

**Attila the Stockbroker and Alex Hall (in conjunction with
The Duke of Wellington, Church Farm, and Adur Festival) present**

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

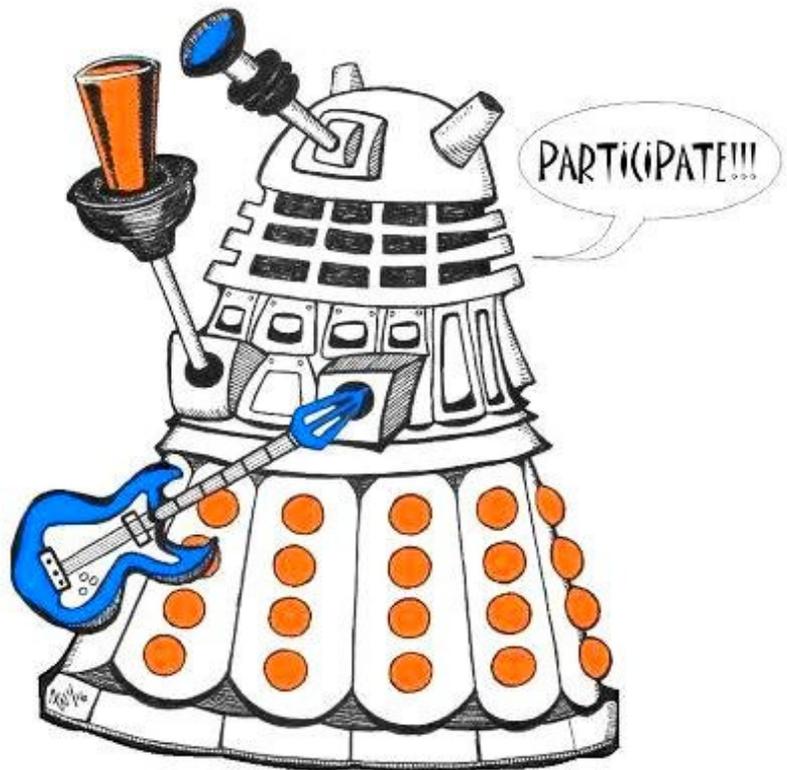
WELCOME TO GLASTONWICK 2016!

**Attila the Stockbroker
writes...**

21 YEARS AND COUNTING!
Welcome, everyone, both to
our legion of regulars and to
you Glastonwick first timers.
We hope you all have a
wonderful time! This year
we've a new stage set up,
organized by David Squires,
which should make the sound
even better and certainly
looks impressive.... Huge
thanks as ever to the team,
above all of course to
Glastonwick co-founder and
Beer Monster Alex Hall for
sourcing the fantastic range
of beers (and to his wife
Felice for her wonderful logo
and T-shirt design) and to
Jenny Flake and Trevor
Passmore for giving us a

permanent, lovely home for the festival. Cheers to Rob and the Duke of Wellington for wonderful support, to the Evening Star in Brighton and Schooner in Southwick for help selling tickets, to all the volunteers who make everything possible, and to David, Oxford Robin and Phil for their sterling work doing sound. A huge thanks to Alice, aka Doctor Bongo, for all her help as volunteer co-ordinator in the past and her continuing support. And as always, special thanks to our friends at the Ropetackle Centre in Shoreham (www.ropetacklecentre.co.uk – check it out, lots happening) who have once again provided Glastonwick with publicity help and online ticket facilities. Above all, of course, thanks to you lot for being here.

**GLASTONWICK 2016
3 - 5 JUNE
CHURCH FARM, COOMBES**



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. If you're camping please exchange your camping ticket for a tent marker band. It's a working farm, glass isn't allowed, so no glass on site please. If any campers have unwittingly brought glass, please keep it very safely secured 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!

ALL CAMPERS – look out for rabbit holes, and **NEVER STUFF RUBBISH DOWN THEM!** There's a **STAND PIPE** in the camping field and there is 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. Please don't wander into the farm bits, jump on the bales or climb on vehicles – they are out of bounds! **FIRST AID** will be provided by St John's Ambulance at the garage by the farm gate. **FOOD** is served in the covered barn opposite the music & beer one. **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. **CHARITIES:** This year we are collecting for the Budding Foundation, helping disadvantaged youngsters. Organiser Clive is giving you the opportunity to drown David Cameron in beer! And I am cycling to Brussels next week in aid of Albion in the Community's scheme to help disabled people participate in sport. I am collecting money in my helmet. You'll find it on the merchandise stall. Any unused beer tokens can be handed in at the end and the money will go to Shoreham Lifeboat. There is a power point in the food barn to recharge phones (AT YOUR OWN RISK IF UNATTENDED!) - please make a donation to the Lifeboat for using that.

CLOSING TIME: The music ends before last orders and the bar shuts promptly at midnight on Friday and Saturday, 6pm Sunday. Strictly no service after time is called – if you are 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.

By popular demand, Trevor and Jenny have agreed to let us have an extra night's camping on Sunday so those who want to sleep off their beer and not worry about driving can do so and leave on Monday morning! If you want to do this, please buy a Sunday camping ticket from Trevor at his bar, £5 per person. 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, all entertainment is compered by Attila the Stockbroker. 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!

FRIDAY STAGE TIMES

6.15-6.50 THE HUMDRUM EXPRESS 6 Music favourite from the Black Country. Bostin songs, a kind of solo West Midlands Half Man Half Biscuit.

6.55-7.25 THE SPEECH PAINTER Performing The Prat In The Flat - a hilarious piece inspired by Dr Seuss...

7.40-8.30 PHILIP JEAYS England's answer to Jacques Brel!

8.45-10.00 THE KING BLUES Reformed and unreformed! Uncompromising political punk and the best band of their generation.

10.15-11.30 THE TUTS Young, sharp, feisty all women punk band from Hayes.

SATURDAY STAGE TIMES

12.10-12.45 DOCTOR BONGO Spirited, feisty, and part of the heart and soul of the modern Glastonwick. Good poet too!

12.55-1.35 WOB Lovely, uplifting, and energetic.

1.55-2.40 STEVE FOSTER PILKINGTON Magazine meats Vivaldi. AMAZING stuff.

2.55-3.40 JOE SOLO Wonderful songs of struggle and love.

3-55-4.40 ATTILA THE STOCKBROKER Reading from his autobiography Arguments Yard.

4.55-5.40 JEREMY HARDY Politely and devastatingly subversive.

5.55-6.45 TOO MANY CROOKS Legendary dance-your-socks-off ska.

7.00-7.45 THE WIMMIN'S INSTITUTE Jammin' in Jerusalem.

8.00-8.50 ALCOHOL LICKS Punky reggae in a Rancid kind of way.

9.05-9.55 EAST TOWN PIRATES Punk sea shanties from Ipswich!

10.10-11.30 THE MEMBERS The Sound of the Suburbs in Solitary Confinement with some very topical Offshore Banking Business...

SUNDAY STAGE TIMES

12.10-12.45 THE ANTIPOET Ranter plus double bass, ace.

1.00-1.50 LAURA WARD AND THE RISEN ROAD Local heroes and Ropetackle favourites.

2.00-3.00 MARK THOMAS Puts the 'direct' into 'action'. Scourge of the oppressor and the exploiter, and very, very funny.

3.15-4.15 JOHN OTWAY Nuts.

4.30-5.30 THE SEX PIRATES Never mind the Rowlocks! Glastonwick favorites back and firing on all cylinders...

Times may be changed at short notice if unforeseen circumstances occur.

PLEASE NEVER LOITER ON THE BEER BAR SIDE OF THE PARTITION TO THE STAGE TO WATCH THE ENTERTAINMENT! BUY YOUR BEER, THEN MOVE AWAY.

Cheers, Attila

THE BEERS

by Alex Hall, Glastonwick co-founder & beer coordinator

WHAT IT'S ABOUT Back in 1996, I co-founded Glastonwick with Attila and the late Roy Chuter (look out for Brighton & Hove bus no.475, named after him, usually on route 5), who ran Attila's postal mailing list at that ancient time before email was common, and way before Facebook and Twitter were conceived.

The concept was Attila's idea, pairing the very best musical and poetic talent with the very best real ales in the same venue, which then was Southwick Community Centre and the adjoining Barn Theatre (hence the 'wick' suffix in the name). He needed an experienced beer coordinator and cellar person to make it work, I jumped at the chance as I was keeping the cellar at Brighton's Evening Star - which had the fledgling Dark Star Brewery down there at the time. Roy was the original staffing coordinator.

It was conceived as a revolutionary idea in the rather staid 1990s, back then many beer festivals had a token covers band stuffed into a corner to be ignored - and pretty much all music festivals that Attila played at had global corporate sponsors where the only stuff to drink was bland, gaseous, overpriced, mass-produced keg lager and cider swill that none of us would even remotely consider torturing our palates with. We jointly wanted to provide an antidote to all that. And we did.

REAL ALE & KEG BEER - THE DIFFERENCES AND THE CORPORATE INTERLOPERS

'Real ale' is a term coined by CAMRA, Europe's most successful consumer campaign group. Otherwise known in the industry as cask-conditioned beer, these here at Glastonwick are all hand-crafted by brewers 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. A few real ales are corporate owned, such as Sharp's with their ubiquitous Doom Bar - owned by American giant Molson-Coors. Glastonwick only ever features beers from small, independent breweries. The same goes for the cider and perry range too, all from small cider makers.

We don't feature keg beer (artificially force carbonated, so gassy, filtered and often pasteurised) at the main festival stillages (though it can be found elsewhere, but not an official part of the festival line up). Most keg beers you encounter are mass-produced corporate piss, but a few smaller breweries put good beer into kegs. These are generally more expensive and less enjoyable for many styles because of the gas and chilling involved, I still believe real ale is usually the way to go. Through the years, there has been a quality stigma with keg beer and rightly so until recently with a few "craft" beers as they tend to be called in the UK. "Craft" is a term defined by the American Brewers Association to define beer, keg or cask, bottle or can, from a small(-ish) brewer not totally or greatly owned by a major swill producing corporation. There is much confusion in this country as nobody has laid down a specific definition here, so you'll see

things like Blue Moon (a Molson-Coors product but with no recognition of that) fanatically advertising as "craft". It is about as craft by the US definition as calling Watney's Red Barrel an exotic barleywine from a tiny producer. Utter marketing bullshit propaganda is rife in that department sadly.

Other breweries have sold their souls as such. For instance Meantime, which started independent but was gulped up by SABMiller, and Camden Town, being taken over by Anheuser-Busch InBev. The two behemoths are merging anyway to form a brewing monster of Godzilla sized scariness. BrewDog kicked out Camden Town beers from their pubs when the news was announced, and I salute them for that (but not for ceasing to brew their own real ales). Any keg beers marketed as "extra cold" should be dumped in the sea. Maybe that would guard against global climate change! The only reason for the extra chilling is to mask how bad they are to taste when they are tried at a temperature that doesn't give your tongue frostbite.

THE RANGE AT GLASTONWICK 2016 As always, I have done my best to give you the most eclectic beer selection possible. There are four local favourites: Dark Star Hophead and American Pale Ale, plus Burning Sky Plateau and Aurora. Everything else is rare, eclectic, new, or in many instances unique to Glastonwick. There are a lot of casks from the north, there is a reason for that. A major supplier went out of business at a crucial time when I had beers on order, to get these I had to resort to diverting them elsewhere for pallets to be trucked down. That means I had to up the order at the expense of some local breweries and those from other parts to save costs and potential beer price increases. Ciders and perries this year have been sourced by Alice - aka Doctor Bongo (thanks Alice!). You will find these in the food barn. Watch your footing there, the ground is uneven as it is often used to house livestock.

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. Please always be observant of our necessary rules in order to make a great event for everyone.

Special thanks (in addition to Attila's mentions): My very special wife Felice for the wonderful festival logo and t-shirts, Steve Leyfield, 'Rudolph', Aston Martin, Rob, Alice, Mark, and everyone at the Duke of Wellington, Sarah and all at The Evening Star, the team at The Schooner, all at The Ropetackle Arts Centre who have been a huge help with promotion and ticket sales, Mel Gordine-Tyler, Mike 'Gob Dylan' Powell, Martin for the print run of t-shirts, and Loz for helping with putting us on local council poster sites and spreading the word at other beer festivals. Many thanks to everyone in the team who make Glastonwick go from strength to strength each year. Huge thanks also to all the brewers who have obliged to provide interesting festival specials.

Enjoy Glastonwick 2016! ~ Alex Hall, co-founder and international beer geek.

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.

IMPORTANT - THESE ITEMS ARE STRICTLY BANNED:

**X - ILLEGAL DRUGS X - CHINESE LANTERNS
X - ALCOHOL FROM OFF SITE
X - GLASS BOTTLES OR DRINKING VESSELS**

NO EXCEPTIONS TO ANYONE!

RETURN SHUTTLE BUS TIMES

BE AWARE THAT CARRIAGE IS NOT GUARANTEED FOR ANY JOURNEY, INCLUDING THE LAST RUN. IF THE BUS IS FULL, IT'S FULL – SIMPLE AS THAT. WE CANNOT RESERVE BUS SEATS.

DRINKS IN OPEN CONTAINERS ARE PROHIBITED ON THE BUS.

FRIDAY: 10.00, 10.40, 11.30 to Shoreham, Duke of Wellington via the railway station. Then 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. Then 12.10 (early Sunday) to Brighton, Seven Dials via Shoreham, Southwick, Portslade, and Hove.

SUNDAY: 11.54(am), 12.39, 1.39 campers' extras to Shoreham, Duke of Wellington via the railway station. 4.45, 5.25 to Shoreham, Duke of Wellington via the railway station. Then 6.10 to Brighton, Seven Dials via Shoreham, Southwick, Portslade, and Hove.

**DO NOT ATTEMPT TO BOARD OR ALIGHT THE BUS WHEN MOVING!
IF THE WEATHER ALLOWS, SOME JOURNEYS MAY BE OPERATED BY VINTAGE OPEN TOP BUSES. YOU MUST STAY SEATED UPSTAIRS ON THESE, AND BE VERY VIGILANT FOR LOW TREE BRANCHES!**

'Scooper's Special' ticket holders may purchase beer from 12.00 to 5.40 on Saturday.

****FS** = Glastonwick festival special beer, only available here in any form!**

****SC** = Glastonwick festival special beer, specially casked (bottle / keg elsewhere).**

Beers marked *Vegan* may be naturally hazy as a result of no added isinglass finings.

<u>Brewery and beer name (please use both when ordering)</u>	<u>ABV</u>	<u>From</u>	<u>Tokens</u>
Adur 'Ginger Gold' <u>**FS**</u> <i>Vegan</i> 'Chillinger Gold' is a regular brew based on a Glastonwick chili-ginger special from a few years ago. This special version has extra ginger.	3.6%	Steyning, West Sussex	18/36
Adur 'Hot Gold' <u>**FS**</u> <i>Vegan</i> The second special version of 'Chillinger Gold' is hotter than normal, with more ramped up chili heat from the addition of Scotch Bonnets.	3.6%	Steyning, West Sussex	18/36
Adur 'Tropicano Amarillo' <u>**FS**</u> <i>Vegan</i> This summery special, based on 'Hoptoken Amarillo', has pineapple, grape, and grapefruit infusions. There's an intense fruity aroma and taste.	4.0%	Steyning, West Sussex	18/36
Adur 'Black Bill's Coffee' <u>**FS**</u> <i>Vegan</i> 'Black William Stout' infused with the popular Stumptown Roasters cold brewed coffee from Brooklyn, New York. Dark and very roasty.	5.0%	Steyning, West Sussex	20/40
Adur 'Robbie's Orange' <u>**FS**</u> <i>Vegan</i> 'Robbie's Red' with orange and blood orange flavours added. So, an orange red beer! Lots of luscious citrus on the aroma and palate.	5.2%	Steyning, West Sussex	21/42
Adur 'Bitter Lemon Special' <u>**FS**</u> <i>Vegan</i> 'Steyning Special' with a special lemon infusion. Citrusy and tangy with a serious amount of zesty lemon flavour.	5.5%	Steyning, West Sussex	21/42
Adur 'Oaken Andy' <u>**FS**</u> <i>Vegan</i> 'Merry Andrew' intensified on the palate by being aged on sherry-laden oak. Deep ruby coloured, rich, and dangerously drinkable.	6.2%	Steyning, West Sussex	23/46
Bad Co 'Slow Rider' <i>Vegan</i> An effortless session beer which loaded with light and refreshing grapefruit notes (there is grapefruit in the recipe).	2.8%	Thirsk, North Yorkshire	17/34
Bad Co 'Communication Meltdown' A West Coast American Pale Ale, up there in strength with its U.S. counterparts. Citrus notes and the taste of summer, very drinkable.	5.6%	Thirsk, North Yorkshire	22/44
Bartram's 'Red Admiral Corbynista Ale' <u>**SC**</u> <i>Vegan</i> Brewed for Norwich Nelson ward (described as "like Cuba"), pale ale with traditional English hops. Let's drink to Jeremy beating the Tories in 2020!	3.8%	Rougham, Suffolk	18/36
Bartram's 'Ginger Winger' <u>**FS**</u> <i>Vegan</i> 'Cat's Whisker's' (lemon and ginger beer) specially modified with extra ginger, exclusive to Glastonwick. Confusingly pronounced 'Ginger Whinger'.	4.0%	Rougham, Suffolk	18/36

Bartram's 'Hospital Porter' <i>Vegan</i>	4.3%	Rougham, Suffolk	19/38
A one off ruby hued porter for the recent CAMRA Cambridge Beer Festival. A bit of traditional English and New World melded. Rich and smooth.			
Bartram's 'The Birthday Boy' **SC** <i>Vegan</i>	6.0%	Rougham, Suffolk	22/44
Matured for 9 months in an oak cask, a one off for Marc Bartram's recent 60th birthday. Brilliant ruby red with a lasting hoppiness.			
Bartram's 'Catherine Bartram's Best I.P.A.' **SC** <i>Vegan</i>	6.8%	Rougham, Suffolk	24/48
Loosely based on an 1840s recipe from the 1840s. Reddish-brown strong ale, brewed with a selection of English hops.			
Bartram's 'Captain Bill Bartram's Extra' **SC** <i>Vegan</i>	7.0%	Rougham, Suffolk	24/48
Based on a Victorian recipe, strong chestnut coloured ale which is complex and rich with a lasting finish from English hops.			
Bartram's 'Castaway' **SC** <i>Vegan</i>	7.1%	Rougham, Suffolk	25/50
Dark porter with coffee and rum notes. The name is from when Alexander Selkirk historically met Daniel Defoe in Bratram's Coffee House.			
Blackhill 'Dragons Pike'	4.2%	Stanley, Co. Durham	19/38
A bittersweet pale ale brewed by a former miner, some fruit notes come through. Interesting and complex for a pale beer.			
Blackhill 'Brigadista Ale'	4.3%	Stanley, Co. Durham	19/38
No Pasaran! A golden beer brewed to salute the anti-Franco forces fighting in the Spanish Civil War, of which it is the 80th anniversary.			
Blackhill 'Three Quarter'	4.4%	Stanley, Co. Durham	19/38
American Pale Ale "from the beer mines of Durham". Pale with a moderately hoppy finish.			
Blackjack 'Black Maria' <i>Vegan</i>	5.7%	Manchester	22/44
Complex Cascadian Dark style ale, though not as dark as some - chestnut coloured. There's a big depth on this, fruity, hoppy, and earthy.			
Blackjack 'Farmhouse Red' <i>Vegan</i>	7.0%	Manchester	24/48
Hoppy deep red hued strong India Pale Ale fermented with a Belgian farmhouse ale yeast strain. Mosaic, Chinook, and Citra hop varieties.			
Blue Bee 'Ginger Beer'	4.5%	Sheffield	19/38
Ginger beers are always very popular at Glastonwick (Attila's favourite style), this tangy, fiery pale ale will be no exception.			
Blue Bee 'The Red Comet'	4.8%	Sheffield	20/40
Tasty Red Ale hopped with high alpha acid American varieties. Very hoppy as a result.			
Blue Bee 'Chinook I.P.A.'	5.0%	Sheffield	20/40
The Chinook hop variety imparts a piney, resinous character which gives a decent West Coast American hop smack and a long hoppy finish.			
Brass Castle 'Loco' <i>New Recipe; Vegan</i>	3.6%	Malton, North Yorkshire	18/36
'Stock Bitter'. Now brewed from last month with Olicana hops. Tropical fruit flavours and aromas, including mango, grapefruit, and passion fruit.			
Brass Castle 'Brass Monkey' <i>Vegan</i>	4.3%	Malton, North Yorkshire	19/38
Interestingly and unusually, there are notes of banana on the palate from this pale ale.			

Brass Castle 'Comet' <i>Vegan and Gluten Free</i>	4.3%	Malton, North Yorkshire	19/38
Amber in colour, with a slight chewy aspect (pleasant). There's a hoppy finish.			
Brew York 'Maris the Otter'	3.9%	York	18/36
A nice take on a traditional English bitter brewed with the famed Maris Otter malt. Named for the otter in the River Foss behind the brewery.			
Brew York 'Little Eagle'	4.5%	York	19/38
A 'session I.P.A.', pale and hoppy - five varieties. Mid strength, so borderline session. Very nice, tweet about it. No, squawk!			
Brew York 'Brew York, Brew York'	5.0%	York	20/40
A hoppy American Pale Ale with notes of grapefruit and a hint of blackcurrant. Guess where I was when I ordered this via email! :)			
Brew York 'Kiwi Ale'	5.0%	York	20/40
A tasty brown ale brewed with three hop varieties from New Zealand; six different malts feature also. It is well balanced with both aspects.			
Brew York 'Viking D.N.A.'	5.0%	York	20/40
This is a smooth, well balanced dark porter style ale with subtle smoky notes. Six different malts are used in this recipe.			
Brew York 'Eagle I.P.A.'	6.5%	York	23/46
American I.P.A., rich and strong with lots of hoppiness and some tropical fruit. No connection with Crystal Palace F.C. or Wells & Youngs.			
Bristol Beer Factory 'Bristol Export'	5.8%	Bristol	22/44
English India Pale Ale celebrating the brewery's 2000th brew. Amber with a good depth of sweet malt and balancing hops.			
Burning Sky 'Plateau'	3.5%	Firle, East Sussex	17/34
Golden session ale hopped with varieties from the USA and New Zealand. Full flavoured for a low strength beer.			
Burning Sky 'Saison Le Printemps' **SC** <i>Vegan</i>	4.2%	Firle, East Sussex	19/38
Belgian style seasonal ale with nettle tips added post fermentation. Casked exclusively for Glastonwick 2016. Naturally hazy.			
Burning Sky 'Aurora'	5.6%	Firle, East Sussex	22/44
Pale amber strong ale with notes of tropical fruits, resinous and full of flavour from the use of American hop varieties.			
Dark Star 'Hophead'	3.8%	Partridge Green, W. Sx.	18/36
Full bodied, locally brewed, clean-drinking golden session ale with a floral aroma and a hint of elderflower.			
Dark Star 'American Pale Ale'	4.7%	Partridge Green, W. Sx.	20/40
American Cascade and Centennial hops and an American yeast strain combine to produce a pale, dry, crisp, but assertive ale.			
Downlands 'Thai Green Thirteen'	3.6%	Small Dole, West Sussex	18/36
This is a rare adaptation of 'Root Thirteen', only done to special order. Lemongrass, kaffir lime leaves, and chilis add an exotic edge.			
Downlands 'The Hidden Colour'	4.2%	Small Dole, West Sussex	19/38
Single hop varietal pale ale (Cascade), with the added bonus of a jasmine flower infusion which enhances the citrus aroma and flavour.			

Downlands 'BramBleu' <u>**FS**</u>	4.5%	Small Dole, West Sussex	19/38
A special blueberry infused version of 'Bramber'. A rich, biscuity malt base and punchy, resinous hops partner well with the added blueberry.			
Downlands 'Root Twentysix'	5.1%	Small Dole, West Sussex	21/42
Root Thirteen's big sibling. There are floral aromas in this zesty strong pale ale, notes of citrus on the palate.			
Flipside 'Farthing Mild'	3.6%	Nottingham	18/36
A very pleasant chestnut coloured mild ale, with a smooth malt backbone.			
Flipside 'Sterling Pale'	3.9%	Nottingham	18/36
Golden session ale from the East Midlands, easy to drink.			
Franklin's 'Hawaii Three-5' <u>**FS**</u>	3.5%	Bexhill, East Sussex	17/34
Hibiscus flowers provide a complex mix of fruit and herbs, to complement the hops. Slightly tart, so refreshing. The base beer is 'Pavilion 35'.			
Franklin's 'Attila's Spice Garden' <u>**FS**</u>	3.8%	Bexhill, East Sussex	18/36
A special based on 'English Garden', with a heathy addition of Chinese stem ginger which imparts a pleasant tang on the palate.			
Franklin's 'Mama Mia Knows Best' <u>**FS**</u>	4.1%	Bexhill, East Sussex	19/38
The base beer is 'Mama Knows Best' for this Amaretti infused amber special. There's a big coffee aroma and boldness. Mosaic hops complement.			
Franklin's 'Old Oak Rum Punch' <u>**FS**</u>	4.1%	Bexhill, East Sussex	19/38
Mosaic hops combine with rum oak aging for a complex Glastonwick special. The base beer is again 'Mama Knows Best', so amber coloured.			
Franklin's 'Optimist'	5.0%	Bexhill, East Sussex	20/40
This is a new, very experimental beer brewed with baker's ingredients! Amber in colour, it is smooth on the palate with some, err, bready notes.			
Great Heck 'Chinook I.P.A.'	6.0%	Great Heck, N. Yorkshire	22/44
American Chinook hops impart a hop punch in this full strength India Pale Ale, brewed to the historical ABV when exported to India.			
Hamelsworde 'Chimera Blonde'	3.8%	Hemsworth, W. Yorks.	18/36
Aurora and Cascade hops combine in harmony in this assertive pale session ale with plenty of citrus and pine notes.			
Hamelsworde 'What a Relief! Lager'	5.0%	Hemsworth, W. Yorks.	20/40
'India Pale Lager' brewed with German pilsner malt and yeast, and Slovenian Dana hops. Lemony and refreshing.			
Hamelsworde 'Grotesque I.P.A.'	5.3%	Hemsworth, W. Yorks.	21/42
Fruity and floral with a touch of spices. This full strength India Pale Ale uses four varieties of Slovenian hops. Drink with care or it'll get ugly.			
High Weald 'Ealu'	4.6%	East Grinstead, W. Sx.	20/40
The name is Anglo-Saxon for ale. Brewed with bog myrtle, meadowsweet, juniper, wild hops and yarrow. Quite herbal and very pleasant.			
High Weald 'Off the Chart'	5.0%	East Grinstead, W. Sx.	20/40
American hops (Bravo, Cascade, and Columbus) ensure this new American I.P.A. is assertively hoppy with a balanced fruitiness.			

Hopcraft-Pixie Spring / Twt Lol 'Men of Steel'	5.0%	Pontyclun, Glamorgan	20/40
This is a collaboration brew, an American I.P.A. weighing in at 98 I.B.U.s (bitterness units). So, very hoppy! "The final sunset on British industry".			
Imperial 'All Sorts of Naughtiness'	3.8%	Mexborough, S. Yorks.	18/36
This is a tasty dark mild ale with a twist of blackcurrant and liquorice. Very fruity on the palate.			
Imperial 'Elementary My Dear Watson'	4.0%	Mexborough, S. Yorks.	18/36
Pale ale with Citra dry hopping, which is a clue that this is very hoppy and quenching.			
Imperial 'Trouble Causer'	4.0%	Mexborough, S. Yorks.	18/36
Assertively hoppy and very light in colour, arrestingly good.			
Imperial 'Bourbon Stout' <u>**FS**</u>	5.0%	Mexborough, S. Yorks.	20/40
Special oak - bourbon - honey - vanilla stout exclusive to Glastonwick. Almost black with rich and complex notes of bourbon and roasted barley.			
Imperial 'Mucky Beer'	5.2%	Mexborough, S. Yorks.	21/42
Golden-amber India Pale Ale with four potent hop varieties. Could get messy.			
James and Kirkman 'Miners Mild'	3.6%	Pontefract, W. Yorkshire	18/36
Tasty dark mild, the style of beer that Yorkshire coal miners (when they existed) used to slake their thirsts on after a hard day's work.			
James and Kirkman 'Mines a Ginger' <u>**FS**</u>	4.2%	Pontefract, W. Yorkshire	19/38
Blonde ale with a good smack of ginger, only available here.			
Old Prentonian 'Port Oak Treacle Stout' <u>**FS**</u> <i>Vegan</i>	5.7%	Sompting, West Sussex	22/44
'Ello Treacle Stout' aged on port infused oak. Dark and rich, with complex treacle and vinous oak notes.			
Old Prentonian 'Hickory Joe' <u>**FS**</u> <i>Vegan</i>	7.4%	Sompting, West Sussex	25/50
'Smokey Joe Ale' with hickory. Notes of coffee and hickory lead to a smoky finish. Deep red-brown in colour.			
Old Prentonian 'Chili W.M.D.' <u>**FS**</u> <i>Vegan</i>	9.3%	Sompting, West Sussex	30/60
'WMD Strong Ale' with strong chilis. If it would be possible to put a nuclear war into a cask, this is it. VERY HOT!			
Partners 'Working Class Hero'	3.8%	Liversedge, W. Yorkshire	18/36
An easy drinking amber session ale, malt goodness is prominent.			
Partners 'Cascade'	4.0%	Liversedge, W. Yorkshire	18/36
There are notes of citrus and blackcurrant from the use of the popular Cascade hop variety in this golden ale.			
Raw 'Paradox'	3.2%	Staveley, Derbyshire	17/34
A low strength session pale ale with a good hoppiness.			
Raw 'Honey Bee'	4.5%	Staveley, Derbyshire	19/38
Brewed with honey, there's an underlying sweetness in this pale ale as a result.			

Raw 'All Along the Hop Flower'	5.0%	Staveley, Derbyshire	20/40
Golden and hoppy, with a finish that lingers. Hendrix would like this.			
Redwillow 'Weightless - Simcoe' <i>New version (within series)</i>	4.2%	Macclesfield, Cheshire	19/38
A 'session I.P.A.' with plenty of hop goodness but at a lower strength than was traditional. 'Weightless' is a series that changes hop varieties.			
Revolutions 'Should I Stay Or Should I Go?'	4.5%	Castleford, W. Yorkshire	19/38
Tasty one-off red ale, brewed for the historic EU decision. We say stay, so make sure you don't have a Clash of things to do on voting day.			
Riverside 'Rambling Monarch'	3.6%	Upper Beeding, W. Sx.	18/36
A new session ale from this very local brewery, low in strength so it won't make you gibber royally. Amber in colour and pleasantly malty.			
Steel City 'Beleidigung zur Geschichte'	5.3%	Sheffield (Brewed at Toolmakers)	21/42
Translated as 'Insult to History', this is an innovative hybrid I.P.A.-Weissbier recipe with kiwis. Very hoppy, brewed to insult the Reinheitsgebot!			
Twt Lol 'Blwbri'	4.6%	Pontypridd, Glamorgan	20/40
A tasty blonde beer brewed with lots of Waimea and U.S. Cascade hops and boiled with a small amount of blueberries.			
White Rose 'Original Blonde'	4.0%	Sheffield (Brewed at Little Ale Cart)	18/36
Very pale, clean, refreshing blonde session ale. This goes down very easily.			
White Rose 'Yorkshire Blonde'	4.2%	Sheffield (Brewed at Little Ale Cart)	19/38
Also very pale, this one has some fruitiness on the palate to complement the hops. Ee Bah Gum.			
White Rose 'Summer Hoppiness'	4.4%	Sheffield (Brewed at Little Ale Cart)	19/38
Summery pale ale, balanced and very enjoyable.			
Wiper and True 'Porter Pink Peppercorn 3'	5.5%	Bristol	21/42
Dark ale spiced with pink peppercorns. The third in a series of porters with peppercorn, there's a spicy, peppery finish.			

CIDER AND PERRY IS ALSO AVAILABLE IN THE FOOD BARN. LOOK AT THE LABELS TO SEE WHAT IS CURRENTLY POURING, THEY WILL ROTATE THROUGH THE WEEKEND.

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

Alex Hall can be found on the web: www.cask-ale.co.uk, www.gotham-imbiber.com, & www.beerguidenyc.com, and can be stalked on Untappd (as 'Imbiber37407'), Twitter (@Imbiber), and Facebook (www.facebook.com/gotham.imbiber).

Alex Hall 2 June 2016 1846