

WETHERSPOON**NEWS**

UK EDITION

Tax equality between supermarkets and pubs is vital for the future of the UK hospitality sector

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2 MILLION
CUSTOMERS

TAX EQUALITY WITH SUPERMARKETS = LOWER PRICES IN PUBS

SUNAK'S SPECIALS

RISHI SUNAK, LEGEND THE MAN WHO INSTIGATED TAX EQUALITY BETWEEN SUPERMARKETS AND PUBS

CASK MALKIN wetherspoon

THU 24 SEPT TAX EQUALITY DAY

ALL PRICES* REDUCED BY 7.5%

PROMOTING THE BENEFITS OF LOWERING VAT IN THE HOSPITALITY INDUSTRY ONE DAY ONLY

Wetherspoon's chairman, Tim Martin, said: "We are urging the chancellor to create tax equality between pubs and supermarkets, by making permanent the current VAT régime for pubs' food and soft drinks.

"This will make pubs, cafés, coffee shops and restaurants more competitive against supermarkets. It will result in far more investment in high streets throughout the land and will bring in more tax for the government.

"We believe that it doesn't make sense for the hospitality industry to subsidise supermarkets, which are often on their own, out of town. It is well known that taxes should be fair and equal – government does best when it doesn't discriminate among various types of business selling the same products."

***Discount does not apply to alcohol in Scotland, owing to licensing regulations.**

BE FAIR TO PUBS
Equal tax for pubs and supermarkets

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Stay Out TO HELP OUT

MONDAY - WEDNESDAY, UNTIL WED 11 NOV*

THANKS TO DISHI RISHI, LEGEND: THE MAN WHO INSTIGATED TAX EQUALITY BETWEEN SUPERMARKETS AND PUBS

BREAKFAST
OPEN FROM 8.00AM
SERVED UNTIL 11.30AM

SMALL BREAKFAST £2.49
TRADITIONAL BREAKFAST £2.99

DELI DEALS
NOW INCLUDES ANY DRINK*
£2.99 each
£4.29 each

SMALL PLATES ANY 3 FOR £7.50

PIZZA BURGERS
NOW INCLUDES ANY DRINK*
£5.29 each

ALL SOFT DRINKS 99p

DESSERTS £1.99 each
MINIS 99p each

wetherspoon

DOING MIGHTY GOOD SINCE 2002

Wetherspoon pubs have, in 18 years, raised more than £18.5 million for CLIC Sargent

OUR SCREEN GENIE'S A GO-GO

Information on allergens and dietary details available at your fingertips, in all of our pubs

FOOD HYGIENE TO SHOUT ABOUT

Wetherspoon top of the charts on the high street, with a mighty 97 per cent

MEET A MEAT-FREE FUTURE

Try our range of meat-free options, made using simple, plant-based ingredients

Customers are requested to complete an online or paper NHS test and trace form on every visit. Have you checked in yet? It only takes 20 seconds.

Please scan this QR code or follow the link on the Wetherspoon app and register using this pub's location ID - you can find this on your table, at the entrance/exit and also at the bar.



Thank you
for supporting the



Stay Out **TO** HELP OUT

MONDAY – WEDNESDAY, UNTIL WED 11 NOV^A

THANKS TO DISHI RISHI, LEGEND: THE MAN WHO INSTIGATED TAX EQUALITY BETWEEN SUPERMARKETS AND PUBS

BREAKFAST
OPEN FROM 8.00AM
SERVED UNTIL 11.30AM

SMALL
BREAKFAST
£2.49

TRADITIONAL
BREAKFAST
£2.99



Traditional breakfast

DELI DEALS[®] ADD CHIPS OR SALAD FOR AN EXTRA £1.05

NOW INCLUDES **ANY DRINK**^{*}

(almost)

with soft drink* from **£2.99** each

with alcoholic drink* from **£4.29** each



Cold chicken & sweet chilli sauce wrap

SMALL PLATES
ANY 3 FOR **£7.50**



Chicken wings; Halloumi fries; Nachos

PIZZA | BURGERS

NOW INCLUDES **ANY DRINK**^{*}

(almost)

with soft drink* from **£3.99** each

with alcoholic drink* from **£5.29** each

11 INCH



Margherita



Classic 6oz beef burger

FREE REFILLS
ON ANY TEA
OR
COFFEE **99p**
ALL DAY EVERY DAY



ALL SOFT DRINKS
Excludes pints. **99p** each



Mini warm cookie dough sandwich with ice cream;
Mini warm chocolate brownie with ice cream

DESSERTS **MINIS**
£1.99 **99p**
each each

Pricing and opening times may vary per pub. 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 menus and customer information screen for allergen information, symbol explanations and additional details of our terms and conditions. *Offer also available throughout 11 November itself.

Please note that some photographs were taken before social distancing came into force.

WIN!

**PRIZE
CROSSWORD
101**

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Price and participation may vary per pub. All J D Wetherspoon food and drinks 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 menus and customer information screen for allergen information, symbol explanations and additional details of our terms and conditions.

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THE ICE-COOL SWEDES ARE RIGHT

There is hard scientific evidence that social distancing and hand-washing work, say Swedish epidemiologists - but lockdowns won't...

The debate about COVID-19 has created fireworks and polemics between stay-insiders, who, as commentator Christopher Snowdon has said, "consider any relaxation of lockdown as tantamount to genocide", and let's-go-outers, who laud Björn Borg, Volvo, ABBA and the more relaxed Swedish approach to the virus.

The public is intelligent and understands, to paraphrase Leonard Cohen, that both sides cannot be wrong. The truth is out there somewhere, but is hidden in a fog by a lack of reliable information and by political and tribal conflict in which heavily doctored evidence has become the norm.

A volte-face by the advisory committee SAGE, and the government, has added to the confusion.

SAGE said in March that it was "unanimous that measures seeking to completely suppress the spread of COVID-19 will cause a second peak".

Research
The committee and the government nevertheless U-turned and sought to suppress the virus, following the publication of disputed research by Imperial College which, according to the Swedish epidemiologist Johan Giesecke, was deeply flawed and "changed the policy of the world", leaving the Swedes in isolation.

Professor Giesecke highlights three fault lines with Imperial's research: it wasn't published "which is normal scientific behaviour"; it wasn't peer-reviewed "which is also normal behaviour"; most important, it greatly overestimated the

severity of the infection by "underestimating the proportion of very mild cases". The UK public's perplexity was further exacerbated by exhortations to 'follow the science' – falsely implying that disputatious scientists had sunk their differences on the subject and were all promoting the same path.

Debate
As anyone running a business knows, experts and scientists promote all sorts of conflicting opinion – and the true gift of leadership is to use common sense and debate to sift the wheat from the chaff.

The same applies to politics: to govern is to choose, according to the political adage.

So, many of us, supported by most world governments, followed the science and bought Diesel cars – only to discover, after a few decades, that the science was cobblers. Indeed, 'following the science' has been, for the last half century at least, particularly hazardous in the pseudo-medical area of dietary advice.

The main advice since the 1970s, swallowed whole by most commentators, academics and the medical profession, has been to avoid or minimise consumption of butter, cheese, eggs and full-fat milk – unfortunately, it would seem that that advice has turned out to be utter cobblers, too, as most people now know.

There has also been a consensus of medical advice that heavy exercise, let's say a daily five-mile run, is healthy, yet that also turns out to be untrue for many – a daily stroll may well be healthier, after all, it seems.

Risking opprobrium from what comedian Ricky Gervais calls the 'outrage mobs', many

observers believe that the Swedes and let's-go-outers are now building a winning position in this fractious debate – not through debating prowess or slogans, but because they're right.

Sweden itself, having avoided a lockdown, is doing well, perhaps better than the UK, Spain and France – and the serious repercussions of the virus there appear to be on the wane.

Stay-insiders counter that Sweden's relative success is due to a less dense population.

However, the US and France both locked down and are both far less densely populated than the UK, yet the severity of their experience with COVID-19 has been similar to our own.

“It's easy to make the wrong move and it's essential to zigzag to the right conclusion”

Conversely, Singapore is far more densely populated, yet has had lower fatality rates.

So, an explanation based on population density makes no sense.

Science
Swedish epidemiologists, like Johan Giesecke and Anders Tegnell, supported by an impressive cast of academics in the UK, the US and elsewhere have argued that following the science means protecting the old and vulnerable, washing hands and social distancing – measures for which there is clear scientific evidence.

There is no evidence, they say, that lockdowns work – when you lift a lockdown, the virus resumes its course, which, in most cases, is mild or asymptomatic.

Indeed, this prediction may explain a resurgence of cases in Australia and New Zealand, once restrictions were lifted.

However, lockdowns invariably cause massive collateral damage, devastating economies, inducing mental illness, reducing treatments for serious conditions and interrupting education.

In addition, if you suppress the virus in one country, as New Zealand has, the Swedes say, you must keep your borders closed indefinitely – not a practical proposition for a successful economy.

So, for many of us, it seems likely that the ice-cool Swedes, who kept their head while others were losing theirs, are right.

Pressure
However, as pragmatists, we don't necessarily blame the government for getting it wrong in backing the Imperial College horse, under the most excruciating pressure.

Ironically, since lockdown has ended, we've broadly followed a course which the Swedes have advocated all along.

As in medicine, business, sport, war or any other field of human endeavour, it's easy to make the wrong move and it's essential to zigzag to the right conclusion.

Most let's-go-outers believe that the government zigged in the wrong direction during lockdown – so, now it's time to zag. Eventually, the fog will lift – and we'll know for sure who's right.

Tim Martin
Chairman

Interview with Johan Giesecke, Swedish epidemiologist

Tim says: "Squabbling scientists, experts and commentators fill newspapers and airwaves with contradictory arguments – this interview on Aussie TV (29 April) with Swedish former chief epidemiologist Johan Giesecke made the most sense to me... and he accurately predicted, in April, the problems which Australia and New Zealand have recently experienced, perhaps through excessive reliance on lockdowns."

Sky News: You've been a strong critic of the idea of lockdowns, Sweden has avoided these sort of lockdowns that we're seeing here in Australia. Tell us your thoughts – are lockdowns the correct way to go?

Johan: You introduced me by saying that I would say that you got it all wrong. I don't think you got it all wrong, but you painted yourself into a corner and I'm watching with interest how you and 100 other countries will climb out of the lockdown, because I don't think any government that I know gave a minute's thought about how they would get out of the different lockdowns that are installed.

Take the school closure for example, if you close the schools, when are you going to open them, what's the criteria?

I don't think anyone thought about that when the closure was decided on. Anyway, so Sweden doesn't have such a strict lockdown, there are a few things that are forbidden – the crowd can't be more than 50 people, at restaurants that are mostly open, there should be 5ft or 1.5 meters between the tables, you have to sit down to eat, there are a few things like that, but rather mild things... there are very few laws and [regulations] passed, you can go out without being stopped by the police and fined or threatened with prison and mostly we talk about trust... we trust the people – people are not stupid.

That's... the basic line [in Sweden]. If you tell people what's good for them and what's good for their neighbours and other people, they do that. You take a restriction that's sensible and understandable, people will follow it.

Sky News: You said that you think the results are going to be similar across most countries regardless of the approach they've taken, can you take us through that?

Johan: There is a tsunami of a rather mild infection spreading around the globe and I think that's there's very little chance to stop it by any measure we take. Most people will become infected by this and most people won't even notice. We have data now from Sweden that shows between 98 and 99 percent of the cases have

had a very mild infection or didn't even realise they were infected. So we have this spread of this mild disease around the globe and most of it is happening where we don't see it.

It's among people that don't get very sick, spread it to someone else that doesn't get very sick and what we're looking at is a thin layer at the top of people who do develop the disease and even thinner layer of people that go into intensive care and then even thinner layer of people who die. But the real outbreak is happening where we don't see it.

Sky News: So....you're saying that at some point pretty much everybody is going to get this disease to some degree or another. Here in Australia we've done an incredibly good job suppressing it.

I'm wondering do you think we've done too good a job, is it possible to do too good a job suppressing it in the early stages such that you won't ever be able to take the foot off the break on your restrictions to get the disease just to a manageable flow of cases that the health system, which we were told this was all about preparing for that, be allowed to handle the cases as they come through.

Johan: Yes... one point is to flatten the curve a bit so that the health care isn't overused. You may succeed, and New Zealand may also succeed, but I've been asking myself when New Zealand or Australia has stamped out every case in the country, what do you do for the next 30 years.

Will you close your borders completely? Quarantine everyone who is going to Australia or New Zealand? Because the disease will be out there. I don't know how you are going to handle that. That's your problem.

Sky News: You've said you think in most countries regardless of the measures we take, eg. Taiwan has been very successful and other countries like Italy have been disaster cases, but you think at the end of the day they're all pretty much going to end up with the same fatalities, the same results, the same deaths regardless of what measures they took. Explain that.

Johan: Yes. Basically I think it will be the same because, like

I said, the real epidemic is invisible and it's going on all the time around us.

The other thing with a lockdown is when you open it, you will have more cases, so the countries who pride themselves in having a few deaths now, will get these deaths when they start lifting the lockdown.

Sky News: Tell us briefly about the Imperial College results that sparked this worldwide panic. You believe they were flawed, these were the initial results that were coming out and the modelling that was saying millions are gonna die.

You thought that was flawed, tell us why.

Johan: Yes, there are a few procedural things... One is that the paper was never published which is normal scientific behaviour.

The second thing it wasn't peer-reviewed, which means it wasn't looked upon by other people, which is also normal scientific procedure.

So it was more like an internal departmental communication, a memo.

And then the big mistake of the Imperial group was underestimating the proportion of the very mild cases that would never be detected, that's the main thing with that prediction.

And it's fascinating how it changed the policy of the world.

The UK made a U-turn overnight [upon] the publication of the paper which is fascinating.

So, yes, there were several other mistakes with the paper, but it gets very technical to get into that.

Sky News: You mention that the overwhelming majority of people that get this disease have no symptoms or very minimal symptoms.

Do we even know the real fatality rate of the coronavirus?

Johan: No. Well it's around 0.1%. **Sky News:** We were told it was 3% initially, initially 2%, are you saying now that it's 0.1%, that's pretty much the same fatality rate as the regular flu isn't it?

Johan: I think it's a bit higher actually. I said before in Sweden that this is like a severe influenza. I don't think that's completely true – it will be a bit more severe than the influenza, maybe double, but not tenfold.

Sky News: With all of the health care systems focusing on flattening the curve and being prepared for these waves of infection, which aren't necessarily coming because of the very restrictive measures, overall are we gonna see more people dying, we talked a little bit about this before on the show, of cancers, heart attacks, things like that, simply because they're too scared to go to the hospital because they think they won't get treated. Is there going to be other deaths that are going to be caused by our overweighing focus just on this one particular disease?

Johan: Could well be. The emergency rooms here in Stockholm have about 50% of the usual number of patients coming in, and one reason is probably that people are scared of contracting the disease when they go into hospitals, and another is that, I think, they say they can wait a bit until the thing is over.

Sky News: You've said the best policy, the correct policy, would be to simply protect the old and the frail. Is that correct?

Johan: Yes, and that's the Swedish model. It has... two pillars. One is only use measures that are evidence-based.

And there are two that are evidence-based... one is washing hands... we've known that for 150 years since Semmelweis in Austria a long time ago.

The other is social distancing. If you don't get too close to other people, they won't infect you.

And the third may be trust people.

People are not stupid, if you tell them what's good for them they will do what you say.

You don't need soldiers on the street – and police. It's unnecessary.

● Transcript of interview, Swedish former chief epidemiologist Johan Giesecke, Sky News Australia – 29 April 2020

Note from editor: For a contrary view to Tim's, see comments from Professor Helen Ward of Imperial College on page 64 and from Jim Armitage of the Evening Standard on page 66.

GET OUT AND ABOUT IN A PUB GARDEN

With almost 700 of our 873 pubs featuring outdoor spaces, al fresco diners and drinkers are spoiled for choice

Wetherspoon continues to invest millions of pounds in upgrading existing outside areas and creating new ones.

Almost 700 of our 873 pubs, across the UK and the Republic of Ireland, offer an attractive and spacious outdoor drinking and eating area, providing our customers with the best-possible pub experience.

The al fresco spaces come in various forms, including beer gardens, roof terraces, patios and decks, courtyards and lawns, in towns and cities everywhere.

Here, we highlight a selection of gardens across England, Scotland, Wales, Northern Ireland and the Republic of Ireland... however, there are many more beautiful outdoor spaces to choose from and enjoy, maybe at your local Wetherspoon or on your travels.

ENGLAND



THE ROYAL ENFIELD THE OLD CINEMA, UNICORN HILL REDDITCH, WORCESTERSHIRE, B97 4QR

A new outdoor area, at the rear of this pub, was added during extensive refurbishment work in 2019 and officially reopened by the Mayor of Redditch, Cllr Roger Bennett, together with members of the Royal Enfield Owners' Club, South Midlands Branch.

Accessed via opening summer doors, this elevated decking area was created on the site of a car park, providing a wonderful garden space, surrounded by trees.

There is also lift access for customers with disabilities, from inside the pub.

A mixture of booth-style benches, together with free-standing dining tables, stools and high-top tables, provides ample seating on a paved surface.

A central wooden pagoda, with festoon lighting, creates a focal point. The garden is decorated throughout with planters and shrubs.

The Royal Enfield, Redditch

THE PRIOR JOHN 34-36 PROMENADE BRIDLINGTON EAST YORKSHIRE, YO15 2QD

Extensive refurbishment work and an expansion project at this pub, during 2019, extended the existing beer garden, at the rear of the premises, to double its original size.

Making clever use of the space alongside the building, a pretty outdoor oasis has been created in an enclosed garden area.

Plants, shrubs, flowers and potted trees, as well as festoon lighting, decorate the space throughout.

A mixture of free-standing high-top tables and chairs and dining garden furniture, together with covered booth seating with overhead lighting, provides ample customer space for dining.



THE FIVE SWANS 14 ST MARYS PLACE NEWCASTLE TYNE AND WEAR, NE1 7PG

A new, bigger beer garden was added to this pub during 2019, following a refurbishment and expansion project, which also included the installation of opening 'summer' windows, at the front of the pub.

The large pavement outdoor space, also at the front of the premises, accommodates customers at free-standing garden tables and chairs, surrounded by trough-style planters with shrubs, flowers and trailing plants.

Overhead festoon lighting, together with decorative lighting on a large mature tree trunk, creates a festive al fresco atmosphere.

THE THREE HULATS 13 HARROGATE ROAD CHAPEL ALLERTON, LEEDS WEST YORKSHIRE, LS7 3NB

Hanging baskets, planters and troughs, shrubs and flowers provide attractive natural decoration to the beer garden at this pub.

The brick-and-paved outdoor area, at the front and side of the main entrance, was upgraded during an expansion and refurbishment project during 2019.

A newly installed pagoda-style canopy is a feature of the raised garden area.

Plenty of free-standing garden tables and chairs offer customers outdoor dining.

There is also ramp access for customers with disabilities.



ENGLAND

THE SOCIETY ROOMS

49-51 GROSVENOR STREET
STALYBRIDGE, CHESHIRE, SK15 2JN

Wooden canopied bench-style booth seating, with overhead lighting, runs on one length of this lovely beer garden, alongside the feature exposed-brickwork high wall.

The paved outdoor space also boasts ample garden tables, each complete with table plant decoration, for customers to enjoy al fresco dining.

Potted trees and shrubs punctuate the contemporarily designed space, which also has high-top tables and chairs.



THE MOON AND STARS

99-103 SOUTH STREET, ROMFORD
LONDON, RM1 1NX

An extensive refurbishment project during autumn 2019 included a new roof garden at this busy pub which first opened in 1994.

The roof-top garden, accessed via new stairs from the customer area in the pub, provides a beautiful outdoor space.

It features an eclectic mix of free-standing garden furniture, with large umbrellas, as well as fixed booth seating with overhead heaters and a pagoda-style roof.

The space is decorated throughout with festoon lighting, as well as planters and troughs, potted trees and shrubs, together with an evergreen 'living' archway.

There is also a pavement café-style area at the front of the pub.

THE LANTOKAY

111-113 HIGH STREET, STREET
SOMERSET, BA16 0EY

An enclosed garden oasis at this pub is paved throughout and decorated with large pots of trees and flowers, trailing plants and shrubs.

Covered wooden bench booth seating offers a cosy dining space, with individual over-table lighting, as well as ample free-standing garden dining tables and chairs.

Large umbrellas also provide shelter and shade during the day, while festoon lighting overhead, criss-crossing the length of the garden, adds to the secluded feel of an evening.



THE ASH TREE

9-11 WELLINGTON ROAD
ASHTON-UNDER-LYNE
LANCASHIRE, OL6 6DA

A beautiful beer garden, newly built in 2019 at the side of this pub, an area once occupied by a former snooker hall, was added during a refurbishment and expansion project.

The garden can accommodate seated customers at free-standing dining tables and chairs, with umbrellas, as well as fixed wooden bench seating and table booths.

The brick-paved garden includes a pagoda-style canopy over the booth-seating area, together with potted trees, climbing plants, flowers and shrubs, as well as festoon lighting.

THE BOLE BRIDGE

8 BOLEBRIDGE STREET, TAMWORTH
STAFFORDSHIRE, B79 7PA

Originally opened in 2001, this pub underwent a major refurbishment and expansion project at the end of 2019, including the development of a brand-new garden.

The outdoor space, created by utilising the old staff car park and storage areas, has been transformed into a beautiful garden with more than 1,500 square feet of customer space.

Dining furniture includes booths and benches, as well as free-standing tables and chairs, all positioned in a neatly enclosed paved garden.

Wooden pagodas, festoon and overhead lighting, as well as pots and planters, trees and shrubs, create an intimate and calm atmosphere.



SCOTLAND

HUNTERS HALL

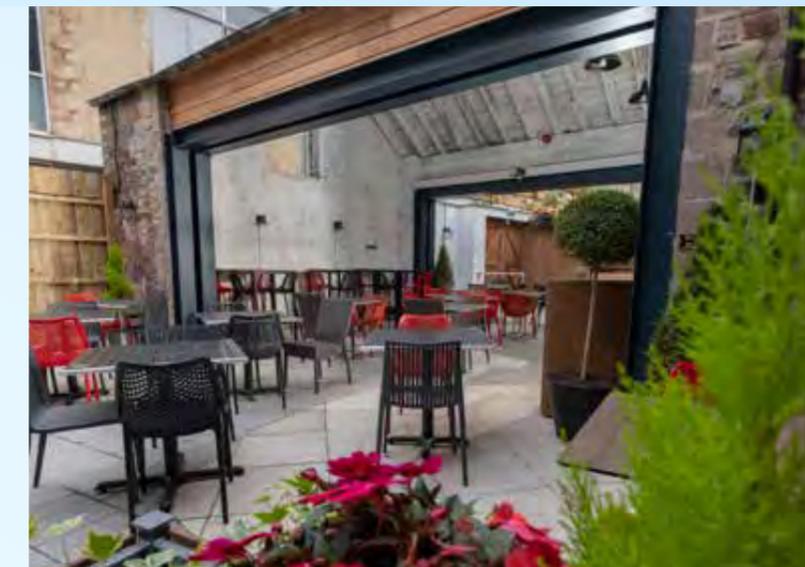
56-58 HIGH STREET, GALASHIELS
SCOTTISH BORDERS, TD1 1SE

Hidden away at the rear of the pub, this courtyard garden is a quiet oasis, providing ample customer space, with garden dining tables and chairs throughout.

The paved garden, with stone wall surround, is decorated overhead with wooden beams and climbing plants, as well as festoon lighting.

Planters and pots, with shrubs and flowers, provide a splash of colour to the natural stone surroundings.

An open-sided coach-house-style space, with wooden pitched ceiling, offers shelter in an outdoor-indoor atmosphere.



SCOTLAND

THE CROSS KEYS

24 NORTHGATE, PEEBLES
SCOTTISH BORDERS, EH45 8RS

This pub and hotel boasts two large outdoor spaces. The front paved courtyard, accessed via the street, provides ample dining chairs and tables, decorated with hanging baskets and planters.

At the rear of the 17th-century B listed building, an enclosed beer garden offers a peaceful and pretty space, with a mixture of garden furniture.

This garden has a lazy lawn, as well as paving, together with potted shrubs, plants and a mature evergreen tree.

A statue of Mungo Park sits on a bench, in the shade, with a book on his lap, in this beautiful walled enclosure.

African explorer Park (1771–1806) moved to Peebles in 1801, where he practised as a physician.



WALES

THE BANK STATEMENT

57–58 WIND STREET
SWANSEA, SA1 1EP

Added as part of a £1.2-million refurbishment project and opened in the summer of 2017, the rooftop terrace at this pub allows for al fresco dining, accessed by a timber staircase to the first-floor level.

The garden has a timber-style decking, as well as a timber pergola, offering a covered canopy area over bench-style seating.

There is slatted cedar fencing where climbers grow, as well as wooden planters and festoon lighting.

There is also a beer garden at the rear of the pub, at ground-floor level, with sliding doors for access from the customer area.



THE CASTLE HOTEL

ST PETERS SQUARE, RUTHIN
DENBIGHSHIRE, LL15 1AA

A large, attractive outdoor space at the back of the pub and hotel offers spectacular views of the surrounding countryside, beyond the town, and distant hills of the Clwydian Range.

The beautiful paved area has plenty of interest, with a pretty wooden pagoda, covered bench seating with overhead lanterns, large umbrellas and ample garden dining furniture.

Planters and troughs add a splash of colour, with shrubs and plants, as well as illuminated decorative blossom trees which add a warm, atmospheric glow after the sun has set.

NORTHERN IRELAND

THE BRIDGE HOUSE

35–43 BEDFORD STREET
BELFAST, BT2 7EJ

This beautiful beer garden, at the rear of the premises, was added to the pub last summer, following a redevelopment project.

The garden can accommodate seated customers at free-standing dining tables and chairs, high-top tables and stools, as well as fixed wooden bench seating and table booths.

The brick-paved garden includes retractable canopies over some of the seated area, together with potted trees, climbing plants, flowers and shrubs, as well as festoon lighting and hard landscaping.



REPUBLIC OF IRELAND

THE GREAT WOOD

WESTEND SHOPPING PARK
BLANCHARDSTOWN, DUBLIN
COUNTY DUBLIN

Situated on the edge of Westend Village, facing Westend Shopping Park, this pub opened in June 2015.

The large and spacious beer garden encompasses the whole front elevation of the pub, paved throughout and edged on one side by the textured stone cladding of the premises.

There is a mixture of free-standing garden tables and chairs, as well as wooden bench-style seating, with large umbrellas offering shelter.

There is a feature wooden pergola, tall wooden planters with shrubs and plants, hanging baskets and potted trees, creating a natural boundary to the outdoor space.



THE FORTY FOOT

THE PAVILION CENTRE
MARINE ROAD, DÚN LAOGHAIRE
COUNTY DUBLIN

This pub, which opened in December 2014, is part of the Pavilion Theatre complex overlooking Dún Laoghaire harbour.

There is a pavement-café-style terrace with garden dining furniture and wooden picnic-style benches and tables, with large umbrellas.

A second-floor balcony offers fantastic views over the harbour and marina, as well as a sheltered terrace for outside dining.

The balcony can accommodate up to 100 customers, with seating and tables for drinking and dining, planters with ferns and trees, as well as a glass barrier, allowing for uninterrupted sea views.



SHEFFIELD

PRIZED 'PUB OF THE MONTH' IS SOMETHING TO CROWE ABOUT



Duty manager Alex Crowe is pictured (second left) at The Bankers Draft (Sheffield) being presented with a certificate from Glyn Mansell, chair of Sheffield and District Campaign for Real Ale (CAMRA), together with branch members.

The city-centre pub, managed by Jonathan Atkinson, was named 'pub of the month', voted for by local CAMRA branch members.

Andrew Thorpe, Sheffield and District CAMRA, said: "We are delighted that the branch has chosen The Bankers Draft as the winner of this prestigious award."

"The pub always aims to offer a range of real ales at any time, including seven or eight guest ales, offering different ABVs and a mix of local and national brews."

"Favourite local breweries are Little Critters, Bradfield, Kelham

Island, Milestone and Acorn – and it is one of the few venues stocking Welbeck ales.

"The pub is a go-to venue for any new breweries in Sheffield."

"The Bankers Draft has improved greatly in the last few years, especially since Jonathan took charge."

"Jonathan and his partner Terriane McHale, together with Alex Crowe, are keen supporters of CAMRA, hosting branch meetings and regularly sponsoring the Sheffield Beer Festival."

Alex said: "We have been lucky enough and are delighted to achieve an award from Sheffield CAMRA for pub of the month."

"We thank the branch members for their recognition and their continued support."

FOOD HYGIENE RATING

0 1 2 3 4 5

VERY GOOD

RATINGS LEAVE NO DOUBT WE'VE FOOD HYGIENE TO SHOUT ABOUT

Wetherspoon top of the charts on the high street, with a mighty 97 per cent

Wetherspoon has the best food hygiene rating standards among the biggest pub chains – according to the Food Standards Agency (FSA) and highlighted in a feature by Which? Magazine (May 2020).

On the high street, Wetherspoon is top of the chart, with 97 per cent (Harvester and Toby Carvery, second and third, both with 82 per cent).

Only one casual dining restaurant chain (Wagamama) achieved a higher proportion of premises with top ratings (data from March 2020).

The Food Hygiene Rating Scheme aims to highlight the level of hygiene standards in pubs, restaurants, take-aways, clubs and cafés across England, Wales and Northern Ireland.

Excellent

The scheme, operated in partnership with local authorities, scores outlets 0–5, with the highest-possible rating of five meaning very good – excellent hygiene practices and safety systems in place.

In Scotland, it is the Food Hygiene Information Scheme (FHIS) which operates.

A total of 793 of Wetherspoon pubs (across England, Wales and Northern Ireland) has a food hygiene rating.

Of these, 770 (97 per cent) have the highest-possible rating of five.

Overall, the average score for our pubs is 4.96.

Scotland's FHIS operates a pass/improvement required method – with all 62 Wetherspoon pubs in Scotland having a 'pass' score – a 100-per-cent success rate.

Assess

The ratings are determined by local authority food safety officers, who visit outlets to assess hygiene levels.

Inspectors judge outlets on how hygienic and well managed the food preparation at the premises is, with each business benchmarked against the same criteria.

Environmental Health Officers will assess three areas.

These are food hygiene and safety procedures, structural compliance and confidence in management.

To achieve the top rating, businesses must do well in all three of these elements.

The ratings (as well as the date of inspection) can be found online and on stickers which are displayed at business premises.

Paramount

The company's chief executive, John Hutson, said: "Food hygiene is of paramount importance to our customers – and rightly so."

"Our pub management and staff work hard to ensure that our pubs offer customers the highest level of food hygiene, at all times."

"We have 873 pubs, many of them open 16 hours a day, seven days a week."

"We always strive to attain the highest-possible ratings."



Shift leader Liam Lawton at The Arthur Robertson (Perry Barr, Birmingham)

To achieve the highest-possible rating of five, our pub management and staff must achieve and maintain the highest standards of cleanliness and hygiene, including:

Hygienic food-handling

This is how food is prepared, cooked, cooled, reheated and stored and includes:

- checking fridge temperatures
- handwashing facilities and practices
- equipment used for raw and cooked foods being kept separate
- staff members' understanding of food hygiene

Physical condition of the premises and facilities

This is the assessment of the standard of cleanliness and upkeep, including whether:

- the condition of general decoration, layout and lighting is of a good standard
- it is clean and whether cleaning materials meet requirements
- there is suitable ventilation and pest control
- rubbish and waste are disposed of correctly

Food safety management

This ensures that suitable precautions are taken to keep food safe, including:

- staff training records
- logs of relevant checks, such as fridge temperatures and cleaning
- safety procedure records

BEXHILL-ON-SEA

PICTURE PLAYHOUSE IS PRIDE OF BEXHILL



Pub manager Sonia de Sousa is pictured (left) with area manager Becky Dunkley and Bexhill Heritage chairman Raymond Konyn

The Picture Playhouse (Bexhill-on-Sea) has been recognised in the Bexhill Heritage's annual Civic Pride Awards 2020.

The annual event, with a presentation ceremony at the town hall, showcases places in Bexhill which best represent 'civic pride'.

The Picture Playhouse was 'highly commended' in the 'building demonstrating civic pride through its restoration' category.

Wetherspoon spent £3 million developing the pub on the site of the former cinema building, The Picture Playhouse, which was first opened by the Duchess of Norfolk in 1921.

The design of the pub reflects the glamour of the original era, with numerous brass Art Deco features and fittings over and inset into joinery and balustrades.

Original projectors, found on site, are prominently displayed, with much of the original cornicing restored and saved.

The unique carpet design is also a vibrant Art Deco pattern.

Other features include a giant window, at the rear of the building, to bring views and daylight through the proscenium arch, where the cinema screen would have been.

Our pub, which opened in the East Sussex town in July 2017, was awarded by Bexhill Heritage which concerns itself with conservation, protection and improvement of the Bexhill built environment – caring for the past, present and future.

At a ceremony in the town hall, architects and designers responsible for the building's conversion from cinema to popular town-centre pub were praised for their imagination and attention to detail.

Raymond Konyn, chairman of Bexhill Heritage (bexhillheritage.org.uk), observed that significant features of the town's former cinema had been preserved as part of the extensive conversion project.

He said: "Even the colour and style of the luxurious carpeting refer to the glory days of British cinema.

"Everything about The Picture Playhouse's renovation takes us back to those magical and wonderful times."

Bexhill Heritage's 400 members decided which of the town's buildings should be singled out for special recognition, and The Picture Playhouse proved to be a distinct favourite in the 'building restoration' category.

Steve Johnson, Bexhill Heritage's vice-chairman, who assessed The Picture Playhouse during the shortlisting process for the awards, was particularly impressed.

He said: "This conversion has given Bexhill a comfortable and welcoming venue, while, at the same time, recognising and celebrating our town's rich Victorian and Edwardian Heritage.

"Our charity's members are delighted that Wetherspoon has shown respect for this iconic building and given it a new lease of life.

"Tim Martin deserves a very large pat on the back for his vision and for taking Bexhill's heritage so seriously."

Pub manager Becky Dunkley, who had been at The Picture Playhouse from first opening and has recently become the area manager, said: "Over the past three years, the pub has become an integral part of the Bexhill community – and we are delighted to be honoured with a 'civic pride' award by Bexhill Heritage."

SHEFFIELD

SHEFFIELD TRIUMVIRATE TAKES TOP THREE PLACES



Pictured (left to right) with their awards are pub managers Jack Mlynek and Sarah Baxter (Sheffield Water Works Company), pub manager Jonathan Atkinson (The Bankers Draft) and pub manager Jordan Firth (The Benjamin Huntsman)

Our city-centre pubs in Sheffield continue to reign supreme at the local Sheffield Best Bar None awards 2020/21.

The Bankers Draft, managed by Jonathan Atkinson and Terriane McHale, retained the prestigious 'best pub' category at the 11th annual awards ceremony, having won the title last year (2019/20).

The Benjamin Huntsman (previous winner of 'best pub' in 2017/18 and 2018/19) was named as 'best pub' joint runner-up, together with Sheffield Water Works Company, as Wetherspoon completely dominated the category.

Jonathan said: "We are absolutely thrilled to be named as the winner in the 'best pub' category, again – it is testament to what a great team we have at The Bankers Draft.

"For two Wetherspoon pubs to also share the runner-up spot, making it a 1-2-2, is brilliant for all of the staff involved and the company."

Wetherspoon's area manager, Hudson Simmons, said: "Yet again, our teams did exceptionally well, even competing against one another, and Wetherspoon kept the 'best pub' title once again."

Lead by Sheffield DACT (drug and alcohol/domestic abuse co-ordination team) and supported by Sheffield City Council, the Best Bar None scheme has operated in Sheffield city centre for more than a decade.

Its aim is to reduce alcohol-related crime and disorder, building positive relationships among licensed venues, the police and local authorities and helping staff to responsibly manage licensed premises.

Best Bar None Sheffield, one of the UK's longest-running schemes, was also voted 'best overall scheme' in England and Wales, at the National Best Bar None awards earlier this year.

'SPOON-FUL OF SUPPORT FOR CROHN'S & COLITIS UK

Wetherspoon lent its backing to Crohn's & Colitis UK, in the charity's bid for recognition at annual awards ceremonies.

The charity's 'Not Every Disability is Visible' campaign, supported by Wetherspoon, was nominated in the 'healthcare' category at the PRWeek Global Awards 2020. It was among seven shortlisted finalists in the sector.

The charity also won two top awards at the 2020 Communiqué Awards for 'excellence in public health communications' and 'excellence in media relations'.

Wetherspoon has been involved in promoting the 'Not Every Disability is Visible' campaign and added its endorsement to the nominations.

In October 2019, Wetherspoon became the first major pub chain to install the campaign's signs in all of our accessible toilet facilities for customers with disabilities.

The aim is to remind customers and staff that not every disability is visible, raising awareness and encouraging a better understanding of hidden disabilities, such as Crohn's and colitis.

Wetherspoon's operations director, Martin Geoghegan, said: "We were only too happy to support Crohn's & Colitis UK's nomination at the awards.

"We whole-heartedly support its campaign and installed the signs which help to both increase awareness (that not all disabilities are visible) and ensure that anyone who needs to can feel confident in using our accessible toilets.

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

Crohn's & Colitis UK's campaigns manager, Sarah Hollobone, said: "Thank you to Wetherspoon for its influential and continued support for our 'Not Every Disability is Visible' campaign.

"Wetherspoon brought this vital campaign to a whole new audience, helping us to challenge the outdated perception that you need to look physically disabled on the outside to have a disability and a real need to use an accessible toilet."

CLECKHEATON

OBEDIAH BROOKE PLANTS TREE IN MEMORY OF MP JO



The Obediah Brooke (Cleckheaton) is supporting a special community project organised by Spen Valley Civic Society – to remember local MP Jo Cox.

The Obediah Brooke sponsored a tree in the nearby Jo Cox Community Wood, located between Cleckheaton and Heckmondwike.

Started in 2019, the Jo Cox Community Wood (www.spenvalleycivicsociety.org.uk/projects/jo-cox-community-wood) is in recognition of the work of Jo Cox and is a contribution to help to bring communities together and to celebrate her values of compassion and community.

Jo Cox served as Labour Party MP for Batley and Spen and was murdered in June 2016, aged 41.

The pub's kitchen manager Chris Abson said: "This is a wonderful community project and a fitting tribute to Jo, such a popular and well-loved local MP.

"We are delighted to sponsor an oak tree at the Jo Cox Community Wood, in her memory."

Chris added: "The site was redeveloped by the Spen Valley Civic Society, which was a lot of hard work, over a long period of time.

"They all deserve a lot of credit for what they have done for our community."

Chris is pictured (centre) with Jo Cox's mum and dad, Jean and Gordon Leadbeater (right), together with Erica Amende and Colin Berry from Spen Valley Civic Society.

Erica Amende, secretary of the Spen Valley Civic Society, said: "Thank you to Chris and the other staff at The Obediah Brooke for sponsoring an oak tree.

"We hope that they will be able to watch the tree grow to maturity over the years to come and enjoy visiting this new natural place, in the middle of our heavily built-up West Yorkshire conurbation."

Locals snapped up the opportunity to sponsor a tree, with the scheme selling out in four weeks.

After cleaning and remediation of the site, fences, entrances and footpaths were created in summer 2019, with more than 1,000 trees and hedging planted during November 2019–February 2020. Wildflowers and a community orchard have been added during this year.

Erica concluded: "Spen Valley's residents say that the wood, with its picnic tables and benches, has been really valuable

MOZART'S MASTERPIECE SEDUCES CULTURED CROWD AT OPERA HOUSE



Don Giovanni was the 2020 production enjoyed by opera-lovers in Tunbridge Wells.

Opera House, our pub in the Kent town, which reverts to its original use at least once every year, hosted two performances of the Mozart opera, performed by the touring Merry Opera Company.

The latest production told the story of Judgement Day for Don Giovanni, the world's greatest lover.

It was the supernatural comedy-thriller occurring in breakneck real time, beginning with murder and ending with a hellish sentence passed on the legendary seducer; it was the epic downfall of a man who always knows what we need, always makes us happy, yet eventually realises he is out of time.

A sell-out audience enjoyed either a matinée or Sunday evening show in seats from the balcony (no dining) or from boxes or stall seats with preshow dining included in the ticket price.

Past shows at Opera House have included The Pirates of Penzance, The Marriage of Figaro, The Magic Flute, La bohème and Kiss Me, Figaro!

The original theatre, The Opera House, opened in 1902, built by the firm of John Jarvis with the architect JP Briggs.

It later became a cinema and then bingo hall, opening as a Wetherspoon pub in April 1997.

The pub's manager, Ross Markwick, said: "We were pleased to welcome the Merry Opera Company back again to Opera House for our always eagerly anticipated event.

"The yearly opera continues to have a loyal following and grows from strength to strength each year."

Merry Opera Company's music director Laurence Panter said: "We were thrilled to stage Don Giovanni at the spectacular Opera House."



**REOPENING
AROUND THE UK
AND THE REPUBLIC OF IRELAND**



The Sedge Lynn (Chorlton-cum-Hardy) Shift leader Alison Molloy

AT LONG LAST, WE'RE HERE TO SERVE AGAIN

As the nationwide lockdown was eased, we were finally allowed to welcome the public back to our public houses

Wetherspoon was delighted to welcome back its staff and customers as our pubs across the UK and the Republic of Ireland reopened after the long closure.

Safety measures and social distancing procedures were in place as the pubs in England opened their doors first, followed by Scotland, Wales, Northern Ireland and the Republic of Ireland.

The new measures include at least two members of full-time staff, per pub, who are employed solely to clean surfaces and touch-points throughout the premises regularly, including door handles, allergen information screens, card payment machines and handrails.

Wetherspoon has provided gloves, masks and protective eyewear for staff, who have all received full training on the new procedures.

There are screens at the till point and in seating areas, where it is not possible to separate tables to the social distancing requirement. Customers are also asked to use the Wetherspoon app, wherever possible, or to pay at the bar using credit/debit card and contactless. Ten hand-sanitiser dispensers (on average) are available around each pub, including at the entrance, for staff and customers' use. There is also one entrance with a separate exit door, where possible. Your local Wetherspoon may be operating slightly differently, however our pubs continue to offer a warm welcome, in safe and socially distanced surroundings. Here, we have a selection of pictures of customers and staff enjoying the first day back.



The Counting House (Glasgow) Floor associate Natalie Allan serves customers Tommy Henderson (back centre) and Davie Coyne (right)



The Foley Arms Hotel (Great Malvern) Bar associate Carol Kettles serves breakfast to Thomas and Katie Whitehouse



The George (Wanstead) Customers (left to right) Ashish Gandhi, Umer Ashrab and Anish Mehta



The NewYearField (Livingston) Customers Stuart and Moira McCormack



The Rohan Kanhai (Ashington) First customer back, Ray Finn, orders using the app



The Old Unicorn (Bramley) Customers Phil (left) and Chilli enjoy their first pint back



The Navigator (Liverpool) Customer Eddy Roach enjoys a coffee



The Bishop Vesey (Sutton Coldfield) Duty manager Jess Griffiths serves the first breakfast back for Tom Shaw (left) and Sam Robinson



The Ledger Building (Docklands) All smiles from customers Sigrid Torres and Nathan Josephs



The Benjamin Fawcett (Driffeld) Shift manager Luke Patrick greets Dorothy Carroll and Ralph Reveley



The John Russell Fox (Andover) Regular customer Simon Myers is pleased to be back



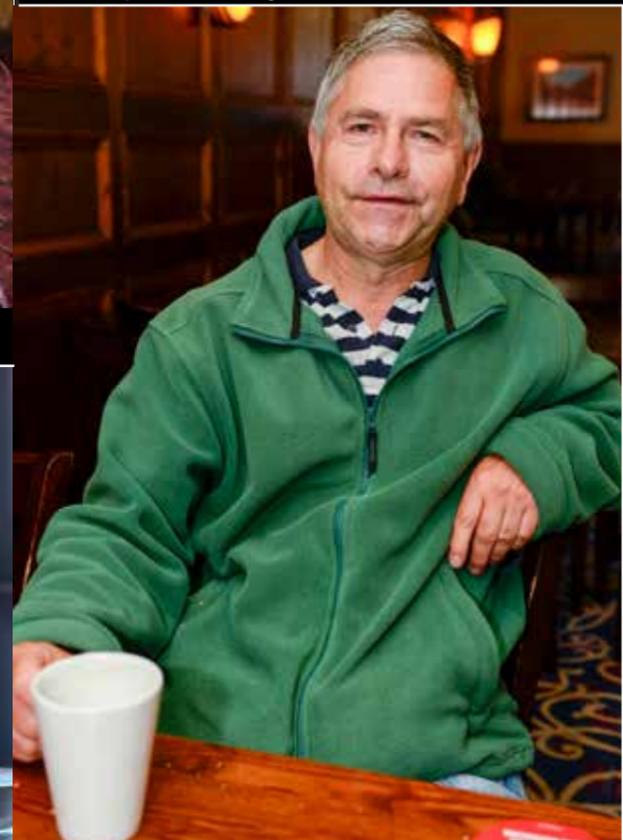
The Lady Chatterley (Eastwood) Paula and Paul Holmes enjoy a hot drink in one of the new protected seating areas



The Penny Black (Bicester) Customer Mick Thomas celebrates his birthday with breakfast



The Kirky Puffer (Kirkintilloch) Customers Ashleigh McMillan and Hazel Jackson, with nine-week-old Teddy and Kirsty Hopkins, enjoy lunch



The Joseph Bramah (Barnsley) First customer Martin Bradley enjoys his morning coffee



The Sedge Lynn (Chorlton-cum-Hardy) Bar associate Katie Kilmartin



The Harvest Moon (Orpington) Danielle Joya (left) and Charley O'Sullivan



Woodrow Wilson (Carlisle) Regular customer Liam Carruthers is the first to be served, on his return to the pub

REOPENING
AROUND THE UK
AND THE REPUBLIC OF IRELAND



The Central Hotel (Shotton) Table service and a smile from holding manager Ceri Jones



The Great Wood (Blanchardstown) Customers Alan Connolly and Tracy Smith tuck in to lunch



The Mardy Inn (Gorseinon) Shift manager Sophie Tucker and customers Mark Thomas (left) and Ian Ferrell



The Spirit Merchant (Newtownards) Customers Chloe Simpson (left) and Eve Thompson enjoy their drinks in the beer garden



The Bridge House (Belfast) Customers Helen McAllister, Ella Montgomery and Liz Milburne (left to right) share a drink and a get-together



Y Dic Penderyn (Merthyr Tydfil) Customer Linda Harden enjoys a curry and a glass of wine



The Forty Foot (Dún Laoghaire) Customers Adriano Martins Araujo, Tainara Cornachini Araujo, Natalia Prado and Fabricio Franco (left to right) enjoy a pint and a bite



The Gold Cape (Mold) Customers Paula Jones, Niomi Parsons, Katrina Sumner and Gill Pierce (left to right) enjoy brunch together

FOOTPATH WORK PAVES THE WAY FOR 22 TABLES



Pub manager Sel Devecioglu (pictured) has a brand-new raised pavement area, outside the front of his pub. Sel, who runs The Assembly Rooms (Epsom), is delighted with the space, part of the local council's marketplace improvement works, which have now been completed. The new-look paved area, part of Epsom and Ewell Borough Council's improvement project, was completed during the pub's closure relating to the COVID-19 pandemic. Sel said: "We are thrilled with the improved paved area, at the front of the pub, and thank the council for the attractive new facilities.

"Our original pavement licence, which allowed up to six tables, has now been revamped and raised, with space now for 22 tables; these were installed at the end of August. "The extended space is a welcome addition to The Assembly Rooms, and we are sure that our customers will look forward to enjoying the improved surroundings for many years to come." The relocation of Judy Boyd's 'Evocation of Speed' sculpture (a portrait of two racehorses), in the marketplace near to the pub, has also provided an additional focal point.

AGE NO BAR TO BAR VISITS FOR BEN, 100

100-year-old Ben Goodyear is a regular at The Moon and Sixpence (Hatch End). Ben, who visits the pub weekly, enjoys half a pint of ale and a bite to eat. He meets up with friends from a local tennis club and former Kodak colleagues. One of his friends, a former work colleague, John Slovak, said: "Ben still runs, rows and cycles on his machines at home and keeps himself very fit. "We see him in the pub once a week. He enjoys a half pint of ale and likes to read the Wetherspoon News. "He is a great fan of Wetherspoon's founder, Tim Martin, too.

"He also likes the food at the pub, as well as the prices." John and Ben met while working at Kodak more than 40 years ago and both enjoyed a regular game of tennis. John added: "Ben used to teach ballroom dancing and has always led a very active life." Pub manager Josie Kennedy added: "All of the staff and customers know Ben, John and their friends, as they have been coming to the pub for many years. "They are a lovely group – and we enjoy seeing them in The Moon and Sixpence. "Congratulations to Ben on his milestone birthday."



The David Protheroe (Neath) Customers Sarah Feary (left) and Joy Cole, are delighted with their saving on lunch



KNIVES AND FORKS OUT AS CUSTOMERS EAT OUT TO HELP OUT

All Wetherspoon pubs (excluding those in the Republic of Ireland) participated in the government's Eat Out to Help Out scheme. It allowed customers to enjoy a 50-per-cent discount on food and non-alcoholic drinks, up to £10 per person. It ran in Wetherspoon pubs each Monday, Tuesday and Wednesday throughout August.

Customers tucked in to an array of meals, non-alcoholic drinks or a coffee/tea for a bargain price. Wetherspoon's marketing manager, Anne Sandiford, said: "We fully supported the Eat Out to Help Out scheme – with customers taking great advantage of the food on offer at even lower prices than usual."



The Kings Fee (Hereford) Customers Wesley Macintyre, Katie Watkins and Sophie Marshall (left to right) enjoy their meal

The High Main (Byker) Sharon (left) and Kelly Dannie enjoy a steak together

The Market Cross (Holywell) Steve and Sue John with their breakfast at half the usual price



The Half Moon Inn (Billingham) Bar associate Nicola Carman serves customers Carole and Kevin Mason



The Carrick Stone (Cumbernauld) Four-year-old Ella is treated to lunch by her big sister Chloe Armstrong

SUNAK'S VAT CUT GOES STRAIGHT ON YOUR PLATE

Wetherspoon reduced prices on a range of meals and drinks, following the Chancellor Rishi Sunak's decision to reduce VAT on food, coffee and soft drinks from 20 per cent to five per cent.

The company has passed on the tax benefit fully to customers, with the price of several of our products reduced, including real ale, coffee, soft drinks, breakfasts, burgers and pizzas.

Wetherspoon's founder and chairman, Tim Martin, said: "Wetherspoon has invested all of the proceeds of the VAT reduction in lower prices, spread across both bar and food products, with the biggest reductions being on real ale.

"Wetherspoon has campaigned for tax equality among pubs, restaurants and supermarkets for many years.

"Supermarkets pay no VAT on food sales, while pubs pay 20 per cent.

"Supermarkets pay about two pence per pint of business rates, whereas pubs pay about 20 pence.

"These tax differences have helped supermarkets to subsidise their selling prices of beer, wine and spirits, enabling them to capture about half of pubs' beer sales, for example, in the last 40 years.

"A VAT reduction will help pubs and restaurants to reverse this trend – creating more jobs, helping high streets and eventually generating more tax income for the government.

"However, lower VAT and tax equality will eventually lead to lower prices, more employment, busier high streets and more taxes for the government.

"Congratulations to chancellor Rishi Sunak for a sensible economic initiative, which is long overdue."

As part of the VAT cuts coming into effect, the TaxPayers' Alliance (TPA) asked social media followers, via Twitter and its website (taxpayersalliance.com), to test how much they know about 'Britain's barmy VAT system'.

People were encouraged to take the VAT Quiz, with the chance of winning a £200 Wetherspoon gift card.

Joe Venture, TPA's digital campaign manager, said: "To welcome the cuts for pubs, we wanted to make the point, by running the quiz, that the VAT system is still overly complex and barmy."

The teasers included: Which of these products served in a restaurant, café or pub has VAT at 20 per cent – beer or non-alcoholic ginger beer?

The TPA was launched in 2004, by Matthew Elliott and Andrew Allum, to speak for ordinary taxpayers fed up with government waste, increasing taxation and a lack of transparency in all levels of government.

TAX EQUALITY WITH SUPERMARKETS = LOWER PRICES IN PUBS

SUNAK'S SPECIALS

£1.29 £1.79 £1.99 £1.99

RISHI SUNAK, LEGEND: THE MAN WHO INSTIGATED TAX EQUALITY BETWEEN SUPERMARKETS AND PUBS

wetherspoon

TAX EQUALITY WITH SUPERMARKETS = LOWER PRICES IN PUBS

DISHI RISHI

DISHI RISHI, LEGEND: THE MAN WHO INSTIGATED TAX EQUALITY BETWEEN SUPERMARKETS AND PUBS

BREAKFAST TRADITIONAL BREAKFAST
 OPEN FROM 8.00 AM SERVED UNTIL 11.30 AM
 £3.49

FREE REFILLS ON ANY TEA OR COFFEE ALL DAY EVERY DAY

DELI DEALS £3.69
 ADD CHIPS OR SALAD FOR AN EXTRA £1.00
 NOW INCLUDES ANY DRINK

BURGERS £4.99
 MADE WITH 100% BRITISH MEAT
 NOW INCLUDES ANY DRINK

FRESHLY MADE PIZZA £5.49
 NOW INCLUDES ANY DRINK

wetherspoon

● Pricing may vary per pub.

'MUM OF THE PUB' PLAYS CENTRAL ROLE

Tasha McLeod's positive attitude and effervescent personality are infectious.

A shift leader at The Central Bar (Shepherds Bush), she is trained to work both in the kitchen and at the bar. Her progress has been swift, as she joined the team as a cleaner – only in May 2018.

Tasha, 40, said: "I fell into the cleaning job really, after being made redundant and needing to earn money to support my family."

A former assistant operations manager at a community centre, with five children, the youngest at the time aged just one year, Tasha grabbed the job with the aim of progressing further with the company.

She recalls: "I had a successful interview and could see the progress I could make. I saw the day-to-day workings of the pub – and operations are my kind of thing.

"From the age of 17, my aim has always been to be a manager somewhere. I have always aimed high and I hope to be a pub manager in the future."

As a single parent, Tasha is grateful for the support of her family, especially her sister Samantha who has helped, particularly with young Kaiyya (now a three-year-old).

Cassidy (19) is an electrical engineering apprentice, Kaiyahn (18) has just been promoted to team leader at The Central Bar, while Comarl (14) and Nichieyah (10) are both at school.

Tasha said: "I am very proud of them all. They are great kids, no trouble and very supportive.

"We are a little team, team McLeod, and are all for one another.

"I am still only 40 and it excites me to think about what I can still aim for and achieve in my life.

"It is nice to wake up in the morning and I love working for the company. I take each day as it comes and try to do my best for myself and my kids.

"If you always aim to do your best, you hope you will be rewarded for it – and I believe that anybody can do anything, if you work hard."

Tasha is certainly an inspiration for her family, as well as for many of the younger pub staff members.

She concluded: "They call me the 'mum of the pub'.

"I am an agony aunt and listen to all of their problems.

"I try to give positivity and see myself as fair."

THE BLUE BOAR • BILLERICAY

DOUBLES ALL ROUND AT THE BLUE BOAR



Pictured (left to right) are Emma and Rob Saunders, Carissa and Josie O'Meara, Alfie and Jack Warr

Staff members at The Blue Boar (Billericay) have been seeing double at work, for quite some time.

There are currently three sets of twins working at the pub in the Essex town, with former team members also having included several twins.

Pub manager Leanne Korakianitis, who has run the pub with her husband Theo since 2000, is as puzzled as anyone about the twins phenomenon at The Blue Boar.

Leanne said: "It's an amazing situation and a really strange coincidence."

"Identical twins Josie and Carissa O'Meara work in the kitchen together – and you can tell them apart only because one has dyed her hair.

"However, once they are wearing a hat, in the kitchen, it is more difficult.

"They could definitely play games with us, but, thankfully, they are sensible!"

Newly appointed kitchen manager Josie is 15 minutes older than her sister Carissa, now a shift leader.

Both turned 23 in March, having joined the team on the same day in August 2017, as an associate.

Also 23 in March, Emma and Rob Saunders began working at the pub in June 2016.

Both started out as a kitchen associate – they are now full-time team leaders.

Leanne reported: "Part-time bar associate Emma Cresswell has been with us since May 2012 and, coincidentally, her twin brother is called Rob, although he does not work for the company."

More recently recruited twins are associates Jack (bar) and Alfie (kitchen and bar) Warr, 19, who joined the team together in November 2019.

Leanne continued: "Josie and Carissa took over in the kitchen very quickly after twin sisters Laura and Bryony Kirk left, so we have had kitchen twins for a long time.

"Bar associate Emily Risdon, who works with us during her breaks from university and in term time at The Thomas Ingoldsby (Canterbury) is also a twin.

"Tom Newman was a shift manager here for six years before leaving the company last year, but is still a regular visitor to the pub – he is also a twin."

Maybe not so coincidentally, Billericay Twins Club is the oldest twins club in the UK.

Established in 1977, the voluntary organisation provides advice and support to families with twins, triplets or more!

THE MOON & BELL • LOUGHBOROUGH

ATHLETE DAN USES MOON ROLE AS A SPRINGBOARD

Part-time bar associate Dan Putnam believes that he has the perfect job, working at The Moon & Bell in Loughborough.

Originally from Greenwich, in southeast London, Dan moved to Loughborough to study sport management at Loughborough University.

After uni, he returned to live in the Leicestershire town and joined the staff at The Moon & Bell five and a half years ago.

Dan, 28, is also an athlete, which was mainly what prompted his move back.

He reveals: "Loughborough is a great location for sport and especially athletics, and I knew several coaches in Loughborough.

"My job with Wetherspoon is also flexible, which is great for my training and competitions.

"I can get time off when I need it, and there are not many jobs where you can have success in your part-time work, alongside something else."

Dan started running at the age of 14, enjoying plenty of success as a youngster, with schools and county competitions, as well as with his running club (where he is captain), Blackheath & Bromley Harriers AC, in the British League.

He recently achieved fourth position in the National Indoor Championships, in the 400 metres, his preferred distance, although he also runs 100 and 200 metres.

Dan reported: "The indoor competitions are a bit different, with the bends on the track being tighter, but I am currently in a good position and have my best shot at qualifying for the British Olympic team for the Tokyo games.

"After uni, I suffered quite a few injuries, but I am currently coaching myself and am in the best shape I have ever been and injury free.

"Things are uncertain at the moment, with the postponement of the Olympics in 2020; however, you still have to prepare and train, regardless, and hope that the games go ahead in 2021."



VEGETARIAN AND VEGAN

NEW



NEW



Beyond Burger™

Margherita pizza

Quorn™ nugget wrap

Pasta alfredo

GO BEYOND MEAT® TO MEET A MEAT-FREE FUTURE

Try our range of meat-free options, made using simple, plant-based ingredients

Wetherspoon's pubs continue to offer a feast of vegetarian and vegan options, as we aim to provide a varied selection on our menu for all tastes and diets.

Our NEW Beyond Burger™ – served as a classic burger, with chopped Cos Lettuce, sliced tomato, red onion in a sour dough burger bun – is a truly tasty and innovative plant-based option from Beyond Meat®.

Listed along with our classic burger range, this menu option includes a soft or alcoholic drink, as part of the price, and you can also 'double your Beyond Meat® patty', for an extra cost, as well as add any toppings in our range.

Taste
Beyond Meat Inc has a mission of using simple, plant-based ingredients, applied in fresh ways, to replicate the taste, texture and other sensory attributes of popular animal-based meat products, so appealing to carnivores and flexitarians, as well as vegetarians and vegans.

Beyond Meat's products offer the nutritional and environmental benefits of plant-based proteins, with no GMOs, no soy, no gluten and no cholesterol.

The company is on a mission to build meat perfectly from plants – which tastes great, delivers the nutritional benefits of meat and is accessible and affordable to all. Order our Beyond Burger and find out for yourself.

We also offer our veggie burger option of breaded vegetable burger, made with lentils, carrot, onion, sweetcorn, mushroom, mozzarella and mature Cheddar cheese, available in our 'includes a drink' burger selection.

Pizza
If pizza is your thing, then our 11" main or 8" small-plate pizzas, offering vegetarian and vegan choices, are freshly topped and cooked to order, baked on a sour dough base.

Our Margherita pizza is served with mozzarella and basil, while our roasted vegetable pizza comprises mozzarella, mushroom, roasted pepper, courgette, onion and basil. Our vegan roasted vegetable pizza includes all that veg, without the mozzarella.

Our sour dough pizza dough, for our thin-crust bases, is proved and pressed by us in our kitchens (not premade), then topped and baked in dedicated pizza ovens.

Nuggets
Also NEW to our menu, as a vegan dish, are Quorn™ nuggets, served as a small-plate choice, with eight coated pieces and a sweet chilli sauce or as a NEW wrap option, served with tomato, cucumber and salsa.

These crunchy meat-free nuggets are high in protein and fibre and low in saturated fat, with no soya, made from mycoprotein – a natural, nutritious fungus.

Making mycoprotein requires 90 per cent less land and water, along with producing 90 per cent lower carbon emissions than animal protein production, so it is good for not only us, but also the health of our planet.

Also on the menu
Clearly marked for vegetarian or vegan customers.

- Vegetarian**
- Tomato & basil soup, served with white bloomer bread and Lurpak spreadable
 - Macaroni cheese bites, full of macaroni pasta, mixed with an oozing cheesy sauce
 - Halloumi fries, with sweet chilli sauce
 - Nachos with cheese, guacamole, salsa, sour cream and sliced chillies
 - Pasta alfredo, with fusilli pasta, a creamy pecorino & regato cheese sauce, spinach, sun-dried tomato, basil and rocket
 - Mediterranean vegetable lasagne, with side salad

- Vegan**
- Rainbow quinoa salad, with quinoa, pink cabbage, grilled butternut squash, black-eye beans, black rice, yellow cherry tomato, red Roquito® pepper, pumpkin seeds, kale and dressing
 - Five-bean chilli, with rice and tortilla chips
 - Vegan sausages, chips and beans, served with three Quorn vegan sausages
 - Mangalorean roasted cauliflower & spinach curry, with basmati pilau rice, plain naan bread and poppadums



NEW

Quorn™ nuggets

Sweet treat
Looking for something sweet to finish off your meal or just as a tempting treat?
Our NEW chocolate & salted caramel tart is a wonderful option and suitable for vegans.
Our vegan chocolate cookie crust, with a chocolate & salted caramel filling, is served with dairy-free ice cream made with coconut milk.
Go on... treat yourself...



NEW

Chocolate & salted caramel tart

NOW OPEN



Cross Gates, Leeds

CHARLES HENRY ROE

Our newest pub in Leeds has opened at Cross Gates, a suburb in the east of the city, following a £2.6-million redevelopment project.

Built on the site of the former doctors' surgery and adjoining dental practice, previously the Leeds Industrial Co-operative Society, Charles Henry Roe is managed by Tom Reeve.

He is pictured (left) with local resident Katrina Slater, who officially opened the pub, together with Cllr Mark Dobson.

The Transport Yorkshire Preservation Group suggested the new pub's name, which remembers a local bus manufacturer.

James Fairchild, from the voluntary group, along with local transport historian Malcolm King, also attended the official opening and ran vintage buses to the pub on the day.

For 90 years, thousands of buses were manufactured at the east end of Manston Lane, at Roe's Carriage Works.

Charles H Roe established his Cross Gates Carriage Works in 1920 and became 'the most successful, well-known and long-lived of the Leeds bus manufacturers'.

His factory closed in 1984 and was replaced by Optare, founded by workers from the former company.

The manufacture of buses continued there until 2011, with the works demolished soon after.

Charles Henry Roe features one bar, as well as a beer garden at the back of the premises.

Several bus-related artefacts are on display – and replica bus seating fabric has been used to upholster some of the bar stools.

Manager Tom Reeve said: "I am confident that Charles Henry Roe will be a great addition to the Cross Gates community."

39/41 AUSTHORPE ROAD, CROSS GATES
LEEDS, WEST YORKSHIRE, LS15 8BA



Kingswinford

THE CROSS INN

Mike Wood, MP for Dudley South, who is also chairman of The All Parliamentary Beer Group, is pictured (centre) with pub manager Gabby Tandy (left) and colleagues at the official opening of The Cross Inn (Kingswinford).

Wetherspoon has spent £2.575 million developing the pub, on the site of a previous pub called The Cross.

Gabby said: "My team and I are thrilled with our fantastic new pub and look forward to welcoming customers for many years to come."

A grade II listed building, the premises has stood on the corner of High Street and Moss Grove for 200 years, perhaps longer.

'The Cross' is marked on the 1750 parish map, although it is unclear whether this name refers to the crossroads or describes the name of the inn.

In 1822, the 'Cross Inn' belonged to Diana Briscoe, of nearby Summerhill House; over the next 50 years, it is mentioned many times in local newspapers, as well as being recorded by that name in the 1881 census, later becoming 'The Cross Hotel'.

The new pub features one bar, as well as extensive gardens at the sides and back of the premises.

The pub's design mixes parts of the existing building with some new building, blending both to retain and expose forgotten features and brickwork.

The interior combines a rich colour scheme, with modern steel and bright windows, along with a bespoke designed carpet throughout.

Historical photos and details of local history, as well as artwork and images of local scenes and characters of the area, are displayed in the pub, together with information boards about events in history.

Among the artwork on display is a commissioned glass sculpture by Stourbridge-based artist Paul Floyd, entitled Liquid Light Series 1, as well as a 'glassworks-inspired' graffiti mural.

HIGH STREET, KINGSWINFORD, WEST MIDLANDS, DY6 8AA



NEW LOOK

Abergavenny

THE COLISEUM

Pub manager Chris Went is pictured in his new-look pub – The Coliseum (Abergavenny).

The Monmouthshire pub has undergone a complete refurbishment and redecoration, at a cost of £600,000.

First opened as a Wetherspoon pub in March 2001, the building was formerly the Coliseum cinema which opened in 1913 and screened its last film in the 1990s.

The work included new carpets and a brand-new colour scheme, full refurbishment of the gents and ladies' customer toilets and installation of new booth seating in the centre of the pub, as well as new globe chandelier lighting and ceiling pendants.

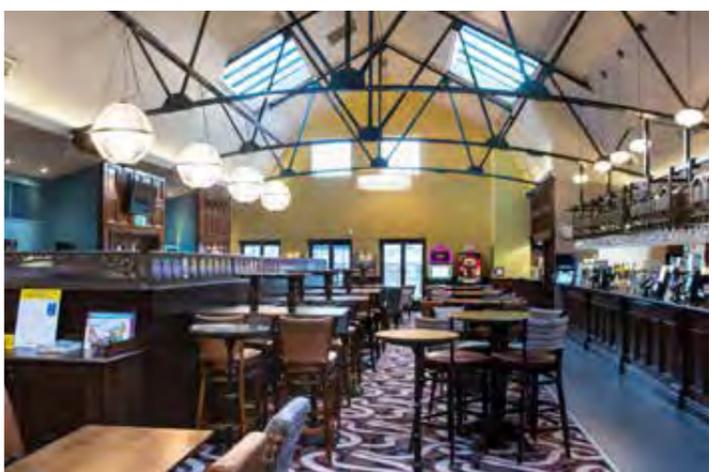
In the lobby area, a new artwork wallpaper mural depicts some of Abergavenny's history, while history artwork pieces have also been added throughout the pub.

New glass racks have been added above the bar area and a new open kitchen gantry has also been installed. Some essential roof repairs were also undertaken.

Chris said: "The pub looks amazing. We have had nothing but positive feedback, with returning customers quite taken aback, when they come in for the first time since the work.

"We have also taken on 20 additional full- and part-time staff members – all settling very well into the team."

**LION STREET, ABERGAVENNY
MONMOUTHSHIRE, NP7 5PE**



Peterborough

THE DRAPER'S ARMS

The Draper's Arms (Peterborough) has undergone an extensive refurbishment and expansion project costing £1.4 million.

The work has included a pub extension, expanding the customer area and a complete refurbishment, as well as the addition of two brand-new gardens.

As a result, 40 full- and part-time staff members have also now been added to the team.

Pub manager Chris Parkes (pictured, second right) has run the pub since it originally opened as a Wetherspoon in March 2005.

Also pictured (left to right) are bar associate Tasha Chandler, shift leader Jack Hutchinson and bar associate Hayley McNeill

An extension has been added at the rear of the building, built on a former neighbouring car park, creating an additional customer area in the pub.

A rear ground-floor courtyard garden and a brand-new roof terrace garden, with customer lift access and retractable sun awning, have also been added.

Behind the scenes, the cellar has been relocated into the basement, creating space for a food pick-up area and new bar servery.

The work has also included a newly reconfigured and larger kitchen area, as well as all-new staff facilities, while, on the bar, the installation of two additional hand-pumps increases the real ale selection to 12.

The customer toilets have also been completely refurbished.

The pub has been redecorated throughout, including a new colour scheme, finishes, new carpets and lighting, as well as the addition of a mixture of new and refurbished furniture and artwork.

Chris said: "We are all delighted with the new-look larger pub, together with the two brand-new and impressive outdoor spaces."

**29-31 COWGATE, PETERBOROUGH
CAMBRIDGESHIRE, PE1 1LZ**



NEW LOOK

Salisbury THE KING'S HEAD INN

Pub manager Rob Stephens is pictured (centre) with shift manager Nadine Lane (right) and shift leader Kathleen Dean at the The King's Head Inn.

The pub and hotel in Salisbury reopened following a £525,000 refurbishment project.

An additional 30 full- and part-time jobs have also been created, including bar, kitchen and cleaning team members.

The pub and hotel, which first opened as a Wetherspoon in July 2002, has undergone a complete internal refurbishment project, replacing bright neon features with 18th-century-inspired pieces, in a Neoclassical design.

A grade II listed building, it already has some elaborate Tudor- and Jacobean-style features.

The new-look interior mirrors this with more decorative Tudoresque features, such as new fireplace surrounds and areas of new timber panelling, as well as fixed seating to enhance the decorative arched windows.

The work includes a full redecoration of the pub, in warm colours, with new bespoke carpet installed throughout.

The carpet's design features crown, boat and clock motifs, relating to historical aspects of Salisbury and the building, in a traditional medieval pattern.

A new carved dark timber bar has been installed, together with a back-lit decorative back bar, inspired by the Atlas Grand Lobby & Bar in Singapore and featuring an antique clock.

Rob said: "The King's Head Inn is a landmark in Salisbury – and our customers are delighted with the new-look pub."

1 BRIDGE STREET, SALISBURY WILTSHIRE, SP1 2ND



Peterborough THE COLLEGE ARMS

The College Arms pub, in Peterborough, has been converted from a Lloyds bar (first opened in May 1996) into a Wetherspoon pub, with a brand-new garden added.

The work has also included internal redecoration and the complete refurbishment of customers' toilet facilities.

A large rear yard, including two existing small walled courtyards, together with a car park, has been transformed to create one large beer garden at the rear of the premises.

The space provides more than 3,000sq ft, 180 covers for drinking and dining, in a variety of individually landscaped areas.

Undercover areas are provided in the form of beach huts, pergolas and glass canopies.

The outside areas are mixed, with soft and hard landscaping, all lit with festoon and lantern lighting.

Along the front of the pub, a new external paved patio area provides additional pavement-side outdoor seating.

Behind the scenes, kitchen facilities and staff areas have also been upgraded. The DJ booth, together with the sound and lighting system, has been removed.

Pub manager Jay Kerrigan said: "Wetherspoon has spent £809,000 on the pub, providing further substantial investment into the area and creating a beautiful new pub garden."

40 THE BROADWAY, PETERBOROUGH CAMBRIDGESHIRE, PE1 1RS



Pub manager Jay Kerrigan is pictured (centre) with colleagues Thomas Lee, Acturas Iiuvasevas and team leader Kira Freibergs (left to right)



NEW LOOK

Wrexham THE ELIHU YALE

The Elihu Yale (Wrexham) has undergone a refurbishment project. Inside the pub, which has been completely redecorated, there is a new colour scheme and new carpets installed throughout, as well as new lighting in the customer area and some new furniture installed.

External redecoration of the pub, which first opened as a Wetherspoon in December 1998, has also taken place, with new full signage installed.

New glass racks and new fridges have also been added as part of the alterations which have taken place behind the bar.

Pub manager Andy Hodgson, pictured front with kitchen associate Daniel Lanchester, shift leader Jayne Leigh and kitchen manager Jona Devitt (left to right), said: "Wetherspoon has spent £123,000 on the pub, providing further investment in the town, as well as creating five new jobs for local people.

"We are delighted with the new-look pub – and customers have welcomed the refurbishment at The Elihu Yale."

**44-46 REGENT STREET
WREXHAM, LL11 1RR**



Newcastle THE MILE CASTLE

Wetherspoon has opened a beer garden at The Mile Castle.

The beer garden, which is non-smoking, can accommodate 100 people, all seated.

It has been built on the site of an existing car park on land which Wetherspoon owns and which the company aims to develop into a hotel.

Pub manager Amanda Dunn said: "We are delighted to have opened a beer garden in the heart of Newcastle's city centre.

"The Mile Castle is an extremely popular pub – with the beer garden being a great addition for our customers.

"Subject to planning permission, Wetherspoon will redevelop the site, including the beer garden, to create a hotel and beer garden."

**19-25 WESTGATE ROAD &
GRAINGER STREET, NEWCASTLE
TYNE AND WEAR, NE1 5XU**



Pictured (left to right) in the garden are team leader Alex Viney, shift leader Jade Straughan and bar associate Lewis Yeomans

GONE, BUT NOT FORGOTTEN, A GEORDIE SPORTING COLOSSUS



Many of our pubs are named after, and remember, prominent local people throughout history, including The Harry Clasper (Whickham). The pub opened in June 2014 on the site of former council offices, in the heart of the once-historic village which is now a Tyneside suburb.

It is named after Harry Clasper, the famous Tyneside boat-builder and oarsman, who was born at nearby Dunston. He became one of the best-known sportsmen in Victorian times and was a pub landlord throughout his racing career.

In 1845, Clasper entered his new four-oared boat, Lord Ravensworth, in the Thames Regatta. The winning crew comprised all Claspers and was given the title of 'world champions'.

Harry and his brothers received a hero's welcome on their return to the northeast.

It was 150 years ago, on 12 July 1870, that Clasper died at his Newcastle Quayside pub, aged 58.

His funeral, which was held five days later, still holds the record for attracting the biggest-ever number of mourners seen on Tyneside, as an estimated 130,000 people lined the route.

Such was the fervour of people to pay their respects that the eight-mile journey took around 12 hours to complete.

South Shields-based playwright Ed Waugh (left), whose play 'Hadaway Harry' told the story of Clasper's world title success, explained: "The northeast can proudly boast sporting greats and world champions like Alan Shearer, Jackie Milburn, Steve Cram and Glenn McCrory, but Harry Clasper was arguably the greatest of them all.

"However, being a working-class athlete in the Victorian era, his story was never properly documented.

"It is great that The Harry Clasper, Wetherspoon's prominent and well-known pub in the area, keeps his memory alive."

Working-class heroes

David Clasper (right), Harry's great, great nephew, explained: "Rowing, or aquatics as it was known in Victorian times, was the sport of the working class, before football came along.

"Upwards of 100,000 people would watch the races on the Tyne and even more in London, where they raced from Putney to Chiswick.

"Obviously, alcohol and betting were involved, so it was a day out – like horseracing is today, except entry was free.

"Harry was part of teams which, by 1859, had won eight world championships on the Thames – and his fame spread worldwide, wherever there were rowing clubs."

The Blydon Races

Harry's – and other Geordie rowers' – sporting prowess was captured in song by Tyneside Victorian concert hall musical superstars like Ned Corvan and Joe Wilson, but it is the song 'The Blydon Races' which has the most resonance today.

Written and first performed by Geordie Ridley at Harry Clasper's testimonial, in June 1862, at the historic Balmbras Music Hall in Newcastle, The Blydon Races is today the unofficial Geordie 'national anthem' – still sung by football fans at St James Park, home of Newcastle United.

NEW **WETHERSPOON IS OPENING**
Keavan's Port
 1-5 Camden Street Upper & 49-52 Camden Street Lower, Dublin 2
 DATE TO BE CONFIRMED

DELI DEALS

DELICIOUS BEGINS WITH DELI...

Large choice of paninis and wraps available on our Deli Deals menu

Lunchtime at Wetherspoon offers a fantastic variety of dishes and great value for money, especially on our Deli Deals menu range.

A large choice of paninis and wraps can be ordered, with the price including a soft or alcoholic drink – in an unbeatable deal.

For a little extra, customers can add chips or a salad – or even a tempting tomato & basil soup, making a snack into a meal... at a very affordable price.

Quorn™

We have added to our selection of wraps, with a NEW Quorn nugget choice. Served with tomato, cucumber and salsa, the dish is under 500 Calories and suitable for vegetarians and vegans.

The crunchy meat-free nuggets are high in protein and fibre and low in saturated fat, with no soya. Enjoy them in a tasty wrap, with our cool salsa & salad combination.

Our grilled halloumi & sweet chilli sauce wrap, served with tomato and cucumber, is another great vegetarian option, with a hint of spice.

Chicken

For non-veggers, our cold chicken & sweet chilli sauce wrap weighs in at under 500 Calories, while our southern-fried chicken & smoky chipotle mayo wrap brings a little more heat to the menu.

Our paninis options include Cheddar cheese and tomato; Wiltshire cured ham and Cheddar cheese; BBQ chicken, bacon and Cheddar cheese; Cheddar cheese, mayo & tuna melt – or, for something a little bit different to tempt the taste buds, try our Brie, bacon & smoky chilli jam panini.

Our jacket potato selection, which also includes a drink (soft or alcoholic) as part of the deal, is another brilliant lighter meal option.

Fillings

Our choice of fillings includes cheese (vegetarian); baked beans; five-bean chilli; roasted vegetables (all vegan options); tuna mayo; British beef chilli, with sour cream.

It is served with salad and one filling, with extra fillings available for an additional cost.

When it comes to nutrition, you really can't beat a baked potato.

Jam-packed with vitamins and minerals (C, B1, B6, zinc and potassium, to name but a few), jacket potatoes also contain no cholesterol, are very low in fat and calories and are naturally low in sodium and full of fibre.

Enjoy a great-tasting, superb-value, healthy Deli Deals meal – at your local Wetherspoon.

Our suppliers

QUORN™

At Quorn, they like to look at things differently and know that the growing global population needs a sustainable diet which is healthy, as well as delicious.

They take a different approach when it comes to protein production, choosing to use mycoprotein in all Quorn products – a nutritious protein source, which is also a source of fibre.

The company's aim is to inspire people to eat healthy food, packed full of flavour – and its mission is to produce healthy protein for a healthy planet.

What is mycoprotein?

It is made from a natural, nutritious fungus and is high in protein, high in fibre, low in saturated fat and contains no cholesterol.

Producing mycoprotein requires 90 per cent less land, water and carbon emissions than producing animal proteins, so it is also good for our planet's health.

BANNISTERS YORKSHIRE FAMILY FARM



Founded in 1985 by Rob and Hilary Bannister, as part of a farm diversification project, the Bannister farm has been on the Yorkshire Wolds for generations.

The supplier of our potatoes for our jacket potato menu option, Bannisters' baked potatoes have become well known for great-quality baking potatoes available to the hospitality trade.

Daughter Marie Bannister said: "Baking is an art, not a science, and we are now masters of our niche – baking and freezing

potatoes is what we have been doing for the past 35 years.

"Our products are sold under the brand Bannisters Yorkshire Family Farm, to ensure that those who love our products know that they are buying from a British farming family, born and bred in Yorkshire."

Bannisters uses traditional ovens, so that its potatoes are baked in batches, just as you would bake them at home, then quickly frozen to lock in the flavour and keep them fresh, until needed in our kitchens.

See menu for our range of paninis and wraps.





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

DRINKERS HAVE A BALL AT A 'DRY' BILLIARD HALL

Manchester building, once a temple to temperance, has had an about-turn

When The Sedge Lynn opened as a Wetherspoon pub in December 1999, on the site of a former billiard hall in Chorlton-cum-Hardy, the irony was not lost on the local residents of the Manchester suburb.

The building was once the Temperance Billiard Hall, designed to attract people in and away from pubs. Now, it is a pub.

Originally on a field, sandwiched between a house called Sedge Lynn (from which the pub takes its name and which was demolished to make way for a cinema) and Red Gate Farm, the hall was erected to remove billiards from its usual setting of the public house and to further the aims of the Temperance Movement.

Now a grade II listed building, it was one of many built in and around Manchester, as well as south London, by the Temperance Hall Billiard Company of Pendleton, at the beginning of the 20th century.

The Chorlton hall, which now houses our pub, The Sedge Lynn, is of special interest as a purpose-built facility to further the objectives of the Temperance Movement.

Designs

It was designed by Norman Evans, company architect during 1906–10, and is believed to be the most complete of his designs to survive in the Greater Manchester area.

Temperance was very much in fashion in Victorian times. Several local temperance societies were founded in the late 1820s, before Victoria came to the throne; however, the movement gained momentum throughout her long reign.

The main aim was to control the consumption of alcohol. Some groups campaigned for moderation in drinking, others for teetotalism.

Welcoming

The hall was first opened in 1907. It was built with long roof windows to attract the maximum light (emphasis was placed on natural lighting to provide a welcoming atmosphere).

It was one of a series of billiard halls, up and down the country, designed to offer healthy, non-alcoholic recreation to working men.

The company's architects, Norman Evans and TR Somerford, deliberately used ornate and exuberant detailing – a busy mix of cupolas, colonnades, jaunty Queen Anne styling and Art Nouveau stained glass – to attract.

The Sedge Lynn's exterior is constructed of red brick and terracotta, with a lead-sheet-covered roof.

The open space beneath, now the main customer area, has a barrel-vaulted roof, carried on curved composite timber roof trusses.

At the front of the building, a stilted semi-circular front wall, with a wide Venetian window, is above a single-storey entrance bay, with a domed entrance pavilion to the left and retained original window frames and glass.

Attractive

The front of the premises also boasts a curved canopy, with decorative glass at the front and detailing in the Art Nouveau style, an original feature which remains an attractive part of the pub.

All elements of the elevation are linked by a bold, bracketed eaves cornice.

The atmosphere of the building inside is slightly unusual, as the high-barrelled ceiling dictates a single large open-plan room, with no pillars or other obstacles to break up the space.

The acoustics created by the design provide a quietness to the pub's ambience, even when full and busy – which is often.

The undivided hall provides a large customer seating and dining area, with a mixture of furniture and the bar located across the back of the room.

An eye-catching clock dominates the space above the back bar. The light fixtures, suspended by chains from the barrelled

ceiling, are designed to re-create the effect of the billiard table lighting, while wooden and glass partitions throughout continue the Art Nouveau theme.

A raised area at the front, by the bay window, is often filled with diners, while a slightly lower raised area, running along the right-hand side of the room, has booth seating.

A small iron-fence-surrounded paved garden, at the front of the premises, filled with potted plants, shrubs and hanging baskets, provides a pretty outdoor space.

● 21a Manchester Road, Chorlton-cum-Hardy, Manchester, M21 9PN



Our pub histories

The Wallaw, Blyth

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

WALLAW NEVER: SURPRISING HISTORY OF OUR BLYTH PUB

What was once a landmark cinema was also the site of the stage début of TV stars Ant and Dec



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

Initially showcasing just a handful of our pubs, in major UK city centres, including Cardiff, Glasgow, Leeds, Liverpool, Manchester and Sheffield, our website history catalogue has now grown to encompass more than 750 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 uncovered 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 Wallaw, in Blyth, Northumberland.

The landmark Wallaw cinema closed in 2004, having served the southeastern Northumberland town since its opening on 16 November 1937, originally boasting a 1,600 capacity.

Hippodrome

It was built for the Wallaw Pictures Ltd chain of Ashington, on the site of the Blyth Hippodrome, erected in 1902 by the circus proprietor William Tudor and closed in 1920. Tudor was also the man who brought 'moving pictures' to Blyth.

An imposing Art Deco grade II building, it is thought to be the best-surviving work of the firm Percy Lindsay Browne, Son & Harding, which designed many cinemas in the northeast of England. The job's architect is thought to have been Charles Alfred Harding.

Also a theatre during its history, with room for 1,441 patrons, it is where television presenters Anthony McPartlin and Declan Donnelly, known as Ant and Dec, made their stage début in the 1980s.

Original

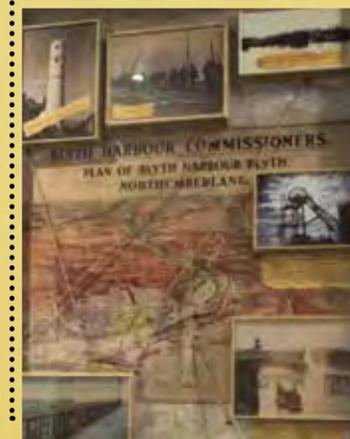
The Art Moderne foyer still contains its original fittings, including metal balustrades and handrails, as well as wooden inlaid doors.

The centre piece in the entrance lobby space is the old cinema projector, found in the building after Wetherspoon purchased the premises. The machine now proudly on display had been left in the old projection room, still bolted to the floor, pointing at the main screen.

The original circle of raised seating has been retained in its entirety, together with the existing projection room, illuminated from within and fitted with coloured glass as a feature. The original spiral access staircase, off the first-floor foyer lobby, is also on display.

Artwork also on show includes a plan of Blyth Harbour with old photographs and captions showing the area, as well as art pieces and imagery depicting cinema and films, together with the mining heritage of the area.

14 UNION STREET, BLYTH
NORTHUMBERLAND, NE24 2DX



THE STAG & PHEASANT • MANSFIELD

JOHN FLIES THE FLAG FOR HIS ADOPTED HOME TOWN



When Mansfield BID was looking to launch its 'I Love Mansfield' social media video series, John Preville was the obvious interviewee.

John, pub manager at The Stag & Pheasant (Mansfield) for the past decade, has also been part of the BID (Business Improvement District) team for almost seven years and is passionate about his adopted town.

The filming at the pub, aimed at encouraging and reassuring local people that it is safe to socialise and shop again in the town centre, highlighted the COVID-19 safety measures in place, helping to endorse the 'Keep Mansfield Safe' message.

John said: "I guess that I was a natural choice to speak and represent the pub trade, as well as the town itself, although being interviewed was less natural for me.

"I have been at The Stag & Pheasant for 10 years and am a familiar face for a lot of local people.

"The BID team came to the pub and I spoke about the new regulations and measures now in place, as well as the benefits of the government's Eat Out to Help Out scheme.

"We wanted to highlight the benefits of that, not just benefiting our customers' pocket, but benefiting mental health by encouraging people to get out and about again."

John continued: "The filming also included a pub tour, showing all of the measures which we have in place, such as the queuing system,

signage and directional arrows, hand sanitisers and the use of the app, as well as the smart phone QR code check-in for the NHS Test and Trace system.

"It is important that our customers feel safe and comfortable when they visit, knowing (and being able to see) what to expect helps to ease any doubts or anxieties which they may have."

As a Mansfield BID board member, John plays a vital role in representing the pub and hospitality sector within the town centre, attending regular meetings and bringing his experience to the team.

Originally from the northeast, he relocated to Mansfield, where he lives with his wife and two children, and considers it to be 'home'.

He added: "Putting Mansfield on the map is of great importance – and growing the town across all business sectors is something about which I feel passionate.

"Being part of the BID team, a really positive initiative, gives me the chance to share my ideas and experience and, in turn, to help the team to help the town.

"BID's help and practical support for Mansfield's businesses, particularly with information updates during lockdown, as well as the planning and preparation for reopening, has been second to none."

John concluded: "This series of videos will hopefully benefit each town-centre business featured, as well as the local residents, as we continue to support one another during these challenging times."

THE REMARKABLE MR MEEGAN



A local man with a great story is featured at The Railway, our pub which opened in Rainham, Kent, in October 2019.

George Meegan, who is a frequent visitor to the pub, has the story of his epic adventures on display among the artwork adorning the walls.

Pub manager Peter Pethers said: "We are thrilled to have this information on display in the pub, regarding George Meegan, who still lives locally and has been a customer on many occasions.

"He is also very proud to have this artwork up on the wall at The Railway."

The artwork explains George's incredible story and is quite rightly entitled: The Remarkable Mr Meegan.

It says: A few months after George Meegan was born, his mother died of cancer and his father disappeared.

George was raised in Rainham by his maternal uncle, Geoff Meegan, a career army man who had served in Egypt and India, and his wife Frieda, a Swiss-born auxiliary nurse who had once been a domestic in the household of psychiatrist Carl Jung.

George left school at 16 and signed on with a tramp steamer company. By the time he was 23, he had landed in 60 countries and stood on every continent except Antarctica.

In 1976, lying in his steamer bunk, he wondered: "What's not been done on this earth?" The answer? No one had walked the length of both Americas, from Tierra del Fuego to Alaska. He worked out a route which would take him via New York and Washington DC – and set off to walk just over 19,000 miles.

For the first part of his journey, he was accompanied by Yoshiko, a girl he had met a year earlier in Japan, who wanted to escape a boring job and an arranged marriage. Yoshiko popped in and out of his walk, which lasted 2,425 days from 1977 to 1983, conceiving two children along the way and getting married.

George developed a concern for indigenous cultures which has since led him to seek ways to teach native peoples how to flourish in modern technology society, without losing their language and identity. He encapsulated his ideas in his book, Democracy Reaches the Kids (2002).



The Meegan family out for a walk – Texas, November 1981

He also wrote a detailed record of his journey, called The Longest Walk, which was finally published in Britain in 2013.

George holds the official world record for the 'longest unbroken march of all time' and the most world records (eight) of any European.

He carried two postcards every step of the way on his journey: one a portrait of Queen Elizabeth II; the other, a photograph of Rainham.

George, 67, added: "I have been connected with Rainham for 65 years – and the display at The Railway is the only marker of my journey which exists anywhere in the world.

"It is a little bizarre to be on the wall at my favourite pub, but I am alongside famous British actor James Robertson Justice, a former resident of nearby Upchurch, so I'm in good company."

PUB HONOURS CHARLES HENRY ROE, WHO KEPT LEEDS ON THE GO



Wetherspoon often strives, within our pubs' names, to commemorate historical individuals – and our new pub in Cross Gates, Leeds, is no exception.

Charles Henry Roe, which opened on 21 July, remembers a local bus manufacturer.

For 90 years, thousands of buses were manufactured at the east end of Manston Lane – at Charles H Roe Ltd carriage works.

Charles Henry Roe established his carriage works in 1920 and became 'the most successful, well known and long lived of the Leeds bus manufacturers'.

His carriage works closed in 1984 and was replaced by Optare, founded by workers from the former company.

The manufacture of buses continued there until 2011 – and the works were demolished soon after.

Wetherspoon was approached by James Fairchild, chairman of the Transport Yorkshire Preservation Group, who alerted us to the history of the carriage works in Cross Gates and Roe himself, after which we named the new pub.

James, (pictured left) with local transport historian Malcolm King, said: "Our voluntary group started in late 2004 and we have a small collection of historic buses, all relating to Leeds, the majority of which was built at Cross Gates carriage works.

"We started a petition, around four years ago, to get some form of recognition for Roe, but, unfortunately, did not meet the criteria, through Leeds Civic Trust, for a blue plaque.

"When we heard that Wetherspoon was coming to Cross Gates, I was aware that many pub names had a connection with local history, so got in touch and things progressed from there.

"We are thrilled that the new pub remembers Charles Henry Roe."

He concluded: "We worked with the architects and designers to supply several bus-related artefacts for display in the new pub, as well as bus seating fabric for some of the bar stools."

On opening day, James and his fellow volunteers also ran four vintage buses, bringing dignitaries to the pub, as well as members of the Transport Yorkshire Preservation Group.

STAFF SPRING SURPRISE ON POPULAR MANAGER

Pub manager Ang Slater enjoyed a surprise party to mark 20 years with Wetherspoon.

Staff at The Myrtle Grove (Bingley) decorated the pub with giant balloons, bunting and photos of the popular manager.

Ang, who has managed the pub for the past 12 years, was presented with gifts from colleagues, including a spa day, nail treatment, Champagne and flowers.

She started her career with Wetherspoon in 2000 as a shift manager at (now closed) The Sir Titus Salt (Bradford), before moving on to manage The Sir Norman Rae (Shipley) in March 2002 and then The Myrtle Grove.

Area manager Barry Back (pictured with Ang) made a speech in which he paid tribute to Ang as both a friend and colleague, saying: "Ang is a wonderful lady and richly deserved her surprise party.

"She is extremely popular with customers and staff and has played a major part in making The Myrtle Grove such a friendly pub and a vital part of the community.

"During her time with Wetherspoon, 10 of the colleagues whom she has trained have become Wetherspoon pub managers.

"She is also responsible for the future expansion of the pub, after she alerted the company to the disused NatWest bank next door.

"Wetherspoon bought the site to potentially spend more than £1 million adding a large extension to create more customer area, as well as a large beer garden and roof terrace."

Ang said: "The party was a complete surprise. It is so lovely to be recognised by my colleagues.

"I am proud to manage The Myrtle Grove and look forward to running an even bigger and better pub, once the development work has been completed."



Pictured (left to right) are kitchen associate Laura Morgan, bar associate Becky Dyson-Whitworth, bar team leader Georgia Averill, pub manager Ang Slater, area manager Barry Back, shift manager Rosie Ingham, kitchen team leader Michelle Butler, cleaner Cath Ambler and bar shift leader Daisy Baker

MP'S ONLY REQUEST IS TEA AT THE COURT OF REQUESTS

Staff at The Court of Requests (Oldbury) were pleased to welcome their MP during a tour of various local businesses and community visits.

Shift leader Tom Jackson (right) is pictured with Shaun Bailey MP for West Bromwich West at the pub managed by Jodie Harvey.

Tom said: "I believe the visit was planned for earlier in the year, but postponed owing to the pandemic.

"We provided a tour of the building, including the old court room and prison cells, and Mr Bailey enjoyed a cuppa at the pub.

"He had lots of questions about the pub itself, as well as all of the social distancing procedures now in place.

"He seemed impressed with the pub, in general, and what we have done in terms of safety measures for staff and customers."

Shaun Bailey said: "It was great to pop into The Court of Requests, in Oldbury, and to speak to the team.

"The whole team has been working hard to ensure that social distancing works well and that customers can return safely.

"Also, great to chat to Wetherspoon News too!"





FAMILY AND GIRLFRIEND SHOW METTLE BY FORGING SPOONS FOR DANNY



REOPENING TIME: A VERY GOOD REASON FOR A RHYME

Wetherspoon customer and part-time poet Helen Shenton, who featured in our spring 2020 magazine with her 'Wednesday Night at Wetherspoons', has been composing more poetry for our pubs.

Helen, who writes and performs the spoken word as a hobby, was invited by Daily Star Sunday to pen a poem for an article ahead of the pubs' reopening on 4 July.

Helen, who was looking forward, once again, to visiting The Spinning Mule, in her home town of Bolton, said: "It was an amusing experience and I was called Wetherspoon's official poet!"

She wrote:

Pubs are opening – they are it's true
I'm so excited to meet up with you
Of course, we'll keep the one-metre rule
Arms stretched out without the touch
We'll get our favourite seats with a bit of luck.
I'll get the first round in. Have I lost my mind?
No, I'll be back to normal in no time.
Just to raise a glass and have a laugh
See your face in a familiar place
It's Wetherspoon – I'm getting ready
Family chatter – what's on telly?
Yes there's no denying it, I cannot lie
I'm ecstatic about the fourth of July

Wetherspoon customer Danny Laken's 21st birthday celebrations would have been a night out at The Dockle Farmhouse (Swindon), with his family and friends.

Unfortunately, the occasion coincided with the coronavirus lockdown – and his favourite Wetherspoon pub was closed.

Instead, for the special birthday celebrations, his girlfriend Elise Richardson, 19, re-created the pub in the family's dining room.

Elise told the Swindon Advertiser newspaper: "We asked Danny what he wanted to do and he said he really wanted to go to a Wetherspoon."

"It was his 21st and we knew he wouldn't be allowed out.

"So, out of nowhere, me and his parents thought why don't we throw him a Wetherspoon party at home... and it got out of hand."

The 'homemade' Spoons included a replica Wetherspoon sign above the door, made by Danny's uncle Alan Bessell.

Elise found an online company which personalises paper plates and had the Wetherspoon plate pattern reproduced on them.

The backdrop and carpet came from a printing company.

All of the other decorations and things were bought online, while Danny's parents Chris and Gary helped Elise to put the pub together.

Danny said: "I was speechless. I really couldn't believe they'd gone to that much effort.

"I'm sure I'll go back to The Dockle after lockdown.

"It will probably be a bit weird going outside, but I'm pretty sure that even The Dockle can't beat my Wetherspoon at home."

PHOTO: CHRIS RICHARDSON

WHERE THERE'S HOPE, THERE'S LIFE



Wetherspoon enthusiast and UK leader of the Monster Raving Loony Party Alan Hope has released his autobiography.

The book, *The Great White Hope: The Life and Times of Alan 'Howling Loud' Hope*, documents the story of the longest-serving political leader in the history of Great Britain, as well as of the well-known regular customer of the Wetherspoon pub The Prince Arthur (Fleet) – his local.

The autobiography covers Alan's life as a father, grandfather, rock and roll star, hotelier, publican, Mayor of Ashburton and politician, an immensely colourful character with a lifetime of stories to share. There is also a whole chapter dedicated to his love of Wetherspoon pubs.

Alan writes: "I admire Tim Martin and J D Wetherspoon for saving so many historic and loved high-street buildings for future generations to appreciate, by converting them into pubs for the community, while, at the same time, preserving and enhancing their internal and external features."

In addition, there is a chapter devoted to Alan's Co-ALE-ition brand of beers, with plenty of references and stories about Wetherspoon's pubs, where many of the beer launches and celebrations took place.

Alan's friend, Derrill Carr, remembers: "At the launch event at The Prince Arthur, Alan bought a cask of ale from Longdog Brewery and went around with a tray giving his 350 guests a sample of his ale."

"It was the smallest sample possible, in the smallest glass available, which made people laugh, but nobody could have forecast the number of people who would turn up at the event."

Finally, there is a chapter about Alan's 77th birthday and the celebration, at The Prince Arthur, in 2019, of his 20 years as leader of the Monster Raving Loony Party.

Alan, who has visited 709 Wetherspoon pubs, recalls: "Wetherspoon's staff brought over to my table a large birthday cake in Loony Party colours, with a lit number 77 candle."

"The cake was engraved and everybody in the pub sang Happy Birthday, as I blew out the number 77 candle in one go."

"Stuart Merricks, the pub manager at The Prince Arthur, also presented me, on behalf of Wetherspoon, with a specially inscribed glass tankard to commemorate the occasion."

He laughs: "Well, as it says on the T-shirt: 'I don't know how I got to 77, but I'm sure somebody somewhere lost a bet!'"

Alan has lived his life to the full, or better, has lived all of his lives to the full.

Some might say that he takes the 'P' out of 'Politics', but Alan would just say: "It's all been 'Sutch' good fun!"

● **Independently published and available in both paperback and Kindle version from [amazon.co.uk](https://www.amazon.co.uk)**



SHEFFIELD

LITTLE CRITTERS BRING BITE TO THE BANKERS DRAFT

Duty manager Alex Crowe is pictured (centre) with Joe (brewer, left) and Mark (sales) from Little Critters Brewing Company.

The Sheffield-based brewery was showcasing a range of its ales at The Bankers Draft (Sheffield) as part of a meet-the-brewer event.

A firm favourite with regular customers, including local CAMRA members, the ales being served at the event's pop-up bar were C Monster (6.5% ABV) a citrus-infused American IPA, Malty Python (4.3% ABV) a best bitter and Sleepy Badger (4.5% ABV) an oatmeal stout.

The evening coincided with the CAMRA 'pub of the month' award presentation.

Alex said: "Little Critters' beers are very popular with our real-ale-drinkers – and we were delighted that the brewery could join us for our CAMRA award presentation."

"Thank you to Joe and Mark for the visit and to all of the CAMRA members for their continued support."

EXETER

ORANGERY EVENT FRUITFUL FOR EXETER ALE-LOVERS

Emma Gibson, pub manager at The Imperial, is pictured launching a three-day beer festival at her pub in Exeter, Devon.

The Ale in the Orangery event, held in the pub's iconic and impressive orangery customer area, showcased 30 real ales, all served from a dedicated festival stillage and bar.

Among the ales being served were beers from breweries based in Cornwall, Devon and Somerset, as well as further afield from Bedfordshire, Cambridgeshire, Kent, London and Oxfordshire.

LocAles included Exeter Old Bitter (4.8% ABV) from Exe Valley Brewery in Silverton, Exeter, and Resolution (4.4% ABV) from Black Tor Brewery, in Christow, Exeter.

Emma said: "The event was a great success and supported by regulars, visitors and members of our local Campaign for Real Ale (CAMRA) Exeter and East Devon branch."

"The festival, a superb celebration of real ale, had a huge choice of different types of ale, from a range of local and regional, as well as nationwide, breweries."



The Black Bull Inn (Bangor)
Customer Sull Sullivan inspects his pint

WELSH ALE FLOWS FREELY AT NATIONAL BEER FESTIVAL

A 10-day beer festival, featuring 12 Welsh brewers, took place at our pubs across Wales.

The Welsh beer festival showcased the country's breweries and their brews.

Customers and real-ale-lovers were able to enjoy the celebration of home-produced cask ales at all 51 Wetherspoon pubs across Wales.

The beers and breweries were Madog's Ale (3.7% ABV) from Purple Moose Brewery in Porthmadog; Swansea-based Tomos Watkin Brewery's Delilah (4.0% ABV); Welsh Pale (4.1% ABV) from Glamorgan Brewery in Llantrisant; Newport-based Bluestone Brewery's Red of Heaven (4.2% ABV); Bevan's (4.2% ABV) from Torfaen-based Rhymney Brewery; Mold-based Hafod Brewery's Landmark (4.6% ABV).

Also available were Speak Easy (4.6% ABV) from Vale of Glamorgan Brewery, Barry; Black (5.0% ABV) from Boss Brewing, Swansea; Bridgend-based Brecon Brewing (Cold Black Label) Red Beacons (5.0% ABV); Fire Island Calypso (5.1% ABV), a gluten-free beer from Evan Evans Brewery, Llandeilo; Swansea-based Mumbles Brewery's India Pale Ale (5.3% ABV) and Telford Porter (5.6% ABV) from Conwy Brewery, Conwy.

Wetherspoon's general manager, Wales, Steve Edge, said: "The Welsh beer festival is a wonderful celebration of Welsh brewers and their beers."

"It is a fantastic opportunity for customers to sample, all in one place, some of the varied ales which our great Welsh brewers have to offer."



Pen Cob (Pwllheli) Customers John Hazeldine, Lois Zellas, Mick Zellas and Lee MacDonald (left to right) enjoy the festival



Tafarn Y Porth (Caernarfon) Shift leader Danny Jones serves customer Kevin Mee a pint of festival ale



The Olympia (Tredegar) Customers Paul and Donna Blackham toast the Welsh beer festival, as shift manager Anne-Marie Thomas looks on



The Pontlottyn (Abertillery) Shift manager Heather Miller with customers (left to right) Neil Jones, Keith Randall, Lynne Jones and Anne Randall

GIN-LOVERS' PRAYERS ANSWERED ON CORNISH SAINT'S DAY

Our pubs across Cornwall marked St Piran's Day (5 March) by serving a selection of Cornish gins.

The 11 pubs in the county hosted the St Piran's event, showcasing three of Tarquin's gins (mixer included) to celebrate Cornwall's patron saint.

The participating pubs were Chapel an Gansblydhen (Bodmin), The John Francis Basset (Camborne), The Packet Station (Falmouth), The Towan Blystra (Newquay), The Tremeneheere (Penzance), The Green Parrot (Perranporth), The Rann Wartha (St Austell), The Hain Line (St Ives), Try Dowl (Truro), The Coinage Hall (Helston) and The King Doniert (Liskeard).

Crafted on the wild Cornish coast, at Southwestern Distillery, Wadebridge, the trio of Tarquin's gins being served at our pubs was Cornish Dry Gin, Rhubarb and Raspberry Gin and British Blackberry Gin.

Wetherspoon's area manager, Chris Martin, said: "We always celebrate St Piran's Day in style at our pubs across Cornwall and were very proud to showcase a range of Cornish-made Tarquin's gins this year."

The Rann Wartha (St Austell)
Shift manager Elle Iddenden (left) and bar associate Cleo Harron with the Tarquin's gin selection



The Green Parrot (Perranporth) Customer Matt Hayes enjoys a Cornish gin and tonic



Try Dowl (Truro) Team leader Luis Carr serves the Cornish gin



The King Doniert (Liskeard) Customers Avril and Roger Hall sample the St Piran's Day gin

THE CUTHBERT BRODRICK • LEEDS

STUDENT FAYE EARNS AND LEARNS IN LEEDS



Faye Macken is successfully juggling a career with Wetherspoon alongside her studies at university.

Originally from Burnley, she started out as a 19-year-old part-time bar associate at The Boot Inn (Burnley), in November 2015, while studying for her psychology, history and Spanish A levels at college. Six months later, Faye moved to The Wallace Hartley (Colne) where she progressed to team leader, before returning to her home town and a full-time position at The Brun Lea (now closed).

Faye recalled: "I took a year out from uni and travelled, but, when I returned from my holidays, I decided to go back to uni and moved to Leeds."

She is now in her second of three years, studying business management and marketing at Leeds Beckett University, working at The Cuthbert Brodrick (Leeds).

Faye, 23, said: "My uni course is currently two full days a week and I work at least 20 hours a week for Wetherspoon, although I take on more shifts when my studies allow."

"I was promoted to shift leader in May/June 2019 and, together with my university business degree, I am getting the most out of learning at the pub with the different Wetherspoon training courses too."

"When I finish uni, my aim is to step up to shift manager, but I think, at the moment, it would be a lot to do both."

"I am a very competitive and driven person and want to be a pub manager, or more, possibly area manager, one day."

Faye is fully cross-trained, meaning that she can work either in the kitchen or at the bar, giving her more flexibility and experience.

She concluded: "I love the management team at The Cuthbert Brodrick."

"They are always so accommodating with work shifts for me, so I can fit in with uni and my studies."

"A lot of our customers are also students, which makes for a great environment and I really love working here."



In March 2019, The Alexander Bain was one of several Wetherspoon pubs across the UK put up for sale, following a commercial decision by the company.

In June 2019, the pub in Wick – our most northerly outlet – was removed from the list of closures, much to the delight of staff, customers and the community of Wick.

Pub manager Jamie Gunn (front) has been at the helm for almost six years, having started his Wetherspoon career in 2004 as a bar associate at The Alexander Bain.

Scotland

His progression in the company took him to pubs across Scotland, from Wick to Oban, down the east coast and back up the west coast, returning to his home town in 2014.

Jamie said: “The Alexander Bain was my first pub as manager; however, I knew everyone here already. Everyone knows everyone in Wick.

Community

“We have a great mix of customers and a wonderful community here, so we were all absolutely thrilled when the decision to sell the pub was reversed last summer.

“It was always open to review – and the pub was doing very well, so the company felt that it had a very decent future, much to everyone’s relief.”

Delighted

The team was understandably delighted at the news, including duty manager Deborah Robertson, who has been at the pub since it opened in May 2003, one of several long-serving staff members.

Others (pictured from left) include shift leader Emma Cormack (nine years), cleaner Joan Irodenko (eight years), kitchen manager Tricia Murray (14 years), kitchen associate Jazmin Pashley (five years), bar associate Karessa Sinclair (seven years), duty manager Adam Polson (nine years) and cleaner Margaret Robertson (14 years).



BAIN RELIEF HELPS A WHOLE TOWN RELAX

Rethink of plan to close our northernmost pub delights folk in Wick



The Alexander Bain opened in May 2003 in the former post office building in Market Place, Wick.

The distinctive three-storey building first opened in 1914, housing the telegraph and telephone rooms, serving until the early 1990s as the town’s main post office.

The pub is named after a prolific inventor, born in 1810 on the outskirts of Wick, near Watten, Caithness. Alexander Bain invented the electric clock, electric printing telegraph and the facsimile machine.

His fascination with clocks started from a young age, when he used to make

imaginary clocks using heather for the mechanism. In 1830, he began an apprenticeship with John Sellar, of Stafford Place, Wick – as a maker of watches and clocks.

After Bain read an article on a ‘strange new power’ called electricity, he attended a lecture on the subject in Thurso.

This was to be the turning point in his life: all he could think about was electricity and, in order to gain more knowledge in this new power, he left Wick.

In 1837, Bain arrived in London and worked as a clock maker in Clerkenwell.

During this time, he was able to achieve his ambition, exploring the possibilities of electricity as the power to drive a clock’s mechanism. This led to further ideas of using electricity to make a printing telegraph and facsimile machine.

Alexander Bain has always been described in Caithness as a quiet, humble man, who never forgot his beginnings.

He paid his last visit to Caithness in 1874 and died in January 1877 in Kirkintilloch.

A commemorative plaque, on the council offices next to the pub, records his considerable achievements.

GET A KICK OUT OF ITALY'S NUMBER-ONE COFFEE



Self-service machines in our pubs use only Lavazza, the market leader in its home country

Wetherspoon's customers, at our pubs across the UK and the Republic of Ireland, enjoy more than 70 million hot drinks per year.

Our self-service coffee machines use only Lavazza, Italy's favourite coffee, with our free refills* offer available on all coffee choices (as well as Tetley tea).

You have been enjoying Lavazza coffee at Wetherspoon since 2005 – and we serve 100-per-cent Rainforest Alliance-certified coffee.

Blend

In the early days, Wetherspoon was involved in the development of the Lavazza Tierra Selection blend, which we still use today, served in all of our coffees.

Choose from our Lavazza coffee range, including cappuccino, latte, flat white, white coffee, Americano and espresso.

Lavazza Tierra Selection is made by blending green coffee beans, grown exclusively from Rainforest Alliance-certified growers.

Produced using 100-per-cent Arabica beans, it has a strong body, a very rich, intense taste and is spicy and a bit chocolaty.

Family

Established in Italy, in 1895, Lavazza is still a family-owned company, with the fourth generation very much involved in running the business and still devoted to the pursuit of coffee perfection.

The market leader in Italy, and number two in the UK retail coffee market, Lavazza coffee is sold in more than 90 countries worldwide, with 17 billion cups consumed annually.

At Wetherspoon, you can enjoy unlimited free refills of coffee and tea, all day every day.

Choice

Our self-service coffee machines are used for a breakfast cuppa or two, lunch with more than one brew, an afternoon tea or three, a meal with coffee throughout the evening – the choice is yours.

As well as supplying great coffee, Lavazza helps to build schools and communities, as well as plant rainforest trees, through its Giuseppe e Pericles Lavazza Onlus Foundation, supporting coffee-producing communities around the world.

Our hot drinks are also accompanied by Fairtrade sugar, found at our self-service coffee stations.

Served in individual 'stick' packets, our sugar is supplied by Tate & Lyle Sugars – which has been working with Fairtrade since 2008.

You can sweeten your coffee and tea, together with any number of free refills, with Fairtrade sugar, ensuring a fair deal for those farmers and workers producing it.

*Offer (excluding take-away, hot chocolate, Lavazza iced cappuccino and other unlisted hot drinks) available 7 days a week; applies on day of purchase, during one visit; is non-transferable. Exclusions apply.

LAVAZZA FOUNDATION

Founded in 2004, the Giuseppe e Pericles Lavazza Onlus Foundation promotes and implements economic, social and environmental sustainability projects, to support coffee-producing communities around the world and to help to improve their living conditions.

Projects supported by the foundation have the primary objective of helping coffee producers to improve the yield and quality of their products, through agricultural best practices, training and encouraging the development of entrepreneurial skills.

This includes supporting young people in their homelands to enable them to develop their own business activities in the coffee industry, promoting gender balance within households and communities and enhancing the role of women, as well as supporting reforestation and environmental protection.

Enjoy the great taste of Lavazza at Wetherspoon, in the knowledge that the premium coffee brand which you are drinking is a sustainable product, in the fullest sense of the word.

PAIR'S LONDON PUB TOUR CONCLUDES AFTER DRY SPELL



Wetherspoon enthusiasts Jenny Godfrey and her good friend Steve were possibly more eager than most to see the reopening of our pubs in July.

Their tour of Wetherspoon's pubs in London had been temporarily interrupted (albeit for almost four months) by the closure.

Jenny said: "We were very excited about the reopening of your pubs, for two reasons: firstly, during the pandemic lockdown, we've missed pubs in general and Wetherspoon pubs in particular.

"Secondly, and most important, it meant that we could now finish our mission to visit every Wetherspoon pub in London."

Informed by our website as to what constitutes a London pub, Jenny and Steve, accompanied by their trusty friend George the Bear (and previously Hedgy the Hedgehog), visited all but two of our pubs over the course of seven dedicated 'Wethers Bimbles' (pub visits).

Jenny continued: "We began in February 2015, with the most recent trip being in February 2020.

"Our initial trip with Hedgy (a gift from Steve's mum given to me that day) began at The Ice Wharf (Camden) and took in half a dozen Wetherspoon pubs around the City of London and Tower Bridge.

"We jokingly took a picture of Hedgy in The Ice Wharf and thought it a good idea to take a picture of him in every Wetherspoon visited.

"As we are both such big Wetherspoon fans, we decided that we should make it our mission to carry on this journey until we had visited every Wetherspoon pub in London."

Hedgy (pictured) was replaced by a new 'partner in crime', George the Bear (also pictured, wearing his mask), as Jenny and Steve continued their 'Wethers Bimbles' adventures.

Jenny added: "We've had some exciting adventures together over the years, as well as some delicious breakfasts and gigantic burgers!

"We've visited parts of London to which we would never have strayed otherwise and marvelled at how many of the pubs have their own unique style and character.

"Our favourite has unanimously been The Mossy Well (Muswell Hill) – the décor is amazing.

"We've met some interesting characters, spent hours between venues on buses, tubes and trains and been lost so many times, despite Steve's detailed journey-planning and map-printing."

On 18 July 2020, the pair finally completed the tour, visiting The Oyster Rooms (Fulham), followed by their final destination The Fox on the Hill (Denmark Hill), where they are pictured celebrating their achievement with a pint.

FROM ROCK 'N' ROLL TO A BACON ROLL

Ahead of their live gigs in Nottingham and Leicester, in March, Circa Waves band member Sam Rourke was interviewed for the local newspaper – the Loughborough Echo.

Sam, who plays bass guitar with the indie rock band, touring the UK after the release of its new album Sad Happy, was asked: What do you enjoy the most about touring?

Sam said: "The gigs. It's such a privilege to be able to travel the world and create all of these moments with people. For me, it's by far the best thing about being in a band."

He then revealed: "That and going to nearly every Wetherspoon in the country for breakfast."

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.

ROOSTER'S SHOWS THERE'S MUCH MORE TO HARROGATE THAN WATER

North Yorkshire brewery flying high with move to state-of-the-art HQ

Brewery's name: Rooster's Brewing Co, Hornbeam Park, Harrogate, North Yorkshire

It has been quite a year for Rooster's Brewing Co, like so many others in the brewing industry... and beyond.

In July 2019, the pioneering North Yorkshire brewery moved to a state-of-the-art Harrogate brewery and taproom, a 20,000-square-foot £850,000 investment, just four miles from its previous site, with a team of 14 staff.

The brewery, which has a long and successful relationship with Wetherspoon, has been supplying its ales locally and nationally to us for many years.

Director Ian Fozard, who runs Rooster's with his two sons, head brewer Oliver (pictured) and commercial director Tom, said: "Rooster's had been supplying beer to Wetherspoon long before we took over, probably for the past 15 to 20 years."

Festivals

That also includes beers for our real-ale festivals, either spring or autumn, as well as our quarterly national ale list.

Famed for brewing pale ales, Rooster's ethos is to consistently brew quality, easy-drinking and well-balanced beers.

Rooster's Rakau (3.9% ABV), brewed especially for our autumn 2019 event, last October, is a pale golden beer, named after the single variety of New Zealand hops used to make it and popular with Wetherspoon real-ale festival-goers.

Flagship

Ian is delighted that the brewery's flagship brew, Yankee (4.3% ABV), an original pale ale, has returned again to Wetherspoon's quarterly national listing.

As well as owning and running Rooster's with his sons since 2011, Ian is also the SIBA (Society of Independent Brewers) national chairman, having been elected in 2018.

Before purchasing Rooster's, Ian – an active CAMRA member during the mid 1970s – had a long career in pub estate ownership and management and is also a qualified chartered accountant.

Pioneer

Ian recalled: "Sean Franklin, a pioneer of craft brewing and well regarded in the brewing world, founded Rooster's in 1993. In 2011, Sean decided to retire – and we took it on."

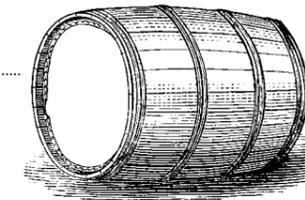
"I am a non-executive director, with my sons running the business today, although I am pretty hands on at the moment. I usually work from home in the mornings and come into the brewery every afternoon."

Head brewer Oliver joined Harrogate's Daleside Brewery in July 2000, aged just 18, starting as a trainee brewer. In 2004, he moved to Skipton-based brewery Copper Dragon as a production brewer, before joining the Fozard family at Rooster's, initially working alongside Sean Franklin and completing the Institute of Brewing & Distilling's General Certificate in Brewing.



When Tom graduated from university with a degree in media communications, he worked initially in publishing before rekindling his interest in beer. He worked at a specialist beer retailer and was a keen homebrewer before joining Rooster's in 2011.

Speaking about Wetherspoon, Ian concluded: "The company and the pubs are very well run. You know what you are going to get. They are value for money and achieve good standards, just highlighted by the number of pubs in CAMRA's Good Beer Guide."



BARLEY MAN PLUS DRINKS MAN CREATE LONG MAN

Chance meeting of farmer Duncan and distributor Steve proves serendipitous

Brewery's name: Long Man Brewery, Church Farm, Litlington, East Sussex



When a barley-growing arable farmer and a local drinks distributor had a chance meeting and discussed business ideas, there was only ever going to be one outcome – a new brewery.

Duncan Ellis, third-generation Sussex farmer and brewery co-owner, said: "I did have a hankering to start a brewery. After chatting to a chap who, in April 2011, at the village party celebrating William and Kate's wedding, suggested that I turn my malting barley into beer – we formulated a plan."

Crops

That chap was Steve Lees, then commercial director of local drinks distributor HT White, now co-owner of Long Man Brewery – and Duncan's once dairy farm, already producing crops, now grows 80 per cent of the barley for Long Man Brewery's ales.

Employee number-one was head brewer Jamie Simm (pictured), previously with award-winning Kent brewer – Royal Tunbridge Wells Brewery.

With the opportunity to be in the unique position of producing beer from barley grown on site, from plough to pint, as it were, Jamie brewed Long Man's first brew in March 2012, a light-coloured golden ale – Long Blonde (3.8% ABV).

Favourite

With many of the brewery's beers' names playing on the Long Man theme, Long Blonde is still a bestseller and firm favourite at Wetherspoon pubs within a 30-mile radius of the brewery.

Long Man's top-selling Best Bitter (4.0% ABV), American Pale Ale (4.8% ABV) and Old Man (4.3% ABV) – UK winner at the World Beer Awards 2019 – are also popular choices.

Jamie also brewed Man Down (5.0% ABV) for our October 2019 real-ale festival – celebrating 40 years with 40 beers. The new golden ale, in the style of an American pale ale, was exclusively produced for us for that event.

Hyperlocal

As well as the hyperlocal provenance of the brewery's home-grown barley, on the 3,500 acres surrounding Church Farm, Long Man is clearly passionate about sustainability and conservation and was named Sussex Green Company of the Year 2019.

Tom O'Neill, Long Man Brewery's head of sales and marketing, said: "We recycle the spent materials from the brewing process, either as livestock feed or compost for the next crop."

"The brewhouse is powered by 100 solar panels, and we draw our water from a bore hole on site into the aquifer directly below the chalk downland. Waste water is pumped back onto the fields through our treatment plant and irrigation system."

Tom concluded: "In the early days of the brewery, working with Wetherspoon was incredibly important to us. It was a chance to showcase our beers in pubs where people could get a great, well-looked-after pint."

"We still see our partnership with Wetherspoon as important and know that our beers are looked after very well."

OUR HEROES PITCH IN AS THE GAME KICKS OFF IN LIVERPOOL



Wetherspoon's customers have shown their generosity, once again, to help those less fortunate than themselves with an overwhelming response to a food-for-the-homeless initiative. The Richard John Blackler (Liverpool) was the latest venue for social media's 'Wetherspoons The Game!', where £6,000 worth of food

(mainly pizzas), soft drinks and snacks was bought, in just two hours, for distribution to the city's homeless community. Previously featured in Wetherspoon News, organiser Chris Illman's food-donating scheme, via the Wetherspoon app, produced its most remarkable response to date at The Richard John Blackler. He was aided by local charities, organisations and volunteers, including the Cotton Street Project and Street Angels Liverpool – they helped to distribute the food donations to homeless shelters and hostels. Anthea Joannou, founder of Street Angels UK, is pictured handing out a Wetherspoon pizza to Richard Calderbank. Shift manager Danny Yilmaz said: "We had a phenomenal night in our pub, helping the homeless community of Liverpool, thanks to the absolutely incredible generosity of our customers." Farnham-based Chris told the Liverpool Echo newspaper: "The staff were brilliant and they were prepared for us, but were still overwhelmed by the sheer volume of food being ordered." "The response was absolutely amazing."

● For more information on the monthly events, search on Facebook for: Wetherspoons The Game!

THREE CHEERS RING OUT FOR CLAUD, 90, AT THREE HULATS



Family and friends gathered at The Three Hulats to mark a very special birthday for one of its regular customers. Claud Phillip is pictured (centre) surrounded by well-wishers, including pub managers Graham and Maria Church (far left and right) at the pub in Chapel Allerton, near Leeds, celebrating his 90th birthday. Claud, originally from St Kitts in the Caribbean and now living locally to the pub, has been a regular at The Three Hulats since it opened in March 1999.

An amazing birthday cake, organised by his family and friends, depicted him sitting at the bar in his favourite local. Kitchen manager Dan Hammond said: "Many members of Claud's family travelled to join him, some from London, and there were 45 guests who enjoyed a buffet at the pub." "Claud is well known in the area and a great character." Pub manager Maria added: "We were delighted that Claud chose to spend his special day with family and friends at The Three Hulats."

KISSING IN WETHERSPOONS: IT COULD BE ON EVERYONE'S LIPS

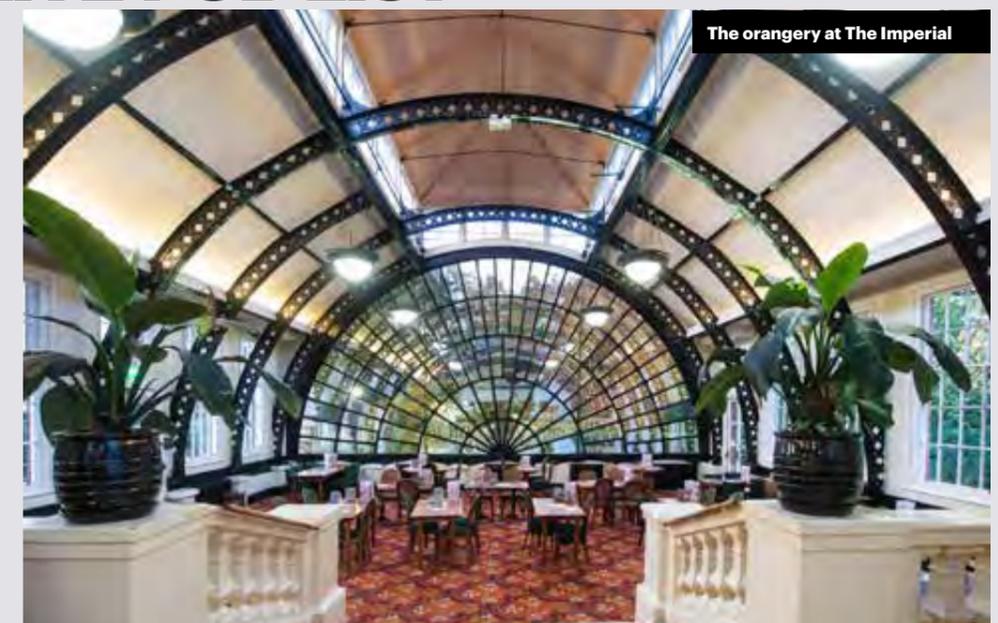


Wetherspoon customer and singer-songwriter Melissa Jo Heathcote penned her latest work during a visit to one of our pubs. Kissing in Wetherspoons (The Smash Hit Song of The Summer) is the first solo single by Melissa Jo, released to mark International Women's Day. Melissa Jo said: "I wrote the song while sitting at The West Quay, at Brighton Marina. As a singer-songwriter, I love to people-watch and where better than Wetherspoon?" "I was looking around the pub and watching young people obviously starting out in a relationship, and my reminiscing inspired the song." Melissa Jo has toured extensively with her music and has visited many Wetherspoon pubs, from Ramsgate to Carlisle. She said: "What I love about Wetherspoon pubs is that they really offer a 'slice of life', there are no barriers in terms of age, class or colour and they attract people from all walks of life."

"If you are on your own, you feel safe, unthreatened and welcomed, while you also see groups of friends having fun, older folks looking out for one another and young families together, in fact, absolutely everyone." "I also like the sympathetic design of the pubs, often celebrating what the building had been before." "I adore Royal Victoria Pavilion (Ramsgate) in particular – a gorgeous building." When not performing as a solo artist, Melissa Jo fronts vintage pop band The Trudy, as well as bringing music and singing to people living with dementia in residential homes. ● Kissing in Wetherspoons (The Smash Hit Song of The Summer) is available as a download from i-Tunes and can also be heard on YouTube.

IMPERIAL STORMS TROUPER-ROB'S FAVOURITE PUB LIST

There is one real-ale fan in the UK who is probably better placed than most to offer his opinion on the best pubs in England. Rob Cocker has been on a 50-year-long pub crawl, visiting his 11,000th establishment earlier this year. And he has named a Wetherspoon pub among his favourite five. Rob, a retired payroll officer from Stoke-on-Trent, told the Daily Mirror that The Imperial, in Exeter, was one of his favourites. The Imperial's manager, Emma Gibson, said: "It's great that Rob liked The Imperial so much that it featured in his top five pubs from the 11,000 he visited during his extended pub crawl."



The orangery at The Imperial



The rear extension to the building has been constructed, while, inside the existing buildings, artisans and specialists have worked on repairing original stairs and replacing (like for like) those beyond repair.

Lost ceiling coving has been made and replaced, while further structural repairs and plastering work have been carried out, to retain the historic aspects of the premises.

St Keavan's local social history also provides inspiration for the bespoke designed carpets throughout the pub, reflecting a time when kilims and rugs were signs of wealth, brought back from travels or imported from exotic lands overseas.

THE NAME

Camden Street Upper and Lower form part of an ancient highway into the city of Dublin. The two streets were previously known as St Kevin's Port.

In a series of old maps and records, the name is shown as Keavans Port (1673), St Kevan's Port (1714), Keavan's Port (1728), St Kevan's Port (1756) and then St Kevin's Port, which was renamed in 1778, after the First Earl of Camden.

The name Keavan's Port/St Kevin's Port was derived from the Church of St Kevin, in nearby Camden Row, said to have been founded by a follower of the sixth-century hermit.

St Kevin figures prominently in traditional legends and in the poem 'St Kevin and the Blackbird' (1996) by the Nobel prize-winner Seamus Heaney. His evocative poem relates how the Irish saint held out a 'turned-up palm' for a blackbird to nest.

THE HISTORY

Until the 1940s, the property had been the convent of the Little Sisters of the Assumption, established in the 1890s. The sisters nursed the 'sick poor' in their own homes.

Their former chapel has been preserved and forms part of the new pub and hotel.

Beau Jacks Boxing gym once occupied the chapel, from 2011, with a boxing ring positioned under the domed ceiling in the apse of the chapel.

Artwork in the new pub will make mention of this aspect of the former life of the building.

Several historical aspects of the old buildings, originally built in c1815 as private residences, have also been retained and restored, including the circular stained-glass window, crafted by Earley & Company ('church decorators, stained-glass manufacturers and stone carvers' of note), based at the site from the early 1900s until 1975.

Before that, from 1860, number 1 Camden Street Upper was the Camden Art Works of John Hardman & Co, also 'church decorators and artists in stained glass'.

Established in 1853, as the Dublin branch of Hardman of Birmingham, it supplied the metalwork and stained glass for the New Palace of Westminster, better known as the Houses of Parliament.

● 1-5 Camden Street Upper and 49-52 Camden Street Lower, Dublin 2

ROOM BOOM LOOMS AS NEW DUBLIN OPENING DRAWS NEAR

Keavan's Port, set to open in city centre, will be Wetherspoon's largest hotel to date

Wetherspoon is investing more than 21 million euros and creating up to 200 full- and part-time jobs – developing its new pub and hotel in Dublin.

Keavan's Port, set to open in the near future (date to be confirmed), in Camden Street Upper and Lower in the Irish capital, is a pub and 89-bedroom hotel, the company's largest hotel to date.

The pub will feature two bars, one located on the lower-ground floor and the other at ground-floor level within the glazed atrium, as well as two enclosed courtyards.

The 89 bedrooms will all feature an en suite bathroom, complimentary tea- and coffee-making facilities, hair dryer, flat-screen television with Saorview Freesat TV and unlimited free Wi-Fi, as well as digital air-conditioning and temperature control.

There will also be accessible bedrooms designed especially for guests with disabilities, including wet-room facilities.

Wetherspoon's chief executive, John Hutson, said: "We are delighted to be opening our new pub and hotel in Dublin.

"It is the company's biggest single investment in a site and will also house its largest hotel.

"We believe that the pub and hotel will be a great asset to Dublin and will, hopefully, act as a catalyst for other businesses to invest in the city."

THE DESIGN

The new pub and hotel premises have retained the existing historic 'protected structures' of this four-storey Georgian terrace of houses, as a series of individual units.

Each one provides a different space and makes references to previous inhabitants, professionals and history, within its design and artwork on display.

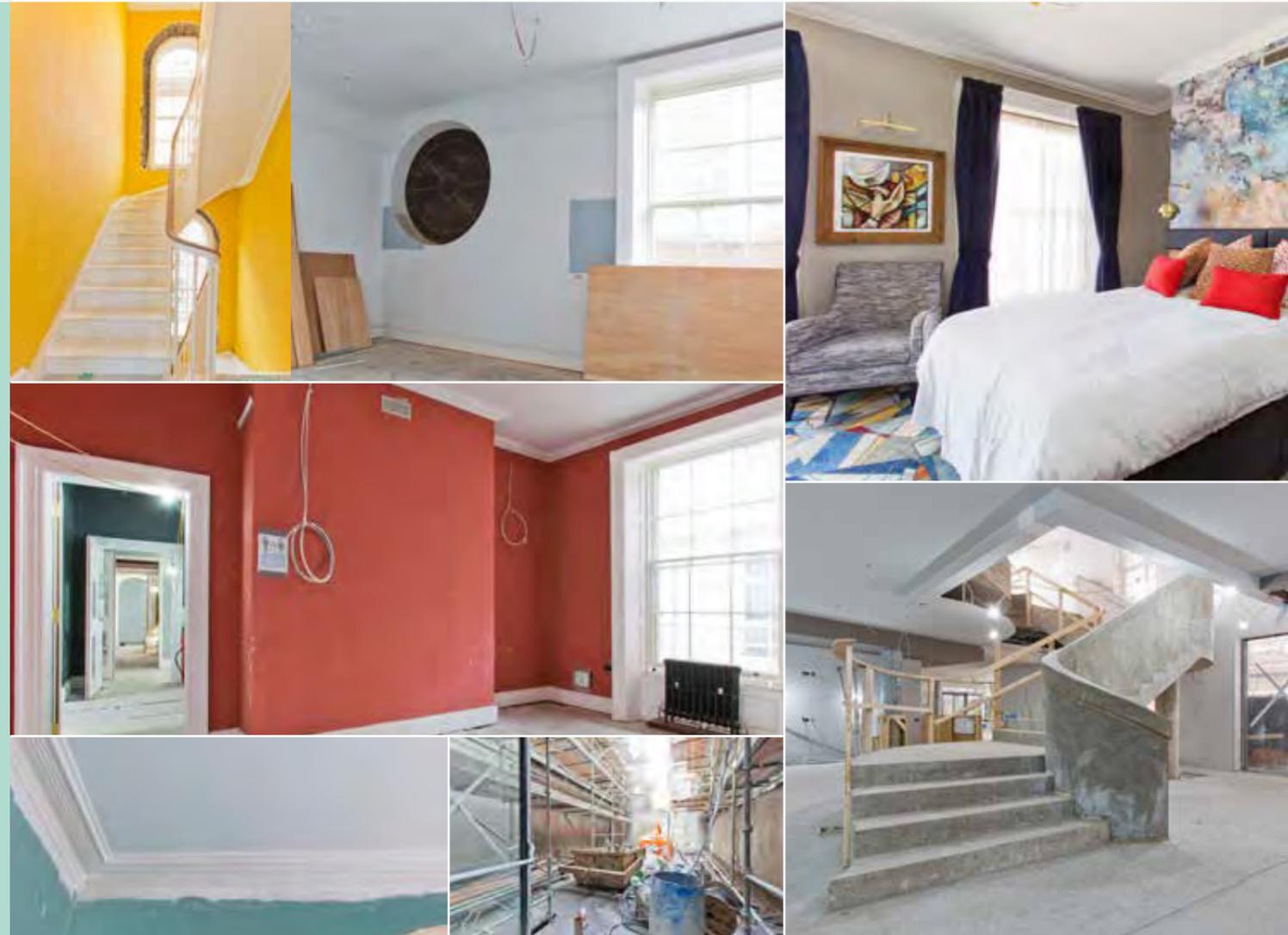
Conservation and pointing work on the existing brickwork, at the front of the premises, have been carried out along the entire length of the buildings.

Specialist contractors and joiners have worked on the installation of the new windows – and the roof has been reslated, with Welsh Bangor blue slates.

There is a huge triple-height glass atrium joining the atrium with the retained chapel, forming the main bar area, overlooking the large courtyard garden.

The garden reflects the original individual properties too, designed to evoke the once-linked residential gardens. The history is captured in the stonework, metalwork, reclaimed furniture and sculpture, as well as the commissioned artwork and lanterns.

This 'nod' to the stained-glass artwork history of the building is also referred to in the main bar area, within the back bar and its bar framework detailing. Reclaimed stonework, decorative windows and furniture are also incorporated in the design.



Tim says: "Professor Helen Ward, a colleague of Neil Ferguson at Imperial College, writing in April, is an advocate of lockdowns and "using every possible tool to suppress transmission". This policy is the one which has been largely followed by Australia and New Zealand – and by most of Europe during lockdown. Johan Giesecke, Swedish former chief epidemiologist (see interview on page five), says that the Aussie/Imperial College approach is wrong. Time will tell who's right..."

WE SCIENTISTS SAID LOCK DOWN. BUT UK POLITICIANS REFUSED TO LISTEN

For 11 fateful days in March, the government ignored the best coronavirus advice. It must learn from that mistake

In mid-February a colleague mentioned that for the first time in his life he was more concerned than his mother, who had been relatively blasé about the risks of Covid-19. It felt odd for him to be telling her to take care. We are both professors in a department of infectious disease epidemiology, and we were worried.

Two months on, that anxiety has not gone, although it's also been joined by a sense of sadness. It's now clear that so many people have died, and so many more are desperately ill, simply because our politicians refused to listen to and act on advice. Scientists like us said lock down earlier; we said test, trace, isolate. But they decided they knew better.

Am I being unfair? The government assures us that its decisions and timing are based on science, as if it is a neutral, value-free process resulting in a specific set of instructions. In reality, the science around coronavirus is in its infancy and developing daily, with researchers across the world trying to understand how the virus spreads, how the body responds – and how to treat it and control it. The speed at which our knowledge has increased is impressive, from the sequencing of the virus in January through to having candidate vaccines in early February.

Mathematical models are being refined to predict the extent and speed of spread and estimate the impact of control methods. My own group is studying the response of communities, showing how the epidemic is amplifying existing social inequalities. People with the lowest household income are far less likely, but no less willing, to be able to work from home or to self-isolate.

But while scientists carry out observations and experiments, testing, iterating and discovering new knowledge, it is the role of policymakers to act on the best available evidence. In the context of a rapidly growing threat, that means listening to experts with experience of responding to previous epidemics.

When I say that politicians "refused to listen", I am referring to the advice and recommendations coming from the World Health Organization, from China and from

Italy. The WHO advice, based on decades of experience and widely accepted by public health leaders and scientists around the world was clear – use every possible tool to suppress transmission. That meant testing and isolating cases, tracing and quarantining contacts, and ramping up hygiene efforts.

The UK did well in the early phase, but then, on 12 March, the government alarmed many public health experts by abruptly abandoning containment and announcing that community case-finding and contact-tracing would stop. The aim was no longer to stop people getting it, but to slow it down while protecting the vulnerable.

The evidence underpinning the government's decision appears in a report from 9 March summarising the potential impact of behavioural and social interventions. The report did not consider the impact of case-finding and contact-tracing, but it did suggest that the biggest impact on cases and deaths would come from social distancing and the protection of vulnerable groups.

And yet social distancing was not recommended then. That day, 12 March, after hearing with disbelief the government announcement that didn't include widespread social distancing, I recommended to my team at Imperial that they should work from home for the foreseeable future. Indeed, I have not been to my office since.

Neither the advice nor the science were followed that week. My colleagues, led by Neil Ferguson, published a report on 16 March estimating that without strong suppression, 250,000 people could die in the UK. The government responded that day with a recommendation for social distancing, avoiding pubs and working from home if possible. But there was still no enforcement, and it was left up to individuals and employers to decide what to do. Many people were willing but unable to comply as we showed in a report on 20 March. It was only on 23 March that a more stringent lockdown and economic support was announced.

Between 12 and 23 March, tens, if not hundreds of thousands, of people will have been infected. Boris Johnson himself may

well have been infected that week, and his stay in the intensive care unit may have been avoided if the government had shifted to remote working on 12 March. The current best estimate is that around 1% of those infected will die.

So where to now? Once again, public health experience, including modelling, leads to some very clear recommendations. First, find cases in the community as well as hospitals and care homes; isolate them, and trace their contacts using a combination of local public health teams and digital tools.

Second, know your epidemic. Track the epidemic nationally and locally using NHS, public health and digital surveillance to see where cases are continuing to spread. This will be essential so that we can start to lift the lockdown while shielding the population from hotspots of transmission. Build community resilience by providing local support for vulnerable people affected by the virus and the negative impact of the control measures.

Third, ensure transmission is suppressed in hospitals, care homes and workplaces through the right protective equipment, testing, distancing and hygiene. Investigate the differential effects on black and minority ethnic groups, and provide appropriate protection.

Fourth, ensure that the most vulnerable, socially and medically, are fully protected through simple access to a basic income, rights for migrants, and safety for those affected by domestic violence.

Many, including the Labour leader, Keir Starmer, say that now is not the time for blame. I am not looking to blame – but for scrutiny so that lessons can be learned to guide our response. We need to avoid further mistakes, and ensure that the government is hearing, and acting on, the best advice.

By Helen Ward
The Guardian / 15 April 2020

Tim says: "Professor Carl Heneghan, whose work led to a lowering of official death toll estimates due to COVID-19, is a practising GP and also director of the University of Oxford's Centre for Evidence-Based Medicine. Professor Heneghan believes in social distancing, but does not believe in face-coverings or lockdowns. Readers will notice the absurdity of advice to "follow the science". On page 64, Professor Ward says lock down; on this page, Professor Heneghan says don't – whose science do you follow?"

GET ON WITH YOUR LIVES! PROFESSOR SAYS AS CORONAVIRUS 'NOT AS DEADLY AS FIRST THOUGHT'

CORONAVIRUS is not as deadly as was thought and the public fear that is stopping the country returning to normal is unfounded, a leading expert says. Carl Heneghan, Professor of Evidence-based medicine at Oxford University, called for the government to intervene and "proactively reassure the population".

He said exaggerated fears of Covid have led to "people going about their daily lives misunderstanding and overestimating their risk".

And he said introducing local lockdowns could do more harm than good by forcing people into their homes, potentially infecting other vulnerable people that live with them.

Professor Heneghan - whose work led to a lowering of the official death toll after he revealed Covid deaths were being counted even if someone had subsequently died of other causes - spoke as he released new data revealing the infection fatality rate had fallen from 2-3 per cent in the height of the pandemic to 0.3.

He said if the downward trend continues the pandemic may end up no worse than a bad flu season. Reasons for the fall, he said, could not only be down to the consequences of lockdown because cases are continuing to drop despite society opening up.

Rather it was linked to better understanding of how to treat Covid patients, more testing - diluting the number of severe and fatal cases - the fact that more younger people are catching the virus and that the virus is circulating at a much lower level. He added that the lower death rate comes alongside a drop in Covid-related hospital admissions. Recent figures show there low numbers of Covid-19 patients being admitted despite infections having increased throughout July.

More than 1,000 Britons are now testing positive for covid-19 each day and the true background figure is estimated at four times this amount. However there are currently fewer than 50 daily hospital admissions for the virus.

Professor Heneghan said: "We reset how we calculate the death rates. We now need to reset how we communicate the risks of the virus.

"I am concerned people have become overly frightened and throughout this pandemic, the fear instilled in people has been a real problem.

"Many people misunderstand and overestimate their risk of Covid. This uncertainty is leaving them highly anxious and affecting schools, offices and how we go about our daily lives. The government needs to intervene to explain to people their true risks."

He also called for an end to local lockdowns without better evidence of their need.

He said: "We now have more data which shows the disease is not as deadly as we first thought, and despite coming out of lockdown and the small increase in the detection of infections in certain areas we have not seen a corresponding increase in hospital admissions or critical care beds, or deaths.

"We have lost focus on the critical issue of the impact of the disease, and I don't understand why this is the case. It is becoming increasingly clear that lockdowns are harmful - during the lockdown; for instance, we saw an increase in non-covid deaths.

"And when we lockdown people are forced into their homes, potentially increasing the risk of infection to other vulnerable members where they are more at risk than in well ventilated public places.

"We now need to rail back from opinion and start using an evidence-based approach.

"The lockdown policies at the moment in Preston, Oldham and Leicester have happened because more cases are detected as we have tested more in these areas.

However, an increase in infections doesn't mean the disease is getting out of control as many of these cases will be asymptomatic or not serious."

He said emerging evidence shows opening up parts of society has not necessarily led to a rise in infections as many have assumed. "For example, there are 47,600 pubs in the UK - let's say approximately 1,000 a week through the door. That's nearly 30 million people in six weeks. None wearing masks and all close to each other. Yet, these venues have not seen an upsurge in cases as a direct result of the opening.

"When outbreaks do occur in pubs they should currently be seen as outliers. They give us an opportunity to study them - assess why the outbreak occurred so other venues can learn and reduce their risks.

"Where they have broken the social distancing

rules, this should be made clear. But we should not be punishing over 47,000 businesses just because of a handful of outbreaks.

"Nor should we be talking about trading off schools against opening pubs unless we have a better evidence to understand the policies that make a difference."

He believes coronavirus should now be seen in the context of other respiratory pathogens, all of which can cause complications.

And he called for the government to focus on shielding vulnerable groups and properly explain that the risks are minimal to those outside this group.

He said: "As a million children go back to school, and people start to go back to offices, we need to explain how the risks compare to other risks people may face in life.

"For Covid it's incredibly low. People need to understand this. Risk drives our behaviours, and if we don't understand them, then it gives rise to an overcautious - just in case - approach.

"Only if the impact of the disease worsens should we consider putting in local measures shown to slow down the spread of the disease."

He said we need to learn to live alongside Covid-19 as we can no longer eliminate it.

"We need to reorientate our thinking on how to live alongside it.

"Right now, we are seeing below average excess deaths for all causes for the eighth week in a row. The messaging stay at home save lives throughout the pandemic led people to be more fearful than they have ever been, one can say it worked too well, but the current data shows it is currently safer to go out than it has ever been."

He also said emerging evidence recently assessed by he and his colleague Professor Thomas Jefferson, also from the Oxford University Centre for Evidence Based Medicine showed covid testing is so sensitive it could pick up traces of previous infection long after recovery which could artificially inflate the numbers of positive cases.

Professor Jefferson said: "We need to de-terrorise the population. We have to explain to people the true nature of the threat - what we do and what we don't know about it."

By Lucy Johnston
Express Online / 23 August 2020

Tim says: “Jim Armitage of the Evening Standard says that I know “less than most” and that I’m wrong to support the Swedish/Michael Levitt view. We’re a democracy. Jim might be right. Solutions to complex problems require debate... too many newspapers, unlike Wetherspoon News, tell only one side of the story, in this and other areas.”

JD WETHERSPOON PUBS BOSS TIM MARTIN GETS IT WRONG AGAIN ON COVID LOCKDOWN POLICY

He hails the Swedish laissez-faire model, but that may have killed more than the UK approach and still hurt businesses like his. The fact is, it's too early to tell.

Oh dear. Looks like Tim Martin has blundered again.

Having first brought opprobrium on himself for his hamfisted tone at the start of the Covid outbreak, today the Wetherspoons’ chief declares we should have followed the Swedish route of not severely locking down. Lockdowns, he says, achieved little apart from huge economic damage. Martin seems to be no fan of experts, but he has decided to base his certain view on the thoughts of Sweden’s epidemiologist Anders Tegnell.

Who he? The architect of Sweden’s no-lockdown strategy. So, with apologies to Mandy Rice-Davies, he would say that, wouldn’t he?

As compelling as the Tegnell-Martin argument is the data showing Sweden has had a more protracted outbreak, with far more deaths, than its stricter neighbours – 57 per 100,000 compared with Norway and Denmark’s five and 11 according to New Scientist.

On the economy, Sweden’s 8.6% GDP fall in the second quarter was indeed better than the EU average.

But then, if you look at spending patterns – the most vital element of GDP for pubs like Martin’s - Swedes cut back nearly as much as Denmark (25% vs 29%) as the pandemic raged.

And, spending in Denmark recovered faster.

The Swedes, you see, changed their behaviour even though it wasn’t compulsory.

Where Martin may have a point is that it seems young Swedes’ spending was more resilient.

They carried on more normally, presumably going to bars and pubs, than older folks.

That may have helped Martin’s peers in the pubs sector there, but the author of the spending analysis, Copenhagen prof Adam Sheridan, says the under-30s’ spending power across the wider economy is far less impactful than their more cautious older peers.

The likely second wave could make Sweden’s approach look better than its neighbours.

As with the UK, it made horrible errors allowing the spread to care homes and is unlikely to repeat them.

It may also have better immunity due to its laissez-faire approach, although, at 20% in Stockholm, that is nowhere near the 70% needed for herd status.

The point is, none of us yet know.

And one suspects Tim Martin, pub landlord, knows less than most.

By Jim Armitage
Evening Standard / 17 August 2020

Note from editor: In the extract below from Wetherspoon’s most recent trading update for the City and the press, Tim sums up the pro-Johan Giesecke arguments and asks Professor Hugh Pennington of Aberdeen University for evidence of his assertion that pubs are major centres of infection.

Extract from Wetherspoon’s trading statement, 24 August

The chairman of Wetherspoon, Tim Martin, said:

“There is a debate in the scientific community, and among observers and commentators, as to whether lockdowns are beneficial in battling against COVID-19.

“Many academics, including Nobel Prize winner Michael Levitt of Stanford University and Swedish government adviser Johan Giesecke, believe that they are not – and that social distancing and rigorous handwashing are the practices for which there is genuine scientific evidence.

“Johan Giesecke explained his arguments in a short interview on Sky News Australia on 29 April 2020 (Note from editor: see transcript on page five) which can be viewed on YouTube.

He correctly anticipated the problems of renewed outbreaks in countries placing excessive reliance on lockdowns.

“The debate is riven with rancour and political factionalism, but I believe, on the balance of the arguments, that avoiding full lockdowns and adopting the Swedish approach are the better solutions.

“I have written an article on this subject which has appeared in the pub trade press.

“Wetherspoon had five positive tests for COVID-19 among its 43,000 staff before lockdown and has had 24 positive tests since pubs reopened on 4 July – since reopening, the amount of testing has substantially increased.

“Other environments seem to have higher levels of infection. For example, one sandwich-making facility in Northampton had 287 positive tests among its workforce, while one farm in Hereford had 77 cases.

“Some experts, such as Professor Hugh Pennington of Aberdeen University, believe that pubs are major centres of infection, yet have provided no evidence – in fact, our experience suggests otherwise.

“If Professor Pennington has evidence, he should publish it, so that it can be peer-reviewed, as is standard practice among scientists.

“Risk cannot be eliminated completely in pubs, but sensible social distancing and hygiene policies, combined with continued assistance and co-operation from the authorities, should minimise it.

“The company expects to make a loss for the year ending 26 July 2020, both before and after exceptional items. Some of these exceptional items will be related to the COVID pandemic.”

Tim says: “As a Nobel Prize-winning structural biologist, Professor Michael Levitt of Stanford University provides his own perspective, in this interview in the university magazine, on where epidemiologists have gone wrong in the COVID-19 crisis.”

Q&A: MICHAEL LEVITT ON WHY THERE SHOULDN'T BE A LOCKDOWN, HOW HE'S BEEN TRACKING CORONAVIRUS

Michael Levitt is a Nobel Prize-winning structural biology professor at Stanford who has been tracking the coronavirus consistently for the past six months. He is one of several scientists who have been advocating against the lockdown and backing alternative theories on the future of the COVID-19 pandemic. Levitt is not an epidemiologist, but has been studying the disease, using methods and data different from what most epidemiologists have been using.

The Stanford Daily (TSD): How did you generate your first few predictions on the coronavirus?

Michael Levitt (ML): I started to look at the numbers when there was no one looking at the numbers — on Jan. 27 and Jan. 28. There were only a few cases in two places after six days. The first thing I was really concerned about was the death rate in the province of Hubei, where the outbreak started, and then the rest of China.

What I noticed right from the very beginning is that the case fatality ratio was more than 10 times higher inside Hubei than outside Hubei.

Many people generally look at the number of cases, the number of deaths, the death rate, but there was something that I did then, which was probably out of ignorance, that ended up being very **useful**: Looking at the number of deaths today divided by the number of deaths yesterday, and calculating the ratio and the percent increase.

When I looked at the percent increase, it went from a 100 to 120 to 144 percent increase and so on. And that becomes a very big number, very quickly. When I did this on Feb. 1, I noticed that the numbers for the ratio of deaths today over deaths yesterday had gone from a 30% increase on the 28th of February down to an 18% increase. After four days it had gone down steadily from a 30% increase per day to an 18% percent increase.

I didn't publish it anywhere. I made a two-page PDF and sent it out to people through WhatsApp and then actually got on a flight. It ended up getting like 2 million [views] pretty quickly and suddenly I actually had skin in the game. So I started to study the numbers every single day. I wrote 24 reports in February, each day, just doing a bit more analysis, and trying to predict when the pandemic would end.

TSD: For your earlier predictions, were there any mistakes that you made or anything that you didn't account for when making them?

ML: There were a lot of things. It's very hard to know what the ending total number of deaths will be, but there are ways to try and calculate it. You can look at the number of cases per day over the number of new deaths per day.

This is now done very commonly. And then when the number of cases gets to a peak, you can predict that the number of deaths are around a third of the way through. It's a rough estimate, but if you know exactly where the peak is, then it usually does work. Going off of the only numbers that I already had, it basically quite clearly said that inside Hubei, there would be a few thousand deaths, and outside of Hubei in China there would only be a few hundred deaths. And that was enough to give people more confidence in understanding the virus, though I don't think it really prepared the rest of the world for what was going to end up happening.

TSD: How has your outlook changed over the course of the past four months as COVID-19 spreads and new research comes out?

ML: I don't think it really has changed. I have overall been pretty consistent in my opinion. One thing that did change for me was that I used to never use Twitter at all. I thought Twitter was stupid. And then I first used it for COVID-19 towards the end of March when I had just started studying cases in New York City.

A lot of people would see my tweets and actually sent me helpful information, and I was really impressed. It's a great way to get information.

TSD: What do you wish that people had understood at the start of the coronavirus pandemic?

ML: Firstly, one thing that was not publicized in the very beginning, that was actually known, was the age distribution of the deaths. People who were older had a much higher chance of dying, but the trouble was that, comparatively, there aren't that many old people in China. It's a relatively young country, with a small proportion of the population over the age of 85, whereas in places like Italy, half of the deaths were over 85.

But when this paper came out in the middle of February, no newspapers picked it up and they really should have. They should have said, “Look, this really is a disease that's going to affect old people.”

TSD: Is there any policy that you think should have been implemented initially around the world or in the U.S. specifically?

ML: I know one policy that I would have implemented, but it's something no one will talk about.

People live and they die, and it's very sad because we all have people that we've loved who have died and it's terrible, but we know that that's the way the world works.

And it seems to me that dying at 70 isn't the same as dying at the age of 17, no matter how great you think you are and how important you are. The fact is that a 17 year old has, let's say, 60 years of life in front of him, and a 73 year old has maybe five years of life ahead of him.

I saw lots of reports on the amount of deaths from COVID-19 compared to the deaths from the Vietnamese war. Well, maybe the numbers were the same, but the deaths from the Vietnamese war were people in their twenties being sent to defend their country. And it isn't the same thing.

One thing that also I found disturbing was The New York Times ran a front page where they listed the names of the first hundred thousand COVID-19 fatalities. How many of those people died from lots of other reasons? 90% of the people who died from COVID-19 have heart problems, lung problems and other conditions.

During the time that a hundred thousand people died from COVID, another 500,000 people died due to other problems. They shouldn't be any more celebrated than the 500,000 people. This ended up making people incredibly scared because they were publicizing this instead of telling people that all the deaths of COVID-19 in the whole world are three or four days worth of natural deaths, which is the truth.

But no one was brave enough to discuss it. People didn't want to say that if you were 95, you had heart problems and died of COVID, but it wasn't just a terrible tragedy. It isn't a tragedy.



You have something like 8,000 people who die every day in the U.S. and you don't hear about them. And so this is something which I thought was a mistake. It wasn't making it easy for the policymakers to make decisions based on this information because they would be called the "granny killer." The trouble is that the drop in the economy is going to kill many people as well.

Because when you have poverty, life expectancy goes down. If you're going to take a very moral stand, you can't say these deaths matter; those deaths just don't matter.

TSD: Could you tell me about your mathematical models and how they differ from those of other epidemiologists?

ML: It turns out that when you are looking at a dynamic process, it is actually a very simple equation.

Many epidemiologists said it's because everyone locked down that things have improved, but then Sweden only implemented social distancing without a lockdown and the number of deaths in Sweden are proportionally exactly the same.

You have to look at the data. You have to not make too many assumptions, and you have to learn from the data. I think we just looked at the numbers and the statistics, and it's very simple minded, but it's amazingly powerful.

TSD: What is your overall opinion on the concept of a lockdown and how do you think it should be modified for the U.S.?

ML: I think lockdown is a very crude, medieval-sounding phrase. I think closing schools, closing business and places of work is not such a great idea and causes huge damage to the economy. It's wicked to people in the economy, because if you're a gardener or you own a restaurant, you can't work from home. (Sweden, which did not lockdown, has still faced economic damage, leading some to challenge the idea that government actions, and not the virus itself, are ultimately responsible for economic fallout.)

These people have been very badly hit. I think that the retail sector in the United States is not going to recover, which has been a great gift to Amazon.

What you want to do is social distancing because you don't want everyone to get infected at the same time, because that could have a very negative effect on hospitals.

On the other hand, when you look at New York city, where by all accounts, things went completely crazy, they ended up not using up all their hospitals and having ventilators to spare.

It's also very unfair to the younger people and to the disadvantaged people — people have not fully estimated some negative

results of the lockdown. Suicides, for example, have increased dramatically in certain locations, along with marital abuse, child abuse and addiction. Tobacco use has increased very substantially, and that is going to end up killing people. If people smoke 5% more, it would result in much more deaths than all the COVID-19 deaths by far.

There are clever ways of distancing, and washing your hands is a really good idea — wearing a mask is a good idea. There are lots of ways of doing a gentle lockdown or distancing, so I think a lockdown is very, very crude and shouldn't have been used in this century. (Some experts, however, have said that earlier lockdowns were necessary to change the course of the epidemic in the U.S.)

I also don't really think it helped. Sweden had exactly the same death rates as many other places. (Cases in Sweden have declined, though Sweden's death rate has been higher than in other countries, including its Scandinavian neighbors.) There's a big difference about not being able to leave your house and maybe not shaking hands and it's a very small price to pay to just wear a mask or wash your hands all the time. But it was done by emergency orders and was very political.

Also a lot of people chose not to go to hospitals for regular treatments. So how many cancers were we exacerbating? How many strokes happened? How many children have [been] paralyzed because they have hyperglycemia?

TSD: How do you feel about how politics has gotten involved in handling COVID in the U.S.?

ML: It's been very political, and science can't be political. We're trying to analyze numbers, and I tell people there's no red virus, and there's no blue virus, no Democratic virus, or Republican virus. I think it's been terribly confounded by politics.

Everyone's looking to blame somebody else, and this is a very difficult problem knowing how to make these decisions. You want to control the disease so you don't flood hospitals, but you want people to get infected so they won't get infected again; you don't want people to die, and you don't want to destroy the economy.

I really hope the world learns how to handle crises better. This has not been a well-handled crisis at all.

TSD: What do you think about the spikes in cases in places like Southern California, Texas, Arizona and Florida?

ML: Many people are concerned about these places and the number of cases that are shooting up. The newspapers are saying

Florida has record cases, but the truth is that if these cases aren't actually killing people, they're actually very good. If you can get cases without killing people, that's wonderful. And the last thing you should do is lock down because you want people to get infected if they are not dying. ("Herd immunity" is a term for when a large portion of a population becomes immune to a disease, making it harder for the disease to spread. However, according to Mayo Clinic, there are issues with achieving herd immunity through natural infection: It is not yet established that COVID-19 infection makes a person immune to future infection, and a large number of people would need to be infected, which could lead to many deaths.)

Also, I don't think they're really spikes. I think they didn't have enough infection before. And also I think that they're testing a great deal more than before. (This does not completely account for the increase in cases; in some states, positivity rates are increasing as well.) The fact remains that the only thing that really stopped cases naturally was when a community got to about five deaths per a hundred thousand people. If they didn't get to that level, it didn't stop.

TSD: What do you predict to happen in the coming months regarding COVID-19 in the U.S.?

ML: I think it's going to end up with less deaths than what I thought. In March, I thought there would be a total of 220,000, but there will be less than that. Right now it is around 155,000 in the U.S., and I am expecting it to end up under 170,000 or maybe 175,000.

Hospitals and doctors are getting much better at handling patients. They are learning how to use ventilators better and have learned what is best for COVID-19 patients, resulting in fewer deaths. My feeling is that it really is going to be gone on this side of 2020. I think that when we come to look back, we're going to say that wasn't such a terrible disease. The deaths accounted for maybe one or two months of deaths normally, but the effect on the economy will be devastating, particularly for young people. This should be a wake up call to young people to realize that it's your world; the future belongs to you, and it is time [to decide] what is important for you.

This transcription has been condensed and lightly edited for clarity.

By Zenobia Lloyd
The Stanford Daily / 2 August 2020

Tim says: "The Guardian thinks of itself as a liberal and intellectual newspaper. In fact, it is often tribal and sectarian. The Guardian does not regard Wetherspoon as part of its tribe – and this partisan article, relying on exaggerations and misrepresentations, unjustifiably denigrates Wetherspoon's staff, customers and the company. Following a meeting with pub managers and staff, here is our critique:

The headline implies that Wetherspoon will be the sole cause of a COVID spike in the UK.

Customers can read – and there is a notice on every table, and elsewhere, regarding the 'track and trace' system. Staff also ask customers to check in.

Sensationalist: Relaxed socialising does not make people more susceptible to COVID-19, provided that they follow social distancing measures.

Sensationalist extrapolation of one customer's views.

Stereotyping of Wetherspoon and young people. It's not just price. For example, Wetherspoon also has the highest hygiene standards of any pub or restaurant company, according to the local authority 'Scores on the Doors' scheme.

"Probe" makes it sound official. This was journalists going to our pubs for a pint. The implication that 'the probe' led to a change in the law is cobblers.

FEARS OVERCROWDING IN WETHERSPOON PUBS MAY LEAD TO COVID SPIKE

Customers in a pub run by chain also not asked for personal details for track and trace system

Fears that relaxed summer socialising will lead to a surge in Covid-19 cases around the UK have been heightened after concerns that JD Wetherspoon is failing to prevent overcrowding in pubs in its 900-strong chain.

Concerns about poor social distancing by customers in Wetherspoon pubs followed a surge in visitors during recent hot weather and after the publication of A-level results last Thursday. Customers in a south London pub run by the company said they had not been asked to provide personal details, including mobile phone numbers that can be used in the government's track and trace system.

The Guardian found that in one of south London's most popular pubs with young people, customers were allowed to buy drinks directly from the bar and stood within 1 metre of others without any intervention by the staff.

One customer described the pub as "rammed" and staff were unable to cope with the demand for drinks and food.

Young people often gather in Wetherspoon pubs due to their low prices, attracted by large discounts on alcoholic drinks and food prices compared with rival chains. Due to current restrictions on larger venues, some of the pubs are likely among the largest social gatherings in the UK.

Anxieties about overcrowding follow a probe by the Daily Record in Scotland showing that several of the firm's pubs were failing to ask for mobile phone data, leading the first minister, Nicola Sturgeon, to make it mandatory.

Wetherspoon said: "The absence of music, for example, and high food sales attract all age groups. In the good weather of recent weeks, there may have been a higher than usual number of young people in pubs generally.

"The company is making strenuous efforts to comply with the regulations around social distancing. Whereas it is not possible to create an entirely risk-free environment, the company will continue to modify and improve its systems in response to Covid-19 and will review the procedures at any individual pub which is the subject of complaint."

A spokesman said managers asked customers to write down their personal details and post them in "ballot boxes" in the pub and the company recently added barcodes on tables that can be scanned, allowing customers to participate in the track and trace system.

He said: "The combined systems have worked well and 616,192 customers have registered using the system across the entire company across the first five days this week (to 14 August), which equates to one registration per £46.21 of sales, bearing in mind only one member of each group needs to register."

Helen Hayes, the Labour MP for Dulwich and West Norwood, said: "When so many pubs and restaurants are welcoming customers back with very strict protocols to keep everyone safe and prevent the further spread of coronavirus, it is really concerning to hear reports of some pubs which are allowing overcrowding and not insisting on customer contact details for track and trace.

"They are putting lives at risk and I've asked local environmental health officers to investigate urgently."

Many health experts have become concerned that pubs will become a breeding ground for the next surge in the virus, though so far the industry disputes that a disproportionate number of either staff or customers have reported positive test results.

Prof Hugh Pennington, emeritus professor of bacteriology at Aberdeen University, said it was clear that "venues like pubs can be the centres for outbreaks".

Other pub chains request information from customers at the entrance and say they abide by government regulations. Fuller's, which has 215 managed pubs, said: "We take our responsibility to support NHS Test and Trace very seriously."

Wetherspoon's chairman, Tim Martin, has disputed that his customers are at risk from catching Covid-19, demanding that Pennington produce the science that shows people are more at risk in pubs than other places.

Stereotyping and sectarianism from Helen Hayes MP and The Guardian.

Another sensationalist comment, with no evidence to back it up.

Professor Pennington has been challenged to provide evidence for this sort of comment, yet has so far failed to do so.

Helen Hayes MP is not telling the truth in stating that Wetherspoon is "allowing overcrowding."

By Phillip Inman
The Guardian /
17 August 2020

MEDIA MISREPRESENTATIONS – AND THE DUTY OF MPS TO UPHOLD THE TRUTH

Note from editor: In this extract from Wetherspoon's latest trading statement of 24 August, the company outlines numerous corrections and apologies, following media misrepresentations about Wetherspoon, mainly in the aftermath of lockdown, and highlights the role of Jo Stevens MP and Rachel Reeves MP, whose entirely fictitious comments on Twitter have not been deleted.

The company was the subject of a large number of harmful media misrepresentations in the aftermath of lockdown.

The issue was taken up with various media organisations, with corrections and apologies forthcoming from (among others) Daily Mail, Daily Mirror, Forbes, HuffPost, Independent, Sky News, The Sun, The Times and local newspapers.

Those corrections available at the time it went to press were published in the last edition of Wetherspoon News – which has been available in all Wetherspoon pubs.

The company is particularly concerned about Twitter comments made by Jo Stevens (MP for Cardiff Central) and Rachel Reeves (MP for Leeds West) – which have not been deleted.

Jo Stevens said (25 March 2020) that “after a session in front of Rachel Reeves and BEIS Wetherspoons have u-turned on decision not to pay 43,000 staff”.

As both Jo Stevens and Rachel Reeves know, Mr Martin never appeared in front of the BEIS (Business, Energy and Industrial Strategy) committee, chaired by Rachel Reeves, and never ‘U-turned’, since no decision was ever made not to pay staff.

In a separate Twitter comment (24 March 2020), Rachel Reeves said Wetherspoon “refused to pay its 40,000 employees” and “refused to lockdown altogether”.

Both of these statements by Reeves are completely untrue.

More recently, The Guardian (Philip Inman, 17 August 2020) ran a headline, apparently based on allegations regarding one pub (The Fox on the Hill, London, SE5), that “overcrowding in Wetherspoon pubs may lead to [a] COVID spike” and said that “pubs will become a breeding ground for the next surge in the virus”.

The Guardian quoted Helen Hayes (MP for Dulwich and West Norwood) who said that Wetherspoon is “putting lives at risk” and “allowing overcrowding”.

These statements are irresponsible and untrue.

Wetherspoon has made strenuous efforts to adhere to government regulations and guidance. COVID-19 operating plans have been developed for all countries in the United Kingdom, as well as for the Republic of Ireland.

Each pub has a specific COVID-19 risk assessment and an occupancy level based on the number of seats, so that all customers can be seated.

Tables have been spaced out to comply with social distancing requirements at all pubs.

The company has also installed floor screens between tables and till-surround screens at the bar.

There is an average of ten hand-sanitiser stations around each bar area, as well as additional stations ‘back of house’ for staff.

Training has been provided for all staff on safety procedures.

In the week ending 16 August, nearly a million (912,688) customers across the company registered their ‘test and trace’ details – using either the paper or digital (QR) systems in place in all pubs. Bearing in mind that only one customer from each group need register, these numbers indicate that the systems are effective.

As a result of The Guardian’s article, The Fox on the Hill received separate visits from the police, the licensing authorities and public health officials.

Following these investigations, the company received the following e-mail on 21 August 2020 from an official at the

London Coronavirus Response Cell:

“I am writing to confirm that we are satisfied following our risk assessment of the infection-control measures you have in place at The Fox on the Hill and recommend no further action be taken with regard to the recent anonymous tips you received of there being COVID-19 positive people in the pub.”

During the Leveson Inquiry, MPs made it abundantly clear that journalists have a duty to correct misleading statements.

MPs clearly have a duty to uphold the same principles themselves.

THU 24 SEPT TAX EQUALITY DAY

ALL PRICES* REDUCED BY 7.5%

PROMOTING THE BENEFITS OF LOWERING VAT IN THE HOSPITALITY INDUSTRY ONE DAY ONLY

Wetherspoon’s chairman, Tim Martin, said: “We are urging the chancellor to create tax equality between pubs and supermarkets, by making permanent the current VAT régime for pubs’ food and soft drinks.

“This will make pubs, cafés, coffee shops and restaurants more competitive against supermarkets. It will result in far more investment in high streets throughout the land and will bring in more tax for the government.

“We believe that it doesn’t make sense for the hospitality industry to subsidise supermarkets, which are often on their own, out of town. It is well known that taxes should be fair and equal – government does best when it doesn’t discriminate among various types of business selling the same products.”

* Discount does not apply to alcohol in Scotland, owing to licensing regulations.



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for the facts
drinkaware.co.uk jdwetherspoon.com

NAUTICAL, BUT NICE

Many of our pubs are named after people or artefacts from the past. From Cornwall's coast to the banks of the Clyde, you'll find Wetherspoon premises inspired by sailing and the sea

Many local historical links are remembered in numerous Wetherspoon pubs' names across the UK, celebrating characters and deeds from the past.

Our historians take great trouble, and pride, in researching the history surrounding our pubs, including the local area, history and events connected with each location.

The pubs have detailed artwork and information on display, relating to the history of their individual names, as well as photographs, memorabilia and artefacts.

Here, we highlight some of our pubs which celebrate our island's nautical heritage of boats and shipping, from the Cornish coast to the banks of the Clyde.

Some of the pubs also celebrate and further extend the nautical theme, in aspects of their interior design.

● A further six of our pubs with a nautical theme will feature in the next Wetherspoon News

THE SOVEREIGN OF THE SEAS

109-111 QUEENSWAY, PETTS WOOD LONDON, BR5 1DG

The Pett family connected with Petts Wood, having originated from Suffolk, was the country's leading shipbuilding family for more than 200 years.

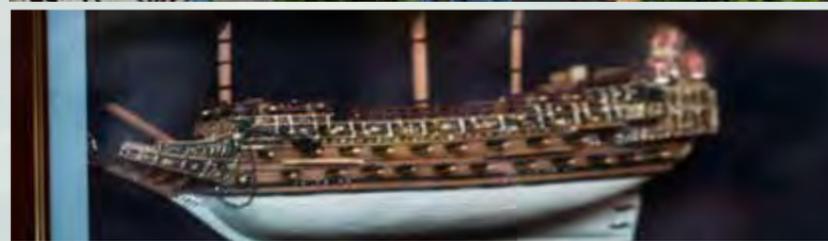
The earliest references are William Pette of Dunwich and his brother John, who were both shipwrights in the 1490s.

John's son (Peter Pette) is known to have had a shipbuilding yard at Harwich.

He bequeathed this yard to his son, also called Peter, who was a master shipwright at Deptford when he died in 1589.

The family's royal service began with this Peter, during the reign of Henry VIII, some time before 1544. In 1634, Phineas Pett designed HMS Sovereign of the Seas for Charles I, remembered in the name of our pub - which opened in March 1995.

The finest ship of her age, built at Woolwich, she sailed the seas until catching fire in 1697.



THE JOLIE BRISE

9-15 STATION ROAD, TEIGNMOUTH DEVON, TQ14 8PE

Purpose built as a supermarket in the 1970s, the pub (which opened in July 2015) stands on the site of Sidney Croydon's Printing and Publishing Works.

Croydon also owned the steam laundry next door. Henrietta Paddon worked in the steam laundry in the early 1900s.

In 1925, her husband teamed up with Commander EG Martin to win the first 600-mile Fastnet Race in the gaff-rigged pilot cutter Jolie Brise.

The sailing yacht won the famous race three times, the only vessel to do so, and was 'the last boat to carry the royal mail under sail'.



THE HAIN LINE

REGENNA PLACE, ST IVES CORNWALL, TR26 1SD

St Ives once had its very own shipping company called The Hain Line. From the 1850s, Captain Edward Hain, who was from a long line of local fishermen, built up a small fleet of sailing ships.

The company later switched from sail to steam and expanded rapidly.

During 1906-c30, the premises of our pub, which opened in May 2012, was the Hain Shipping Office and then the Hain Estate Office.

In 1917, the year Sir Edward Hain died, the Hain Steamship Company was purchased by P&O. Renamed Hain-Nourse Ltd in 1965, it took on the management of P&O's bulk carriers.

Hain-Nourse-owned ships were reregistered under the P&O name in 1972 and renamed P&O Ferries Ltd in 1978.



THE KIRKY PUFFER

1-11 TOWNHEAD, KIRKINTILLOCH
GLASGOW, G66 1NG

Kirky Puffers were small steamships built in Kirkintilloch, which plied up and down the Forth and Clyde Canal, alongside this pub which opened in January 2003.

Kirkintilloch was the only place in Scotland where ships were built inland.

A boatyard was established in 1866 by Townhead Bridge, where canal barges and ships called 'puffers' were built.

These small steamships, known as Kirky Puffers, were made famous by the books and TV programme featuring Para Handy and his puffer – the Vital Spark.



THE PADDLE STEAMER

GALLOWGATE STREET, LARGS
NORTH AYRSHIRE, KA30 8LX

Largs was a small village, dependent on handloom weaving and fishing.

During the 19th century, it evolved into a popular seaside resort and holiday destination, as well as becoming a fashionable place to live.

In the summer months, the PS Waverley, the world's last seagoing paddle steamer, still sails from Largs to other Clyde resorts.

Its funnels, timber decks and brass fittings are a reminder of an earlier age, when many Clyde steamers stopped at Largs.

There was also an Isle of Bute ferry service, run by the Caledonian Steam Packet Company, whose compact offices occupied a part of the site closest to the harbour, near to where our pub opened in June 2016.



LIVERPOOL

THE FALL WELL PLAYS PART IN GETTING WELL



The Fall Well (Liverpool) is the weekly meeting place for a social network group, helping those struggling with mental health issues.

Bar associate Ted Grant is pictured (far left) serving coffee to members of the NBLA (Never Be Lonely Again) support group, during one of their Wednesday coffee mornings at the pub.

Founded by Nicola Marsh, NBLA offers 24-hour support to those who feel they need a friendly chat. Helping people suffering from loneliness, it is an outlet to communicate with others, support and encourage one another or just talk about daily life.

Much of the interaction takes place on the online group; however, administrators and members also arrange meet-ups, including the coffee morning get-together at The Fall Well.

Nicola (front, second right) told the Liverpool Echo newspaper: "We started with about 50 members, then it rose to 250 and now we have more than 3,700."

"If anyone needs to talk, we'll just message them and talk to them like any other person. We also talk to them on the group wall, where other members can offer support through their experiences."

Some administrators and members are also trained in counselling and signpost members to relevant services, if needed.

Having been supported by NBLA and now an organising member, Ian Whittingham (far right) added: "Coming out and doing stuff with NBLA has brought me back to the person I used to be."

"The person who was lost is slowly coming back and it's all down to NBLA. Without having that support around me, I don't think I'd be here."

SKIPTON

CLUB THE FAVOURED WEAPON FOR EX-SERVICES PERSONNEL

The latest Wetherspoon pub to host a breakfast club, for ex-service personnel, is The Devonshire Inn (Skipton).

The North Yorkshire pub is the venue for the monthly get-together for former Army, Royal Navy and Royal Air Force personnel of all ages and ranks.

Launched in December 2019 by former soldiers and Royal British Legion (RBL) Skipton branch members Barry Blood and Stuart Hutchinson, the inaugural event attracted more than 30 people.

Mr Hutchinson, pictured (front centre), told the Craven Herald newspaper: "The breakfast club has no connection with the RBL. It's an informal way of getting together for a cup of coffee or a breakfast, to spend a few hours with fellow comrades."

"There are a lot of ex-service people in the area, so it is good to meet up and exchange stories, talk about past experiences and have a chat."

George Martin, chairman of RBL Skipton branch, added: "I would like to thank the staff of Wetherspoon for their excellent service and for arranging the reserved room."

Pub manager Chris Donoghue said: "We are delighted to welcome the group to The Devonshire Inn. It is lovely to see them all getting together."

● **The breakfast club meets from 10am on the first Saturday of each month**



BLACKWOOD

THE SIRHOWY SHARES ITS SECRETS FOR WELSH TOWN'S 200TH BIRTHDAY

As Blackwood prepared to celebrate its 200th birthday (in April) this year, our pub in the Welsh town provided a wealth of valuable historical information.

The bi-centenary committee filmed a promotional video at The Sirhowy, capturing the local information and artwork on display at our pub to help to promote the town's milestone event.

Shift manager Hannah Bradwick said: "We were more than happy to help with the bi-centennial celebrations."

"Our artwork, which provides a lot of local history, was showcased in the Blackwood 2020 promotional magazine."

On display in the pub are photographs, prints and text about John Hodder Moggridge and the Rhos-nemydd estate where he lived, as well as information about local villages, the tramroad, railway, collieries and mills.

The town of Blackwood was founded in 1820 by Moggridge, who lived nearby after moving from Gloucestershire. Previously being only a few cottages, housing those working on the Sirhowy tramroad and nearby farms, it was renamed Blackwood and, by 1828, had a village population of 1,550.

Our pub, which first opened as a Wetherspoon in November 1999, takes its name from its location in the Sirhowy Valley, and the pioneering tramway which once ran along the course of the High Street.



Pictured (left to right) are Leon Gardiner MBE, Maureen Hughes and Granville Hale, from the Blackwood & District Heritage Association



Cameraman Glyn Walters films (left to right) Dennis and Sylvia Pitman, Leon Gardiner MBE, Maureen Hughes and Granville Hale

IRVINE

AULD BRIG SURFS ON RIVERGATE WAVE

The Auld Brig is located in Rivergate Shopping Centre, in Scotland's North Ayrshire town of Irvine.

The pub, which opened in July 2014 and is managed by Ross Henderson, enjoys a great working partnership with the shopping centre's management team.

Following Wetherspoon's decision, in April 2018, to shut all of its social media accounts, Ross has worked closely with the shopping centre's social media team to promote the pub.

He said: "The shopping centre has its own Facebook page and features the pub regularly, which is a great help for promoting events and advertising promotions to people in the town and beyond."

"I'm sure that this doesn't happen in many shopping centre locations, but this partnership works well for us and the centre, bringing people in, which is good for business all round."

Social media posts include The Auld Brig's charity fundraisers and community events, including regular pub quizzes and activities, as well as the bi-annual real-ale and gin festival events.



Pub manager Ross Henderson with Alison Kyle from the Rivergate Shopping Centre

SELBY

SILVER SURFERS ARE SCHOOLED THANKS TO 'MADE LOCAL FUND'

Like so many of our pubs, The Giant Bellflower (Selby) has become an important community hub since it first opened in March 2013.

The pub is popular with customers of all ages and backgrounds, including a group of regulars who are learning new skills together, thanks to funding by the Carling community initiative 'Made Local Fund'.

Pub manager Laura Mason explained: "A few regulars applied to have a community project funded and, since the turn of the year, have been meeting at the pub, every Monday morning for a couple of hours, from 10am."

"Supported by Age UK Selby District, their 'Connecting You' adviser, Jamie Gathercole, comes in to teach them how to use laptops or iPads and smart phones, navigate the Internet and send e-mails."

"We reserve a table, offer them free tea and coffee - and they learn how to use the technology."

Jamie added: "As technology becomes more and more a part of our daily life, through this group, we are able to offer our specialised service for those living in the Selby District, to show their children and grandchildren that they aren't the only tech-savvy people around."

"Whether it's ordering prescriptions online, booking GPs' appointments via your computer, keeping in touch with friends and family via video-calling on your mobile phones or tablets or using social media, we are there every week to help."



Shift manager Sarah Barratt (left) and bar associate Tracy Siteine

DRIFFIELD

HAYLEY OPENS CASH TAPS AT THE BENJAMIN FAWCETT

Bar team leader Hayley Thurlow is the new charity champion at The Benjamin Fawcett (Driffield).

During her first month in the role, she raised £400 for CLIC Sargent, thanks to fundraising activities.

Hayley is also helping to support a local community charity 'Love Driffield' which runs the local food bank service.

She said: "We wanted to support a local charity and help our community here in Driffield - and this charity helps more than 200 families every month, with much-needed food and supplies."

"We have a food box in the bar, next to our coffee station, where customers donate tins and dry goods for the scheme."

"We also collected Easter eggs for the local youngsters, in the run-up to the holiday, to donate to the fantastic team at Driffield Food Bank."



Hayley is pictured (left) with Driffield & Wolds foodbank organiser Gareth Wood-Townend and pub manager Leah Fisher

GALASHIELS

HUNTERS HALL - IT HAS SEEN THEM ALL

Hunters Hall is a real community hub, attracting numerous groups to gather and meet up at the pub in Galashiels, in the Scottish Borders.

The pub's manager, Matt Blackburn, who has been at the helm since July 2019, is keen to encourage and nurture that community atmosphere.

Matt reported: "We have so many large groups of people meeting at various times and different days throughout the week - and we don't know where they all come from."

"Occasionally, a group will ask to reserve or book tables, but, more often than not, we just see the same people, who have obviously gathered for an activity or sport, meeting up for food and drinks after a weekly session."

"Among them is a regular Monday evening crowd of older people, probably 20 to 30 of them, who take part in 'walking football' at a local sports hall. They come in after their game and enjoy drinks until closing."

A dominoes club, which meets regularly in a hall nearby, enjoys after-club drinks, while other regular tea/coffee morning groups meet two or three times per week.

Matt said: "Some groups are mums, others elderly folk - and they all enjoy our tea and coffee refills, usually some toast and a chat."

Mornings are particularly popular, especially with a cycle club of around 15 members - they ride from Selkirk to Galashiels and back.

Matt added: "They come in every Tuesday morning, after stacking their bikes together at the front of the pub, unmissable in their hi-vis vests."

The latest group to choose Hunters Hall as its monthly meet-up point is the Parkinson's UK Scotland Borders branch 'young people's group'.

They gather over an evening meal at the pub, every second Tuesday of the month (6.30-8.30pm), for 'beer and blether' - offering information, friendship and support for local people with Parkinson's, their families and carers.

THE BLACK BULL INN • BANGOR

BLACK BULL INN'S JASON TAKES LIFE BY THE HORNS



Pub manager Jason Connor took over at The Black Bull Inn in December 2019, his first pub as manager.

Originally from Conwy, Jason joined the company in June 2006 as a part-time bar associate at The Palladium (Llandudno).

He moved up through the ranks to become a shift manager at The Picture House (Colwyn Bay), before returning to The Palladium as deputy manager for two and a half years, before his appointment at The Black Bull Inn.

Jason said: "Things are going well. It has been a huge challenge, but I think we are getting there."

"I have previously managed a couple of pubs, in a covering role, but this is officially my first and we have a good team here."

Jason, 35, missed out on university when he became a dad at 19. However, he has been given a second chance with the opportunity to gain a degree with Wetherspoon.

He reported: "It is great to be able to have another go at studying, and the fact that it is also free is a great opportunity not to be missed."

"I gained my diploma in February 2018 and am currently studying for my degree, which should be completed at some stage this year."

"It is hard work, but I have definitely learned different things to help with the business."

"It makes you look at things in a different way and think outside of the box."

Jason's career with Wetherspoon has also helped in his home life, specifically with the purchase of a new home for him and his family.

Jason said: "We bought our first house in my hometown of Conwy in August 2018, and my Wetherspoon shares paid for the whole deposit."

"That opportunity, thanks to the company's shares initiative after 18 months' service, is definitely something for which I am grateful."

90 GALLONS OF BEER FUELS 700-PUB JOURNEY



Wetherspoon enthusiast and 'collector' Michael Carruthers visited his 700th Wetherspoon pub – after travelling the 372 miles from his home in Barrow-in-Furness to Royal Victoria Pavilion (Ramsgate).

Michael, pictured at The Velvet Coaster (Blackpool), said: "I first came across the Wetherspoon directory in October 2013 – and it became the start of a brilliant new interest and hobby."

"Thanks to Wetherspoon, I have visited many cities and towns in England, Scotland and Wales."

"I would like to take this opportunity to thank all of the wonderful bar staff for helping me to find some of your pubs in our larger cities."

Among his favourites, Michael names The Velvet Coaster (Blackpool), The Queen of Icen (Norwich), The Admiral Collingwood (Ilfracombe), The Old Chapel (Darwen), The Caley Picture House (Edinburgh) and The Quayside (Newcastle).

He concluded: "I always have a pint in every pub visited and, for proof, I first started asking bar staff to initial my directory, but have now switched to collecting receipts."

"I would like to congratulate Wetherspoon on 40 years' success and thank Mr Martin for his visit to The Furness Railway, my local."

● As at August 2020 Michael had clocked up 745 pub visits

SINGER TOM NOT OVER THE MOON

Singer-songwriter Tom Seth Johnson was missing pubs so much (during the pandemic closure) that he wrote a song about it.

I Miss The Pub, with its hopeful lyrics about meeting up with his friends at their favourite locals, included a nod to Wetherspoon in the line: 'we'll hit The Full Moon first...'

Speaking about his lockdown song, 22-year-old music student Seth said: "The closure of the pubs had an impact on so many people who were not able to meet up and socialise."

"Not just the younger people, like me, who love Wetherspoon pubs, but also lonely folk who need the pub to meet and converse with others. For some, it is their only contact with the outside world."

He concluded: "The video was made during a difficult time, but I hope people like it."

● **I Miss The Pub – Tom Seth Johnson** (official music video) <https://www.youtube.com/watch?v=Cb-7iXHxGcl>



OUR CIDER CHOICE IS WIDER THAN YOU THINK

In addition to apple appeal, we have strawberry & lime, mixed fruit and dark fruit

There is certainly plenty of apple appeal to our Wetherspoon cider collection, but apples are not the only fruit on offer for our cider-loving customers.

If it is a taste of the tropics which you seek, you can satisfy your cravings with our NEW Kopparberg Light Passionfruit cider (4.0% ABV).

This bottled cider choice is one of three flavours in our terrific trio of tastes from Kopparberg.

Bottled

Kopparberg Light Passionfruit cider joins Kopparberg Strawberry & Lime cider (4.0% ABV) and Kopparberg Mixed Fruit cider (4.0% ABV), in our bottled cider range, chilling on the fridge shelves at your local Wetherspoon.

This new flavour delivers maximum refreshment, bringing together Kopparberg's world-famous apple cider with the popular tropical fruit – and the added bonus of fewer calories.

Alternative

One of Kopparberg's low-calorie range of ciders, Kopparberg Light Passionfruit cider is just 165 kcal for 500ml, providing an appealing alternative for those seeking a light (but equally tasty) variant of fruit cider.

Don't forget that Kopparberg Strawberry & Lime cider is served on draught, at Wetherspoon, as well as an alcohol-free bottled version being available (ask at the bar).

Guest

Draught cider choices (pint or half pint) also include Strongbow Dark Fruit (4.0% ABV), Strongbow (4.5% ABV), Magners (4.5% ABV) and Thatcher's Gold (4.8% ABV), as well as a range of guest ciders (various ABVs).

The cider collection also includes those in bottles, among them Magners Original (4.5% ABV), Angry Orchard (5.0% ABV), Aspall Draught Cyder (5.5% ABV) and Bulmers No17 cider (4.0% ABV).



4.0% ABV

4.0% ABV

4.0% ABV

4.0% ABV

4.5% ABV

5.0% ABV

5.5% ABV

4.5% ABV

4.0% ABV

4.0% ABV

4.8% ABV

WELSH SPEAKERS TO THE FORE AT TAFARN Y PORTH



Most people in the UK probably don't realise that hundreds of thousands of people across Wales are fluent Welsh speakers, using their mother tongue every day to communicate.

At many of our pubs across the country, Welsh is the first language for our regular customers, as well as for many of our staff.

Having attended Welsh schools and regularly spoken the language with family and friends, it is the first language spoken at work too.

At Tafarn Y Porth (Caernarfon), English is very rarely heard, on either side of the bar.

Caernarfon-born pub manager Sion Williams, who runs Tafarn Y Porth, has worked for Wetherspoon for almost 17 years.

He joined as a shift manager at The Picture House (Colwyn Bay), working there for an initial six-week period, before an eight-week summer stint at the big and busy Llandudno pub – The Palladium.

A two-year spell at The Black Bull Inn (Bangor) followed, before he took over at Tafarn Y Porth 14 years ago, where he has remained ever since.

Sion, pictured (left) with area manager Alan Kay, confirmed: "I was born and bred in Caernarfon, with Welsh my first language."

"Of our team of 50 at the pub, including me, only ten speak English, with Welsh being the language you will hear in the pub most of the time."

"We do have a lot of visitors coming to Caernarfon to visit the castle and sites; however, unlike Bangor and Aberystwyth, we are not a student town, so I would imagine that it is the most Welsh-speaking place overall in the country."

As well as having a Welsh name, Tafarn Y Porth (meaning 'gate inn') has, like all of our Welsh pubs, bi-lingual signage throughout the premises, as well as a specific Welsh food and drinks menu, also printed in both languages.

The last Welsh edition of the Wetherspoon News was also printed in both English and Welsh (a first for the company) and was very well received by the pub's customers.

Tafarn Y Porth takes its name from its location, close to the East Gate in the town wall and into Caernarfon Castle.

King Edward I built the walled town on the landward side of his great castle, with the East Gate its main entrance.

REGINALD MITCHELL IN THE FRAME AS CAMERAS ROLL

Pub manager Jim Mancell is pictured being interviewed outside his pub, The Reginald Mitchell (Hanley).

Cameraman Darren Teale and Suzanne James, from Junction 15 Productions, were filming on behalf of Stoke-on-Trent City Centre BID, as part of its #COVIDConfident campaign.

The aim of the initiative is to shine a spotlight on city-centre businesses in and around Stoke-on-Trent, showing how high-street stores and venues have adapted to ensure the safety of customers, with new social distancing and safety measures now in place.

Jim said: "I am very new to the pub, having moved from The Bradley Green (Biddulph) to The Reginald Mitchell just a week before lockdown."

"We have been very busy since reopening (4 July) – and customers are liking the procedures which we have put in place."

"Everyone seems happy, with plenty of 'well done' and 'thanks' comments."

"The BID film, welcoming customers to come and visit us, allowed me to explain our safety measures, including table layout, reduced capacity, stickers and signage, as well as 16 hand-sanitising stations throughout the pub."



THE SAVOY • SWINDON

KELLY IN CHARGE, AFTER RAPID RISE, WITH DAUGHTERS NOT FAR BEHIND



When Kelly Wood first joined Wetherspoon in September 2015, it was as a part-time bar associate, while her youngest son, Logan, was still at school.

Fast forward under five years and Kelly is now pub manager at The Savoy (Swindon), while her three grown-up daughters all work for the company.

Originally from High Wycombe, Kelly started out at The Silk Mercer (Devizes), later joining the full-time staff and working her way up to team leader, shift leader and shift manager, in quick succession.

Kelly (pictured), 44, revealed: "My area manager Mark Waites convinced me to train for the pub manager role – and I admit taking a lot of convincing; however, things are going really well."

A 40-minute drive from home in Devizes, Kelly took over at The Savoy in December 2019, her first pub as manager.

She continued: "I came into a good and settled team, with many long-serving staff members, which was a massive help for me."

"My kitchen manager Kerith Busby has also been with the company for 13 years, so the kitchen side of things is in very capable hands."

Kelly's eldest daughter Olivia, 24, has been a shift manager at The Sir Daniel Arms (Swindon) since December 2019.

She started out at The Silk Mercer, transferred to London during her time at uni, before returning to Devizes where she progressed to kitchen manager, until her move to Swindon.

Lauren, 23, began as an under-18 floor associate at The Silk Mercer, then moved to The Bear (Melksham) where she progressed to shift leader, before travelling.

On her return, she rejoined the company at The Bath Arms (Warminster), where she is now shift manager.

Megan, 19, also started out as an under-18 floor associate at The Silk Mercer, when Kelly was working at the pub.

When she turned 18, she moved into the kitchen, where she spent 18 months on the team in Devizes.

Now a team leader, Megan works at The Bath Arms, alongside her sister Lauren.

Kelly concluded: "We all went into this for a little part-time job, but have all since worked our way up and really enjoy our roles."

OUR SCREEN GENIE'S A GO-GO AND EVERYTHING TASTES RIGHT

Information on allergens and dietary details available at your fingertips, in all of our pubs



Each of our pubs now has a new digital customer information screen, providing food and drink facts at your fingertips.

The display screens offer customers extensive information on allergens and dietary details (calories and carbohydrates), as well as full ingredient listings by dish and individual menu item.

Wetherspoon has invested in this new technology to further improve our customer information service.

Essential

The easy-to-use digital screens provide information to allow customers to view all of the essential details about our food and drinks.

The screens, for customers to use at their leisure, aim to offer easy access to full allergen and nutritional information.

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, information on allergens in all of Wetherspoon's drinks is available.

Ales

This listing includes the thousands of guest ales which can be found across our estate.

Our guest ales vary daily, from pub to pub, across the many regions of the UK, yet customers can access them all from the pub's information screen.

This information can also be found on our website: jdwetherspoon.com

The functionality of the screen allows customers to eliminate specific allergens from the menu, so that they can see only those dishes tailored to their choices and requirements, making meal selection quicker and easier.

Customers can also use a calorie filter to choose meals which suit their nutritional requirements, be that low- or high-calorie dishes.

Carbohydrates

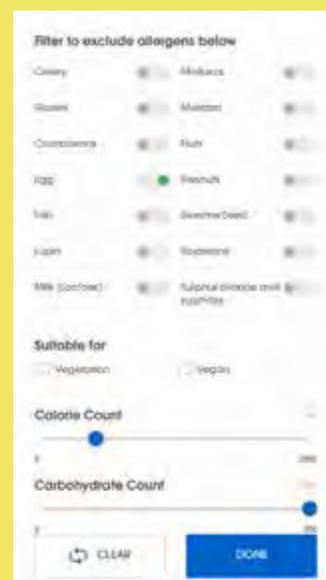
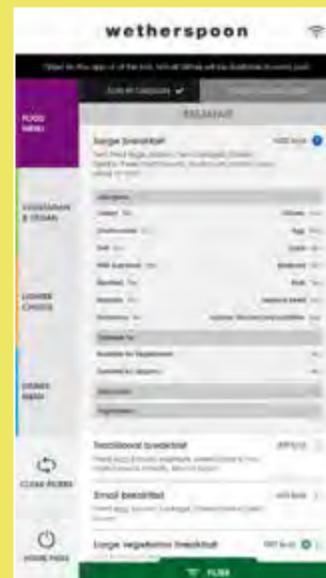
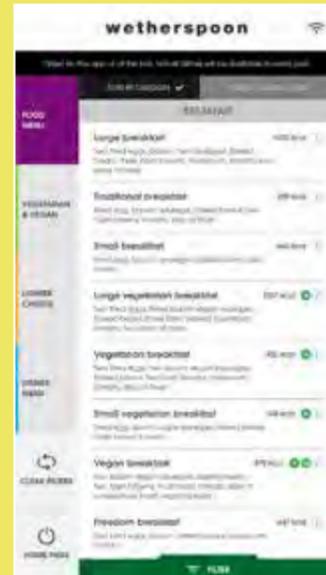
Information about carbohydrates, salt, sugar, fat, fibre and protein is also available for every food item.

In addition, the simple-to-use touchscreen enables 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 how it works, although staff will not be able to advise on any specific dietary choices.

Once a dish or drink has been chosen, you can order at the bar or using the app – in the usual way.

Wetherspoon's allergen, nutritional and dietary information is still also available on our menus, website and app.



DUNDEE

CHARITY COUNTS ON THE COUNTING HOUSE



Pictured (left to right) are Lynsey Thompson (The Under 12's Project), pub manager Stevie Reid and kitchen manager Gail Wallace

The Counting House has received a heartfelt thankyou from a local charity, following a donation of soft drinks, food and snacks.

Pub manager Stevie Reid and his team at the pub in Dundee, donated all their fresh food and vegetables, together with some meals, snacks and orange juice, to the local charity The Under 12's Project, when the pub closed in March.

Gail Wallace, kitchen manager at The Counting House, has been a volunteer at Rainbow House, home for the past six years to The Under 12's Project.

She said: "As well as being a place for community groups and activities for local kids, Rainbow House provides a 'community larder' which is a food bank-style service for those in need.

"The food was a much-needed donation and it was great to be able to help out at a difficult time."

Lynsey Thompson, acting project co-ordinator at The Under 12's Project, said: "I would like to say a massive thankyou to The Counting House, Dundee, for its generous donation to us at The Under 12's Project during the pandemic.

"It was very much appreciated by us and the families in the local area."

The Under 12's Project is a registered charity dedicated to the alleviation of hardship and poverty within the area of Mid-Craigie and East End by the provision of community groups and activities.

STACEY HELPS TO MAKE WISHES COME TRUE



Pub manager Stacey McQuaid is pictured (second left) on a visit to Amy's House, in Belfast, one of CLIC Sargent's Homes from Home.

Stacey, who runs The Tuesday Bell (Lisburn) is pictured with (left to right) Kate Burns (CLIC Sargent), Vicki Ewart (CLIC Sargent, fundraising engagement manager NI) and Geraldine Burns (CLIC Sargent).

Stacey challenged her fellow Northern Ireland pubs to a two-week fundraising initiative to collect money and items on a Homes from Home 'wish list' – for Amy's House and Paul's House, both in Belfast.

The Tuesday Bell, The Bridge House (Belfast), The Central Bar (Carrickfergus) and The Spirit Merchant (Newtownards) collectively raised £1,032 in cash and vouchers to buy much-needed equipment and supplies.

Everyday items included large packs of tea and coffee, batteries and toiletries, as well as household items including a kettle, toaster, iron, slow cooker, electric fan, vacuum cleaner and steam mop.

Stacey said: "We all displayed the 'wish list' on our community boards, at our pubs, and managed to collect more than £1,000, which was absolutely fantastic.

"A huge thankyou to everyone who supported the wish list initiative." CLIC Sargent's Homes from Home are havens for families, when their child is going through cancer treatment.

They are free and close to principal treatment centres, helping families to avoid the extra financial burdens of travel, accommodation and food costs.

HEDNESFORD

KAT AND HER CREW PUT MENTAL HEALTH ON THE MENU



A mental health awareness event was hosted by pub manager Kat Prince and her team at The Hedgeford Lodge (Hednesford).

Coinciding with Time to Talk Day, the event was aimed at helping to raise awareness of mental health problems, as well as provide practical advice and information.

Run by Time to Change (Cannock Chase) and organised by Lynn Evans from the local mental health hub, there were fun activities and a free pub quiz, as well as an opportunity to promote conversation about mental health issues and recruit volunteers.

Time to Change champions are those with real experience of mental health problems who sign up to the Time to Change national campaign.

Kat said: "We were only too pleased to host this much-needed networking event, helping to stop the stigma of mental health problems and point people in need of help in the right direction, with the help of local support groups."

Groups included South Staffordshire Network for Mental Health's Toolbox, a self-empowering, emotional well-being signposting service whose aims are to encourage better self-awareness and help to identify emotional support networks.

Pictured (left to right) are Sue Westwood (Toolbox), bar associate Hannah Davies, shift manager Shelley Mottershead, Lynn Evans (Cannock Chase Mental Health Hub), pub manager Kat Prince and bar associate Nat Clay.

PEEBLES

KINDNESS IS THE KEY FOR PEEBLES PUB-GOERS

Staff and customers at The Cross Keys (Peebles) joined together to show just how much they care about others in their local community.

Customers donated a variety of gifts and presents for young patients receiving treatment at a local hospital.

Pub manager Alex McTrusty, accompanied by bar associate Kayleigh Jones, delivered the gifts to the paediatrics ward at Borders General Hospital.

Alex said: "The generosity of our regular customers was a real heart-warming gesture, gratefully received by the staff and patients at the hospital."



Pub manager Alex McTrusty (pictured left) with bar associate Alicia Young and shift leader Matthew Stewart

St David's Day
ROUND-UP



The Castle Hotel (Ruthin) Customers Molly Lewis and Theo Woolford enjoy the St David's Day celebrations

WOWED BY WONDERS OF WALES ON ST DAVID'S DAY

Wetherspoon pubs across Wales celebrated St David's Day (Dathlu Gŵyl Ddewi – Sunday 1 March) with a selection of Welsh food and drinks, including a new ale for the occasion.

Customers at our Welsh pubs were able to enjoy meals and drinks featured on our bespoke Welsh menu.

The pubs in Wales, together with all of our pubs across the UK, also served Conwy Welsh Pride (4.0% ABV) to mark the occasion.

Brewed by Conwy Brewery, established in Conwy in 2003, this copper-coloured bitter has notes of citrus and malt in the aroma, well balanced by a pleasing nutty malt flavour, with delicate hop notes and further malt in the finish.

The Welsh Classics menu range being served included The Flaming Dragon chicken curry, a hot chicken curry made in Wales, Welsh beef & ale pie and Welsh dragon sausages and mash.

The selection of Welsh drinks included Gwynt y Ddraig Old Crow Cider, Brecon special reserve gin, Aber Falls orange marmalade gin, Cygnet Welsh dry gin and Penderyn whisky.

Wetherspoon's general manager, Steve Edge, said: "Our customers across Wales were able to celebrate St David's Day in style, with a great choice of Welsh food and drinks, including the new Welsh ale – Conwy Welsh Pride."



The Butter Cross (Bingham) Customer Terry Hannifin toasts St David's Day with a pint of Welsh Pride



The Picture House (Ebbw Vale) Kitchen team leader Jonathan Malnati (left) and shift leader Nathan Collier



The Market Cross (Holywell) Shift Leader Gail Briscoe serves customer John Jones



The Silk Mercer (Devizes) Team leader Jan Stothard (left) and duty manager Tom Spencer serve customer Bryan Miles



The Childwall Fiveways Hotel (Liverpool) Customers Julie Duvall (left) and Steph Parr toast the festival



The Crystal Palace (Glasgow) Bar associate Rachael Kuwaitan serves customer Lara Cabases a festival gin



The Gold Cape (Mold) Bar associate Matthew Adams serves customer Bethan Shone



The Henry Bessemer (Workington) Customers Katie Watson, Louise Frances and Elena McTaggart (left to right) enjoy a selection of festival gins



The John Wallace Linton (Newport) Duty manager Kirstin Drake (left) and shift leader Levi Jones toast their gins

KNEE-DEEP IN GIN – THAT CAN'T BE A SIN?

Enthusiasts for the drink had a chance to get in the spirit at a 17-day festival in our pubs

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 saw our pubs across the UK and the Republic of Ireland serving gins from England, Scotland, Wales, the Republic of Ireland and Italy.

Among the festival choices were flavoured gins, classic gins and gin-based liqueurs, as well as a distilled non-alcoholic. The flavours included ginger and cinnamon, fresh strawberry, grapefruit, rhubarb, marmalade, watermelon, berries and orange blossom.

The UK gins were Aber Falls Gingerbread Gin Liqueur, Didsbury Gin Strawberry and Sicilian Lemon, Slingsby Marmalade Gin, Whitley Neill Blackberry Gin and Hawthorn's London Dry Gin.

The overseas gins were Malfy Gin Rosa (Italy) and Mór Irish Gin (Republic of Ireland).

In addition, the pubs also offered their regular range of gins, as well as a range of mixers for customers to drink with their gins, including three flavoured tonics – Valencian orange, elderflower and pink grapefruit.

The gins were also paired with a range of soft drinks, including apple juice, bitter lemon, fizzy rhubarb, ginger ale and lemonade.

Tasting notes were available in the pubs, providing details and information about all of the festival gins.

The festival's organiser, Jen Swindells, said: "We sourced an excellent range of gins, a number of which had not previously been available in the pubs.

"Our customers enjoyed trying the different gins, each having its own unique appeal."



Wetherspoons (Victoria Station, London) Duty manager Andzejs Andrusjaks serves a G&T



The New Yearfield (Livingston) Bar associate Courtney Swinton showcases some of the festival gins



The Oxted Inn (Oxted) Duty manager Mark Bardwell and bar team leader Amy Flynn showcase some festival gins



The Crowborough Cross (Crowborough) Bar associate Charlie Ward serves the Bowles family (left to right) customers Dean, Michaela and Glynn



The Swan & Angel (St Ives) Bar associate Connor Matthews and team leader Flo Murray (back, centre) with customers (left to right) Mark and Kelly Tyers and David and Michelle Cook

DOING MIGHTY GOOD SINCE 2002

The generous souls who work and gather at Wetherspoon pubs have, in 18 years, raised more than £18.5 million for CLIC Sargent

When cancer strikes young lives, CLIC Sargent helps families to limit the damage cancer causes beyond their health.

Each day, 12 children and young people will hear the devastating news that they have cancer.

From the moment the doctor says it's cancer, CLIC Sargent's specialist care teams step in and offer any practical, emotional and financial support they may need.

CLIC Sargent fights tirelessly for children and young people with cancer, often when they feel they can't.

They do this individually, locally and nationally, so that young people and families across the UK can focus on the important things, like getting well.

The dedicated care teams are on hand to help with everything from getting benefits to having treatment closer to home.

And, if the worst happens, CLIC Sargent will work with bereaved families to get them support and to help them to cope with their emotional pain.

Wetherspoon's staff and customers have been supporting CLIC Sargent since 2002. Since then, they have helped to raise more than £18.5 million to support young lives facing cancer.

Over the past 18 years, dedicated staff and customers have carried out countless fundraising events for CLIC Sargent.

From the annual five-a-side football and darts tournaments to head-shaving, body-waxing, individual skydives and marathons, to name but a few!

Wetherspoon's staff and customers have always been creative with their fundraising, going above and beyond continuously to raise vital funds.

CLIC Sargent's lead account manager, Liz Lowrey, said: "We are incredibly grateful for our partnership with Wetherspoon, whose staff, with the help of their loyal customers, have been supporting children and young people with cancer for many years.

"The ongoing funds help CLIC Sargent to provide services to those families to stop cancer destroying young lives.

"CLIC Sargent is there from diagnosis onwards – our dedicated social workers give practical and emotional support and we offer free stays in our Homes from Home, close to hospitals, so that families can stay nearby, while their child has treatment.

"We also offer vital grants to help with the costs of cancer."

Wetherspoon's personnel and legal director, Su Cacioppo, added: "We are delighted to have been supporting CLIC Sargent for so long.

"Seeing how engaged our pubs are, we will continue our fundraising for CLIC Sargent for a further five years.

"We are all looking forward to raising more, over the coming years, through pub fundraising.

"Thank you to all staff and customers involved in helping to make our partnership with CLIC Sargent such a success and for providing support to young cancer patients like Emmett and Lois."

● See Emmett and Lois's stories on page 94.

More about CLIC Sargent

Six ways CLIC Sargent helps:

When the doctor says it's cancer:

Our social workers help with the everyday challenges which cancer brings.

A free place called home:

Around the corner from hospital, our Homes from Home keep families together during treatment.

Financial support:

Cancer costs – and we provide grants and unlock crucial financial support, when it comes to money.

We help them to thrive, not just survive

Every young person is unique

That's why we provide a service to fit young people's lives and aspirations.

When a child dies

We're here, if the unthinkable happens. We will get families the right support to keep going.

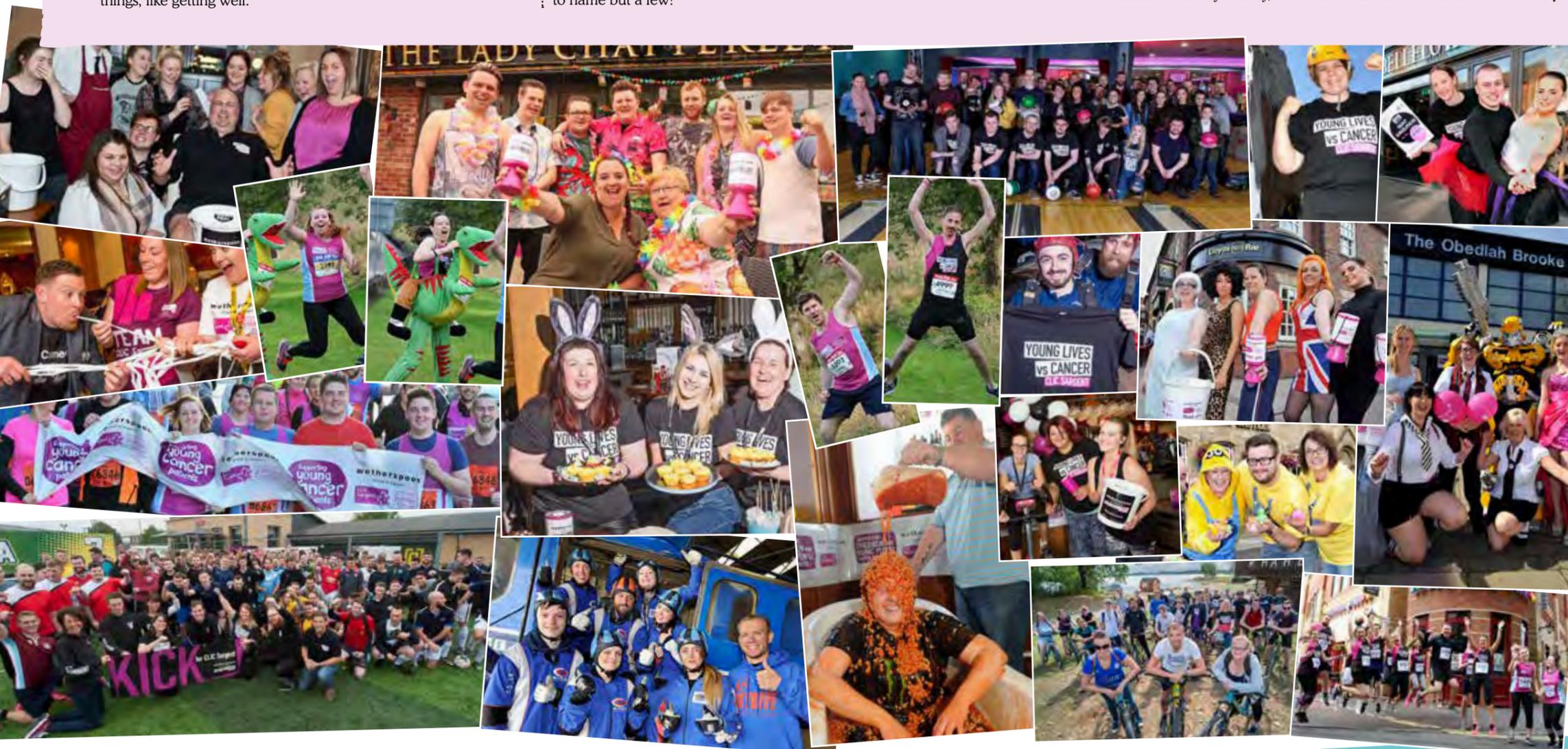
Making change happen

We take our fight for young lives to those with the power to make changes. We get young voices heard in the debates around their treatment, care and futures – because we believe that young cancer patients and their families should have a say in the decisions which affect them.

For more information about how CLIC Sargent supports young cancer patients and their families, please visit: www.clicsargent.org.uk

YOUNG LIVES vs CANCER
CLIC SARGENT

Want to donate?
Give with your phone by
scanning this QR code:



The Mile Castle, Newcastle



Well Done Folks!
£537
FOR CLIC SARGENT

Staff members at The Mile Castle (Newcastle) took part in a 10-hour static bike ride challenge to raise funds and awareness on World Cancer Day. Ten team members spent one hour each in the saddle, collectively clocking up more than 500 miles, as well as collecting £537 in cash donations. There was also a raffle and fundraising games on the day, organised by shift manager Ashley Johnson and shift leader Ryan Haram. Pictured taking part are (left to right) bar associate Abbey Quinn, bar team leader Bryony Clarkson, Ashley, Ryan and bar team leader Adam Gray. The other participants (not pictured) were team leader Shannon Simm, bar associates Paige Ferguson, Darren Jobson and Matt Southern, as well as kitchen associate Lottie Armstrong.

The Commercial Rooms, Bristol



Well Done Folks!
£1,610
FOR CLIC SARGENT

Pub manager Ben Grainger and his team at The Commercial Rooms showed their support, on World Cancer Day, for young lives against cancer (#BandAgainstCancer). The Bristol pub hosted Bex's head-shave event, where CLIC Sargent's head office (Bristol) staff member Rebecca Sleep-Ireland (pictured) took part in a charity fundraising haircut. CLIC Sargent's income and engagement operations manager, Bex, collected an amazing £1,610.51 in donations and sponsorship. Staff dressed in fancy dress and there was a cake sale, quiz and games, helping to boost the charity coffers on the day.

The Bear, Melksham



Well Done Folks!
£250
FOR CLIC SARGENT

A fundraising fun-day at The Bear (Melksham) raised £250 for charity coffers. Organised by pub manager Beth Hughes-Smith and duty manager Sam Hughes-Smith (now at The Albany Palace, Trowbridge), the event included a tombola, cake sale (thanks to Beth and her family for the home bakes) and sponsored waxing session. Bar associate Cheryl Allgrove provided the equipment and expertise for the charity hair removal which saw a couple of customers, together with several staff members, brave the wax. Taking their turn on the treatment bed were shift manager Chris Walker, bar shift leaders Rob Churchill and Bea Potter, bar team leader Kyle Scott and bar associates Callum Hardwick and Cameron Netherwood. The event coincided with the pub's new-look garden launch, following upgrade work to install brand-new lighting and furniture, as well as planting, to the current garden.



The Vigilance, Brixham



Well Done Folks!
£1,000
FOR CLIC SARGENT

Kitchen team leader Judi Harrington (pictured) is a member of Team Young Lives vs the 2020 Virgin Money London Marathon. Judi, who works at The Vigilance (Brixham), was allocated a late place for the London Marathon and was due to take part in the iconic race on behalf of our official charity – CLIC Sargent. Although the event in London has been cancelled for amateur runners, she will be taking part in a virtual race (4 October), running her own marathon from Two Bridges (Dartmoor) back to the pub. Judi also still has her place booked for the 2021 London Marathon. Thanks to fundraising events and activities, sponsorship and donations from family, friends and colleagues, together with online pledges, Judi has so far collected £1,000 for charity and will continue to fundraise until the 2021 event.

OUR PUB VOLUNTEERS GO FROM PULLING PINTS TO BUILDING BEDS



Area manager Ian Taylorson is pictured with The Rocket's pub manager Ciara Wilczur-Wieja (bottom right), shift manager Monica Cirillo (middle), bar team leader Natalia Szenfeld (top left) and bar associate Mariam Khan (bottom left)

Wetherspoon's support for CLIC Sargent isn't always all about fundraising.

Staff from our pubs across the UK take the opportunity to visit Homes from Home sites, from time to time, often in a volunteering capacity. CLIC Sargent's Homes from Home are free places for families to stay, close to hospitals, when their child is going through cancer treatment. Teams from three pubs across London took it in turns to offer their time to volunteer at Paul's House, located less than 10 minutes' walk from UCLH (University College London Hospital) and the University College Hospital Macmillan Cancer Centre... and close to Great Ormond Street Hospital. One of ten CLIC Sargent Homes from Home, Paul's House was opened in 2010 and recently underwent a construction and renovation project. Wetherspoon's staff from The Rocket (Putney), The Great Harry (Woolwich) and The Surrey Docks (Surrey Quays) helped out

(in the run-up to Paul's House being reopened) by assembling new beds and helping to unpack items for some of the 16 bedrooms. Libby Welch, CLIC Sargent's account manager, said: "For a team of four CLIC Sargent staff, who work at Paul's House, getting ready for reopening would have been a momentous task, without the help of the volunteers. "The help is incredibly appreciated and allowed staff at the home to focus on getting the place back up and running for families to stay, free of charge, in the coming months. "Thank you to them all for their effort and enthusiasm and for kindly giving up their time to volunteer." Ciara Wilczur-Wieja, pub manager at The Rocket, added: "Members of our team were only too happy to help with volunteering at Paul's House. "We all enjoy the fundraising activities – and it is lovely to have the opportunity to see what those efforts achieve, in terms of practical help and support for young cancer patients and their families."

HOW WE HELPED EMMETT AND LOIS



Emmett



Lexi and Lois

CLIC Sargent helps families when cancer strikes young lives. Here, we feature two courageous young people who have benefited, with the help of your generous fundraising.

Emmett, now 4, was diagnosed with a germ cell tumour at two years old, in the same week that his mum, Amy, found out that she was pregnant with her second child.

Throughout his treatment, Emmett suffered with terrible side effects, including sickness.

His mum and dad were able to stay with him at CLIC Court, one of the 10 CLIC Sargent Homes from Home, providing them with free accommodation close to the hospital, so that, the minute he felt unwell, they could take him straight there.

Amy said: "When they first started giving Emmett chemo, he was being sick 15 times an hour, so we were so thankful that we were at the home and could go in straight away."

After four cycles of chemotherapy, Emmett was admitted to hospital with a high temperature – during his admission, Amy went into labour with her daughter Ida.

Amy said: "Ida had lots of complications at birth – eight days later, the doctors came in and said that she was well enough to go home."

"I called my husband Kevin and then had a call, within 15 minutes, from Emmett's oncologist to say that his scan came back clear... he's in remission. It was the best 15 minutes of my life."

Emmett spent the period in lockdown with his mum, dad and sister. His CLIC Sargent social worker, Sarah, still supports the family now, by ringing them regularly to see how they're getting on during the pandemic.

Just before turning 19, Lois (now 21) was suffering with back pain so severe that she couldn't lift her 16-month-old baby daughter, Lexi.

Doctors told her not to worry and said it was probably sciatica.

It wasn't until she later went in for a routine knee appointment that a doctor noticed something wasn't quite right and referred her for an MRI scan.

After several tests, she was later diagnosed with neuroblastoma and went on to have multiple surgeries, chemotherapy, radiotherapy and immunotherapy at University College London Hospital (UCLH).

While Lois was in hospital, her daughter Lexi was cared for by her mum – and they were able to stay together near to Lois in Paul's House – one of the 10 Homes from Home across the UK which CLIC Sargent provides to offer families a place to stay, while their child is going through treatment.

Lois said: "Throughout this whole time, Paul's House was our little go-to."

"At first, I didn't want to stay there, as I thought that it was different from Lexi's life, but I wanted her close and that was the best solution, which was so good. It was the nicest place for her."

Lois was supported by her CLIC Sargent social worker, Sarah, throughout treatment and was comforted knowing that she could reach out and ask for her help, whenever she needed something.

Lois added: "She helped everybody out. Sarah was there the whole time, only a WhatsApp message away."

"I was really fortunate that her desk was literally next to my consultant's; so, if I had any concern during the week, she would go and ask him."

"Everything went through Sarah – and she just dealt with everything."

HOW HEROIC ANNA SAVED PUB COLLEAGUE'S LIFE

Part-time kitchen associate Daniel Zawila has his colleague, kitchen team leader Anna Cieslak, to thank for saving his life.

The pair (pictured), both working in the kitchen at The William Webb Ellis (Twickenham), were taking a break at the end of their shift, when Daniel suddenly stopped breathing.

Pub manager Maja Lubkowska reported: "Daniel had a chest infection at the time, was on his break, collapsed, stopped breathing and started to turn purple."

"I wasn't on shift that day; however, I was told that, while someone called for an ambulance straight away, Anna responded very quickly to the situation."

"She began performing CPR, giving mouth-to-mouth resuscitation, and literally saved Daniel."

"She did not panic, in a very stressful situation, knew exactly what to do and genuinely helped to save her colleague. The girl is our hero."

Student Daniel, who is just 20 years old and has worked at the pub since November 2018, spent a few hours at hospital, being checked, and a couple of days off work, before returning.

Anna, 27, who joined the team at the end of May 2019, had completed a first-aid course several years ago in her native Poland, yet had clearly (and thankfully) remembered that previous training.

Maja said: "All of the staff members chipped in and bought Anna presents of flowers and vouchers, from all the team, to thank her for what she did."



DUBLINER ANNE KEEN TO SEE WHAT HAS BECOME OF CHILDHOOD HOME



Peter and Anne Pike are eagerly awaiting the opening of our new pub and hotel in Dublin, Keavan's Port.

Their trip this summer, from their home in Perth, Western Australia, was cancelled, but they cannot wait to visit the place which has very personal family connections.

Peter confirmed: "As soon as international travel becomes a thing again, we will be making a bee-line to Dublin, with a stay at Keavan's Port high on the agenda."

As a little girl, for 10 years from 1960, Anne (pictured) lived at 51 Camden Street with her elderly grandmother, one of the buildings in the terrace of houses now forming our pub and hotel. It was the only home she knew in the early years of her life.

Peter said: "Every visit to Dublin, we go to Camden Street, so we were delighted to learn that Wetherspoon had invested in the buildings, rather than having them demolished."

"Anne's cousin, Rachel, who still lives in Dublin, gives us regular updates about Keavan's Port's progress."

"The buildings not only have an historical value, but, for many people, like my wife, an emotional connection too."

"Anne (born Anne Bernadette Hannan) has not stepped foot inside the building for 50 years."

"So, when we visit again, we are hoping that one of the hotel rooms is one where she lived, so that we can stay there."

"It will be very emotional – Anne can recall the many stories of the occupants and activities in many of the Camden Street buildings during the 1960s."

"We also intend to have an evening at the pub, with all of Anne's relations, still living in and around Dublin, so it promises to be quite a night."



The Five Swans (Newcastle) Students from Northumbria University enjoy a St Patrick's Day party

CHOICE APLENTY, BUT NO FEAR OF SNAKEBITE, ON ST PATRICK'S DAY

Customers at our pubs across the UK and the Republic of Ireland were spoiled for choice on drinks to toast St Patrick's Day 2020 (17 March).

To celebrate the feast day for the patron saint of Ireland, our pubs were serving a great selection of Irish products, including a beer brewed in the Republic of Ireland.

All of our pubs were serving Brú Red Ale (4.2% ABV) for the occasion, from Irish craft beer producer Brú Brewery, based in Trim, County Meath.

A modern take on the traditional Irish red ale, Brú Red Ale is malty, yet full of Cascade and Goldings hops flavours, light on the palate and full of juicy citrus and tangerine flavours.

At our pubs across the UK, the tipples of choice also included Guinness, draught Hop House 13 Lager and draught Magners cider, as well as Jameson Irish whiskey.

Our pubs in the Republic of Ireland were serving draught Beamish Irish stout and bottled Bulmers cider, as well as Jameson Irish whiskey.



The Richard John Blackler (Liverpool) Bar associate Kenesha Franklyn and team leaders Janice Fletcher and Sophie Barends (left to right) celebrate the occasion at their suitably decorated pub



The Hope Tap (Reading) Bar associate Jada Chanté with regular customer Eddie Morgan



The Tuesday Bell (Lisburn) Bar associate Ryan Maginn serves Richy McCusker (right) and Carl Adams a St Patrick's Day pint



The Bridge House (Belfast) Getting into the St Patrick's Day spirit are (left to right) customers Fiona, John, Gill and Tracey



As lockdown eases and we settle into our 'new normal', young cancer patients and their families are facing new challenges and anxieties. Help us be there for every family who needs us.

To donate, please scan this QR code with your phone



or visit: clicsargent.org.uk

Find us on:   

CLIC Sargent Cancer Care for Children. Company number 5273638
Registered charity in England & Wales (1107328) and Scotland (SC039857)
CLIC Sargent, 77-85 Fulham Palace Road, London, W6 8JA



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★ PERRY BARR
THE ARTHUR ROBERTSON

10 YEARS

Staff and customers at The Arthur Robertson (Perry Barr) celebrated the pub's 10th anniversary with a specially made birthday cake. The pub, near Birmingham, decked out in balloons and banners, marked the occasion with a birthday party, including the cake and other nibbles.

Prices on selected drinks were also reduced for the event, as a thankyou to regulars for their continued custom over the past decade.

Pictured (left to right) are shift leaders Glenn Mannion and Lauren Court, pub manager Daniel Langman, shift manager Emma Simpson and regular Billy, one of the pub's loyal customers for the past 10 years.



★ LIVERPOOL
THE NAVIGATOR

20 YEARS

Birthday celebrations were enjoyed at The Navigator, in Liverpool. The pub, managed by Joshua Grahame, marked its 20th anniversary with cake.

Pictured (left to right) are kitchen team leader Graeme Warwick, kitchen associate Katie Graham, bar associate Chris Morgan and shift manager Ben Canavan.

The pub, which opened on 21 March 2000, remembers St Brendan the Navigator, a sixth-century Irish saint who is said to have undertaken an epic journey, reputedly lasting seven years and ending with the discovery of America.



★ ASHINGTON
THE ROHAN KANHAI

20 YEARS

Pub manager Kayla Herdman (front) and her team are pictured at The Rohan Kanhai celebrating their pub's 20th birthday.

The pub, which opened in Ashington in April 2000, is named after the legendary West Indian cricketer who made his debut in 1964 for Ashington Cricket Club.

A small, but powerful, world-class Guyanese batsman, Kanhai was one of the West Indies' leading run-scorers during the 1960s and 1970s, scoring 6,277 runs (including 15 centuries) in 79 test matches for his national side.



★ NEWCASTLE
THE QUAYSIDE

20 YEARS

The team at The Quayside (Newcastle) celebrated the pub's 20th birthday, yet, unfortunately, without customers. Returning from lockdown for a staff training day, employees marked out the milestone with bottles of Birra Moretti, before the beer was flowing again at the pub.

Pub manager Kris Lee (front left) has been at the helm since October 2015, with shift manager Lauren Fitzgerald being the longest-serving staff member, having joined the team as a bar associate in April 2015.

Also pictured are (back, left to right) shift manager Jade Grant, shift leaders Kieran Filler, Krisha Hanlon (centre) and Scott Turnbull, together with shift manager Brogan Keenan (front right).



★ PETTS WOOD
THE SOVEREIGN OF THE SEAS

25 YEARS

Staff and regulars at The Sovereign of the Seas (Petts Wood) celebrated the pub's 25th birthday.

Older regulars regaled staff with stories about the pub – remembering the mid 1990s, when the pub opened and a pint cost 99p.

The pub's manager, John Eames, said: "Everyone enjoyed the birthday celebrations. Our regulars know a lot more about the pub's history than some of the staff do.

"It is great to know that the pub has had such a loyal following for quarter of a century – and we look forward to serving them for many years to come."

Pictured (left to right, front) with customers are shift leader Mel Tomba, bar associate Jess McLeish, bar associates Charlotte Brazier and Amelia Rutter and shift manager Emily Penrose.



★ HOLLOWAY
THE CORONET

24 YEARS

Shift manager Jason Crowley is pictured with original customer Tom Corcoran toasting the 24th birthday of The Coronet (Holloway).

The pub in north London, which first opened as a Wetherspoon in March 1996, was originally the Savoy cinema.

Designed by William Glenn, it opened in 1940 and was renamed the ABC in 1962, then the Coronet in 1979, screening its last film four years later and closing in June 1983.

Former stars and associates recall the cinema being a great 'try out', where many came to 'meet and greet' the public from the stage and in the foyer.

British film stars, including Diana Dors, Sir Roger Moore, Richard Todd, Dame Joan Collins, Tommy Trinder and Arthur Askey are among the roll-call to have visited the Coronet in its heyday as a cinema.



★ RYDE, ISLE OF WIGHT
S. FOWLER & CO.

21 YEARS

Pub manager Sharon Longley is pictured marking her pub's 21st anniversary with a birthday ale.

Customers at S. Fowler & Co. (Ryde) toasted the occasion with a pint of Fuggle Dee 21 (4.8% ABV) from nearby Isle of Wight brewery Goddards.

A twist on the brewery's popular ale, Fuggle Dee Dum (a well-liked beer at the pub), this ale's special pump-clip was produced with a 'Happy 21st birthday S. Fowler & Co.' message, together with birthday balloons.

Having started at The Postal Order (Blackburn), Sharon, who has managed the pub with husband Neil since January 2002, laughed: "We have been here nearly as long as the pub."

She said: "We have a different Goddards guest ale every week, whatever is currently available, with Fuggle Dee Dum being a particular favourite.

"The pub's birthday coincided with it being closed, but we marked the occasion, after reopening, and served the birthday beer for a week."



★ COATBRIDGE
THE VULCAN

21 YEARS

The Vulcan (Coatbridge) first opened its doors to customers in July 1999, with Stevie Crossan (left) and Joe Quinn (right) among those customers.

The pair, still regular customers, are pictured with deputy manager Michael Easton (centre), marking the pub's 21st birthday with beer and cake.

The cake was shared among the regulars returning to the pub, in North Lanarkshire, which is managed by Sam Brown.





★ ROWLEY REGIS
THE BRITANNIA



The Britannia, at Rowley Regis, brought out the balloons to celebrate being 20... in 2020. The Black Country pub first opened its doors in July 2000, when it changed its name from The Travellers' Rest – a major staging post on the road connecting Halesowen and Blackheath.

Balloons went up inside the pub as regulars raised a glass to mark the anniversary. The pub's manager, Jonny Miles, said: "It was great to be able to celebrate the pub's anniversary – and the occasion underlined the fact that we are open again for business." He is pictured between kitchen manager Joe Twigg and shift manager Charlotte Evans.



★ SHEFFIELD
SHEFFIELD WATER WORKS COMPANY



Our pub, Sheffield Water Works Company, celebrated its 20th birthday with regulars who have been coming to the pub since it opened. Customers shared in a special cake as decorations adorned the bar at the Sheffield pub. The pub's manager, Jack Mylnek, said: "It's a great milestone for the pub. It was nice to be able to share it with customers, now that we are open, once again."

History is a great part of the grade II listed building, designed in 1867 by local architects as the headquarters of the old Sheffield Waterworks Company, with sculpted heads of Greek and Roman water gods. Jack is pictured (left) with duty managers Jack Parkinson and Haydn South (behind the bar), duty manager Sarah Baxter and kitchen shift leader Georgina Shinn (right)



★ WHITTLESEY
THE GEORGE HOTEL



Pub manager Steve Kaczorowski is pictured (front centre) with members of his team at The George Hotel (Whittlesey). The Cambridgeshire pub, which Steve has managed for the past four and a half years, marked its 10th birthday.

The George Hotel, which first opened as a Wetherspoon pub in July 2010, is housed in a grade II listed building, dating from the late 18th century. An historic inn originally called the George and Star, as far back as 1830, it was known as the George Inn and later as The George Hotel.



★ HOUNSLOW
THE MOON UNDER WATER



Staff at The Moon Under Water (Hounslow) are pictured marking the pub's 29th birthday. Left to right are shift manager Hannah Johnson, bar associate Harlon Haig and shift manager Kamila Pluta. Managed by Peter Johnson, who took over in January 2002, the pub is among the company's top 20 oldest pubs.

Opened as a Wetherspoon in July 1991, the premises was originally two shops, built in c1905 on the site of an orchard. By World War I, number 84 was a sub post office and later a hardware store which expanded into number 86, previously a grocer's for many years.



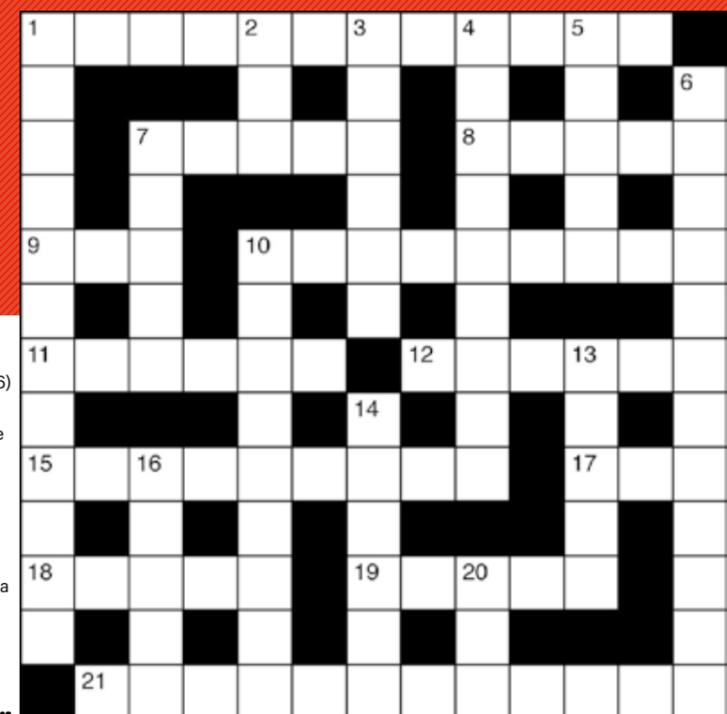
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PO BOX 2330, WATFORD, WD18 1NW

4 X £30 PRIZES TO BE WON



Across

- 1. Welsh portrait painter whose works include 1923's Madame Suggia (8,4)
- 7. European freshwater game fish, Tinca tinca (5)
- 8. "Key --", 1948 Humphrey Bogart film based on a play by Maxwell Anderson (5)
- 9. "Mad --", 1979 film starring Mel Gibson (3)
- 10. Waxy structure constructed by bees in a hive (9)
- 11. Another name for the rook in chess (6)
- 12. River which flows though Dublin (6)
- 15. Venomous tropical marine fish that resembles a piece of rock on the seabed (9)
- 17. Mr. Deighton, author of Funeral in Berlin (3)
- 18. Spirit in Shakespeare's The Tempest (5)
- 19. Dried excrement of fish-eating sea birds which is used as a fertilizer (5)
- 21. 1818 story by Mary Shelley (12)

Down

- 1. Cloth covering the back and arms of chairs to prevent soiling (12)
- 2. Record label associated with American music executive Sam Phillips and protégé Elvis Presley (3)
- 3. Burmese diplomat, secretary general of the U.N. 1962-71 (1,5)
- 4. Marine creature with a gelatinous umbrella-shaped body with trailing tentacles (9)
- 5. Name adopted by comedian Arthur Marx (5)
- 6. 1848 novel by Charles Dickens featuring the character Captain Cuttle (6,3,3)
- 7. American state whose capital is Austin (5)
- 10. Friedrich, German lyric poet whose works include the novel Hyperion (9)
- 13. Nick, 1990 U.S. Masters golf champion (5)
- 14. Alfred, character in Pickwick Papers by Charles Dickens (6)
- 16. Any of various willow trees whose twigs are used for making branches (5)
- 20. Mammal of the horse family with longer ears than the horse (3)

SOLUTIONS (Spring 2020 issue)

Across: 4 Alfalfa; 8 Axilla; 9 Dracula; 10 Coptic; 11 Kansas; 12 Carnegie; 18 Mitchell; 20 Galago; 21 Fokker; 22 Concord; 23 Little; 24 Groucho.
Down: 1 Hancock; 2 Airport; 3 Plaiice; 5 Lorikeet; 6 Ancona; 7 Fulmar; 13 Gomorrah; 14 Beckett; 15 Blarney; 16 Lamour; 17 Manchu; 19 Chopin.

The spring 2020 crossword winners were:

- ★ RG, Sedgley ★ PR, Cheltenham ★ LG, Herne Bay ★ AP, Sheffield



Please complete the answers and your details, as shown, and send the completed page to:

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I AM OVER 18 YEARS (SIGNATURE) _____
AGE: ____ YEAR OF BIRTH: _____

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Promoter: J D Wetherspoon plc, Wetherspoon House, Central Park, Reeds Crescent, Watford, WD24 4QL



Nik Antona is national chairman of CAMRA, the Campaign for Real Ale

Cheers

THE LOCKDOWN IS GONE, BUT WILL ALL PUBS SURVIVE THE 'NEW' NORMAL?

What happens next is a truly pivotal time which could make or break the industry, says CAMRA's national chairman Nik Antona

By the time this article appears, I hope that the COVID-19 lockdown will seem like a fading memory.

Ideally, you will be sitting down at your local, enjoying a pint of well-served cask-conditioned ale... and maybe even tucking in to a meal.

The fall-out from lockdown is still very likely to be present, and I expect that you will now be well versed in table service, following one-way signs and taking advantage of free hand sanitiser at every opportunity.

Things might seem like they are back to some type of 'new' normal, yet no one will be surprised that the impact of the unprecedented decision to close the nation's pubs for over 100 days will reverberate for years to come.

While pubs across England were encouraged to reopen their doors on 4 July, nearly half were unable to take advantage of 'Super Saturday' because they had been notified about the reopening date just over one week beforehand.

CHANGES

Social-distancing measures have required some significant changes and investment from landlords: moving to full table service, digitised menus and ordering apps, investing in deep cleans and sanitising stations.

Many pubs simply did not have the resources to open in time and had to delay their reopening date for several weeks to change their business model into what is essentially 'restaurant style'.

Others remain closed. It may not be too much of a leap for the large country pub, with ample beer garden space, to adapt to the new normal, yet the street-corner local and inner-city micropubs without access to outside spaces simply do not stand a chance.

Many licensees have told us that it simply does not make business sense to open their doors with the reduced capacity required to ensure their customers' safety.

What happens next is truly a pivotal time which could make or break the industry.

To survive, our nation's pubs are going to need significant and long-term support and funding, throughout this transition period and in the months to come. We simply cannot afford to stand still.

Unfortunately, it is clear that the government is already moving on – the chancellor's summer economic update notably left wet-led pubs behind, with VAT cuts and vouchers available specifically for food service, completely ignoring the traditional pub.

RECOVERY

That is why CAMRA is continuing to campaign for greater support for pubs – to see them through this recovery period.

The day that lockdown was announced, we sprang into action – activating hundreds of volunteers to build detailed maps of those pubs, breweries and cider producers providing take-away and delivery services to stay afloat during the closure.

Our 'Pulling Together' campaign saw thousands of venues listed, across the country, allowing us to encourage beer-drinkers to buy locally, rather than in supermarkets.

We then developed the Brew2You app, allowing users to find and order beer – all in one place. All revenue generated through the app went straight back to the pubs and breweries, helping to generate over £10k every week in sales.

Our campaign, which received cross-industry support and partnerships with SIBA and Crowdfunder, also provided advice and guidance to pubs and breweries – keeping those businesses up to date with any information they needed during a critical time.

We have consistently campaigned for greater financial support for pubs and breweries and called for clear and concise guidance for pubs' licensees.

Thousands of our members have written to the CEOs of pub-owning companies, urging

them to cancel rent during lockdown, and we're now petitioning those CEOs to allow their licensees to stock locally produced real ales to support local brewers.

We have also worked to keep our members, beer-drinkers and pub-goers connected with the industry they love.

We have developed the Red (On)Lion – a virtual pub where anyone can pull up a chair and chat with others in the main bar or book a private room with their friends and family.

On this platform, we have organised weekly tastings, events and seminars to help people to stay connected, socialise with others and stay informed about developments in the industry.

APPRECIATION

We have sought to help people to deepen their understanding and appreciation of their favourite drink, developing educational content as part of our Learn & Discover offering.

This predominantly members-only material ranges from video and audio guides to a dictionary of beer and cider terminology.

It has been complemented by the release of a new weekly podcast – Pubs. Pints. People. – freely available to all and including exclusive interviews with the likes of Melissa Cole, Roger Protz, Pete Brown and more.

Now is not the time to rest on our laurels.

Most pubs are now open, yet could close again in the face of a second spike. Some may have closed their doors for the last time.

Those which do survive may have changed forever – the essential characteristic of a pub rests on that open-bar meeting space where you can make friends and socialise.

That concept is simply incompatible with a post-COVID-19 world.

This is why CAMRA will continue to campaign to support pubs through this crisis... and beyond.

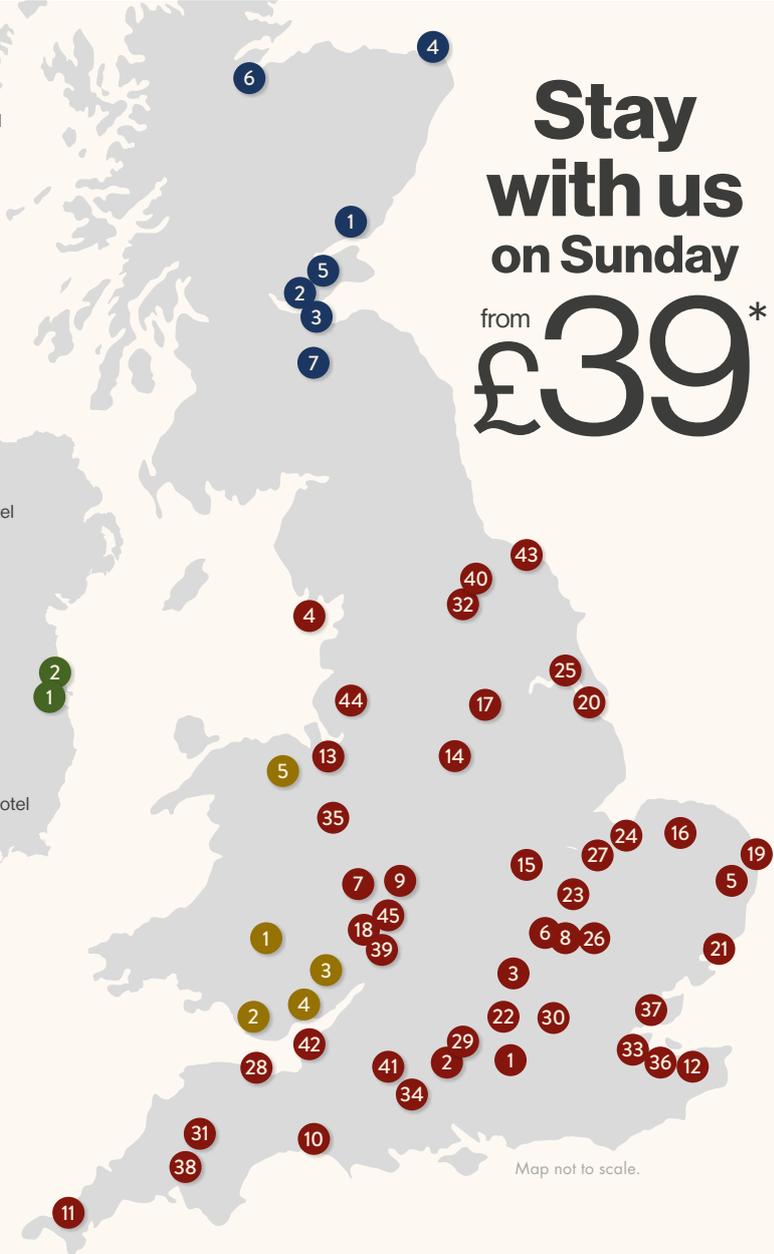
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Views expressed above are not necessarily those of J D Wetherspoon.

58 HOTELS – 1,239 ROOMS NATIONWIDE

England

- 1 Aldershot**
The Queen Hotel
GU11 1BH
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 5RE
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 Yarrowborough 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
HU1 2NT
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 5RS
01684 274039
- 40 Thirsk**
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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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**

Scotland

- 1 Broughty Ferry**
Jolly's Hotel
DD5 2BJ
01382 734910
- 2 Dunfermline**
The Guildhall & Linen Exchange
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
- 89**
- 14**

Key
39 Number of bedrooms

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