

The Beers

Milds, Stouts and Porters are highlighted in blue

Solar Power - 4.3% - Isle of Purbeck – Dorset

The palate is a soft balance of malt, caramel and wheat malt providing a clean and refreshing finish.
Glenferry Ltd - 01179 530547 - mail@glenferry.co.uk

Solstice - 4.0% - Glastonbury Ales – Somerset

Golden red ale loaded with zesty fruity hops and a variety of delicious malts for a refreshing citrus hop finish.
Artichoke - 01934 863840 - bruce@artichoke-ltd.com

Stoodley Stout - 4.8% - Little Valley – West Yorkshire

Rich black stout containing chocolate malt mixed with oats and wheat. Stoodley Stout has a rich and creamy roasted flavour with aromas of orange, citrus and berry.
Dantherm Air Handling Ltd - 01275 876851 - cmi@dantherm.com

Studland Bay Wrecked - 4.5% - Isle of Purbeck – Dorset

A deep red-amber ale with rich malt and caramel flavours, combined with a subtle spicy aroma to give a smooth full flavour.
Blom UK - 01934 311000 - info@blomaerofilms.com

Summerset - 4.1% - Yeovil – Somerset

A blonde ale with light rounded mouthfeel and a tangerine fruity hop finish.
Bristol Groundschool - 01934 744944 - alex@bristol.gs

Wild Swan - 3.5% - Thornbridge – Derbyshire

Wild Swan is white gold in colour with aromas of light better lemon, a hint of herb and a subtle spiciness. A great session beer!
Macarthur Wilson - 0117 9083350 - rgm@macarthurwilson.com

Withens IPA - 3.9% - Little Valley – West Yorkshire

Light and bright, this IPA uses refreshing floral hops and hints of spice, orange and citrus, giving a smooth finish.
d20 Ltd - 01454 610888 - treeves@d20ltd.com

Workie Ticket - 4.5% - Mordue – Tyne and Wear

A tasty, complex beer with malt and hops throughout and a long, satisfying bitter finish.
Michael Parker Building Contractor - 01934 713206 - mike@dovetailtd.co.uk

Yorkshire Terrier - 4.2% - York – North Yorkshire

Has a fruity malty aroma with some hints of citrus. Fruity malty flavour with some hoppy citrus hints. Has a sweetish fruity and malty finish with a slightly bitter aftertaste.
Keith Richards Consulting - 01934 710332 - claire@keithrichardsconsulting.co.uk

YPA - 4.3% - Rooster's – North Yorkshire

Pale-coloured beer with raspberry and floral aromas. English and European hops blended to give excellent balance and long finish.
TruffleShuffle.com - 01179 828884 - help@trufflesuffle.co.uk

The Ciders and Perry's

Broad oak Perry - 7.5% - Brian Brunt - Clutton, Somerset (HALL & MARQUEE)

Gold medal winner for Perry 2009 at the Champion Beer of Britain.
Urban Planters - 01934 751188 - alan@urbanplanters.co.uk

Farmhouse Medium Cider 6.0% - Wilkins – Somerset (HALL & MARQUEE)

Traditional, medium tasting cider, made locally at Mudgley.
R. W. Farmer Builders - 01934 713740 / 07970550001 - richard@rwwfarmer.co.uk

Farmhouse Dry Cider - 6.0% - Wilkins – Somerset (HALL)

Traditional, dry tasting cider, made locally at Mudgley.

Farmhouse Sweet Cider - 6.0% - Wilkins – Somerset (HALL)

Traditional, sweet tasting cider, made locally at Mudgley.

Heritage - 4.9% - Thatchers – Somerset (MARQUEE)

A popular, refreshing drink that reflects our expertise in crafting fine cider.

Buntingfields Best - 5.0% - Somerset (MARQUEE)

This cheeky number has lashings of fruit with a big hint of mango.
Bedingfield, Bunt & Tucker

Cheeky but not Promiscuous - 6.9% - Simon Tremlett - Somerset (MARQUEE)

Aged in a medieval barn using modern barrels within touching distance of the upper Axe.

Faucet Tin Cider - 6.9% - Pete Green – Somerset (MARQUEE)

Aged in a modern and relatively air-tight barn in traditional wooden barrels with equine influences.

Not a Clewer - 6.9% - Alan Ham – Somerset (MARQUEE)

Traditional, award winning dry cider, made locally at Clewer.

Tuckers Tackle - 6.9% - Dave Tucker – Somerset (MARQUEE)

Meat and two veg!

The Wines

(R) Tierra Antica Cabernet Sauvignon Central Valley – Chile

Well flavoured with a touch of green bellpepper and aromas of ripe small black fruits, this smoothly rounded and well balanced wine is new to the festival in 2010.

(R) La Croisade Réserve Merlot 2009 Vin de Pays d'Oc – France

With a lively bouquet of plum, blueberry and hints of blackcurrant the palate is beautifully rounded, soft and juicy – sold out fast in 2009!

(W) Pinot Grigio IGT Venezia "Folino Capito" - Italy

Fresh zesty nose with lime and lemon fruit, ripe pear and melon too. It's crisp and clean and not complex, but as a quaffer it's very tasty. Sold out quickly in 2009 and universally liked by all!!

(W) La Tour de Marrenon Côtes du Luberon – France

A wonderful combination of the fat, ripe peachy Grenache Blanc and the floral, aromatic and spicy Vermentino grapes, create a fresh and citrusy medium dry wine. Debuting at the WRAF in 2010.

www.wedmorerealale.com



Hello, and welcome to the Wedmore Real Ale Festival. We thank you for supporting our event and hope you enjoy yourself. This year you will be able to sample over 60 real ales from all over the UK, including several winners from the Champion Beer of Britain Awards 2010.

This year we hope to match or even better last year's donation of £10,500 to local worthy causes, bringing the total donated to date to just over £50,000. Drinking for charity, gives you a warm glow! We would like to take this opportunity to thank our sponsors without whom the festival would not be possible and encourage all of our patrons to support them.

Four of our now 66 sponsors have been with us since day one and special thanks goes out to them for having faith in us.

They are; **Bristol Water, N C Tucker, Ratcliffe Bros and Sand Engineering.**

We would also like to pay thanks to our hard working volunteers who are giving up their free time to help out as well as all the other nameless contributors that make the Festival such a joy to attend. We hope you enjoy the "The 10th" WRAF as much as the organisers have enjoyed the planning over the last 10 years!

Many Thanks and Happy Quaffing!

Soft Drinks, Juices and Culinary Delights from Alan Hector will be available throughout the festival. There will also be a Pig Roast on Friday & Saturday evenings in the marquee around 7.30pm.

Organisers

Chris Perry, David Stone, James Timms, Malcolm Johnson, Martin Corkish, Robert Duckett, Simon Moss, Trevor Prideaux.

Confirmed dates for next year 16th – 18th September 2011

Please respect the neighbours and leave quietly!



www.wedmorerealale.com

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0 or Low % Bottled Beer

Perfect for drivers.

Axbridge & Wedmore Medical Practice - 01934 733943 - steven.edwards@axbridgewedmoredoctors.nhs.uk

Alchemists Ale - 4.3% - Pictish – Manchester

A refreshing, straw-coloured ale with crisp malt flavours and a robust hoppy finish.

Hole's of Blackford

Avocet Ale - 3.9% - Exeter – Devon

Devon's only organic real ale. A distinctively-flavoured beer with refreshing citrus taste and attractive aroma. Light gold in colour and wonderfully refreshing.

Everything Environmental Ltd – 01275 331920 - evan@everything-environmental.co.uk

Bays Gold - 4.3% - Bays – Devon

An easy drinking, light golden ale. The unique blend of hops creates lemon citrus overtones which tantalise and refresh the palate.

The New Inn - 01934 712099

Best Bitter - 3.8% - Copper Dragon – North Yorkshire

A refreshing, amber-coloured best bitter with a well-balanced malty and hoppy finish. An excellent mid-gravity session ale brewed to suit that special Northern palate.

P.B.I Ponds and Landscaping - 01934 741151 / 07890371926

Best Bitter - 4.0% - Evan Evans – Carmarthenshire

Malty with a clean palate. Brewed using the finest floor malted barley and traditional English hops.

Design Construction – 01934 712611 / 07791257005 - GandT@curnow.fsbusiness.co.uk

Bitter and Twisted - 3.8% - Harviestoun – Clackmannanshire

A blonde beer with a superb fresh hop profile. Hersbrücker, giving a hint of honey and the tang of Grapefruit; Challenger, giving a spicy fruitiness like the twist of a lemon.

Wactel Consulting Ltd - 01934 713651 - william@wactelconsulting.co.uk

Bitter Bully - 3.8% - Cheddar Ales – Somerset

Bitter Bully is a very drinkable straw-coloured session beer with a big hop aroma and dry citrus finish.

W.C. Maunders Ltd – 01934 742590 - jon@wcmaunders.co.uk

Black as yer ‘at - 4.3% - Glastonbury Ales – Somerset

Traditional rich roasted stout delicately hopped to give a dark full-bodied flavour with hints of chocolate and a smooth finish.

Wrights Timber – 01278 641686 wrightstimber@btconnect.com

Black Gold - 3.8% - Castle Rock – Nottinghamshire

A dark mild ale with a slight bitterness but without undue sweetness.

Arien Signs - 01934 744656 - sales@ariensigns.co.uk

Brewers Gold - 4.0% - Crouch Vale - Essex

This is a pale, refreshing and hoppy beer with gorgeous aromas of tropical fruits.

Jacqui & Danny – Supporting Viz’s Profanisaurus

Bristol Stout - 4.0% - Bristol Beer Factory – Bristol

Black with a ruby-red tint, velvety and full-flavoured Stout. Well balanced and warming with a smooth full flavour, from the addition of flaked oats, with a long bitter finish.

Clive and Angela Mills

Challenger IPA - 4.4% - Copper Dragon – North Yorkshire

A truly traditional premium ale brewed to revive flavours enjoyed by our Victorian ancestors. Full-bodied and fruity with subtle hoppy undertones.

Jim McLaughlin

Chimera IPA - 6.8% - Downton – Wiltshire

A traditional India Pale Ale, brewed with a hugely increased hop rate for a strong, floral aroma, and a powerful, bitter taste.

Sellwood Planning - 01934 712041 - marion@sellwoodplanning.com

Cragg Vale Bitter - 4.2% - Little Valley – West Yorkshire

A rich, red-brown beer, with a full and rounded body. This beer is crisp and fruity with a spice and lemon aroma that all goes to provide a delicate finish.

MPG Fork Trucks Ltd – 01278 788250 - mpgforktrucks@btconnect.com

D.H.B - 4.3% - Facers – Flint

A dry hopped version of Splendid Ale with a generous helping of Styrian Goldings hops added to the cask. Ideal for those who like their beers really hoppy.

The George Inn, Wedmore – 01934 712124 - hello@thegeorgewedmore.co.uk

Dark Mild - 3.4% - Golcar – West Yorkshire

A light roasted malt and liquorice taste. Smooth and satisfying.

Bernie Howley – 07736419682 - berniewells@btinternet.com

Decadence - 4.4% - Brewster’s – Lincolnshire

Golden in colour. With an aroma of tropical and citrus hops. Sweetish flavour, with some marmalade, more fruit and a hint of pine, leading to a long dry finish.

Flash & Bang Down Under

Devon Glory - 4.7% - Exe Valley – Devon

Distinctive premium beer made from the finest Devon malt. Traditional dark brown beer, sweetish taste with a malty finish.

Event Horizon - 01934 710136 info@fireworks.org.uk

Double Header - 5.3% - RCH – Somerset

A golden brew made with only Pale Ale malt and Goldings hops giving a well-balanced hoppy flavour.

Axe Valley Veterinary Practice Ltd - 01934 712229 - claireg@axevalleyvets.co.uk

Dreckly - 4.8% - Forge – Devon

A warm ruby-coloured strong premium ale fortified with gorse and heather, rich in malt with a spicy aroma and a good malty aftertaste.

Benjamin & Beauchamp Architects – 01934 713313 - studio@b2architects.com

Festival Gem - 4.8% - Bath Ales – Somerset

A beer deliberately developed to allow the malt to power through but is balanced with a delicate lingering hop finish. Has a lasting bitter-sweetness.

The Somerset Sausage Company - 01934 712311 - info@thesomersetsausagedcompany.co.uk

Gannet Mild - 3.3% - Earl Soham – Suffolk

Dark and can be slightly sweet. Brewed using Pale malt, Crystal malt, and Black malt, and only Fuggles hops.

Hectors Farm Shop – 01934 712384

Ginger Hare - 3.9% - Bath Ales – Somerset

Brewed using root ginger and traditionally fermented, the malt and hops mingle to give a full-bodied beer with a lingering spiciness.

Tony and Carol Edmonds

Gold - 4.7% - Butcombe – Somerset

Yellow, gold in colour, rounded malt in the mouth, with a full bittersweet finish of Fuggles hops.

Springboard IT - 01934 710666 - steve.bloomer@springboardit.co.uk

Gold - 4.8% - Hunters – Devon

Rounded malt in the mouth with strong hop balance, deep bittersweet finish.

Savills – 01179 100351 - gcardale@savills.com

Golden Valley - 4.2% - Breconshire – Powys

A deep, golden-coloured beer created using three types of Optic malt and only Progress hops, all grown within the UK.

D.W. Tucker – 01934 713165

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Halcyon - 7.7% - Thornbridge – Derbyshire

Rich fruit and hop character in the aroma. Juicy malts and intense hoppiness coming through in the mouth with a hint of tangerine and pear drops.

Dantherm Air Handling Ltd – 01275 876851 - cmi@dantherm.com

Harvest Pale - 3.8% - Castle Rock – Nottinghamshire

Its distinct hop flavour leads to a crisp finish – Champion Beer of Britain 2010

NC Tucker - 01934 712020 / 07771562255

Hop A Doodle Doo - 4.3% - Brewsters – Lincolnshire

A copper-coloured ale, brewed with four malts and three hops. It has a full-bodied feel and a delicious fruity hop character.

Heritage Upholsterers – 01278 641213 / 07767865299 - angela.purvis@btinternet.com

IPA - 5.1% - Mordue – Tyne and Wear

India Pale Ale is brewed with Horizon hops from the U.S.A. giving the beer a dry bitterness, that is reminiscent of a traditional IPA of yesteryear.

Ashton Exotic Meats – 01749 871100 - toni@ashtonexoticmeats.com

Jail Ale - 4.8% - Dartmoor – Devon

This is a full-bodied mid-brown beer with a well-rounded flavour and a sweet moreish aftertaste.

Rob Puddy General Builders- 01934 710153 / 07836550067 - puddy1967@googlemail.com

JHB - 3.8% - Oakham – Cambridgeshire

Dominated by hops that give characteristic citrus notes. Hops and fruit on the palate are balanced by malt and bitter base. Dry hoppy finish with soft fruit flavours.

Home Dental Care - 01934 710236 - barry@homedentalcare.wanadoo.co.uk

Landlord - 4.2% - Timothy Taylor – West Yorkshire

Golden appearance, well-balanced with the lingering bitterness and of course plenty of hops – Gold medal Best Bitter Champion Beer of Britain 2010

Ratcliffe Bros - 01934 712170

Leghorn - 4.3% - Rooster’s – North Yorkshire

Pale-coloured, premium aromatic bitter. Tropical fruit and tangerine aromas. Full tasting and well-balanced.

Chris and Ross Parker Electrical Contractor - 01934 712352 / 07860327470 - rockin_ross@hotmail.co.uk

Litehouse - 4.3% - Forge – Devon

Golden colour, light and hoppy citrus notes with a hint of elderflower and a bitter finish

Feature Fireplaces – 01934 628142 richard@Feature-fireplaces.co.uk

Magic - 4.2% - Wylam – Northumberland

A light, crisp, refreshing ale made with Amarillo hops and Pale malt. Pale gold with a hint of elderflower in the nose. Citrus and spice on the palate with a good bitter finish.

BlueFinger Ltd – 07771856896 / 01749 834952 - kevin.jones@bluefinger.com

Marquis - 3.8% - Brewster’s – Lincolnshire

A rich tawny colour, it has a light juicy maltiness perfectly balanced by a delicate hoppy finish.

David Salisbury Conservatories – 07970626315 - simonmartin@davidssalisbury.com

Milk Stout - 4.5% - Bristol Beer Factory – Bristol

Sweet, black and extremely full-bodied.

Yew Tree Farm B&B - 01934 712475 - enquiries@yewtreefarmbandb.co.uk

Moondance - 4.2% - Triple FFF – Hampshire

Amber-coloured, very well-hopped with a balanced bitterness.

Somerlap – 01278 641671 - info@somerlap.co.uk

Nessies Monster Mash - 4.4% - Cairngorm – Highlands

A predominantly malty, lightly hopped beer giving a satisfying fullness of flavour with a warm finish. A glass or two is a must before seeking an audience with the monster!

Averys Garage - 01278 641203 - enquiries@averysgarage.co.uk

Over and Stout - 5.2% - Goose Eye – West Yorkshire

A dark moreish stout with a slight hint of chocolate.

Continuum Systems – 08700 675890 - information@continuumsystems.co.uk

Pale Rider - 5.2% - Kelham Island – South Yorkshire

A well-balanced, strong and fruity ale flavoured with North American hops. Its sweetness and bitterness continues to the finish.

Home Study Courses – 01934 713563 - lynn@inst.org

PG Steam - 3.9% - RCH – Somerset

This complex ale has a floral hop aroma, with a medium bodied hop, bitter taste with some fruit and sweetness – Gold medal Bitter Champion Beer of Britain 2010

Bristol Water Plc - 01179 665881 - jeremy.williams@bristolwater.co.uk

Pheasant Plucker - 4.3% - Hunters – Devon

Luscious balance of grain and hop in the mouth, bittersweet finish with delicate caramel taste.

High Power Media Ltd – 01934 713811 simon@highpowermedia.com

Pitchfork - 4.3% - RCH – Somerset

A golden bitter floral citric hop aroma. Has a hoppy predominate taste which is slightly sweet and fruity and leaves you wanting more.

Mike House & Deanna Gladki agents for NFU Mutual – 01934 750720 / 07747763023 - weston-super-mare@nfumutual.co.uk

Pride of Sheffield - 4.0% - Kelham Island – South Yorkshire

Kelham Island Pride of Sheffield is a full-flavoured amber-coloured bitter.

Molar Ltd - 01934 710022 - info@molarltd.co.uk

Ramblers Ruin - 5.0% - Breconshire – Powys

Dark amber, malty and well-hopped with a beautifully balanced aftertaste; a Champion Old Ale.

Measure 2 Improve - 01934 710215 donaldg@buildsoft.co.uk

Raven Ale - 3.8% - Orkney – Orkney

Exhibiting a biscuity malt character and a slightly spicy hop aroma of tangy orange, Raven is quaffable and refreshing at any time of year and on any occasion.

Pip Nichols Painters and Decorators – 01934 712045 / 07782109715 - pipnichols@hotmail.com

Revival - 3.8% - Moor – Somerset

Light in colour but not flavour thanks to a blend of Pale, Lager, Crystal and Wheat malts. – Silver medal Bitter Champion Beer of Britain 2010

Sand Engineering - 01934 712427 - sandeng@tiscali.co.uk

Ruby - 4.5% - Yeovil – Somerset

A premium red bitter with rich malt depth. The smooth palate is pronounced by English hops giving the trademark Yeovil Ales aromatic signature.

Sirius Business Law – 0844 209 8500 - sparker@siriusbusinesslaw.co.uk

Schiehallion - 4.8% - Harviestoun – Clackmannanshire

Lager malt and Hersbrücker hops are fermented at a very low temperature with lager yeast then served ‘on the yeast’ at cellar temperature without filtering or extra fizz.

PMB Solutions – 07891581586 - pete@pmb-solutions.co.uk

SFA - 5.5% - Summerskills – Devon

Light in colour, full-bodied with hoppy overtone. Made with Pilgrim First Gold and Goldings hops plus Westminster malted barley.

2J’s Travel - 01934 713714 - john@2jstravel.com

Snowdonia Ale - 3.6% - Purple Moose – Gwynedd

A delightfully refreshing pale ale brewed with Pale and Crystal malt with a delicate combination of Pioneer, Styrian Goldings and Lubelski hops.

Perfect Pave Ltd – 01934 740163 - alex@perfectpave.com