

Attila the Stockbroker and Alex Hall (in conjunction with The Dark Star Brewing Company, Adur District Council, and Church Farm) present

*The music festival with good beer...
The beer festival with good music...*

GLASTONWICK 2011



CHURCH FARM,
COOMBES,
NEAR BRIGHTON
3 - 5 JUNE 2011

WELCOME TO GLASTONWICK

by Attila the Stockbroker

Welcome, everyone, to our 16th Glastonwick, which makes five years in the beautiful surroundings of Church Farm. Huge thanks as always to Jenny Flake and Trevor Passmore for having us, to Glastonwick co-founder and Beer Monster Alex Hall for sourcing the beers, to the award winning Dark Star Brewery for providing the infrastructure, to Matt and Karen Wickham at the Evening Star, to Emma, Vicar, Ingrid, Dave, Gob, Loz, Nigel and all our team of volunteers, to the pubs who helped by selling the tickets, and special thanks to our friends at the Ropetackle Arts Centre in Shoreham (www.ropetacklecentre.co.uk – check it out, lots happening) who have again provided Glastonwick with online ticket facilities which has made everything much easier! Above all, of course, thanks to you lot for being here. Have a wonderful time...

THE BOSSY BIT! Each day, please **HAND IN YOUR ENTRANCE TICKET** and get a colour-coded wristband. Musicians/volunteers please get these as well. Then you need to buy some beer tokens! You'll need the correct colour wristband to be served at the bar - please display it prominently. Hang on to your camping tickets if you're camping. It's a working farm, glass isn't allowed, so no glass on site please. If the campers among you must, please be really careful and make sure it all goes home with you. Please make sure every last bit of rubbish goes in the black sacks (if you see some, Womble it). And **PLEASE**, no Chinese lanterns or any other fire hazard hippy bollocks! 😊

PARKING for non-campers is in the field immediately to your left as you arrive on site. For campers (including those with camper vans, etc.) and musicians, it's in the camping field. Please don't pitch tents in the car park. **CAMPING** is in the top field to the right, past the music barn, beyond the cattle grid – there's a sign. Please don't camp in the enclosed space to the left, and look out for rabbit holes! **STAND PIPE** is in the camping field and there's another cold water tap at the back of the toilet block. **TOILETS & SHOWER** are next to the barn and more toilets are in the camping field. Barbecues, camping stoves etc are OK but **PLEASE NO FIRES and when the music stops and the bar shuts PLEASE KEEP THE NOISE DOWN** in the camping field and on the way out. Other campers want to sleep and we don't want neighbour complaints...The camping field is very big so I suggest that those who want to go straight to sleep camp at the end nearest the barn, while hardier souls head down towards the far end. Please don't wander into the farm bits, jump on the bales or climb on vehicles – they are out of bounds!

FOOD is served in the covered barn opposite the music one, and we now have new caterers so we hope very much that this year you like the food as much as you've always said you like everything else!

KIDS: As previously Jenny will be running tractor rides (price £3) and we have a storyteller, Richard 'Story' Beard on the Saturday, whom you'll find in his YURT.

FIRST AID will be provided by St John's Ambulance at the garage by the farm gate.

CLOSING TIME: The bar shuts at 6pm on Sunday, and we'd appreciate it if everyone could be off site by 7 – it's a working farm and we need to pack up. Please make sure all rubbish is in the black sacks before you go.

THE MUSIC: As always, if you want to chat, please head away from the stage so the listeners can listen, and if you like what you hear please support the performers by buying stuff! A couple of changes to the programme – Contingent from Brussels can't make it on Saturday (singer Bob has passport issues back in Guadeloupe, but they'll be over later in the year) and neither can Gary Kaye on the Sunday, so you'll have to make do with a set from me! That's all apart from hoping you all have a great time...

Cheers, Attila

STAGE TIMES

Friday (6pm-midnight)

6.30 ABRUPT ... 7.30 DARREN POYZER ... 8.30 NEWTOWN NEUROTICS ...
10.00 THE MEN THEY COULDN'T HANG

Saturday (noon-midnight)

12.30 SEX PIRATES ... 1.30 PAUL SIMMONDS & NAOMI BEDFORD ...
2.30 CAPTAIN OF THE RANT ... 3.30 KEN PARSONS ... 4.20 THE LOVELY
BROTHERS ... 5.35 THE ASTRONAUTS ... 6.40 TERRY GAROGHAN ...
7.45 DIRTY REVOLUTION ... 9.00 JIM BOB ... 10.15 LES CARTER &
ABDOUJAPAROV

Sunday (noon-6pm)

12.45 ATTILA THE STOCKBROKER ... 1.45 ROBIN INCE ... 2.45 JOHN OTWAY ...
4.00 WALNUT & THE WANKERS ... 5.10 ASBO DEREK

Acts may not necessarily go on stage at these times or in this order if circumstances dictate otherwise.

IMPORTANT - THE FOLLOWING ITEMS ARE STRICTLY BANNED

FROM THE PREMISES:

- ILLEGAL DRUGS

- CHINESE LANTERNS

- ALCOHOL FROM OFF SITE

**- GLASS (especially bottles - see the previous line), INCLUDING
PERSONAL GLASSES**

NO EXCEPTIONS FOR ANYONE. THAT READS:

*****NO*** EXCEPTIONS!!!!**

THE BEERS

by Alex Hall, Glastonwick co-founder and craft beer diviner
(and Imbiber)

As always we have the ultimate pairing of Attila's handpicked musical and poetic talent coupled with dozens of beers I deem worthiest, rarest, most eclectic, most 'scoopable' - plus of course a good range of ciders and perries (which are a joint effort to arrange with other helpers, especially Glyn - thanks!). Glastonwick is unique in being a 50-50 melding of the CAMRA-style real ale festival concept with a great independent music festival. It is absolutely the antidote to music festivals with global corporate sponsors where the only stuff to drink is bland, gaseous, overpriced, mass-produced swill that's not worthy of even putting out an ashtray fire. Likewise, Glastonwick is also the antidote to unnecessary, ignored, or inappropriate beer festival entertainment put on as an afterthought.

All our beers are traditional cask-conditioned 'real' ales from small, artisanal, 'craft' breweries. All ciders and perries (like cider but made with pears) are straight from the farmhouse and are made with real apples and pears, as opposed to fruit concentrate used in processed, mass-produced, artificially fizzed-up brands. They are all hand-crafted by brewers and cider makers alike who are dedicated to keeping tradition and quality alive in the face of the ever-present spectre of global corporate standardisation, and the resulting dumbing down of taste and loss of local craftsmanship. We support brewers who are motivated by quality and tradition rather than corporate profit. We at Glastonwick rebel against the creeping corporate rot. Real ale, cider, and perry is our tradition and must remain so, please - wherever you are - support the real stuff and reject the mass-produced corporate zombie piss that collectively represent today's global sterility onslaught.

Basically, what we have here is beer and cider just as they were everywhere through the ages until mass-production techniques by accountant-led big breweries and their destructive, brainwashing marketing minions got their hands on our brewing heritage in the middle of the last century. Real ales are served at the traditional cellar temperature of pubs through the centuries - about 12-14C, so cool but not chilled. This is the perfect temperature to taste and enjoy all the flavours and nuances of these brews; the modern marketing concept of chilling mass-produced keg beers (think "Extra Cold", etc. - blech!) is solely to make them tasteless by extreme cold numbing your taste buds - the large quantities of cheap corn, rice, maize, etc. that these corporately made "beers" often contain to pad out the more expensive malted barley content make for a foul pint if served at cellar temperature. "Extra [anything]" will almost certainly be 'extra bad' - or 'extra bland'. Any common brand of fizzy, mass-produced lager that has been left to warm up to real ale temperatures is truly disgusting to smell and taste.

With keg ales, these are mostly just bland, tasteless, and uncouth. Note I say "mostly" - there are a small but growing number of exceptions - namely small scale production kegs from craft breweries such as Meantime and Camden Town which are worthy and shouldn't be shunned (*despite the recent rantings of a certain Mr. Valentine!*). Guinness in whatever draught form (especially "Extra Cold") and John Smith's 'Extra Smooth' are prime examples of today's zombie ale brews - no exaggeration there as they really are the living dead - living marketing on the bar top - but dead, filtered, pasteurised beer is residing inside the keg. These are examples of beer to be given new 'life' by extraneous CO2 or nitrogen pushing it out off the fizz tap. So, now you know the reason for the 'extra cold' corporate marketing bombardment - it's simply a cover up of how bad they actually are. Cask beer forms a huge part of our heritage, as does farmhouse cider and perry. Please support these - or forever be at the mercy of those nice, smiley, happy, corporate salespeople in suits and ties that want you to forever be one of their brand loyal imbibing drones that has no voice. Please be a real person - not a corporate, mass-produced, brand-loyal sheep.

Oh, I almost forgot in my anti-corporate ranting to wish you that I hope you enjoy the range on offer here!

Aside - Please note **NOT ALL BEERS AND CIDERS WILL LAST THROUGH THE WEEKEND**; they will be served from Friday night (as long as they are ready – the beers need time to settle and condition) until they run dry. When ordering, please ask for the **FULL NAME INCLUDING BREWERY** to speed service as they are arranged on the stillage in alphabetical order left to right by brewery name. Please go to a server near the cask of your choice. Enjoy Glastonwick 2011 supporting Britain's unique real ale (and farmhouse cider/perry) heritage. Please always be observant of our necessary rules in order to make a great event for everyone. Cheers – enjoy Glastonwick!

Special thanks (in addition to Attila's mentions): My very special wife Felice for the wonderful festival logo, Steve Leyfield for all the useful 'gen', and Iain Turnbull for running round Scotland finding me rarities. Many, many thanks to everyone in the team who make Glastonwick go from strength to strength each year. - Alex Hall

IF YOU LIKE ANY OF THESE GLOBAL BRANDS... TRY ONE OF THESE CRAFT BREWS...

Guinness, Beamish, Murphy's >>>TRY>>> Fuzzy Duck 'Mucky Duck Stout', Burnside 'Black Katz'.
Hoegaarden or similar >>>TRY>>> Dark Star 'Saison', Tatton 'Blonde'.

Sharp's 'Doom Bar Bitter' (*no longer craft beer - now Molson-Coors owned*) >>>TRY>>>

Attwood 'Bitter', Beowulf 'Staffordshire Pale Ale'

Any mass-produced lager >>>TRY>>> Barney's 'Lager Beer', Dark Star 'Hophead'.

**TAKE OUT CONTAINERS ARE AVAILABLE,
BUT STRICTLY ONLY BEFORE 'TIME AT THE BAR' IS CALLED.**

LAST ORDERS: FRIDAY & SATURDAY 11.50; SUNDAY 5.50.
THE BAR CLOSSES PROMPTLY 10 MINUTES LATER.

Saturday 'Scooper's Special' ticket holders may purchase beer from 12.00 until 5.40 sharp (for the 5.50 shuttle bus). No extensions are possible as the evening is at capacity for the building.

V = Confirmed not fined with isinglass, so ok for vegans and veggies who wouldn't otherwise drink real ale.

FS = Glastonwick festival special beer, only available here while stocks last!

<u>Brewery & Beer Name</u>	<u>ABV</u>	<u>From</u>	<u>Tokens</u>
1648 'Brew Master' V A tawny coloured session beer with a big flavour depth. This version is vegan, unfinned by request.	3.9%	East Hoathly, East Sussex	15/30
1648 'Triple Champion' V Chestnut coloured, full bodied best bitter with a deep flavour. This version is vegan, unfinned by request.	4.0%	East Hoathly, East Sussex	15/30
1648 'Signature' V Very pale and crisp tasting with quite a bitter finish. This version is vegan, unfinned by request.	4.4%	East Hoathly, East Sussex	16/32
Acorn 'Simcoe I.P.A.' American-style I.P.A., so that means pine on the aroma and a juicy, piney, citrusy Simcoe hoppiness on the palate.	5.0%	Wombwell, South Yorkshire	16/32
Angus 'Bell Rock Light' Pale brown Scottish session ale, quite malty with a smooth finish. Very rare in the south of England.	3.9%	Carnoustie, Tayside	15/30
Arbor 'Artisan' Deep amber Bristolian ale with a pleasant malty backbone and moderate balancing hops. Very pleasant.	4.8%	Bristol	16/32
Arbor 'Rainbow in the Dark' Hmmm, somebody at Arbor appears to like heavy metal band Dio! Strong and dark with rich chocolate notes. May make you bang your head...	6.6%	Bristol	18/36
Attwood 'Driver's Mild' <i>(Brewed at Tryst)</i> Deep amber and full bodied for its strength, with a mellow malt sweetness. Proving low ABV beers can be tasty! Attwood is a new brewery currently in the construction stages, it is due to open in August in an old Midlands railway station building.	2.8%	Larbert, Stirlingshire	14/28
Attwood 'Driver's Bitter' <i>(Brewed at Tryst)</i> Again putting the case forward that taste and ABV are not necessarily related, this is a nice, gentle, golden brew.	2.8%	Larbert, Stirlingshire	14/28
Attwood 'Mild' <i>(Brewed at Tryst)</i> A light mild, red-amber in colour, with hints of caramel and a touch of sweet malt.	3.5%	Larbert, Stirlingshire	15/30
Attwood 'Bitter' <i>(Brewed at Tryst)</i> Golden and hoppy with a delicious bitter finish. The above four beers are test brews for a new brewery as mentioned.	3.9%	Larbert, Stirlingshire	15/30

Barney's 'Good Ordinary Pale Ale'	3.8%	Falkirk	15/30
Golden session beer from the former Eglesbrech Brewery site. There's a pleasant, lingering hoppy finish.			
Barney's 'Lager Beer'	4.8%	Falkirk	16/32
Tasty cask-conditioned lager with a crisp hoppiness. Very far removed from common gaseous, chilled, gnat's piss mainstream keg lager brands.			
Beachy Head 'Tiger's Head'	5.0%	East Dean, East Sussex	16/32
A rare one-off beer from Beachy Head, chestnut brown with a rich malty backbone.			
Beowulf 'Staffordshire Pale Ale'	4.0%	Brownhills, Staffordshire	15/30
A golden and well balanced ale which slides down easily. Pleasantly balanced and good for a session.			
Beowulf 'Walsall Gold'	9.5%	Brownhills, Staffordshire	25/50
Be careful with this one! A very strong golden ale - a barleywine - with a bold character. Notes of hops, alcohol, fruit, with a bittersweet finish.			
Black Cat 'Original'	4.0%	Groombridge, Kent	15/30
Golden best bitter from a very new brewery near Tunbridge Wells. Well balanced with a hint of sweetness in harmony with the hops.			
Boggart Hole Clough 'Blue Moon Rising'	5.0%	Newton Heath, Greater Manchester	14/28
Golden I.P.A. with a nice malt and hop balance and a slight sweetness. No relation to the mass produced Coors wheat beer named Blue Moon.			
Brodie's 'Californian' <i>NEW RECIPE</i>	5.3%	London E10	16/32
Recently reformulated American Pale Ale, now with five different American hop varieties (up from just one previously). A very big hop monster!			
Brodie's 'Hackney Red I.P.A.'	6.1%	London E10	17/34
Amber red and very full flavoured with a big hoppiness on the palate, with a notably lingering hop finish.			
Burnside 'Black Katz'	3.6%	Laurencekirk, Grampian	15/30
Rich, full flavoured dark mild ale from Scotland with hints of cocoa and a subtle hoppiness. Doesn't pussy around on the palate.			
Dark Star 'Hophead'	3.8%	Partridge Green, West Sussex	15/30
Award winning, full bodied, extremely quaffable and clean-drinking golden session ale with a floral aroma and a hint of elderflower.			
Dark Star '10 of Hearts' FS	4.0%	Partridge Green, West Sussex	15/30
A special, slightly darker version of Partridge Best Bitter primed with honey to celebrate a very special Glastonwick moment 10 years ago this weekend when I nervously crept on stage after John Otway's set and proposed to my (then) girlfriend, Felice, in front of the whole audience. Deep chestnut in colour with lovingly balanced flavours of malt, hops, and honey. <3			
Dark Star 'Saison'	4.5%	Partridge Green, West Sussex	16/32
Pale, slightly hazy Belgian-style farmhouse ale, hopped with Saaz, Styrian & Belgian Goldings, fermented with Belgian yeast.			
Dark Star 'Albion Championship Ginger Saison' FS	4.5%	Partridge Green, West Sussex	16/32
Celebrating the Seagulls' promotion and new ground, this is similar to last year's 'Ginger Hop Apocalypse' but without the dry hops. Based on Saison, the added ginger gives a nice tang and melds very nicely with the Belgian characteristics. Naturally hazy.			
Dark Star 'American Pale Ale'	4.7%	Partridge Green, West Sussex	16/32
American Cascade and Centennial hops, and an American yeast strain, combine to produce a pale, dry, crisp, but assertive ale.			

Dark Star 'Ginger Hop Off Murray You Judas' FS	4.8%	Partridge Green, West Sussex	16/32
This beer is Attila's response to former Seagulls striker Glenn Murray's decision to join "a festering rancid pile of smegma based in Croydon". Created by blending Winter Meltdown (1/3) and A.P.A. (2/3), and further primed with ginger. Deliciously hoppy and tangy - and only available here while it lasts! Note it may be slightly hazy due to the added ginger.			
Dark Star 'Smoked Porter' (2010)	5.4%	Partridge Green, West Sussex	17/34
Aged 9 months, this is a transatlantic collaboration with American craft brewery Odell. Deep ruby-chestnut coloured, smoky, rich, and fulfilling.			
Dark Star 'Green Hophead I.P.A.' FS	5.6%	Partridge Green, West Sussex	17/34
A one-off mix of Hophead (1/4) and Green Hopped I.P.A. (3/4). An experimental special cask full of Simcoe and Target hop goodness.			
Dark Star 'Victorian Ruby Mild' (2010)	6.0%	Partridge Green, West Sussex	17/34
A rare opportunity to try this historic seasonal from last year's batch that has been carefully put aside for cellaring. Ruby-brown and full flavoured.			
Dark Star 'M & M Special Porter'	6.5%	Partridge Green, West Sussex	18/36
A deliciously inviting strong, dark collaboration between Dark Star's head brewer Mark Tranter and beer writer Melissa Cole - hence "M & M". There are hints of smoke, coffee, and blackberry on the aroma, which lead to a smokiness on the palate coupled with hints of chocolate and dark fruits. Brewed six months ago, it has since matured and as a result has become more complex.			
Dark Star 'Critical Mass' (2009)	7.8%	Ansty, West Sussex	20/40
Only brewed once a year in October, this rich, full bodied brew is packed with Challenger and East Kent Golding goodness. This one is aged two years - very likely to be the last chance you'll ever get to imbibe a cask beer brewed by Dark Star at Ansty before they expanded and moved.			
Dark Star 'Imperial Stout' (2010)	10.5%	Partridge Green, West Sussex	28/54
The strongest beer that Dark Star brews - mainly for bottling. This bold, black, very strong ale needs to be respected. Aged a year.			
Derwent 'Golden Oats Bitter'	4.1%	Silloth, Cumbria	16/32
Interesting pale ale with a smack of hops and a touch of cereal on the palate.			
Dunham Massey 'East India Pale Ale'	6.0%	Dunham Massey, Gtr. Manchester	18/36
Bold, golden, authentic I.P.A. (unlike a certain commonly found, much weaker, real ale bearing such initials). Fit for a sailing trip to India.			
Empire 'Sirius'	3.9%	Slaithwaite, West Yorkshire	15/30
Very pale gold session ale chosen to star at Glastonwick 2011, nicely balanced hops and malt linger on the finish.			
Empire 'Prospero'	4.1%	Slaithwaite, West Yorkshire	16/32
Another golden offering from Empire, this one has a nice floral aroma and a touch of sweet malt on the tongue.			
Fuzzy Duck 'Mucky Duck Stout'	4.0%	Poulton-le-Fylde, Lancashire	15/30
Very deep red-brown stout with a lingering roasted malt character that increases towards the finish. This brewer is no quack.			
Fyne 'Sublime Stout'	6.8%	Cairndow, Argyll	19/38
A dry imperial stout, dark with ruby highlights. There's a mellow sweetness and fruity malt leading to a smooth, dry finish.			
Great Western 'Hambrook Pale Ale' ('H.P.A.')	4.0%	Hambrook, Gloucestershire	15/30
Golden, very quaffable ale that arrives on your palate on time...			

Greenfield 'Gardener's Gold'	4.6%	Saddleworth, Greater Manchester	16/32
Very pale with a pleasant hoppiness which lingers in the finish. We've been <i>Grant-ed</i> a good one here...			
Green Jack 'Canary Premier'	<i>NEW RECIPE</i>	5.0%	Lowestoft, Suffolk
A hoppy, strong pale ale brewed only when Norwich F.C. get promoted to the Premier Division - so twice! The brewery's website clearly insinuates that this is a different recipe to when it was brewed originally for the football club's promotion in 2004.			
Hogswood 'Black Boar Cornish Stout'	5.6%	Mithian, Cornwall	17/34
Dark ruby red in the glass, silky on the palate with notes of sweet malt and a hint of roasted barley.			
Irwell Works 'Tin Plate Mild'	3.6%	Ramsbottom, Greater Manchester	15/30
Dark brown with ruby highlights, this is a roasty dark mild with a malty, grassy aroma which is somewhat bitter for the style. Very pleasant.			
King 'South Downs Ale'	5.1%	Horsham, West Sussex	16/32
A new local brew, golden amber with a well-balanced bitterness featuring hints of citrus fruits lingering in the mouth, and a nice hop spiciness.			
Knops 'India Pale Ale'	5.0%	Stirling (<i>brewed at TSA Brewery</i>)	16/32
Rare in Southern England, this golden India Pale Ale is nicely balanced with hops.			
Leadmill 'Heanor Pale Ale'	4.2%	Denby, Derbyshire	16/32
Golden ale from the East Midlands. There's a hoppy aroma, and a malty touch on the palate with balancing hops coming out more at the finish.			
Little Valley 'Organic Fairtrade Ginger Pale Ale' 	4.0%	Cragg Vale, West Yorkshire	15/30
<i>ORGANIC</i> Speaks for itself with the name, this is very pleasantly gingery. We all approve here, especially Attila who may drink the lot!			
Liverpool Organic 'Joseph Williamson Tunnale'	4.0%	Liverpool	15/30
<i>(aka 'Johnny Handsome')</i> <i>ORGANIC</i> Golden amber session beer with a smooth malt and hop balance. Recently renamed.			
Loch Leven 'Cock Robin'	4.1%	Blairadam, Fife	16/32
A very pleasant golden Scottish ale with a malt backbone, but with a moderate balancing hoppiness.			
Loch Leven 'Falcon Hell'	5.4%	Blairadam, Fife	17/34
A hint of sweet malt competes with hops which impart a touch of citrus to this premium brew, rare this far south.			
Marble 'W90' (<i>aka '3.9%'</i>)  <i>ORGANIC</i>	3.9%	Manchester	15/30
Assertively hoppy golden session beer with a lingering hop finish.			
Marble 'Ginger Marble'  <i>ORGANIC</i>	4.5%	Manchester	16/32
Assertively assaulting the palate with tangy, fiery ginger since 1997. Complex and sharp. This brewery doesn't mess around...			
Marble 'Utility 3'  <i>ORGANIC</i>	5.3%	Manchester	16/32
"Experimental session beer" is the official description, despite an ABV of 5.3%. Pale and deeply hoppy, this is actually an authentic I.P.A.			
May Hill 'Legend'	4.5%	Longhope, Gloucestershire	16/32
Golden and quite hoppy with a hint of dough and grass. There's a hoppy finish.			

Merlin 'Merlin's Gold'	3.8%	Arclid, Cheshire	15/30
Golden session ale with a magically hoppy taste and a long, hoppy finish.			
Owenshaw Mill 'Sowerby Gold'	4.3%	Sowerby Bridge, West Yorkshire	16/32
Golden, hoppy ale from a new brewery that has very recently launched - this is their 5th brew...			
Plockton 'Plockton Bay'	4.6%	Plockton, Highlands	16/32
From a very picturesque part of the Scottish Highlands comes this smooth, amber coloured brew that is easy to drink.			
Prospect 'Summat Else'	4.0%	Standish, Greater Manchester	15/30
Golden ale with a long bittersweet finish and a satisfying flavour profile. Brewed just north of Wigan.			
Ridgeside 'Mild & Dangerous'	3.8%	Leeds	15/30
A light mild ale, amber in colour with a distinct smooth nuttiness on the palate.			
Rooster's 'El Dorado'	3.9%	Knaresborough, North Yorkshire	15/30
Dorado hops! Well balanced and golden, very good for a session. Note the correct name for this beer is as shown here, not as on the pumpclip.			
Sadler's 'Jack's Pale Ale' ('J.P.A.')	3.8%	Lye, West Midlands	15/30
Assertively hoppy, crisp, zesty golden session ale with prominent lemon and grapefruit on the palate. Very high in hop oils so is hazy.			
Scottish Borders 'Foxy Blonde'	3.8%	Jedburgh, Borders	15/30
Pale gold session ale with a nice hop smack on the finish. Very pleasant.			
Scottish Borders 'Game Bird'	4.0%	Jedburgh, Borders	15/30
A rare opportunity to find this tasty amber brew outside its local territory. Hoppy with a balancing sweetness. We say please respect wildlife.			
Sherfield Village 'Hindsight'	4.2%	Sherfield-on-Loddon, Hampshire	16/32
The first ever brew from this small brewery that has only just launched. Golden with a malt backbone followed up by balancing hops.			
Sherfield Village 'Foursight'	4.5%	Sherfield-on-Loddon, Hampshire	16/32
Sherfield's second beer, amber hued and quite malty with a hint of biscuit character. The brewer is an Attila fan and has booked him in the past!			
Steel City 'All At Sea'	4.5%	Sheffield	16/32
<i>(Brewed at Little Ale Cart)</i> A pale ale very liberally hopped with Citra, Galena, Green Bullet, Nelson Sauvin, and Pacific Jade. You won't get washed up with this one shipped out of the Republic of Yorkshire. Very hoppy, may be a bit hazy due to the amount of hop oils present.			
Steel City 'Citra I.P.A.'	5.8%	Sheffield	17/34
<i>(Brewed at Little Ale Cart)</i> 114.1 IBUs (International Bitterness Units), which is off the scale! One of the hoppiest beers ever to appear at Glastonwick courtesy of hopheads 'Gazza' and 'Dave U'! May throw a slight haze from all the hops. There's an extremely long, hoppy finish.			
Stewart's 'Light Edinburgh Draught'	3.5%	Edinburgh	15/30
A refreshing golden session beer from Scotland with subtle citrus flavours, very rare this far south.			
Tatton 'Blonde'	4.0%	Knutsford, Cheshire	15/30
A refreshing blend of golden fruit and crisp hops melds nicely on the palate.			

Tatton 'White Queen'	4.2%	Knutsford, Cheshire	16/32
A Belgian style witbier, naturally cloudy and low in bitterness and sweetness. Refreshing.			
Teme Valley 'Bodgers' Anniversary'	4.5%	Knightswick, Worcestershire	16/32
A malty start leads to balancing hops midway. Golden in colour and easily drinkable.			
Tring 'Resolution'	3.8%	Tring, Hertfordshire	15/30
Chestnut coloured and malty session ale with an enticing malty aroma, very easy to drink.			
Tryst 'Transatlantic Hop Trials No. 3: Citra'	3.9%	Larbert, Stirlingshire	15/30
Mmmm... Citra hops. Golden, and, um, guess what hits the palate...			
Tryst '500'	4.2%	Larbert, Stirlingshire	16/32
Golden Scottish ale with an increasing hoppiness that lingers pleasantly on the tongue.			
Two Roses 'Barnsley Pride'	4.5%	Darton, South Yorkshire	16/32
Amber ale from a very new brewery (only commenced this year) which has a distinct hoppiness and a nice hoppy aroma.			
Welton's 'Chocolate Mild'	3.9%	Horsham, West Sussex	15/30
Dark chestnut brown with notes of chocolate and caramel, and there is a moderately hoppy finish. Tasty, enticing, and locally brewed.			
Wentworth 'American Pale Ale'	3.7%	Wentworth, South Yorkshire	15/30
At 3.7%, a little low in ABV for an actual American brewery's American Pale Ale. However, this is very hoppy with big American hops that linger!			
West Berkshire 'Bean Dibbler'	4.3%	Yattendon, Berkshire	16/32
Primarily malty, hops come through to balance just before the finish in this pleasant amber brew. Easily quaffable.			
Worsthorne 'Some Like It Blonde'	3.9%	Briercliffe, Lancashire	15/30
Pleasant golden session ale, another one from a brewery that has only just started up this year.			
Yorkshire Dales 'Sunny Bank'	3.8%	Askrigg, North Yorkshire	15/30
A new brew for the summer, pleasantly refreshing. No relation to Barclays...			
Yorkshire Dales 'Appletreewick'	3.9%	Askrigg, North Yorkshire	15/30
'Appletreewick' at Glastonwick - haha! Hopped with Liberty and Saaz varieties. Golden with a nice hop finish, hinting of real lager from the Saaz.			
Yorkshire Dales 'Grass Wood'	4.4%	Askrigg, North Yorkshire	16/32
Golden amber and very drinkable. Not woody, but a little grassy and with a very hoppy finish.			

CIDERS AND PERRIES WILL BE AVAILABLE AT THE EAST END OF THE BARN. THERE WILL BE A ROTATION SELECTION, SEE THE LABELS FOR WHAT'S CURRENTLY POURING. All 

Ciders and perries featured will include various varieties from Gwatkin, Broadoak, Ross on Wye, Black Rat, Gwynt y Ddraig, Carey Organic, Old Bristolian/Bristol Port, Browning, Henry's, Bennett's, Janet's Jungle Juice/Westcroft.

SHUTTLE BUS TIMES FROM GLASTONWICK

CARRIAGE IS NOT GUARANTEED, ONCE THE BUS IS FULL IT'S FULL! DRINKS ON THE BUS ARE PROHIBITED.

FRIDAY EVENING

10.00, 10.40, 11.30 to Shoreham, Duke of Wellington via the railway station;
12.10 (early Saturday) to Brighton, Seven Dials via Old Shoreham, Red Lion and Old Shoreham Road.

SATURDAY

11.54(am), 12.40, 1.21 campers' extras to Shoreham, Duke of Wellington via the railway station;
4.25, 5.09, 5.50 to Shoreham, Duke of Wellington via the railway station;
6.28 to Old Shoreham, Red Lion (connection with the 2A bus to Brighton);
10.00, 10.40, 11.30 to Shoreham, Duke of Wellington via the railway station;
12.10 (early Sunday) to Brighton, Seven Dials via Old Shoreham, Red Lion and Old Shoreham Road.

SUNDAY

11.54(am), 12.37#, 1.32# campers' extras to Shoreham, Duke of Wellington via the railway station;
4.45, 5.25 to Shoreham, Duke of Wellington via the railway station;
6.10 to Brighton, Seven Dials via Old Shoreham, Red Lion and Old Shoreham Road.

These journeys may possibly run a few minutes late after being held on the inbound journey to connect with rail replacement buses.

RAIL REPLACEMENT BUS TIMES FROM SHOREHAM ON SUNDAY (RAIL TICKET REQUIRED)
xx02 & xx31 all stations to Brighton; xx30 Hove and Brighton only.
xx15 & xx45 all stations to Littlehampton; xx57 Worthing, Angmering, and Littlehampton only.

ROPETACKLE DATES FOR YOUR DIARY! Attila will be putting on both HALF MAN HALF BISCUIT and their nemesis DEAN FRIEDMAN at Ropetackle events later this year!! (Not on the same bill...though they actually get on fine!)

Attila the Stockbroker can be found on the web at www.attilathestockbroker.com (also on Facebook and Reverbnation - see www.reverbnation.com/attilathestockbroker).

Alex Hall can be found on the web at www.cask-ale.co.uk & www.gotham-imbiber.com (also on Facebook), and is part of the team at the fledgling Wandering Star Craft Brewery (www.wanderingstarbrewing.com) - not local I'm afraid, but can you guess a subtle link?

Alex Hall 3 June 2011 1006