

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...*

# NEVER MIND THE BOLLYMPICS



## WELCOME TO GLASTONWICK 2012!

**Attila the Stockbroker writes...**

Welcome, everyone, to our 17th Glastonwick, which makes six 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, Alice, 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](http://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 promptly at midnight on Friday and Saturday, 11.30pm Sunday. Strictly no service after time is called – if you're taking beer up

to the camping field please make sure you order it in good time as containers cannot be filled after time, no exceptions. We'd appreciate it if everyone could be off site by noon on Monday – 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!

Finally, this year our chosen charity is the **ALZHEIMER'S SOCIETY**. On Saturday afternoon before my set with Barnstormer I shall be reading 'The Long Goodbye', the poem I wrote for my late Mum during her long battle with Alzheimer's, and there will be collections throughout the weekend and a raffle on the Saturday night. Have a wonderful time! *Cheers, Attila*

## STAGE TIMES

### Friday (6pm-midnight)

6.15 FRACTURED ... 7.15 THE MEOW MEOWS ... 8.15 PATRIK FITZGERALD ...  
9.15 THE GO SET ... 10.30 THE PIRANHAS

### Saturday (noon-midnight)

12.15 THE BANDANA COLLECTIVE ... 12.55 FLIPRON ... 1.50 AMY RHYMEBOW ...  
2.35 ZIMBAREMABWE ... 3.30 RORY ELLIS ...  
4.25 BARNSTORMER ... 5.20 TRACEY CURTIS ... 6.15 LAURA WARD & THE RISEN ROAD ...  
7.10 GARDEN GANG ... 8.05 T.V. SMITH ... 9.15 THE SEX PIRATES ... 10.30 BLYTH POWER

### Sunday (noon-11.30pm)

12.30 READY MEAL & SCRATCHCARD ... 1.30 VERBAL WARNING ...  
2.30 JOHNNY FLUFFYPUNK ... 3.15 CAPTAIN HOTKNIVES ... 4.00 JOHN OTWAY ...  
5.15 THE AMBER HERD ... 6.15 EASTFIELD ... 7.15 CHARRED HEARTS ...  
8.15 WOB (full band) ... 9.15 ROBB JOHNSON & THE IRREGULARS ... 10.15 THE FISH BROTHERS

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**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 deemed worthiest, rarest, most eclectic, and most 'scoopable' by co-founder Alex Hall - plus of course a good range of ciders and perries. 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, Camden Town, and Magic Rock which are generally unpasteurised, so are worthy and shouldn't be shunned at

any place that no real ale is available. For many unseasoned drinkers, these actually (over the course of time) form a stepping stone between mass-produced keg crap and real ale. 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 mass-produced 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 2012 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, Kim Berriedale-Johnson, and 'Rudolph' for cellarmanship, Jon at the Welly for the cask hoist, 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>>>** Adur 'Glastonwick 'Black Bill', Brooklyn 'Dry Irish Stout', Fat Cat 'Meow Mild', Milltown 'Dark Moor Mild'.  
**Hoegaarden or similar >>>TRY>>>** Arbor 'Weiss Beer'.  
**Sharp's 'Doom Bar' (a Molson-Coors brand) >>>TRY>>>** Tring 'Woodland Bell', Yorkshire Dales 'Cubeck Citra', Reedley Hallows 'Filly Close Blonde', Hastings '2012'.  
**Any mass-produced lager >>>TRY>>>** Williams Bros 'Caesar Augustus', Empire 'Fallout'.

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

**LAST ORDERS: FRIDAY AND SATURDAY 11.50; SUNDAY 11.20.**  
**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 &amp; Beer Name</u>	<u>ABV</u>	<u>From</u>	<u>Tokens</u>
<b>Adur 'Glastonwick Golden'</b> FS -V- A 'spruced up' Glastonwick special version of 'Ropetackle Golden' with added spruce and also dry hopping in the cask. Hoppy and delicious!	3.4%	Steyning, West Sussex	15/30
<b>Adur 'Glastonwick Chococity'</b> FS -V- Darkish ale exclusive to Glastonwick 2012, complex on the palate infused with cherries, chocolate, and cocoa nibs - which all come out to play.	4.4%	Steyning, West Sussex	17/34
<b>Adur 'Glastonwick Black Bill'</b> FS -V- Rich, dark, and smooth, again exclusive to Glastonwick 2012. This is the 'Black William Stout' infused with brewers' oak spirals soaked in port wine.	5.0%	Steyning, West Sussex	17/34
<b>Adur 'Glastonwick Merry Maple'</b> FS -V- The strongest of Adur's quartet of special ales, mid-dark with hints of maple & bourbon. 'Merry Andrew' with bourbon barrel-aged maple syrup.	6.2%	Steyning, West Sussex	19/38
<b>Alechemy 'Cairnpapple I.P.A.'</b> A refreshing golden ale from this 7 week old brewery located south-west of Edinburgh. There's a floral aroma and citrus on the palate.	4.1%	Livingston, Midlothian	16/32
<b>Alechemy 'Five Sisters'</b> Deep amber, single varietal ale brewed exclusively with American Chinook hops. Rich, herbal, biscuity, quite complex with hints of citrus.	4.3%	Livingston, Midlothian	16/32
<b>Alechemy 'Cockleroy'</b> This is a 'Cascadian Dark' (aka 'Black I.P.A.'), dark and flavoursome with a smooth mouthfeel (Challenger and Citra hops, plus Citra dry-hopping).	4.8%	Livingston, Midlothian	17/34
<b>Arbor 'Weiss Beer'</b> Naturally cloudy German-style hefeweizen with notes of banana and clove, with hints of orange, spices, and bubblegum.	4.6%	Lawrence Hill, Bristol	17/34
<b>Arbor 'Goo Goo G'Joob'</b> 'Imperial Maple Stout'! Very dark and hugely complex on the palate with maple syrup, roasted barley, and alcohol notes clobbering your tongue.	11.0%	Lawrence Hill, Bristol	30/60
<b>Backyard 'Premium'</b> A lightly herbal aroma leads to notes of toffee and a bittersweet maltiness and a touch of nuttiness on the palate.	4.5%	Brownhills, West Midlands	17/34
<b>Barney's 'Red Rye'</b> Copper coloured with notes of sweet malt, fruit, and resinous hops. The tiny brewery is attached to the Hole in the Wall pub in Falkirk.	4.5%	Falkirk, Stirlingshire	17/34

<b>Bath 'Summer's Hare'</b> An easy drinking summer refresher with hints of grass and lemon.	3.9%	Warmley, Bristol	16/32
<b>Blackhill 'Top Busty'</b> Full bodied deep amber bitter "from the beer mines of Durham". There's a malt backbone at first, but the hops soon dig their way to the surface.	3.7%	Stanley, Co. Durham	15/30
<b>Black Iris 'White Fang'</b> Brewed at the Flower Pots Inn, Derby, this golden ale will bite you with a pleasant hoppiness.	4.2%	Derby	16/32
<b>Blackjack 'First Deal'</b> Light chestnut - ruby coloured ale from a very new Manchester brewery. Caramel and toffee come through on the palate, the finish is smooth.	4.4%	Manchester	17/34
<b>Blackjack 'Aces High I.P.A.'</b> A real I.P.A. strength and taste wise, golden with a big smack of grapefruit.	5.5%	Manchester	18/36
<b>Boggart Hole Clough 'Joffin'</b> Pale yellow and hoppy Mancunian session ale with a pronounced citrusy tang on the palate.	3.5%	Newton Heath, Greater Manchester	15/30
<b>Borough Arms 'CS Bitter'</b> 'CS' means hopped with Challenger and Saaz varieties. A golden ale with a strong grassy and earthy aroma, and some fruitiness on the palate.	4.4%	Crewe, Cheshire	17/34
<b>Borough Arms 'No Hop Pichia Ginger Beer'</b> <b>FS -V-</b> Brewed with a pound of ginger, fermented with pichia yeast. No hops, so a genuine medieval "simple". A very unusual beverage, naturally cloudy.	5.8%	Crewe, Cheshire	19/38
<b>Brew Star 'Blonde Star'</b> Tasty blonde ale from up north, pale yellow, crisp, and refreshing. Don't confuse this brewery with local brewers Dark Star.	4.1%	Morpeth, Northumberland	16/32
<b>Brooklyn 'Dry Irish Stout'</b> <b>-V-</b> From my local brewery comes this tasty seasonal stout, black and roasty. Hops used are Willamette, Fuggles, Cascade, and East Kent Goldings.	4.7%	Brooklyn, New York, U.S.A.	35/70
<b>Brooklyn 'Brown Ale'</b> <b>-V-</b> A blend of six malts, some of them roasted, give this beer its deep russet-brown colour and complex malt flavour, fruity with caramel and chocolate.	5.6%	Brooklyn, New York, U.S.A.	37/74
<b>Brooklyn 'East India Pale Ale'</b> <b>-V-</b> East Kent Golding, Willamette, Northdown, and Centennial hops and East Anglian pale malts make this authentic I.P.A. piney, citrusy, with a touch of lemongrass. Full strength, as brewed in Victorian times for shipping to India, from this country – not America – that is!	6.9%	Brooklyn, New York, U.S.A.	39/78
<b>Brooklyn 'Mary's Maple Porter'</b> <b>-V-</b> Dark ale brewed with real maple syrup from Onondaga, upstate New York. Maple notes show through in a complex interplay with caramel, chocolate, and coffee flavours from a blend of American roasted malts. An earthy hop note rounds it out. Willamette and East Kent Golding hops.	7.5%	Brooklyn, New York, U.S.A.	41/82
<b>Brooklyn 'Blast!'</b> <b>-V-</b> A big, golden, American 'Double I.P.A.' brewed with Scottish and German malts, & ludicrously hopped (5lbs per barrel) with nine different varieties: Ahtanum, Simcoe, Willamette, Centennial, Palisade, East Kent Goldings, Pilgrim, Challenger, and Fuggles. Brashly citrusy, well worth the cost.	9.0%	Brooklyn, New York, U.S.A.	48/96
<b>Dark Star 'Hophead'</b> Award winning, full bodied, extremely quaffable and clean-drinking golden session ale with a floral aroma and a hint of elderflower.	3.8%	Partridge Green, West Sussex	15/30

<b>Dark Star 'Summer Solstice'</b>	4.2%	Partridge Green, West Sussex	16/32
Freshly ground coriander and Crystal hops contribute to a tantalising though subtle spiciness in this tasty golden seasonal brew.			
<b>Dark Star 'Saison' </b>	4.5%	Partridge Green, West Sussex	17/34
Pale, slightly hazy Belgian-style farmhouse ale, hopped with Saaz, Styrian & Belgian Goldings, fermented with Belgian yeast.			
<b>Dark Star 'American Pale Ale'</b>	4.7%	Partridge Green, West Sussex	17/34
American Cascade and Centennial hops, and an American yeast strain, combine to produce a pale, dry, crisp, but assertive ale.			
<b>Dark Star 'Ginger Hop Vicente' </b>	4.8%	Partridge Green, West Sussex	17/34
The annual ginger festival ale from Dark Star this year is a superbly hoppy, tangy masterpiece. Named to salute Vicente Rodriguez, who Attila hails as the best Brighton & Hove Albion player he's ever seen in 47 years of watching them!			
<b>Dark Star 'Sunburst'</b>	4.8%	Partridge Green, West Sussex	17/34
Clean tasting with a rich hoppy aroma, a touch of initial sweetness adds to the general grapefruitiness though balanced hoppiness.			
<b>Dark Star 'Summer Meltdown'</b>	4.8%	Partridge Green, West Sussex	17/34
Quenching golden seasonal ale with tangy ginger and other spices on the tongue.			
<b>Dark Star 'Rye and Juniper Hop Bock'</b>	5.2%	Partridge Green, West Sussex	18/36
Unusual golden cask lager inspired by traditional Finnish sahti beer adapted with Noble and New World hops. Notes of pine, juniper, pepper, resin.			
<b>Elland 'Tangy Zizzle'</b>	4.6%	Elland, West Yorkshire	17/34
Part of Elland's Head Brewer's Reserve series of monthly specials, this is a heavily hopped golden ale with lots of citrus notes.			
<b>Elland 'Total Decadence (10th Anniversary Ale)'</b>	5.0%	Elland, West Yorkshire	17/34
Golden amber and full bodied, notes of caramel and a touch of sweet malt and fruit balance out with a moderately hoppy finish.			
<b>Empire 'Fallout'</b>	4.2%	Slaithwaite, West Yorkshire	16/32
A cask-conditioned lager, pale yellow and with a pleasant grassiness on the palate. Not radioactive, thankfully!			
<b>Fat Cat 'Meow Mild'</b>	4.2%	Norwich, Norfolk	16/32
Chestnut-red coloured dark mild ale, quite soft on the palate but with a touch of roastiness. Drink this when The Meow Meows are on stage!			
<b>Front Row 'Crouch'</b>	3.8%	Congleton, Cheshire	15/30
Easy drinking amber ale with a balanced sweetness and fruity finish.			
<b>Geeves 'Clear Cut'</b>	4.4%	Barnsley, South Yorkshire	17/34
Yorkshire pale ale with American hops, meaning big citrus notes and a long, intensely hoppy finish.			
<b>Grain '3.1.6' (aka 'Extra Pale')</b>	3.9%	Alburgh, Norfolk	16/32
Unsurprisingly, this session brew is extra pale gold, summery and with juicy hops and hints of grass on the palate.			
<b>Hastings '2012'</b>	4.3%	Hastings, East Sussex	16/32
This is a new Sussex brew, well hopped with the Aurora variety. Pale brown in colour and easily drinkable.			
<b>Hearsall Inn 'Scotty's First Attempt' ('S.F.A.')</b>	4.4%	Coventry, West Midlands	17/34
Gyle 1 from the country's newest brewpub! Golden ale with balancing hops, malt and a touch of fruit.			

<b>Ilkley 'Mary Hoppins'</b>	4.0%	Ilkley, West Yorkshire	16/32
Golden and refreshing with a grassy aroma and notes of citrus and pine on the tongue. There's a long, hoppy finish.			
<b>Kinneil Brew Hoose 'Pennvael Amber'</b>	4.0%	Bo'ness, West Lothian	16/32
Tasty amber ale from this tiny (2 barrel) newly-brewing (December 2011) Scottish brewpub, notes of caramel lead to a hoppy finish.			
<b>Kinneil Brew Hoose 'Caer Edin Dark Ale'</b>	4.2%	Bo'ness, West Lothian	16/32
Ruby red in colour, well balanced with hints of molasses, chocolate, and liquorice on the palate.			
<b>Long Man 'Long Blonde'</b>	3.8%	Litlington, East Sussex	15/30
Golden session ale with a hoppy aroma and a crisp, clean, refreshing bitterness on the palate.			
<b>Long Man 'Best Bitter'</b>	4.0%	Litlington, East Sussex	16/32
A traditional Sussex Best Bitter, well balanced with a fragrant hop aroma and a long, pleasant finish.			
<b>Long Man 'Sussex Pride'</b>	4.5%	Litlington, East Sussex	17/34
Bronze coloured Sussex ale, well rounded with a balanced hop and malt profile.			
<b>Mallinson's 'Galaxy'</b>	3.9%	Huddersfield, West Yorkshire	16/32
This is a single hop varietal pale session ale with gentle citrus flavours on the palate. Tasty and refreshing.			
<b>Mallinson's 'Chinook'</b>	4.0%	Huddersfield, West Yorkshire	16/32
Again a single hop varietal ale. Light and citrusy, crisp with a notable hop bite.			
<b>Marble 'Ginger Marble' </b>	4.5%	Manchester	17/34
Assertively assaulting the palate with tangy, fiery ginger since 1997. Complex and sharp. This brewery doesn't mess around...			
<b>Milltown 'Dark Moor Mild'</b>	3.7%	Milnsbridge, West Yorkshire	15/30
Very deep ruby red session beer, predominantly malty with hints of caramel and a touch of roastiness. An excellent Yorkshire dark mild ale.			
<b>Milltown 'Maltissimo'</b>	5.3%	Milnsbridge, West Yorkshire	18/36
A dark amber ale with a complex malt bill balanced with Slovenian Styrian Golding hops. There's a nice citrus hop aroma with a long dry finish.			
<b>Monty's 'M.P.A.'</b>	4.0%	Montgomery, Powys	16/32
Monty's Pale Ale is a dry, lightly hopped golden brew with an enticing grapefruit aroma and a hint of lychee.			
<b>Moor 'Revival' </b>	3.8%	Pitney, Somerset	15/30
A hoppy pale ale, hopped with a blend of three American varieties & fermented with an American yeast strain. Unfiltered, may be hazy.			
<b>Moor 'Nor'Hop' </b>	4.1%	Pitney, Somerset	16/32
Ultra pale ale with a floral and citric quality from the use of American hops, with honey and elderflower in the nose and hints of pine on the palate.			
<b>Moor 'Illusion'</b>	4.5%	Pitney, Somerset	17/34
Very dark in colour, this session-strength version of a 'Cascadian Dark' (or 'Black I.P.A.') has an intense hoppiness on the palate.			
<b>Northern - Blakemere 'Nectar'</b>	4.2%	Sandaway, Cheshire	16/32
Golden ale from a brewery with a slight identity crisis, pleasantly sweet with notes of honey. There's a dry finish.			

<b>Offbeat 'Wild Blackberry Mild'</b>	3.8%	Crewe, Cheshire	15/30
Brewster Michelle Kelsall has created this wonderful, fruity dark mild ale. "Great beer brewed by a chick" is the brewery's slogan!			
<b>Quantock 'Ginger Cockney'</b>	4.0%	Wellington, Somerset	16/32
A balanced "pig's ear" (beer!) with hints of ginger and tropical fruit. Refreshing and unusual.			
<b>Reedley Hallows 'Filly Close Blonde'</b>	3.9%	Burnley, Lancashire	16/32
Interesting aromas of honey, earth, and grass, while on the palate there's an interesting blend of honey and fruit sweetness and balancing hops.			
<b>Reedley Hallows 'Monkholme Premium'</b>	4.2%	Burnley, Lancashire	16/32
Golden amber ale, full bodied, with a bittersweet tang on the palate with hints of tropical fruit.			
<b>River Leven 'Blonde'</b>	4.0%	Kinlochleven, Argyll	16/32
A refreshing golden brew from the Western Highlands that is well balanced and has a moderate hoppiness.			
<b>River Leven 'Dark'</b>	4.0%	Kinlochleven, Argyll	16/32
Smooth and malty traditional Scottish dark ale, though with hop nuances and some dryness on the finish.			
<b>River Leven 'Traditional I.P.A.'</b>	4.0%	Kinlochleven, Argyll	16/32
Amber in colour, this English-style ale - from one of the most picturesque parts of Scotland - has a moderate hoppiness and slight nuttiness.			
<b>Scarborough 'Cascades'</b>	4.1%	Scarborough, North Yorkshire	16/32
Aromas of hay and grass lead to a pleasant Cascade hop tang in this golden-yellow Yorkshire ale.			
<b>Scottish Borders 'Heavy Nettle'</b>	4.2%	Jedburgh, Borders	16/32
Rich and striking golden ale brewed with barley grown by the brewery and flavoured with wild nettles. Very unusual and tangy on the tongue.			
<b>Strathaven 'Summer Glow'</b>	3.9%	Strathaven, Lanarkshire	16/32
Golden summer session ale from this Scottish brewery located in a picturesque village, zesty with aromatic hops and citrus on the finish.			
<b>Strathaven '500 Amber Ale'</b>	7.0%	Strathaven, Lanarkshire	20/40
A strong, deep amber one-off ale with notes of toffee, sweet malt, dark fruit, and a touch of alcoholic warmth. Strathaven's 500th brew.			
<b>Strathbraan 'Due South'</b>	3.8%	Dunkeld, Perthshire	15/30
From this very new Scottish brewery comes this very well balanced pale ale. Hops are moderate, making for a beer that is easy to drink.			
<b>Strathbraan 'Head East'</b>	4.2%	Dunkeld, Perthshire	16/32
Deep amber coloured ale with a soft, slightly sweet maltiness leading to a satisfying finish. Believed to be the first time out of Scotland.			
<b>Sunny Republic 'Beach Blonde'</b>	3.7%	Winterborne Kingston, Dorset	15/30
Refreshing and hoppy 'Pacific style' pale ale with tropical aromas of grapefruit, lychee, and mango.			
<b>Sunny Republic 'Huna Red'</b>	4.2%	Winterborne Kingston, Dorset	16/32
Quaffable red ale brewed with hibiscus flowers. There's a citrusy aroma and notes of hibiscus, lemon, lime, plus a touch of blackberry.			
<b>Tring 'Woodland Bell'</b>	4.1%	Tring, Hertfordshire	16/32
Crisp, golden ale, clean on the palate and with a pleasant hop aroma. Hopped with the Admiral variety.			

<b>Triple FFF 'Ramble Tamble'</b>	5.0%	Four Marks, Hampshire	17/34
Brewed in the style of an American Pale Ale, so golden and with a bold citrusy aroma and flavour, and a long, hoppy finish.			
<b>Tryst 'Hop Trials First Gold'</b>	3.9%	Larbert, Stirlingshire	16/32
Golden single hop varietal (First Gold) session ale, pleasant and refreshing.			
<b>Tryst 'Cascade Pale Ale'</b>	5.0%	Larbert, Stirlingshire	17/34
Cascade hops impart a nice, moderately citrusy hoppiness balanced with a little sweetness on this golden Scottish brew.			
<b>Turners 'Golden Ale'</b>	3.5%	Gosport, Hampshire	15/30
<i>[Brewed at Oakleaf Brewery]</i> Golden and quenching session ale. Turners Brewery will be brewing on their own plant at Ringmer in 4 weeks.			
<b>Turners 'Summer Ale'</b>	3.9%	Gosport, Hampshire	16/32
<i>[Brewed at Oakleaf Brewery]</i> Pale amber, initially quite light on the palate with a pleasant hoppiness coming through for the finish.			
<b>Williams Brothers 'Caesar Augustus'</b>	4.1%	Alloa, Clackmannanshire	16/32
Lager - IPA hybrid! Golden with a noticeably grassy, fresh aroma akin to a (proper) German pilsner and a soft, nuanced mouthfeel.			
<b>Williams Brothers 'May Bee'</b>	5.0%	Alloa, Clackmannanshire	17/34
Golden premium summer beer, dry and sweet at the same time with notes of honey and peach.			
<b>Williams Brothers 'Nollaig'</b>	7.0%	Alloa, Clackmannanshire	20/40
A very rich, lusciously red-hued strong ale that defies the palate with its complexity. A true masterpiece of a beer from this innovative brewery.			
<b>Williams Brothers 'Fraoch Vintage Cask Collaboration No. 22'</b>	11.0%	Alloa, Clackmannanshire	30/60
Strong golden ale brewed with heather, matured in single malt whisky, ex-sherry casks from Auchentoshan Distillery. Very special, sip and savour.			
<b>Wincle 'Nimrod'</b>	3.7%	Wincle, Cheshire	15/30
A tasty chestnut coloured ale named in dedication to the pioneering Antarctic expedition aboard the Nimrod. Malty and a little toasty.			
<b>Worsthorne 'Packhorse'</b>	3.7%	Burnley, Lancashire	15/30
Golden amber with an initial sweetness that leads into a long, hoppy finish. Don't say "neigh" to trying this!			
<b>Yorkshire Dales 'Cubeck Citra'</b>	3.8%	Askrigg, North Yorkshire	15/30
Pale golden session ale with a zesty hint of lemon from the increasingly popular Citra hop variety.			

**CIDERS AND PERRIES WILL BE AVAILABLE IN THE OPPOSITE BARN (WHERE THE FOOD IS). THERE WILL BE A ROTATING SELECTION, SEE THE LABELS FOR WHAT'S CURRENTLY POURING. All **

## RETURNING SHUTTLE BUS TIMES

**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 Shoreham, Southwick, Portslade, and Hove.

### SATURDAY

11.54(am), 12.40, 1.25 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;  
10.00, 10.40, 11.30 to Shoreham, Duke of Wellington via the railway station;  
12.10 (early Sunday) to Brighton, Seven Dials via Shoreham, Southwick, Portslade, and Hove.

### SUNDAY

11.54(am), 12.37, 1.32 campers' extras to Shoreham, Duke of Wellington via the railway station;  
7.58, 8.36, 9.21, 10.45 to Shoreham, Duke of Wellington via the railway station;  
11.40 to Brighton, Seven Dials via Shoreham, Southwick, Portslade, and Hove.

### MONDAY

Lunchtime to Shoreham, Duke of Wellington via the railway station. Exact times will be announced and displayed on Sunday...

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

**Alex Hall** can be found on the web at [www.cask-ale.co.uk](http://www.cask-ale.co.uk) & [www.gotham-imbiber.com](http://www.gotham-imbiber.com) (also on Facebook), and is part of the team who last year opened Wandering Star Craft Brewery ([www.wanderingstarbrewing.com](http://www.wanderingstarbrewing.com)) - not local I'm afraid, but can you guess a subtle link?  
*Alex Hall 1 June 2012 0942*