



Beer for the Informed...

Saltaire Brewery

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VISITOR CENTRE NEWS

BEER CLUB PROVES A WINNER

The new Saltaire Brewery Beer Club is proving to be a great hit with our customers, with the first ever beer club having taken place on Friday 29th March. A host of eager drinkers descended on the brewery and visitor centre, some arriving even before we had opened and others coming straight from work. Tony Gartland, Head Brewer, said, "It's the perfect opportunity for our customers to try our beers right in the heart of the brewery. We will always attempt to have some of our newest beers for guests to try, as well as some of the old favourites." MD, Paul Simpson, added, "It seems to be growing in popularity, with each beer club proving more successful than the last."

With a choice of 4 real ales on the bar at any one time, up to 8 are served over the

evening (depending on how thirsty our customers are!) We also serve a range of other drinks including premium bottled lager, cider, wine and soft drinks.

Newest brewery employee and long standing CAMRA member, Tony Stephenson, said, "We should have a fabulous range on for May's beer club with Dark Mild, Cherry Stout and Hazelnut Coffee Porter already on the list. I'm hoping to sneak some of the new 5% Flanders Ale in too!"

Next beer club will take place on Friday 29th May, 4 - 10 pm in the Saltaire Brewery Visitor Centre. With FREE entry and beer at just £2 per pint - you'd be mad to miss it!

SALTAIRE BREWERY BEER FESTIVAL

Following the dramatic success of last September's beer festival, where we had 1300 guests over 2 days, Saltaire Brewery will be holding its next Beer Festival on Friday 18th and Saturday 19th of September. Timed to coincide with the Saltaire Festival, we anticipate that many guests will wish to visit both events and there is talk of a water bus running between the two.

We will be offering guests a fine range of beers to tempt every taste with the definitive list yet to be finalised.

This year, Friday's event will be ticket only, with tickets going on sale on 1st July. Tickets will cost £2 including programme and souvenir glass and will be available on a first come first served basis after this date. No tickets will be sold before this date. Opening times on the Friday will be 4 - 11pm and guests will not be admitted without a ticket.

Saturday will be pay-on-the-door, with doors opening at 12 noon and closing at 11pm (beer stocks permitting). Guests will be admitted on a first come first served basis, so come early!

FRIDAY 18th Sept, 4 - 11pm. Ticket only.

**SATURDAY 19th Sept, Noon - 11pm. Pay on the door.
First come first served.**

**£2 per ticket including souvenir glass and programme.
Tickets go on sale on Weds 1st July.**

**** Over 18's only ****



Beer for the Informed...

...Hazelnut Coffee Porter, already adjudged the best speciality beer in the North, won a Silver Medal in the National Championships ...the latest of a string of accolades for this unique brew.

"...our brew house team are always challenging the drinker to try new flavours and styles of beer..."

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Saltaire Brewery Newsletter



HCP wins SILVER at SIBA Nationals

The Society of Independent Brewers (SIBA) runs one of the most prestigious beer competitions in the country. 450 brewers submit hundreds of beers into regional heats where panels of industry experts select finalists and recognise the best with national industry awards.

On Friday 6th March, Saltaire Brewery's *Hazelnut Coffee Porter*, already adjudged the best speciality beer in the North, won a Silver Medal in the National Championships in Stratford upon Avon. This is the latest of a string of accolades for this unique brew.

Head Brewer, Tony Gartland



Paul Simpson (Managing Director of Saltaire Brewery) receives the SIBA National Silver Award for Hazelnut Coffee Porter from the award's sponsors, Smurfit Kappa Display and Print.

Managing Director, Paul Simpson, said "We are developing a reputation for pushing the boundaries of conventional brewing with a

series of new and innovative beers. Although we produce a wide range of successful traditional brews, our brew house team are always challenging the drinker to try new flavours and styles of beer. Recently we have produced a range of fruit flavoured beers, a chocolate beer and a hot

spicy ginger beer - as well as our *Hazelnut Coffee Porter!* I am pleased to say drinkers love them!"

The new range includes a raspberry and a lime version of its popular

Blonde Ale. Just the thing as the beer gardens start to open!



And the awards just keep on coming...

In addition to those awards mentioned in our last newsletter, we have recently achieved the following...

| | | |
|--------------------------------|----------------------------------|---|
| SIBA NATIONAL AWARDS | Hazelnut Coffee Porter... | SILVER in speciality beer section |
| LEICESTER BEER FESTIVAL | Raspberry Blonde ... | BEST BEER in speciality section |
| | Triple Chocoholic ... | SECOND in stout and porter section |
| BRADFORD BEER FESTIVAL | Texas Brown ... | BEST BEER in 4.5 - 5% category |

SUMMER FESTIVALS 2009

Saltaire Brewery is proud to support the following festivals ...

| WHEN | WHERE | WHAT |
|--|----------------------------|------------------------------|
| • 3 rd to 5 th July..... | The Abbey Inn, Newlay..... | Beer & Music Festival |
| • 31 st July to 2 nd Aug ... | The Junction, Baildon..... | Beer Festival |
| • 14 th to 16 th August... | The Tam, Yeadon..... | Beer Festival |
| • 29 th to 31 st August... | The Owl, Rodley..... | Rodley Beer & Music Festival |
| • 18 th & 19 th Sept..... | Saltaire Brewery..... | Beer Festival |

Keep it Green

Help us to help the environment. If you received this newsletter in paper form and are able to receive emails, please send an email to info@saltairebrewery.co.uk with your name, pub name if applicable and your contact details. We'll then send you the next issue by email!

INN FOCUS...

"Sales of smooth-flow beers were really declining and there was an increasing demand for real ales from our customers."

The Fisherman's

Wagon Lane, Bingley,
BD16 1TS
Tel: 01274 561 697

Bob & Jeanette Halliday



"Saltaire Brewery's response was superb...They gave me great support and lots of good ideas and of course, wonderful beer! I know I can always rely on them."

The Fisherman's is a perfect 'family-friendly' pub, serving excellent food and beer in great surroundings. Situated at Dowley Gap lock, on the banks of the Leeds-Liverpool canal, the Fisherman's couldn't have a better setting. Only 15 minutes walk along the towpath from Saltaire and 10 minutes from Bingley, walkers have just enough time to work up a thirst for their first pint of Saltaire Beer, and what has been described as the 'best fish and chips on the Leeds-Liverpool canal'! Also popular with cyclists (they provide cycle locks), their ample car park ensures drivers aren't left out either.



Bob Halliday behind the bar at The Fisherman's

"Our customers really like the Blonde...It is easily the most popular, outselling even Timothy Taylor's Golden Best."

This successful pub has been run for 13 years by Bob & Jeanette Halliday who have a staggering 35 years of experience in the pub trade. Owned by the Enterprise pub group, this ex-Bass house, used to serve only one hand pull ale, plus smooth flow. Jeanette said, "We decided to focus on good local food, using our great local ingredients and suppliers. To link in with this, we wanted to provide local real ales for

The Fisherman's is very popular with local barge owners who 'park up' nearby in the knowledge that good food, drink and often, impromptu music can be found here. The large beer garden is a magnet in summer whilst the interior is cosy and welcoming when the weather turns 'British'!

Why not take a look for yourself?

If you know of any other pubs which you feel deserve to be featured in 'INN FOCUS', please email us at info@saltairebrewery.co.uk

our customers." As a result, the pub now sells up to 3 real ales and has removed their keg beers. Bob added, "Sales of smooth-flow beers were really declining and there was an increasing demand for real ales from our customers."

The relationship with Saltaire Brewery came about as a result of a query about a beer festival. "Saltaire Brewery's response was superb", says Bob, "They gave me great support and lots of good ideas and of course, wonderful beer! I know I can always rely on them."

Rye Smile', a 3.8% amber session bitter, was the first Saltaire brew behind the bar, The Fisherman's has since switched to the Saltaire Blonde 4%, which they have on as a permanent beer. "Our customers really like the Blonde," Bob said, "It is easily the most popular, outselling even Timothy Taylor's Golden Best."

Saltaire Brewery MD, Paul Simpson responded, "We are delighted that Bob has decided to have us as a permanent beer. Pub customers always know they will get a great pint here."

WHAT'S BREWING?



A trip to Germany gave this brewer a love of Bavarian dunkel's. These are light lager-type beers, black as night, with smooth roast flavours. Our **Bavarian Black** is made with our own

English ale yeast, but we use Munich malts and German Saaz hops to replicate this fine beer style.



Also from across the channel comes the inspiration for our next special, **Flanders Farmhouse Ale**. A malt-rich, rustic, amber beer with tangy French Strisselspalt hops! A 'biere de garde' is a French

'keeping beer', so they are traditionally high in alcohol and use a good hop rate as a preservative. This is one of our favourites!



We have always liked the impact a handful of grated ginger can give a beer - so we have produced **Ginger Spice**, a light, spicy 3.8% amber beer with a fistful of fresh ginger and a slug of ginger syrup. There is just enough ginger to taste the spice heat on the end of your tongue!!



Our final brew is a derivation of our popular Saltaire Blonde. Called **Sub-Lime Blonde** this beer is a fun, 'retro beer' which shows the full versatility of English ales. Brewed to hit the nose and palate with the tang of fresh squeezed lime, this beer will be a beer garden thirst quencher, once (if) the summer arrives!

...light lager-type beers, black as night, with smooth roast flavours.

... Flanders Farmhouse Ale. A malt-rich, rustic, amber beer with tangy French Strisselspalt hops!

FORTHCOMING SPECIALS



As I write this we are brewing our classic **Amarillo Gold**. This straw coloured ale came third in a **Wetherspoons International Beer Festival** - as voted for by you, the drinkers! The **Amarillo hop** is a fantastic American variety, with all the citrus flavours of tropical fruit. They say the **Amarillo hop** gives a taste of lychees and pineapples!! Try it and see!

Another Bavarian style brew is also on the blocks - **Bavarian Gold** takes me back to the large tents at the Munich Beer festival where large foaming pots of golden ale are served, softly hopped with Hersbrucker and Saaz hops. The beer is better than the music and this beer is our take on the Helles style served at that



We have also allocated a brewing slot for a classic English IPA. Yet to be named, the recipe features loads of Kentish Goldings and Fuggle hops. High in bitterness and alcohol, it is guaranteed to be a flavoursome and satisfying beer.

We recently hosted a team of managers from **Wetherspoons**, who visited us to broaden their knowledge of real ale. As part of the visit they designed a beer for sale as a 'special' in their pubs. The recipe was for an amber ale, using cinnamon and orange peel to give a spicy, tangy flavour! Then they set us the challenge of brewing it!! Keep an eye on your **Wetherspoons beer list** for **Cinnamon Surprise!**



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...an amber ale, using cinnamon and orange peel to give a spicy, tangy flavour!