

40 wetherspoon
YEARS
1979 - 2019

YOUR **FREE** MAGAZINE | WINTER 2019/20

WETHERSPOON NEWS

UK EDITION

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AS THE JOINT BEST HOTEL CHAIN IN THE UK

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28 Oct 2019

METRO

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BUDGET HOTEL
ROOMS RATED
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BEATING HILTON
AND MARRIOTT**



3 Nov 2019

THE TIMES

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HOTELS, NAMED
BRITAIN'S BEST
CHAIN**



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01252 361770
- 2 Andover**
The John Russell Fox
SP10 1NY
01264 320920
- 3 Aylesbury**
The Bell Hotel
HP20 1TX
01296 388080
- 4 Barrow-in-Furness**
The Furness Railway
LA14 5UB
01229 824758
- 5 Beccles**
The Kings Head Hotel
NR34 9HA
01502 718730
- 6 Bedford**
The Pilgrim's Progress
MK40 1QB
01234 344566
- 7 Bewdley**
George Hotel
DY12 2AW
01299 406970
- 8 Biggleswade**
The Crown Hotel
SG18 0JE
01767 777299
- 9 Birmingham**
The Briar Rose
B2 6RE
0121 634 8100
- 10 Bridport**
The Greyhound
DT6 3LF
01308 421905
- 11 Camborne**
The John Francis Basset
TR14 8JZ
01209 613230
- 12 Canterbury**
The Thomas Ingoldsby
CT1 2HG
01227 463339
- 13 Chester**
The Bull and Stirrup Hotel
CH1 4EE
01244 250019
- 14 Chesterfield**
The Portland Hotel
S40 1AY
01246 293600
- 15 Corby**
The Saxon Crown
NN17 1FN
01536 203672
- 16 Dereham**
The Romany Rye
NR19 1DL
01362 654160
- 17 Doncaster**
The Red Lion
DN1 1NH
01302 732123
- 18 Great Malvern**
The Foley Arms Hotel
WR14 4QS
01684 580350
- 19 Great Yarmouth**
The Troll Cart
NR30 2AF
01493 332932
- 20 Grimsby**
The Yarborough Hotel
DN31 1JN
01472 361924
- 21 Harwich**
The Bottle Kiln
CO12 3JR
01255 245400
- 22 Henley-on-Thames**
The Catherine Wheel Hotel
RG9 2AR
01491 848484
- 23 Huntingdon**
Sandford House
PE29 3BD
01480 432402
- 24 King's Lynn**
Globe Hotel
PE30 1EZ
01553 668000
- 25 Kingston Upon Hull**
The Admiral of the Humber
HU12NT
01482 381850
- 26 Leighton Buzzard**
The Swan Hotel
LU7 1EA
01525 380170
- 27 March**
The Hippodrome
PE15 8AQ
01354 602980
- 28 Minehead**
The Duke of Wellington
TA24 5NH
01643 701910
- 29 Newbury**
The Hatchet Inn
RG14 5BD
01635 277560
- 30 Northolt**
The Greenwood Hotel
UB5 4LA
020 8423 6169
- 31 Okehampton**
The White Hart Hotel
EX20 1HD
01837 658533
- 32 Ripon**
The Unicorn Hotel
HG4 1BP
01765 643410
- 33 Rochester**
The Golden Lion
ME1 1EL
01634 405402
- 34 Salisbury**
The King's Head Inn
SP1 2ND
01722 438400
- 35 Shrewsbury**
The Shrewsbury Hotel
SY1 1PU
01743 236203
- 36 Sittingbourne**
The Golden Hope
ME10 1DR
01795 476791
- 37 Southend-on-Sea**
The Last Post
SS1 1AS
01702 337860
- 38 Tavistock**
The Queen's Head Hotel
PL19 8AQ
01822 612455
- 39 Tewkesbury**
The Royal Hop Pole
GL20 6RS
01684 274039
- 40 Thirk**
The Three Tuns
YO7 1LH
01845 524605
- 41 Warminster**
The Bath Arms
BA12 9AZ
01985 853920
- 42 Weston-super-Mare**
Cabot Court Hotel
BS23 2AH
01934 427930
- 43 Whitby**
The Angel Hotel
YO21 1DH
01947 824730
- 44 Wigan**
The Brocket Arms
WN1 2DD
01942 823800
- 45 Worcester**
The Crown
WR1 3LL
01905 617578

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01382 734910
- 2 Dunfermline**
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KY12 7DR
01383 724060
- 3 Edinburgh**
The White Lady
EH12 8AT
0131 314 0680
- 4 Fraserburgh**
The Saltoun Inn
AB43 9DA
01346 519548
- 5 Glenrothes**
The Golden Acorn
KY7 5NA
01592 751175
- 6 Inverness**
The King's Highway
IV11 1EN
01463 251800
- 7 Peebles**
The Cross Keys
EH45 8RS
01721 723467

Republic of Ireland

- 1 Dublin**
Keavan's Port Hotel
Opening in 2020
- 2 Swords**
The Old Borough
72 Main Street
+353 1 808 4103

Key
39 Number of bedrooms

Wales

- 1 Brecon**
The George Hotel
LD3 7LD
01874 403231
- 2 Bridgend**
The Wyndham Arms Hotel
CF31 1JE
01656 673500
- 3 Monmouth**
The Kings Head
NP25 3DY
01600 710500
- 4 Newport**
The Queen's Hotel
NP20 4AN
01633 844900
- 5 Ruthin**
The Castle Hotel
LL15 1AA
01824 708950
- 17**

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WIN!PRIZE
CROSSWORD
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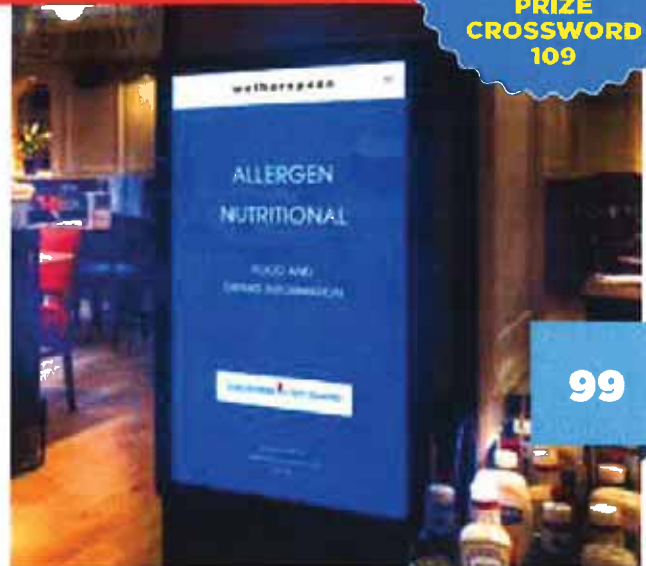
Welcoming watering holes which their creators could never have imagined

Written and edited by Eddie Gershon, along with welcome contributions from Wetherspoon staff.

Using paper from sustainable resources, this is printed in the UK.

Price and participation may vary per pub. All J D Wetherspoon food and drink in this magazine are subject to local licensing restrictions and availability at participating free houses. Photography is for guidance only. J D Wetherspoon plc reserves the right to withdraw/change offers (without notice) at any time. See main menu for additional details of our terms and conditions.

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Will the new parliament resolve the Brexit deadlock?

The people voted in the referendum to leave the EU, but 75 per cent of MPs voted to remain. Will the people be betrayed again?

Crisis, what crisis? Parliament, decided in 2015, by an overwhelming majority, to delegate to the people in a referendum the vexed question, having plagued political parties for decades, about whether the UK should stay in the EU.

MPs didn't agree to hold a referendum for the good of their health: in the 2014 European elections, a party which advocated leaving the EU (UKIP) had decisively won the most seats.

The UK was therefore becoming ungovernable, with representatives to the EU being dedicated to end our association with that organisation.

Although Leave won the subsequent 2016 referendum, MPs themselves, on a personal level, voted Remain.

According to the Press Association, of the 650 MPs elected in 2017, 480 voted Remain and 159 voted Leave, with 11 undeclared.

Since then, the UK has been consumed by a constitutional crisis in which parliament, supported by elites in the media, the City, the law and elsewhere, has been pitted against the people.

The crisis may or may not be resolved by the 2019 general election.

Constitutional The main bone of contention since the referendum is encapsulated in a controversial £9-million booklet sent by the government to every household in April 2016, a month before the referendum, urging voters to back Remain.

The booklet described the referendum as a 'once-in-a-generation' decision – thereby ruling out a second

referendum – and said that the government would 'implement what you decide'. The £9-million cost to the public's purse, and Remain's use of civil servants to oversee its production and distribution, brought howls of protest in 2016 from the Leave side, for allegedly creating an unfair advantage for Remain, just before the purdah deadline, after which this type of expenditure was banned.

However, Remain, already ahead in the polls, was delighted by these clever political shenanigans from PM David Cameron and Chancellor George Osborne, assisted by Labour's Peter Mandelson and Will Straw – the Oxbridge quartet who were the cross-party architects of the campaign to stay in the EU.

Perceptive As perceptive readers may have noticed, the promise to 'implement what you decide' has, indeed, been broken. These and a half years have gone by – and we haven't actually left the EU... Making the issues even more complex, about 85% of MPs (both Labour and Conservative, Leavers and Remainers) undertook to honour the referendum result in their 2017 election manifestos.

And therein lies the rub... Reinforced by pro-EU sentiment across the political spectrum in Westminster, MPs, once elected, tore up their manifesto promises and concocted a casserole of justifications for breaking their word: Leavers didn't understand what they'd voted for, they said; nobody voted to leave; the referendum was only advisory – and so on.

In the end, having further refined their arguments, MPs

preferred rationalisation for breaking their own manifesto commitments – and undermining the referendum result – was that no-deal should be 'taken off the table'.

Cunning MPs reasoned, in a cunning plan, supported by lawyers like Dominic Grieve and Kier Starmer, that banning no-deal would produce a deal so repugnant that voters would opt, after all, to stay in the EU. However, at the last brookings, this devilishly clever plan looks to have fallen apart, since concessions were wrung out of EU negotiators, against the odds, making it acceptable (just about) to most people.

How were those concessions obtained, in precisely the area where previous PM Theresa May had so abysmally failed? Well, rugby has been on our mind, and anyone who has played the game knows that the most feared opponents have a genuine nutter in their team – someone who isn't frightened of anything and doesn't care about injury, his own welfare or even a spell in jail.

Successful rugby teams, like successful negotiators, can benefit from a volatile intimidator on the pitch.

To EU negotiators, Boris Johnson appeared to fit this description. He was also backed by unpredictable Downing Street's intimidator-in-residence.

The Johnson-and-Cummings duo appeared to be willing to do anything to ensure that the UK left – and therefore passed the EU's test of insanity.

What sane person would want to leave such a magnificent organisation?

So, even though their hands were mostly tied by parliament, the inept duo, like Bamman and Robin, managed to create doubt in EU negotiators' minds, thereby rescuing something from the Theresa May debacle.

Scupper Therefore, in reality, the MPs' plan to scupper negotiations by taking no-deal off the table backfired. It just meant that the UK got a worse deal than it otherwise would have done, since the government had lost most of its negotiating power.

As a result, the UK is destined to pay £39 billion, for which there is no legal liability; control of fishing waters has been indefinitely postponed; tariffs on non-EU imports will continue for now – and the interminable negotiations with the EU will drag on for at least a year, as the parties try to agree on a free-trade deal during the wretched 'transition period'.

The worry for voters, to quote legendary American baseball coach Yogi Berra, is that 'it's déjà vu all over again'.

Remain-supporting MPs who have been elected with a promise to make Brexit happen may again, once in office, renege on their commitments.

If that happens, of course, there really will be a crisis... My own view is that no-deal is by far the best economic option, but since most MPs appear to disagree, Ron's deal is better than staying in the EU.

However, as the philosophical Yogi Berra also said: 'It ain't over 'til it's over'.

Tim Martin
Chairman

Tim says: "I've drawn attention, over the decades, to a quasi-religious belief in the EU, and disdain for those who disagree, from influential Oxbridge graduates."

1 Here, retired Supreme Court judge Jonathan Sumption refers in *The Spectator* to Brexiters as 'grim fanatics' – my letter, criticising Sumption, was also published by the magazine.

2 Retired judge Jonathan Sumption writing in the 'diary column' in *The Spectator* magazine 1 June 2019

3 In Washington the theme was what British politics could learn from the United States (not much in my view). There was curiosity about Brexit, misconceptions about Britain, defensiveness about US politics...

4 Back to London and the Brexit bubble. Theresa May's last days as Prime Minister have finally arrived amid a torrent of abuse on every side. But pause for a moment to reflect upon her personal and political tragedy, for history will be kinder to her than we have been.

5 Faced with what many regard as an act of economic vandalism by a bare majority of the electorate, she did her loyal best to limit the damage. Her mistake was to repudiate those who would have been her natural allies. Instead, she made her pitch to the grim fanatics behind her, with whom no agreement on damage limitation was ever possible. Their guide was faith, not reason; compromise was treason and the EU was the Antichrist.

6 Naturally, they responded by devouring her, and destroying their own party in the process. But by the time she realised this, it was too late. May's courage in the face of adversity commands respect. She was let down by her insularity, which deprived her of wise advice, and by her own utter lack of political imagination, tactical agility or basic communication skills. 9)

7 Matthew Parris, journalist and former MP, wrote a disgraceful article in *The Times*, which is unfit to be published in *Wetherspoon News*. Here is my letter of reply published in *The Times*.

8 Tim's letter of reply to the editor of *The Times* 1 July 2019

9 NO-DEAL BREXIT Sir, Matthew Parris ("Remainers must snap out of their slumber", Comment, Jun 29) exhibits extreme sectarianism by comparing the alleged deliberate asphyxiation of passengers aboard Malaysia Airways MH370 with a no-deal Brexit.

10 In voting to leave the EU after a prolonged debate, and in voting to trigger Article 50, the public and MPs implicitly recognised the possibility of no-deal. When, early in her premiership, the prime minister said "no-deal is better than a bad deal", few dissented from this commonsensical assessment.

11 Since parliament and the people have now clearly rejected the withdrawal agreement, the logical alternative is no-deal, which opinion polls indicate is the preference of millions.

Tim Martin
Exeter, Devon

Here is a link to the article: <https://tinyurl.com/vryd4z4>

12 Tim's letter of reply to *The Spectator*, published the following week 8 June 2019

13 Sir, Jonathan Sumption (*Diary*, 1 June) states that there was 'not much' that 'British politics could learn from the United States'. In fact, the UK could learn a lot. The US constitution has successfully preserved democracy by ensuring that power remains vested in the people.

14 In contrast, power in the UK and Europe has been ceded to unelected EU presidents and the increasingly undemocratic Brussels regime.

15 Sumption also says that 'many regard [the referendum result] as an act of economic vandalism by a bare majority of the electorate', and he defends Theresa May in her efforts to limit the damage.

16 This negative perspective emanates from the same political faction which incorrectly predicted economic failure if the UK did not join the euro, and recession in the immediate aftermath of a Leave vote.

17 In referring to Brexit supporters as 'grim fanatics', Sumption exhibits the disdain of many intellectuals for public opinion, but also for democracy.

18 The British public is highly intelligent and has more insight than any narrow elite. That is why democracy works.

Tim Martin
Exeter, Devon

3 Middle-aged Oxbridge males in the media, politics and business were the main advocates of the UK joining the euro in the early 2000s. Examples of their dreadful financial misjudgement can be found on page 64.

HAPPINESS IS A GONE BUN

Dear Tim
I notice that the new vegan burger from Meatless Farm is gluten free. So, how about serving it without the bun, with a jacket potato and beans or rice and salad, instead of chips?

This would be an easy adaptation for your kitchens, using ingredients already on the menu, and a very welcome addition to the gluten-free/vegan menu.

By the way, still love the gluten-free vegan curries.

Regards

Suzanne Sainter (long-term vegan and now having to be gluten free)
Horsted Keynes, West Sussex

Tim replies: On the QT, it would be very fiddly in our very busy kitchens to add this as a main item on the menu, but, if you ask at the bar, most pubs should be able to oblige.

A SPOKES-MAN FOR CYCLISTS

Dear Tim
Many people cycle nowadays, and this is the case when visiting my local Wetherspoon. In good weather or bad, I often cycle to The Three Huliats.

Would it be possible to have a bike stand, in the outside space, so that bikes can be locked securely while enjoying the great food and drinks of Wetherspoon pubs?

Many urban Wetherspoon pubs will have customers who would cycle, if they could secure their bike at the local Wetherspoon.

Best regards

Jon Brownbill

West Yorkshire (sent via e-mail)

Tim replies: This letter reminded me of an old Billy Connolly sketch, yet too rude for modern times... but (!) check out the possibility of a bike stand at the groovy Three Huliats...

SPAGHETTI IN JUNCTION

Dear Sir/Madam
My husband and I always enjoy visiting your pubs.

When we are on holiday, we always make a point of having a meal and a drink at a different establishment, belonging to you. When we take our grandchildren with us, they usually order the spaghetti Bolognese.

I was wondering whether you would consider adding an adult version of this popular dish to your menus. I would certainly order it.

Yours faithfully

Mrs Beverley Sparks

Humberstone, Leicestershire

Tim replies: Sorry to strike a negative tone, but we've twice included spaghetti Bolognese on the main menu - and it didn't really hit that 'long lunar note' (ie didn't sell well), to coin a Captain Beefheart phrase.

A SAUCE SPOT

Dear Mr Martin
On our travels, we always try to frequent various Wetherspoon pubs and look forward to conceding that, with a meal, being familiar with the quality and size of the meals - a sensible size (not too big).

We usually receive our meals soon after ordering, which all come together.

When the food is brought to us, we are usually asked whether we would like anything else/condiments - we say yes to condiments, when meals require them.

However, we have noticed that we are then told, at some pubs, that the condiments are 'over there' (get 'em yourself)... and this doesn't seem to depend on whether the pub is busy or not. This is not conducive to good hospitality, which is the industry they work in, and is inconvenient when everyone is settled at the table and ready to eat.

Please can you encourage all of your staff to offer to bring condiments, after bringing the meals, and so enhance the hospitality across all of your pubs?

It's always those little details which irritate the most. Let us know your thoughts and actions about this.

Kind regards

Mr & Mrs P Jones

London

Tim replies: We don't have a set system for condiments and are experimenting with various alternatives.

Some pubs have condiments on most tables, while others leave them on a sideboard.

I sympathise with the points you have made, but don't want to make it a blanket requirement for staff to bring condiments to customers, in case it slows down the transfer of meals from the kitchen to the tables.

WILL WAIT FOR SOUP DRAGON?

Dear Tim
Very disappointed not to see soup on the new menu.

As a loyal group of four pensioners who regularly lunch at Hargrave Hall, Harfield, two or three times a week, we are more than a little upset not to see any soup at all on a winter menu.

I am sure that we are not the only ones, as it is very popular with others who are not pensioners. Yet again, we are penalised - and our choice reduced.

C McCarthy

(sent via e-mail)

Tim replies: Absolutely! I'm happy to say that, by popular demand, soup is on its way back.



A GOLDEN RETURN TO GREENWOOD

Dear Tim
We were interested to see the article in your autumn magazine about The Greenwood Hotel.

Back in 1969, we held our wedding reception at The Greenwood Hotel. We enclose a copy of our invoice for the occasion - the grand total of £164.6s 0d.

I grew up in Greenford and my husband in Sudbury Hill - and we married in the Methodist church in Greenford. So The Greenwood Hotel was a good choice.

Soon afterwards, in August 1969, we moved to Dorset, where we still live.

Just recently, in August, we visited relations in Ilford; knowing that the Greenwood is now a Wetherspoon hotel, we decided to stay there. It was certainly a trip down memory lane.

We were very well looked after, with special thanks to Phil, Sabina and Gina, who were very helpful in giving us advice about local public transport. Wherever we go around the country, we always seek the local Wetherspoon, knowing that we will have a good meal, at a reasonable price.

Many thanks

Ann and John Gallimore, Poole, Dorset

Tim replies: So pleased to hear your comments - many thanks.

Congratulations on hitting 50 years, too! Will pass your message on.

ANY AREAS FOR ADULTS ONLY? A SPARKLING SUCCESS...

Dear Tim

I took my family to the fantastic TBI (The Trent Bridge Inn) to celebrate the birth of my first granddaughter.

I decided to toast the happy occasion with a bottle of Champagne, but was told that you no longer stock it, although you did have British sparkling wine instead. I was amazed - it was twice as nice, at half the price.

Keep up the good work in supporting UK suppliers for super products at great-value prices.

Yours sincerely

Malcolm Saperia

West Bridgford, Nottinghamshire

Tim replies: Thank you indeed - great wines are now being produced in Dignity

Dear Tim

We are customers of a more mature age (60s), our local is The Thomas Burke, in Leigh, Lancashire.

Like many Wetherspoon customers, we are 'tea-time' visitors. We have a motorhome and tour the UK, so always seek the local Wetherspoon.

I understand your policy on no dogs (we have one), when there are children about, and I reluctantly accept it.

I'm not asking that children be stopped from visiting the pub, but, sometimes, it would be nice to have a quiet, relaxing drink for an hour. So, my question is - have you considered an 'adults-only area' in your pubs?

Regards

Tony and Christine Prior

(sent via e-mail)

Tim replies: Good question - we have one adult-only pub, The Swan (Weymouth), and at least one adult-only area at

The Reeds Arms (Burnham-on-Sea)

So, maybe this is something we could do elsewhere or everywhere.



There's £20 of Wetherspoon gift cards for every letter we print

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All letters and e-mails to the editor are read, considered and also passed onwards (if appropriate), yet, owing to correspondence volume, not all may be answered.

Write to us

Your letter or e-mail really can make a difference. So please do keep writing. Should you have any suggestions on how we can improve our service, please let us know.

Thank you

COCKTAIL FAN'S CHEEKY QUEST

Dear Tim
I am a massive fan of the cocktails offered in your pubs. My favourite is the Cheeky V.

My questions are - why is the Cheeky V not offered everywhere? When it is on the menu, why does it come in a pitcher only and not a glass?

Like citizens, shouldn't all cocktails be treated the same and not be subjected to inequality?

Please serve Cheeky V in a glass, like the other cocktails.

Kind regards

Bron Mahu

(sent via e-mail)

Tim replies: I can understand your angst. Unfortunately, the cocktail comprises a whole bottle of WKD, plus other sumptuous ingredients, so is available by the pitcher only, not by the glass - it wouldn't fit in the Cheeky Girls (pictured). Cheeky V was in the charts a few years back, with its popularity now more 'niche', so is regrettably not available in every pub today.

LOW-ALCOHOL RANGE HELPS ZERO HERO

Dear Tim
I must compliment your chain on having a good choice of zero beers.

I was going 'sober October'; for every 1lb I lost, I was going to give £1 to charity.

I am going to do it until Christmas, with the help of your low-alcohol beers. I will then give the money donated to Macmillan Cancer and CLIC Sargent.

Here's to the next 40 years.

Michael Gallegher

Haydock, Merseyside

Tim replies: These beers are increasingly popular - two more are on their way in March, so watch this space - far be it for me to comment, but I struggle to understand the attraction. Why torture yourself by drinking something which imitates beer, without an essential ingredient? I just drink coffee or tea if I'm off the sherbet. But 'chacun à son goût' as our French cousins say.



ALTRINCHAM

UNICORN LEADS THE WAY IN ALTRINCHAM



The Unicorn has become the first pub in Altrincham to achieve a Best Bar None-accredited venue certificate. Pub manager Heather Bowers is pictured proudly showing off the award.

The Greater Manchester scheme was launched in October 2017 and is co-ordinated by Altrincham Unlimited and Altrincham's Business Improvement District (BID)... and supported by Greater Manchester Police and the council.

Heather said: "We are absolutely thrilled to have been accredited by the Best Bar None (BBN) initiative, the first pub in the town to achieve the accolade.

"We take the safety and security of our staff and customers very seriously - and this accreditation underlines the work done to make our pub a safe and enjoyable venue."

AS A HIGH-STREET BRAND, WE ARE IN THE TOP BAND

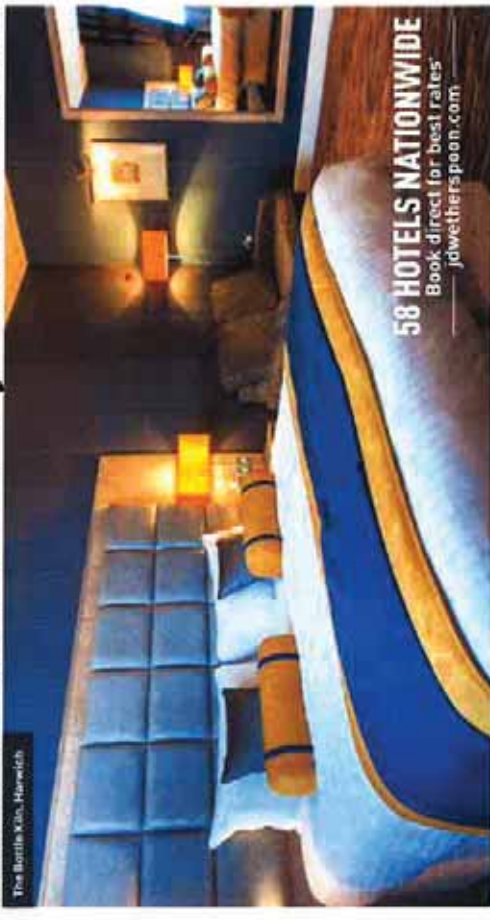
Wetherspoon's pubs have been ranked, in an annual YouGov poll, among the healthiest high-street businesses.

The company finished in third place, in the top five UK high-street fast-food and pub brands for 2019, with an index score of 14. It was the highest-placed pub company.

Companies in the YouGov BrandIndex are ranked based on their index score - a measure of overall brand health calculated by taking the average of impression, quality, value, satisfaction, recommend and reputation.

The 2019 chart shows the highest average scores based on data

ROOM AT THE TOP: OUR HOTELS ARE UNSURPASSED, SAYS WHICH?



The Bottle Kiln, Harwich

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jd.wetherspoon.com



The Crown Hotel, Biggleswade

Which Travel? editor Rory Boland said: "If you are looking for a cheap and cheerful stay in the centre of town, you would be better off choosing the ever-reliable Premier Inn or a Wetherspoon hotel, where even with paying extra for breakfast, you can expect extraordinary good value for money."

Wetherspoon's general manager, Tom Ball, added: "We are thrilled to be named as the joint best hotel chain in the UK.

"This is a wonderful accolade... and more so as it was voted for by hotel guests themselves.

"It highlights the excellent work undertaken by staff at our 58 hotels (1,239 rooms) across the UK and the Republic of Ireland. All Wetherspoon hotels offer an en suite bathroom, complimentary tea- and coffee-making facilities, hair dryer, flat-screen television with Freeview TV (Sionview Freeview TV in Ireland) and unlimited free Wi-Fi, as well as digital air-conditioning and temperature control.

The hotels all offer 24-hour reception service - and our rooms can accommodate a mixture of double, twin and family occupancy, many being interconnecting, along with accessible bedrooms, with wet-room facilities, suitable for visitors with disabilities.

The John Francis Business, Cambridge

Wetherspoon has been named, by Which? Travel, as the joint best hotel chain in the UK.

Which Travel? asked more than 8,000 hotel guests to rate everything from their beds' comfort to value for money, as well as the quality of food and overall cleanliness.

Wetherspoon made it to the top of the rankings for the first time - sharing first place with Premier Inn.

Which Travel? reported that "guests raved to Which? about Wetherspoon for its 'huge stylish rooms', which earned it a full five stars in the bedroom quality category - and a 79 per cent customer score overall".

The report added that: "Wetherspoon - with prices as low as £39 for a one-night stay and £5 extra for breakfast - was also the most likely of the chains to be rated excellent value for money.

"When Which? went to visit The Bottle Kiln hotel in Harwich (Wetherspoon), photographs of local scenes were noted for giving the room some character - something less likely to be seen in the notoriously uniform Premier Inn."

PONTYPRIDD

PUBWATCH PROPELS PEERLESS VICTORIA TO HOUSE OF LORDS



Pub manager Victoria Walker celebrated success, with her local Pontypridd pubwatch colleagues, at the National Pubwatch Awards 2019.

Victoria, who runs The Tumble Inn (Pontypridd), is the vice chair of Pontypridd pubwatch, which was named among the three finalists at the prestigious awards ceremony and dinner, held in the House of Lords, Westminster.

Victoria, pictured (left) with chair of Pontypridd pubwatch Sian John, said: "We are delighted that our pubwatch scheme has been recognised at national level at these annual awards.

"It is the first time a Rhondda Cynon Taf pubwatch has entered the National Pubwatch Awards – and this recognition is testimony to the enthusiasm and dedication which the members have put in, supported by South Wales Police, Rhondda Cynon Taf Council licensing team and other agencies."

Now in its eighth year, the awards champion the work of local pubwatch schemes and their efforts to provide safe drinking environments for customers and staff in licensed premises across the UK.

PUBLIC SAYS WE'RE THE NUMBER-ONE PUB COMPANY FOR FOOD

Wetherspoon has been voted Britain's best-loved pub company for eating out, in a poll of 100,000 diners from across the UK.

The company was named in the 'Top 100 Most Loved Eating Out Brands 2019', an annual report collated from BrandVue Eating Out, which is run by global intelligence business Savanta.

Wetherspoon came 10th in the overall list, but was the top-ranked pub company in the poll.

The report says: "Wetherspoon's prices are around 20 per cent cheaper than the industry average – but there's more to it than that."

It adds: "With breakfast, coffee and lunch deals (Wetherspoon's pubs also offer club deals and all-day deals), JD Wetherspoon creates welcoming and warm atmospheres, all day, further enhancing its appeal."

BURNLEY

A LIFETIME BEST – SAM ON TOP RUNG



Kitchen shift leader Sam Dixon (right) was a finalist at the prestigious 2019 Lifetime Learner Achievement Awards.

Sam, who works at The Boot Inn (Burnley), completed her level 3 senior chef production apprenticeship, with Wetherspoon's award-winning training provider, Lifetime Training, which supports the apprentices in our pubs.

Nominated for the accolade by her trainer, for showing great dedication throughout the programme, Sam was one of just three finalists. She was selected from 92 nominated apprentices, across several employers, at the annual awards ceremony run by Lifetime Training.

Katy Wade (left), Wetherspoon's senior recruitment & qualifications manager, said: "Completing her apprenticeship is, in itself, a fantastic achievement. However, to be a finalist at the Lifetime Learner Achievement Awards is amazing and a huge accolade."

"Sam has shown commitment and passion throughout her course – and she should be very proud of completing her apprenticeship."

"Wetherspoon is committed to delivering a quality apprenticeship programme which complements our internal award-winning training.

"Hospitality is a fantastic industry, offering individuals real career prospects – and Sam is a great example of this."

Sam said: "As an adult and parent, it has become increasingly difficult to finance and have the time to attend any form of adult learning.

"I saw this course as a great opportunity to further my knowledge – and it fitted in perfectly alongside my role at work."

"Not only did I learn a great deal throughout the course, but I am also able to implement my new skills and knowledge in my everyday job role."

Sam concluded: "My future goals are to continue to learn and further my knowledge, wherever possible, as well as use the skills I've already learned to set achievable goals, within the workplace, to get the best out of the team."

COLNE

CAMRA JUDGES WOODED BY COLNE CREW'S BREWS

Staff at The Wallace Hartley (Colne) are pictured celebrating with local Campaign for Real Ale (CAMRA) members.

The pub, managed by Liam Gregg, was presented with an award to mark its inclusion in the CAMRA Good Beer Guide 2020, by members of East Lancashire CAMRA Pendle region.

The certificate is on display behind the bar.

Pictured (left to right) are bar associate Shane Hudson, shift leader Louise Hill, CAMRA Pendle organisers and committee members, as well as regular customers, Rodney and Aileen Rostron and shift manager Aimee Ollershaw.

Aimee said: "We have a great relationship with our local CAMRA members, who hold regular meetings at our pub, and thank them for their support. We are thrilled to be named in the Good Beer Guide again. It is a big deal for us."

The pub serves ten real ales at all times, including Abbot and Ruddles, as well as eight ever-changing guest ales. Among the popular beers are Burnley-based Widdowes Brewery's Blonde Witch (4.4% ABV) and Pendle Mitchies Brew (5.1% ABV), as well as the house ale Blonde Violin (3.9% ABV) brewed by Worsthorne Brewing Company, also in Burnley.

For more details about our other successful CAMRA-recognised pubs and a full round-up of Good Beer Guide 2020 entries, see pages 24-27



THE FURZE WREN • BEXLEY/HEATH

ALE CHAMPION JASON KEEPS HIS ROLL GOING



Deputy manager Jason Batty has the golden touch when it comes to the Campaign for Real Ale (CAMRA) Good Beer Guide. Jason is also the ale champion at The Furze Wren, and the Bexleyheath pub has been listed in the 2020 edition for the fourth consecutive year.

Jason's knowledge of all things ale has contributed to that record – and it is no coincidence that his previous pub, The New Cross Turnpike (Welling), also managed nine years in a row in the guide, during his time there.

Jason, who began as a bar associate with the company 14 years ago, at the Welling pub, discovered his 'calling' in the cellar during his first shift.

He said: "I was in my 20s then and an ex-doorman, I offered to help out in the cellar, when I saw the slightly built pub manager moving the barrels on her own."

"Although I don't drink, I was always keen to help friends in their pubs – and my father-in-law Terry told me to learn the cellar, as it was the best job in the pub."

Jason had worked in and around pubs, in various roles, including doorman, cleaner and DJ, while seeking the career path he wanted.

He took on the bar associate job at The New Cross Turnpike and hasn't looked back.

He admitted: "I needed the job then, but soon discovered that I liked the work and began to learn about the ales. That side of the job has become more interesting as the years have gone by."

Born in Old Greenwich, but spending most of his life in Kent, Jason's responsibilities as a husband and father of three have, so far, prevented him from taking on his own pub.

Jason said: "Pub manager is the next logical step, but, with a young family, I wanted to be around for them as much as possible. The company has been brilliant and I have worked with some great teams."

"My kids are much older now and all at school, so perhaps a pub-manager role is something I can think about."

"You don't get anything free and I have grafted to get this far, with people pushing and supporting me along the way."

He concluded: "The company has done a lot for me and getting the pubs into the Good Beer Guide is my way of paying back that support, helping to maintain a good reputation with the accolades."

"I have also had great support, advice and guidance from CAMRA members and have made some good friends."

THE BOLE BRIDGE • TAMWORTH

DAVE TAKES CHARGE AT BOLE BRIDGE, WHERE IT ALL BEGAN



When, at the end of July 2019, Dave Hough took over as pub manager at The Bole Bridge, it was a homecoming for him.

He first joined the company in June 2005 as a 23-year-old bar associate, at the same Wetherspoon pub in his hometown of Tamworth.

Dave admitted: "It was always the dream to come back to The Bole Bridge, where I started my career with Wetherspoon, in the town where I grew up."

Before joining Wetherspoon, Dave had spent the previous five years working in hotels, in various roles, including those as bar staff, a waiter and in the leisure and golf centre.

He said: "I had worked in all of the departments, but there were no real further opportunities for development and progression."

"I applied for the job at The Bole Bridge, specifically with the view of climbing the management ladder and, within five years at the pub, I had become a shift manager."

Dave then transferred to The Gatehouse, in Lichfield (now closed), where he spent 18 months, before working for two and a half years at The Plaza (Rugeley).

He recalled: "By then, I was a senior manager and began applying for my own pub."

"I took over at The Royal Tiger (Wechtesfield), where I spent five years as pub manager, before the vacancy at Tamworth came up."

At least seven or eight members of staff at The Bole Bridge, from Dave's first stint there, were still working at the pub, including the longest-serving member (18 years), team leader Helen Finnegan. Kitchen manager Matt Hodge has also worked for the company for 17 years, at least, eight of those at the Tamworth pub, alongside long-serving sisters kitchen team leader Jackie Price and kitchen associate Samantha Rowley, both 14 years each.

Team leader Claire Wileman can also boast almost 13 years' service at The Bole Bridge, while shift leader Mike Bartram (14 years), team leader Anna Loasby (14 years), kitchen team leader Natalie Page (15 years) and bar associate Tracey Billing (13 years) are all long servers.

Dave added: "We have a brilliant, experienced team already and are also adding to that with around 25 new locally recruited staff members, to coincide with a major refurbishment at the pub."

"The Bole Bridge was always a great place to work, where I know all of the regulars and wanted to come back to very much."

"We now have a complete refurbishment, due to be finished towards the end of the year, so it will be exciting to see all of the changes."

"I am really loving it here; everything is going brilliantly well – and I am really excited about the future."

SUCH STUFF AS DREAMS ARE MADE ON

Classic hot dishes will fuel you through winter

Our extensive menu range offers something for everyone, whatever the time of year, although several of our pub classics are a hot favourite and welcome choice, particularly at this time of year.

Our ever popular lamb shank is a wonderful winter warmer and our traditional favourite providing a meal which is both comforting, tasty and perfectly satisfying. The succulent, soft and tender slow-cooked lamb, which melts in your mouth, is complemented by a delicious, rich rosemary & redcurrant gravy, served with a selection of British roasted root vegetables and a serving of creamy Mares Pie's mashed potato.

Favourite
Roasted lamb shank is the perennially hearty warming meal which has been a firm favourite for as long as anyone can remember. Our great British dish is a hang on to your classic and the ultimate comfort food during the winter months, as well as all year round.

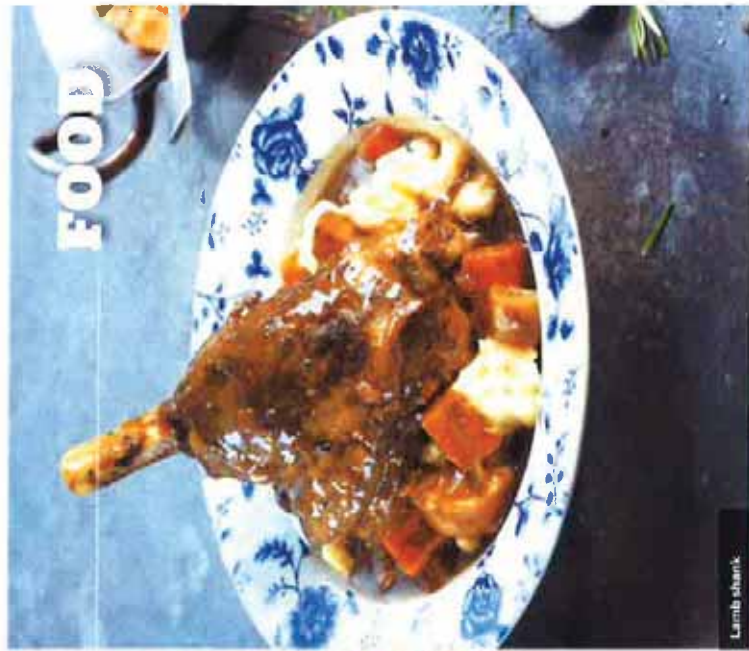
It is served with three excellent Lancashire sausages, a good helping of Mares Pie's mashed potato, tender peas and a delicious onion & ale gravy.
Bangers and mash is also available as a vegetarian option, with Queen's sausages.

Winter warmer favourites on the menu

- Lamb shank** 1126 kcal
British roasted root vegetables, rosemary & redcurrant gravy, Mares Pie's mash
Bangers and mash 559 kcal
Vegetarian option available 750 kcal
- British steak & kidney pudding** 951 kcal, with mash
Chips or mash, peas, gravy
- Creamy mushroom risotto** 470 kcal
Roasted chestnut, porcini, shiitake, oyster mushrooms, with a dash of Poesocco rocket
Add: Pulled chicken 206 kcal



British steak & kidney pudding



Lamb shank



Bangers and mash

THE ARCHIBALD SIMPSON • ABERDEEN

WELL-TRAVELLED SAM ANSWERS ABERDEEN CALL

Sam Pinington took over at The Archibald Simpson (Aberdeen) at the beginning of August 2019, his first pub as pub manager.

Lancaster-born Sam joined Wetherspoon in 2013 as a bar associate at The Auctioneer (Blackpool), initially working Friday and Saturday-night shifts. In 2016, that pub was sold and Sam with it.

The existing staff were contracted to work for the new owners for a minimum of six months.

He recalls: "I worked my six months, as requested, but, as soon as I could, I returned to Wetherspoon as a shift leader at The Albert and The Lion (Blackpool), where I progressed to shift manager."

Sam worked in a support role at The Moon Under Water (Manchester) during Christmas 2017, and then the 2018 festive season at The Miles Thompson (Kendal), until February 2019.

Training roles for Sam had also included helping to prepare the bar associates for the opening of what was then our biggest pub – The Velvet Coaster (Blackpool) – in 2015.

In March 2019, Sam's training experience stood him in good stead for a secondment manager role, training new managers for our new pub opening in Dublin, at The Silver Penny.

Sam, 35, reports: "That was good experience and also included a couple of weeks at The Three Tun Tavern, our oldest pub in Ireland.

"In July, while I was there, I got a phone call from Wetherspoon's general manager, Gied Murphy, about the position at The Archibald Simpson, so I flew from Dublin to Aberdeen for an interview."

Subsequently offered the job, Sam is now well into his role at the pub, housed in the iconic 1840s-built former North of Scotland Bank headquarters, which opened as a Wetherspoon in 1997.

He admits: "It is a big pub, but I have a big passion for driving the business forward – and we are already starting to move in the right direction.

"We want to get involved more in the community, including the large student population based here, organise quarterly CLIC Sargent fundraising events and introduce monthly meet-the-brewer sessions.

"Area manager Alan Harrison is so supportive, with the team hungry to develop, so I plan to give them the chance to do just that.

"We have achieved a lot already, but still have a long way to go.

"The team is learning and there is a lot of hard work to be done, but I want to realise the full potential of my team and the pub."



THE YORK PALACE • LLANELLI

JULIE AND SARAH ARE JEWELS AT THE PALACE



Mum and daughter Julie Richards and Sarah Hooper are quite the Wetherspoon success story, for very different reasons.

Bar associate Julie has worked at The York Palace (Llanelli) since April 2013. Her full-time role, five days per week, is a remarkable achievement, considering that she has only 10 per cent of her vision and is officially registered blind.

Julie's condition, retinitis pigmentosa, began to affect her sight at her previous NHS hospital job, which she subsequently had to give up.

She has since lost 90 per cent of her sight, including loss of peripheral vision and the ability to see in a dark environment. However, with some central vision and the support of her work colleagues and customers, Julie is a key member of pub manager Danielle Phillips's team at The York Palace.

Julie is also top of the waiting list for a new guide dog, following the retirement of her previous four-legged assistant Tracey, who was well known and much loved at the pub, when she'd accompany Julie to work.

Julie's daughter, Sarah, has been a shift manager at The York Palace for the past 10 years, having first joined the team there as a full-time bar associate in 2003.

Apart from a six-month spell in 2005 at The Moon in the Square (Bournemouth), Sarah has worked at The York Palace for 15 years.

During that time, she has also attended Swansea University and has four children, Lily, Daisy, Alfie and Teddy.

Sarah said: "I fell pregnant in my first year at uni, where I was studying nursing, and probably thought any career was then out of the question.

"But Wetherspoon is a great company to work for. It has been flexible with my shifts, so I can fit work in with the kids – making it possible to have a family and a career."

Sarah's partner, Jamie Williams, also worked at The York Palace (2005–08), where they met, and is now a carpenter.

Sarah now has her future sights set on a pub manager role, admitting: "It is the next obvious step for me.

"When I started at the pub, I certainly didn't think I would still be here 16 years later, but I wouldn't change it for the world.

"I love my job and would love to have my own pub. I guess that working in this industry is in my DNA; my nan was a landlady all her life and my dad also ran hotels.

"My brother Mark and sister Claire have also both previously worked at The York Palace, so it really is in the family."

She concluded: "Jamie's work is in and around Cardiff, so, if a pub came up in that area, that would be ideal."

SEASON OF THE WOLF

Wolf Blass Sparkling Brut offers wine-lovers some Australian vim this Christmas and beyond

DRINKS

world's most successful and awarded wineries, with more than 10,000 awards worldwide. Founder Wolfgang Franz Otto Blass originally made small parcels of his own wine, blending grape varieties – a revolutionary approach in Australia at the time.

He set out to develop a wine style which was more approachable, softer and immediately drinkable.

The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present, as they continually strive to produce wines of quality, character and consistency.

Wolf Blass Sparkling Brut is one of those products, blended from several vitages to ensure consistency of character and flavour.

It is the season for festive fizz – and we have just the thing for toasting it.

As in: winning Wolf Blass Sparkling Brut. It's AWB, as it's called, and waiting to be served at your local Waterspoon pub.

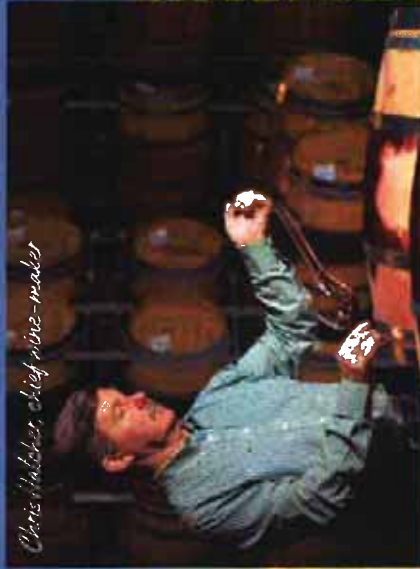
Try something different this festive season and put a little Aussie sparkle into your Christmas celebrations – or for any occasion.

Combining the classic varieties of pinot noir and Chardonnay, this is a light, elegant and easy drinking sparkling wine. The perfect balance of fruit and sweetness delivers a mouth-watering flavour for all to enjoy.

Shed

Wolf Blass Wines was established in 1966, in the Barossa Valley, South Australia, and has grown from a humble tin shed to become one of the

Chris Halcher, chief wine-maker



Wolf Blass's chief wine-maker, Chris Halcher, started at the winery in 1987.

He said: "When I was about 11 years old, my sister won a bottle of wine in a raffle, but did not drink it, as my family was teetotal."

"The bottle was stored in our cellar – and I was always fascinated by it."

"I studied science at university and, at the end of my first year, I took a year off to earn some money. I was very fortunate to get a job in the laboratory at the Australian Wine Research Institute."

"This fuelled my passion for wine, so I returned to university. I finished my degree and got a job in the Barossa Valley, working for a winery. I have been very fortunate to have a successful career in the wine industry and to be paid for working on my own hobby."

Unique

The biggest challenge in wine-making is to maintain the quality and style of our wines, year in year out, when every vintage is different and has unique challenges.

"Wine is a natural product and so the quality is affected by many factors, particularly the weather."

The great diversity of climatic conditions, some of the oldest soils in the world and passionate grape growers and wine makers make Australia an exceptional place to make great wines.

We make some of the finest, consistently high quality, unique wines in the world and are now being recognised and revered globally.

We are proud to show that Wolf Blass and Australia are world class."



A PUB CRAWL BY SEA FOR DAVID AND CREW



When customer David James decided to pop out for something to eat at a Wetherspoon, he was away from home for three months. Aboard a 29-foot yacht, named Melody, David, together with some of his work colleagues and friends, sailed around the UK, stopping off at several Wetherspoon pubs along the way.

David (pictured) takes up the story: "In April 2018, I was in the staff room at work when a colleague Katie (pictured) announced that she was going to sail round the UK the following year and did anyone want to join her.

"Without even thinking about asking the wife first, I said yes and thus our trip began.

"First a shopping list... number-one on the list being an inexpensive second-hand sailing boat.

"Then the survey, the repairs, the sailing practice, charts, pilot books and co-ordinating a rota of work colleagues and friends who wanted to join us along the way, so that we had four people on board most of the time."

He continued: "Although we had a small cooker on board, we needed alternative places to eat, rather than on-board.

"When we arrived on dry land, where else would fit our criteria of plentiful good food and drinks at reasonable prices but a Wetherspoon? "Wetherspoon enthusiast and ace sailor Steve Flower joined us for the first four weeks.

"He was pleased when we arrived at our first Wetherspoon stop at The Central Bar (Carrickfergus), where a pint of IPA was very welcome. "Our next top-up was The Bridge House (Belfast), where we had an excellent curry.

"Unfortunately for us, there were no Wetherspoon pubs on the small Scottish Islands, although we visited whisky distilleries on Jura and a breakfast with as much tea as we could drink."

David concluded: "The highlight of the trip was the visit to the largest pub in the UK, Royal Victoria Pavilion (Ramsgate), where we sat out on the terrace in the evening sun.

"We might even go around again in a few years' time... why drive, when you can sail to Wetherspoon?"

"Thank you for feeding us so well."

VOICES TO SOAR ONCE MORE AT OPERA HOUSE



Opera House (Tunbridge Wells) is set to play host to a fantastic evening of music on Sunday 6 December.

The Royal Tunbridge Wells Orpheus Male Voice Choir, led by musical director Kent Lee, will perform blues, rock, folk, spirituals, show, popular and classical music, with guests the Bennett Staff Rock Band.

The pub's manager, Ross Markwick, said: "This concert promises to be a superb evening of wonderful music, in the spectacular surroundings of our Opera House pub. What better way to start the festive season?"

• Tickets for the one-night-only performance, which begins at 7.30pm, are available from the pub priced from £10 each. Contact Opera House: 01892 511770

PALACE BACKGAMMONERS ASCEND TO THRONE IN YORK



Players and supporters from the Glasgow Backgammon Club are pictured celebrating success at The Crystal Palace.

Pictured (left to right) are Ian McFarlane, John Frame, Evan Williams, Billy Sharp, Danny Kame and Grant Maclean at our pub in Glasgow.

The Glasgow Backgammon Club meets every week, at The Crystal Palace, and in August won the Tutchings Trophy, the 2019 UK Clubs Championship, in York.

Danny said: "The cup is played for by backgammon teams from all over the UK - and we are thrilled to win the 2019 title.

"Our members, around 40 players, meet at The Crystal Palace every Monday at 7pm, which is a great pub.

"New players are always welcome.

"Perhaps some more Wetherspoon pubs can encourage players and clubs to start up, that would be brilliant."

PRIME MINISTER TAKES BREAK FOR GOOD YARN



Shift manager Calvin Donovan is pictured with Boris Johnson, outside The Good Yarn (Uxbridge). They were leafletting people in the town, for two very different reasons.

The prime minister was seeking support from his constituents, while Calvin was promoting a charity quiz night, being held at the pub on the following evening.

The quiz was organised by shift leader Hannah Masters.

A total of 50 people (10 teams) took part in the charity quiz event, with the winning team of students putting their £30 first prize towards their sofa fund! They raised just over £80 for charity funds, too.

PAIR SHARES GLORY IN GREAT SCOTTISH RUN



Pub manager Donna Walker (right) and shift manager Lisa McDaid joined almost 30,000 runners from across Scotland and around the UK, to take part in the Bank of Scotland Great Scottish Run, in Glasgow.

The pair, from The Sir John Moore (Glasgow), completed the annual half marathon event (Donna's third and Lisa's first... and last!) starting in George Square, Glasgow, and running 21km/13.1 miles.

They crossed the finish line together, three hours and 26 minutes later, on Glasgow Green, and jointly raised £500 in sponsorship and donations, being split equally between CLIC Sargent and Anthony Nolan - saving the lives of people with blood cancer.

Low alcohol and alcohol free

DRINKS

HOW TO TAKE PART – BUT NOT PARTAKE

If you want to avoid alcohol, yet still drink beer, we've provided a bevy of options

There are plenty of reasons not to partake in a festive pint and/or tipple or two this season. However, that is no reason to miss out on the festivities at your local

Wetherspoon's pubs offer a great range of low-alcohol and alcohol-free beer and cider, all available in our 'Any 3 for' deal or as part of the 'includes a drink' meal-deal range.

We also offer a huge range of soft drinks, as well as hot drinks with free refills* on any tea or coffee, all day every day.

You might want to push the boat out a little in December, but rein things back in again during January, so this great range will be there waiting for you in 2020.

BrewDog Nanny State (0.5% ABV)
This is a low-alcohol alternative, from the BrewDog range, although certainly not low on taste and definitely no compromise.

The ever-innovative Scottish brewers have produced a hardcore beer and left the alcohol out. Made with a brigade of speciality malts and North American hops, it is a bitter and light hoppy ale.

Adnams Ghost Ship alcohol free (0.5% ABV)

This is the low-alcohol version of this Suffolk brewery's popular pale ale of the same name.

The brewers at Southwold take the full-strength beer and filter out the alcohol to produce an aromatic and fruity pale ale, with caramel and tropical fruits in the aroma and flavour, yet no alcohol.

Heineken 0.0 (0.05% ABV)

This non-alcoholic lager is brewed with a unique recipe for a distinct, balanced taste. Its master brewers have created a zero-alcohol beer using only natural ingredients

Willem van Waesberghe, brewmaster at Heineken, said: "Removing alcohol from regular 5% Heineken would have been easy, but it wouldn't deliver the best-tasting non-alcoholic beer."

"Heineken 0.0 is brewed from scratch and has a perfectly balanced taste, with refreshing fruity notes and a soft, malty body."

Beck's Blue (0.05% ABV)

This is an alcohol-free beer and a pleasantly hoppy, dry, light, crisp and refreshing alternative; if you like Beck's, you will like this version from Bremen-based Brauerei Beck & Co. Golden in colour, this classic German-style Pilsener lager has over 140 years' heritage.

It was originally brewed in Germany, according to the Reinheitsgebot (German purity law).

Budweiser Prohibition (0.05% ABV)

Budweiser's brewmasters have crafted an alcohol-free beer which tastes like Budweiser. Budweiser Prohibition is brewed in exactly the same way as Budweiser and with exactly the same ingredients.

Kopparberg alcohol-free strawberry & lime cider (0.05% ABV)

This completes our range of low-alcohol and alcohol-free beers and cider. This cider's refreshing summer taste is available in this alcohol-free version – still the same great taste, just without the alcohol.

Gunna Muscovite Lemonade & Mint

This is a sparkling blend of natural lemon and mint flavours.

The 'ludicrously' luscious zest 'monster' was inspired by a real lemonade recipe, popular in Moscow.

This soft drink cunningly combines fresh lemon, mint and a twist of ginger to create a unique flavour which leaves your taste buds tingling with refreshment.

Dalston's Fizzy Rhubarb

This is a velvety rhubarb soda, made with bright red 'blush' rhubarb juice, from rhubarb grown in Herefordshire.

Dalston's sodas go back to basics, putting real ingredients back at the heart of soft drinks.

Containing nothing artificial and one-third less sugar than mainstream brands, Dalston's delivers that authentic, fruity taste which a real soft drink should.

Soft drinks range

Our huge selection of soft drinks also includes Pepsi Max cherry, Pepsi Max, Diet Pepsi, R White's lemonade, Pepsi, Sanpellegrino lemon, Sanpellegrino blood orange, Remedy kombucha cherry plum, Remedy kombucha ginger lemon, Old Jamaica ginger beer, Monster, Mango Loco, Monster Energy, J2O, Larazza, iced cappuccino, Innocent™ Super Smoothie

Energyse, Strathmore spring water and fruit juices.



0.5% ABV



0.05% ABV

SOFT DRINKS

*Please refer to the main menu for refill terms and conditions

HIGH MAIN'S HISTORY BRINGS IT BBC FAME



The High Main (Byker) was the venue and subject of a film, commissioned and broadcast by BBC One programme The One Show.

The four-minute film showed an historic case study of the high-street building, which opened as a Wetherspoon pub in October 2013, tracing its history and the previous uses of the building.

Researcher Parker Staff from TV production company Ricochet, said: "The aim was to have a positive and nostalgic film for The One Show audience to watch and remember their own experiences of the high street."

"We wanted to explore the changing occupiers of a shop building, what this tells us about the British public and explore any heart-warming stories which the building had held."

"It was amazing to be able to include a British high-street icon like Wetherspoon in the segment."

Originally a store called Beavan, the building was later a Woolworths, then Decorflair Decorating Superstores and a YMCA charity shop, before becoming The High Main pub.

In the film, past employees also recounted stories and memories of their time working in the building, in its various guises.

Pictured with Wetherspoon's area manager John Hudson (right) are former high-street employees (left to right) Sheila Glennie (Beavan), Sheila Skellam (Woolworths), Fred Fagg (Decorflair) and Tina Lee (YMCA).

PUB SCHOLAR STUDIES REGAL IN CAMBRIDGE

Two Wetherspoon pubs are featured in a new book entitled Weird, Wonderful & Historic Pubs of the United Kingdom, compiled by Mikey G Swann, the first edition (work has already started on part two) of a fun and fascinating look at some historic pubs, uncovers some hidden gems, each with its own unique story to tell.

Among the 41 pubs featured, located throughout England, Wales, Scotland and Northern Ireland, are The Regal (Cambridge) and The Palladium (Llandudno).

Speaking about The Regal, Mikey said: "I was very lucky to visit the pub a good few years ago and found its history fascinating. I felt that it just had to be included in my work. I began researching and putting the book together around 10 years ago. It has been a slow (but worthwhile) process, as I have visited every pub which has made it into my book." About The Regal, it reports: "When this pub opened in 2000, it became the largest public house in the country. Built in 1937 as the Regal Cinema, it claimed to be the latest and most up-to-date cinema in Cambridge. It eventually closed 60 years later in 1997 and stood empty until it was reopened by the company J D Wetherspoon."

The history about The Palladium is also included and reveals: "Did you know... The famous actress and singer Dame Gracie Fields performed here."

• The book is available from Amazon in paperback and Kindle edition.



Mikely is pictured at this local, The Prior John, Bridlington

THE GREAT HARRY GANG GOES ABOVE AND BEYOND



Staff at The Great Harry (Woolwich) have earned high praise for going above and beyond to help a customer who suffers with Parkinson's disease.

Former local councillor Rajwant Sidhu, 71, started to become affected by the illness in 2012, because of swallowing difficulties and dietary requirements, he found that he was refused service in many local cafes and pubs.

But The Great Harry staff have been hosting him ever since, making every effort to make him welcome, comfortable, and well fed.

Wheelchair-bound Rajwant, who carries an oxygen tank wherever he goes, is always accompanied on visits to the pub by his wife Satwant and son Shaun.

Shaun said: "The staff there are brilliant - I can't say enough.

"When you are in receipt of such kindness, it really is touching." Staff let the family in through the back door to help Rajwant to avoid anyone smoking outside at the front of the pub; assist with the blending of all his food, offer alternative menu items and ensure that he is seated near power points, so that his monitoring machine can be plugged in.

Rajwant enjoys pureed cauliflower cheese with a glass of squash on his visits to the pub.

Shaun added: "Nothing is too much for the staff there - they bend over backwards to help. They are outstanding."

Pub manager Amber Hassani (pictured back) said: "It's so nice when someone takes the trouble to thank us like this. We like to make sure that we cater for all our customers, whatever their needs."

JASMINE PACKS THEM IN AT ED-GIN-BURGH

The Playfair (Edinburgh) hosted a local distiller for a gin-tasting evening at the city-centre pub.

Edinburgh Gin, based in the Scottish capital, launched its Lemon & Jasmine Edinburgh Gin, served for the first time at the pub, ahead of the Wetherspoon gin festival.

Regional sales manager Douglas Wylie is pictured (left) with shift manager and event organiser Matty Henderson, plus customers Bethany Pees and Amy Fraser.

Matty said: "It was a very successful evening, with customers enjoying the chance to sample some local gin and an opportunity for us to support a gin distiller based here in Edinburgh."

Also among the Edinburgh Gin range available were its various flavoured liqueurs, including Plum & Vanilla, Pomegranate & Rose, Raspberry, Elderflower and Rhubarb & Ginger.



WE'RE A FIXTURE IN CAMRA THE GOOD BEER GUIDE

Total of 248 Wetherspoon pubs listed in CAMRA's beer Bible



A total of 248 Wetherspoon pubs is listed in CAMRA's Good Beer Guide 2020.

The guide, now in its 47th year of publication, is regarded as the leading authority on real ale served in pubs.

In several instances, Wetherspoon has the only pub listed in the respective town.

Additionally, some Wetherspoon pubs are listed for the first time, while others have been in the guide for several consecutive years.

Local CAMRA branch members chose the pubs following regular visits to check on the quality of the real ales on offer.

They also took into account customer service, décor and the overall atmosphere.

The guide's managing editor, Emma Haines, said: "Each of the Wetherspoon pubs deserves its place in the Good Beer Guide 2020.

"It is our belief that, if a licensee serves an excellent pint of real ale, everything else in the pub, including customer service, quality of food and atmosphere, is likely to be of an equally high standard."

THE SAVOY Swindon

This lively and friendly town-centre pub is the oldest Wetherspoon in Swindon, converted from the foyer and ground floors of a 1930s cinema. Cinema photos and information from the era decorate the walls.

It has a spacious interior on different levels, divided into separate areas mainly silent.

A large selection of well-kept beers is available and food is served 8am - 11pm.

Handy for the theatre, cinema, restaurants and shopping.

- 36-40 Regent Street, Swindon, Wiltshire, SN1 1UL

Wetherspoon's operations director, Martin Geoghegan, added: "I am delighted that so many of our pubs across England, Wales, Scotland and Northern Ireland have been recognised by CAMRA members for the quality of their real ales."

"Our pubs offer their customers an outstanding range of real ales, at all times, including those from microbrewers and regional brewers, as well as hosting their own beer festivals."

"In addition, our two UK-wide beer festivals are a showcase for overseas beers, as well as the best beers brewed in the UK."

"Staff at our pubs work hard to ensure that their selection of real ales is kept in first-class condition at all times."

"The inclusion of so many Wetherspoon pubs in the guide highlights this."

- CAMRA's Good Beer Guide 2020 is available from bookshops (£15.99) and directly from CAMRA at: shop.camra.org.uk (£15 or £13 CAMRA members' price)

The comments for each pub featured in the Good Beer Guide 2020.

THE GODFREY MORGAN Newport

Named after the 1st Viscount Tredegar, a survivor of the Charge of the Light Brigade, this large, open-plan Wetherspoon pub was once a cinema, and has numerous photos of erstwhile stars with local connections dotted around the walls.

It stocks the firm's usual range of national and regional ales, plus over two more interesting options.

The pub has a small car park at the rear, with some or all of the charge refundable with your first purchase.

- 158 Chepstow Road, Newport, NP19 8EG

THE LAST POST Paisley

Large Wetherspoon pub converted from the town's main post office. Open plan in design on two levels, there is plenty of seating and good wheelchair access.

The standard Wetherspoon food menu is served and six guest ales are usually available.

Next to Gilmour Street railway station and close to the bus station, it is handy for a pint between trains or buses.

- County Square, Paisley, Renfrewshire, PA1 1BN

THE CENTRAL BAR Carrickfergus

Lively market-town community local with a loyal clientele.

This Wetherspoon pub has a ground-floor public bar of robust character and a quieter family-friendly first-floor loggia-style sitting room with exposed timber trusses, affording fine views from its many windows over Belfast Lough and the adjacent 12th-century castle.

Handoums on both levels serve two house beers and three guest ales, usually from mainland micro, or seasonal specials from various breweries.

Alcohol is served from 11.30am (12.30pm Sun).

- 13-15 High Street, Carrickfergus, County Antrim, BT38 7AN

CLEAR SIGNS THAT NOT ALL DISABILITIES ARE VISIBLE

Wetherspoon has become the first major pub chain to install new signage on all of its accessible toilets to support national charity Crohn's & Colitis UK's campaign called 'Not Every Disability is Visible'.

The campaign is aimed at stopping stigma and discrimination against those with hidden health conditions.

A major anxiety for people living with a life-long health condition like Crohn's disease or ulcerative Colitis is being confronted about why they are using accessible toilets.

According to the charity, half of those with Crohn's or Colitis said that they have felt prevented from going to pubs because they fear discrimination.

Wetherspoon's personnel & legal director, Su Cacioppo, said: "We are pleased to back the campaign.

"We want to ensure that all of our customers feel comfortable, when visiting any of our pubs.

"We're delighted that these new signs have been installed in our pubs, helping to both increase awareness that not all disabilities are visible and ensure that anyone who needs to can feel confident using our accessible toilets."

Crohn's & Colitis UK's chief executive, Sarah Sleat, said: "Wetherspoon has made a simple, yet significant, change in minimising the impact which Crohn's and Colitis can have on people's lives."



A RATTLE READY TO BITE AT EVERY CORNWALL PUB



Our pubs across Cornwall are now serving Rattler Original Cornish Cloudy Cider (4.8% ABV) on draught.

The hugely popular drink has previously been available in bottles only, at our Cornish pubs; however, it can now be enjoyed on draught at our 11 pubs across the county.

Look out for the distinctive snake-head pump dispensers on the bar at Chapel an Gansbydyhen (Bodmin), The John Francis Basset (Camborne), The Packer Station (Falmouth), The Towan Blystra (Newquay), The Tremenheere (Penzance), The Green Parrot (Perranporth), The Rann Wartha (St Austell), The Hain Line (St Ives), Try Dowr (Truro), The Coilage Hall (Helston) and The King Doniet (Liskeard).

Chris Martin, Wetherspoon's area manager for Cornwall, said: "It has been a long time arriving, because of Healey's previous brewery ties, but we are delighted to be able to offer our Cornish customers the locally made Rattler Original."

"It is a great product, instantly recognisable, especially in Cornwall, and extremely popular across the region."

The first version of the now-iconic Rattler was developed at Healey's in 2006. The sharp, crisp, zingy cider has since become an award-winning Cornish favourite.

Healey's Cyder Farm was launched in 1986 by Kay and David Healey at a small holding and a 150-year-old property near St Austell, with no water or electricity.

Their two then-very young sons, Sam and Joe, are now directors of the family-run business, which now boasts orchards, a visitors' centre and a company producing cider and wines, juices and jams, as well as brandy and whisky.

RUNCORN

FERRY BOAT STILL LIT UP BY BRIGHT SPARKS



Pub manager Christian Greenlee and his team at The Ferry Boat have, once again, gained recognition for their services to local young people with disabilities.

The Runcorn pub has retained its Bright Sparks 'kitemark award' certificate from the Halton Speak Out group.

The award highlights the Wetherspoon pub as being a welcoming and safe place for local young people with additional needs.

The Bright Sparks kitemark project supports children and young people, helping them to check out venues and facilities in Halton for their peers.

Trained young 'kite markers' visit, judge and award local services and amenities, recognising whether, or not, places are good for young people with disabilities to visit and use.

Christian said: "The Ferry Boat is here for all members of the community. We are especially delighted that particularly vulnerable young people feel welcome and safe at our pub."

Kitchen shift leader Sarah Booth, shift manager Gemma Jones and kitchen associate Sue Parker (front, left to right) are pictured receiving the certificate from (back, left to right) Callum, Yasmine, project worker John Hunt, Sarah, project worker Yoime Smalman, Rachael and Connor.

KIRKINTILLOCH

FULL STEAM AHEAD FOR KIRKY PUFFER



The Kirky Puffer has been named as the Dunbartonshire Pub of the Year 2019 by branch members of the local Campaign for Real Ale (CAMRA).

The pub, in Kirkintilloch, near Glasgow, received the largest number of votes, in the new online voting system, for the annual award presented by the Glasgow and West of Scotland CAMRA branch.

The branch reported: "The Kirky Puffer ended up as the comfortable winner.

"This is the first time The Kirky has won this award and the first time that a pub from East Dunbartonshire has won since 2010.

"Our congratulations go to the manager and staff at The Kirky Puffer, as do our thanks, for all of their hard work keeping the beer in such good condition."

Pub manager John McKeena, who took over at the pub at the beginning of 2018, said: "We won the 'summer season 2018' award - that was good, but to achieve this overall 'pub of the year' title is fantastic, thanks to all of the branch members who voted for us, for their support."

The pub serves Caledonian Deuchars IPA and Sharps Doom Bar, as well as four ever-changing guest ales, including beers from Kelburn Brewing, Loch Lomond Brewery, Broughton and Oaktam Ales.

ONE DAY, 11 PUBS - FRIENDS VISIT EVERY BAR ON ISLAND OF IRELAND



Pictured (left to right) are Marc, Ryan, Rebecca, Alex and Steven

A group of friends from Belfast and Lisburn completed a Wetherspoon 'marathon', simply to see whether it was possible. The Wetherspoon fans were attempting, in one day, to visit all seven pubs in the Republic of Ireland and our four venues in Northern Ireland. The journey, which began in Cork and ended in Lisburn, took in 300 miles by car, with stops at each pub en route. Starting at Barn, the five friends, Alex Reid, Steven Mitchell, Marc Elliott, Rebecca Johnston and Ryan Shanks, visited our pubs in Cork, Carlow, Dún Laoghaire, Blackrock, Dublin, Blanchardstown, Swords, Belfast, Newtownards, Carrickfergus and Lisburn.

SHARON OSBOURNE FINDS LINK TO GRANDMOTHER AT OUR OPERA HOUSE

Our pub in Tunbridge Wells was featured on BBC television's celebrity genealogy programme - Who Do You Think You Are? Uncovering the family history of media personality Sharon Osbourne, part of the episode revealed the story of her grandmother Dolly. Together with her sister Ira, she was a member of a variety theatre novelty dance act during World War I. The Phil Ascot Four performed on the stage at Opera House, on Christmas Eve 1917, then a variety theatre venue and now our pub.

Alex said: "This adventure was brought on partly for a love of Spoons and partly because we wanted to see whether it was even possible."

"It was initially brought up as a funny hypothetical, but we started to wonder whether it was actually possible - and the answer is 'yes'!

"We also made a rating system along the way, to keep us occupied. After tallying up the votes, we concluded that 'The Three Tun Tavern (Blackrock) is the best Spoon in all of Ireland."

"Steven deserves extra commendation, as he was the brave man who was saddled with doing the drive."

Dr Radcliffe said: "We are standing on the stage of the Tunbridge Wells Opera House, built at the beginning of the last century as a variety theatre."

The programme described the building as one of a handful of venues still preserved from that period."

HILL TOP: JOE ON A HIGH IN BARNESLEY

Part-time bar associate Joe Hill is a great success story at The Silkstone Inn (Barnsley), since he joined the team in May 2019. Pub manager Simon Barker reported: "Mencap originally approached me about a work placement trial for Joe."

"At the time, I had two part-time bar associate vacancies at the pub and suggested that he should apply for the role to gain experience with a real interview and to assess his skills and possible suitability. "Joe did a really good interview and was initially employed working one shift per week."

"However, he has taken to the job so well that he now does three or four shifts a week, as well as offering to come in to cover when we need extra help, owing to holidays or sickness."

"Joe has become a very capable and dependable member of my team."

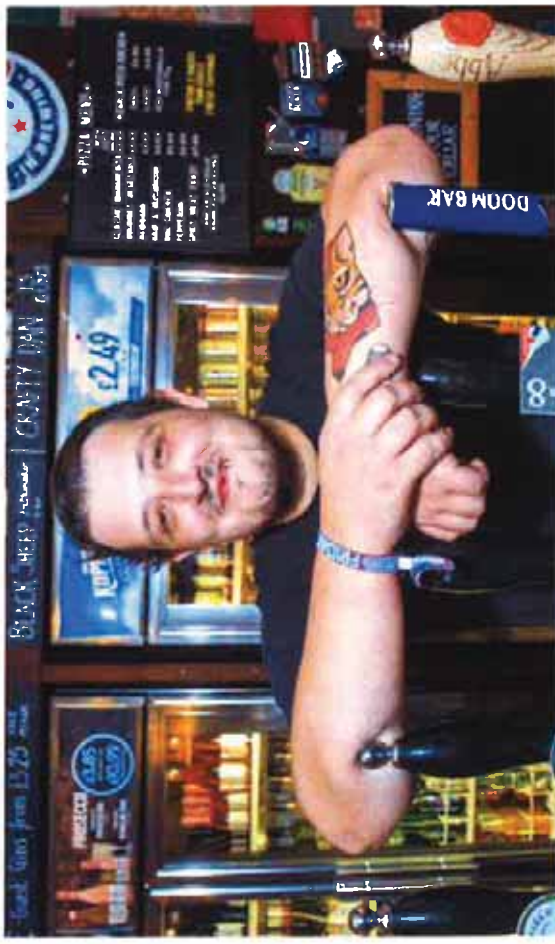
Karl Wilson, Mencap employer engagement co-ordinator for Yorkshire, added: "There's 1.2 million people in the UK with a learning disability, yet less than six per cent are in paid employment. "We supported Joe to develop his employment skills, through work experience placements, helping him with the job search and interview process to secure his job at The Silkstone Inn."

"Joe is proof that people with a learning disability can work and, with the right support, can make really good employees."

Joe added: "Getting this job has given me independence and now I don't have to worry about money."

"If it wasn't for Mencap, I wouldn't have got the job, they have helped to build up my confidence and have given me the knowledge and skills to do it!"

● www.mencap.org.uk



RESERVE PLAYS A BLINDER AT PLAYFAIR

Customers at The Playfair were treated to a meet-the-brewer evening as part of the '40 years with 40 beers' real-ale festival launch.

The pub in Edinburgh hosted Perth-based Inverlornum Brewery, showcasing its festival ale Ossian Founder's Reserve (5.6% ABV).

The new golden beer was brewed exclusively for the festival, using Cascade, First Gold and Fuggles hops. It was brewed longer for a richer, fuller flavour, with fruity, floral and orange notes, plus a lasting, bitter finish.

Pictured (left to right) enjoying the festival brew from the cask are customer John Gardener, Malcolm Love from Inverlornum Brewery and bar associate Adam Harrington.



SADLER'S WHITE BEER

TRUE BREW HAS ITS ROOTS IN LYE

White beer with a British twist has been wowing customers at our pubs

Our partnership with Lye-based brewery Sadler's Brewing Co is proving a very popular association, as you are certainly enjoying its white beer - Sadler's 1861 launched at our pubs in spring 2019. Sadler's 1861 is a washed-style beer with a British twist.

The beer is a creative British interpretation of a German classic brewed with all British ingredients.

Chris Sadler partnered to create with colleagues, managing director and sixth generation at Sadler's, said: "We are particularly proud of our 1861 white beer, which goes back to our roots."

Heritage

"It really combines local and English ingredients and is part of our heritage, we also have our Lye."

Lagers, clean malted barley with a heavy aftertaste, the addition of cloves, bananas and a little hint of peach influences the flavour of the beer.

It's a high alcohol content, this white beer has a smooth, mellowed taste when paired. In some early times, it was the choice of British pub customers, more than any other beer in a pub bar.

The high alcohol content makes it naturally long. This is a real benefit, as it's one of the reasons for its staying power. The year creates a full-bodied taste, with a more traditional taste, all of which come purely from the yeast.

The beer must be returned over several weeks. The fermentation of this white beer is at a lower temperature and is a longer than that of other classic ales.

Patience

This all requires patience over a period of weeks rather than days.

It is a straightforward and, and brewed to a high style typical of German lagers.

Sadler's 1861 can be enjoyed at a low temperature for a clean, crisp taste, but can be enjoyed at a higher temperature, especially in winter.

Since being founded in 1861, it has been at the heart of the British beer industry. Sadler's has been committed to creating quality beers over the years, with a focus on quality.

Innovative

They take a long time to brew, but the beer is a high-quality, innovative beer.



Chris Sadler continued: "We have installed and commissioned a new mechanical recovery. It sounds small, but it is actually going back to our roots. We are looking back... to go for awards."

A similar experimental pilot program is the chance to do what we've always done with the brew team. We can do deep ideas in a small, playful way and it's a challenge."

Chris concluded: "Our partnership with Wetherspoon is mutually beneficial to us. This project is exciting and, with its focus following through from the Wetherspoon, we can reach those who are going to enjoy this beer the most. We are very proud to be associated with Wetherspoon."



NOW OPEN



Rainham

THE RAILWAY

A former pub in Rainham, closed since 2012, has reopened as a new Wetherspoon pub, following a £2.1-million redevelopment project, retaining the same name.

Pub manager Peter Pethers, previously at The Thomas Waghorn (Chatham), is pictured at his new pub, The Railway, located next to the station in the Kent town, with The Worshipful The Mayor of Medway Cllr. Habib Tajan, Cllr Martin Potter (second left) and colleagues.

The premises were originally known as The Railway Hotel and had been a temperance hotel prior to 1901, managed by Elizabeth Sayers. The first listed licensee (Kellys Directory) was innkeeper Stephen Mitchell during 1901-03.

The new-look pub features one bar, as well as a non-smoking courtyard beer garden at the side of the premises. Smoking is permitted in a separate designated outdoor area.

There is a feature real fireplace and a gantry-style open kitchen. The bespoke carpet design refers to the history of the surrounding area and the growing of cherries, apples and - most important - hops.

Peter said: "The pub, which is decorated with many old photographs of the early railway here, is right next to the station and ideally located for commuters. "We are looking forward to serving the community of Rainham for many years to come."

113 STATION ROAD, RAINHAM, KENT, ME8 7SF



Tiverton

THE WHITE BALL INN

The White Ball Inn has reopened after a two-month closure for refurbishment work.

Pub manager Ben Grainger is pictured (second right) with the Mayor and Mayoress of Tiverton, Cllr Colin and Elizabeth Stade, and his team, which now includes an additional 15 staff members, following the reopening.

The old toilets have been removed to create further space on the ground floor for an increased customer area. Brand-new toilet facilities have been created upstairs in the pub also.

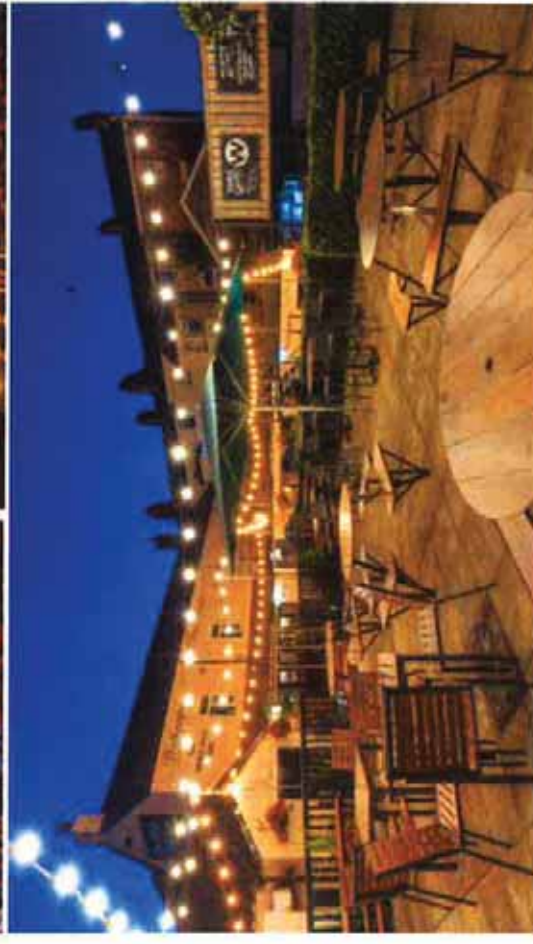
The entire pub, which first opened in October 1998, has been refurbished and redecorated throughout, with a new brighter colour scheme, new carpets and light fittings.

New glass doors have been installed in the extended customer area, leading into the beer garden.

Behind the scenes, new staff facilities have been created upstairs, with work to the kitchen including the installation of new pizza ovens.

Ben said: "This refurbishment has provided further investment in the town, improving facilities for customers and staff, as well as creating additional jobs for local people."

8 BRIDGE STREET, TIVERTON, DEVON, EX16 2Y



NEW LOOK

NEW LOOK

Chapel Allerton

THE THREE HULATS

Pub managers Maria and Graham Church are thrilled with the refurbishment and redevelopment of their pub which also marked its 20th birthday earlier this year.

The couple is pictured with Leeds Rhinos rugby league players Trent Merrin (left) and Richie Myler at the official reopening of the pub.

The Three Hulats has undergone a £1.2-million three-month redevelopment project, extending the pub into a former nightclub premises – a vacant site at the back of the building. The customer area in the pub has been enlarged, with a new larger open kitchen installed, as well as new toilets and new staff facilities added on the first-floor level.

The existing customer area has also undergone one complete redecoration and refurbishment throughout the pub.

The beer garden has been upgraded, too, with a newly installed canopy around the raised garden area, with planters, hanging baskets and shrubs.

Graham and Maria have managed the pub since 2001.

Maria said: "We are delighted with our new-look and larger pub, the best way to mark 20 years here."

"This £1.2-million investment highlights Wetherspoon's commitment to offering its customers the best-possible pub and also its continued support for Chapel Allerton, following two decades in the town."

"The Three Hulats has proven popular since day one – and we look forward to many more years' continued success."



13 HARROGATE ROAD, CHAPEL ALLENTON, LEEDS, WEST YORKSHIRE, LS7 3NE



Bridlington

THE PRIOR JOHN

Pub manager Maxine Powell (second right) is pictured with Bridlington's Town Mayor, Councillor Liam Dealtry, bar associate Trina Wood (left) and regular customers Ian Ballantine (second left) and Dave Clarke at the official reopening of her pub.

The Prior John (Bridlington) has undergone an extensive refurbishment and expansion project costing £1.7 million and creating 42 new jobs.

Having first opened as a Wetherspoon in May 2000, this pub has been completely refurbished.

An extension to the customer area and existing beer garden, at the rear of the premises, has also been added, increasing the overall capacity of the premises to almost twice the amount.

Wetherspoon has purchased the next-door building to allow for the extra space, having also relocated the pub's kitchen and cellar.

The newly acquired premises, an old chapel building, has been transformed into an impressive double-height space, with a tall bookcase feature on its mezzanine-floor level.

Original feature trusses, brickwork and skylights have all been retained, restored and thoughtfully incorporated into the new pub's design, along with a brand-new bar.

The garden area has been extended to double its original size, making clever use of the space alongside the building, with new furniture, festoon lighting and fixed booth seating all newly installed.

Inside the pub, which has been completely redecorated, there is a new colour scheme and new carpets installed throughout. The scheme (which features wooden traditional panelling and antique brass detailing) takes its influences from the local seaside heritage, as well as the town's striking priory building.

Maxine said: "Wetherspoon has spent £1.7 million on the pub, a huge investment, and created many more new jobs, which is a great boost to the local community here in Bridlington."

34-36 PROMENADE, BRIDLINGTON, EAST YORKSHIRE, YO15 2OD

NEW LOOK

Keighley

THE LIVERY ROOMS

Pub Manager Emma Smith (second left) is pictured in the new beer garden at The Livery Rooms, with members of her team (left to right) Emma Williamson-Paul, Natalie Haigh and Sophie Turner.

A brand-new beer garden space has been added to the Keighley premises as part of a refurbishment and expansion project.

Following the acquisition of the neighbouring building, the former nightclub has been transformed into a stunning two-tiered outdoor seating area, retaining the impressive front façade.

With the addition of the beer garden, the original pub has almost doubled in size, increasing by 3,846 square feet, creating seating space for an additional 220 covers.

As part of the new design, the original metal-clad panels on the premises have been removed, revealing the original front of the building, which has been rendered, colour-matching the surrounding local buildings.

The original window apertures have been retained, providing glimpses into the new space.

As well as the front façade, the pitch of the roof has been kept and internal brick gable walls flank the garden.

The exposed steel structure and three-storey building front create a grand and impressive indoor/outdoor atmosphere.

The space includes contemporary new furniture, covered seating areas and booths, with planting and decorative feature lighting, inspired by the Victorian cinema era.

The newly refurbished pub interior has been fully decorated throughout, with refurbishment work to both male and female toilets, as well as an upgrade of the bar facilities.

Emma said: "We are thrilled with our new-look pub, particularly the new garden, which will provide a lovely additional space for our customers to enjoy."

**89-97 NORTH STREET, KEIGHLEY,
WEST YORKSHIRE, BD21 3AA**



Hammersmith

THE WILLIAM MORRIS

The William Morris, in Hammersmith, has undergone a refurbishment.

The West London pub, which first opened in December 1997, has been completely redecorated, with a new colour scheme and new carpet.

New lobbies and an opening shopfront have been added to the pub, as well as additional customer booth seating and new artwork. There are also new customer toilets.

Behind the scenes, new staff facilities have been added, including a staff room and changing facilities.

Work has also been carried out to upgrade the bar area and improve kitchen facilities.

Pictured (front, left to right) are team leader Ashley Walker, shift leader Jayson Pereira, Kitchen manager Paula Felix, shift manager Habibur Rahman, kitchen associate Barbara Zabolin and (back) kitchen shift leader Franco Nebbia.

**SWAN ISLAND, 2-4 KING STREET,
HAMMERSMITH, LONDON, W8 0QA**

NEW

WETHERSPOON IS OPENING

The Charles Henry Roe
39/41 Austhorpe, Crosswicks,
Leeds, West Yorkshire, LS15 8BA

OPENING MARCH 2020

The Cross Inn
High Street, Kingswinford,
West Midlands, DY6 8AA

OPENING APRIL 2020

Keavan's Port
1-5 Camden Street Upper & 49-52
Camden Street Lower, Dublin 2

JUNE 2020

NEW LOOK

Edinburgh

THE SIR WALTER SCOTT

Ongoing expansion and upgrade work at Edinburgh's airport has prompted the move and reconstruction of The Sir Walter Scott. The Weatherspoon pub, located within Edinburgh's airport terminal (after security), has been rebuilt next door to the former site in the same terminal building, at a cost of £2 million.

The new-look pub has a very traditional feel, with oak panelling, and is more of an open-plan layout than the previous premises.

A new enlarged kitchen, with open gantry-style facilities, has also been upgraded with the installation of fryers and pizza ovens, to extend the menu options on offer, including fish and chips.

The bar has also been enlarged, incorporating an extended drinks range, which includes real ales from Scottish breweries. A new feature design, over the bar, is based on the style of the Forth Rail Bridge.

Self-service coffee machines have also been installed. The new carpet's design makes reference to the Scottish crown. Behind the scenes, a new cellar and staff facilities have also been added.

Pub manager Kim Lawler (pictured), who has been with the company for 23 years, 16 of those at the airport, said: "My team and I look forward to welcoming travellers into The Sir Walter Scott and are confident that they will be impressed by the new-look pub."

AFTER SECURITY, EDINBURGH AIRPORT, EDINBURGH EH12 9DN

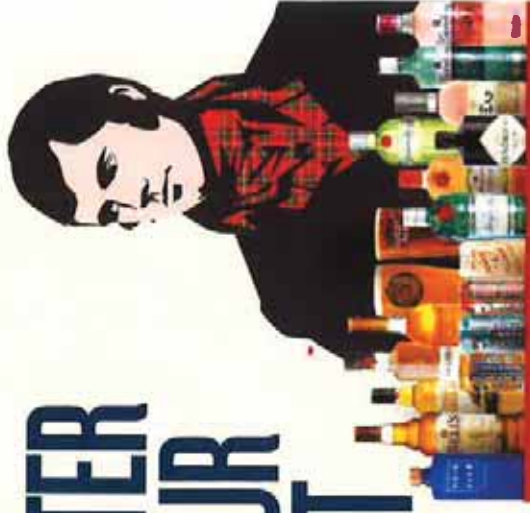


BURNS' WEEK

FRI 17 - SUN 26 JAN
BURNS' NIGHT SAT 25 JAN

HAGGIS HUNTER TO FIRE UP OUR BURNS EVENT

Special guest ale in the pipeline for UK-wide celebration of Scottish poet



Scottish poet Robert Burns is set to be celebrated, once again, during our ever-popular annual Burns event.

Our pubs across England, Wales, Northern Ireland and, of course, Scotland will be marking the occasion with Scottish food and drinks in a full 10-day event, from Friday 17 January to Sunday 26 January, including Burns' Night itself (25 January).

Neeps

Customers will be able to enjoy traditional Scottish haggis, neeps and tatties, as well as our Caledonian burger – a 6oz beef patty burger, with haggis and whisky sauce, served with chips and six beer-battered onion rings.

Pubs will also be serving a special guest ale for the occasion. Hanviestoun Haggis Hunter (4.3% ABV), brewed at Hanviestoun Brewery, in Clackmannanshire, using Bobek, Cascade, Celeia, East Kent Goldings and Puggles hops.

Whiskies

Among the choices, shown in the image above, are Scottish gins Tanqueray No. Ten, Tanqueray Flor de Sevilla, Hendrick's and Edinburgh Gin Rhubarb & Ginger and Scotland's BrewDog Elvis Juice beer, as well as two Scottish single-malt whiskies – Glenmorangie and Glenfiddich.

Weatherspoon's marketing assistant, Jen Swindells, said: "Our Burns event is a great opportunity for customers to sample some traditional Scottish food and drinks and to celebrate for longer than just 25 January."

Ideal

The beer is described as a tartly-coloured ale, with a spicy, floral hop aroma and a fruity, hoppy flavour, complemented by a blend of pale and crystal malts – the ideal accompaniment to your haggis meal. Other Scottish drinks will be available for the celebrations, either on their own or as part of our Burns event meal-deal offers, including Scottish gins, whiskies and beer.



Caledonian burger



CHESTER-LE-STREET.....
BIG ROLE FOR BARREL AT THE WICKET GATE



The brewer's strong ale, Maximus (6.0% ABV), was served to customers over two days via a special tap.

It's the first time the pub has staged such an event, but pub manager Mike says that it could be repeated, as it was such a success. He said: "Customers definitely noticed the new addition to our bar furniture."

"They asked questions and were keen to try the ale."

Pub manager Mike Graverson raises a glass beside a nine-gallon barrel of beer at The Wicket Gate, Chester-le-Street.

The oak sat on top of the bar, on ice-blankets, during a drive to raise awareness of the real ales being sold at the pub.

It arrived following a conversation between shift manager Craig Bolton and staff at Maxim Brewery, based in nearby Houghton-le-Spring.

"Quite a few of them said it tasted better straight from a wooden cask."

"We will be talking to the brewery to see when we can have the barrel back."

Maxim's managing director, Mark Anderson, said: "We do this as a special event for pubs which have a clear commitment to real ale."

"We were happy to support The Wicket Gate and would be glad to do so again."

LONDON.....
BEER GUIDE COMES INTO LIGHT ON NIGHT OF KNIGHTS

Members of North London CAMRA visited The Knights Templar to launch the Good Beer Guide 2020.

The pub, in Chancery Lane, London, is featured in the guide. The pub served two London brewed beers to mark its inclusion in the guide: Harvard (5.5% ABV) from Southwark Brewery and Zephyr (4.4% ABV) from Truman's Brewery.

North London CAMRA branch member and website administrator John Coyne (pictured second left), who helps to research the guide, said: "The Knights Templar always serves a range of excellent beers in top-notch condition."

"We were delighted to launch the guide at the pub, thanks to the staff who set aside a space of us, and pleased to be able to sample the various beers on offer."

The pub's manager, Jan Swords, said: "We are pleased to be included in the Good Beer Guide 2020."

"Real ale is vital to the pub's success."

"We offer pub-goers six beers at all times, including traditional brews, as well as those which represent the latest brewing trends."

Also pictured (from left) are North London CAMRA chair, Colin Coyne, shift leader Kat Montgomery, shift manager Brian McLaughlin and long-standing CAMRA supporter Christine Cryne, together with CAMRA members.

CAMRA North London branch covers postal districts of WC1 and most areas of north and northwest London (outside of the boroughs of Enfield and Barnet), with approximately 800 pubs in the area.



GLASGOW.....
ALL FRIENDS, THEN THINGS GET BITTER

Bar associate Bianca Little is pictured (right) with Katy Heppell, a representative from the Woohla Brewing Company, at The Esquire House.

The Glasgow pub, which runs a monthly meet-the-brewer session and themed pub quiz night, hosted the Kinloss-based brewery.

The quiz, hosted by bar team leader Li Clark, featured questions on the US hit television show Friends.

The event, regularly organised by shift manager and cellar champion Paul Clark, gave customers the opportunity to enjoy samples of Woohla beers and a tap take-over. Among the ales were Blonde (4.0% ABV), Summit Smash (4.5% ABV), Sunshine IPA (4.0% ABV) and Things Can Only Get Bitter (4.3% ABV).

Woohla also kindly donated bottles of beer for a charity raffle, raising £122 for CLIC Sargent.

STONE.....
SLATER'S BUILDS NIGHT ON THE TILES IN STONE



Shift manager Andrew Best (left) invited Slater's Ales to The Poste of Stone for a special celebration evening.

The meet-the-brewer event, in Stone, was part of the annual Stone Food & Drink Festival in the Staffordshire town.

It also marked The Poste of Stone's inclusion in the CAMRA Good Beer Guide 2020.

Duty manager Josh Carter, Vicki Slater, business development manager from Slater's Ales and Peter Darvill, sales team member from the Stafford-based brewery, are all pictured (left to right) behind the bar.

Among the beers being served from the Slater's Ales bar were Premium Best Bitter (4.4% ABV) and New Zealand pale ale Haka (5.2% ABV).

A "big charity food & drink pub quiz", hosted by festival compère and quiz master Collin Taylor, also raised £117 for CLIC Sargent.

INVERURIE.....
ORKNEY BREWS BANISH ANY BLUES IN INVERURIE

Pub manager Louise Eddie is pictured with customers, enjoying a meet-the-brewer evening at her pub in Inverurie.

Richard Collier (second left) travelled from The Orkney Brewery to host the session at The Gordon Highlander and man the taps for the evening.

Very popular ales with the regulars, including (left to right) Bob, Peter, Martin and Ian, The Orkney Brewery's beers available on the evening were Red MacGregor (4.0% ABV), Dark Island (4.6% ABV), Northern Light (4.0% ABV) and Corncrake (4.1% ABV).

Louise said: "We are the biggest town in the area and people came in from the surrounding villages, to enjoy the event."





CITY OF LONDON

BREWERS FROM FOUR NATIONS UNLOCK HORNS AT CROSSE KEYS

The Crosse Keys, our pub in the City of London, was once again the gathering place for our international brewers, ahead of the autumn 2019 real-ale festival.

Our now-traditional international brewers' visits, where we welcome five overseas brewers to Britain to produce their festival beers here in the UK, saw our visitors travel from Australia (two), Guam, Italy and the USA.

Toshi Ishii, from Ishii Brewing Company, is one of our original and most popular visiting international brewers. Originally from Japan and now based in Guam, he returned for his seventh visit to brew Mineqof Juicy Pale Ale (4.5% ABV), at Adhams Brewery in Suffolk.

Ryan Crisp, from AleSmith Brewing Co (California, USA), brewed Nut Brown (5.0% ABV) at Shepherd Neame Brewery, Kent, while Stefano Di Stefano, of Birrifico Argo (Parma, Italy), produced Terzo Tempo (4.4% ABV) with the team at Wadsworth Brewery, Wiltshire.

CAMBRIDGE

REEL ALE A REAL HIT AT REGAL'S BEER FAIR



A four-day 'beer fair' at The Regal showcased a selection of ales from Elgoods's brewery.

The Wisbech-based brewers, Elgood & Sons, also produced a 20th anniversary beer for the occasion, marking two decades since the Cambridge pub first opened in the former Regal Cinema building. David Ormrod, who has managed the pub for the past three years, said: "Regal's Reel Ale (3.8% ABV) is our own ale, a light session beer and now a regular house guest ale."

"It was named 'Reel Ale' as a nod to the pub building's previous use as a cinema."

THE CROSSED SHUTTLE • PUDSEY

QUEEN OF SHUTTLE KITCHEN AND CHIP OFF THE OLD BLOCK

Kitchen shift leader Michaela Cunningham (pictured right) has worked at The Crossed Shuttle since its opening day.

The pub in Pudsey, near Leeds, opened in 2011 and Leeds-born Michaela joined the team as a kitchen associate.

She had previously worked for two years in the pub, then The Black Bull, before it became a Wetherspoon pub. She recalled: "We used to have a little kitchen at the back of the pub, where the glass-washing area is now. Compared with how it used to be, it is a world of difference – and working for Wetherspoon is great."

Michaela's shifts have been reduced recently from full time to three days per week, at her request, owing to health reasons, but that doesn't stop her enthusiasm for her work.

Michaela, 51, said: "I love coming to work – it is something I always look forward to and I truly enjoy what I do. Wetherspoon is a great company to work for, brilliant, I can't fault it on anything."

"We have a great team – and our kitchen manager Cristie is a lovely manager to work with."

Cristie Chappells (pictured) also started working for the company in 2011, as a kitchen associate, at The Curbside Brodick (Leeds), while studying law at university in the city.

She then spent a year The Clothier's Arms (Leeds) from 2013 and was promoted to kitchen shift leader.

In 2014, a kitchen manager position became available and she took up the role at The Sir Norman Rae (Shipley).

After a year at Shipley, Cristie moved to The Bowling Green (Otley), before arriving at The Crossed Shuttle in 2016.

A fully qualified solicitor, Cristie concluded: "I had a good kitchen manager at the start of my career, who pushed me to progress and get me to this stage."

"I enjoy my job, although, at some stage in the future, if the right opportunity comes up, I would like to do something with my law degree."



MEET BENEDICT FOR BREAKFAST

Four varieties of poached-egg-on-muffin dish on offer each morning



Mince's Benedict

FREE REFILLS* ON ANY TEA — OR — **COFFEE** ALL DAY EVERY DAY

Your morning coffee at Wetherspoon is great quality and value for money, as well as so much easier and quicker, with our easy-to-use self-service coffee machines. Free refills* are offered on all of our delicious Lavazza coffee choices, plus Tilly tea.

*Please refer to the menu for full terms and conditions.

Wetherspoon's pubs have an unrivalled reputation for serving a great-quality, exceptional-value cooked breakfast.

However, our morning menu offers more than just traditional breakfast dishes.

Why not see for yourself?

Among the huge choice, ranging from a full cooked breakfast to fresh fruit, our breakfast Benedict range is available as a breakfast deal, with a drink included.

Perfect

Choose from our family of four Benedict dishes and add any coffee or tea (free refills*), bottle of Strathmore spring water or standard juice (398ml), for a perfect start to any day.

Each Benedict option includes two poached eggs, served on a toasted English muffin, with Hollandaise sauce and rocket – with a different choice of main ingredient.

Our eggs Benedict is served with Wiltshire cured ham; the miner's Benedict option comes with black pudding; our eggs royale is served with smoked salmon; our vegetarian option of mushroom Benedict is completed with two flat mushrooms.

Get to know our Benedict dishes next time you are at Wetherspoon for your breakfast.

Vegan

Our vegan customers can enjoy baked beans, as part of our vegan breakfast, thanks to a slight change in the recipe by our friends at Heinz.

Heinz No Added Sugar Beans, served at Wetherspoon, are now suitable for vegans, following the removal of the honey extract in the otherwise unchanged recipe.

The rest of the ingredients remain naturally high in protein and fibre, low in fat and sugar, with 25 per cent less salt than standard Heinz Beans, gluten free, vegetarian and now vegan friendly.

Both our vegan breakfast and freedom breakfast (formerly the gluten-free breakfast, which has no gluten-containing ingredients or dairy) include Heinz No Added Sugar Beans. Vegan breakfast (879 kcal) includes two Quorn vegan sausages, baked beans, two hash browns, mushroom, tomato and a slice of wholewheat toast, with vegan spread.

Freedom

Freedom breakfast (447 kcal) includes two fried eggs, bacon, baked beans, mushroom, tomato

Start your day the Wetherspoon way.



Vegan breakfast



Eggs royale

Our pubs – design feature

By James

FIND MORE PUB HISTORIES AND PHOTOGRAPHS ONLINE
www.jdwetherspoon.com/pub-histories

STUNNING 1929 CINEMA STILL A THRILLER IN CAMBUSLANG

The John Fairweather, named after its architect, was repurposed as a pub in 2013

The John Fairweather opened as a Wetherspoon pub in January 2015, following a £2.1-million development project.

Located in Cambuslang, south of the River Clyde and six miles south-west of Glasgow, the area is dubbed 'the largest village in Scotland'.

The pub was officially opened by 14 secondary school children. John Fairweather – after whom the pub is named and by whom the building was originally designed – namely, John's grandsons, Ian Fairweather, along with other Fairweather family members, Ian said. "The superb barroom reflects the high standard of design – it's a real tribute to my grandfather."

Facade

The Savoy cinema was the work of Fairweather, one of Scotland's foremost cinema designers. Its Classical facade and Corinthian columns, along the sides of the auditorium, are typical of his style.

John Fairweather was born in Glasgow in February 1897. He attended the College of Science and Art's Glasgow in 1915 and was later at Glasgow School of Art and the Glasgow and West of Scotland Technical College.

In 1913, Fairweather joined the practices of George Green in 1922-23. He visited the US to study theatre and cinema design, in which he had specialised since the George Green association. He applied his knowledge to the design of several famous Scottish cinemas – known as Green's top houses.

As well as the Cambuslang Savoy, he also designed the Ritz cinemas in Began upon Hill and Wigan.

Fairweather also designed the Playhouse in nearby Glasgow, two years before the Savoy. It was then the largest cinema in Europe, with seating for more than 4,000 patrons, but was demolished in 1987.

Opulent

However, the grade A listed Edinburgh Playhouse, the largest and most opulent cinema ever built in Scotland and still surviving today in its original form, is probably the best example of Fairweather's superb cinema work.

In Cambuslang, the two-storey building which was demolished to make way for the Savoy is said to be the 'Wald House Inn' (or 'Wald House' as it is listed in the Post Office directories of the period). Giacomo Marino was its landlord from 1875 until his death in 1912 (aged 63).

The John Fairweather is situated at the east end of Main Street. This imposing four-storey premises has been a local landmark since 1929, when it first opened its doors as the Savoy cinema, with bookshops on the first floor.

It later became a bingo hall and was renamed the Vogue, probably in the early 1960s, but had returned to its original name in several years.

Grade C listed since 2008, when Wetherspoon took it over in 2013, it was revealed that the building's monumental facade is largely unaltered, and its interior remains relatively intact.

Craftsmanship

Fairweather's industries were more New Jusselt than Art Deco, and his cinema interiors usually had ornate columns along the side walls. The Cambuslang Savoy was a great example of his intricate art deco craftsmanship.

THE JOHN FAIRWEATHER | CAMBUSLANG



During the Wetherspoon redevelopment project, the original stage area was retained as a feature dining area, with the 1920s decorative ceiling and balcony plasterwork all carefully restored to their former glory.

The interior decoration embodies the theatricality of the original cinema design, using rich woods and gilds, along with the motifs of both Classical and Art Deco features.

The original panelling is echoed on the bar, with the seat bases which reflect the ceiling and the panelling, with its obelisk corners matching the high level original panelling detail on either side of the auditorium.

The building is accessible for all to enjoy, with an entrance ramp and accessible lift, allowing entrance to the original stage area which, itself, also leads through to the garden area.

At the rear of the stage, original vans have been exposed to allow natural light in to the space, enhancing and highlighting all of the intricate detailing.

Chromatic legends keep watch over the stage from the retained seating on the balcony, with the 1940s Wesslar 45mm cinema projector a special feature on display situated on the foyer balcony. A lounge wall, dedicated to John Fairweather, includes photographs and information purely on display, provided by his family.

● 52-58 Main Street, Cambuslang, South Lanarkshire. G72 7EP



FLOORED BY PEEK INTO PAST AT THE IVY WALL

Opening of Spalding pub was delayed for a year, after ancient structures were found



Our online pub histories series continues to prove a hugely popular source of historical information since its launch at the end of 2016.

Initially showcasing just a handful of our pubs in major UK city centres, including Glasgow, Cardiff, Manchester, Liverpool, Leeds and Sheffield, our website history catalogue has now grown to encompass more than 800 of our premises.

Wetherspoon takes immense pride in the restoration and refurbishment of some wonderful and, in several cases, unique buildings to create our pubs – and our pub histories series has unveiled some interesting discoveries.

Artwork

The online historical information, detailing the story of our pubs, includes numerous images of the artwork on display and old photographs, as well as photos of the interior, exterior and features of each building.

In this pub histories spotlight, a now-regular, Wetherspoon News feature, we focus on The Ivy Wall, at Spalding, in Lincolnshire.

The pub's opening, which was in April 2005, had been delayed for more than a year, after ancient building remains were found during the £2-million redevelopment project on the site.

Discovery

Part of the discovery included the remains of an 18th-century pub cellar, believed to have belonged to a pub called The Ivy Wall. An earlier staircase, dating from the 14th/15th century, was also unearthed.

This medieval undercroft and cellar steps can now be seen through a large circular glass floor feature in the pub, providing a real window into the past.

A selection of historical ceramics and artefacts is also displayed in frames, on the walls throughout the pub, including pieces of 18th-century earthenware and glass, sections of a Staffordshire-made lankard, a bone pin and copper alloy thimble, a medieval knife sharpener and 17th-century locally made clay pipes.

Garage

The pub itself is located on New Road, which officially got its name in 1871. For the next 120 years, the premises on the site housed coach builders, motor engineers and a garage.

Until the early 1800s, the River Westlode ran along the course of New Road and Westlode Street.

The site of the premises was on the north bank or Westlode side and the area was a busy trading point, with boats docking in the nearby river.

Its approximate location is marked 'Ivy Wall' on the town map of 1732, an important historical reference in Spalding's local history.

18-19 NEW ROAD, SPALDING, LINCOLNSHIRE, PE11 1DQ

FIND MORE PUB HISTORIES AND PHOTOGRAPHS ONLINE
www.jdwetherspoon.com/pub-histories



NO NEED TO WAIT UNTIL VEGANUARY

Wide range of dairy-free and meat-free meals available all year round

The Weatherspoon menu offers a veritable veg and vegan feast, all year round. However, our selection of winter-warming dishes, suitable for vegetarians and vegans, is a welcome option throughout this winter season.

There are plenty of comforting dishes to choose from, offering enough indulgence to keep any cold snap at bay – and nothing beats a juicy burger, full of taste and texture, on a miserable winter's day.

Burger

Our vegan burger, from Meatless Farm™, is available not only as a simple burger, with chopped Cos lettuce, tomato, red onion and in a vegan sourdough bun, but also as a gourmet option, which includes tomato salsa, rocket, red onion and smashed avocado, in a vegan sourdough burger bun.

Our vegan burger and gourmet burger choices are both made using Meatless Farm™ burgers – perfect for vegetarians, vegans and anyone just wanting to reduce their meat intake. Meatless Farm™ uses a blend of natural ingredients in its burgers, including pea, soy and rice protein, chiroxy root and carrot fibre. Its plant-based protein patties are 100 per cent vegan, high in protein, gluten free and delicious.

For vegetarians, our mac & cheese bites offer a twist on the indulgent classic of macaroni cheese – bites full of macaroni pasta, mixed with an oozing cheesy sauce.

Cheesy

The sauce is made using a blend of mature Cheddar cheese, for a great cheesy flavour, and mozzarella to give a great cheesy texture. This is all coated with crunchy panko breadcrumbs and fried until golden, then served with saba and rocket.

Sweet potato, chickpeas & spinach curry



Following continued customer requests, since it was delisted several years ago, our pasta alfredo dish has made a welcome return to the menu.

As before, we are using the classic tricolour fusilli pasta, pecorino cheese, regato cheese, mascarpone cheese, all in a creamy sauce containing spinach, sun-dried tomato, basil and garlic.

This is a truly indulgent NEW vegetarian option, although there is also an option to add chicken to this dish – for those who want it.

Chilli

Great vegan winter-warmer classics also available include our hugely popular five-bean chilli, made with a mix of butter beans, haricot beans, pinto beans, red kidney beans, cannellini beans, together with tomato, onion red and yellow peppers, quinoa and spices, served with rice and tortilla chips.

Our award-winning sweet potato, chickpeas & spinach curry still ticks all the boxes and certainly hits the spot for vegetarians, vegans and meat-eaters alike.

The recipe draws on influences from the coastal regions of India and fuses the flavours of numerous herbs and spices, including fennel, fenugreek, coriander and turmeric.

This dish of sweet potato, fried and tossed in a rich coconut sauce, with chickpeas and spinach, is served with basmati pilau rice.

Enjoy winter at Weatherspoon – with something on the menu for everyone.

Pasta alfredo



Gourmet vegan burger: Vegan burger



Neil Walker, head of comms & marketing, Society of Independent Brewers

OMNIVOROUS APPROACH TO BEER DOES US ALL A FLAVOUR

The best thing about British beer is being able to drink styles borrowed from across the world, says Neil Walker

Just like our cuisine, modern British beer is a collection of world flavours.

British cuisine is a mixture of inherited and home-grown dishes, much like our modern brewing industry.

We Brits have a history of taking an imported dish and making it our own, with no more famous an example than the chicken tikka masala – an entirely British invention from Glasgow, where a traditionally dry chicken tikka dish was sent back by a customer before being combined, by the chef, with tomato soup and a spice base – or so the story goes.

Vikings

Going back further, we know that English smoked kippers or Scottish Arbroath smokies can be traced to the invading Vikings and Danes, who have a long history of smoking, salting and preserving fish – born out of the necessity of the tough landscape but abundant North Sea waters. It's no accident that our areas which are most famous for smoked fish are located on the northeast of the British Isles, where the coastline faces our Nordic cousins.

When it comes to beer, Britain is one of the great brewing nations of the world, with a history of that stretching back hundreds, if not thousands, of years.

Traditional British styles are now reproduced worldwide; such as porter, the dark forefather of stout which became named as such thanks to the London

market and river porters who drank the beer, or India pale ale (IPA) which, as the name suggests, was a beer made popular during the time of the British Raj.

If you want to drink an example of the style today, try Worthington White Shield or the fantastic Govinda IPAs from Cheshire Brewhouse; these use heritage malts and all-British hops, re-created faithfully with a brewing recipe from 1800s Burton-on-Trent – the spiritual home of IPA.

Of course, traditional British pale ale was a beer style taken by American brewers in the 21st century and made their own, ramping up the hop character and using modern varieties of punchy, piney, citrusy American hops in the beer.

In fact, many now-famous American craft beers are based on classic British beers: Sierra Nevada Pale Ale was originally an attempt to brew an American version of Fuller's ESB, while Coose Island Honker's Ale is based on London Pride.

Inspired

American brewmaster Garrett Oliver, of the now-world-famous Brooklyn Brewery, was inspired when drinking Young's Bitter in London, before training at Samuel Smith's in Yorkshire. As time moved on, inspiration moved both ways across the pond.

With aromatically hopped American beers beginning to gain popularity in Britain, our brewers began producing beers which mirrored those US flavours.

What is the Society of Independent Brewers? This is the trade association for UK craft brewers and acts as the voice of British brewing, campaigning for a better deal for beer and brewers, while representing over 835 brewers across the UK. To find out more about its assured independent British craft brewer initiative, visit www.indiecraftbrewers.co.uk

Delicious

Other brewers take inspiration from Germany, such as Ceipel (north Wales), which specialises in German-style lagers and wheat beers, or Bohem (north London), which creates some of the most authentic and delicious Bohemian-style lagers in the UK – full of grassy Czech hops and an underlying caramel malt base.

Many brewers in the UK are, of course, more omnivorous in their approach, borrowing beer styles from Belgium, America and Germany across their beer range, while championing our home-grown milds, bitters, porters and pale ales.

What's clear is that, no matter where you're drinking in the UK, the best thing about British beer right now is the ability to drink styles borrowed from across the world – often brewed with the same ingredients and techniques, yet produced just down the road and delivered to your glass as fresh as possible.

Now, doesn't that sound like a great time to be a British beer-drinker?



Customers at Wetherspoon pubs across the UK enjoyed a 75-per-cent price reduction on all food and drink (excluding alcoholic drinks in our Scottish pubs) as the pubs participated in national Tax Equality Day, aimed at highlighting the benefit of a VAT reduction in the hospitality industry.

At present, all food and drink in pubs is subject to 20 per cent VAT, compared with supermarkets which benefit from zero-rate VAT on all food.

As a result, supermarkets are able to use that saving to sell alcohol at a discounted rate. Wetherspoons chairman, Tim Martin, said: "Tax Equality Day was a resounding success across our pubs."



TAX EQUALITY DAY – A BEER BRIGADOON

Customers enjoyed a price reduction on their drinks and food – and we were able to get over the important message about tax equality to a massive audience in our pubs.

"Pubs suffer a huge disadvantage, paying about 16 pence in business rates per pint versus about two pence for supermarkets.

"In addition, there is a huge VAT inequality and unfairness. We believe that a reduction in the level of VAT, on a long-term basis, will create a level playing field and generate growth and jobs in the important leisure and hospitality sector and help the high street, of which pubs form an integral part."

UK Hospitality's chief executive, Kate Nicholls, said: "Tax Equality Day is a great way to highlight just how hospitality businesses are disproportionately hit by VAT."

"Pubs pay around one-third of their turnover in tax, which seriously restricts their ability to invest in their venues and staff and increases prices for customers."

"A cut in the rate of VAT for the hospitality sector could help to address this unfairness and allow pubs and bars to invest in their businesses and staff members, while providing even greater choice for customers."



Meet the brewer

Wetherspoon is committed to serving the best range of beers in its pubs, including sourcing from microbreweries throughout the UK and Ireland annually. Here, we feature two brewers whose beers are enjoyed at our pubs.

A FIVE-YEAR-OLD BREWERY WITH 50 YEARS' EXPERIENCE

Wimbledon's ales benefit from master brewer who's been making beer for half a century

Brewery's name: Wimbledon Brewery, Wimbledon, London, SW19



Master brewer Derek Prentice (left) with head brewer Charlie Long

At Wimbledon Brewery, it is all about balance, when creating the perfect brew.

Founder Mark Gordon revealed: "We aim to brew balanced beers, on the right side of interesting."

That target is being achieved with the perfect balance of heritage and tradition, married with modern interpretation and development in 2018, master brewer Derek Prentice celebrated 50 years in the brewing industry. He joined Thuman's at 17, spent about 20 years as brewery manager with Young's, then worked at Fuller's before teaming up with Mark in 2014.

Brewhouse

Derek's lifetime of brewing experience, honoured by SIBA (Society of Independent Brewers), is balanced in the brewhouse by relative newcomer head brewer Charlie Long, who has a master's degree in brewing and distilling from Heriot-Watt University, Edinburgh.

Ale-drinker Mark set up the brewery in 2014, after 23 years' work in the City, to achieve his long-standing ambition to brew internationally renowned, beautifully crafted English beer.

Wimbledon Brewery, a new 30-barrel brewery producing 8,640 pints per brew, stands on the site of Meron Priory – which was brewing throughout the Middle Ages, until its dissolution in 1538.

Inspiration

It takes its name and inspiration from the original Wimbledon Brewery, started by William Cook in 1832. It stood in Wimbledon High Street, where (ironically) the old fire station is today. Following several ownership changes, the brewery was taken over in 1880 by William Quatemaire.

The new brewery owner built a five-storey tower brewery, the highest building in Wimbledon at the time; this was unfortunately destroyed by fire in 1889.

Wimbledon Brewery's logo incorporates the image of the tower, the phoenix and barley and hops, as a reminder of the history and brewing heritage which went before.

Following the discovery of a late 19th-century Wimbledon

Brewery poster advertising 'XXXX Strong Ale', master brewer Derek created a XXXX Vintage Ale (10% ABV).

Barley

With illiteracy common back then, among many beer-drinkers, the 'X' denoted the strength of the beer – the more Xs, the stronger the ale. The 'K' stands for 'keeper', a drink which would mature over time and a style which became known as barley wine. Wetherspoon's customers, especially at our pubs in London and Surrey, often have the chance to enjoy guest ales from the brewery which delivers primarily directly to our pubs in the area.

Further afield, however, Quatemaire English IPA (5.8% ABV) and the brewery's red ale Copper Leaf (4.0% ABV) have both been available nationally at our pubs.

Mark said: "Wetherspoon was one of our first partnerships, set up when we launched five years ago, and we have a good working relationship."

"We are always pleased to have our ales in Wetherspoon's pubs as it gets our name out there."

"The company also always keeps the beers very well, which is a good showcase for our products."

BEER IS HISTORY IN BURTONTON-UPON-TRENT

Heritage Brewing Company re-creates classic ales of the past for a modern audience

Brewery's name: Heritage Brewing Company, The William Worthington Brewery, Burton upon Trent



The Heritage Brewing Company is based at the National Brewery Centre (museum and visitor centre), at the very heart of English brewing country, in one of the world's greatest brewing towns.

Although the 25-barrel brewery was installed just in 2011, replacing the five-barrel 'Museum Brewery', the oldest microbrewery in the country, it is steeped in brewing heritage as its name might suggest.

The brewery re-creates classic beers of the past for a modern audience.

Famous

Originally owned by Bass plc and run by master brewer Steve Wellington, who came out of retirement to revive and save famous Burton brewery beers and recipes, it delivers its ales directly to our pubs within a 30-mile radius.

Steve, who still 'pops in' to the brewery and has a hand in ideas and recipes, is credited for saving Worthington White Shield from extinction and both brewed and bottled the iconic IPA, now under contract for Molson Coors.

As well as Steve's encyclopaedic brewing knowledge, the entire team at Heritage Brewing Company has a wealth of experience to match the history of their products.

Heritage

Martin Hodson (pictured), formerly of Black Hole Brewery, in Burton, who joined the Heritage Brewing team 11 years ago,

said: "We have a core range of heritage beers which we reproduce as near to the original as we possibly can."

"We take guidance from hop and malt specialists, researching the archives of those old brewing recipes – and Steve is still available on speed dial for any questions we might have."

"We also brew a monthly ale – this gives our small team the chance to produce something quirky, different and seasonal, which will hopefully stand alone."

Opportunity

Marin added: "Wetherspoon has been a god-send for many microbreweries, giving them the opportunity to reach a market perhaps not previously attainable."

"Those extra sales are vital for smaller breweries, as competition is unbelievably fierce."

"A consistently good product is also key to any success."

Customers at our pubs in Burton upon Trent, Derby, Hednesford, Nottingham, Rugby, Stoke-on-Trent and Swadlowcote regularly enjoy Heritage Brewing Company's cask ales, with a national listing currently in the planning.

Sales executive Garry Parkes added: "The Wheatshaf (Stoke-on-Trent) regularly orders our Charnington IPA and Masterpiece IPA, while Ollier's Best Bitter, once brewed in Derby, is still very popular in the Wetherspoon pubs in the Derby area."

PAIR MARKS 60 YEARS WITH 60-PUB CRAWL



Regular Wetherspoon customers Eileen and Jack Longson are marking their 60th wedding anniversary with an epic pub crawl. The couple, from Cleckheaton, West Yorkshire, are visiting one Wetherspoon each week for 60 weeks in the run-up to their diamond anniversary in October 2020. And the couple will always have a reminder of their visits – as they are taking selfies at each of the pubs.

Eileen, 79, and Jack, 82, started their tour at their local, The Obedian Brooke (Cleckheaton), followed by visits to The Three Tuns (Thirsk) and The Winter Gardens (Harrogate).

Their daughter, Anita Beaumont, said: "My parents have been going to Wetherspoon pubs for many years."

"They are lively souls and travel by train to each pub.

"They go at different times of the day and always enjoy something to drink and eat.

"Their selfie idea is a great one and will be a wonderful memento of their visits, once they are completed, to coincide with their diamond anniversary."

The Obedian Brooke's manager, Mike McDonald, added: "All of the staff know Eileen and Jack very well.

"They are a lovely couple who are popular with the staff and other customers here.

"We look forward to seeing all of their selfies and hearing about their Wetherspoon pub tour."

THE HAIN LINE WELCOMES STAR MOLLY BACK TO WHERE IT BEGAN



Molly Hocking (pictured) and her family are regular customers at The Hair Line.

A local resident in St Ives, Cornwall, Molly is also the singer and actor who won the television singing competition The Voice 2019. At just 18, and one of the youngest winners of the competition, Molly performed 'I'll Never Love Again' from A Star is Born, as well as Lewis Capaldi's 'Someone You Loved' and Simply Red's 'Stars', in a duet with judge and singer Ollie Murs.

Ben Crosswaite, who took over in August as pub manager at The Hair Line, said: "Molly attended the local Kids R Us theatre company and is well known in the town."

"The team members at The Hair Line all backed her in The Voice 2019 and are very proud of her achievements so far. We all wish Molly every success for the future."

Molly said: "Singing and acting form my passion – and I would like to have a career in both."

COUPLES AGREE: YOU CAN'T BEAT 40



Wetherspoon are not the only ones marking a 40th anniversary this year (2019).

Paul and Elizabeth Gray (pictured) celebrated their ruby wedding anniversary, in July, and returned to the same hotel where they spent their wedding night.

The Portland Hotel (Chesterfield) was the venue for the 2019 family celebrations, organised by Paul and a surprise for Elizabeth.

The couple now lives in Oxfordshire.

Paul said: "We were married in nearby Calow, on 14 July 1979, and spent our first night together in the Portland Hotel.

"I thought it would be a lovely surprise to book a room there for our 40th anniversary and celebrate with a family afternoon party.

"With Wetherspoon's 40th-year celebration too, it is lovely to have that connection of a joint anniversary."

Originally established in 1899, The Portland Hotel was opened as a Wetherspoon pub and 22-bedroom hotel in June 2001.

Meanwhile, Ian and Gillian Horsley from Cleethorpes, in northeast Lincolnshire, also celebrated their 40th anniversary of marriage on 17 September.

The couple started the year off by staying at their 40th Wetherspoon hotel, The Bull and Stirrup Hotel (Chester), as well as clocking up their 400th Wetherspoon pub, in June, at The Good Yarn (Uxbridge).

In September, they spent a "second honeymoon" at The John Francis Basset (Camborne), and said: "We are discovering parts of the country we perhaps would never have visited, had it not been for your well-placed hotels.

"They suit us very well, for the range of food and drinks offered, as well as the relaxed atmosphere. The rooms are spacious and very well appointed and always promise a good night's sleep.

"Well done and congratulations Wetherspoon, on the 40th anniversary and for being a large part of our life too."

SEA OF POPPIES TURNS LION REDDER



Shift leaders Amy Leader (left) and Tracy Williams decorated their pub beautifully, once again, in a sea of poppies to mark Remembrance Day 2019.

The pair, working at The Red Lion (Theford), produced their annual commemoration display with hundreds of paper poppies, silhouette figures of soldiers and actual military uniforms on display.

Some of the paper flowers on display, decorating the fireplace in the pub, included poppies coloured in by local children.

The annual Remembrance Day parade, in the Norfolk town, is held opposite the pub at the war memorial in Market Place.

● See page 102 for our full Poppy Day round-up

Wetherspoon News aims to present both sides of the argument in respect of the EU. In the following pages, we present articles which support Brexit and which support Remain. Democracy is built on a foundation of ideas and debate.

KEN COUTTS, GRAHAM GUDGIN AND JORDAN BUCHANAN

Academic staff from University of Cambridge and Ulster University

Tim says: "Economists have a terrible record in relation to the EU – and this has been true for decades. Here, we present an 'abstract' (or summary) of a 58-page investigation by three economists, 'most of whom', they say, voted Remain. This paper is a rare case of introspection in an area in which most participants wrongly believe that they can see into the future."

HOW THE ECONOMICS PROFESSION GOT IT WRONG ON BREXIT

A wide range of reports from official bodies and academics have estimated the impact of Brexit. These influenced the outcome of the Brexit referendum and remain influential in informing views on the potential long-term consequences of a range of Brexit trade arrangements. This paper builds on a previous CBR working paper in examining the most influential of these reports, from HM Treasury, and the OECD. In this paper the work of the LSE's Centre for Economic Performance is also included. Each of these reports base their analyses either on gravity models or a computable general equilibrium model. The addition in this paper a review of the link between trade and productivity, which plays an important role in these reports. We also examine three reports which take a direct approach to measuring the impact by assessing the likely prices increases across a large range of commodities due to the imposition of tariff

and non-tariff barriers, and using elasticities to estimate the potential changes in the volume of trade. We find important flaws in both the application of gravity model results to a Brexit context, and in the knock-on impacts from trade to productivity. The flaws always have the result of exaggerating the negative impact of Brexit. The direct approaches involve partial rather than full equilibrium models but provide an important check on results from more complex models. However, the choice of elasticities can result in widely different results from ostensibly similar approaches. The paper starts by looking at the view, supported in the academic literature and widely repeated in the financial media, that accession to the EEC in 1973 improved the economic growth performance of the UK. The evidence suggests that this view is incorrect. Our conclusion is that most estimates of the impact of Brexit in the UK,

both short-term and long-term, have exaggerated the degree of potential damage to the UK economy. We stress at this point that this is not a politically-driven exercise. Most of the four-person team behind the research for this and our other papers voted 'Remain' in the 2016 referendum and would do so again if given the chance. Our purpose is rather to establish a sound basis for the ongoing debate on the likely potential economic impact of Brexit, and more generally to question the quality of economic analysis in dealing with major, macro-economic policy issue like Brexit.

By **Ken Coutts, Graham Gudgin and Jordan Buchanan**
WP 493 / January 2018

Tim says: "For those interested in economic forecasts and the City generally, it's worth looking back to this 2016 article, from the ultra pro-Remain Guardian, commenting on a survey by the ultra pro-Remain City consultants Deloitte. Both organisations got almost 100% of everything wrong in their forecasts about the consequences of voting leave in 2016. As for the 75% of finance directors, don't get me started..."

UK FINANCE CHIEFS DELAY HIRING AND INVESTMENT AS BREXIT TOPS RISK LIST

Survey of CFOs shows 75% support staying in EU but many are postponing key financial decisions as jitters spread through British economy

Support for staying in the EU has risen among the finance bosses of big British firms, but they are also increasingly jittery as June's referendum approaches.

With opinion polls tight, a survey of chief financial officers (CFOs) indicates they are holding off hiring new staff and reluctant to spend on new equipment before the public vote. Risk appetite has fallen to a three-year low, according to the poll of 120 CFOs of FTSE350 and other large private companies. The survey by consultancy Deloitte put the referendum at the top of CFOs' risk lists, eclipsing longstanding concerns about turmoil in emerging markets and growth in the eurozone.

"A fog of uncertainty has descended on the corporate sector. Perceptions of financial and economic uncertainty are back to levels last seen in early 2013, as the euro crisis abated", said Deloitte chief economist, Ian Stewart.

The quarterly poll found support for staying in the EU had risen to 75% of CFOs, up from 62% in the final quarter of 2015. But Deloitte noted that in that earlier poll, 28% of CFOs said their position would depend on the outcome of David Cameron's negotiation of UK membership. That response was not an option in this quarter's survey.

In the latest survey, conducted after the prime minister announced his EU deal and the 23 June referendum date, 8% of CFOs said UK business would benefit from leaving the EU and 17% were uncertain of their position or preferred not to say.

Stewart said the rise in support for staying in the EU and the increase in risk aversion among its clients.

"Since the announcement of the date of the referendum, demand from clients to understand the risks has gone up.

Stewart said that could reflect the high level of uncertainty over what trade, migration and other deals would be put in place in the event of a vote to leave.

"Given the wide range of alternatives to EU membership there will be some corporate who say this side of the referendum there is little we can do", he said.

The report will add fuel to the debate among high-profile business figures over the benefits of staying in or leaving the EU. Last month, a group of 250 business leaders, including the former boss of HSBC, added their voice to the Brexit campaign, saying EU membership harms the UK's economic prospects.

That followed a letter in February in support of the UK remaining in the EU signed by the bosses of some of Britain's biggest companies, including easyJet, BAE Systems and Shell.

The Bank of England has also waded into the EU referendum debate, warning last week that a vote to leave could cause a run on sterling, a credit crunch and higher interest rates for mortgage holders and businesses. The Bank's financial policy committee judged that the closely fought campaign posed the "most significant near-term" domestic risk to financial stability.

"We are already seeing the unsettling effect of the referendum on business sentiment," said David Sproul, senior partner and chief executive of Deloitte.

"While voices on both sides of the debate argue about the potential economic impact of a 'leave' vote, the referendum appears to already be contributing to a slowdown," CFOs ranked the EU referendum as the biggest risk their businesses face. On a scale of 0 to 100 (where 100 is the greatest risk) CFOs gave the vote a rating of 54, up from 50 three months earlier. That was ahead of economic weakness in the euro area at 48, weak demand in the UK at 46 and the prospect of higher interest rates in the UK at 44.

Despite those worries, only 26% of CFOs said their company had made, or was in the process of making, contingency plans for a possible British exit from the EU. More than half, 53%, said they had made no such plans.

By **Katie Allen**
The Guardian / 4 April 2016

Tim says: "As I've said on pages 4-5, Oxford and Cambridge Universities and their graduates have been at the heart of the EU project which has dangerously and surreptitiously transferred power from voters to unelected bureaucrats in Brussels. Bravo, Sir Noel Malcolm and other non-conformists who question Oxbridge's 'groupthink'."

UNIVERSITIES CONDEMNED FOR 'STIFLING' PRO-BREXIT FREE SPEECH - FURIOUS ACADEMIC HITS OUT

UNIVERSITIES are stifling pro-Brexit free speech, an academic has sensationally claimed, after an eye-watering 24 institutions refused to publish his research on the positives of the UK's departure from the EU.

Brexit expert Noel Malcolm penned a research piece for the Russell Group, who describes itself as "a self-selected association of twenty-four public research universities" through sheer frustration at the University of Cambridge having dished out false information to students on the matter of Brexit.

Mr Malcolm learned the institution issued a public letter about the dangers of a no deal Brexit in January that claimed it would take "decades" for universities to recover from leaving the EU without an agreement and also told foreign students they were "facing significant uncertainty about their futures". Mr Malcolm said the "dishonest" letter made no mention of the Government's plan to rejoin the European research funding system as an associated country after Brexit, and that EU students' continued status had already been granted.

The academic said that when he fact-checked such information and attempted to correct the university via a research piece, they refused to publish it - having first claimed he had no link to the university as one reason why, despite him being a fellow there.

They then said they do not publish "opinion" pieces on their site before shunning his work as nothing more than "fact based analysis". The university then refused to "balance" its stance on Brexit in what Mr Malcolm called a "cut" reply to him directly.

It read: "On a broader level, there does not appear to be an argument for Cambridge to balance a position it has taken, in that we do not appear to be a signatory to the 'much-publicised' letter sent to MPs by representatives of British universities, including our own' as you state. "We are not

included on the list of signatories, if you have additional information that can clarify this point, I would be very grateful if you could share it."

Mr Malcolm said in an open letter on magazine Standpoint: "When I read this, I was not sure whether the slightly lip-curling tone of that final sentence was deliberate or not.

"But I felt quite sure that the second and third reasons given here were bogus. So I wrote to her myself to say so, very politely. "I pointed out that my article was indeed 'fact based', and that far from excluding opinion pieces from the Brexit section of their website, they posted articles there which they themselves labelled as 'Opinion'."

Mr Malcolm said he quoted "an extraordinarily shallow piece urging Remainists not to accept the result of the referendum". The piece in question read: "To suggest that the UK is uniting around Brexit, then, is a danger to democracy itself. That danger comes from pressure on the losers to actually change their minds."

Mr Malcolm said he got no response back from the university. He said after five weeks he raised his questions again and received an anonymous message from somebody "ignoring my questions and just woefully repeating the very things I was questioning".

The reply said: "We only publish articles authored by current Cambridge researchers". He then said he tried the Russell Group themselves to seek clarification on why his research correcting the university was being rejected.

"They did not respond, Mr Malcolm said. **By Carly Read**
Daily Express / 28 October 2019

Tim says: "Looking back at predictions made by economists before the referendum, it's incredible how wrong they turned out to be. No economist has talked more nonsense about the consequences of voting Leave than Paul Johnson of the supposedly 'respected' Institute for Fiscal Studies, yet he is frequently quoted by pro-Remain writers as an authority on the topic.

Just to sum up, Paul - the economy has created about one million jobs since the referendum, government revenue from taxes is at a record high, household incomes are at a record and the budget deficit appears under control. It's time for mea culpa, Paul. You talked utter cobbler's at the time, as did your pals, so it's now time to own up."

WE ECONOMISTS MUST FACE THE PLAIN TRUTH THAT THE REFERENDUM SHOWED OUR FAILINGS

A bit of introspection seems to be called for in these torrid days. People will be looking at what they did and why in the referendum, why we had it in the first place, why so many of the disadvantaged and disaffected voted as they did, why there seems to be no plan to deal with the result.

This bit of introspection comes from an economist about economists I take as given and who economists were collectively right about the economic consequences of leaving the EU. Sadly, as events are already proving, those consequences will be bad, possibly very bad.

It would be tempting to think that because we have predicted the slowdown to come, the profession will have retreated its failure to forecast the financial crisis. We could look at the superb work of John Van Reenen and colleagues at the London School of Economics (LSE), of Nick Crafts at the University of Warwick and of the National Institute of Social and Economic Research (NIESR). They set out, compellingly, exactly why EU membership is vital for trade and investment, and why Brexit would damage growth, pensions and jobs. The forecasts were there. They were reported. People weighed them up against the other issues at stake in the referendum and came to an informed judgment. The UK economists profession had a good referendum.

To reach that conclusion would be the gravest of errors. Of course, other things mattered, and mattered enormously but it is clear that economists' warnings were not understood or believed by many. So we economists need to be asking ourselves why that was the case, why our near-unanimity did not cut through. In short, we need to understand the abject failure of our profession to persuade the public about the consequences of a Leave vote. One barrier, for sure, was the way the referendum debate was reported. We were few more people of the basics?

The second failing is the lack of leadership. It is all very well for individuals and institutes to write reports. There are lots of us, and it is not surprising if the wider public has no idea which ones are trustworthy and which ones not. It was a proud moment, I confess, when David Aaronovitch last week in this newspaper mentioned the IFS in the same breath as the president of the United States, the governor of the Bank of England, and the Archbishop of Canterbury. But, in truth, we are a small group working on a shoestring representing nobody. Collectively, we economists need to find some way of getting our messages across that goes beyond reliance on individual institutions.

The third failing is our collective lack of speed, agility and focus on issues of overwhelming importance. A few - and again Professor Van Reenen is a stand out example - did all they could. But most carried on regardless.

Finally, perhaps, there is the language we use. Who cares about "the economy", "growth", "trade", if we can't translate them directly into "incomes", "jobs", "living standards". We must start speaking more plainly. And we must also link these things to real people, to the poor, to those in the middle, to parents, to families, to workers and to pensioners.

The referendum has happened and the political landscape has already changed beyond recognition. But the economics have not changed. It should already be plain that the short-term uncertainty is seriously damaging. For the longer term it remains the case that loss of full access to the single market would be economically devastating. We need to keep saying that to the politicians renegotiating our relationship with the EU, and to the public on whose behalf they will be negotiating. And we must say it clearly enough that they, and the public, cannot fail to hear it.

By Paul Johnson
The Times / 28 June 2016

LORD PATTEN URGES THE UK TO JOIN THE EURO IN 2000

Tim says: "The article and report below involve the current Chancellor of Oxford University, the Principal of Hertford College, Oxford, and others urging the UK to join the euro earlier this century. Epic misjudgement, surely..."

PATTEN BEATS DRUM FOR EURO

Britain will come under "very great" pressure to bring its economic and tax policies into line with members of the European single currency, Chris Patten, the European commissioner for external relations, predicted last night. In a speech about democracy in Europe, the former Conservative party chairman and Hong Kong governor painted a stark picture of the dangers of marginalisation if Tony Blair does not take Britain into euroland.

Speaking in Oxford, Mr Patten gave one of his strongest arguments yet about the logic of scrapping the pound in order to enhance, not destroy, British sovereignty. In January 2002 euro notes and coins will replace national currencies in 12 of the 15 EU member states, with Britain, Sweden and Denmark all now likely to stay out for the foreseeable future.

"Britain is no longer part of the inner circle of economic policy-making in the EU - the so-called eurogroup," Mr Patten said. "British diplomats hover about outside the eurogroup and pick up what scraps they can about plans for economic and monetary policy but they have no say."

Mr Patten pointed to growing pressure for closer economic coordination in the EU, a key reason for Britain's attempt to prevent the emergence of arrangements for a "two-speed Europe" in the Treaty of Nice in December.

to boast that they knew "a great deal". The reason for such ignorance is buried in the same survey which reveals that the British public believes that much of its own press does not give the reader the full and fair story.

Only 2% said UK media coverage of the EU is "very fair", while 27% judged EU reporting as "not very fair" or "not at all fair". Britons rate their press as less objective than 12 of the EU's 15 member states.

Some of the report's findings - that public support for Britain's membership of the EU has plunged to its lowest level in 20 years - seeped out in July, but it was only yesterday that the full Eurobarometer report was released. Officials questioned 16,000 Europeans in April and May.

Neil Kinnock, the EC's vice-president, said yesterday: "This survey again underlines the lack of knowledge of the British public about Europe and their desire to know more."

"The most important source of information are newspapers and if several of them go on feeding people with myths it's not difficult to understand the knowledge deficit."

By Ian Black and Andrew Osborn
The Guardian / 27 October 2000

Tim says: "This is one of many reports and articles (this report alone produced hundreds of press comments) which advocated the UK joining the euro 15-20 years ago. Four of the five highly qualified 'economists'. However, as history shows, they were talking through their hat."

WHY BRITAIN SHOULD JOIN THE EURO

Summary

So we can summarise the arguments for joining quite simply.

- Belonging to a large single market will raise living standards, through more intense competition and large economies of scale. It will make possible the improvement in public services we all want.
- Europe is by far our largest market - taking half our trade, compared to only 16% with the US.
- Achieving a single market requires much more than the abolition of trade barriers.

It requires a single currency, which increases trade and reduces investment risk by increasing price transparency and eliminating exchange rate fluctuations.

Now that the single currency exists among the 12 euro-countries, Britain is in a new, more exposed, position. Manufacturing activity is beginning to shift to the area of currency stability, and there is some danger that the City's predominance in wholesale financial services could be threatened if Britain was outside the euro in the long-term.

By Richard Layard, Willem Buiter, Christopher Hühne, and Adair Turner
The Independent / 15 October 2002

HOW THERESA MAY'S OXBRIDGE CREW BALLESED UP NEGOTIATIONS WITH THE EU

This first appeared in Weatherspoon News autumn 2018 edition.

Theresa May recently gave notice that 10 Downing Street was taking over direct responsibility for Brexit negotiations, relegating the minister nominally in charge, Dominic Raab, to an administrative role. Here (below top) are the five Oxbridge Remainers who visited President Macron of France, in August, to beg him to consider the wretched Chequers proposal. Their path had previously been paved in an earlier visit (below bottom) by Baron Adonis, Nick Clegg and Ken Clarke, all fanatical Remainers, to the EU's chief negotiator, Michel Barnier. Is this just a cosy club of the elite - or can anyone join?



Theresa May
Former Prime Minister



Philip May
Husband of former Prime Minister



Edward Llewellyn
UK ambassador to France, former adviser to David Cameron, now Lord Llewellyn of Steep



Gavin Barwell
10 Downing Street's former Chief of Staff



Oly Robbins
Former Prime Minister's personal Brexit adviser



Baron Adonis
Former Oxford don, FT journalist and politician



Nick Clegg
Former Deputy Prime Minister



Ken Clarke
Former MP and Chancellor

CHERRY TREE'S FIRST BOSS BACK IN CHARGE AFTER BRANCHING OUT



Pub manager Amanda McKenzie is pictured (second right) with (left to right) bar associate Sean Reid, team leader Amanda Naylor and kitchen associate Courtney Doneghue.

Amanda was celebrating her return to The Cherry Tree (Huddersfield), for her second stint as pub manager, 18 years to the day from when she first opened the pub in October 2001.

She said: "It hasn't actually changed that much, with many of the regular customers still here. It is a real community pub, with the focus on real ale and charity fundraising."

Newcastle-born Amanda, who has lived in Huddersfield for 18 years, started out with Wetherspoon in 1996 with her husband Simon (no longer with the company).

They trained at The Man in the Moon (now closed), our pub in Stanmore, north London, moving to The White Lion of Mortimer (also closed), Stroud Green, before spells in Castletford and Shipley, before The Cherry Tree opening.

Amanda said: "I then left the company for four or so years, to focus on my family,

before returning to The Cherry Tree, as kitchen manager.

"I returned to a front-of-house role at The Wallace Hartley (Cone) and was pub manager at several pubs in the area, before coming back to The Cherry Tree now as joint manager, with Cat Ball.

"It is great to be back."

Her son Callum, now 21, is a part-time kitchen associate and daughter Amy (19) a team leader, both at The Lord Wilson, also in Huddersfield.

GOGGLEBOX PAIR GLIDES SERENELY INTO THE SWAN



Two television celebrity guests were happy to pose for a photo at The Swan Hotel (Leighton Buzzard), after an overnight stay. Sandy Channer (second left) and Sandra Martin (far right), from Channel 4's Gogglebox, are pictured with bar associate Donna Reeve (left) and shirt leader Sian James-Boyd.

Sandy and Sandra were in the local area for the Leighton Retroplay movie, gaming and comic festival, as well as a charity event for Keech Hospice in Luton.

OUR HALLOWEEN HEROES SCARE TO SHOW THEY CARE



More than 70 youngsters enjoyed a Halloween Spooktacular at The Hedgeford Lodge (Hednesford). Fabulous fancy-dress contestants are pictured at the event, organised by kitchen manager Claire Reece, which raised £130 in donations for CLIC Sargent.

Claire baked cakes for a cake-decorating session, while kitchen associate Carla Jeyes provided face-painting and the kids each carved a pumpkin for a Halloween Jack O' Lantern.

Pub manager Kat Prince said: "The kids all looked amazing in their costumes - and the event was so popular that we ran out of everything."

TOP OF THE MORNING - BREAKFAST WINS HIGH MARKS IN HIGH CROSS

With a perfect five out of five, The High Cross (Leicester) came out top in a report on the best pub to enjoy breakfast for under £4.

The taste test was undertaken by Leicester Mercury reporter Becky Jones and published in the city's daily newspaper.

She visited four pubs in the city centre, trying the full English at each of them - and The High Cross was the only pub to reach the maximum score.

Becky stated: "I headed to The High Cross for breakfast, which it served until noon.

"The selection included the traditional breakfast, which costs £3.60 and comprises a fried egg, bacon rasher, sausage, baked beans, two hash browns, tomato and slice of toast.

"I received friendly and efficient service, when ordering at the bar - and my breakfast arrived about five minutes later. It looked bigger than I expected it would be, given the price.

"The chunky hash browns tasted good, as did the sausage and bacon.

"The tomato was nice and firm, the beans decent, and the toast was made from nice bloomer bread.

"The fried egg was spot on, with a lovely runny yolk.

"For £3.60, this was a good breakfast. So, for a bargain breakfast in Leicester, we reckon that you should head to Wetherspoon."

Pub manager Robert Pole said: "Our breakfasts are very popular - and we work hard to offer excellent service and great value.

"It is nice to be recognised for our efforts."

Bar associate Shannon Taylor is pictured with a breakfast.

BELWETHER GET-TOGETHER FOR FAN STAN AND HIS CLAN



The Bellwether (Wednesbury) provided the perfect venue for a very special 60th surprise birthday family celebration.

Stan Davies (pictured front right, with his wife Diane and family members) is a regular customer at the West Midlands pub, just a 10-minute walk from home, visiting every Monday evening with friends for a couple of pints of his favourite Abbot Ale.

Stan's grandson, Jack Wilson (pictured centre), said: "Grandad is Wetherspoon's number-one fan and has visited more than 300 pubs so far.

"Anywhere he goes on holiday with my nan, Diane, visiting Wetherspoon pubs is his priority and he will organise all the bus routes in order to tick another one off his list.

"They have recently returned from a trip to Ramsgate, where he was very impressed by Royal Victoria Pavilion. He also likes The Ice Wharf (Camden), particularly the modern interior, as well as The Royal Entfield (Redditch).

Jack added: "A family group of around 10 of us also embark on an annual Wetherspoon tour", which began with eight London pubs in 2018, then seven in Manchester (2019) and Cardiff will be next in August 2020, with Bristol earmarked for 2021."

Stan concluded: "It was a lovely surprise, everyone being there, it made my special birthday even more special."



Team leader George Stratton at The Port Jackson (Bishop's Stortford)

WE'RE IN WITH THE GIN CROWD

Gin-lovers had the opportunity to enjoy a selection of gins from the UK and overseas, during a 17-day festival at our pubs.

The event, during the second half of August, saw our pubs across the UK and the Republic of Ireland serving gins from Sweden, USA and Moldova, as well as those produced in England, Scotland and Northern Ireland.

Among the festival choices were flavoured gins, classic gins and liqueurs, as well as a distill non-alcoholic. The flavours included pineapple & mango, cucumber, peach & hibiscus, rhubarb & rosehip and lemon & jasmine.

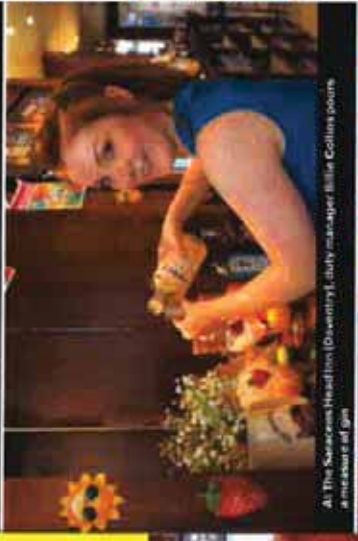
The UK gins were The Lakes Rhubarb & Rosehip Gin Liqueur, Jawbox Pineapple & Ginger Gin Liqueur, Zymurgorium PiaGingo Pink Gin and Sipsmith Gin Strawberries and Cream.



Shift leader Kamilla Pica, team leader, Jill Wilde and bar associates Emily Barlow and Stephanie at The Moon Under Water (Hemel Hempstead)



Duty Manager Rhys Oatesch with customer Justina Smith at The Mount Stuart (Cardiff)



At The Spa Rooms Headlin (Dawentry), duty manager Billie Collins pours a measure of gin



Team leader Matt Davies serves customer Sarah Rowe at The Fair D'Alair (Birmingham)



Pub manager Stephen Reynolds and bar associate Katie Whitefield at The Crossed Peets (Birmingham)



Shift leader Emma Telfer with the range of festival gins at The Lister Arms (Mkley)



Team leader Kayleb Briggs (center) serves customers John Grossey and Hannah Orr at The Tuesday Bell (Lisburn)



Customer Daniel Mills (center) toasting the festival on Gin Palace Street at The Half Moon (Mile End)



At The Central Hotel (Belfast), Customer Julie Williams is served at the bar by shift leader Louise Moore



Customers Will and Gail Tombling at The Irish Rose Hotel (Galsborough)



Regular Peter Nelson is served by pub manager Fran Bacon (left) and duty manager Matt Cassidy at The Wild Rose (Bicester)

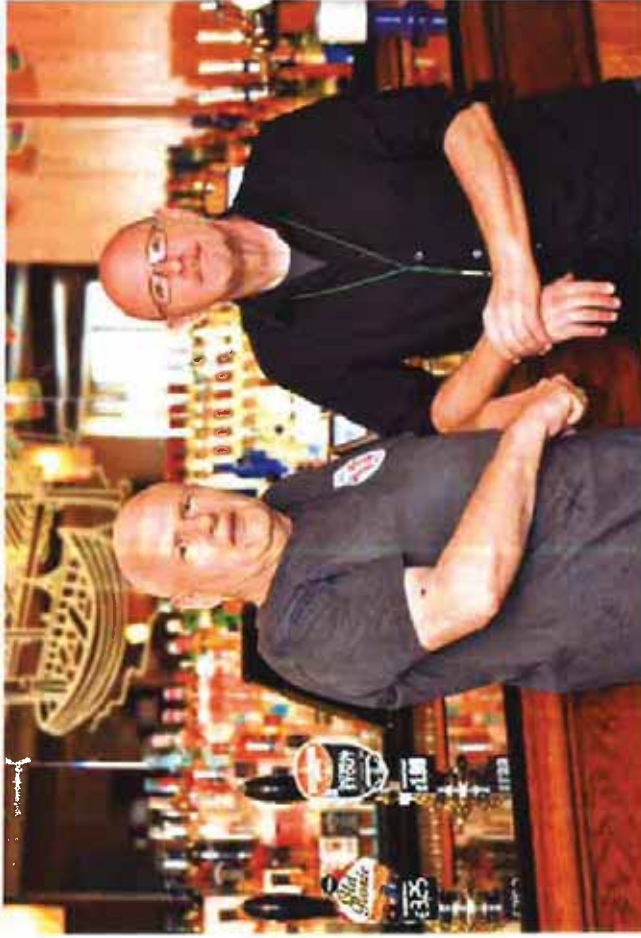


Team leader Jack Crafton at The Great Wood (Blanchardstown)

OUR PEOPLE

THE FERRY BOAT • RUNCORN

GIVE UP WORK? NO WAY – YOU WON'T SWAY THESE FERRY MEN



With working life becoming extended, as public health improves and life expectancy continues to rise, older workers are becoming valued members of the workforce in many sectors of employment, including hospitality.

Wetherspoon has always been an equal opportunities employer and has always been keen for the workforce to reflect our wide customer base.

Our company has always championed a more diverse age range of employees who are, in turn, able to interact with our customers of all ages.

Many of our older customers sometimes feel more comfortable talking to a staff member nearer to their own age, so we actively recruit more mature employees at many of our pubs.

At The Ferry Boat (Runcorn), pub manager Christian Greenlee has several valued members of his team who are among the over-50s, including floor associate Mike Sefton (left) and bar associate Nigel Clarke.

Mike is retired and works two part-time shifts per week, on Friday and Saturday nights, from 9pm. He helps to clear glasses and keeps the customer area clean and tidy.

Nigel joined the team at The Ferry Boat in April 2019, with previous experience in retail, retail security and customer services.

Nigel revealed: "In my experience, it wasn't my age but my gender which was the stumbling block. Many pubs want female bar staff, not male."

He continued: "I had just finished an engineering job and was fed up with it, I was looking for something new and wanted to work with people."

"The Ferry Boat is within walking distance of my home and was advertising for staff, so I decided to apply."

"I am a people person, having previously worked in customer service roles, and feel that I am good at that. I have always wanted to learn how to pour a pint too!"

"I like meeting and interacting with the different people, locals and visitors, and we have a good team at the pub."

Christian said: "I have several team members in their 40s, 50s and older, who are all very dependable, reliable and really hard-working people."

"They have definitely had a positive impact on the team and are great role models for the younger employees."

"Many of our older regulars know them, some even went to school with them, and they are delighted to have them working at the pub. They have gained respect from the customers, who love to see them here."

THE SWAN • WEYMOUTH

EVERY PUB NEEDS A NIGEL, BUT SWAN IS HANGING ON TO THEIRS



They say that no one is indispensable, but shift leader Nigel Broughton comes fairly close.

His pub manager at The Swan (Weymouth), Kim Newstead, admits: "I couldn't cope without him. He is absolutely marvellous, so reliable and never lets me down."

"Every pub needs a Nigel."

In July 2019, The Swan marked its 20-year anniversary... and Nigel is the only member of the opening team still on the staff.

Kim's longest-serving member.

What is even more remarkable is that Nigel had already completed a 22-year career, before joining Wetherspoon.

A City & Guilds-trained steward, he grew up in Doncaster and joined the army in 1977, at the age of 20.

After completing his basic training in York, Nigel was posted to Minden, in Germany, where he met his wife-to-be Sue.

They returned to the UK in 1980, with a posting for Nigel at Catterick, military dress.

He recalled: "We were married in August 1981 – and I wore full army, I joined the Royal Air Force."

A further nine years' service with the RAF, saw Nigel based in Wiltshire, Buckinghamshire and Somerset, as well as a six-month stint in the Falklands.

He reported: "They gave me a great swan song to finish my time in the RAF, I was part of just the ground crew, they certainly made you feel like a member of the team."

That team camaraderie continues for Nigel in his current full-time role, he laughed: "The pub is much like an officers' mess really."

"We have a good working atmosphere, great banter with the staff members and a laugh and joke with customers."

After 20 years at The Swan, Nigel is obviously well known in the local community.

He is also a familiar face at the local St George's Day parades as a scout and cub leader.

Nigel, father of three children, Marcus, Kimberley and Kai, concluded: "It keeps me young and, if I had the chance, I would do it all over again."

"I'm the last original team member here at the pub, with Kim being the next longest-serving employee, with 19 years, and she says that I am not allowed to retire until she leaves."

A FIRST-CLASS BERTH FOR ALL AT OUR STATION PUBS

Our innovative railway pubs have equipped 19th-century terminuses with welcoming watering holes which their creators could never have imagined

Wetherspoon's pubs are situated in numerous towns and cities, many in high-street locations, serving communities across the UK and Ireland.

If you are out and about, don't forget that our pubs can also be found at several travel hubs, including major UK airports. Here, we feature those pubs located at railway stations, where you can find a warm Wetherspoon welcome while on your travels

LIVERPOOL STREET

STREET-LEVEL CONCOURSE, LIVERPOOL STREET STATION, LONDON, EC2M 7PY

Opened in November 1991, Hamilton Hall was Wetherspoon's first pub to be opened at a railway station. It is named after Lord Claud Hamilton, chairman of the Great Eastern Railway Company (1853-1923) which originally built Liverpool Street station.

The pub is housed in the former high-ceilinged ballroom and still retains today many of its original decorative features. The highly embellished ballroom's interior design was copied in 1901, directly from the Palais Soubise of Paris.

Golden chandeliers, inspired by the building's original design, and Rococo flourishes adorn the vast space. Decorated in gold, white and pale blue, it is full of mirrors and marble, paintings and plasterwork figures.



ST PANCRAS

UNIT 23, ST PANCRAS INTERNATIONAL STATION, PANCRAS ROAD, LONDON, N1C 4QP

Wetherspoon's most recent pub to open at a railway station, launching in October 2016, at a cost of £2 million, is at London's iconic St Pancras International.

The pub is set on the ground floor, with one large bar, within the main station concourse. It has a feature bar display over the bar and customer area which boasts extensive dining and high-top table space inside, as well as an outdoor terrace on Pancras Road.

The pub's name refers to the station's original design, its links with the breweries of the Midlands and the original role of the station's undercroft for the storage of beer barrels in the late 19th century.

Designed by William Barlow and originally opened in 1868, St Pancras became renowned as an engineering marvel – it was the largest space in the world enclosed by a single roof and provided the grandest entrance into London.

When the station was built, Barlow decided that trains would enter the railway station on a raised deck, more than five metres higher than the adjoining roads.

The deck, to overcome the natural slope of the land and numerous other constraints, was supported by 688 cast-iron columns – and the elevated platforms created a huge space below, then used to store thousands of barrels of beer.



VICTORIA STATION

UNIT 5 (1ST FLOOR ABOVE WHSMITH), VICTORIA STATION CONCOURSE, LONDON, SW1V 1JT

When Wetherspoon's chairman, Tim Martin, opened his first pub in north London, in 1979, he named it Mr Wetherspoon – his teacher at primary school in New Zealand. The reasoning behind the name is that Mr Wetherspoon was too nice to be running Tim's particular class and couldn't control it; Tim thought to himself that, likewise, he couldn't control his first pub, so considered the name to be appropriate.

This pub was opened in December 1992 at London Victoria station, known as Victoria, named after Victoria Street nearby – and historically the London station most familiar to European visitors.

The eastern side of the station was an important terminal for boat trains serving the continent. During World War I, it became a terminus for trains carrying soldiers to and from France, many of them wounded. It also became associated with luxury trains, including the most famous – The Golden Arrow.

The western side became the terminus of the Brighton Belle in 1933, the world's only all-Pullman electric train.

Wetherspoon is on the upper level of 'Victoria Island' – the station's 'Brighton side'. With a contemporary design and views across the station, customers can drink and dine inside or 'outside', on a large balcony above the busy station concourse.

Victoria station was built over the top of The Grosvenor Canal Basin, with work started in 1858. The Victoria Station and Pimlico Railway obtained an act of parliament between them and the Duke of Westminster, allowing the station to be built.

When Victoria station opened in 1862, and prior to railway 'grouping', it was effectively divided into two separate stations belonging to the London, Brighton & South Coast (or Brighton side) and the South Eastern & Chatham (Chatham side). At the start of the 20th century, both parts of the station were rebuilt.



LEEDS
WITHIN LEEDS

**NORTH CONCOURSE, LEEDS CITY STATION,
LEEDS, WEST YORKSHIRE, LS1 4DY**

Again named Wetherspoons, this pub opened in April 2000 at the UK's third-busiest railway station outside of London and the largest in England (outside the capital) in terms of platforms – with 17. The station underwent a massive modernisation at the turn of the millennium. Its new facilities included our pub, one of several Wetherspoons outlets in the city. Situated on the North Concourse of the station, the pub is ideally located for arriving or departing passengers and extremely popular with locals and visitors alike. Despite its location, unusually, there is a large terrace beer garden at the rear of the pub. –



LIVERPOOL
THE RAILWAY PUB

7 LIME STREET, LIVERPOOL LIME STREET STATION, LIVERPOOL, MERSEYSIDE, L1 1RJ

Opened in July 2015, at a cost of £2 million, this pub has since won prestigious awards for its vintage rail theme design and restoration project. The pub's design itself has a vintage rail theme throughout, with a distinctive tile map – inspired by vintage rail stations – grand existing pillars, wood panelling and features retained. There are vintage posters and photographs, as well as engineering and steam-inspired light fittings and a wheel and piston sculpture by Cain Davies. The grade II listed building with its eye-catching turrets and spires, was originally the North Western Hotel. The 330-room hotel opened in 1871 and was built by the London and North Western Railway to serve Lime Street station. Designed by the renowned Liverpool-born architect Alfred Waterhouse, the hotel closed its doors in the early 1930s and remained empty until 1996.



CANNON STREET
THE RAILWAY PUB

**CANNON STREET STATION,
CANNON STREET, LONDON, EC4N 6AP**

Far below Cannon Street railway station are the remains of a Roman palace, built in the first century. The 'steelyard', used by German and Flemish merchants, stood here from the 10th century until it was destroyed by the Great Fire of London (1666). The Livery Hall, built by the Company of Plumbers, occupied the site from 1690 until the 1860s. It was replaced by Cannon Street station, designed by Sir John Hawkshaw. Our pub, which remembers him, was opened in February 2015. Opened by the South Eastern Railway on 1 September 1866, the original Cannon Street station building was designed by Sir John Hawkshaw and JW Barry, characterised by its two Wren-style towers, 23ft (7m) square and 135ft (41m) high, which faced the River Thames.



EDINBURGH
THE RAILWAY PUB

**17 WAVERLEY BRIDGE,
EDINBURGH, EH1 1BQ**

In 1846, the North British Railway Company built a station in Edinburgh; it was even rebuilt in the 1890s. All that remains of the original railway station is the much-remodelled booking office, which then became the parcels office, until around 1984. Later a restaurant, it opened as a Wetherspoons pub in June 2016. A grade II listed building, it is situated on the prominent bridge junction between Edinburgh Waverley train station and the city centre, west across Princes Street Gardens and is part of a UNESCO World Heritage Site. Edinburgh Waverley station, originally Edinburgh General Station, was completed in 1846 to replace Haymarket as the eastern terminus of the North British Railway. It was massively extended following the completion of the Forth Railway Bridge. North British Railway Company built North Bridge



COMMUNITY

MEXBOROUGH

IT'S A BIRD, IT'S A PLANE... NO, IT'S SUPER-MANAGER



Matt Fearn, pub manager at The Old Market Hall (Mexborough), together with his team, family and friends, once again supported the Mexborough Superhero Day.

The third annual community event in the town, a summer gala and charity fundraiser, was co-organised by the pub, in conjunction with Mexborough Events Committee Inclusive and Mexborough Business Forum.

The popular fundraiser sees local businesses join together to host numerous activities, including market stalls and face-painting, as well as movie-character fancy dress.

Event co-organiser Matt (aka Captain America, back row) is pictured with colleagues and fellow fundraisers.

The day raised £289 for CLIC Sargent and a £200 donation for Yorkshire Children's Trust, on behalf of the Sentinel Squad (Star Wars charity troopers). Additionally, £272 was raised for Doncaster Royal Infirmary Special Care Unit and £60 towards Mexborough Christmas Lights Fund. Matt said: "The day was a great success, with adults and children alike enjoying the atmosphere and theme. The staff also enjoyed getting involved, while raising money for some good causes."

TODMORDEN

RESCUE ON THEIR MINDS AS HART GANG HOOFS IT 18 MILES

A sponsored walk between two Wetheruspoon pubs raised funds for the local Calder Valley Search and Rescue Team, Mountain Rescue.

Kitchen manager Wendy Randall and members of the team at The White Hart (Todmorden) walked the 18.4 miles from their pub to The Commercial Inn (Sowerby Bridge) in just over nine hours, raising £189.

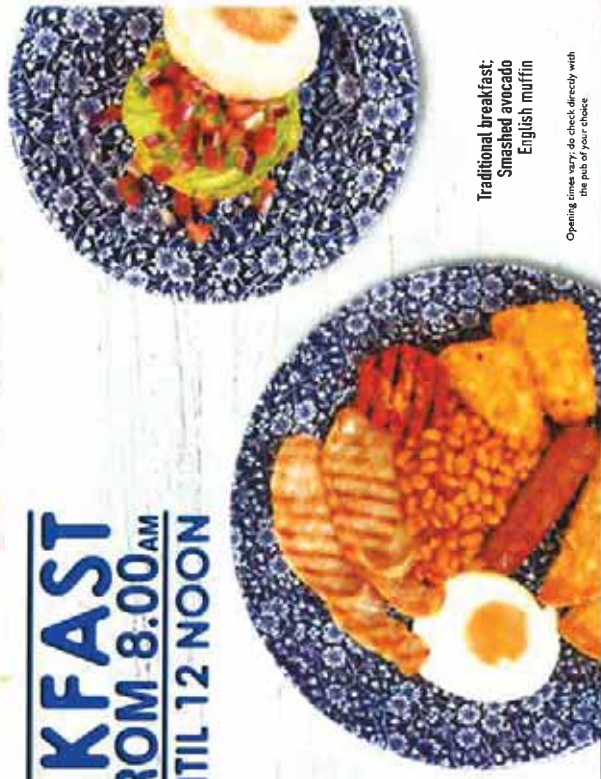
Pictured (left to right) are kitchen associate Chloe-Marie Donnelly, her mum Pamela Donnelly, shift leader Sarah Brookes, Wendy and kitchen team leaders Alan Walker and Nathan Wilson.

The other walkers, not pictured, were bar team leader Samantha Gill, bar associate Rick Clarke and former employee Leanne Jones.



BREAKFAST

OPEN FROM 8.00 AM
SERVED UNTIL 12 NOON



Traditional breakfast:
Smashed avocado
English muffin

Opening times vary, so check directly with the pub of your choice.

FREE REFILLS ON ANY TEA

— OR —

COFFEE

ALL DAY EVERY DAY

Flat white, cappuccino, latte, Americano, espresso, tea



LAVAZZA
TORINO, ITALIA, 1895



40 YEARS
1979-2019

WETHERUSPOON
0114 274 4444
www.wetheruspoon.co.uk

THE RICHARD OASTLER - A PICTURE OF HAPPINESS



Shift leader Matthew Marshall (right) is pictured with local artist Roger Davies at The Richard Oastler (Brighouse). The pair was celebrating the launch of the Wetherspoon autumn real-ale festival to mark our 40th anniversary. The event was also promoting Roger's art show at the nearby Harrison Lord Gallery, in Brighouse, where 30 brand-new paintings were being featured in an exhibition during November. Among his most ambitious pieces being showcased was 'The Richard Oastler (In Brighouse On A Saturday Afternoon)', a 38 x 27-inch painting celebrating his local Wetherspoon pub.

The painting was unveiled at the festival launch. Roger, a regular customer at the pub, said: "I've wanted to paint The Richard Oastler for a while now. It was quite a challenge, but I'm very pleased with the painting." Pub manager Maddison Page said: "We were delighted to help Roger in promoting his exhibition and thrilled that he unveiled his painting of our pub in very fitting surroundings. "We wish him every success with his art."

● To see more of Roger's artwork: www.facebook.com/rogerdavesart

THE ELM'S BUS IS BACK AFTER A 50-YEAR WAIT

A very special homecoming at The Elms was greeted by crowds of enthusiasts for the star of the show – a double-decker bus. The two-day event at our pub in Leigh-on-Sea marked the 'return' of ONO 59, for ever linked with The Elms. It was also the 50th anniversary of its UK homecoming, after touring around the world in 1967–68. ONO 59, a Bristol KSG, started life in 1949 with Eastern National. It was withdrawn from service in 1966 and passed to a group of friends, who converted it into a mobile caravan, working in the car park at The Elms. The bus covered 120,000 miles through 27 countries around the world, setting off via France, Italy, Yugoslavia, Greece, Turkey, Syria, Lebanon, Jordan, Iraq, Kuwait and Afghanistan to India, narrowly avoiding armed conflict in the Middle East at the time. From India, the bus travelled to Singapore, Australia and New Zealand, before going on to the USA via Central America. Finally, the bus returned to the UK via Belgium. It was then presented to the Lincolnshire Vintage Vehicle Society (LVS), in whose care it remains and is displayed at the Lincolnshire Road Transport Museum. The pub manager at The Elms, Simon Bassford, said: "We were thrilled to have ONO 59 back at the pub where it all began and thank the LVS guys, Steve Milner and Colin Hodgkin, for making the 'epic' journey from Lincoln."



A LOT TO DO WHEN YOUR NAME'S ABOVE THE DOOR

A family weekend away in Wales was prompted by a very unusual Wetherspoon connection. Karen and Martin Green, together with their son and daughter, live in Consett, County Durham. They travelled the 339 miles from northeast England to Barry, in the Vale of Glamorgan, specifically to visit our pub – The Sir Samuel Romilly. Karen explains: "When I was pregnant with my first child, I loved the names Willy and Molly, but my husband wasn't so keen."

Karen added: "From then on, we kept saying that we needed to visit and get a photo of the kids outside the pub." That six-hour car journey (and overnight stay) has now been completed, although probably not for the last time. Karen, who often meets up with friends for a coffee at The Company Row, her local Wetherspoon pub in Consett, said: "It was the first time we had been to Wales – and we had a great time. "We had a lovely meal – and the staff were all very friendly. "I'm so glad that we made the journey and we will definitely go back."

"It would be lovely, when the kids are older and have families of their own, to go there and meet up together, every once in a while."

● Romilly Hall and the Romilly Park area are inextricably linked with the Romilly family, whose association with the town began in 1812, when Sir Samuel Romilly purchased the Barry and Porthkerry estates, comprising 1,950 acres of land, in what was to become modern-day Barry.



MARGIE OVER THE TOON AFTER 20-YEAR TRIBUTE

The team at Wetherspoons (Gateshead) is pictured marking a very special occasion for one staff member. Kitchen associate Margie McNally (front centre) was celebrating 20 years' service at the pub in the Intu Metrocentre, near Newcastle. A Sunderland lass herself, Margie said: "It is quite an achievement really, although it seems like only yesterday when I first got the job. "The anniversary was quite emotional, and I received some lovely flowers, as well as a cake."

Pictured with Margie (left to right) are shift leader Mark Hodgson, kitchen manager Ben Carr, kitchen shift leader Nathan Dorn, pub manager Bill Alderson, duty manager Jamie Robson and kitchen shift leader Billy Lee.



THE WORLD'S BIGGEST
REAL-ALE FESTIVAL
ROUND-UP

At The Jolie Brise (Teignmouth), team leader Amber Caunter pours a festival pint from the stillage



ALE TALES TO BE TOLD ALL OVER UK

Wetherspoon hosted a beer festival to celebrate our 40th anniversary. Several beers were brewed exclusively for the 12-day event, to tie in with the anniversary celebrations. In addition, beers from Australia, Guam, USA and Italy, together with beers from the UK, were available at all Wetherspoon pubs across the UK and the Republic of Ireland. The pubs served up to 40 beers each during the festival, to mark the anniversary, including JD Boss Hogg (Whitchurch), Ruby, Abbot (Greenwich King), 3B (Akeley), 40 Years (Coteleigh) and Punk is Dead (Brewster St).



Customers Veronica Brooks, Rosalind Downes and George De Souza enjoy the festival at The Felix Walk (Newcastle)



Shift leader Jackie Thomas serves a festival pint to customers Clive Bombers (left) and Steve Seal at The Cockshottale (Norwich)



Beer and beers at The Fire Station (Whitley Bay) for staff and local CAMRA members (left to right) Murray Owen (CAMRA), shift manager Tom Allwood, pub manager Adam Henderson, The Red Lion, Bellarmine, pub manager Becky Marshall, shift manager Michael Jewels, team leader Daniel Crisp and John Wilson (CAMRA)



Shift manager Sonia Herbert is pictured with regular customers Mike Hart (centre) and Justin Spallium (aka Praky, Bristol) at The Malcolm Upfall (Cambridge)



At The Court of Requests (Oldbury), shift manager Liam Jackson serves customer Jan Oakes with a choice of ales



Shift leader Jayne Leigh serves customer Bob Davies at The Elbow Yard (Wrexham)



Bar associate Emily Hopkins, team leader Katie Ashline and shift manager Vicki Berry (left to right) toast the festival at The John Leggs Bar (Hastings)



Customer Niall Hill is served a pint by shift leader Tony Neilson at The Royal Moors (Rochdale)



At The Bourne (Harwich) duty manager Terri Conway serves customers Robert Gomban from Harwich and Spica Cosman from Spurling



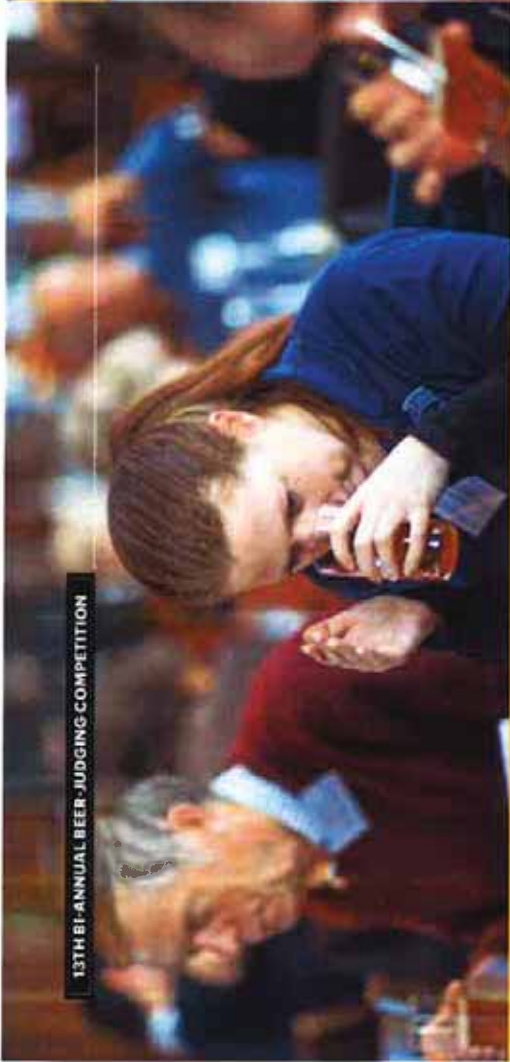
Customers Chris Sima (left) and Steve Ratzliff share a laugh and some festival beers at The Corn Exchange (Levy St Edinburgh)



At The Wallace (Harley, Colton), customer Sue Peeder toasts the festival

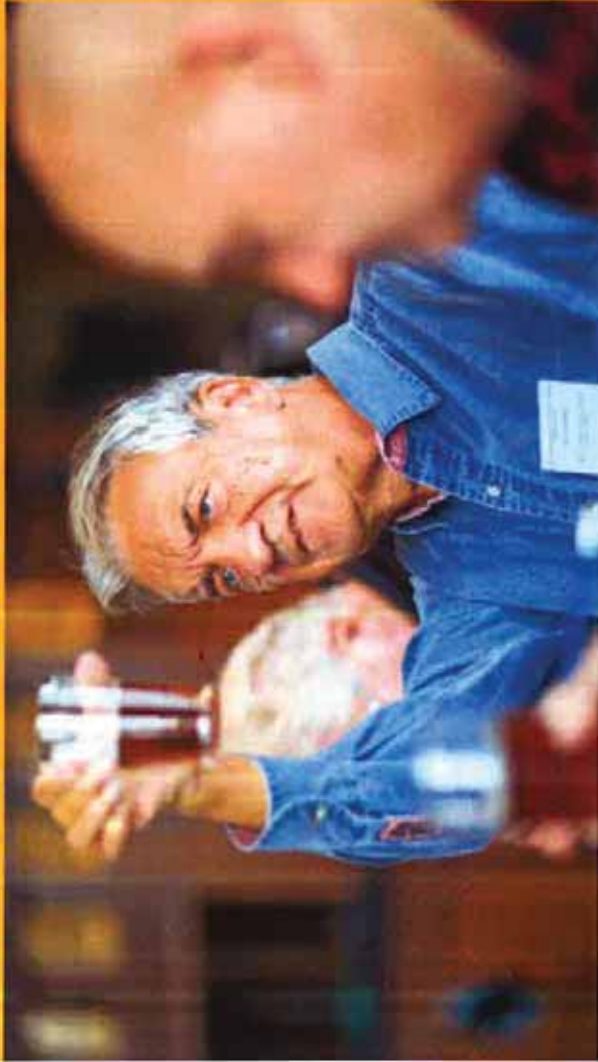


Local customers Jackie Newlands (left) and David Wade sample three third-sole-a-pint festival ales, with shift leader Kern Watson, at The Robert the Bruce (Dumfries)



ALE WINNER CHOSEN AFTER OUR CLOSEST CONTEST EVER

Judges struggle to narrow down field in battle of the beers



The 13th bi-annual beer-judging competition took place, once again, at The Trent Bridge Inn, in Nottingham.

The ever-popular judging event scrutinised all 40 festival beers served during our 40th-anniversary autumn real-ale festival. A total of 38 specially invited judges attended the event, comprising brewers and brewery staff, beer industry suppliers, Campaign for Real Ale (CAMRA) members and regular customers at The Trent Bridge Inn, together with Wetherspoon staff.

Strength

The 40 festival beers were divided into five groups, based on alcohol strength (ABV), and were all judged in the first round.

The highest-scoring beers then progressed to the second round, where they were tasted by different judges to identify the top three beers from each group.

The winner from each of the five groups went forward into the final round, where they were tasted again to decide on the overall winner. In the final round, a separate table of judges also tasted the five international beers.

Extraordinary

In the overall final, the total scores were incredibly close, with the top four highest-scoring beers all being within just seven points of one another. This is the closest result in the competition, to date, giving the judges an extraordinary task in identifying an overall winner.

Many of the scores in the earlier rounds were also very close, just highlighting the consistently exceptional quality of the beers tasted. Wetherspoon's marketing manager, Rob Davies, said: "We received excellent feedback from many of the judges who attended, both for the high quality of the beers they tried and on how efficiently the whole competition was organised."

Success

"Thanks, once again, to The Trent Bridge Inn pub manager Philippa McFadden and her team for all of their efforts, ensuring the continued success of the event."

"Wetherspoon would also like to thank everyone who came along, to help us to judge these beers, some of whom have been doing so since the very first competition."

"Thanks also to Manston's Brewery for supplying additional stillaging and cooling equipment, to enable the pub to have all 40 beers available."

During the event, a 'guess the number of sweets in the jar' competition and a raffle were held, raising £137 for CLIC Sargent.

Here are the final results:

AWARD	BREWERY	BEER
Group 1		
GOLD	SHEPHERD NEAME	SHEPS LIGHT
SILVER	HYDES	RUBY CELEBRATION ALE
BRONZE	TRING	AMERICAN RUBY MILD
Group 2		
GOLD	ORKNEY	BRODGAR
SILVER	EXMOOR	BARISTA
BRONZE	BIRRIFICIO ARGO	TERZO TEMPO
Group 3		
GOLD	EVAN EVANS	FIRE ISLAND BUFFALO
SILVER	ADNAMS	CASHMERE IPA
BRONZE	WOLF	VOYAGER 1
Group 4		
GOLD	BRAINS	RED DRAGON
SILVER	LONG MAN	MAN DOWN
BRONZE	ALESMITH	NUT BROWN
Group 5		
GOLD	GREENE KING	RUBY ABBOT
SILVER	THEAKSTON	OLD PECULIER
BRONZE	SALOPIAN	INFINITE ORBIT
International beers		
GOLD	ALESMITH	NUT BROWN
SILVER	BALLISTIC	SHORT FUSE
BRONZE	ISHII	MINAGOF JUICY IPA
Overall finals		
GOLD	ORKNEY	BRODGAR
SILVER	BRAINS	RED DRAGON
BRONZE	EVAN EVANS	FIRE ISLAND BUFFALO

CONSETT

CHAPLAIN PUTS CHAT ON THE MENU AT THE COMPANY ROW

Shelley Hobbs has been the pub manager at The Company Row for the past 12 years, an important and much-loved community hub in Consett.

The County Durham venue, which first opened in October 2002, now has its own pub chaplain, Mel Nixon, who was ordained as a chaplain in July 2019, is a regular at the pub. She visits regularly every Monday morning, as well as some Thursdays (when her commitments allow).

Shelley, pictured (left) with Mel, explained: "Mel used to work at the pub, as a part-time bar associate, when she was at university.

"She is now our pub chaplain and a real asset to the community here in Consett.

"Mel comes in every Monday morning and has coffee with local residents, listening and sitting with people who just want to chat to a friendly face.

"It is so lovely and brings an amazing sense of community to the place.

"Mel offers friendliness and someone who is willing to spend time with the elderly, the lonely, people who may have lost a partner or customers who just want a friendly chat.

"We are very lucky to have her here and it is just lovely... that's what it is... lovely."

SHEERNESS

NO DONKEYS, JUST LIONS, AT THE BELLE AND LION



A group of veterans met at The Belle and Lion (Sheerness) to celebrate one year of founding their local branch of the Armed Forces and Veterans' Breakfast Club.

The group uses the pub on the third Saturday of each month to meet and share stories from their service days and to support one another where help is needed.

Former Army, Royal Navy and Royal Air Force servicemen make up the club members, with meetings usually attracting 15-25 people. Mike Kirkham-Ingram (pictured left in the foreground), at the age of 44, is one of the younger members of the group.

He said: "It's a very friendly group and there is great camaraderie among us."

He joined the group three years after he left the Royal Engineers as he found he missed the comradeship of being in the forces.

There is another service which the group provides.

Mike added: "Groups such as this can help with post-traumatic stress, since, often, only those who have been through experiences similar to your own can understand what you're going through."

He also thanked the pub's shift manager, Chris Drummond, and the team for the friendly and efficient service they provide.

"They are very good indeed... we don't even have to book our table any more. It is all set up and reserved for us in advance."

Chris said: "It's a pleasure to have them here - and they will be welcome for as long as they want to keep coming."

• Many local AFVs clubs meet at Wetherspoon pubs around the UK - to find yours, go to: www.afvcc.net

STIVES

SAM ON A ROLL, IN A LIFE-CHANGING CHAIR



Sam Harper-Miller, pictured centre with friends and supporters, is a regular at The Hain Line, he climbed the UK's highest mountain (Ben Nevis) during the summer.

A big enough challenge for most people - however, Sam is a quadriplegic cerebral palsy sufferer. He successfully tackled the climb to help to transform other people's lives, with the official launch of his charity The Wheels Foundation.

Sam, 28, has lived almost all of his life in a wheelchair. That essential equipment was updated to a new state-of-the-art power chair, earlier this year, thanks to the support of his friends and the local community in St Ives, as well as a fundraiser at his local - The Hain Line.

Maybe not so surprisingly, Ben Nevis isn't Sam's first foray up a mountain.

• To donate to The Wheels Foundation: www.justgiving.com/crowdfunding/thewheelsfoundation

In the summer of 2018, he was carried to the top of Mount Snowdon, by a group of amazing friends, on a makeshift stretcher seat.

That first climbing challenge kick started his charity The Wheels Foundation, with various community fundraising events amassing £17,000 for his new chair.

With his life now changed, Sam is focused on continuing his fundraising to help others in similar situations who need equipment to aid their comfort and independence.

Sam told Cornwall Live news website: "What I have achieved during the past year has helped me change my life in more ways than one; now, I am looking to change other people's lives for the better too."

"The foundation itself is run by a group of volunteers, each with his/her own vital role in making my dream of giving back to the public a reality."

BLETCHLEY

BLETCHLEY BINGO CLICKETY-CLICKS

Regular customers at Captain Ridley's Shooting Party are pictured enjoying the weekly bingo session at the pub in Bletchley.

The charity fundraising event, held every Wednesday afternoon at 2pm, continues to grow in popularity, thanks to the efforts of team leader and CLIC Sargent champion Tracy Lineker.

Tracy, who joined the team as a bar associate in January 2018, organises the bingo with cash prizes, together with a weekly 'bonus ball' competition, collecting around £100 every week for charity.

She said: "We have been running the bingo for about a year. It is very popular and helps to raise funds for CLIC Sargent."

"Many of our regulars live on their own, so it is also a great opportunity for them to get out of the house, instead of staring at the same four walls, have a coffee and meet new people."

GOALS-ORIENTATED STAFF PITCH IN PERFECTLY

More than 4,000 Wetherspoon staff, among 513 teams, raised £400,000 through our Kick for CLIC Sargent football tournament



The Sir Henry Segrave (Southport) was crowned as 2019 Kick for CLIC Sargent champion, at Goals in Wembley, northwest London.

The tournament, thanks to the staff and generosity of our customers, also raised a magnificent £400,000 for the charity, through entrance fees, sponsorship and donations.

Trophy

The victorious team (Tom Brain (captain), Joe Connolly, Ben Taylor, Joe Martin, Tom Corbett and Ian Radford) beat the Keyboard Warriors, comprising staff from Wetherspoon's head office in Watford, 4-2 in the final – to lift the coveted annual five-a-side tournament trophy.

A total of 4,000 staff, among 513 teams, took part in the competition, with 17 regional heats across England, Scotland, Wales and Ireland, to produce 18 finalists.

Finalists

The other competing finalists were The Forty Foot (Dún Laoghaire), winner of the tournament 'plate' final, The Caley Picture House (Edinburgh), The Keel Row (Newcastle), The Thomas Botfield (Leford), The Kirky Puffer (Kirkcubright), The Parchment Makers (Havant), The Solomon Cooter (Birmingham), Wibbly Wobbly (The Wibbas Down Inn, Wimbledon), The Kendalby Cross (Melton Mowbray), The Furze Wren (Bexleyheath), The Red Lion (Bitterne Village, Southampton), The William Owen (Haverfordwest), The Regal (Cambridge), The Moon Under Water (Cheltenham), The Joseph Bramah (Barnsley) and The Liqueurice Gardens (Worleyp). Wetherspoon's regional manager and event organiser, Richard Martinet, said: "It's great to see the conclusion of another successful tournament and fundraising event."

wetherspoon
proud to support
YOUNG LIVES VS CANCER
CLIC



The 2019 champions, The Sir Henry Segrave, receive the trophy from 11-year-old Stefan, on behalf of CLIC Sargent (see his story on page 88)



The 2019 runners-up, the Kyrilabad Warriors



Members of the competing teams in the 2019 final, together with head office representatives

BROOME ZOOMS TO MACHU PICCHU

Wetherspoon's general manager, Alistair Broome, is continuing in his year-long charity fundraising quest, with great success. Alistair, who set himself the challenge of raising £12,000 during 2019, with 12 charity events in aid of CLIC Sargent, had, by mid November, more than doubled his target total, thanks to pedal power.

Pictured (front) with area manager, John Hudson (right) and shift managers (left) David Fox (The Five Swans, Newcastle) and Ben Thornton (The Ritz, Wallsend), the fab four cycled 68 miles from Woodrow Wilson (Carlisle) to The Mill Castle (Newcastle) via The Forum (Hexham).

On the same day, pubs across the region took part in a 60-mile static bike-ride challenge, collectively raising a staggering £20,000. Bar associate Adam Bulman is pictured at Woodrow Wilson at the start of their seven-hour session.

The Challenge 60 charity initiative raises awareness, as well as cash, for young cancer patients and their families, who face a 60-mile round trip, on average, to get the specialist treatment required.

Alistair is also pictured with his wife Claire, during a 10-day trip to Peru.

The couple joined a fundraising group to camp and trek for four days on a climbing challenge to 4,100ft in the Andes mountains, en route to Machu Picchu.

Alistair said: "It was an amazing experience, one of the highlights being arriving at the 'Sun Gate' into Machu Picchu - and we were so lucky with the weather throughout the trip."

Back in the UK, area manager, Jane Sexton's pubs took part in a darts tournament at The Rohan Kanhai (Ashington).

Pictured with the teams is professional darts player Chris Dobby, from nearby Beadlington, who was on hand to support the evening... which raised £270 on the night.

Hosted by pub manager Michaela Herdman, the eight-team event, including Alistair's area manager, team, saw The Rohan Kanhai beat Wetherspoons (Gateshead) to win the tournament.



across the UK and 4,000 staff taking part, the lucky finalists got to play on the hallowed turf of Wembley (Goals, Wembley!)

The money raised for CLIC Sargent will help to provide grants and free accommodation close to hospital, to help families with specialist costs. CLIC Sargent is there to ensure that young cancer patients can focus on getting their lives back on track.

Solyan has gone from strength to strength, banging in the goals for his local team. A few his amputation, he got a special prosthetic for football and hasn't let anything hold him back. One day, he hops to play for England or team GB. Once he saw what he could achieve, there was only going to be one result.

After the amputation, Solyan's first question was: "Will I ever play football again?" The family felt like their world was crashing around them. That's when their CLIC Sargent social worker stepped in. From the day Barbara introduced herself, they had someone to show them the way and say "you've got this". She was a rock for the family throughout it all - and Solyan's mum describes her as "the family's perfect person".

This year was the 17th Kick for CLIC Sargent, contributing to the colossal £17 million which J D Wetherspoon has raised to stop cancer destroying young lives. The national event has now become a highly anticipated calendar date for staff. With 17 teams

If you know someone under 25 with cancer, call them to search for 'CLIC Sargent'. They can help.

KICK FOR CLIC SARGENT

wetherspoon proud to support
YOUNG LIVES VS CANCER
UK'S BIGGEST

Cancer. It's shocking, overwhelming, isolating... and completely unfair, especially when you're young. It takes over your life. For Solyan, a nine-year-old boy, cancer had the most unimaginable impact. It started when his mum noticed a lump on his leg. He'd been playing a lot of football, so they thought that it might have been a growing muscle - but it wasn't. Several tests later - and the doctors said: "It's cancer".

The initial chemotherapy failed, so the family was left with the incredibly difficult decision to amputate Solyan's leg. In their words - they had no choice. It was his leg or his life.



Shift manager Shailee Philcott (left) and shift leader Clare Hughes raised a magnificent £1,635 by completing a charity sky dive.

Customers at The Humphrey Bean, in Tonbridge, where the pair works, together with family and friends, generously pledged money and supported fundraising activities to achieve the total.

Shailee and Clare organised raffles, with prizes kindly donated by local businesses, to be able to take part in the £2,000ft tandem jump from Skydive Headcorn, near Maidstone.

The annual charity Millport cycle ride, for 2019, coincided with The Wheatsheaf Inn's 20th birthday celebrations.

Organised by shift manager Fiona Campbell, who works at the pub in Kilmarnock, the event was once again supported by Wetherspoon colleagues from pubs across the west coast of Scotland.

The charity cyclists met at The Paddle Steamer (Largs), before boarding the ferry to the Isle of Cumbrae and then a bus to Millport, before embarking on their 10.25-mile cycle challenge.

Fiona said: "A huge thank you, once again, to Mapeo of Millport, where we hired our bikes and which also donated to our amazing birthday fundraising total of £5,000". A full week of events also included a mini Scottish ale festival, live music, Eden Mill gin-tasting, a fancy-dress party like its 1999, a bake sale, a beach party and a rock 'n' roll bingo event.



Ten members of staff from The Old Unicorn (Bramley) took part in a Tough Mudder Classic Challenge, raising £2,500 for charity. The 8- to 10-mile, 25-obstacle event was held at Broughton Hall in Skipton, North Yorkshire.

Kimberly Miller, shift leader and organiser from the pub near Leeds, said: "We're very proud to say that we all completed the challenge and would like to say a huge thankyou to everyone who sponsored us."

The 10 terrific fundraisers were shift manager Katie Dawson, shift leaders Chris Fletcher, Katie Wazurke, Kimberley Miller and Paul Ward, team leaders Brad Walton and Dani Roberts, kitchen associate Tom Scorgie and bar associates Caitlin Davies and Holl Sanders.



Bar associate Emma Ditchfield is pictured (with her instructor) having completed a 13,000ft tandem skydive.

Emma, who works at The William Sherstone (Halesowen), raised £1,174 in sponsorship and donations for her charity jump at Hinton Skydive Centre, in Banbury.

Emma said: "I had amazing support from everyone at the pub and donations from family, friends, regular customers and colleagues.

"It was an incredible experience and something to be proud of."



A newly launched charity bingo event at The Cross Keys (Peterhead) swelled the charity coffers, at its very initial attempt, by £115.

Bar associate and CLIC Sargent champion Rosie Geddes is pictured with her daughter, shift leader Nicola Lawson, preparing for the first fundraising event. With plenty of prizes up for grabs, many of the regular customers enjoyed the first bingo afternoon at the pub and are looking forward to the next one.



Shift manager Edward Smith 'braved the shave' at The Bath Arms to raise £200 for charity.

It was organised by team leader and CLIC Sargent champion Lotti Waghorn (pictured second left) at the pub and hotel in Warminster, who was on hand to shave Edward's hair.

She said: "Customers donated £50 on the spot for Edward to also shave off his beard. He wanted to keep it, but, as they offered such a large donation, he decided to go for it!"



A charity raffle, to coincide with the Wetherspoon gin festival, collected £281 through ticket sales at The Cross Keys.

Team leader Ryan Bissett (left) and shift leader Phil Barley are pictured, at the pub in Beverley, with the 'gin hamper' prize. Worth more than £150, with four 70cl bottles of gin, together with tumbler glasses, the lucky winner took home gin goodies which included Beekets Sloe Gin and Beekets Dry Gin, as well as Gintings Mango and Gintings Berries.



Pub manager Nathan McGovern is pictured taking part in a 60-mile charity cycle challenge at his pub in Liverpool.

Nathan and his team raised £178 for the charity coffers with their all-day fundraiser on a static bike at The Richard John Blackler.

The Challenge 60 charity initiative raises awareness, as well as cash, for young cancer patients and their families, who face a 60-mile round trip, on average, to get the specialist treatment required.



Members of staff from The Hengler's Circus (Glasgow) collectively raised £160 in a charity mountain trek.

The challenge, organised by duty manager Fionnah Joneston, saw the team of 10 tackle the experienced climbers' route to ascend Ben Lomond.

Fionnah is pictured (right) with (left to right) team leader Rob Mitchell, shift leader Natalie Boan and kitchen shift leader Courtney Black.



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Staff and customers at V-Shead joined forces to generate £200 in charity cash through sheer pedal power.

Organised by deputy manager Sam Thomas (third right), the fundraising cycling event saw willing customers (pictured left) help keep the wheels turning from 9am until 4pm at the pub at The Waterfront, in Bristol.

Also pictured are floor associate Sarah Baker (far right) and bar associate Ellie Thomas, with team leader Clive Skelton (on the bike, right). Thanks to PureGym, Bristol Harbourside, for the loan of the exercise bikes.



A sponsored cycle ride from The Earl of Dalkeith (Kettering) raised £185 for charity.

The event, organised by team leader Sam Docherty (right), saw eight fundraisers taking part, departing from pub manager Rob Keen's (front centre) pub.

The route took them to The Saxon Crown and The Samuel Lloyd (both Corby), then to The Sugar Loaf (Market Harborough), the 22-mile point and halfway stage, where two participants finished.

The rest continued to The Captain Noel Newton (Oaktham) to complete 43 miles in total.

Bar associate Emilija Bostrava (front left) was among the staff and customers participating from The Earl of Dalkeith. Shift leader Jojo Newton assisted with a support car, while regular customer Roy Webster kindly transported the bikes back in his van.

Shift manager Luke Mignell from The Sugar Loaf also took part, along with team leader Elise Coleman and bar associate Sonny Long, from The Earl of Dalkeith.



The Black Horse, Northfield.

The idea of a skydive, initially suggested as a joke, has turned out to be a 'bucket list' item well and truly accomplished for bar associate Lauren Thompson.

Not only that, but, through sponsorship and cash donations, a whopping £2,500 has been raised for charity.

Lauren, who works at The Black Horse (Northfield), together with regular customer Ian Smith (both pictured), completed a 15,000ft tandem skydive from Sibson Airfield, in Peterborough.



The Moon Under Water, Ebbston.

A pledge of £100 enabled regular customer Neil Edge (second right) to perform hair-cutting duties at a charity fundraiser at The Moon Under Water. Shift leader Lewis Emery is pictured, at the pub in Boston, before and after hair-raising £720 for charity.

The evening fundraiser also included the pub's weekly Wednesday themed quiz night, which usually attracts 50-60 quiz-goers.

Lewis is the regular quiz master and question-compiler; on this occasion, it was the Game of Thrones-themed questions which helped to raise an additional £450 for the charity coffers.



The Queens Hotel, Malby.

£352

Gin-lovers at The Queens Hotel (Malby) helped to raise funds to the tune of £352.25 for charity in their pursuit of a great G&I. Organised by duty manager Ricky Brown, pictured (centre) with customers Jessica and Kieron Black, the fundraiser coincided with the Wetherspoon gin festival at the pub. Customers were able to buy 'gin festival' tickets to enjoy gin tastings and samples, as well as the opportunity to win a 'ginastic' gin hamper.



The Barrel Vault, St Pancras.

£300

A completely solo walking challenge, by shift leader Dan Aquilina (pictured) collected £300 in sponsorship and charity donations.

Dan, who works at The Barrel Vault (St Pancras International Station), completed 125 miles in just four days, walking from Farnham to Dover, along the North Downs Way.

Dan travelled the long-distance footpath, through Surrey to the Kent coast, unsupported, carrying all of his equipment and camping bits along the route.

He said: "I love hiking and a good challenge.

"Despite a knee injury (I think I pushed it too much), I feel great that I have achieved it and have thought about it a lot since.

"Now my knee has healed, I can start thinking about my next one - a bit more ambitious. I plan to walk from Oxford to Dover, around 200 miles, taking in three or four trails along the way."



The Clifton, Sedgley.

£1,650

Much-loved regular customer Bob McBie, who earlier this year donated £1,000 to CLIC Sargent, was once again a generous benefactor for a fundraising event.

Coinciding with his 80th birthday celebrations, Bob paid for a children's entertainer and face painter to help the charity fund-raiser, at the Clifton (Sedgley), to go with a smile.

Organised by team leader and CLIC Sargent champion Sarah Foster, the fundraising day included raffles, cake stall and balloon-modelling, as well as entertainment for the youngsters, raising £1,650.

Sarah, pictured with entertainer and magician Colin Tich, together with youngsters Charlie Rose (left) and Lexi Peyton, said: "A massive thankyou again to our 80th birthday boy Bob, who donated yet another £100, as well as paying for the entertainer, helping us to achieve an amazing total."



The Liquorice Gardens, Worksop.

£419

The team at The Liquorice Gardens (Worksop) collectively raised £419.31, in sponsorship and donations, by taking part in a 10km obstacle run.

The fundraisers completed the X-Runner OCR, a course at Wild Park (Derbyshire) with mud runs and more than 60 obstacles.

The muddy runners are (back left to right): Kitchen associate Callum Charlesworth, shift manager Kate Nott, bar associates Jack Kirkland and Brandon Shipman, kitchen associate Richard Iffe. Front: Team leaders Katrina Dycka and Courtney Bowmer.



The William Adams, Oorleston-on-Sea.

£270

A sponsored walk taking in three Wetherspoon pubs, along the Norfolk coast, raised more than £270 for charity coffers.

Staff members from The William Adams (Gorleston-on-Sea) set off from The Joseph Conrad (Lowestoft), walked the 10.5 miles back via their pub and on to The Troll Cart (Great Yarmouth), collecting donations en route.

Pictured putting their best foot forward and setting off are (left to right) bar associates Sophie Coomer and Grace Warner, team leader and organiser Matt Rowe, bar associate Melissa Kirk and kitchen associate Kyle Gidd.



The Moon Under Water, Cellinisdale.

£257

A Halloween spectacular at The Moon Under Water (Coildale) raised £257 for the charity coffers.

A cake stall, tombola and frightening fancy dress generated the fundraising cash, with games and prizes too.



Woodrow Wilson, Carlisle.

£380

The wax went on, the hair came off and the charity cash rolled in at Woodrow Wilson.

A fundraising waxing event at the pub in Carlisle generated £380 in sponsorship and cash donations.

Fundraisers (left to right) bar associate Jason Maxwell, kitchen team leader Sam Hayton and shift leader Nathan Reid are pictured, as beautician Amber McChree gets to work. Nathan said: "It was all a bit painful, but worth it for the fundraising. Family and friends were all there to watch and we had a great, fun night."

TITANIC -- LONG GONE, BUT INSPIRING LAUNCHES STILL

Five of our pubs are named after individuals connected with the liner which sank in 1912

RMS Titanic may have embarked on her doomed maiden voyage more than 100 years ago, but the story of the ill-fated transatlantic crossing, leaving 1,517 dead continues to capture the imagination.

The recent rescue from bankruptcy of Harland and Wolff, the Belfast shipyard which built Titanic, together with reports of the steam liner's rapidly decaying wreckage, are still very much in the news.

The White Star Line British passenger liner may have rested more than 12,000 feet below the waves since 1912, but her tale lives on. Some of the people forever connected with that tragic journey, which began at Southampton, bound for New York City, are also remembered in several Wetherspoon pubs.

Here, we discover the people behind our pubs' names

The Admiral Sir Lucius Curtis

Canute's Pavilion, Ocean Village, Southampton, Hampshire, SO14 3J5

One of our pubs in Southampton, the location of the dock for Titanic's departure on her transatlantic voyage, remembers Admiral Sir Lucius Curtis.

The foundation stone for Southampton's tidal dock was laid in October 1838 by Admiral Sir Lucius Curtis, later appointed Admiral of the Fleet. The Titanic stayed for one night in this dock, before its departure for New York.

The pub is located next door to the offices of the White Star Shipping Company, owners of Titanic and where the sinking was announced to the local people awaiting news of their loved-ones.

A total of 549 Southampton people died in the disaster.

A framed copy of a plan of Titanic, as well as photographs, is on display in the pub.

The liner is also commemorated by the 'Titanic Trail' around Southampton and includes several memorials and landmarks.



The Wallace Hartley

85-87 Church Street, Colne, Lancashire, BB8 0EB

Our pub in this Lancashire town is named after Wallace Hartley, who was born in 1878, at 92 Greenfield Road, Colne.

By the age of 15, Hartley was giving solo violin performances and, soon after, entertained passengers on transatlantic liners. In 1912, he became bandmaster on the ill-fated Titanic and has gained posthumous notoriety as the heroic bandmaster who continued to conduct his eight-member band, while the ship sank beneath the waves.

Hartley's body was recovered two weeks later and brought back to Colne, where around 40,000 people lined the route of the funeral procession, on its way to Colne cemetery.

A bronze bust was erected soon after and the memorial, on Albert Road, remains today.



The Eva Hart

1128 High Road, Chadwell Heath, Essex, RM6 4AH

The pub is named after one of Chadwell Heath's best-known residents and one of the longest-living survivors of the Titanic disaster.

Not only did Eva Hart live to tell the tale of her survival, but she was 91 years old when she died, in 1996, 84 years after the ill-fated ship sank.

Eva was just seven years old when her parents decided to emigrate to Canada and boarded the Titanic as second-class passengers. Eva was sleeping when the ship hit the iceberg -- and her father placed her, with her mother, in lifeboat no.14. She never saw her father again.

Various photographs of Eva Hart, together with her family, including her mother, father and grandfather, are on display in the pub.



The William Stead

8 Crown Street, Darlington, County Durham, DL1 1JQ

This pub is named after a former editor of the Northern Echo – William Thomas Stead was one of the most influential men of his age.

A pioneer of investigative journalism, he was also a controversial figure in the Victorian era.

Stead submitted several articles to the Northern Echo which were so well received that in 1871, he was offered the editor's chair, without ever having set foot inside a newspaper office.

He was in charge at the Northern Echo for nine years, before moving on; in 1912, he lost his life on board the Titanic.

Stead had accepted an all-expenses-paid invitation to speak at the next congress of the 'Men and Religion Forward Movement', at Carnegie Hall, at the request of the President, William Howard Taft.

He perished en route to New York City on the morning of 15 April.

While the ship sank, he sat quietly reading his book in the first-class smoking lounge.



The Jack Phillips

48-56 High Street, Godalming, Surrey, GU7 1DY

Jack Phillips is famous as the heroic senior wireless operator on board Titanic. While the ship was sinking, he stayed at his post and worked tirelessly to send the mayday wireless message to other ships to enlist their assistance with the rescue of the passengers and crew.

Born in Farncombe in 1887, he attended Godalming Grammar School. After school, he worked in Godalming post office as a telegraphist. He then worked for Marconi Marine Company, Liverpool, and at the Clifton Transmitting Station in Ireland.

During 1908-12, Phillips was chief wireless telegraphist on ocean liners, including the Lusitania and Mauritania. In 1912, he served in this capacity on the Titanic on its maiden voyage.

Many of those who survived the disaster said that Jack Phillips had saved their life. There are memorials to him in Madrid, New York and in Godalming.

At the rear of our pub is the Phillips Memorial Cloister, the largest of all of the 850 Titanic memorials worldwide. Phillips's birthday, on 11 April, is celebrated with a drink in the pub which now bears his name.



BOLSOVER

LIFE-SAVING TRIBUTE TO TOM AT PILLAR OF ROCK



Picture (left to right) are pub manager Jo Lowe, Kathleen Dave Scully, who found the defibrillator free of charge, shift manager Jessica Leach, Tom's wife and mum Sharon and Nikki O'Halloran

Our pub, at the heart of Bolsover, is the location for heart restarter equipment.

The Pillar of Rock was chosen as the best place to install a community defibrillator, in memory of Tom Henson, a local man and regular customer at the pub.

The Tom Henson Charity said: "We have had our most recent defibrillator fitted at The Pillar of Rock, the Wetherspoon pub in Bolsover. This was Tom's, his family and friends' local – and he spent a lot of time here.

"The Pillar of Rock is in the heart of Bolsover – and this defibrillator will be accessible to so many people."

Tom was just 23 when he had a cardiac arrest, while playing five-a-side football.

His family set up a community fundraising project to buy and install community defibrillator equipment, with his brother Joe Robinson also starting the Tom Henson Charity defibrillator map, in Google Maps, to 'help save lives'.

The equipment at The Pillar of Rock was made possible by funds raised by the Tom Henson Charity football match.

Jo Lowe, pub manager at The Pillar of Rock for the past five years, said: "It is fitting that the pub is the location for this equipment, as it was Tom's local.

"We are a great community pub, helping this charity with fundraising events.

"Funds raised here and at a variety of activities have helped towards this equipment."

COLWYN BAY

PICTURE HOUSE STARS CLEAN UP AT THE COAST

The team from The Picture House (Colwyn Bay) turned a charity fundraiser into a community clean-up event.

Organised by pub manager Sam Stafford, the 10-strong group embarked on a 14-mile sponsored walk from their pub to Conwy, taking part in a beach clean-up en route.

The fundraisers picked up litter on Colwyn Bay's beach front, before walking to The Palladium (Llandudno), around the Great Orme, followed by more rubbish-collecting at West Shore, in Llandudno, finishing the day at Conwy.

The fundraisers collectively generated charity funds, through sponsorship and cash donations en route, to the tune of £496.73 for CLIC Sargent.

Pictured on their wind-swept beach clean-up are (back row, left to right) kitchen manager Miguel Carmacho, kitchen associate Alex Fowler, bar associates Heidi Ferguson and Ellie Richards, pub manager Sam Stafford and bar shift leader Harry Bennett.

Front (left to right) are bar team leader Aled Clark, kitchen associate William Hughes, bar associate Callum Schofield and customer Mark Gardener.



MINIMUM PRICING - MAXIMUM HYPING

Faced with statistics suggesting that Scotland's wallet-walloping law change has been a damp squib, fans of the policy have had to be creative, writes Chris Snowdon, head of lifestyle economics at the Institute of Economic Affairs

Since May 2018, it has been an offence in Scotland to sell a unit of alcohol for less than 50p.

With two units in an average can of beer and 28 units in a bottle of spirits, minimum pricing has raised the cost of buying much of the booze for tens of millions of Scots.

No matter how the SNP – it will be so long as it remains a public health Bill will it?

Big claims have been made for this policy in its planning and promotion. The corporation plus the Scottish government had to give in to the fact that it was the single most effective way of tackling alcohol abuse.

If you think of the fact of some of those companies rebranding by changing names at the University of Sheffield who made some very specific predictions about what would happen in Scotland under minimum pricing.

In the first year alone, they claim, if that there would be a 3.5 per cent drop in alcohol consumption and 58 fewer alcohol-related deaths.

Policy

After spending a decade fighting for the policy, both the Scottish government and the public health lobby have had to start planning to do a success – or at least, to be seen as a success.

Wales is currently in a process of introducing a March 2020, and Ireland has just failed to follow suit. Minimum pricing in Scotland is now just an experiment – it is a bet on doing it.

As for the fact, the early evidence is dashed and weak. In fact, the early statistics published in June showed a 2.9 per cent decline in per capita alcohol consumption in 2018, close to the 3.5 per cent reduction predicted by the Sheffield model – but hardly a success.



The media had ignored the statistics showing a 1.4 per cent rise in alcohol-related deaths when they were published in June, but instead with a headline to look for in the paper to see that there were higher regional differences.

The number of deaths had risen by 35 per cent in Aberdeenshire, for example, and by 71 per cent in Argyll and Bute. There were also places where there had been a decline – Glasgow was one of them.

Deaths

Looking at one city, while ignoring the rest of the country was a little cherry picking, but the media did get it right by highlighting the 11%. Alcohol-related deaths fell by more than 20 per cent with minimum pricing.

Writing from Maida, Sturgeon was on the record in the Scottish Parliament during the process of drafting a report that the policy was working and was saving lives and preventing health care people across the country.

If you put the data on one side, it will confess to a failure.

In October, a study claimed that alcohol bought from the off-trade fell by 7.6 per cent in the most of the regions of minimum pricing. Sales in pubs suggest a decline of the same, and yet the overall claim is that alcohol-related deaths were down.

It is still early days for minimum pricing, and more statistics will emerge in the coming months.

However, it seems that, no matter what the evidence says, the public will be told that it has been a success.

ALLERGEN AND NUTRITIONAL SCREENS



FOOD ANSWERS AT YOUR FINGERTIPS
New digital customer information screens mean that you can instantly check meals and drinks' details

Weatherspoon is rolling out new technology in all of our pubs to improve our customer information.

Since October, we have been installing the new digital customer information screens in our pubs, with the aim of having one in every pub by February 2020.

Located near the bar, the digital screens will provide information to allow customers to view all of the essential details for our food and drinks.

Nutritional

The screens aim to offer easy access to full allergen and nutritional information for customers to use at their leisure.

The screen information provided allows customers to read through and check our ingredients, as well as the 14 allergens specified by the Food Standards Agency.

As well as food menu items, we will have information on allergens in all Weatherspoon drinks, including the thousands of guest ales which can be found across our estate.

Screens

Our guest ales vary daily, from pub to pub, across the many regions of the UK, but customers will be able to access them all from our new customer information screens.

The functionality of the screen will allow customers to eliminate specific allergens from the menu, so that they can see only those dishes tailored to their choices and requirements.

Customers will be able to use a calorie filter to choose meals which suit their nutritional requirements, be that low or high-calorie dishes, information about carbohydrates, salt, sugar, fat, fibre and protein will also be available for every food item.

Customers

The simple-to-use touch screen will also allow customers to search for dishes which are suitable for vegetarians or vegans.

Staff will be able to direct customers to the screen and show them the way it works, although will not be able to advise on any specific dietary choices.

Once a dish or drink has been chosen, the customer will be able to order at the bar or using the app, as usual.

NEWTOWARDS

KRYSTAL AND ALICE TRANSFORM TRASH INTO CASH

A trash collection generated a cash collection, for two Wetherspoon managers, in Northern Ireland.

Pub manager Krystal Schollick (left) and shift manager Alice Treasure are pictured at Sea Park, Holywood, doing their bit for the environment, as well as charity.

Sponsored by customers at their pub, The Spirit Merchant (Newtownards), the pair took part in a charity beach clean-up, raising £450.

A 20-minute drive from Newtownards, Krystal and Alice spent time collecting rubbish on a stretch of beach from Holywood to Crawfordsburn, on the shores of Belfast Lough. Krystal said: "We received a lot of positive feedback from local people, asking what we were doing.

"It is a great way to help the community and raise charity funds at the same time, so we hope to do it four times a year.

"Thanks to all of our customers for their support with sponsorship and generous donations, which has been donated to CLIC Sargent."



TAVISTOCK

BRUNCH CLUB BREAKS THROUGH ONE-YEAR BARRIER

A weekly community event at The Queen's Head Hotel marked its first birthday with a party at the pub in Tavistock.

The Tavistock Area Support Services (TASS), a charity based at The Anchorage Centre in the Devon town, holds a 'brunch club' every Tuesday from 10am.

Set up and organised by TASS outreach worker Cathy Hipsey, together with Simon Powell from the Stroke Association, the community group gathers for coffee, a bite to eat, networking and socialising.

The weekly brunch group offers friendship, as well as services, activities, information and advice for the over-55s.

Pub manager Jo Huckie (pictured back left), with husband and fellow manager Trevor (front left) and party guests, said: "The club has been running for a year now and is a great success. It is a joy to see the friendship and community spirit in the pub. The weekly event encourages older people to get out of the house to meet people, helping to combat loneliness among very vulnerable members of our community."



KETTERING

BUS HELPS FESTIVAL-GOERS REACH EARTHLY DELIGHTS



Four pubs in Northamptonshire joined forces to showcase all 40 festival beers during our autumn real-ale event.

Organised by Rob Keen, pub manager at The Earl of Dalkeith (Kettering), around 30 customers enjoyed a beer bus service running among the four pubs.

Rob said: "We wanted to showcase all 40 festival beers, so had each of the four pubs serving 10 ales.

"The two buses were continually driving around them, on a loop, for customers to travel to each pub."

The participating pubs, along with The Earl of Dalkeith, were The Samuel Lloyd and The Saxon Crown (both in Corby) and The Sugar Loaf (Market Harborough).

Festival-goers are pictured boarding one of the buses outside the pub in Kettering.

The Earl of Dalkeith was also serving two local beers from Kettering-based Pabbely Brewery. The donated barrels of 'And Now For Something Piggish Different' and 'Pigs Do Fly' raised £144 for the local Cransley Hospice.

TIVERTON

CAKE BAKERS RAISE DOUGH TO HELP CAYLA

A charity cake sale at The White Ball Inn (Tiverton) raised funds for a local youngster in need of cancer treatment.

Pub manager Ben Grainger is pictured (right) with bar associates Tom Hearn and Maisie Weacalfe, together with some of the cakes on sale, including a special creation by @SarahBethBakes.

The pub has collected a total of £250 (£140 on the cake sale day) for Cayla's fight against neuroblastoma, fundraising for a four-year-old girl, from Cullompton, for a vaccine treatment in the USA to prevent a relapse of her rare childhood cancer.





Poppy Appeal

GENEROUS CUSTOMERS REMEMBER THE FALLEN THROUGH POPPY APPEAL

The 2019 Remembrance Sunday commemorations were observed at our pubs across the UK, as staff and customers, once again, supported the annual Poppy Appeal.

All of our UK pubs had collection tins at the bar, selling poppies in support of the Royal British Legion's fundraising campaign, helping the work it does to support the memory of the fallen and the future of the living. Staff at many Wetherspoon pubs also created their own poppy displays, as well as hosting community remembrance events. The pubs also staged two minutes' silence on Remembrance Sunday.



Shift leader Louise Hill (left) and shift manager Vic Main, Snowden, are pictured with their soapy display at The Walker & Herby (Cobee). Shift manager Aimee Ollivier (right) also helped with the display, featuring the words of John McCrae's poem In Flanders Fields.



At The Red Lion (Bedlington), regular customers Dave Smallwood (centre) and John Wilkinson are pictured with team leader Emma Stewart buying their poppies.



Customer Nicole Taylor is pictured supporting the Poppy Appeal at The Folky Arms Hotel (Great Malvern), with shift leader Jamie Halford (centre) and bar assistant Eithan Williams.



Kitchen associate Teresa Costi is pictured with team leader Tom Fox at The Ralph Fitz Randal (Richmond) and her back bar display to mark Poppy Day 2019.



Members of the East Ham & District Branch of the Royal British Legion, together with other staff and supporters, as well as staff members, are pictured outside The Miller's Mill, our pub in east London, where a permanent commemorative memorial is on display, was once again the focal point for the annual local community Remembrance Sunday event in East Ham.

FAIR PLAYER PLAYS UKULELE TUNES FOR FOLK AT PLAYFAIR



Writer and performer Dominic Frisby (pictured) took a break from his hectic summer performance schedule to visit The Playfair (Edinburgh).

Complete with ukulele, he was presenting his show 'Liberarian Love Songs' at the Edinburgh Fringe Festival, throughout August, with customers at our pub in the Scottish capital city treated to an impromptu song.

Among the satirical musical numbers in his latest show is a piece entitled 'Hate Speech', in which he talks about people's political opinions and views – and mentions Wetherspoon. It includes the lines: "So, I went for a drink in that place Wetherspoons and there was this girl outside with a loud hailer telling people that they shouldn't go in, since that guy, the owner Tim Martin, came out in favour of Brexit."

"She said: 'If you go into Wetherspoons, you are funding hate.' And I said: 'It's only £3.50 a pint, I ain't funding that much hate.'"

Self-confessed Wetherspoon fan Dominic said: "I've written another song all about Wetherspoon. It's so funny."

"Audiences love it. It'll make such a good video. If any of the Wetherspoon bosses read this, please get in touch."

"We can make The Wetherspoons Song an epic viral hit." Scottish newspaper The Scotsman, declared his show to be its pick of the musical comedies at the Edinburgh Fringe, describing Liberarian Love Songs as a must-see.

THEY GET AROUND - IN HARMONY WITH US



With more than 60 theatre dates a year across the UK, the touring Beach Boyz Tribute Band is always on the look-out for somewhere to eat while on the road.

The band, Tommy Read (lead vocals/presenter), Cliff Robertson (lead guitar/vocals), Andy Buchanan (bass guitar/vocals), Graham Fellows (drums/vocals) and Terry Pascoe (keyboards/guitar/vocals), often chooses a nearby Wetherspoon pub for refreshment.

Terry said: "With touring the UK and all that goes with it, it is very important for us to have a plan for eating before each show."

"Wetherspoons' pubs provide excellent fare, at very reasonable

prices. With an extensive variety, there is always something for everyone – and quite often meal deals available.

"For us, with a showtime deadline to meet, it is also important that the service be quick and efficient. In our experience, now in our fifth year of touring, Wetherspoon always is."

"Beach Boyz Tribute Band (including sound technician Luke, along with Jackie and Eddy on merchandise) would like to say thank you to Wetherspoon for helping to sustain our UK tours and beyond."

For the show's venue and date information: beachboyztributeband.co.uk

GREENOCK

A LOT IN THE POT AT JAMES WATT



The James Watt (Greenock) celebrated its 21st birthday this year, as well as a fantastic fundraising milestone at the pub.

Duty manager and CLIC Sargent champion Julie Alexander (pictured) reports that, by the end of 2019, the team would have collected £40,000, since fundraising started for CLIC Sargent in 2002.

Julie has been responsible for the fundraising activities since she joined the team as a bar associate in 2012 and organises plenty of events to generate the charity funds.

She said: "There is always something going on - and our regular customers are very supportive and generous in donating."

"The pub's birthday in September was a great fundraiser. We also have regular bake sales, cycle challenges and staff taking part in running events. We all climbed Ben Nevis and hope to do a skydive challenge in 2020."

As well as fundraising for CLIC Sargent, with staff also taking part in waxing events and completing the Bank of Scotland Great Scottish half marathon. The James Watt also supports several local causes.

Raffles and festive breakfast events staged at the pub have benefited local charities, some of which have, in turn, supported staff family members.

The charity recipients of their fundraising efforts have included: Ardgowan Hospice, a place of care for those living in Inverclyde who have been diagnosed with a life-limiting illness; Glasgow Children's Hospital Charity 'Schiefhallion Appeal'; Children in Poverty Inverclyde, a local charity assisting in the alleviation of poverty in impoverished families.

TEIGNMOUTH

BRISE BUNCH HELPS TO KEEP BEACH BEAUTIFUL



Keeping Teignmouth's Back Beach clean is a big priority for Lucy Routledge, duty manager at The Jollie Brie (Teignmouth). Lucy, pictured (centre) with some beach-goers, started Back Beach Crew in 2017, after seeing the litter left behind on the beach following a busy holiday weekend.

The group exists to educate and encourage members of the public to take all litter home, to protect the beach and marine wildlife. They ask people to "leave nothing on the beach except footprints".

Lucy said: "Our message is - if you can take it to the beach, then you can take it home again. We must all do our bit to keep Back Beach looking beautiful and litter free, as well as safe."

"Our group takes part in fundraising activities, with the money going towards placards and banners displayed on the beach, and in local shops and businesses, asking people to take their rubbish home. "We also hand out bin bags and hope to set up an education programme, for local schools and youth groups, to make the next generation aware of the issue of litter and protecting our environment."

BLANCHARDSTOWN

A GREAT BIG PILE OF EUROS AMASSED AT GREAT WOOD



The efforts and generosity of our staff and customers know no limits, when it comes to charity fundraising.

None more so than at The Great Wood (Blanchardstown), topping our Republic of Ireland fundraising league table for funds collected for Lauralynn.

For the year, the pub has raised a grand total of €12,503, taking its overall total to more than €30,000 during our fundraising partnership with Lauralynn, which began in 2015.

Fundraising at all of our pubs across the Republic of Ireland supports Lauralynn - Ireland's Children's Hospice - and has, so far, reached more than €86,327.

Lauralynn has supported many courageous children and their families, who have inspired so many, despite the challenges and heartache encountered along their journey.

At The Great Wood, cash has been donated and raised through various fundraising activities and events throughout the year.

BRIGHAM

LYNDA HELPS FEED A NEED, WITH FESTIVE FOOD PARCELS

The true spirit of Christmas is being kept alive at The Vigilance, Brigham, where manager Lynda Arnold is making up food parcels for those alone over the festive period.

Lynda is being supported at the Devon pub by husband and wife Pat Upham and Kelynn Horsman (pictured either side of Lynda) of the local community charity YES (Youth Enquiry Service).

YES puts on a free three-course meal for those who would otherwise be on their own on Christmas Day. After some entertainment, farewell food parcels are given to everyone involved - and, this year, they are being made by Lynda at the pub.

Pat said: "The Vigilance is our local, Kelynn and I go there sometimes after work. Lynda knows what we do and offered to help with the food parcels. We are very pleased that she was able to help in providing people with a community Christmas Day. It really lifts the spirit of people who would be on their own."

Inside Lynda's parcels are mince pies and packets of tea and coffee. The pub is also providing some mulled cider for the main part of the charity day.

Lynda said: "I have known Pat and Kelynn for a while now - and they run a very good charity. Making people feel a part of the community at Christmas is a very good thing to do - and I was happy to help."

These include a weekly bottle raffle organised by shift manager Mike Eustace.

Pub manager Dan Foster, pictured (second left) with (left to right) team leader, Edlira Ramadani, kitchen associate, Joe Brewer and shift leader, Chantelle Murray, said: "Our €31,036 fundraising total, so far, is a remarkable achievement."

"We thank all of our customers for their fantastic and continued support for an amazing charity."

Orla O'Brien, CEO of Lauralynn, said: "We cannot provide our services to the children and families who need us, without the generosity of the public and businesses like Wetherspoon."

"These funds have an enormous positive impact on the children and families in our care."

"So, thank you to everyone involved and, please, keep up the great work."





★ CRICKLEWOOD

★ THE BEATEN DOCKET

Beer and birthday puns were the order of the day at The Beaten Docket to celebrate a special occasion. The pub in Cricklewood, northwest London, marked its 28th birthday with cakes made by shift manager Lorraine McDonagh. She is pictured behind the bar, with shift leader Ottis Reid, as bar associate Georgia Saccardina serves the cakes to the regular customers. The pub, managed by Nicholas Hand and Raghina Mulherrins, opened in October 1991 and is among our 20 oldest pubs.



★ BARKING

★ THE BARKING DOG

Regular customers and staff at The Barking Dog (Barking) enjoyed a homemade celebration cake, courtesy of pub manager Monika Tymosz. Monika, who has run the Essex pub for the past three years, made a cream, blackcurrant, chocolate & cherry cake, for the pub's 26th birthday, which was enjoyed by everyone. Celebrating 15 years with the company in July 2020, Monika is pictured with shift leader Patryk Obierski and customer David Atfield (left) who has been a regular since the pub opened in October 1993.



★ BURY

★ THE ART PICTURE HOUSE

Staff at The Art Picture House (Bury) marked the pub's 10th anniversary by decorating the former cinema in birthday balloons and banners. Pictured (left to right) at the pub, managed for the past four years by Ela Stypczynska, are bar associates Emma Collett and Eleanor Redfern, with kitchen manager Andy Higson. The striking grade II listed three-storey building, which housed the Wetherspoon pub since October 2009, is the former Art Picture House. Described by The 'Theatres Trust' as 'a fine example of an early 1920s cinema, exceptionally theatrical in its plan and decoration', it was originally built in 1923.



★ DERBY

★ THE STANDING ORDER

The Standing Order (Derby) marked its 24th anniversary during the autumn real-ale festival. Managed by Tom Parfitt for the past four years, the pub offered 46 beers during the event. It served all 40 festival ales, as well as its six permanent beers: Abbot, Ruddles, Doom Bar, Pedigree, Bass and Pale Rider. Pictured celebrating with birthday balloons are (back, left to right) kitchen team leader Will Ottewill, bar associate Matt Collyer and shift manager Parisa Darling; (front) kitchen team leader Sophia Lester (left) and shift leader Rebecca Barber. The Standing Order is housed in the stunning former Crompton & Evens Union Bank building, later the city branch of the NatWest. The bank closed in 1993 and reopened as a Wetherspoon pub in October 1995, with a very apt name.



★ BOSTON

★ THE MOON UNDER WATER

Staff members at The Moon Under Water (Boston) marked the pub's 21st birthday with a 'Party like a Pirate' fancy-dress funday. The fundraising event, which included a rum bar (every pirate's favourite tippie) and a charity raffle, raised £200 for CLIC Sargeant. Pictured in pirate party mood are (left to right) shift leader Lewis Emery, pub manager Dawn Cawston, floor associate Shanti Overton and bar associate Sam Turner.



★ SOUTH SHIELDS

★ THE WOULDHAVE

Pub manager Phil Riddle is pictured (centre) with regular customers Billy and Doreen Heslop marking his pub's 21st birthday. Phil has been with the company for 19 years, the past two at The Wouldhave and previously in the region at The Wallaw (Blyth) and The Fire Station (Whitley Bay). With the purchase of its next-door building, plans to extend the South Shields pub are in progress, more than doubling its size. These future works will also include the creation of a beer garden – a brand-new addition to the pub.



★ LLANDUDNO

★ THE PALLADIUM

Members of staff at The Palladium (Llandudno) are pictured among the celebration balloons and banners, marking the pub's 18th birthday. Managed by Mark Ford, his team members (left to right) are floor associate Joe Cooney (no longer with the company), with bar associates Annie – Holloway and Lee Evans. The pub, which opened in August 2001, is housed in the striking former Palladium cinema, grade II listed building, first erected in 1920 on the site of the old Market Hall.



★ FRASERBURGH

★ THE SALTOUN INN

At The Saltoun Inn (Fraserburgh), bar associate Marco Hutchison, duty manager Kerri Mulligan and team leader Ryan McDonnell are pictured (left to right) celebrating the pub's 15th birthday. Ryan and Kerri have worked at the venue since the opening day, in August 2014, along with shift manager Sharon Holland. The Aberdeenshire pub and hotel is run by Mark Daw. The birthday celebrations comprised games and fundraising activities, including a raffle, kids' colouring competition, guess the number of sweets in a jar and the 'teddy bear's birthday date'. A total of £140 was collected for CLIC Sargeant.



ANNIVERSARY BIRTHDAYS

★ WHITLEY BAY
THE FIRE STATION
 Staff and regular customers at The Fire Station toast the Whitley Bay pub's 18th anniversary with a special beer. Now celebrated by the local brewery produced.
 The Fire Station (A19, A199) led to mark the occasion. Featured (left to right) bar staff manager Michael Jewell, customer (18 years) Davey Robson, bar associate Luke Marshall, customer (19 years) Keith Myerton, bar associate Ben Chalmers and team leader Lucy Gill.
 The pub opened in September 2001 in the 1960s-built premises which had been the headquarters of the Whitley Bay and Mableton fire brigade since 1971.

★ HANLEY
THE REGINALD MITCHELL
 Kitchen associate Alison Higgins is pictured at The Reginald Mitchell (Hanley) where she has worked for two decades.
 The pub, which opened on 6 October 1999, is celebrating its 21st birthday.
 Alison joined the team on 11 October 1999 and is the longest-serving staff member at the Staffordshire pub, managed by Spenser Radford.
 Alison said: "I can't believe that it has been 20 years, but I have loved every minute of it.
 "Some of the kitchen team have been here a while and several customers have been regulars since day one. I try to spend time with them when I can, and have a chat, which is lovely."
 "I hope to carry on for a few more years yet."

★ KESWICK
THE CHIEF JUSTICE OF THE COMMON PLEAS
 It is five years since our pub in the Lake District opened, in Keswick's transformed former magistrates' court and police station.
 The team at The Chief Justice of the Common Pleas is pictured celebrating the occasion with a balloon fest.
 Left to right are shift managers Andy Cook and Jane Morton, pub manager Chris Hugg and bar associate Brad Martin. Chris started out at the pub as a bar associate. Brad Martin opened in 2014, and is now pub manager. Kitchen team leader Darren Brown (not pictured) has also worked at the pub since it opened.

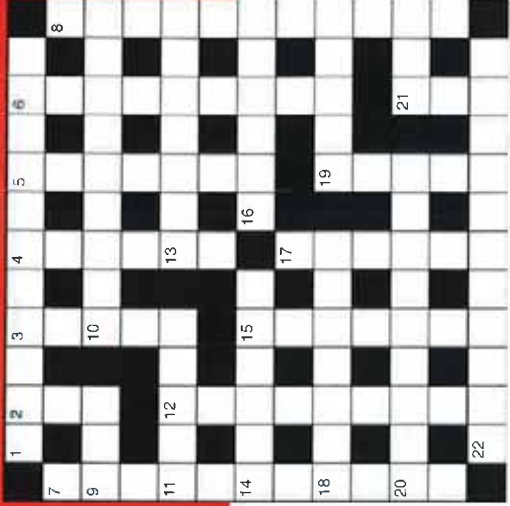
★ SHEFFIELD
THE WOODSEATS PALACE
 Current and former staff members joined together at The Woodseats Palace to mark the pub's 18th birthday with a party.
 Pictured celebrating the occasion, with cake and balloons, are original pub managers Richard and Kerry Laurant (far right), current pub manager Rob Bell (back left) and staff manager Hayley Martin (front), holding the cake, together with staff members, old and new.
 The Sheffield pub opened in October 2001 on the site of a former 19th-century of the same name.
 The building was reconstructed as a supermarket 50 years later.

★ WETHERSPOON
THE WETHERSPOON
 The Wetherspoon pub celebrated its 40th birthday with a party.
 Pictured celebrating the occasion, with cake and balloons, are original pub managers Richard and Kerry Laurant (far right), current pub manager Rob Bell (back left) and staff manager Hayley Martin (front), holding the cake, together with staff members, old and new.
 The Wetherspoon pub opened in October 2001 on the site of a former 19th-century of the same name.
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 The building was reconstructed as a supermarket 50 years later.

COMPETITION

4 X £30 PRIZES TO BE WON



WIN A £30 WETHERSPOON GIFT CARD

The first four correctly completed crosswords to be pulled out of the hat will win each of these entrants a Wetherspoon gift card worth £30.
 Closing date for entries: 7 February 2020

Post to:
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PO BOX 2330, WATFORD, WD18 1NW

Across

- Detective priest created by GK Chesterton (6,5)
- Large deer found in northern parts of Asia and Europe (6)
- André, French general who defeated the Russians at Zurich in 1799 (7)
- Daisy with long white petals and a dark yellow centre (5)
- Stevie, American singer-songwriter associated with rock group Fleetwood Mac (5)
- Nickname given to Humish King Attila (7,2,3)
- Author of novel The Treasure of the Sierra Madre (6)
- General name formerly given to the eastern shores of the Mediterranean Sea from W. Greece to Egypt (6)
- André, French general who defeated the Russians at Zurich in 1799 (7)
- Daisy with long white petals and a dark yellow centre (5)
- Stevie, American singer-songwriter associated with rock group Fleetwood Mac (5)
- Nickname given to Humish King Attila (7,2,3)
- Author of novel The Treasure of the Sierra Madre (6)

Down

- Seabird with a heavy body, short wings and black and white feathers (3)
- Sir John, known as Jack, English cricketer who made 197 centuries in first class cricket (5)
- Plant of the mustard family with red-skinned white roots which are eaten raw in salads (6)
- Thick horizontal underground stem of plants such as the iris whose buds develop into new plants (7)
- Political scandal associated with U.S. President Richard Nixon (9)

SOLUTIONS (Autumn 2019 issue)

- Across:** 1 Albe; 3 Basille; 9 Malleus; 10 Epode; 11 George Smiley; 13 Aegaeon; 15 Agassi; 17 Blackcurrant; 20 Green; 21 Reilgar; 22 Nitrogen; 23 Flea.
- Downs:** 1 Armagnac; 2 Bilbo; 4 Assisi; 5 The Ginger Man; 6 Lioness; 7 Eden; 8 Belgian Congo; 12 Wisteria; 14 Gilbert; 16 Ecarte; 18 Angel; 19 Ogen.

The Autumn 2019 crossword winners were:
 MC, Carlisle SA, Rochdale MJ, Aberystwyth AP, Hathersage



Please complete the answers and your details, as shown, and send the completed page to:
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YOUR DETAILS

NAME: _____ TELEPHONE: _____
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 POSTCODE: _____
 I AM OVER 18 YEARS (SIGNATURE) _____
 AGE: _____ YEAR OF BIRTH: _____

Terms and conditions: The crossword is open to UK residents over the age of 18, excluding employees of the promoter, their respective families and agents or anyone directly connected with the promoter. The promoter reserves the right to amend the rules and conditions of the competition at any time without notice. The promoter reserves the right to cancel or amend this promotion, owing to events arising beyond its control. The promoter is not responsible for any third party acts or omissions. Once the competition has been drawn all entry slips and information provided therein will be securely destroyed and shall not be retained by J.D. Wetherspoon plc or its affiliates.
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Nik Antona is national chairman of CAMRA, the Campaign for Real Ale

Cheers

PUBS – BRINGING LIGHT AND LIFE TO DARK WINTERS

CAMRA is highlighting pubs which go the extra mile to combat loneliness, says CAMRA's national chairman Nik Antona

As the seasons change and we batten down the hatches against winter, loneliness can inevitably seep into our life, taking a massive toll on our mental health and well-being.

There's something about the confinements of winter and the inability to enjoy the outdoors which makes winter particularly bleak and dismal.

Christmas can exacerbate this feeling for those without local friends or family, making the festive period an uncomfortably stark reminder of what they're missing out on.

Loneliness can be as damaging as smoking 15 cigarettes a day, according to the Campaign to End Loneliness, and is considered to be a growing epidemic.

One estimate claims that more than two million people over 50 are faced with social isolation.

Pubs have naturally become places of refuge in the harsh winter months.

CHEERFUL

From cheerful roaring fires creating a welcoming, cosy ambience to hearty meals and pints to warm you from the cold, a pub can shed its summer skin as easily as a chameleon and become a beacon of light, when the cabin fever starts to set in.

Most pubs around the country are aware of the important role which they play in combatting loneliness.

Publicans and their staff provide stability and regular human contact for many who experience loneliness and social isolation.

Alongside efforts to make pubs look as welcoming as possible on a cold winter's day, heart-warming examples seem to emerge each year around Christmas – such as The Alexandra, in Wimbledon, offering a full turkey dinner and beer to anyone alone on Christmas day.

But pubs are for life, not just for Christmas.

The good work our pubs do in bringing communities together and combatting isolation should be shouted about all year long.

CHATTY

Consider, for example, The Kingslodge Inn, which works with Age UK to host lunchtime meals for isolated elderly Durham residents or The Queen's Head, in Harrow, north London, which runs a 'chatty tables' scheme, where several tables are earmarked as areas in which customers would welcome the company of strangers.

Even something as simple as a live music night or a comedy evening can encourage people to leave the confines of home and socialise with others.

Beer has an equally important role, although you can visit a pub without having a drink, of course.



Loneliness can be as damaging as smoking 15 cigarettes a day



One of the things which makes a pint so appealing is that it can lower inhibitions and reduce social barriers, according to the report – Friends on Tap.

The report examined whether there was a beneficial impact on social skills of drinking alcohol, such as the ability to interpret social skills correctly, by asking customers to rate the attractiveness, approachability and trustworthiness of a set of photographs of male or female faces, both before and after consuming a drink.

It found that people, with low levels of alcohol consumption, feel generally somewhat more comfortable about strangers.

Social groups, such as offered by a CAMRA membership can also be a lifeline for many.

Sometimes, just being invited on a brewery tour or a pub crawl with like-minded beer-lovers can change someone's day for the better.

I know that, for a lot of volunteers like me, a CAMRA membership is like being part of a family.

We look forward to the beer festivals and branch meetings across the country as the very foundation of our social circle.

IMPORTANT

That's why this issue is so important to us at CAMRA.

We have recently launched a national campaign to promote the valuable work which pubs do with the Campaign to End Loneliness, the University of Bristol and the Plunkett Foundation.

As part of the campaign, we are working on a report to highlight those pubs which go the extra mile to combat loneliness and isolation – to demonstrate the important role which they play in today's society.

Our aim is to get those examples out in front of the public like never before.

We want to not only encourage more pubs to get involved in running similar schemes, but also show those who might be struggling that their local could be a lifeline.

It doesn't matter whether you're 18 or 81 – anyone could be struggling with loneliness and isolation this winter; a visit to your local could be just the cure – whether for a comedy evening or a quiz night.

If you know of any great pubs making a big difference in people's life, please get involved in the campaign by letting us know (press@camra.org.uk); we will do our best to spread the good news.

For more information: www.camra.org.uk

GIN PALACE

MIXER INCLUDED*

Blood orange and classic juniper



London dry gin with citrus notes



Raspberry and strawberry



London dry gin with 10 botanicals



Juniper and a hint of spice



Hints of citrus, liquorice and cassia



Juniper with Scottish raspberries



Classic gin with strawberry and lime



Passion fruit, mango and elderflower



Raspberries and elderflower



Seville oranges and orange blossom



Refined sweet violets, with pastel-like taste



Natural vanilla, with 21 botanicals



Infused with cucumber and rose



Fresh limes, oranges and pink grapefruit



Rhubarb spiked with oriental ginger



*Mixer excludes Fentimans, J2O, Lavazza iced cappuccino, Remedy Kombucha and other canned soft drinks.

40 WETHERSPOON YEARS 1979 - 2019

for the facts
drinkaware.co.uk

jdwetherspoon.com

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