

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

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

WELCOME TO GLASTONWICK 2017!

Dedicated to the memory of Trevor Passmore



Glastonwick
2017

2 - 4 June

Church Farm,
Coombes



Attila the Stockbroker writes...

The happiness I feel at welcoming everyone back to Coombes Farm for another year is tempered by sorrow at Passie's passing. Our genial host for the last decade sadly died of cancer in St. Barnabas Hospice on January 6th after a long and brave battle. He loved Glastonwick and asked me to promise him it would carry on, which it most certainly will do with the blessing of his sister and farm co-owner Jenny, her husband Jerry and their family. On his bar you will find a poem, 'Two Cans Of Zywiec' which I wrote in his memory and read at his wake, along with a photo and the two cans in question. Please don't drink them - raise a glass of real ale to him! The Tigger logo this year was designed by Felice in his honour - he loved Tigger. RIP Trev, old mate. Life carries on...

Welcome, everyone, both to our legion of regulars and to you Glastonwick first timers. We hope you all have a wonderful time! All hail the new stage set up, organized by David Squires, and 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 and Jerry for continuing to give us a permanent, lovely home for the festival. Cheers to Rob, Mark, and Alice (aka Doctor Bongo) at the Duke of Wellington for wonderful support - also for Alice's help as volunteer co-ordinator in the past and for her

continuing support. Thanks to the Evening Star in Brighton and Schooner in Southwick for help selling tickets, to all the volunteers who make everything possible and to Mel for co-ordinating them, and to David, Oxford Robin and Phil for their sterling work doing sound. 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.

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. You'll find a close-up magician, Steve McShane, wandering around as well. **CHARITY COLLECTION:** St. Barnabas, as mentioned above.

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, Jenny & Jerry 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 the regular farm 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 artists are 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! Loitering to watch from the beer serving area is forbidden!

FRIDAY STAGE TIMES

6.30-7.00 THE ORPHANS Astonishing new band from Brighton. You'll see.

7.15-8.00 VERBAL WARNING Tuneful 77 punk, Nottingham style.

8.15-9.00 GRACE PETRIE Welcome return for a brilliant young radical songwriter.

9.15-10.15 MIK ARTISTIK'S EGO TRIP Surreal, sharp, witty and totally unique.

PLASTIC FOX!

10.30-11.30 JOHN OTWAY AND THE BIG BAND Jenny and Passie's favourite, returning as ever in his memory.

SATURDAY STAGE TIMES

12.15-1.00 BLEEDING HEARTS Driving Black Country folk-punk to kick off the day.

1.00-1.45 LAURA TAYLOR One of Attila's favourite poets. Ever.

2.00-2.45 BLYTH POWER As ever - great original songs, some of which are about trains.

3.00-3.45 FRANCESCA MARTINEZ Awesome, powerful, inspirational communicator.

4.00-4.45 MUDDY SUMMERS AND THE DIRTY FIELD WHORES Festival maestro Gail Something-Else with her grimy crew...

5.00-5.45 GRAHAM FELLOWS (AKA JILTED JOHN, AKA JOHN SHUTTLEWORTH)

An absolute legend. He'll be doing what he wants. We'll be listening.

6.00-6.45 CONTINGENT Legendary Brussels punks with Southwick bass player, established 1979.

7.00-7.45 TRACEY CURTIS Great voice, great songs, powerful themes.

8.00-8.50 PHAT BOLLARD Cornish busking legends!

9.05-10.05 THE ROUGHNECK RIOT Frenzied, catchy, in-your-face punk-folk from Warrington.

10.20-11.20 THE MEOW MEOWS Ska-tastic end to Saturday night at Glastonwick.

SUNDAY STAGE TIMES

12.15-12.45 POG Our local punk orchestra.

1.00-1.40 SKEWWHIFF Brilliant, fiery, female fronted indie punk, followed by...

1.50-2.20 LESLEY WOODS (AU PAIRS) Possibly the best exponent of it ever!

2.30-3.30 MARK THOMAS Comedian, activist, visionary.

3.45-4.25 MARTIN NEWELL AND THE HOSEPIPE BAND Medieval music and ancient stories.

4.40-5.30 LOUISE DISTRAS AND BAND Wakefield's punk rock Riot Grrrl with brilliant new band.

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

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, usually filtered, and sometimes pasteurised) at the main festival stillages (though it can be found elsewhere, but not an official part of the festival line up). Many keg beers you commonly encounter are mass-produced corporate piss, but a rapidly growing number of 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 coined 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 2017 As always, I do my best to give you the most eclectic beer selection possible. There are some local favourites, everything else is rare, eclectic, new, or in many instances unique to Glastonwick.

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 communicating with the local council 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 2017! ~ **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, JOURNEYS ON SUNDAY MAY BE OPERATED BY A VINTAGE OPEN TOP BUS. 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.

Despite having no less than 16 festival special casks exclusive to Glastonwick 2017, I need to apologise for a greater number of commonly seen local beers on the following list than usually feature. This is due to The Cask Beer Company of Pontypridd cancelling the shipment of an entire pallet on the day it should have been sent to us! (It could have probably gone a day or two late, but we could not have accepted it after the designated delivery day.) The reason given was, incredibly, "I've got a film crew coming round today". So much for putting paying customers, and the small breweries who I ordered from weeks in advance, before five minutes of TV fame. So I had to fill in the missing beers with local brews at the last second to make up the numbers needed.

~Alex

<u>Brewery and beer name (please use both when ordering)</u>	<u>ABV</u>	<u>From</u>	<u>Tokens</u>
1648 'Britannia' Pale gold, easy drinking session ale with a subtle spicy aroma and moderate hops.	3.8%	East Hoathly, E. Sussex	18/36 ^{9S}
1648 'Triple Champion' Originally brewed to celebrate Sussex County Cricket Club's 3rd County Championship win. Deep chestnut Sussex Bitter with a rich malty finish.	4.0%	East Hoathly, E. Sussex.	18/36 ^{9S}
Adur 'Seagulls' Phoenix Fire' *FS* <i>Vegan ... VERY HOT!</i> Based on 'Ropetackle Gold'. With about 10 Scotch Bonnets and ginger added. As hot as BHAFC will be in the Premier League. <u>Drink if you dare!</u>	3.6%	Steyning, West Sussex	18/36 ^{9A}
Adur 'Trev's Bit o'Bitter Banana' *FS* <i>Vegan</i> Based on 'Velocity', a chestnut coloured special ale with both a fresh & dried banana twist. In memory of Trevor Passmore (as are several others).	4.4%	Steyning, West Sussex	19/38 ^{9A}
Adur 'Murray's Bitter-Lemon-Ginger Ale' *FS* <i>Vegan</i> Again based on 'Velocity', here you can enjoy a nice ginger & lemon version. Dedicated to Seagulls striker Glenn Murray (in a good way this time).	4.4%	Steyning, West Sussex	19/38 ^{9A}

Adur 'Dark Peppered Knight' *FS* Vegan	5.0%	Steyning, West Sussex	20/40 ^{9A}
'Black William' is the base for this spicy adaptation with peppercorns. Dark, spicy, and enticing. Dedicated to Seagulls life president Dick Knight.			
Adur 'Trev's Honey Ever After' *FS*	5.2%	Steyning, West Sussex	21/42 ^{9A}
'Happy Ever After' has a heather honey infusion just for Glastonwick 2017. Amber in colour with a lingering and delicious heather honey finish.			
Adur 'It's-a-Knockaert Ginger Red' *FS* Vegan	5.2%	Steyning, West Sussex	21/42 ^{9A}
'Robbie's Red' with ginger, another exclusive. Deep amber-red with tangy ginger notes. Named for Seagulls winger Anthony Knockaert.			
Adur 'Trev's Special Berry Spice' *FS* Vegan	5.5%	Steyning, West Sussex	21/42 ^{9A}
Cardamom and cranberries are infused this one-off cask based on 'Steyning Special'. Deep amber with a fruity aroma leading to fruit and spice.			
Adur 'Trevor's Nectar' *FS* Vegan	6.2%	Steyning, West Sussex	24/48 ^{9A}
Agave nectar imparts a pleasant sweetness to the base beer, which is 'Merry Andrew'. Deep red-brown with lots of luscious fruitiness.			
Bartram's 'Responsibly' Vegan	2.8%	Rougham, Suffolk	18/36 ^{9B}
In response to the longest pre-launch promotion in the brewing industry, we encourage you to "drink responsibly". A hoppy session pale ale.			
Bartram's 'Lee, Stock, & Two Golden Barrels' Vegan	3.7%	Rougham, Suffolk	18/36 ^{9B}
Amber ale with tasty Galena and Cluster hops from America. Exclusive (in theory!) to Suffolk's Leestock event. Double hopped and dry hopped.			
Bartram's 'Red Admiral Corbynista Ale' *SC* Vegan	3.8%	Rougham, Suffolk	18/36 ^{9B}
Brewed for Norwich Nelson ward (described as "like Cuba"), pale ale with traditional English hops. Let's drink to Jeremy beating the Tories!			
Bartram's 'Strong 'n' Wobbly' Vegan	5.0%	Rougham, Suffolk	20/40 ^{9B}
This amazing brewery's 2017 election special beer, an easy-drinking porter. "As black as a Tory's heart" says brewer Marc Bartram. Jez We Can!			
Bartram's 'Nefarious Vermin' Vegan	5.5%	Rougham, Suffolk	21/42 ^{9B}
Red rye ale, one of the house beers at The Compasses, Great Tottham. Cluster and Cascade. Dedicated to Mr. Trump and his batsh*t crazy squad.			
Bartram's 'Ipoxymoronic' Vegan	6.0%	Rougham, Suffolk	22/44 ^{9B}
The other Compasses house beer. A "Black IPA" (otherwise Cascadian Dark), hence the oxymoronic name. Dark, strong, and hoppy.			
Bartram's 'Comrade2 Hop' *SC* Vegan	6.9%	Rougham, Suffolk	25/50 ^{9B}
An adaptation of 'Comrade Bill's', double dry hopped. A potent Imperial Stout, dark and luscious.			
Bedlam 'Phoenix'	3.9%	Albourne, West Sussex	18/36 ^{9L}
'Extra American Pale' featuring Citra, Amarillo, and Cascade hops. Extra pale Maris Otter malt (the best) was used, golden with a clean finish.			
Bedlam 'Golden Ale'	4.2%	Albourne, West Sussex	19/38 ^{9L}
As would be expected, a golden and refreshing local brew. American Summit and Cluster hops were used. Bedlam Brewery uses Solar Power.			
Beercraft 'Citra Light' Vegan	3.5%	Hove, East Sussex	18/36 ^{9J}
A rare single varietal hop beer from the nanobrewery at The Watchmaker's Arms, by Hove Station. Pale and sessionable.			

Blackhill 'Moreland'	4.0%	Stanley, Co. Durham	18/36 ^{9I}
A very drinkable Blonde Ale "from the beer mines of Durham" (well, their spirit). Crisp and refreshing.			
Burning Sky 'Plateau'	3.5%	Firle, East Sussex	18/36 ^{18M}
Golden session ale hopped with varieties from the USA and New Zealand. Full flavoured for a low strength beer.			
Chin Chin 'Vanishing Point'	4.2%	South Elmsall, W. Yorks.	19/38 ^{9I}
Gold in colour and very hoppy, this rare beer hails from a tiny 1 barrel brewery. A hoppy aroma leads to a very long, hoppy finish.			
Chin Chin 'Screaming Eagle'	4.7%	South Elmsall, W. Yorks.	20/40 ^{9I}
Pale gold and brewed with assertive American hop varieties, this is a full bodied beer with lots of juicy hop character.			
Dark Star 'Hophead'	3.8%	Partridge Green, W. Sx.	18/36 ^{18W}
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 ^{9W}
American Cascade and Centennial hops and an American yeast strain combine to produce a pale, dry, crisp, but assertive ale.			
Downlands 'Passie's Session Spice' <u>*FS*</u>	3.6%	Small Dole, West Sussex	18/36 ^{9D}
This is a saffron, lime juice, and cinnamon festival special version of 'Root Thirteen'. All three ingredients come through to complement the hops.			
Downlands 'Passie's Brandy Oak' <u>*FS*</u> <i>Vegan</i>	4.5%	Small Dole, West Sussex	19/38 ^{9D}
'Dark Life', a tasty oatmeal stout aged on oak infused with brandy exclusive to Glastonwick 2017. Black, mysterious, complex, and very drinkable.			
Downlands 'Passie's Orange' <u>*FS*</u> <i>Vegan</i>	4.5%	Small Dole, West Sussex	19/38 ^{9D}
The base beer is 'Bramber', this exclusive version has plenty of orange peel added to enhance the citrusy hops in this tasty amber coloured ale.			
Franklin's 'English Garden'	3.8%	Ringmer, East Sussex	18/36 ^{9F}
Golden session ale brewed with five varieties of American hops (despite the name). There is a floral aroma and notes of citrus, especially grapefruit.			
Franklin's 'Hastings Mosaic' <i>Vegan</i>	4.8%	Ringmer, East Sussex	20/40 ^{9F}
A recreation of a single varietal beer from the now defunct Hastings Brewery. There are flavours of citrus, peach, blueberry, and a touch of melon.			
Franklin's 'Conquistador Stout'	5.2%	Ringmer, East Sussex	21/42 ^{9F}
A dark, complex beer with flavours ranging from chocolate, vanilla, and a hint of bourbon.			
Franklin's 'Chocolate Orange Stout' <u>*FS*</u>	5.2%	Ringmer, East Sussex	21/42 ^{9F}
A special variation of 'Conquistador' with orange peel and chocolate, exclusive to Glastonwick 2017.			
Gun 'Scaramanga' <i>Vegan</i>	3.9%	Heathfield, East Sussex	18/36 ^{9G}
This is a zesty, floral, 'extra pale ale' brewed with Sussex spring water. Quenching and very sessionable.			
Gun 'Parabellum'	4.1%	Heathfield, East Sussex	19/38 ^{9G}
A luscious dark milk / sweet stout with notes of coffee, vanilla, and chocolate. The name is Latin for 'prepare for war'. Yikes...			

Gun 'Project Babylon' <i>Vegan</i>	4.6%	Heathfield, East Sussex	20/40 ^{9G}
A hoppy & refreshing American Pale Ale, named after a Saddam Hussein 'supergun' project! Golden and true to style, there is an exposition of hops.			
Hand 'Dap' <i>Vegan</i>	3.8%	Brighton	18/36 ^{9J}
This lemony pale ale is a collaboration with @Maria__Aurora, manageress of a pub in Brighton owned by a well known Scottish brewery. Woof.			
Hand 'Dap Lychee Edition' <i>Vegan</i>	3.8%	Brighton	18/36 ^{9J}
A version of the above beer, with added lychee fruit for flavour. Note two underscores (see above) if looking up Maria on Twitter.			
Hand 'Cold Brew Porter Featuring Twin Pines' <i>Vegan</i>	5.2%	Brighton	21/42 ^{9J}
Dark, and quite roasty ale brewed with cold-brewed coffee from Twin Pines coffee roasters of Brighton.			
Heathen 'Pale Ale'	5.9%	Haywards Heath, W. Sx.	22/44 ^{9H}
This is a pale "hop led" American Pale Ale from a tiny brewery under an off-licence. Untapped.com users - log in 'Heathen Brewers'.			
Heathen 'Wuzi Quatreau' <u>*FS*</u>	6.4%	Haywards Heath, W. Sx.	24/48 ^{9H}
Seville orange and Cointreau beer exclusive to Glastonwick 2017! Based on Heathen's 'Marmalade', a strong orangey pale beer. This is amazing!			
High Weald 'Mosaic Pale Ale'	4.2%	Hartfield, East Sussex	19/38 ^{9C}
A single varietal pale ale with lush citrus notes from this brewery which has recently relocated from East Grinstead to Winnie the Pooh country.			
Hopjacker 'Hopjacked Columbus' <i>Vegan</i>	4.8%	Dronfield, Derbyshire	20/40 ^{9I}
"Unfined, unfiltered, and uncompromised", the American Columbus hop variety imparts a pronounced bitterness.			
Imperial 'All Sorts of Naughtiness'	3.8%	Mexborough, S. Yorks.	18/36 ^{9I}
This is a tasty dark mild ale with a twist of blackcurrant and liquorice. Very fruity on the palate.			
Imperial / Steel City 'Bunch of Cnuts'	4.6%	Mexborough, S. Yorks.	20/40 ^{9I}
Raspberry, chocolate, coconut collaborative oat milk stout, dark and complex. Dedicated to, well, that's obvious...			
Imperial / Steel City 'Ready... Aim... Fire!'	6.3%	Mexborough, S. Yorks.	24/48 ^{9I}
Mandarina Bavaria & Huell Melon hops are in this collaborative 'Euro Pale Ale', brewed when Mrs. Mayhem was signing the Article 50 suicide note.			
Imperial 'Brass Monkeys'	7.2%	Mexborough, S. Yorks.	26/52 ^{9I}
This is a bold, dark beer in the style of a Baltic Porter. Rich and powerful with notes of cherries.			
Langham 'Halfway to Heaven'	3.5%	Lodsworth, West Sussex	18/36 ^{9K}
Auburn - chestnut coloured, well balanced between crisp biscuity maltiness & a citrus - fruit hop character with a hint of bitterness in the finish.			
Langham 'Jester'	3.8%	Lodsworth, West Sussex	18/36 ^{9K}
Brewed with the new English hop called Jester, released last year. Golden with grapefruit and tropical fruit flavours.			
Langham 'Saison' <i>Vegan</i>	3.9%	Lodsworth, West Sussex	18/36 ^{9K}
Belgian saison yeast gives an attractive banana and clove nose, very drinkable with a dry finish. Unfined, so may be naturally hazy.			

Langham 'Triple XXX'	4.4%	Lodsworth, West Sussex	19/38	9K
Dark Mild Ale, slightly stronger than usual dark milds, chocolatey and malty with smooth hopping for a nuanced sweeter taste.				
Langham 'L.S.D. (Langham Special Draught)'	5.2%	Lodsworth, West Sussex	21/42	9K
An auburn beer with rich complex flavours and a deep red glow. The sweet maltiness is balanced with spicy hop aromas and a dry finish.				
Long Man 'Old Man'	4.3%	Litlington, East Sussex	19/38	9N
This dark beer has soft malt notes of coffee and chocolate that combine with a pleasant light hoppiness to create a rich, full tasting Old Ale.				
Long Man 'American Pale Ale'	4.8%	Litlington, East Sussex	20/40	9N
Triple hopped golden ale with a robust American hop bite. Very pleasant.				
Marlpool 'Melancholy Moose'	5.0%	Heanor, Derbyshire	20/40	9I
A tasty American Pale Ale from a small brewery in Derbyshire's Amber Valley, with a pleasant hoppy finish.				
Milk Street 'Funky Monkey'	4.0%	Frome, Somerset	18/36	9D
A very pleasant pale summer ale, quite fruity with a dry finish.				
Neepsend 'Blonde'	4.0%	Sheffield	18/36	9I
Mellow, easy drinking golden session ale brewed with various hop varieties including Brewers Gold, and Cascade hops. A little grassy on the palate.				
Neepsend 'Osiris'	4.2%	Sheffield	19/38	9I
Green Bullet and Pacific Jade hops impart orange and ground pepper notes to this American Pale Ale - although the hops are Antipodean.				
Old Prentonian 'Ello Treacle'	5.7%	Sompting, West Sussex	22/44	9P
Dark and rich, with complex treacle notes. More like <i>Goodbye Treacle</i> , as this is the last ever cask out of the brewery before a move to Lincoln.				
Old Tree 'Passie's Pale' Vegan *FS*	4.8%	Brighton	20/40	9E
Dedicated to the memory of Trevor Passmore, this is an actual brew exclusive to Glastonwick 2017, pale and tasty. Summit hops were used.				
Old Tree 'Summit Like It Hot' Vegan *FS* ... HOT!	4.8%	Brighton	20/40	9E
The same recipe as above but with ginger & hot chillies. The heat comes from behind like Theresa May with a dagger! (Tasting notes from Aston.)				
Old Tree 'Blossom Wheat I.P.A.' Vegan	6.4%	Brighton	24/48	9E
Lots of character in this beer, with sweetish, floral elderflower notes and balancing hops. Brewed with elderflower, apple blossom, and marigold.				
Polarity 'Rosetta's Comet'	6.5%	Worthing, West Sussex	24/48	9R
Comet, Cascade, and First Gold hops are used in this amber strong ale (much stronger now than before, when it was 5.4%).				
Raw / Hopjacker 'MaIPA' Vegan	6.0%	Staveley, Derbyshire	22/44	9I
A collaborative India Pale Ale - Maibock hybrid. Very interesting with plenty of flavours melding from both styles. Amber in colour and unusual.				
Raw / Steel City 'Raw Steel I.P.A. 3 - Transatlantic'	6.2%	Staveley, Derbyshire	24/48	9I
Jester, Chinook, Warrior, and new experimental and unnamed 'CF127' hops plus fresh clementines combine for a citrusy collaborative punch.				

Revolutions 'Switch #3'	4.5%	Castleford, W. Yorkshire	19/38	9I
A tasty pale ale brewed with Junga, Kasbek, and Hallertau Blanc hops from Poland, Czech Republic, and Germany respectively. UKIP won't like it.				
Revolutions 'Swoon'	4.5%	Castleford, W. Yorkshire	19/38	9I
Dark and sweet 'chocolate-fudge milk stout'. Chocolate, fudge sweetness, plus a hint of mint combine for a great mix. Literally liquid brownies!				
Steel City / Imperial 'Blut Aus Nord' *FS*	7.0%	Sheffield (Brewed at Toolmakers)	25/50	9I
"Dark & sinister stout" brewed with Dark Muscovado Sugar & with Calvados in the cask. Hops: Bramling Cross & Columbus. Based on 'Mayhem'.				
Tarn 51 'On the Tiles'	4.5%	Altofts, W. Yorkshire	19/38	9I
From the small brewery at The Robin Hood pub just outside Normanton comes this single hop varietal pale ale brewed with Mosaic.				
Tarn 51 'Appy as a Pig in Stout Chocolate & Vanilla Edition' <i>Vegan</i>	4.7%	Altofts, W. Yorkshire	20/40	9I
Chocolate-vanilla dark stout, rich and complex and living up to its name. Rich and silky on the palate. Very rare, especially in the south.				
Welbeck Abbey 'Greendale Oak'	4.0%	Worksop, Notts.	18/36	9I
A nice pale ale dry hopped with varieties from the US & Australia. The beer is named after a tree that was so wide that a road was cut through it.				

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).

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