



The 19th Wedmore Real Ale Festival 20th - 22nd September 2019

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 a 100 choices of real ale, craft ale, cider and perry from all over the UK. We have also included some low alcohol, gluten free and vegan friendly options to help cater for all visitors. We also have a great range of red wine, white wine and prosecco, which has been hand selected and sponsored by The Mendip Bottle.

Over the past 18 years of the festival we have donated £186,221 to local and regional worthy causes, which means that drinking for charity really does give you a warm glow! We would like to take this opportunity to thank our sponsors without whom the festival would not be possible. We encourage all of our visitors to support them. We would like to say a big thank you to three of our 103 sponsors, who will be celebrating 10 years of sponsorship this year. They are, Axbridge & Wedmore Medical Practice, Urban Planters & Wrights Timber.

We would also like to pay thanks to our hard working volunteers who give their time freely, as well as all the other nameless contributors that make the festival such a joy to attend.

We have three great food options for you this year, to help keep you all topped up. Ethnic Pizza, Tattie McSpudface and Jim Baker's The Somerset Sausage Company will all be available on Friday and from 11am on Saturday. On Sunday, food from Jim Baker's The Somerset Sausage Company will be available from 11am until mid afternoon.

We hope you enjoy "The 19th" WRAF and our new venue, your feedback would be much appreciated.

Many thanks and enjoy the festival!

**Confirmed dates for next year
18th – 20th September 2020**

Organisers
Alan Page, Amanda Carver, Chaz Maguire, David Stone, James Turbitt,
Mike Bewick, Sam Brown, Simon Tremlett, Tom Reeves & Trevor Prideaux.

Festival Opening times

Friday - 7.00pm - Midnight

Saturday - 11.00am - Midnight

Sunday - 11.00am - 4.00pm

**Please respect the neighbours and
leave quietly!**

**www.wedmorerealale.com
Programme sponsored by Latcham Direct**



agilekrc

Making Agile Work For You

Straw & Pale



Golden



Brown



Red



Black



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Low Alcohol Ales

-  **1 Lager (Vegan Friendly & Gluten Free)** **0.5% - Big Drop Brewing - Suffolk**
Darker Vienna style lager. Crisp, bready, biscuity maltiness. Delicate hop bitterness and spicy aroma.
Axbridge and Wedmore Medical Practice – 01934 712774
-  **2 Pale Ale (Gluten Free)** **0.5% - Big Drop Brewing - Suffolk**
Pine and honey aromas. Citrus heavy hops with an added fresh lime taste.
Axbridge and Wedmore Medical Practice – 01934 712774
-  **3 Stout (Gluten Free)** **0.5% - Big Drop Brewing - Suffolk**
Notes of coffee, cocoa nibs and a lingering hint of sweet vanilla.
Axbridge and Wedmore Medical Practice – 01934 712774

The Real Deal Ales

-  **4 Afghan Pale** **5.4% - Grey Trees Brewery - Glamorgan**
Tropical hop aroma. American hops give a full flavour and a crisp thirst quenching beer. CBOB Strong Bitters - Gold 2019
Balliihoo – 01934 742182 sales@balliihoo.co.uk
-  **5 Barons Hopsit** **4.1% - Exe Valley Brewery - Devon**
Strong hop aromas and hop and fruit flavours with a bitter hop finish.
D W Tucker – 01934 713165
-  **6 Beyond The Pale** **4.2% - Elland Brewery - West Yorkshire**
Pale gold robust creamy beer. Hoppy, fruity aromas and dry fruity hoppy aftertaste.
Perfect Pave Ltd – 01934 740163 info@perfectpave.com
-  **7 Bitter Bully** **3.8% - Cheddar Ales - Somerset**
New World style pale ale, good citrus hop flavour and dry finish.
Urban Planters – 0800 3582245 alan@urbanplanters.co.uk
-  **8 Black Flag** **5.5% - Tenby Brewing Company - Pembrokeshire**
A characterful spiced rum porter with coffee, chocolate, and vanilla.
I.D.M Pest Control - 01934 751287 idm@btinternet.com
-  **9 Blue Skies** **6.0% - Oakam Ales - Cambridgeshire**
Grapefruit, blackcurrant and pineapple flavours are diving through clouds of zesty lime in this golden beer.
Catherine & James Whitmore
-  **10 Born Sippy (Cask Lager & Vegan Friendly)** **4.7% - Mad Dog Brew - Gwent**
Welsh water, hops from Bohemia and British malt give this a thirst quenching crisp flavour.
Annovate Consultancy – 07747 444907 garrystimpson@yahoo.co.uk
-  **11 Brickworks Bitter** **4.2% - Bingham's Brewery - Berkshire**
Hops balance the malt to give a well rounded flavour with nutty hint and sweet earthy aftertaste.
Continuum Systems Ltd – 07824 374435 enquiries@continuumsystems.co.uk
-  **12 Bridge Bitter** **4.2% - Burton Bridge Brewery - Staffordshire**
Earthy, nutty, malty aroma with a lingering dry hoppy finish.
benjamin+beauchamp architects ltd – 01934 713313 studio@b2architects.com
-  **13 British Bulldog** **4.1% - Westerham Brewery - Kent**
Rich full bodied best bitter. Big aromas and tastes of jammy fruit, biscuity malt and bitterhop resins.
Eurostove – 01934 750500 info@eurostove.co.uk
-  **14 Citra** **4.2% - Oakham Ales - Cambridgeshire**
Bursting with tropical and citrus hop flavours and very refreshing. CBOB Golden Ales - Gold 2019
Dave and Michelle Powell
-  **15 Corncrake** **4.1% - Orkney Brewery - Northern Isles**
Thirst quenching ale of soft fruits, giving apricot and peach flavours.
Tessa Munt – 01934 440639 tessa.in.touch@gmail.com

Straw & Pale



Golden



Brown



Red



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-  **16 Cornish Bitter** **4.5% - Harbour Brewing - Cornwall**
A sweet and floral aroma. A soft fruit flavour and a complex fruity hop finish.
Hectors Farm Shop – 01934 712384 heather@the-ectors.co.uk
-  **17 Cwtch** **4.6% - Tiny Rebel - Gwent**
Well balanced red ale combining malt flavours and citrus hops.
GB4U Ltd - 07967 556869 matt.lloyd@gb4u.uk.com
-  **18 Dark Matter** **4.4% - VOG Brewery - Glamorgan**
Blackcurrant porter. Rich and smooth with chocolate and liquorice notes.
Steve Haigh – 07872 591639 stevehaighbuilders@hotmail.co.uk
-  **19 Dorset Gold** **4.5% - Palmers Brewery - Dorset**
A refreshing zesty and thirst quenching beer. Banana and mango fruitiness.
Springboard IT (UK) Ltd – 01934 710200 steve.bloomer@springboardit.co.uk
-  **20 Durdle Door** **5.0% - Dorset Brewing Company - Dorset**
Rusty full bodied ale with a warm caramel flavour and hints of marmalade on the nose.
Jane Hicks Creative Gardens – 07817 041763 designer@janesgardens.co.uk
-  **21 Sabro Hopped IPA** **4.3% - Tiny Rebel - Gwent**
Think tangerine, coconut and tropical, stoned fruit.
MPG Forktrucks Ltd – 01278 788250 mpgforktrucks@btconnect.com
-  **22 Ebboriginal (Gluten Free)** **3.9% - Cheddar Ales - Somerset**
Australian Pale Ale with floral and tropical fruit flavours including passion fruit, pineapple and peach. Resinous notes.
The Stables Business Park, Rooksbridge – offices@stablesbusinesspark.com
-  **23 Edith Cavell** **3.7% - Wolf Brewery - Norfolk**
Hoppy peppery nose and taste. A hoppy thirst quenching beer with fruit currant finish. CBOB Bitters - Bronze 2019
Axe Valley Veterinary Practice Ltd – 01934 712229 info@axevalleyvets.co.uk
-  **24 Ellensberg** **4.3% - Harbour Brewing - Cornwall**
Packed full of perfumed citrus fruit aromas. A juicy, balanced citrus bite palate and dry but refreshing finish.
Artichoke – 01934 745270 newprojects@artichoke.co.uk
-  **25 Exile (Vegan Friendly & Gluten Free)** **4.9% - Anarchy Brew Company - Tyne and Wear**
Award winning gluten free pale ale.
Chosenhill - 01934 281056 ian.weare@chosenhill.com
-  **26 Lane Splitter (Vegan Friendly)** **5.5% - Anarchy Brew Company - Tyne and Wear**
North West IPA. Medium light body with a golden hue. Flavours of pine and understated citrus, with a light, lean bitterness.
JC Landscape (Somerset) Ltd – 01934 710413 / 07976 420088 jlandscapesomersetltd@gmail.com
-  **27 Free Style** **4.5% - Fine Tuned - Somerset**
Citrusy aroma with spicy notes on the taste.
Justin & Victoria Ash
-  **28 Frothingham Best** **4.3% - Great Newsome Brewery - East Yorkshire**
Raisin and nut aromas. Moderately bittered with resin hops and peach fruit notes. Sweet finish.
Sand Engineering – 01934 712427
-  **29 Fryers Thirst** **4.3% - Exe Valley Brewery - Devon**
A fruity, malty aroma. Well balanced with a good body and dry hoppy finish.
Sparky Knitters - julia@sparkyknitters.co.uk
-  **30 Gaucho** **4.6% - Twisted Brewing - Wiltshire**
Aromas of soft fruit with chocolate and toffee, with a taste of berries.
Will Sealey Cleaning – 07896 886936 info@willsealeycleaning.co.uk
-  **31 Great Bustard** **4.8% - Stonehenge Ales – Wiltshire**
Complex malt and fruit flavours at first, with long fruit and bitter aftertaste.
PLUM FD Ltd – 07723 307149 plumfd@btinternet.com

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-  **32 Halo** **3.6% - Cross Bay Brewing - Lancashire**
English pale ale starting with spicy marmalade and orange rind aroma.
The New Inn - 01934 712099
-  **33 Hardrock (Gluten Free)** **4.4% - Cheddar Ales - Somerset**
A citrus fruit and floral, peppery aroma with a spicy herbal refreshing taste.
Mike Parker Builders - 01934 713206 mike@dovetailtd.co.uk
-  **34 Hopkandi** **3.8% - Yeovil Ales - Somerset**
A well balanced fruity citrus flavour and moreish finish.
Lloyd Patch
-  **35 India Plain Ale** **5.2% - Plain Ales - Wiltshire**
Crisp tangerine and punchy aromas. A floral taste with orange and grapefruit.
Gill Curnow
-  **36 TWO FOUR** **4.0% - Cross Bay Brewing - Lancashire**
Maple and pecan Canadian brown ale.
N.C Tucker Ltd - 01934 741939 neiltucker37@msn.com
-  **37 Inncognito** **4.8% - Plain Ales - Wiltshire**
A stout with sweet roasted malt, aged port, and mature vine fruit flavours. CBOB Stouts - Gold 2019
Sellwood Planning Ltd - 01934 712041 marion@sellwoodplanning.com
-  **38 Jaipur** **5.9% - Thornbridge - Derbyshire**
American style IPA. Citrus hoppiness balanced by malt and sweetness and robust fruit flavours.
Cooper & Tanner LLP - 01934 713296 wedmore@cooperandtanner.co.uk
-  **39 Jarl** **3.8% - Fyne Ales - Argyll & Bute**
Packed full of balanced, vibrant grapefruit and delicate lemon flavours with a subtle, grassy refreshing finish.
The Lyall Family
-  **40 Joshua Jane** **3.7% - Ilkley Brewery - West Yorkshire**
Copper, hoppy, malty Yorkshire bitter.
Clarke Willmott LLP - 0800 6528025 getintouch@clarkewillmott.com
-  **41 Landlord** **4.3% - Timothy Taylor - West Yorkshire**
A citrus, malty, hoppy aroma gives way to a slightly sweet taste and a hoppy dryness.
Arien Designs - 01934 744656 sales@ariendesignsltd.co.uk
-  **42 Leveret** **4.6% - Twisted Oak - Somerset**
Pale malt flavours with hoppy bitterness that continues to the aftertaste.
2J's Travel - 01934 713714 enquiries@2jstravel.com
-  **43 Low Pressure** **4.0% - Brightside Brewery - Lancashire**
A good, easy drinking summer blonde, thirst quenching and not too bitter.
Quarryplan (GB) Limited - 01934 713741 steve@quarryplan.co.uk
-  **44 Lushingtons** **4.2% - Skinners - Cornwall**
Fruity IPA with aromas of lime, mango and lychee. Creamy texture with a slight strawberry finish.
Robert Frith Optometrists - 01747 837968 info@frithsopticians.co.uk
-  **45 Mango IPA (Vegan Friendly)** **4.6% - Ramsbury Brewery - Wiltshire**
UNFINED and naturally HAZY. Brewed using fresh mangos. Dhiraj brewed this last year and it sold so well he brewed it again with even more mango!
Wells Loosebrain Pedlers
-  **46 Marmalade IPA** **4.5% - Mad Dog Brewing Company - Gwent**
Brewed using candy sweets and marmalade orange peel. A thirst quenching beer.
JC Bethell Services - 07855 763506 jcbethellservices@gmail.com
-  **47 Milk Stout (Ramsbury)** **4.8% - Ramsbury Brewery - Wiltshire**
A silky smooth, dark, rich, bitter and sweet milk stout. Lactose and vanilla combine with chocolate malt and roasted barley to create a treat.
TruffleShuffle.com - 01179 828884 help@trufflesuffle.co.uk

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-  **48 Misty Law** **4.0% - Kelburn Brewery - Greater Glasgow & Clyde Valley**
A dry, hoppy, amber ale with a long lasting bitter finish.
High Power Media – 01934 713957 simon@highpowermedia.com
-  **49 Natural Born Helles (Cask Lager)** **4.5% - VOG Brewery - Glamorgan**
Crisp balanced Bavarian style Helles lager. Malt forward with a noble hop character.
Wedmore Surfers – 07769 672950 iandscott@me.com
-  **50 Palmers IPA** **4.2% - Palmers Brewery - Dorset**
A full drinking malty ale with fruity hop character.
Atomic Smash – 0117 9338513 piers@atomicsmash.co.uk
-  **51 Parabellum (Vegan Friendly)** **4.1% - Gun Brewery - East Sussex**
Jet black milk stout with good balance of vanilla, coffee and chocolate with a full malt base.
The Rememberers Pub Quiz Team
-  **52 Pitch Perfect** **3.8% - Fine Tuned Brewery - Somerset**
With Citra and Amarillo hops, this beer has a citrusy flavour.
Chambers Services (Surfacing & Groundworks Contrators) Ltd – 01934 744501 chambersservices@hotmail.co.uk
-  **53 Pivo Estivo** **3.9% - Kelburn Brewery - Greater Glasgow & Clyde Valley**
Meaning summer beer; this one is pale, dry, citrusy and hoppy.
NFU Mutual – 01934 750720
-  **54 Polly Donkin** **4.2% - Cullercoats Brewery - Tyne and Wear**
All English, seven grained stout. Rich roasted coffee aroma, smooth and creamy with blackberry notes.
measure2improve – 01884 841884 info@measure2improve.com
-  **55 Porthleven** **4.8% - Skinners Brewery - Cornwall**
Strong citrus aromas. Early lemon and lime taste ends with a flash of passion fruit.
Blackhole Holsteins Caseley Farm - 07971 254652
-  **56 Raven** **3.8% - Orkney Brewery - Northern Isles**
Balance of juicy pale malts and biscuit flavours with a clean spicy orange bitterness.
Wrights Timber Co Ltd – 01278 641686 wrightstimber@btconnect.com
-  **57 Red Shift** **4.2% - Yeovil Ales - Somerset**
A red ale with a smooth body and citrus fruitiness from American hops.
Martin and Carolyn Fulford
-  **58 Red Smiddy** **4.1% - Kelburn Brewery - Greater Glasgow & Clyde Valley**
Smooth dry ale with spicy aroma and flavour. Well balanced citrus hops with fruity malt.
Macarthur Wilson – 0117 9083350 rjm@macarthurwilson.com
-  **59 Seismic Shift (Gluten Free)** **4.2% - Cheddar Ales - Somerset**
Lemon, lime and tangerine aromas with citrus, pine and gooseberry flavours.
Powertec South West Ltd - 01278 792211 jon.powertec@btinternet.com
-  **60 Shankar IPA** **5.9% - Great Heck Brewery - North Yorkshire**
A pale, hoppy and fruity beer with a clean zesty finish.
Solum (SW) Ltd – 01454 260954 info@solumsw.com
-  **61 She Sells Sea Shells** **4.7% - Ramsgate Brewery - Kent**
Pale ale with clean fresh bitterness and zesty hop flavour.
Wells Cathedral Stonemasons - 01934 743544 info@stone-mason.co.uk
-  **62 Stag** **5.2% - Exmoor Ales - Somerset**
Aromas of resinous hops and malt. Malty taste with chocolate, toffee and warming fruits.
Tim and Sue Moreman
-  **63 Stay Puft** **5.2% - Tiny Rebel - Gwent**
A marshmallow porter with roasty qualities. Smooth sweetness.
Sheppard Industries

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-  **64 Stouty McStout Face (Vegan Friendly)** 4.5% - Mad Dog Brewing Company - Gwent
Full bodied stout with chocolate and roast flavours.
[Computing Cubed](mailto:office@computingcubed.com) – 01934 744448
-  **65 Stumble Bee** 4.2% - South Hams Brewery - Devon
Hoppy golden ale with the addition of some honey.
[A, L and G Palmer](#)
-  **66 Sunset** 4.2% - Cross Bay Brewing - Lancashire
Light refreshing ale, sweet and fruity with an orange and lemon rind aftertaste.
[H M Hole of Blackford](#)
-  **67 Taiphoo** 4.2% - Hop Back - Wiltshire
Thirst quenching hoppy, flowery taste. Coriander and lemongrass give an added zing to the flavour.
[N Duckett Tree Surgery](mailto:nick@nduckett-treesurgery.co.uk) – 07792 042388
-  **68 Tally Ho!** 5.5% - Palmers Brewery - Dorset
Roasted, spicy hop aromas with deep complex flavours of rich fruit cake. SIBA South West (Cask British Dark Beers 4.5-6.4%) - Gold 2019
[agileKRC](mailto:enquiries@agilekrc.com) – 01934 710332
-  **69 Tea Kettle Stout** 4.7% - Tring Brewery - Hertfordshire
Creamy smooth with underlying chocolate notes with roasted malts and oats.
[Greensleeves Somerset](mailto:somerset@greensleeves-uk.com) – 01934 713374
-  **70 Trawler Boys** 4.6% - Green Jack - Suffolk
Sweet, fruity and malt aroma. Fig and plum base with roast overtones. Full flavour. CBOB Best Bitter - Silver 2019
[Rod Stewart](#)
-  **71 Wild Blonde** 4.4% - South Hams Brewery - Devon
Subtle notes of malt roast and caramel dominated by fruity hops. Hints of refreshing lemon at the end.
[The Swan](mailto:info@theswanwedmore.com) – 01934 710337
-  **72 Wild Cat** 4.4% - Exmoor Ales - Somerset
Earthy hop aromas. Malt is the taste with autumn berries, chocolate and sweet malts with a fruity long dry finish.
[Woodland Horticulture Ltd](mailto:info@woodlandhp.co.uk) – 01458 441122
-  **73 Wild Wood** 4.0% - Twisted Oak Brewery - Somerset
Session amber ale with a gentle aroma.
[Glen Cleaning.Co.Ltd](mailto:info@glencleaning.co.uk) – 01179 293765
-  **74 Yachtsman** 4.7% - Dorset Brewing Company - Dorset
Pacific style pale ale with fruity aromas. Lingering hoppiness with nectarine and honey taste.
[Hope-Stone Research](mailto:info@hopestoneresearch.co.uk) – 01934 740386
-  **75 Zenith** 5.0% - Cross Bay Brewing - Lancashire
Smooth IPA with gentle bitterness. Tropical flavours and aromas.
[John Hodge Solicitors](mailto:mailbox@johnhodge.co.uk) – 01934 713030

Craft Ales in Keg

-  **76 Badlands** 4.2% - Bristol Beer Factory – Bristol & Glos
Tangerine and grapefruit aromas. Fresh and citrus with a balanced bitterness.
[Swallow Drinks South West Ltd](mailto:info@swallowdrinks.com) – 0845 6788166
-  **77 Claudia (Wheat Beer & Vegan Friendly)** 4.5% - Moor Beer - Bristol & Glos
UNFINED and naturally HAZY. Banana, lemon and cloves with herbal and citrus hop character.
[Wedmore Surfers Cyclists](mailto:iandscott@me.com) – 07769 672950
-  **78 Independence** 4.6% - Bristol Beer Factory - Bristol & Glos
Big hop character, bitterness is balanced with a strong malt backbone to balance the tropical aromas.
[A friend of the Real Ale Festival](#)

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-  **79 Milk Stout (BBF)** **4.5% - Bristol Beer Factory - Bristol & Glos**
Smooth chocolatey sweetness and balanced coffee bitterness with hints of dark fruits.
Rogers Electricians - 01458 834936 info@rogerselectricians.co.uk
-  **80 Nor Hop (Vegan Friendly)** **4.1% - Moor Beer - Bristol & Glos**
UNFINED and naturally HAZY. Balancing rich British floor malt with citrusy northern hemisphere hops.
Atmos Recruitment Ltd - 01934 835779 john@atmosrecruitment.com
-  **81 Radiance (Vegan Friendly)** **5.0% - Moor Beer - Bristol & Glos**
Crisp, hoppy and vibrantly refreshing continental blonde ale. Floral aromas and grapefruit palate.
Somewhere House - 01278 795236 info@somewherehouse.com

Cider and Perry

- 82 Beatnik Billy (Sweet)** **5.5% - Worleys Cider - Somerset**
Golden light, lots of fruit and mellow balanced sharpness.
DJP Civil Structural Engineers - 01179 639993 chris.fitton@djp-uk.com
- 83 Blakeney Red Perry (Medium/Sweet)** **6.0% - Hecks Cider - Somerset**
Medium sweet excellent award winning Perry.
Cheddar Hire Centre - 01934 743543
- 84 Bop Drop (Sweet)** **5.5% - Ham Hill Cider - Somerset**
Easy drinking smooth fruity cider. Kingston Black and Somerset Redstreak apples included in the blend.
Essence Hair & Beauty - 01934 712313 info@essencehairandbeauty.com
- 85 Crossmans Dry** **6.0% - Crossmans Cider - Somerset**
The blend of apples gives a smooth dry finish. Apples include Somerset Redstreaks and Brown Snouts.
Maxwells Chartered Accountants - 01278 423008
- 86 Crossmans Medium** **6.0% - Crossmans Cider - Somerset**
Award winning classic medium tasting Cider. Apples include Stoke Red, Yarlinton Mill & Dabinetts.
The Parlour Enterprises
- 87 Crossmans Sweet** **6.0% - Crossmans Cider - Somerset**
Smooth easy drinking cider. Apples include Harry Masters Jerseys, Improved Doves and Sweet Coppins.
Richard Weight
- 88 Farmhouse Dry** **6.0% - Wilkins Cider - Somerset**
Proper traditional dry cider from Roger's Farm down the road at Mudgley.
Alfred & Guthrum Lodge - aandgsec4535@gmail.com
- 89 Farmhouse Medium** **6.0% - Wilkins Cider - Somerset**
Proper traditional medium cider from Mudgley. Pomona winner 2008. Champion cider of Britain 1988 & 1989
Inspired Worx - 01934 742393 info@inspiredworx.co.uk
- 90 Farmhouse Sweet** **6.0% - Wilkins Cider - Somerset**
Proper traditional sweet cider from Roger's farm down the road at Mudgley.
Ginjar Distillery - info@ginjar.co.uk
- 91 Flash Harrys (Fruit Cider)** **4.0% - Harrys Cider - Somerset**
Mango and lime additions give this an initial sweetness followed by a cidery aftertaste.
Pumpkin Deli and Cafe - 01934 713289 info@pumpkinwedmore.co.uk
- 92 Glastonbury Gold (Medium/Sweet)** **6.5% - Hecks Cider - Somerset**
Made with apples gathered from under the Tor. Golden colour medium sweet with soft tannins.
Colour Clad Profiles Ltd
- 93 Haymaker Dry** **6.2% - Harrys Cider - Somerset**
Blended and matured well balanced dry cider.
Rose Farm Preserves - 01934 712347 info@rosefarmsomerset.co.uk

- 94 **Holly Tree (Medium)** 6.5% - Ham Hill - Somerset
Apples picked at their ripest for a full flavour and full body.
Street Football Club - 01934 712946 streetfootballclub@outlook.com
- 95 **KB7 (Dry)** 6.0% - Ham Hill - Somerset
A single variety, using Kingston Black apples.
The Post & Wicket - info@thepostandwicket.co.uk
- 96 **Kingston Black (Dry)** 6.5% - Hecks Cider - Somerset
Copper coloured rounded almost velvety in texture.
Griffin Toilet Hire Ltd - 01278 773770 enquiries@griffintoilethire.co.uk
- 97 **Medium Oak** 6.2% - Ham Hill - Somerset
A medium cider with smooth rich fruit character.
Marcello Di Mascio
- 98 **Mendip Hills (Dry)** 6.4% - Worleys Cider - Somerset
Traditional dry cider from the Mendips. Bright and fruity.
Acorn Property Group - 0117 2440400
- 99 **Old Jollop Vintage (Medium)** 6.5% - Old Jollop - Somerset
Full bodied and balanced. Full and ripe with notes of bittersweet apple and oak.
Bristol Groundschool - 01275 340444 info@bristol.gs
- 100 **Port Wine of Glastonbury (Medium/Sweet)** 6.5% - Hecks Cider - Somerset
Easy drinking cider with light effervesence and lemony tones.
Lands End Fishery - 01934 713450 landsendnursery@hotmail.com
- 101 **Prince Harrys (Fruit Cider)** 4.0% - Harrys Cider - Somerset
Refreshing ginger cider using the dry cider as a base. Spicy and fruity.
Robert Broom - 01278 780722 robertbroom@me.com
- 102 **Rocky Road (Medium)** 6.4% - Worleys Cider - Somerset
Rich with smooth tannins and an interesting array of flavours.
Tidboald Blythe - The Barber Company - 07950 199438 tidboaldblythe@gmail.com
- 103 **Scrummage Medium** 6.2% - Harrys Cider - Somerset
Medium tasting balanced cider. Champion Cider of Britain 2018
JTS Sundries & Snacks - 01934 744951 trishann@jts-snacks.co.uk
- 104 **Vintage (Dry)** 6.5% - Hecks Cider - Somerset
A proper dry cider.
Wheatsheaf Inn - 01934 444333

The Wines

Supplied and Sponsored by **The Mendip Bottle** - 01934 710724 ed@mendipbottle.co.uk

(R) Para Dos Malbec - Argentina (13%)

Fruity, black cherries and blackberries are combined with sweet vanilla spice and nutty aromas to provide a complex nose.

(R) Ochagavia Merlot, Rapel Valley - Chile (12.5%)

A high-quality plum and cedar-scented Chilean merlot, aged in barrel to round out the tannins.

(W) Aotearoa Sauvignon Blanc - New Zealand (12.5%)

With fresh tropical fruit and gooseberry aromas as well as nuances of elderflower and nettle, it is well-balanced, elegant and has a long finish.

(W) Sapuri Inzolia Pinot Grigio - Italy (12%)

Aromas of citrus and peach lead to flavours of apple and pear and a zesty finish.

(S) Frivolo Prosecco Frizzante DOC - Italy (10.5%)

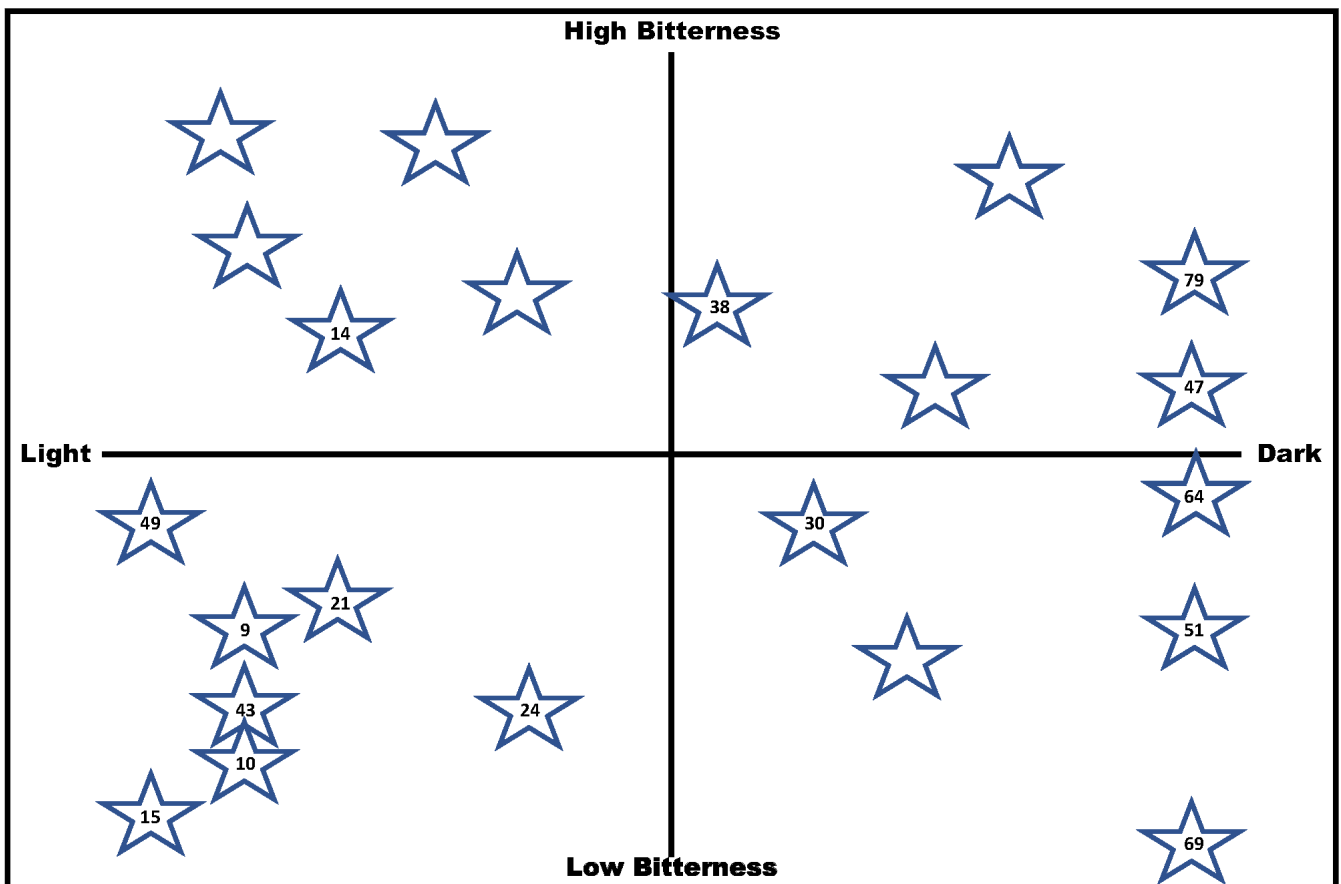
A crisp and lively dry Italian sparkler with fresh floral aromas and zingy lemon, grapefruit, pear and green apple flavours.

steve haigh

GENERAL BUILDERS

07872 591639 • 01934 750379

The star ales we like, try to complete the chart by adding the ale numbers you feel best match the blank stars positioned on the chart.



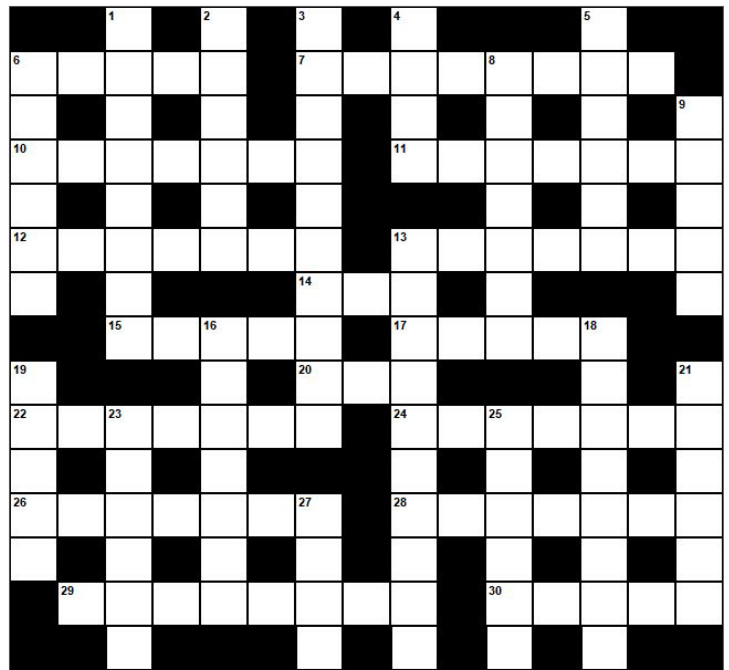
Get Quizzic-ale

ACROSS

6. Plump sort of drink? (5)
7. No pen-pal could write without inner walls! (4-4)
10. Leaves the barren lands. (7)
11. Re-run is about to give you cover. (7)
12. Throaty, windy one? - take scrupulous care of hat! (7)
13. Hop like a Roman? (7)
14. Lines in the alleyway. (3)
15. Use, they say, something bridal. (5)
17. Cloth dug out backwards. (5)
20. In 60 mins, what can be said of us? (3)
22. Poor cut can result in protruding lump. (7)
24. Oration, outspoken at little Great Lake. (7)
26. Part of the brewing process? How shaming! (7)
28. Ralph Waldo - caused me to snore! (7)
29. About to be on a verge of a tippie! (8)
30. As yet, could it still ferment? (5)

DOWN

1. Casserole, said to be cooked in grease. (8)
2. Charts the course of a stiffener. (6)
3. a Do call to swop the funny old bottle! (10)
4. Lied about food counter. (4)
5. Keg to fire down? (6)
6. Calm down a steed in trouble. (6)
8. Ton of maps drawn for male worker, say. (7)
9. Ground grain is right, in essence (5)
13. Dry theorem translated into liquid strength tester. (10)
16. I'm made irate with broadcast length. (7)
18. Examiner who's something of a sharpshooter? (8)
19. Spacious motorways? 'twas not ever thus! (5)
21. Throne, seized by large wasp. (6)
23. A sample for those buds? (6)
25. Emptied yet? Out of random colouring method. (3-3)
27. Aim of gaol's internal review. (4)



Festival Feedback

We would love to hear your thoughts on the festival and our new venue, so please grab yourself a drink, take a few moments and capture your thoughts below. Please hand in at the front desk.

Bar service:

Range of ales, ciders and wine:

Food vendors:

Venue and facilities:

Live music & entertainment:

Other feedback & suggestions:

The Festival Raffle & Auction - Sunday from 2pm

Raffle

Don't forget to buy your raffle tickets to stand a chance to win 100 bottles of Cheddar Ales.
The full list of prizes is:

1. 100 bottles of beer - Donated by Cheddar Ales.
2. Family Swim Voucher + Sports Drink Bottle + Kit Bag - Donated by Kings Leisure.
3. Beer Gift Pack - Donated by Bristol Beer Factory.
4. Half a Dozen Jars of Preserve - Donated by Rose Farm Preserves.
5. Handbag and Sanctuary Spa Set - Donated by Margaret Ratcliffe.

We are delighted to bring you another bountiful collection of lots to bid for in our Sunday afternoon auction. We would like to take this opportunity to give our heartfelt thanks to all our generous providers, your contributions are very much appreciated.

Auction Lots

1. Festival Lost Property.
2. 1980's Wigs.
3. A Number of "WRAF says RELAX" Shirts.
4. Festival Shirts.
5. Cycling Cap, Bottle & Chain Cleaner - Donated by Bicycle Chain.
6. Dog Hamper - Donated by MAW Agri Pet Store, Turnpike Road, Lower Weare.
7. Bottle of GinJar Gin - Donated by Ginjar Distillery.
8. One Homemade Cake per Month for 6 Months - Donated by Hazel Anstey.
9. MOT - Donated by J Autos, Blackford.
10. Tennis Lesson - Donated by Craig Phillips.
11. Sports Massage - Donated by Sophie Massage Clinic.
12. Gym Membership for a Month + Sports Drink Bottle + Kit Bag - Donated by Kings Leisure.
13. Thatched Bird House - Donated by Master Thatcher, Frank Turbitt.
14. Half a Day of Professional Gardening - Donated by Joanne's Gardening Service.
15. Half a Local Lamb - Donated by Pip Nicholls.
16. 6 Bottles of Prosecco - Donated by a friend of the festival.
17. Two Nights Camping at North Morte Farm, Devon (2 adults) - Donated by North Morte Farm.
18. One-Night Stay in an Original Victorian Shepherd's Hut at Castle Farm Campsite, Heath House plus a sit in Sea Harrier Jump Jet that led the attack in the Falklands War - Donated by Jo & Neil, Castle Farm Campsite, Heath House, Wedmore.
19. Four-Ball Round of Golf at any of their Premier Golf Courses - Donated by St Austell Brewery.
20. Bristol City v Reading Tickets x2, Sat 5th Oct. Including Parking, Buffet Lunch, Central Seats & Programme - Donated by Neil Tucker.
21. Accommodation for 2 Adults for 2 Nights at Next Year's Festival - Donated by Kath & Steve Laycock, Home Farm Clewer.
22. Taunton Racing Luncheon for 2 with Bottle of Wine - Donated by Tom and Sally Dalley, The Stables Business Park, Rooksbridge.
23. One Plus 7 Phone - Donated by a friend of the festival.
24. Studio Cabin Apartment in Morzine between Sun 5th Jan - Sun 12th Jan 2020 for 4 Adults - Donated by Austin & Heather Taylor.
25. Brewery Tour Cheddar Ales - Donated by Cheddar Ales.
26. Beer Bucket Challenge. This year's willing volunteers are:

- Sharon Tucker
- Ian Monson
- Paula Gledhill
- Mark Darley
- Lesley Williams
- Rob Bennett
- Touchelle Smyth
- Elaine Tilling
- Andrew Scott
- Tabitha Morton
- Andy Reeson
- Steph Patch

Latcham Direct is proud to donate the digital printing of materials for the Wedmore Real Ale Festival since 2010 and to support the local community.



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