottles and on draught.

### Combination

You can now enjoy that Kopparberg strawberry & lime combination in a spirit, with the Swedish cider producer's new strawberry-&-lime-flavoured gin.

Kopparberg Premium Gin is a London dry-style gin which has been double distilled.

This new gin, infused with the same strawberry and lime flavour as the brewery's ever-popular cider, also features juniper, lemon zest and coriander botanicals.

### Experience

Kopparberg's Rob Salvesen said: "Kopparberg is famous for flavour – and we have worked hard to create a pink gin in our iconic strawberry & lime flavour – which we know is loved in the UK."

Handcrafted and award-winning, with a bronze in 2018 at both the International Wine & Spirits Competition and the International Spirits Challenge, Whitley Neill Raspberry Gin is a vibrant taste straight from the fields of Scotland.

### Vibrant

An initial and distinct juniper, coriander and liquorice flavour gives way to the bright, fresh, vibrant taste of real Scottish raspberries.

It is a perfectly balanced gin, with a delicate, fruity taste and a lasting, citrus raspberry flavour.

Whitley Neill is an award-winning distiller and family, with a fascination for crafting spirits since 1762.

Johnny Neill is the eighth-generation family member distilling gin, made from a 100-per-cent grain spirit, steeped with botanicals and distilled in an antique copper pot still, called Constance – which is more than 100 years old.

For all gin-lovers, be sure to visit our Wetherspoon gin palace, host to more than 16 gins from the UK, including London dry gins, fruity gins, citrus gins and gin-based liqueurs – let the exploration beGin!





# GIN PALACE

MIXER INCLUDED\*

Blood orange and classic juniper



37.5% ABV

London dry gin with citrus notes



37.5% ABV

Raspberry and strawberry



37.5% ABV

London dry gin with 10 botanicals



40% ABV

Juniper and a hint of spice



43.1% ABV

Hints of citrus, liquorice and cassia



42% ABV

Juniper with Scottish raspberries



**NEW**

43% ABV

Classic gin with strawberry and lime



**NEW**

37.5% ABV

Passion fruit, mango and elderflower



42.5% ABV

Raspberries and elderflower



40% ABV

Seville oranges and orange blossom



41.3% ABV

Refined sweet violets, with pastel-like taste



18.7% ABV

Natural vanilla, with 21 botanicals



20% ABV

Infused with cucumber and rose



41.4% ABV

Fresh limes, oranges and pink grapefruit



47.3% ABV

Rhubarb spiked with oriental ginger



20% ABV

\*Mixer excludes Fentimans, J2O, Lavazza iced cappuccino, Remedy Kombucha and other canned soft drinks.



for the facts  
[drinkaware.co.uk](http://drinkaware.co.uk)

[jdwetherspoon.com](http://jdwetherspoon.com)



# BROOME BRISTLING WITH ENERGY

Wetherspoon's general manager, Alistair Broome, transformed his birthday celebrations into a charity fundraiser and awareness event.

Alistair, who has set himself the challenge of raising £12,000 during 2019, with 12 charity events in aid of CLIC Sargent, collected almost £1,000 with a big raffle and charity bingo night in Newcastle.

The evening also included poetry and music performed by Jacob Cracknell and Veronica Stanwell, both pictured with Alistair (centre).

After being diagnosed with cancer, they were both supported by CLIC Sargent's health and social care teams and met through the charity's music service.

They both attended a music residential workshop, where they met other young people with similar experiences and have subsequently performed together in several concerts.

Veronica said: "I know, at first hand, how much Wetherspoon's incredible fundraising helps CLIC Sargent to support people like me. It was a privilege to be invited to perform and to say thanks to everyone."

Alistair said: "As well as raising money, the evening helped to raise awareness about the many good reasons to support the charity and the great work which it does."

He continued his 12-for-12 charity fundraiser and awareness challenge with a 22-mile sponsored walk.

Wetherspoon's staff, together with family and friends, are pictured heading off to walk the Cinder Track, from Scarborough to Whitby, helping to raise funds towards Alistair's 2019 fundraising total.

From 1885 until its closure in 1965, the old railway line from Scarborough to Whitby took goods and passengers up and down the North Yorkshire coast.

Now, the off-road route through the North York Moors National Park is enjoyed by horse riders, cyclists and walkers.

Alistair also joined forces with pub manager Tyler Hudson and her team at The Harry Clasper for a charity car-washing event.

He is pictured (front right) with staff and customers, who volunteered to help at the pub in Whickham, raising £272 for the charity pot.

Tyler said: "We cleaned a lot of cars, including a large camper van called 'Ruby'! "It was hard work, but a lot of fun and ended with an ice-bucket challenge which added to the fundraising total."

Alistair's challenge of raising £12,000 during 2019 with 12 charity events in aid of CLIC Sargent is supporting the 12 children and young people who are diagnosed with cancer each day.

● **To find out more or donate, visit: [www.justgiving.com/fundraising/Alistair-Broome](http://www.justgiving.com/fundraising/Alistair-Broome)**





**The Spirit Merchant, Newtownards**



A regular monthly themed quiz night at The Spirit Merchant was given superpowers to transform it into a superhero fundraiser.

Staff at the pub in Newtownards donned various superhero regalia for the quiz night and raffle event, which raised £150.

Bar associates Nadine Douglas, Tyler McWatters and Ben Fullerton are pictured (left to right) with some of the prizes up for grabs. Shift leader and quiz master Thomas Crockett is also pictured (above).



**The Playfair, Edinburgh**



Bar shift leaders Mattia Scozia and Luke Pendlington, together with bar associate Adam Harrington, are pictured (left to right) suitably dressed for a fundraising fun beach party at The Playfair.

Organised by bar team leader Olivia Gillen (no longer with the company), the day at the pub in Edinburgh included a static bike 'challenge 60' event, a sponsored waxing session and tombola.

The team raised a brilliant £500 in cash donations and sponsorship and cycled 60 miles, reflecting the average distance which families travel to hospital for cancer treatment.

**The Gold Cape (Mold), The Elihu Yale (Wrexham), The Picture House (Colwyn Bay) and The Black Bull Inn (Bangor)**



Wetherspoon's area manager Alan Kay, together with staff from pubs across his area in north Wales, took part in a mountain challenge for charity, collectively raising £1,254.

Teams from The Gold Cape (Mold), The Elihu Yale (Wrexham), The Picture House (Colwyn Bay) and The Black Bull Inn (Bangor) trekked to the summit of Snowdon and back, from Llanberis.

Bar associate Jodie Evans (The Gold Cape) and shift leader Jayne Leigh (The Elihu Yale), both CLIC champions, led their colleagues during the day, on the Welsh mountain climb.

Meanwhile, the 'night shift' team from The Black Bull Inn and The Picture House, organised by shift manager Mike Jackson (The Black Bull Inn), are pictured setting off on their midnight climb. Left to right are Adam Walley, Amy Hughes, Tonicha Webb, Mike Jackson and Chris McClure.

**The Blue Bell Inn (Scunthorpe), The Liquorice Gardens (Worksop), The White Horse (Brigg) and The Running Horse (Doncaster Sheffield Airport)**



Staff from four pubs travelled all the way to north Wales to top Mount Snowdon.

Tackling the 1,083m peak is no mean feat, but an intrepid team took just two hours to reach the summit and raised £1,686.

The four pubs involved were The Blue Bell Inn (Scunthorpe), The Liquorice Gardens (Worksop), The White Horse (Brigg) and The Running Horse, which operates at Doncaster Sheffield Airport.

Shift manager Reece Simpson of The Blue Bell Inn has now climbed the highest peaks in England, Scotland and Wales, having already ascended Ben Nevis and Scafell Pike.

He said: "It was a great day out – and we are happy to have raised so much money."

Pictured from left are front row: shift managers Danielle Love and Laura McKenzie (The White Horse) with their pub manager Emma Houghton; second row: (in blue) shift manager James Murphy, bar associate Patricia O'Connor and shift leader Aster Lewis (The Running Horse), (wearing black) shift manager Reece Simpson and bar associate Cody Jay (The Blue Bell Inn), (wearing yellow) customer Rhiannon Smedley (The Liquorice Gardens) and duty manager Chris Ballantine and Ryan Barrett, from the same pub.



## The Walnut Tree, Leytonstone



A weekly lottery bonus ball charity fundraiser at The Walnut Tree raises between £30 and £50, every Friday.

Organised by bar associate and CLIC Champion Leila Krasniqi, the weekly fundraiser has generated more than £13,500 since it first started in 2010.

Leila (right), pictured with customer Ana Puka making her number selection, has worked at the pub in Leytonstone, in east London, for 11 years.

## The Sweyn Forkbeard, Gainsborough



Pub manager Amanda Fretwell led members of her team to the top of Ben Nevis. The group from The Sweyn Forkbeard (Gainsborough) reached the 1,345m summit of Scotland's highest peak to raise just over £800.

Amanda said: "It was a long day, yet a rewarding one. Our customers were very generous with their sponsorship – and we're really pleased so much money was raised."

Shift manager Laura Murray, who organised the event, said: "We are grateful to Gainsborough Trinity FC for letting us use its minibus for the three days' travel to Scotland and back. Ben Nevis is a really good climb – and everyone felt a sense of achievement when we came down."

Pictured left to right are bar associates Lucy Saxelby and Liam holder, window cleaner Wayne Ashley, pub manager Amanda Fretwell, duty manager Laura Murray, customer Matt Burton, bar associate Joy Green and customer Dale Ayris.

## The Clifton, Sedgley



The CLIC Sargent charity coffers are £1,000 better off, thanks to a very generous gift by a much-loved regular customer.

Bob, a stalwart at The Clifton (Sedgley), has personally donated the funds to our charity, in his continued support of the pub and its fundraising efforts.

Team leader and The Clifton CLIC Champion Sarah Foster, pictured with Bob, said: "I have worked at the pub for seven years and have got to know Bob very well.

"He always helps me out with our fundraising events and has been a great supporter since the pub first opened.

"Sadly, his sister was recently diagnosed with terminal cancer, so he has saved this money to give to charity."

Bob, who is registered as partially sighted, is a resident at the Beacon Centre for the Blind and a well-known and much-loved member of the local community.

## The Justice Mill (Aberdeen), The Gordon Highlander (Inverurie) and The Saltoun Inn (Fraserburgh)



Area manager Alan Harrison took part in the Simplyhealth Great Aberdeen Run 2019, supported by managers and staff from pubs across his area.

Alan's half marathon fundraising challenge, in aid of CLIC Sargent, was still collecting funds as Wetherspoon News went to press.

The annual half marathon and 10K event, at the end of August, started and finished on Union Street, Aberdeen – the same street as The Justice Mill.

The team from The Justice Mill, which participated in the 10K race on the day, is pictured.

They are (left to right) bar associate Lewis Mckenzie, shift manager Colin Dick, pub manager Melissa Smith, bar shift leader Andrew Wallace, bar associate Kiera Matthew and bar team leader Kieran Reid.

Also taking part in the 10K were teams from The Gordon Highlander (Inverurie) and The Saltoun Inn (Fraserburgh).



Well Done Folks!  
**£2,692**  
FOR CLIC SARGENT

**The Ash Tree, Ashton-under-Lyne**



Shift manager Andy Galley is pictured (above) preparing to depart on a very unusual charity challenge.

Andy, who works at The Ash Tree (Ashton-under-Lyne), took part in a four-day 1,500-mile driving challenge to Benidorm, in Spain, as a competitor in the 'Benidorm or Bust 2019' event, raising £2,692.

Rally participants are encouraged to drive their own car, a classic car or a 'banger' from Dover to Orléans in France, then onwards to Toulouse, before crossing into Spain and Tarragona, with the final leg into Benidorm.

Driving under the team name 'The Ash Tree mob', Andy and his crew were one of almost 200 cars taking part in the annual event.

Andy, who opted for the 'banger' challenge, said: "The car was only £100, and it has been a real team effort, as far as raising the money is concerned.

"A huge thankyou to everyone at the pub for their support, as well as to my mum Debbie and stepdad Dave, together with my girlfriend Vic (all pictured, below at the finish), who assisted with getting sponsors for the car itself."



Well Done Folks!  
**£2,343**  
FOR CLIC SARGENT

**The Tumble Inn, Pontypridd**



Pub manager Victoria Walker completed the London Marathon 2019 and collected £2,343 for charity.

Victoria, who manages The Tumble Inn (Pontypridd), raised the funds through sponsorship, raffles, a quiz night and a charity run-a-thon at her pub.

Victoria, who also took part in the London Marathon 2017 and has had her place for 2020 confirmed by CLIC Sargent, said: "The CLIC Sargent team was amazing in the run-up to the event and on the day. Their cheer points were brilliant and made it easier to complete the run.

"The crowds line the streets and, because of that fantastic support, you get through it!"

Well Done Folks!  
**£1,000**  
FOR CLIC SARGENT

**An Ruadh-Ghleann, Rutherglen**



The team at An Ruadh-Ghleann, in Rutherglen, raised more than £1,000 in one month, through donations, hamper raffles and bonus ball draws.

Pub manager Kat Scouller (front, on bike) and her team organised the various events and fundraising activities for staff and customers.

Among the events was the pub's third successive annual charity bike ride – a 10-mile cycle challenge around Millport, on the island of Great Cumbrae.

Kat said: "An Ruadh-Ghleann is a fantastic little community pub – and it is great to get staff and customers all involved in our amazing fundraising activities."

Well Done Folks!  
**£510**  
FOR CLIC SARGENT

**The Liquorice Gardens, Worksop**



Staff members from The Liquorice Gardens (Worksop) took part in the Tough Mudder Midlands challenge, at Belvoir Castle, Grantham.

The magnificent seven fundraisers collected £510 for charity.

Pictured (left to right) are team leader Katarina Dycka, associates Callum Charlsworth and Jack Kirkland, team leader Courtney Bowmer, associate Brandon Shipman, shift leader Kate Nott and Kate's sister Kirsty Bingham.

Kate said: "It was quite a challenge, in the cold and rain, but we all got through it together with excellent teamwork and enjoyed a well-deserved can of Punk IPA at the finish line!"



## The Moon Under Water, Boston



Well Done Folks!  
**£1,000**  
FOR CLIC SARGENT

These three marvellous 'mudlarks' are pictured during a charity challenge at Belvoir Castle, in Grantham.

Wetherspoon area manager Abigail Herdman (front), pub manager Dawn Cawston (right) and shift leader Arabella Kerrigan took part in the Midlands 10k Tough Mudder Classic.

Dawn and Arabella, who work at The Moon Under Water (Boston), together with Abigail, completed the 25-obstacle race in just over three hours, collectively raising more than £1,000 for charity.

## The Hart & Spool, Borehamwood



Well Done Folks!  
**£325**  
FOR CLIC SARGENT

Staff and customers at The Hart & Spool (Borehamwood) marked Star Wars Day, for the second successive year, with a charity fundraiser.

The event, organised by team leader Gabby Hooper (front centre) on 'May the Fourth', celebrated the filming of Star Wars at Elstree Studios, Borehamwood.

Staff dressed in fancy dress and there was a pub quiz and raffle, with prizes donated by staff and local businesses, raising £325.

Also pictured are pub manager Jayne Esposito (front left), shift manager Charley Kelly (front right), bar associates Luke Buckley (back second right) and Cornelius McGinty (back right), with customers.

## The Moon Under Water, Colindale



Well Done Folks!  
**£1,784**  
FOR CLIC SARGENT

Pub manager Scotty Doman and shift leader Emily John (both pictured) took part in a 10k charity run, collectively raising an amazing £1,784.87.

The funds, generated through online sponsorship and cash-donations in their pub, were pledged for the pair to complete one of the Regent's Park Summer 10k series, organised by The Race Organiser.

Scotty, who manages The Moon Under Water (Colindale), in northwest London, crossed the finishing line alongside Emily at Regent's Park in just over an hour.

## The Auld Brig, Irvine



Well Done Folks!  
**£200**  
FOR CLIC SARGENT

Youngsters at The Auld Brig enjoyed an Easter Sunday fun-day fundraiser, collecting £200.

Organised by shift leader Victoria Kutkaiyte, kids took part in an Easter egg hunt, as well as crafts and face-painting, at the pub in Irvine.

The award-winning magician Fabulous Frazer also entertained.

Staff members join in the fun with bunny ears. Pictured (left to right) are bar associate Charlene McCaffery, shift leader Victoria Kutkaiyte, bar associate Victoria McIntosh and team leader Lynne Scott.

## The Tuesday Bell, Lisburn



Well Done Folks!  
**£430**  
FOR CLIC SARGENT

Pictured at The Tuesday Bell are (left to right) shift leaders Hollie Lockhart and Matt McQuaid, together with pub manager Stacey McQuaid.

The trio took part in a month-long charity walking challenge, attempting to walk 250 miles per person during the month of July.

Stacey said: "We already do a lot of walking around the pub, but decided on this fundraising goal which equates to 8.5 miles per day.

"We have been going out every day for around three miles – a different walk every time. We have several parks within easy reach – and my poor dog Lexi has walked her legs off!"

Thanks to sponsorship from customers at the pub in Lisburn, the fabulous fundraisers have amassed £430.





Well Done Folks!  
**£516**  
FOR CLIC SARGENT

**The Glass Blower, Castleford**

Shift leader Katy Walker is pictured at The Glass Blower ahead of her charity mountain fundraiser.

Katy took part in the National Three Peaks Challenge, the only staff member from the pub in Castleford to attempt the 24-hour event.

Arranged by a friend of her pub manager Sarah Heppinstall, Katy joined an organised group to complete the 23-mile, three-stage event, with a total ascent of 3,064 metres (10,052ft), climbing the three highest peaks of Scotland, England and Wales, within 24 hours.

Katy said: "I had already done the Yorkshire Three Peaks, as well as Ben Nevis, and had always wanted to do the National Challenge. It was an amazing experience."

She raised £516 in sponsorship, thanks to the support of her colleagues and customers, family and friends.



Well Done Folks!  
**£50,000**  
FOR CLIC SARGENT

**The Joseph Bramah, Barnsley**

Staff at The Joseph Bramah are pictured preparing for 'Barnsley's Big Weekend' and a significant fundraising day.

Shift manager and CLIC Champion Laura Mason (far left) and the team at the pub in Barnsley pulled out all the stops to break the pub's fabulous fundraising total of £50,000.

Thanks to the first donation of the day, that barrier was broken, and an 'all out' fundraising frenzy collected £1,151 on the day.

Staff, including kitchen associate Kirk Brooke (aka Bramah Bear), handed out sweetie bags and CLIC Sargent leaflets during the annual town parade celebrations.

Laura said: "We absolutely smashed it! All the team members worked their socks off – and I couldn't have asked for any more."

Former kitchen team leader Sharon Thomas, who now runs her own cake business, donated cakes for sharing and selling, while shift leader Shannon Quinn offered glitter face-painting. There was also a 'name the unicorn' event to win a 6ft unicorn (Alison)!



Well Done Folks!  
**£305**  
FOR CLIC SARGENT

**The Metropolitan Bar, London**

Customers at The Metropolitan Bar put their knowledge to the test and raised £305 into the bargain.

Shift manager and quiz master Nick Charles, pictured with team leader Sophie Goodway, organised the quiz night event, which also included a charity raffle.

Eight teams, with a maximum of five players in each, answered questions on current affairs, general knowledge and a variety of subjects at the pub near Baker Street tube, London.

Nick said: "We had a bigger turnout than I was expecting, which was brilliant, and people were already asking when the next one would be held."

"Thanks to everyone for supporting, including teams from three other local pubs (not all Wetherspoon), together with pub managers."



Well Done Folks!  
**£180**  
FOR CLIC SARGENT

**The Wilfred Wood, Stockport**

Staff and customers at The Wilfred Wood took part in a 60-mile cycle charity challenge, managing to pedal almost 100 miles among them!

Organised by shift leader Adam Dale (pictured left with colleagues Laura Athorn and Marley Oldham), the fundraiser at the pub in Stockport collected £180 in generous cash donations for charity.

Adam also clocked up 41 miles himself on the static exercise bike, kindly loaned by the local gym, Life Leisure Hazel Grove, for the fundraising event.

# COMMUNITY

## BRIGHOUSE

### JUST LIKE THE 1940S, BUT WITH NO RATIONING



Staff at The Richard Oastler joined in the fun at the annual Brighouse 1940s weekend.

Organised by Brighouse Business Initiative (BBI), the annual vintage-style knees-up aims to promote Brighouse and bring community spirit to the town.

Pub manager Sandy Moccia, who attends the regular BBI meetings, is pictured (left) with (left to right) team leader Job Holden, bar associate Niamh Wilkins, team leader Amber Kelly and floor associate Bradley McHugh.

She said: "It is by far our busiest weekend of the year and the best feel-good event I have ever been to."

"The staff dress in 1940s costume and love getting involved with a great community initiative."

This year saw, among the attractions, a Hurricane Bomber and Spitfire fly past, as well as vintage and craft markets, local food, living history displays, vintage vehicles and Lindy Hop dancing.

## FALKIRK

### ART WORKS OF FALKIRK BRING CASH TO CARRON



Pub manager David McAuley hosted an art exhibition at his pub, The Carron Works.

Organised by local artist Tony Cooper (second right), this is the second successive year that the event has been staged at the Falkirk pub.

Also pictured among the group of artists exhibiting are (left to right) Linda Archer, Margaret Cooper, Campbell Wilson and Wolf Archer.

David said: "Tony is a regular customer at the pub and a well-known character within the Falkirk community – his annual exhibition is now in its second year."

"While selling the paintings by all local artists, the group also asks for donations for our charity CLIC Sargent."

## MIDDLETON

### TRAVELLING PLAYERS IN TUNE WITH OUR TOWN-CENTRE PUB

The Easter weekend signals the performance of a uniquely regional event in Middleton, near Manchester.

The Middleton Pace Egg play is an annual spectacle which is acted out in or outside at least eight pubs, including our pub The Harbord Harbord.

The route of the day's event has remained the same since the play's inception, in 1967, with the first performance at one end of Middleton and stopping at most pubs en route.

The Harbord Harbord is at the mid-way stage and has welcomed the group since the pub opened in 1998.

Characters including the King of England, St George, Turkish champion, Beelzebub, The Doctor, Dobbin and Miss Kitty Fair act scenes from stories around the theme of a hero, St George, with plenty of audience participation.

The word 'pace' comes from the Old English 'pasch' meaning Easter – and the tradition is thought to have started in the early 17th century, when travelling players entertained villagers in return for money.

Nowadays, the players collect donations in aid of the British Heart Foundation.



PRESTON

# IN RACE TO RAISE FUNDS, BRAD LEADS FROM THE FRONT



Pub manager Bradley Hollingsworth and his team and customers at The Grey Friar have collectively raised more than £30,000 for charity.

Bradley, who celebrated 10 years at the pub in May, has generated funds through pub-based activities and personal challenges during that decade. Staff and customers at The Grey Friar have collected more than £25,000 for CLIC Sargent.

Bradley (pictured) has also personally added a further £2,100 to that total by taking part in the London Marathon.

Sponsorship for Bradley's marathon-running has also benefited Cystic Fibrosis Trust (£750), C-R-Y Cardiac Risk in the Young (£750), Kawasaki Disease (£200) and St Oswald's Hospice (£300).

Pub fundraisers for local charities have included support for Sullivan's Heroes (£1,040), Preston Domestic Violence Services (£230), Survivors of Bereavement by Suicide (£200) and Lennox Children's Cancer Fund (£100).

Bradley, who has worked for Wetherspoon for 20 years, said: "All of the charities mean a lot to the staff involved in the fundraising – and our customers get behind all of the events, with such amazing community spirit.

"Taking part in fun activities, while helping someone else, is a joy for us all – and it is great to be doing something worthwhile and positive for others less fortunate."

GRIMSBY

# WONDER WOMAN HELPS SHEFFIELD'S WONDER WOMEN – AND THEIR BABIES



A super charity fundraiser at The Yarborough Hotel collected an incredible £1,615 for Sheffield Children's Hospital.

The superheroes day, to raise funds for the purpose-built hospital maternity unit, called Jessop Wing, included a static bike ride, tombola and raffle to win a television.

Staff dressed in superhero costumes – and bar associate Danny Henfrey (aka Mr Incredible) had his head shaved, generating £305 towards the total.

Pub manager Emma Keeley (aka Wonder Woman) is pictured with her superhero staff members Ben Soul, Elisha Mardling, Chelsea Ashworth, Brad Carrington, Josh Neller, Steve Bettinson, Katie Dennis, Hollie Smith, Pearl Hartshorn and Danny.

In the past two years, staff at the pub in Grimsby have, among them, become parents to an incredible 13 children!

One of the babies sadly did not make it, so fundraising for the Jessop Wing – which provides neonatal intensive and special care for sick and premature babies – is a cause close to their hearts.

GLASGOW

# MOORE CAKES FOR COMMUNITY CARE

Staff at The Sir John Moore organised a charity bake sale to raise funds for SAMH (Scottish Association for Mental Health).

Bar Associate Marta Weklicz is pictured at the pub in Glasgow with one of the tasty bakes and cakes for sale – making £80 for the charity.

Around since 1923, SAMH currently operates over 60 services in communities across Scotland, providing mental health social care support, as well as homelessness, addiction and employment services, among others.





# CAROL'S PAEAN TO PUB GOES FROM PAGE TO STAGE



Regular customer Carol Grant (pictured) has written a short book (also transformed into a play, by Paul Moore, also pictured) about her times and visits to her local Wetherspoon pub.

Ann Jennens, pub manager at Sir John Stirling Maxwell, in Glasgow, said: "Following the success of Carol's book, she was approached by artistic director Paul Moore, who wrote and directed a stage version – and we supported Carol with a prelaunch party at the pub.

"We are all thrilled for Carol and Paul – and wish them every success with the play."

Gleska Women and the Mystery Swally Adventure premiered in May at the Southside Fringe Festival. It is set to go on tour in autumn 2019 and spring 2020.

Paul Moore, artistic director, The Arts Enigma, said: "I have been writing and directing theatre in Glasgow for more than 20 years... always original work.

"I am based in Shawlands, so the pub is also my local.

"Having read Carol's book, I was convinced that it would transfer very well from page to stage.

"It struck me that the book referenced our local Wetherspoon pub, a lot; as a 'professional people-watcher', I felt that I could embellish that for the stage.

"The story is based on the hilarious exploits of three best friends, their banter and their bond.

"It's very important for me to inform the punters who patronise Sir John Stirling Maxwell of the 'creatives' who sup at the bar and how the pub brings together different people."

## HUXLEY HEROES (AND VILLAINS) PUT THE FUN INTO FUNDRAISING

A 'heroes and villains' fun-day at The Sir Julian Huxley (Selsdon) raised £170, split between two charities.

The fun-filled fundraiser generated funds for CLIC Sargent and Alzheimer's Society.

Staff donned fancy dress hero and villain attire, with a competition for the best costume, while youngsters enjoyed apple-bobbing and wet sponge-throwing.

There was also a charity raffle and cake sale, with homemade cakes by kitchen team leader Shauna Glover.

Pictured enjoying the fun, with the youngsters, are (back, left to right) shift leader Sophie Wright and bar associate Sophie Reid, (front, left to right) shift manager and organiser Margaret Reid, shift leader Bethany Gwilliam and bar associate Danielle Wheeler.





# PRINCE PATRONS ARE RAVING AS ALAN SETS NEW RECORD



Wetherspoon superfan Alan 'Howling Laud' Hope (pictured, right) marked a special occasion at his local Wetherspoon pub.

Official Monster Raving Loony Party leader Alan, possibly one of Wetherspoon's most high-profile fans, celebrated becoming Britain's longest-serving party political leader, with 20 years' service.

As a result, he will appear in Guinness World Records as the longest-serving leader of a registered UK political party over the past 100 years.

The occasion also coincided with Alan's 77th birthday, so it was a double celebration at The Prince Arthur, in Fleet.

Pictured with Alan are members and supporters (left to right) Steve Lawson, Dave Moore (back), Derrill Carr, Barmy Lord Brockman and Baron Badger, together with a specially made birthday/anniversary cake in party colours.

Alan is holding a bottle of Monster Mash, brewed by Hampshire-based Mash Brewery in 2014, which was opened and used to toast the occasion.

Alan first visited The Prince Arthur in 1999 and, to date, has made more than 5,000 visits to his favourite pub.

He has also visited more than 700 Wetherspoon pubs across the UK, over that 20-year period.

The Prince Arthur's manager, Stuart Merricks, presented Alan with a specially inscribed tankard to commemorate the occasion.

Stuart said: "Alan is our best-known customer and, without doubt, our most loyal."

"He is well known by all of the other customers and staff here and really is part of the pub's DNA."

"I look forward to serving him his usual pint of Ruddles for many years to come."

Alan added: "I have stood for the Monster Raving Loony Party at 26 major elections, including eight general elections, including against David Cameron, Boris Johnson and Theresa May."

"Wherever possible, at all major elections, I make the local Wetherspoon pub my regular meeting place and enjoy chatting to the locals and members of staff."

"The London Inn (Torquay) was the first Wetherspoon pub I ever visited."

"I am very proud to be associated with Wetherspoon. I intend to carry on visiting many more of the pubs and to spend even more time in my local, The Prince Arthur."

## CUP CAUSES A STIR AT THE MOON AND SPOON

Pub manager Mensah Richardson is pictured (right) with regular customers at The Moon and Spoon, in Slough.

Board members of the Slough Town FC Supporters' Trust, Ollie Hayward and Alan Harding, together with supporter John Eames (left to right), brought the Berks & Bucks County Cup to the pub to proudly show off.

The Moon and Spoon is a sponsor of the nearby National League South football club, Slough Town, which beat Reading U23s in the 2018/19 Challenge Cup Final to win the trophy.

Alan said: "We wanted to bring the cup in to show everyone at the pub as a thank you for their support and sponsorship throughout the season."

"Club members enjoy a 20-per-cent discount on food at The Moon and Spoon, during the football season, which is very much appreciated."

Two signed and framed Slough Town football shirts are also permanently on display at the pub.





BROUGHTY FERRY

## PUBBY PUPPIES AT JOLLY'S HOTEL



Jolly's Hotel hosted a Guide Dogs for the Blind training demonstration, fundraising and awareness day.

The pub and hotel, in Broughty Ferry, near Dundee, had guide dog puppies in training, as well as guide dogs and owners attending throughout the community-event day.

The training demonstrations featured guide dog puppy 'Ernie' learning the ropes, in the pub's front room. There were also talks by guide dog owners and fundraising for Guide Dogs for the Blind.

Lee Thelwell (pictured centre, with puppy Milo), pub manager at Jolly's Hotel, said: "This was a wonderful community partnership, helping to raise awareness and funds for Guide Dogs for the Blind.

"Customers often encounter guide dogs at the pub from the nearby Forfar Training School, as the puppy-walkers regularly visit Jolly's Hotel as part of the dog-training sessions.

"However, this event gave people the opportunity to find out more about this great work and actually see the puppies in training."

SWORDS

## OLD BOROUGH HELPS CELEBRATE DIVERSITY

The Old Borough, in Swords, was the venue for a community fundraising quiz night to help in collecting funds for a new local festival event.

The recently launched Swords Intercultural Festival is set to make a return, in 2020, at Swords Castle, thanks to the support of the local people and our pub in the town.

The 'intercultural quiz night' which was held at the pub for Swords Tidy Towns, hosted by deputy manager Denis Ginnane, raised €432.

Pub manager Sarah Darcy said: "We were only too pleased to host the fundraiser, which was very well supported, as always, by the people of Swords."

Swords Tidy Towns chairperson and one of the organisers of the festival Ken Duffy told the Fingal Independent newspaper: "We have a very dedicated committee which is made up of different nationalities who are working very hard to make the festival a reality and a great success.

"It is estimated there are over 40 nationalities residing within the Swords area. Swords Tidy Towns believes our diversity is worth celebrating."





## DARTFORD

# FLYING BOAT HELPS PROPEL NERVE CONDITION MESSAGE

Staff at The Flying Boat (Dartford) raised awareness for a particular medical condition, in support of their colleague Ellie Davis and her family.

The event, which marked NF1 awareness day (neurofibromatosis type 1), was aimed at informing people about the condition and raising money for Nerve Tumours UK, a charity which supports people with the condition.

NF1 is a genetic condition which causes tumours to grow along nerves. These are usually non-cancerous, but may cause a range of symptoms, including pale skin patches and problems with the bones, eyes and nervous system.

The pub was decorated with balloons, banners and information posters – and there was also a raffle and cake sale.

Shift manager Ellie, pictured (right) with team leader Siobhan Baker, said: “My son was diagnosed with NF1. It’s a condition which is quite common, with many complications and currently no cure, although not many people know about it.

“I can’t thank the team enough for getting behind me with something which means a lot to me and my family.”



## FRASERBURGH

# SHARON OF THE SALTOUN FLIES FLAG FOR FRASERBURGH

Pub manager Sharon Holland is backing a local initiative to improve tourism and attract new visitors to Fraserburgh.

Sharon, who manages The Saltoun Inn pub and hotel in the Scottish town, is part of and supporting the ‘Discover Fraserburgh – Scotland’s hidden treasure’ tourism group.

The group has been set up to promote all of the wonderful things in the Fraserburgh area, in northeast Scotland, which are available to local people and visitors alike.

Sharon, who has worked at The Saltoun Inn since it first opened in August 2014 and was promoted to pub manager in June, is part of a group of local businesses, helping to promote the town and its surroundings.

The Discover Fraserburgh Tourism Group works to bring people up-to-date information which will help them to enjoy their trip to Fraserburgh to the fullest.

The website (discoverfraserburgh.com) details ‘things to do’, in town and out of town, and reveals local treasures, including places to stay and eat, among them The Saltoun Inn, the harbour and beach, as well as boat trips and visitor attractions.

Sharon said: “Fraserburgh is a beautiful seaside town, with big skies and sandy beaches, cliff tops and wildlife, as well as local visitor attractions.

“It really is an untouched and often overlooked gem, perfect for a weekend get-away for walking and wandering, with a warm welcome.

“The team at The Saltoun Inn and I are helping to promote the town, along with our fellow Discover Fraserburgh colleagues, to put this Scottish hidden treasure on the map.”



Wetherspoon's area manager Alan Harrison is pictured at The Saltoun Inn with (right) Lynda McGuigan (The Museum of Scottish Lighthouses) and Samantha Masson (Captain's Table Restaurant), who are also part of the Discover Fraserburgh Initiative

## wetherspoon **hotels**

The Saltoun Inn hotel boasts 11 en suite bedrooms with unlimited free Wi-Fi, Freeview television and digital temperature control.

Formerly called the Saltoun Arms Hotel, the three-storey grade B listed property was built in 1801 by local mason Alexander Morrice.

Fraserburgh is a beautiful seaside town with a rich history in the fishing industry.

The town boasts a stunning award-winning beach and several other attractions, such as the Lighthouse Museum, Heritage Centre and community swimming pool, making the town an ideal place for the whole family to visit.



# PETITES PIZZAS – A SMALL WONDER

**New smaller versions have proven a popular addition to our 'any 3 small plates' selection**

**O**ur NEW small-plate 8" pizzas are proving a big hit. Our freshly topped and baked, great-value pizza range is a hugely popular addition to our 'any 3 small plates' selection.

You can mix and match with a choice of small-plate options, including British chicken wings, halloumi fries and spicy coated king prawns, as well as nachos and chicken breast bites.

You can also enjoy a pizza-fest to share and opt for three 8" options from the range of eight choices.

## Bespoke

Alternatively, you can combine our topping selection and make bespoke pizzas of your choice.

These are also all available in our original 11" pizza size and meal-deal offer, made from the best ingredients, sourced for your enjoyment.

Every pizza is freshly cooked to order and served within our service aim of 10 minutes, whatever the size or toppings you choose.

## Dough

Our new, improved recipe pizza dough, for our thin-crust bases, is pressed by us in the kitchen (not premade), then freshly topped and baked.

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

Our eight choices are: Margherita; roasted vegetable; vegan roasted vegetable; Hawaiian; ham and mushroom; pepperoni; BBQ chicken; spicy meat feast.

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

Our blended grated cheese, a mix of mozzarella and Cheddar, ensures a beautiful 'browning in the baking', for that perfect pizza... every time.

## Tomatoes

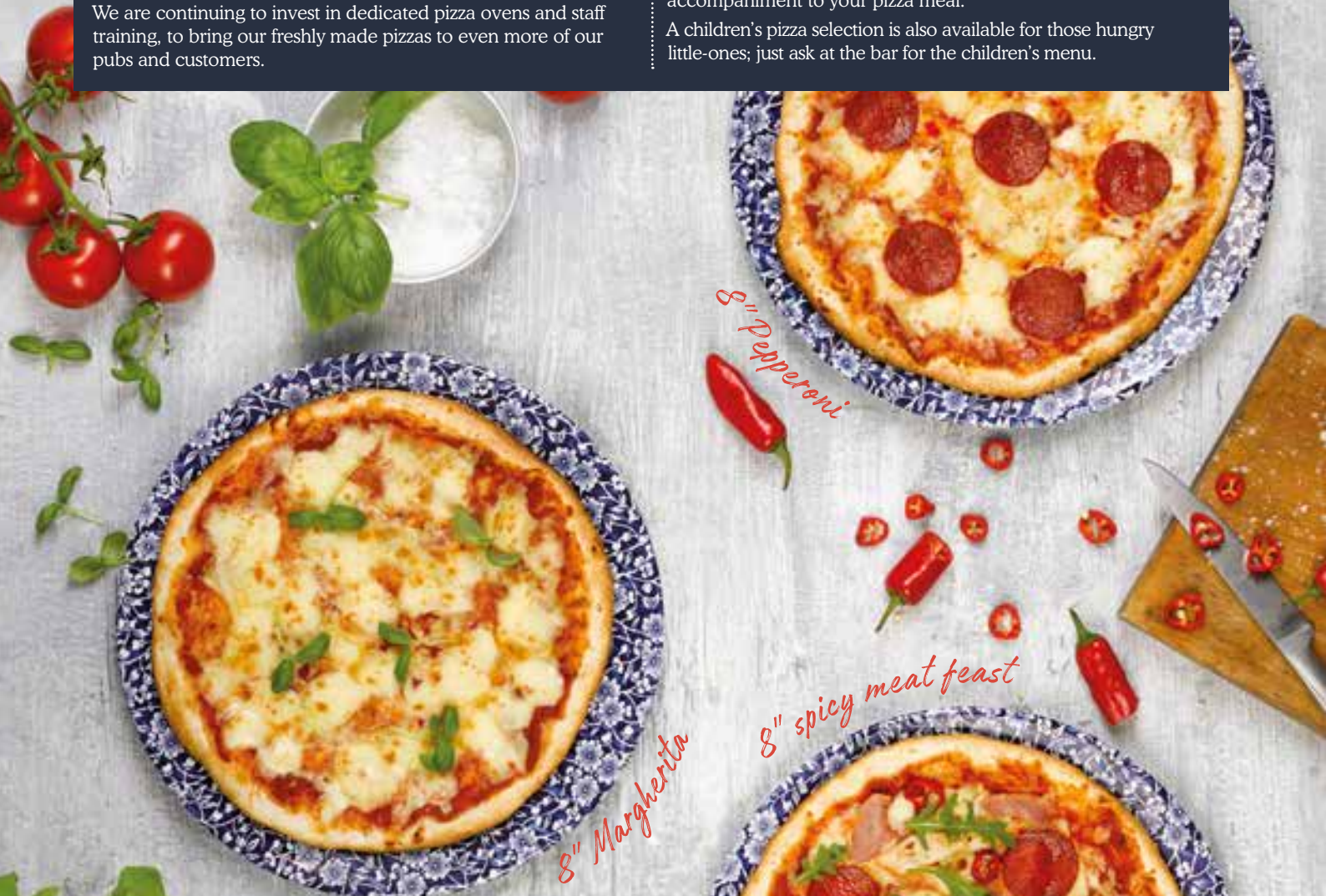
We source our sauce – tomato of course – from Italy, made by experts Cirio, using 100 per cent Italian tomatoes to provide an authentic taste and high-quality pizza-topping.

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

Simply select your favourite toppings for your pizza, available to eat in or take away.

We also offer garlic pizza bread (8" and 11") with garlic & parsley butter and fresh rosemary, on its own or topped with added mozzarella cheese, as the perfect accompaniment to your pizza meal.

A children's pizza selection is also available for those hungry little-ones; just ask at the bar for the children's menu.



8" Pepperoni

8" spicy meat feast

8" Margherita



# FULL MOON HELPS JOHN TRACE AN ECLIPSED PAST

Wetherspoon pubs are well known for their artwork displays of local history, where detailed accounts of events and characters, associated with the town or city of the pub's location, are meticulously researched and presented.

One customer has used some of this history to help in a small way towards a rather large personal project.

John Bird has researched and written a book chronicling more than 1,000 years of his family history, packed with details and photographs.

'My Journey Back In Time' has taken Dudley resident John seven years to complete – and he is understandably proud of his achievement.

John's local Wetherspoon pub, The Full Moon (Dudley), provided a couple of pieces for his genealogy jigsaw.

John said: "Thanks to the manager (Lee Cartwright) at The Full Moon, in Dudley, for the image of John Dudley, Duke of Northumberland.

"John Dudley, who was Protector to King Edward VI, and my family share ancestors.

"There were other bits and bobs of interest in the pub, too, including information about Lady Jane Grey (later Lady Jane Dudley)."

John, who has dedicated his book to his mum, Joan, concluded: "Creating a history book is, no doubt, a worthwhile project.

"It is a privilege to bring some of the contents of this book to the attention of those unfamiliar with such information."



## SHAW-FOOTED DOZEN TREK TO SUMMIT OF SCAFELL PIKE



A daring dozen staff trekked up England's highest peak to raise more than £2,000 for charity Dementia UK.

The team from The Robert Shaw, Westhoughton, climbed Scafell Pike in Cumbria, earning them sponsorship pledges from customers and friends.

Shift leader Danny Fishwick organised the event with team leader Jessica Brady and he personally raised £1,500 in sponsorship.

Pub manager Cheryll Kean joined in the climb. She said: "I'm very proud that we were able to raise so much money for Dementia UK, as several of our customers and colleagues have relatives who have suffered with this devastating illness."

Pictured from left are bar associate Jack Davies, bar associate Jack Henderson, shift manager Andrew Knowles, kitchen associate Niall Spragg, shift leader Danny Fishwick, bar associate Tommy Leech, team leader Jessica Brady, bar associate Chris Leeming, pub manager Cheryll Kean, team leader Lewis Harrington, shift manager Tasha Brady and team leader Shannon Walton

## COUNTING HOUSE PAULA KEEPS CHARITY'S CASH COUNTERS BUSY



Bar associate Paula Wilson has been busy baking, selling and walking – all in aid of charity.

Paula, who works at The Counting House, in Dundee, raised £265 for Cancer Research UK. She is pictured with her son James and niece Cara Berwick.

Her home bakes and homemade Father's Day gift sale (pictured) was a big hit at the pub, while her participation in the Dundee 5K Race for Life event – at Camperdown Park, Dundee – raised further funds through sponsorship and donations.





## ★ BOREHAMWOOD THE HART & SPOOL

25  
YEARS

The Hart & Spool marked 25 years with a week-long fundraising event in aid of CLIC Sargent.

Pub manager Jayne Esposito is pictured (centre) with shift leader Ellen Quirke (left) and bar associate Michelle Schmidt, together with a large celebration cake which was enjoyed by everyone.

The fundraising activities, including face-painting, raffles, quizzes and a tombola, collected £255.

Jayne has managed the Borehamwood pub for 10 years. She joined the company as a kitchen associate in March 2006, taking over as pub manager in August 2009.



## ★ BURTON UPON TRENT THE LORD BURTON

22  
YEARS

Bar associate Nicola Gill and shift leader Lewis Hutchings are pictured at The Lord Burton.

The popular high-street pub, in Burton upon Trent, marked its 22nd anniversary with complimentary beer for its regular customers – following this birthday photo shoot!

Pub manager Andy Byers has run the pub, which opened in July 1997, for more than 10 years.

It is named after the first Lord Burton, Michael Arthur Bass, a member of the famous brewing family which had its headquarters in the Staffordshire town.



## ★ BLACKROCK THE THREE TUN TAVERN

5  
YEARS

Deputy manager Stephen Barr (left) and shift leader Scott Butler are pictured at The Three Tun Tavern.

The pub, in Blackrock, was marking its fifth birthday – and both staff members were also celebrating their fifth anniversary working there, having started when the pub first opened in July 2014.

The Three Tun Tavern was Wetherspoon's first pub in the Republic of Ireland.

In the latter half of the 18th century, there was The Three Tun Tavern, in Blackrock. It was 'kept by one Bishop, a worthy host and was renowned for its good cheer'. The tavern survived until fairly recent years and the name lives on, with our pub in the town.

New pub manager Siobhan Finnegan said: "In the past five years since opening, the pub has become a very busy and well-liked hub in the town.

"We thank the people of Blackrock for their support, during the first five years, and look forward to many more years serving the community here."







## ★ ROTHERHITHE THE SURREY DOCKS

22  
YEARS

Team leader Natalie Hendry organised a sweet treat fundraiser to celebrate a 22nd birthday.

Natalie, who works at The Surrey Docks (Rotherhithe), offered a biscuit-decorating session, for kids big and small, with icing, sprinkles and sweeties, to mark the anniversary of the London pub, managed by Kylee Garwood.

The event raised £75 for CLIC Sargent.

Natalie is pictured with shift leader Wayne Rickett and youngsters Matthew, Lucy and Mason (left to right) enjoying the birthday treats.



## ★ RUGELEY THE PLAZA

21  
YEARS

Staff at The Plaza celebrated the pub's 21st birthday with an Hawaiian-themed party.

Pub manager Sian Siddall, who took over at the Rugeley pub in April 2013, said: "We wanted to mark the pub's birthday, as well as the start of summer and our great beer garden – and the summery Hawaiian theme seemed appropriate."

Pictured are (left to right) floor associate Ben Vivian, bar associates Millie Rawlings and Tom Williams and floor associate Kye Gordon (front).

The anniversary event included a charity cake sale, decorating cupcakes and a chocolate fountain, with strawberries, which raised £50 for CLIC Sargent.



## ★ STOCKTON-ON-TEES THE THOMAS SHERATON

21  
YEARS

Staff at The Thomas Sheraton are pictured toasting the pub's 21st birthday with a glass of bubbly.

Pictured (back, left to right) are team leaders Lorna Summerson and Daisy Godfrey and kitchen shift leader Emma Marson (now at The Highland Laddie, Norton), with customer Ian Sladdin (right) and floor associate Scott Hawkes (front).

Ian, also vice-chairman of the Campaign for Real Ale Cleveland branch, has been a regular customer for the past 15 years.

The Stockton-on-Tees pub is named after furniture designer Thomas Sheraton, born in Stockton in 1751.

Jono Carney, who was previously at The Ward Jackson (Hartlepool), took over as pub manager at the beginning of May.



## ★ BEXLEYHEATH THE WRONG 'UN

25  
YEARS

Pub manager Terry Fitzgerald is pictured (second left) with (left to right) regular customer Charlie Blewitt, shift leader Harvey Hamilton and bar associate Ben Silver celebrating the 25th birthday of The Wrong 'Un.

The pub, in Bexleyheath, marked its silver anniversary with balloons, banners and birthday cake.

Thirty regular customers also enjoyed a day out at the races, attending the Epsom Derby, as an additional birthday event.

The pub stands on the site of the earliest cricket field in Bexleyheath, a fact remembered in the pub's name – named after one of the most difficult deliveries for a batsman to play... a googly or wrong 'un, bowled by a leg spinner.

The cricket pitch was on land alongside a public house, the old Golden Lion, and the earliest recorded match played on the site (which pre-dates the town) was in 1746.







★ PRESTON  
**THE GREY FRIAR**

**23**  
 YEARS

Shift leader Nathan Blake and bar associate Mollie Wareing are pictured toasting their pub's 23rd birthday with a glass of fizz.

They work at The Grey Friar, one of our two pubs in Preston, Lancashire, which first opened in July 1996. The pub was decorated with balloons and banners for the occasion.

Bradley Hollingsworth has been pub manager at The Grey Friar for 10 years.

The pub is named after the Franciscan monks (known as Grey Friars from the colour of their robes) who founded a nearby friary in around 1220 – and gave its name to Friargate, where the pub is situated.



★ DEWSBURY  
**THE TIME PIECE**

**20**  
 YEARS

A fundraising fun day at The Time Piece helped to celebrate the pub's 20th birthday, as well as raise charity cash for CLIC Sargent to the tune of £548.

Organised by shift manager Claire Triplett (back, second right), the event included a visit by Stuart the Minion, pictured with the fundraisers in Dewsbury.

Activities included a charity static bike-ride '60-mile challenge', as part of regional manager Alistair Broome's '12 for 12' fundraiser, and pub manager Rebecca Bairstow (third right, holding baby) going 'in the stocks', with the opportunity to throw wet sponges and cream pies at her!

A local dance school, SL Academy of Dance, also performed at the pub.



★ STOCKPORT  
**THE CALVERTS COURT**

**18**  
 YEARS

Anniversary celebrations at The Calverts Court, in Stockport, coincided with the town's pride weekend festivities.

Pub manager Rachael Brown (left) is pictured with a spectacular cake, made especially by a friend, Janine Hart.

Rachael and her team decked themselves and the pub in rainbows for the 18th birthday event, including rainbow T-shirts and face paint.

The celebration was also a fundraising opportunity, with £100 collected for CLIC Sargent through giant 'higher or lower' card games and donations.

Pictured are (back, left to right) shift leader Elliot Boss, bar associate Liam Casey, team leaders James McMillan and Alex Lloyd and bar associate Katie Clarke. Front (left to right) are shift leader Jamie Leigh, bar associate Louis McMillan and kitchen associate Katie Burns.





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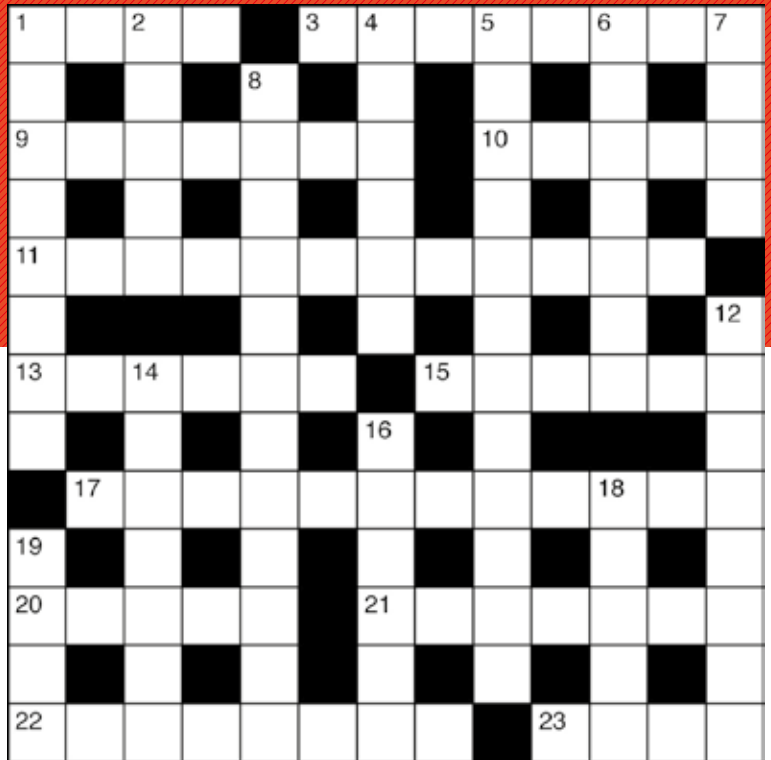
The first four correctly completed crosswords to be pulled out of the hat will win each of those entrants a Wetherspoon gift card worth £30.

Closing date for entries: 12 November 2019

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## 4 X £30 PRIZES TO BE WON



### Across

- 1. "The House of Bernarda --", play by Lorca (4)
- 3. French 14c fortress in Paris destroyed in 1789 (8)
- 9. Largest of the three small bones in the middle ear of mammals (7)
- 10. Type of lyric poem composed of couplets in which a long line is followed by a shorter one (5)
- 11. Spy created by John Le Carre who features in Tinker, Tailor, Soldier, Spy (6,6)
- 13. Sea between Greece and Turkey (6)
- 15. Andre, 1995 Australian Open tennis champion (6)
- 17. Shrub, Ribes nigrum, with red or white flowers and edible black berries (12)
- 20. Colour of the ball worth three points in snooker (5)
- 21. Rare orange-red soft mineral, an important ore of arsenic (7)
- 22. Colourless odourless gaseous element that forms 78% by volume of the air (8)
- 23. Small wingless parasitic insect (4)

### Down

- 1. Dark, pungent brandy made in Gascony (8)
- 2. -- Baggins, character in The Hobbit (5)
- 4. Town in central Italy, birthplace of St. Francis (6)
- 5. 1955 novel by J.P. Donleavy set in Dublin (3,6,3)
- 6. Female of the feline mammal Panthera leo (7)
- 7. -- Park, cricket ground in Auckland, New Zealand (4)
- 8. Former name, until 1960, of Zaïre (7,5)
- 12. Woody climbing plant of Asia and North America which has blue, purple or white flowers in large drooping clusters (8)
- 14. W.S., British dramatist who collaborated with Arthur Sullivan on various operettas (7)
- 16. Card game for two played with 32 cards which developed from the game Triomphe (6)
- 18. In theatrical terms, a financial backer of a production (5)
- 19. Variety of small melon with an orange skin (4)

### SOLUTIONS (Summer 2019 issue)

- Across:** 6 Bolivia; 7 Hoxha; 9 Stout; 10 Ragtime; 12 David Hemery; 14 Pandora's Box; 18 Picador; 19 Tiber; 21 Jimmy; 22 Connors.
- Down:** 1 South; 2 Fibula; 3 Big; 4 Bottom; 5 The Mary; 8 Hashish; 11 Pierrot; 13 Pacific; 15 Dharma; 16 Orient; 17 Deare; 20 Doe.

### The summer 2019 crossword winners were:

★ LJ, Oundle ★ RL, Portsmouth ★ TG, Blairgowrie ★ NS, Huntley



**Please complete the answers and your details, as shown, and send the completed page to:**

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**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 12/11/19. 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.

Promoter: J D Wetherspoon plc, Wetherspoon House, Central Park, Reeds Crescent, Watford, WD24 4QL



Nik Antona is national chairman of CAMRA, the Campaign for Real Ale

# Cheers

## NOT ALL PUBS ARE THE SAME

**Those pubs making an effort are worth seeking, says CAMRA's national chairman Nik Antona**

**I came across an article a few months back which bemoaned the demise of the traditional British pub (Huck Magazine, June 2019).**

The author warns publicans against rushing into a refurbishment project which might ultimately ruin the original charm of a pub, describing it as a 'curse' on the pub sector.

It led me to reflect on why CAMRA, as an organisation, spends so much time celebrating examples of excellence – and what that actually means to you, the drinker.

You may, at some point, have come across what is colloquially known as a 'CAMRA pub'.

While CAMRA is a consumer organisation and, as such, doesn't actually own pubs, many pubs consider themselves part of the 'CAMRA brand' because they've received the seal of approval from us in some way or another.

This could have been through a high-profile national award, like our Pub of the Year accolade, or because a pub was listed in our Good Beer Guide, highlighting the very best pubs, categorised by county, to source a great pint of real ale.

It could even be just because local CAMRA volunteers frequent it on a Friday evening.

While, for many pubs, a CAMRA accolade might be a 'nice to have', most people don't decide where to go for a drink based on which pub has won which awards.

For many, a trustworthy local will always be the first port of call for a preferred watering hole – yours might even be the very Wetherspoon pub you're sitting in!

### REWARDING

This makes sense, as there is something incredibly rewarding about having a local to rely on where everyone inside knows your name.

CAMRA research has found that those with a local pub are happier and better connected with their local community.

What I think is particularly interesting, however, is how we rate and compare each individual's favourite pub – because, what might be quirky and fun to me could be off-putting to the next customer.

In the rush to overcome this risk and get as many people through the door as possible, we see so many pubs redeveloped or restored, with little to no thought about what makes them charmingly different and unique.

In doing so, we risk losing the rich diversity of the British pub scene and ending up with a high street of gastropubs with the same decorative fixtures bought from Dunelm.

That is why CAMRA has an award or book to cover almost every eventuality.

We want to highlight examples of excellence across the country, while, at the same time, celebrating their differences.

### DESIGN

For example, our Pub Design Awards recognise the very best in architectural design from five varied categories, ranging from new-build pubs to conservation projects.

One of Wetherspoon's own pubs, Royal Victoria Pavilion, in Ramsgate, was awarded it this year, following its conversion from a casino to a bustling seaside pub.

Originally built in 1903, it fell into serious disrepair in 2008 and would have been left dilapidated, if not for the monumental efforts to bring it back to its former glory – a task which would have been too daunting for most pub companies.



**CAMRA research has found that those with a local pub are happier and better connected with their local community**



Another example can be found with our latest publication, Real Heritage Pubs of the South West – this identifies those watering holes which promise nostalgia.

From rustic farmhouse bars to historic coaching inns, we've researched the true destination pubs for the beer and pub enthusiasts out there.

This is just a small snapshot of some of the work we do to recognise the pubs which make grabbing a pint so much more than just having a drink.

So, what can we do to preserve this diverse pub landscape?

### CHALLENGE

As our Summer of Pub campaign comes to a close, I'd like to ask you, the reader, to set yourself a challenge.

Seek the cream of the crop and make your next pub visit an experience to remember.

Finding the very best in British pubs doesn't need to fall in the sole remit of the dedicated 'beer geek'.

These days, with so many resources available to you, it couldn't be easier to seek those award-winning beers and pubs.

In doing so, you can help to support and preserve the unique characteristics which have made them recognised as the very best across Britain.

So, as part of your next holiday, make that journey to visit a stunning pub boasting unique architectural design.

Support the community pub down the road which has been saved from closure, thanks to its local residents.

Find that champion beer at the next beer festival – and play your part in helping to keep these traditions alive and kicking for generations to come.

If you need inspiration, simply visit our national website for information about our awards and accolades or speak to one of our members across the country to find some local gems.

Let's raise a collective glass to the very best pubs in Britain and get out of our comfort zones this winter!

● For more information: [www.camra.org.uk](http://www.camra.org.uk)



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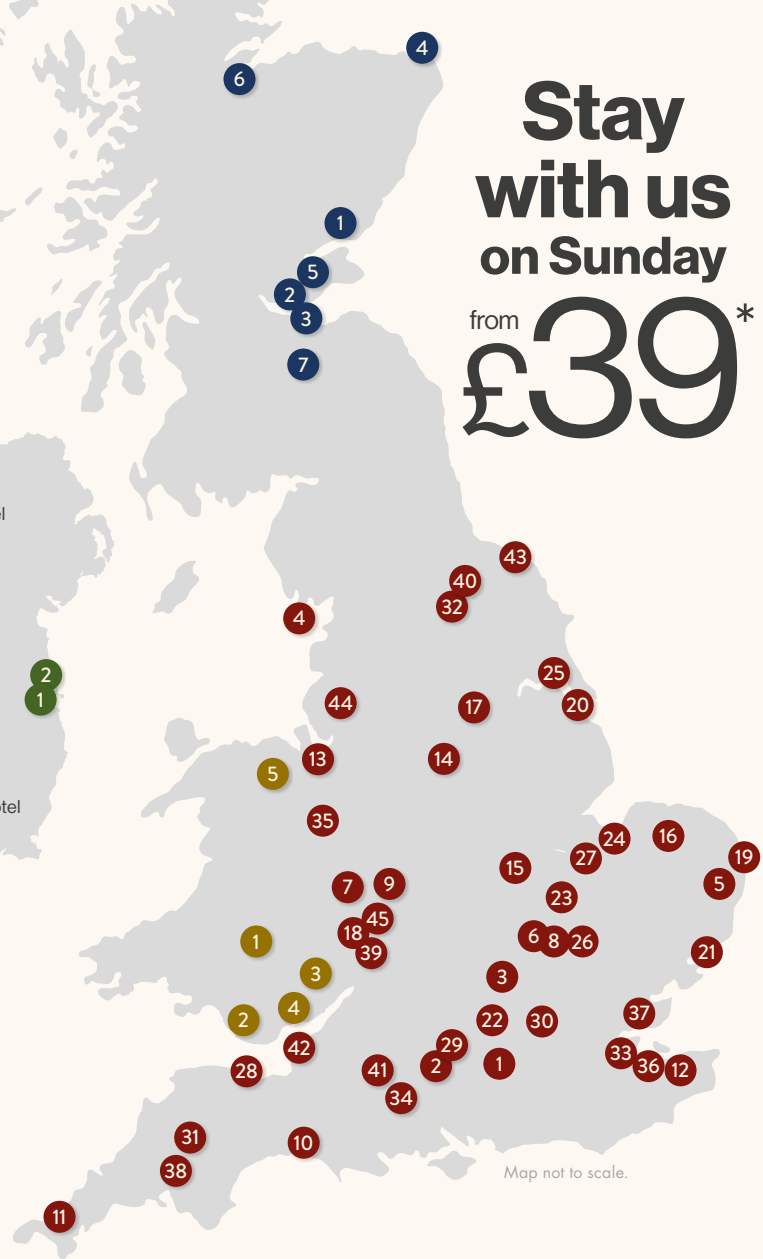
Ale festival price may vary by pub and applies to the festival ales only, the full list of which can be seen in the tasting notes.

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01296 388080
- 4 Barrow-in-Furness**  
The Furness Railway  
LA14 5UB  
01229 824758
- 5 Beccles**  
The Kings Head Hotel  
NR34 9HA  
01502 718730
- 6 Bedford**  
The Pilgrim's Progress  
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01234 344566
- 7 Bewdley**  
George Hotel  
DY12 2AW  
01299 406970
- 8 Biggleswade**  
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SG18 0JE  
01767 777299
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B2 5RE  
0121 634 8100
- 10 Bridport**  
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DT6 3LF  
01308 421905
- 11 Camborne**  
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TR14 8JZ  
01209 613230
- 12 Canterbury**  
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CT1 2HG  
01227 463339
- 13 Chester**  
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CH1 4EE  
01244 250019
- 14 Chesterfield**  
The Portland Hotel  
S40 1AY  
01246 293600
- 15 Corby**  
The Saxon Crown  
NN17 1FN  
01536 203672
- 16 Dereham**  
The Romany Rye  
NR19 1DL  
01362 654160
- 17 Doncaster**  
The Red Lion  
DN1 1NH  
01302 732123
- 18 Great Malvern**  
The Foley Arms Hotel  
WR14 4QS  
01684 580350
- 19 Great Yarmouth**  
The Troll Cart  
NR30 2AF  
01493 332932
- 20 Grimsby**  
The Yarborough Hotel  
DN31 1JN  
01472 361924
- 21 Harwich**  
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CO12 3JR  
01255 245400
- 22 Henley-on-Thames**  
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RG9 2AR  
01491 848484
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PE29 3BD  
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- 25 Kingston Upon Hull**  
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HU1 2NT  
01482 381850
- 26 Leighton Buzzard**  
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LU7 1EA  
01525 380170
- 27 March**  
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PE15 8AQ  
01354 602980
- 28 Minehead**  
The Duke of Wellington  
TA24 5NH  
01643 701910
- 29 Newbury**  
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RG14 5BD  
01635 277560
- 30 Northolt**  
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UB5 4LA  
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- 31 Okehampton**  
The White Hart Hotel  
EX20 1HD  
01837 658533
- 32 Ripon**  
The Unicorn Hotel  
HG4 1BP  
01765 643410
- 33 Rochester**  
The Golden Lion  
ME1 1EL  
01634 405402
- 34 Salisbury**  
The King's Head Inn  
SP12ND  
01722 438400
- 35 Shrewsbury**  
The Shrewsbury Hotel  
SY1 1PU  
01743 236203
- 36 Sittingbourne**  
The Golden Hope  
ME10 1DR  
01795 476791
- 37 Southend-on-Sea**  
The Last Post  
SS1 1AS  
01702 337860
- 38 Tavistock**  
The Queen's Head Hotel  
PL19 8AQ  
01822 612455
- 39 Tewkesbury**  
The Royal Hop Pole  
GL20 5RS  
01684 274039
- 40 Thirsk**  
The Three Tuns  
YO7 1LH  
01845 524605
- 41 Warminster**  
The Bath Arms  
BA12 9AZ  
01985 853920
- 42 Weston-super-Mare**  
Cabot Court Hotel  
BS23 2AH  
01934 427930
- 43 Whitby**  
The Angel Hotel  
YO21 1DH  
01947 824730
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01656 673500
- 3 Monmouth**  
The Kings Head  
NP25 3DY  
01600 710500
- 4 Newport**  
The Queen's Hotel  
NP20 4AN  
01633 844900
- 5 Ruthin**  
The Castle Hotel  
LL15 1AA  
01824 708950
- 17**

### Scotland

- 1 Broughty Ferry**  
Jolly's Hotel  
DD5 2BJ  
01382 734910
- 2 Dunfermline**  
The Guildhall & Linen Exchange  
KY12 7DR  
01383 724060
- 3 Edinburgh**  
The White Lady  
EH12 8AT  
0131 314 0680
- 4 Fraserburgh**  
The Saltoun Inn  
AB43 9DA  
01346 519548
- 5 Glenrothes**  
The Golden Acorn  
KY7 5NA  
01592 751175
- 6 Inverness**  
The King's Highway  
IV1 1EN  
01463 251800
- 7 Peebles**  
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